

# Carl Cooks

The Whitehart, Canterbury

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## NIGHT OF GAME AT THE WHITEHART CANTERBURY

30<sup>th</sup> SEPTEMBER – PREBOOKING REQUIRED

### STARTERS

Pan fried breast of wood pigeon, Kentish blue cheese, conference pear salad (GF)

Venison and beetroot duck scotch egg with pickles

Roasted organic spiced squash soup, toasted pine nuts with garlic and rosemary croutons (VG +GF)

### MAINS

Pancetta wrapped loin of rabbit, confit rabbit leg croquette, honey roast heritage carrots, carrot puree, goose fat fondant potatoes, crispy kale with a cider whole grain mustard cream sauce (+GF)

Pan fried loin of venison (Fallow Deer), sautéed Edible Kingdom oyster mushrooms, French beans, uri kuri squash puree, dauphinoise potatoes with a red wine jus (GF)

Salt baked beetroot, marrow squash ratatouille, steamed rainbow chard with toasted pistachio (GFVG)

### DESSERTS

Kentish blue cheese, pear chutney with oat crackers (+GF)

Chocolate fondant, raspberries and vanilla crème fraiche

Spiced pumpkin pie with cinnamon crème analgised (+VG)

**3 Courses £35 per head**

For all booking please call Whitehart – Canterbury on 01227765091 – PAYMENT REQUIRED IN FULL  
ON BOOKING NON REFUNANDABLE