THE TREASURY
BAR | RESTAURANT
IV

Festive Celebration Menu

From Friday 27th November until Sunday 31st January
EXCLUDING DECEMBER 11TH AND 25TH

Enjoy a festive dining experience in the beautiful surroundings of The Treasury Whitby. Enjoy a celebratory drink, carefully chosen courses, sharing platters and a sweet finish, with suggested drinks to complement each stage.

Booking your festive celebration

Celebrate with your loved ones at The Treasury Whitby.
Minimum booking: four people.
Exclusive mezzanine hire with festive décor available for groups of 20 or more.
£20 deposit per person.
Pre-booking is essential at least seven days in advance. Gold Card discount is applicable.

Reservations: 01947 602431
enquiries@thetreasurywhitby.co.uk

1. A festive welcome

A glass of Laurent-Perrier Champagne on arrival.

2. Oysters or olives

Choose from house-marinated pitted Gordal olives V, or chilled or grilled oysters. GF

Our oysters are served on ice with shallot vinaigrette and Tabasco,
or grilled with garlic butter or Cumbrian chorizo butter.

3. Your choice of starter

• Whipped Chicken Liver Pâté
• Bruschetta VG, CGF
• Beetroot & Goats Cheese Salad V
• Petite Treasury Prawn Cocktail GF

Served with our house breads.

4. Your sharing platter — main course

Choose your preferred platter:

Roast Turkey Platter – set menu price £69.95 per person

Free-range turkey breast with roast turkey gravy, Radford's of Sleights pigs-in-blankets, apricot stuffing and cranberry sauce. Goose fat-roasted potatoes, Tenderstem broccoli, maple-glazed carrots and parsnips. **GF**

Roast Cauliflower Platter - set menu price £59.95 per person

Thyme-infused, roasted cauliflower steak, with extra-virgin olive oil-roasted baby potatoes, Tenderstem broccoli, maple-glazed carrots and parsnips and onion gravy. **VG, GF**

5. An assiette of Treasury desserts

Sticky Toffee Pudding, Baytown Bolts Coffee & Dark Chocolate Brownie, Cranberry Eton Mess. **V, CGF**

6. Cheese and fruit selection

Award-winning Black Bomber Extra Mature Cheddar from Snowdonia Cheese Company, Shepherds Purse Bluemin White, Truffled Baron Bigod Brie, accompanied by walnuts, golden sultanas, dried apricots. Served with fine crackers, butter with Whitby Sea Salt, celery, apple, grapes and finished with passionfruit, seasonal fresh berries and edible flowers. **N, V, CGF**

7. Coffee and homemade chocolate fudge V

Terms & Conditions

We operate a Challenge 25 policy. Proof of age may be required. We reserve the right to refuse service to any guest in line with licensing laws and in the interest of guest safety and comfort. Some products may contain allergens. Products marked with N contain nuts. For more information or full details about the presence of allergens, please speak to a member of our team. Products marked with GF do not contain gluten, CGF can be made gluten free, V are suitable for vegetarians, VG are suitable for vegans, CVG can be made suitable for vegans. All prices are listed in pounds sterling (£) and include VAT at the prevailing rate. Where a product is unavailable, a suitable alternative of equal quality will be recommended by our team. The Treasury Whitby reserves the right to amend this menu, pricing and availability without prior notice. The Treasury Whitby, 4 Baxtergate, Whitby, YO21 4BD.