

## YULETIDE TITBITS

FOR A MORE CASUAL,  
PLANNED OR UNPLANNED  
CHRISTMAS GATHERING  
-SERVED AS PLATTERS TO SHARE-

4 ITEMS FOR £14 -OR- 6 FOR £20  
IDEAL FOR UP TO 4 PEOPLE

Pork Pies -cranberry chutney  
*Duke of Wellington blue cheese tartlet*  
Sausage rolls -beetroot & rhubarb  
ketchup  
*Quail scotch egg -ale pickle*  
Pheasant on horseback -rowan berry jelly  
*Crispy Butternut squash parcels*  
*-minted yoghurt*  
English snails -garlic butter &  
herb crumb crust  
*Honey barbecued pulled pork taco rolls*  
*-sour cream*  
Prawn cocktail shots -juniper  
pickled cucumber  
*Pigs in Blankets -sage & bacon mayonnaise*  
Mini Yorkshire Pudding -sticky pulled  
beef, caramelised onion & potato cream  
*Breaded Flatcapper Brie -red currant jelly*  
King Prawns in blankets -sweet  
chilli sauce  
*Chicken liver pate shots -walnut toast*  
*& caramelised onion*  
Stollen pieces -pumpkin spiced sugar  
*Christmas cake -Cranberry Wensleydale*  
Warm mini mince pies -eggnog  
spiced creme fraiche

## CHRISTMAS CAROLS WITH THE SALVATION ARMY BRASS BAND!

FREE MULLED WINE  
& MINCE PIES FOR  
ALL SINGERS  
FRI 15.12 6:30

## OPENING TIMES

BAR	FOOD
23 12-11:50	23 12-9
24 12-10:50	24 12-7
25 12-4	25 FULLY BOOKED
26 12-11:50	26 12-7
27/28 12-10:50	27/28 12-2,5-9
29/30 12-11:50	29/30 12-9
31 12-5	31 12-4

TICKET ONLY FROM 7  
1 JAN bar open 5-11 KITCHEN CLOSED  
2 JAN BACK TO NORMAL  
BOOKING ALWAYS RECOMMENDED!

## CHRISTMAS AT THE SHIP!

Whether its an informal gathering of  
friends, family or work colleagues,  
or a planned Christmas party, theres  
no better place to celebrate a  
proper Christmas.

FIND OUR DELICIOUS FESTIVE  
MENU & YULETIDE TITBITS  
INSIDE



COME CELEBRATE CHRISTMAS  
WITH US AT THE SHIP!

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ANNUAL  
BOXING DAY QUIZ  
£1 ENTRY 8:15 START  
40 GENERAL  
KNOWLEDGE  
20 MUSIC 10 PICTURES  
& BEAT MARTIN AT  
THE BOXES FOR A  
CHANCE TO WIN  
CASH PRIZES!

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NEW YEARS EVE  
SHINDIG!  
DANCE 2018 IN WITH  
US AT THE SHIP FROM  
7PM TILL LATE LATE!  
WITH DJ STEVE  
FANCY BUFFET INCL.  
TICKET ONLY 18+

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## FESTIVE FAYRE

AVAILABLE FROM DEC 1-24TH - BOOKING & PRE ORDER ONLY  
1 COURSE £10.95 - 2 COURSE £15.95 - 3 COURSE £19.95

### TO BEGIN

Parsnip & roast chestnut soup with crumb'd cranberry Wensleydale  
Chicken liver & Madeira pate with date & fig chutney & walnut toast  
Locally shot Pheasant 'breast' with parsnip puree, poached hedgerow berries,  
game chips & heather honey sauce  
Crispy oxtail 'toad in the hole' with shallot & bacon gravy  
Prawn cocktail with smoked salmon 'Marie Rose' sauce, juniper pickled cucumbers  
& marinaded tomatoes  
Deep fried flat capper brie with spiced damson chutney

### MAIN COURSE

*All served with goose fat roast potatoes, Strensall honey glazed carrots, roast parsnips, tarragon & nutmeg creamed  
cabbage, smoked bacon & chestnut sprouts*

Kelly Bronze sage butter basted Turkey with pigs in blanket, sausage meat stuffing,  
mulled cranberries & herby gravy  
Roasted local beetroot, winter squash, sweet figs & Flatcapper Brie strudel with parsnip puree, red current jelly,  
crumb'd festive nuts & roasted root vegetable gravy  
Roast silverside of Kilburn beef, glazed shallot, beef dripping Yorkshire Pudding,  
parsnip crisps & ale gravy

Clove studded Strensall honey glazed gammon with hazelnut, orange & smoked pancetta stuffing, rhubarb &  
beetroot ketchup

### PUDDING

Christmas pudding creme brûlée with burnt orange spiced sugar  
Black Forrest chocolate parfait with Kirsh poach black berries, cherry compote, chocolate hazelnut crumble &  
cherry ripple ice cream  
Sticky toffee Parkin pudding with dark muscavdo sugar sauce a brandy basket of ginger toffee ice cream  
Brandy basket of mince pie ice cream with chocolate orange sauce, candid pecans, sugar'd peel & pumpkin  
spiced sugar

Cheeseboard! +£3 supplement.

A selection of Yorkshire cheeses chosen by our head chef served with Artisan crackers, ale chutney,  
Christmas cake, grapes, local celery, smoked almonds & local handmade butter