
CHRISTMAS INN THE HARBOUR

Why not push the boat out for your festive celebrations!!!



STARTERS

- A Plate of Oak-smoked Salmon... Cured, Hot-smoked & Potted with Homemade Pikelets, Melting Potted Shrimps, Cucumber Relish
- Potted Esk Valley Pheasant with Nutmeg Spice, Clementine 'Salad', Boozy Cherries, Plum Pudding & Date 'Jam'
- Celeriac & Spiced Quince Soup with Cracked Hazelnuts, Watercress Pesto **V**

MAIN COURSES

- Herb-roast Turkey with Chestnut & Sage Stuffing, Spiced Bread Sauce, Pigs-in-Blankets, Cranberry & Orange Relish, Fino Sherry & Tarragon Gravy
 - Fillet of Sea Bass with Parsnip Mash, Girolle Mushrooms, Braised Chestnuts & Savoy Cabbage, Bay Velouté
 - Risotto of Beetroot with Deep-fried Blue Wensleydale, Wilted Curly Kale, Fresh Horseradish & Port Wine **V**

PUDDINGS

- Dark Chocolate & Orange Mousse with Marmalade Ice Cream
 - Festive Eton Mess with Drunken Forgotten Fruits
- Traditional Christmas Pudding with Sailor Jerry's Dark Rum Sauce

OPTIONAL CHEESE COURSE

SUPPLEMENT £5 PER PERSON

- A Brace of Yorkshire Cheeses with Mince Pie, Fig Chutney

COFFEE

£30 per person for 3 courses and coffee

Available from 27th November 2017, Monday to Friday lunchtimes and Monday to Thursday evenings to 22nd December 2017.

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.

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

T: 01947 821900

E: INFO@STARINNTHEHARBOUR.CO.UK

WWW.STARINNTHEHARBOUR.CO.UK