



OCCASIONAL TABLES AT WHITMUIR

Friday 10 September 2010

Cream of rainbow chard soup with criffel cheese crouton

Filled Vol au vent with wild mushrooms and garlic cream

Steamed mussels with white wine, leeks, pancetta and cream



Roast rib of beef with spicy chipolatas and sundried tomato sauce

Baked smoked haddock with lemon and dill veloute

Pork loin medallion with mustard and pumpkin reduction

Broad beans, butter beans, cauliflower and basil tart



Selection of our own desserts and puddings

2 COURSES £15.95

3 COURSES £18.95