

Christmas Party Menu 2023
£35 per person

Starters

Prawn & Crayfish Salad, Bloody Mary Mayonnaise, Bread & Butter (GF with GF Bread)

Pork Cheek, Spiced Carrot Puree, Crispy Parma Ham, Rocket

Roast Pumpkin, Smoked Paprika & Sweet Potato Soup, Coriander Scone (V/VE)

Goats Cheese & Caramelised Onion 'Tart', Mulled pear, Watercress, Toasted Walnuts (V)

Mains

Traditional Butter Roast Turkey, Citrus Force meat, Pigs in Blankets, Roast Potatoes,
Honey Roasted Roots, Bacon & Sprouts

Slow Roast Ox Cheek, Roast Potatoes, Braised Girolles Mushrooms, 'Mince' Meat Pie,
Ale & Onion Gravy

Lemon Crumbed North Sea Hake, Mussel & Leek Broth, Purple Kale,
Brown Butter Fondant Potato

Roast Lentil, Carrot & Caraway Seed 'Shepherd's' Pie, Braised Kale, Parsnip Crisps

Desserts

Classic Christmas Pudding with Homemade Brandy Sauce, Kit Calvert Wensleydale

Mulled Wine Rice Pudding, Spiced Plum Chutney, Cinnamon Shortbread

WH&G Trifle - Pannatone, Strawberry Jelly, Winter Berries, Custard, Chantilly Cream

Individual Cheeseboard

A selection of 3 Yorkshire Cheeses

Served with Biscuits & Festive Christmas Chutney (gf with gf biscuits)

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

To Finish

Coffee and Mince Pies

(V) Vegetarians (G) Gluten Free (VE) Vegan. We cannot guarantee that any items are completely allergen free due to kitchen production methods.

Please ask to see our complete menu allergy matrix.