

THE FAT BADGER

WHITBY

CHRISTMAS DAY MENU

Adults £110 | Children £55

12pm to 3:30pm

GLASS OF KIR ROYALE & SNACKS

WARM HOMEMADE BREAD & MARMITE BUTTER

STARTERS

CHICKEN LIVER PÂTÉ

Fig Confiture, Chicken Skin Brioche, Spiced Apricot Chutney (GFA)

PRAWN & LOBSTER COCKTAIL

Baby Gem, Cocktail Sauce, Lemon (GFA)

PARSNIP & APPLE VELOUTÉ

Mulled Syrup (VEA) (GFA)

DOUBLE BAKED CHEDDAR SOUFFLE

Spinach Mornay (V) (GFA)

MAINS

All served with Roasted Root Vegetables, Chestnut Sprouts, Winter Vegetables

TURKEY BALLANTINE

Cranberry & Chestnut Stuffing, Pig in Blanket, Roasted Potatoes, Creamy Mash (GFA)

BRAISED LAMB SHANK

Creamy Mash, Chantenay Carrots, Gravy (GFA)

TURBOT, POTATO ROSTI

Champagne Velouté, Caviar, Romanesco (GFA)

NUT ROAST PITHIVIER

Truffle Mash, Forestiere (GFA) (VEA)

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Brandy Sauce (GFA) (VEA)

TRIPLE LAYER CHOCOLATE & ALMOND DELICE

Pink Peppercorn Ice Cream (GFA)

POIRE BELLE HÈLENE

Spiced Poached Pear, Vanilla Ice Cream, Chocolate Sauce & Toasted Almonds (GFA) (VEA)

SELECTION OF THREE REGIONAL CHEESES

Grapes, Celery, Chutney, Biscuits (GFA)

FRESHLY BREWED TEA OR COFFEE & PETIT FOURS

To book your place for Christmas Day Lunch please contact the team on
01423 505681 press 3 or email harrogatechristmas@hrhgroup.co.uk

Terms & Conditions:

Christmas Day bookings are to be secured with a £20 deposit per person.
Full pre-payment is to be taken by Monday 16th November 2026. All payments are non-refundable.
All diners are to pre-order their menu choices prior to the event.

*(V) Vegetarian, (VE) Vegan, (VEA) Vegan Option Available,
(GF) Gluten Free, (GFA) Gluten Free Available, (N) Contains Nuts*