



WHITEBRIDGE HOTEL
SUNDAY ROAST MENU - 20 MARCH 2022

Starters

Celeriac and cider soup (gfa) (vv)
Served with crusty baguette & butter

Chicken liver parfait (gfa)
Toasted brioche, bitter leaf salad and pear ketchup

Skirlie bon bons (v)
Celeriac remoulade and apple puree

Hot smoked mackerel (gf)
Dressed beetroot and pickled shallots

The Main Event

Traditional Sunday roast

Choose from locally sourced topside of beef or roast lamb shoulder (£4 supp)
Served with roast potatoes, Yorkshire Pudding, roasted root vegetables, gravy, cauliflower cheese

Whole roast celeriac, thyme butter (v and vv available)
Served with roast potatoes, Yorkshire Pudding, roasted root vegetables, gravy, cauliflower cheese

Desserts

Home-made chocolate brownie (vv) (gf)
Vanilla ice cream

Sticky toffee pudding
With salted caramel sauce & vanilla ice cream

Trio of ice cream (gf) (vv available)

Dark chocolate and raspberry torte (vv)
With macerated berries

1 course - £13.95 2 courses - £19.95 3 courses - £24.95