

WHITELOCK'S

Christmas Menu

2 courses £22 / 3 courses £25

Menu available by pre-order only, available 25 November – 23 December

Call 0113 245 3950 or email bookings@whitelocksleeds.com

STARTERS

Roasted cauliflower & thyme soup, sourdough crouton (v) (vg)

Classic prawn cocktail, North Atlantic prawns, smoked Scottish salmon,
Marie Rose, shredded iceberg lettuce, bread & butter

Chicken liver parfait, caramelised onion chutney, cornichons, toasted sourdough

Creamy garlic wild mushroom bruschetta, flambéed with brandy, dressed rocket leaves (v)

MAINS

Finest roast Yorkshire turkey, cranberry & apricot stuffing with traditional trimmings

Whitelock's nut loaf, sage & onion stuffing with traditional trimmings (v)

Trio of Duck – pan roasted duck breast, confit duck leg scotch quails egg,
duck fat roasted potatoes, charred sweetheart cabbage, jus

Salmon en croûte, mushroom duxelles, spinach, baby potatoes,
sautéed veg, dill & white wine cream

Roasted butternut squash & sage risotto, goats' cheese croquette (v)

DESSERTS

Traditional Christmas pudding, brandy custard, plum compote (v)

Honey & vanilla panna cotta, preserved baby figs, mulled wine reduction (gf)

Baked coconut & cinnamon rice pudding, winter berry coulis (vg) (gf)

Cheeses, house chutney, oat biscuits – **£2 supplement** (v) (gf)

(v) Vegetarian (vg) Vegan (gf) Gluten-free

If you have any specific dietary requirements please call or email to discuss

6–8 Turk's Head Yard, Leeds LS1 6HB