

ChristmasParties

Available Sunday-Friday from 1st-23rd December -£25pp

Starters

Roast Pumpkin, Sweet Potato & Smoked Paprika Soup with a coriander scone (v) (g)

Baked Fig & Parma Ham with wild rocket and horseradish crème fraiche (g)

Potted Whitby Crab Brulee with roast vegetable crisps (g)

Roast Beetroot & Wild Truffle Risotto with smoked goats cheese & sweet basil (v) (g)

Prawn Cocktail in a traditional Marie Rose sauce (g)

Mains

Butter Roast Local Turkey with orange force meat, duck fat roast potatoes, honey roast parsnips, carrots & Brussels sprouts with bacon and chestnuts (g)

Slow Braised Shoulder of North Yorkshire Beef served with an oxtail cep mushroom & savoy cabbage wellington, baby roast roots & aged port jus (g)

Pan Fried Fillet of Salmon served with confit garlic lemon and thyme pomme anna, steamed baby leeks and a shellfish bisque

Roast Butternut Squash Tart Tatin with Gruyère cheese & a bitter toffee apple (v)
Roast Lentil, Carrot and Carraway Seed Shepherd's Pie with seasonal vegetables (v) (g)

Desserts

Traditional Christmas Pudding with homemade rum sauce
Rich Chocolate Tart with salted caramel brittle (g)
Citrus Mousse with a mango & pineapple fruit salad (g)
Individual Cheese Board French & English Cheeses, served with biscuits & house

chutney (g with gf biscuits). Add a glass of Taylor's vintage port for £3.50 **Trio of Ice Cream** Your choice of 3 x scoops of award winning, locally made Beacon

Farm ice cream with chocolate or toffee sauce (g)

CHRISTMAS DAY

Bar Opens to Public 12pm. Lunch served 12.30.

Starters

Spiced Lentil, Parsnip and Apple Soup, stilton dumpling (v)

Duck & Goose Terrine, French onion pasty, haggis scotch egg, game chips

Whitby Crab and Lobster Salad, bloody Mary dressing, caviar and baby gem (g)

Warm Carrot and Coriander Cake, baked baby goats cheese, roast fig & tangerine relish (v)

Prawn and Crayfish Cocktail with Marie rose sauce (g)

Mains

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

Roast Fillet of North Yorkshire Beef with thyme roast marrow bone, duck fat potato fondant, honey roast roots, ale & onion gravy

Halibut Fillet poached in red wine with buttered salsify, kale & confit potato in a red wine & shallot sauce (g)

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

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

Desserts

Gingerbread & Spiced Rum Trifle with eggnog custard & caramelised satsumas

Steamed Plum Pudding, brandy sauce and mincemeat ice cream

Yorkshire Cheese board, biscuits, celery and spiced winter fruit

Trio of Chocolate, triple chocolate brownie, chocolate fondant & a white

chocolate parfait with a dark cherry coulis (g)

Vegan Chocolate Tiffin with tangerine sorbet (v) (g)

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

Christmas Two Night Break

Christmas Eve

We welcome you to The White Horse & Griffin for Christmas. Your room will be available from 2pm. Settle in with a complimentary decanter of sherry and festive mince pies. Relax in front of the roaring fire in the residents lounge or wrap up warm and take a stroll around the town.

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 lunch (see Christmas lunch menu) with a brisk stroll or relax in our residents lounge.

Join us at 2.30pm for drinks and canapes before a traditional Christmas lunch is served at 3pm in our dining room. After lunch it's time to relax and, perhaps enjoy some board games in the residents lounge before joining us in the evening for a light buffet supper.

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

Starters

Smoked Duck Liver & Wild Mushroom Parfait with wild rocket (g)

Gin Cured Salmon served with a juniper and black truffle dressing (g)

East Coast Fish Bouillabaise in a rich lobster bisque (g with gf bread)

Sesame Coated Goat's Cheese Crottin with cranberry & ginger compote (v)

Stuffed Bell Pepper with cracked bulgur wheat, pistachios and mint (v)

Sorbet

Passion Fruit Sorbet with coriander syrup (g)

Mains

Deconstructed Beef Wellington Roast fillet of Waterford Farm beef with cep mushroom duxcelle, suet pastry scone, seasaonal baby vegetables & aged port reduction

Assiette of Local Fish Halibut, lobster, king prawns & scallops served with saffron glazed potatoes & lobster bisque (g)

Pan Roast Venison in a bramble & bitter chocolate demi glaze with fondant potato & seasonal greens (g)

Roast Butternut Squash, Vine Tomato & Aubergine Moussaka with a mint, cucumber and coriander salad (v)(g)

Desserts

Dark Chocolate Torte with a Morello cherry glaze

Queen of Pudding sweet pastry tart filled with stewed raspberry compote, vanilla bean crème patisierre & baked meringue rested on white chocolate soil

Trio of Lemon – lemon tart, lemon posset and lemon iced parfait with honeycomb shortbread

Vegan Raspberry, Almond, Sherry and Saffron Trifle (v) (g)

£60 per person

