

It's the most  
wonderful  
time of the year

Make a night of it & stay  
over with us. Preferential  
rates available for bed &  
breakfast.

**Celebrate with friends & family  
at the White Horse & Griffin**

**Christmas Parties - 3 courses £25pp**

Available from Sunday - Friday 1st to 23rd December

**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)
- Roast Beetroot & Wild Truffle Risotto** with smoked goats' cheese and sweet basil (v) (g)
- Soy & Stem Ginger Cured Salmon** with Asian slaw (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 Shin of North Yorkshire Beef** served with roast garlic and thyme, fondant potatoes, carraway butter carrots and cep truffle jus. (g)
- Pan Fried Seabass** with a crab and spinach croquette, roast pepper, samphire and a shellfish bisque
- Wild Mushroom, Kale and Caramelised Baby Onion Bourguignon** with aged parmesan & chive suet scone
- 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)
- Winter Fruit Eton Mess** (g)
- Individual Cheese Board French & English Cheeses**, served with biscuits & house chutney. (GF biscuits available).
- Trio of Ice Cream** Choice of 3 scoops of locally made Beacon Farm ice cream with a cafe curl

Call 01947 604857 or email  
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