

WH&G Christmas Menu

2 COURSES 29, 3 COURSES 35

STARTERS

Whitby Crab & Prawn Cocktail

Bloody Mary Dressing, Pickled Cucumber,
Brown Bread (GF on request)

Maple-Roasted Parsnip Soup

Yorkshire Blue Cheese Cream, Herb Crumb,
Pickled Pear, Ciabatta (V · GF On Request)

Pan-Roasted Cod Cheek

Smoked Haddock & Mussel Chowder, Crispy
Potato & Samphire (GF)

Harissa & Maple-Roasted Carrots

Whipped White Bean Purée, Pickled Raisins,
Croutes (VE)

Braised Pork Belly

Celeriac Purée, Cider Pickled Apple, Crispy Sage, Red Wine Jus (GF)

MAIN COURSE

Butter-Roasted Yorkshire Reared Turkey Breast

Sage & Onion Force meat, Pigs in Blankets,
Duck Fat Roast Potatoes, Maple Roast Roots,
Turkey Jus (GF On Request)

Pan-Roasted Coley Fillet

Saffron & Fennel Risotto, Pickled
Fennel, Braised Leek, Lemon & Samphire
Beurre Blanc (GF)

Slow-Braised North Yorkshire Beef Featherblade

Potato Gratin, Roasted Heritage Carrot,
Charred Hispi Cabbage, Tenderstem Broccoli,
Red Wine Jus (GF)

Pan-Seared Stone Bass

Brown Shrimp & Caper Butter, Lemon
Fondant Potato, Braised Fennel,
Winter Greens (GF)

Crispy Rösti

Wild Mushrooms, Caramelised Onion Jam, Roasted Winter Roots, Spiced Red Cabbage
Gel, Tarragon Cream (GF/V/VE On Request)

All Dishes Served With Seasonal Vegetables For The Table

DESSERTS

Traditional Christmas Pudding

Brandy Butterscotch, Spiced Cranberry,
Vanilla Pouring Cream

Chocolate & Orange Delice

Chocolate Crumb, Orange Marmalade,
Candied Orange Peel, Vanilla Ice Cream
(VE)

Spiced Apple & Mincemeat Bread & Butter Pudding

Mulled Wine Syrup, Ginger Crumb,
Spiced Rum & Vanilla Custard

Selection of 3 Yorkshire Cheeses

House Chutney & Artisan Biscuits (GF
Biscuits Available)

TO FINISH

Coffee & Mince Pie

Add A Glass Of Churchill's Reserve Port

For 5