

Christmas at Whistlers

To start

Roasted celeriac soup, truffle cream, sourdough
~
Salmon, prawn, chilli and ginger fish cake, sprouts a verdi
~
Camembert, beetroot, walnuts on toasted sourdough
~
Ham hock and chicken leg terrine, cranberry and star anise chutney, sourdough

To follow

Breast and leg of Cotswold turkey, garlic roasties, parsnips, sprouts, red cabbage, apricot stuffing
~
Pan fried Hake, smoked mussel and sweetcorn chowder, pickled fennel
~
Roasted cauliflower steak, cashew butter, pickled raisins, hispi cabbage
~
Cotswold beef brisket, hassleback potatoes, horseradish, roast roots

To finish

Traditional Christmas pudding, brandy cream, rum butter, red currants
~
Cinnamon panna cotta, chestnut granola
~
Winter berry mess, butterscotch sauce
~
Baron bigod Brie, Cropwell Bishop Stilton, chutney, celery, oatcakes

3 courses

Monday ~ Wednesday £25

Thursday ~ Saturday £28

*Please book in advance with a £10 non-refundable deposit per person payable at the time of booking.
Call us on :01608 643363 or visit our website: whistlersrestaurant.co.uk*

We will be closed for our annual break from 23/12/19~1/1/2020