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## CHRISTMAS INN THE HARBOUR

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



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### STARTERS

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- 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**

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### MAIN COURSES

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- 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**

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### PUDDINGS

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- 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

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### OPTIONAL CHEESE COURSE

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SUPPLEMENT £5 PER PERSON

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

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### COFFEE

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£30 per person for 3 courses and coffee

Available from 27<sup>th</sup> November 2017, Monday to Friday lunchtimes and Monday to Thursday evenings to 22<sup>nd</sup> 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**

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