
CHRISTMAS INN THE HARBOUR



STARTERS

Pear & Celeriac Soup, Cracked Hazelnuts, Chicory V
Chicken Liver & Madeira Parfait, Clementine, Boozy Cherries & Pain d'Épices
Home-cured East Coast Mackerel Fillet, Horseradish 'Snow', Beetroot Jam, Onions 'cooked over coals', Sourdough Toasts

MAIN COURSES

Butter-roasted Free Range Turkey, Fig & Chestnut Sausage Roll, Goose Fat-roast Potatoes, Bread Sauce, Cranberry & Orange Relish, Poultry Juices
Pan-seared Fillet of Sea Bass, Cassoulet of Roasted Roots, Muscade Pumpkin Purée, Crispy Winter Leaves
Risotto of Winter Truffle, Cep Mushroom & Wilted Winter Brassicas, Colston Basset Stilton, Candied Walnuts

PUDDINGS

Traditional Plum Pudding, Sailor Jerry's Rum Sauce, Prune & Armagnac Ice Cream
Festive Eton Mess with Drunken Forgotten Fruits
Dark Chocolate & Chestnut Delice, Roasted Fig, Blood Orange Sorbet

OPTIONAL CHEESE COURSE

SUPPLEMENT £5 PER PERSON

A Brace of Yorkshire Cheeses with Mince Pie, Fig Chutney

COFFEE

£35 for 3 courses & coffee

Available Monday to Saturday lunchtimes 3rd to 22nd December 2018 and Monday to Friday evenings to 3rd to 21st December 2018.

Pre-orders will be requested for larger groups.

A deposit of £10 per head is required to secure your booking; please refer to our Group Booking Conditions for full details of deposit payment requirements, etc.

T: 01947 821900

THE STAR INN THE HARBOUR, LANGBORNE ROAD, WHITBY YO21 1YN

E: INFO@STARINNTHEHARBOUR.CO.UK

WWW.STARINNTHEHARBOUR.CO.UK