New Year’s Eve Celebration Menu

Thursday 31 December 2026
Welcome 2027 in Treasury style

Celebrate the final evening of the year with 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 New Year’s Eve celebration

Thursday 31 December 2026
Celebrate the arrival of 2027 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

THE TREASURY
BAR | RESTAURANT
IV

1. A festive welcome

A glass of Laurent-Perrier Champagne on arrival.

2. Oysters or olives

Choose from chilled or grilled oysters, or house-marinated pitted Gordal olives. 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, vegetable platter **VG** available on request:

Chateaubriand – set menu price £69.95 per person

50 day salt-aged grass-fed Yorkshire chateaubriand steak, served pink with Treasury chips, and peppercorn sauce, with radish & watercress salad. **GF**

Seafood Platter - set menu price £79.95 per person

Local lobster grilled with garlic butter, poached crevettes, Whitby crab claws, crispy calamari with lemon mayo, steamed Shetland mussels, house pickled cockles, Whitby Bramble & Bay gin, lemon & thyme gravadlax, citrus & samphire salad and caperberries. Served with homemade artisan bread and butter with Whitby Sea Salt, finished with lemon wedges and fresh dill. **CGF**

5. An assiette of Treasury desserts

Lemon & raspberry cheesecake, blood orange meringue, dark chocolate tort, ginger creme brulee, Baytown Bolts Guinness cake & Beacon Farm ice cream “sandwich”. **V, GF**

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 cranberry fudge

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.