

Christmas Party Menu - £30 per person

Starters

Roast Pumpkin, Sweet Potato and Smoked Paprika Soup with crusty bread **(v) (g)**

Baked Fig and Parma Ham with wild rocket and a honey glaze **(g)**

Potted Whitby Crab with aioli and crusty bread **(g with gf bread)**

Prawn & Crayfish Cocktail in a traditional Marie Rose sauce **(g with gf bread)**

Mains

Traditional Roast Turkey

Slow Cooked Shin of Beef

Pan Fried Fillet of Stone Bass
Chickpea & Fennel, Samphire Butter

Celeriac Steak (v) (ve)

All can be Gluten Free, please let us know when ordering

All served with homemade chipolata, sage stuffing, roast potatoes, honey roast parsnips, carrots and Brussel sprouts (unless otherwise stated)

Desserts

Traditional Christmas Pudding

With homemade rum sauce

Rich Chocolate Tart (g)

With salted caramel brittle and vanilla ice cream

Citrus Mousse (g)

With a mango and pineapple fruit salad

Individual Cheeseboard

A selection of French and English Cheeses

Served with biscuits and Festive Christmas chutney **(g with gf biscuits)**

Add a glass of Taylor's vintage port for £3.50

For further details on our 10 character bedrooms, 3 bedroom holiday cottage or our private dining room suitable for 32 people, please go to www.whitehorseandgriffin.com

(V) Suitable for vegetarians (G) Gluten Free. We cannot guarantee that any items are completely allergen free due to kitchen production methods.