

It's the most
wonderful
time of the year

*Celebrate with family and
friends at
The White Horse & Griffin
Christmas 2017*

Christmas Parties

Available Sunday - Friday from 3rd - 22nd December

Whipped Herbed Goats Cheese, mulled pear and walnut toast(v)

Roast Butternut Squash & Sage Soup with chestnut dumplings (v)

Bourbon Glazed Belly Pork with black pudding beignet, apple puree and crispy onion rings (g)

Prawn and Crayfish Cocktail in traditional Marie Rose sauce with brown bread and butter

Butter Roast Turkey, citrus stuffing, pigs in blankets, duck fat roasties and traditional trimmings

Roast Sirloin of Beef, savoury mince pie, fondant potato, honey roast roots, ale and onion gravy

Whitby Cod with crispy battered cod cheeks, smoked fish chowder, leeks and baby turnips (g)

Crab and Watercress Salad with apples and hot chorizo sausage (g)

Roast Pumpkin Chestnut and Feta Pithivier, wild mushrooms and watercress (v)

Lentil, Mushroom and Root Vegetable Shepherds Pie with caraway and honey roast carrots (v) (g)

Cranberry and Almond Bakewell Tart with Drambuie custard.

Steamed Plum Pudding, brandy butter and spiced rum sauce.

Assiette of Chocolate, brownie, brulee and white chocolate parfait with black cherries and honeycomb

Poached Pear, granola and mulled wine with Chantilly cream (g)

Tea, Coffee and Mince pies

£30 per person

Accommodation

Why not make the most of your evening by taking advantage of our fabulous accommodation rates

£80 Single | Double Or Twin just £90 (based on 2 sharing)

Christmas Day

Monday 25th December

Bar Opens 12pm

1st sitting 12.30pm

2nd sitting 3pm (limited availability - 1 x Table of 6 & 1 x Table of 4)

Christmas Day Menu

Spiced Lentil, Parsnip & Apple Soup with Yorkshire Blue dumpling (v)

Terrine of Locally Shot Game, spiced pear, celeriac and watercress salad (g)

Sloe Gin Cured Salmon, heritage beetroots, pickled shallot and parsley salad (g) **Warm**

Carrot and Coriander Cake, whipped goats cheese, tangerine & green onion relish (v)

Butter Roast Turkey, citrus stuffing, pigs in blankets, duck fat potatoes & traditional trimmings

Roast Fillet of North Yorkshire Beef, thyme roast marrow bone, duck fat potato fondant, honey roast roots, ale and onion gravy (g)

Cumin Baked Halibut, spiced sweet potato, mussel & leek broth, wilted curly kale (g)

Roast Shallot, Squash, Chestnut and Feta Pithivier, wild mushrooms, pickled walnuts & watercress (v)

Lentil, Mushroom and Root Vegetable Shepherds Pie with caraway & honey roast carrots (v) (g)

Gingerbread and Spiced Rum Trifle, eggnog custard & caramelised satsumas

Steamed Plum Pudding, brandy sauce & mincemeat ice cream

Yorkshire Cheeseboard, biscuits, celery & spiced winter fruit (g)

Trio of Chocolate, triple chocolate brownie, chocolate brulee and a white chocolate parfait with a dark cherry coulis

Coconut & Cranberry Parfait, spiced chestnut granola & cranberry compote (v) (g)

£75 per adult £37.50 per child (12 and under)

Christmas Two Night Break

24th December - Christmas Eve

We welcome you to The White Horse & Griffin for Christmas. Your room will be available from 2pm. Once you have settled in, join us for a glass of mulled wine and hot mince pies. Relax in front of the roaring fire or wrap up warm and take a stroll around the town.

25th December - Christmas Day

After opening your presents, a glass of festive Bucks Fizz awaits you at breakfast, served between 8.30am and 10am. Work up an appetite for our special Christmas menu with a brisk stroll or relax in our residents lounge.

Join us at 2pm for fizz and canapes before a traditional Christmas lunch is served at 3pm in our dining room, with a choice of dishes for each course. After lunch it's time to relax and enjoy some board games in the residents lounge before joining us in the evening for a buffet.

26th December - Boxing Day

Breakfast is served between 8.30am and 10am and checkout is by 11am. We sadly say goodbye and hopefully see you again in the forthcoming New Year!

Two nights for 2 people £360 - £450 depending on chosen room

New Years Eve

Sunday 31st December 2017

Roast Pigeon with Jerusalem artichoke puree, quinoa, chanterelle mushrooms and whisky cream (g)

Roast Butternut Squash and Rosemary Soup with crème fraiche (v) (g)

“Taste of Whitby” crab dumpling, king scallop, kipper croquette, whole tail scampi and bouillabaise garnish

Baked Heritage Beetroot, Fig and Smoked Goats Cheese Tart with hazelnut pastry and horseradish cream (v)

Raspberry and basil sorbet with a Bellini shot and peach jellies (g)

“Surf and Turf” Fillet steak and lobster tail, lobster and cognac bisque, straw potatoes, charred leek and aniseed carrots (g)

Fillet of Pork Wellington with crispy pig cheek croquette, cauliflower and apple puree, green kale and Anna potatoes

Roast Halibut Fillet with crispy chicken wings, wilted samphire and potato dumplings, cockles and caper butter

Beetroot and Sage Gnocchi with caramelized satsumas, baked baby goats cheese, sautéed watercress, cranberry gel and toasted pecans (v) **Curried**

Lentil and Cashew Nut Haggis, pumpkin and saffron pilaf & almond yoghurt (v) (g)

Chocolate and Hazelnut Pave with warm chocolate mousse, caramelised banana and hazelnut praline

Cranberry and Satsuma Eton Mess with chocolate meringues and cinnamon cream (g)

Yorkshire Cheeseboard with fig chutney, dates, celery and biscuits

£60 per person





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