

CHRISTMAS AT

Whitelock's

&

THE TURK'S HEAD

.....
2 courses £35 · 3 courses £40
Menu available 26 Nov – 26 Dec

Pre-orders only, book online
whitelocksleeds.com

••• STARTERS •••

Roast pumpkin soup, crispy spiced pumpkin seeds,
toasted sourdough, smoked butter **(v)(veo)(gfo)**

Pig cheek and apple pâté en croûte,
aged Cheddar, pickled chicory relish

House-cured trout, burnt lemon, pickled fennel,
crispy capers **(gf)**

Bavette carpaccio, wild mushrooms and Madeira,
gooseberry preserve **(gf)**

••• MAINS •••

Turkey ballotine stuffed with chestnut and sage sausage,
roast potatoes, maple parsnip and carrot, bacon and
Dijon sprouts, pigs in blankets **(gf)**

Pan-roast duck breast, salted blackberry jelly,
bread sauce, Jerusalem artichoke **(gfo)**

Hake en papillote, cider and lovage sauce,
buttered peas and pearl onion **(gf)**

Leek and mushroom Wellington, pickled walnut jus,
roast potatoes **(ve)**

••• DESSERTS •••

Christmas pudding and poached pear trifle

Dark chocolate yule log, clotted cream **(gf)**

Crematta cheesecake, Biscoff crumb,
candied clementine and cranberry **(ve)(gfo)**

Three British cheeses, grape chutney,
smoked butter, crackers **(gfo)**
+£3 supplement

A discretionary service charge of 10% will be added to all bookings of 10+.
100% of all service charge and tips are shared with staff in full.

Allergen information is available on request – please let us know about any
other dietary needs, some of our dishes can be altered to accommodate.
Some dishes are made without gluten but gluten is present in our kitchen,
please ask for further info.

(v) Vegetarians (ve) Vegan (gf) Gluten-free
(veo) Vegan option available (gfo) Gluten-free option available