

Christmas Menu 2025

£38 Per Person

To Start

Whitby Crab & Crayfish Cocktail, Bloody Mary Sauce, Pickled Cucumber, Brown Bread

(Gf On Request)

Smoked salmon & Leek Terrine, Mustard-Dill Crème Fraiche, Pickled Beetroot, Mixed Seeds, Croutes

(Gf On Request)

Roasted Parsnip & Celeriac Soup, Crispy Sage, Spicy Dukkah, Ciabatta

(V/Ve/Gf On Request)

Beetroot & Wensleydale Salad, Candied Walnuts, Honey & Spiced Dressing, Pickled Pear

(V/Gf)

Mains

Butter Roast Yorkshire Turkey Breast, Orange & Cranberry Force meat, Pigs in Blankets,
Roast Potatoes, Honey Roast Roots, Spiced Red Cabbage, Bacon Sprouts

Slow Roast Shoulder Of Yorkshire Lamb, Garlic & Rosemary Jus, Fondant Potato,
Honey Roast Roots, Buttered Greens

(Gf)

Cider Braised Pork Belly, Apple & Black Pudding Hash, Charred Fennel, Mustard Cream,
Burnt Apple Sauce & Winter Pickled Carrot

(Gf)

Pan Seared North Sea Hake, Lemon & Herb Butter Sauce, Brown Butter Pomme Purée,
Samphire, Roast Carrots

(Gf)

Maple & Miso Glazed Winter Squash, Caraway Lentil Ragu, Kimchi Slaw, Crispy Kale

(V/Ve/Gf)

Caramelised Fennel & Orange Galette, Saffron Cauliflower Purée, Pickled Fennel,
Candied Orange & Herb Oil (V)

Desserts

Baytown Coffee & Maple Syrup Rice Pudding, Miso Crumb, Caramelised Fig,
Salted Caramel Shard, Candied Hazelnut

(Gf)

WHG Christmas Trifle, Panettone, Strawberry Jelly, Winter Berries, Vanilla Custard,
Chantilly Cream, Chocolate Soil

Spiced Christmas Brownie, Rum Sauce, Chocolate Orange Ganache, Winter Berry Compote,
Gingerbread Crumble

(Gf)

Individual Cheeseboard

A Selection Of 3 Yorkshire Cheeses, Served With Artisan Crackers & Yorkshire Apple Chutney

(Gf With Gf Biscuits)

Add A Glass Of Taylor's Vintage Port 3.50

To Finish

Baytown Coffee & Shortbread

(Gf)