



Sanders Yard Bistro Christmas Day Menu

Prosecco and canapés on arrival

Starters

Salmon, Dill and Lemon Tart served with horseradish mayo

King Prawn Cocktail served in a Bloody Mary sauce with warm bread

Hog Roast Pork, Sage and Onion Rilette served with chutney and toasted ciabatta

Medley of Wild Mushrooms in a cream and brandy sauce with olive and rosemary bread

Spiced Parsnip and Honey Soup topped with herbed croutons served with warm rolls

Mains

Roast Turkey with all the trimmings

Slow Cooked Beef Featherblade served with a rich red wine jus and sweet potato mash

Fillet of Sea Bream served on a broad bean and pea risotto

Beetroot, Caramelised Onion and Goats Cheese Tart topped with candied walnuts served with a port and blueberry sauce

Christmas Vegetables served in a giant Yorkshire pudding served with onion gravy, bread sauce and sage and onion stuffing

Desserts

Nuts about Brandy Torte and fresh cream

White Chocolate and Raspberry Torte served with a fruit coulis

St. Clements Cheesecake with a Cointreau sauce

Traditional Christmas Pudding served with brandy cream

Tea, Coffee & Truffles
£65 per person for 4 courses

Sanders Yard Bistro
Sanders Yard, 95 Church Street, Whitby, YO22 4BH
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£30 per child for 3 courses
Complementary soft drinks

Starters

Yorkshire Puddings with home-made gravy
Soup of the Day served with warm rolls
Potato Wedges served with creamy mayonnaise
Tomato and Garlic Ciabatta

Mains

Roast Turkey and all the trimmings
Bangers and Creamy Mash with home-made gravy
Homemade Fishcake with garden peas
Tomato and Mozzarella Pasta Bake served with garlic bread

Desserts

Dessert from the cake counter with cream, ice cream or custard