

# Menu

We exercise great care in sourcing the best seasonal and local ingredients for our dishes.



## To Start

### **Smoked salmon parfait**

quail egg, caper & cucumber rapeseed dressing

### **Sweet potato & cinnamon soup (v)**

maple croutons

### **Prosciutto ham & compressed melon salad**

aged balsamic dressing



## To Follow

### **Turkey breast & cranberry roulade**

crushed root vegetables, thyme roast potatoes, glazed parsnip, butter sprouts & red wine sauce

### **Fillet of sea bass**

roasted fennel & red onion, sauteed potatoes with confit tomato & salsa verde

### **Rissole of wild mushroom & chestnuts (v)**

crushed root vegetables, thyme roast potatoes, glazed parsnip, butter sprouts, parmesan & sage cream



## To Finish

### **Trio of Christmas desserts**

Christmas pudding parfait, mandarin & chocolate truffle, pistachio tart



(v) Vegetarian meals

Whittlebury Hall does not knowingly sell any food containing GM ingredients. Due to our food preparation process, we cannot guarantee our dishes will be prepared in an allergen or allergen derivative free environment. Please ask your waiter for dish allergen contents. Fish may contain small bones. Should you have further dietary requirements, please feel free to let us know and we will do our utmost to accommodate you.