



Herriots Hotel

with *R*hubarb restaurant

Christmas

& New Year Celebrations 2024

Book early to secure your place at our Festive Celebrations

Email: christmas@dinerhubarb.co.uk

Herriots Hotel with Rhubarb Restaurant
Broughton Road Skipton BD23 1RT 01756 792781
www.herriotsforleisure.co.uk



Party Nights & Festive Dining

Arrival: 7.00pm for dinner at 8.00pm

Join other party-goers in our Rosewood suite for great food, good company and fun ice-breakers to set the party mood.

Includes 3 Course Festive Menu

followed by dancing through to midnight with our resident DJ.

The Rosewood suite holds up to 100 guests.

Pre-orders are required 14 days in advance

Party Nights are available:

Friday 29th November, 6th, 13th & 20th December

Saturday 30th November, 7th, & 14th December

£47.50 per person

Saturday 21st December available for a private party night.

Private hire is also available on other selected dates Sundays - Thursdays for parties over 60 from £44 per person

Our Festive Menu is also available in Rhubarb Restaurant for lunch each day 12.00pm-2.30pm and dinner Monday to Thursday 6.00pm-9.00pm

Lunch - 2 courses for £19.00 or 3 courses for £23.00

Dinner - 2 courses for £24.00 or 3 courses for £29.00

Available throughout December up to the 23rd



The header features a dark blue background with festive Christmas decorations including pine branches, gold and green gift boxes with ribbons, and gold stars. The text 'Festive Menu' is centered in a white, sans-serif font.

Festive Menu

Please select your choices from this menu for
our Party Nights & Festive Dining

Spicy roasted parsnip soup, infused with chilli oil (V, VE)

Smoked salmon roulade with cream cheese, dill & a garnish of cucumber strips

Duck and orange parfait, served with cranberry sauce and dressed rocket

Traditional roast turkey with pork and apple stuffing, pigs in blankets
and rich gravy (GF)

Pan seared honey glazed salmon with dill sauce and finished
with pomegranate seeds (GF)

Butternut squash wellington - layered with wild mushroom & spinach
served with vegetable gravy (V, VE)

All main courses are served with honey glazed carrots, roast
parsnips, brussels sprouts and roast potatoes

Black forest pavlova served with forest fruit compote

Festive Strudel served with warm brandy sauce


Dark chocolate & pistachio tart with fresh raspberries & compote (V, VE, GF)

Why not stay the night?

Great deals for party-goers

For those joining us for our Christmas menus we are able to offer
10% discount off our bed & breakfast rate

FREE overnight accommodation for the organiser when booking a party
of 50 or more on any party night with the Festive Party Menu

The footer features a dark blue background with festive Christmas decorations including pine branches, gold and green gift boxes with ribbons, and gold stars.



Festive Afternoon Tea

Looking for something a little more relaxed, then our Festive Afternoon Tea is a great option, made fresh in house by our remarkable pastry chef Millie.

Assorted festive sandwiches:

Roast turkey with sage & onion stuffing, cranberry sauce and herb aioli
Smoked salmon, cucumber, lemon zest and dill sauce
Brie and spiced tomato jam with crispy shallots

Savouries:

Apple and cheddar tartlets with honey
Traditional scotch eggs
Honey glazed pigs in blankets

Sweet treats:

Traditional fruit scones with cream and jam
Homemade mini mince pies
White chocolate and spiced cranberry panna cotta
Yorkshire rhubarb and custard Battenberg cake
Macarons

Tea or Coffee

£21.95 per person

Available 12.00pm - 4.00pm by pre-booking up until 23rd December





Festive Bottomless Brunch

Great for midweek office parties. Served from 12.00pm - 3.00pm

Festive loaded smashed burgers topped with turkey slice, crispy bacon, brie and a homemade cranberry bbq sauce.

Choice of fried chicken or beef burger served in a pretzel brioche bun, with lettuce tomatoes, onions, gherkins, fries, beetroot & carrot slaw.

Festive wild mushroom and butternut squash burger, vegan cheese and cranberry sauce.

Served in a pretzel bun, with lettuce, tomatoes, onions, gherkins, fries, beetroot & carrot slaw. (V, Ve.)

Festive Yorkshire pudding wrap with turkey, stuffing, pigs in blankets, roast potatoes, carrots and gravy

Add brie and bacon £2.00

Served with fries and a pot of gravy

Festive ciabattas with a choice of

Roast turkey and stuffing, Bacon, brie and cranberry

Wild mushroom, rocket and cranberry (V, VE)

Add a pot of pigs in blankets £1.50

Served with fries and a pot of gravy.

Crispy Thai noodles - choice of chicken or prawn

With egg noodles, cucumber strips, carrot, lemon grass, cashews & sweet chilli sauce

Festive Gingerbread Pancakes

American fluffy pancakes served with salted caramel sauce and gingerbread cream

Includes 90 minutes of free flowing drinks from a selection of beers, wines and spirits.

Available Monday to Thursday & selected Fridays & Saturdays for groups of up to 40

Pre-booking between Friday 29th Nov - 23rd December £45 per person



Christmas Day

Please arrive at the hotel for midday, where you will be settled at your table and served a glass of chilled Prosecco or fresh orange juice.

Lunch will be served promptly at 1.00pm

Mini fish pie, pea shoots, home baked mini loaf (GF)

Duck, pistachio & cranberry terrine, spiced apple chutney
rocket and homemade croutes (GF)

Potato, parsnip, chestnut & sage terrine served with cranberry jelly,
dressed rocket and homemade croutes (V, VE)

Roasted chestnut mushroom soup, home baked mini loaves

Traditional roast turkey with pork & apple stuffing, pigs in blankets, gravy (GF)

Roast sirloin of beef with a creamy mushroom and brandy sauce (GF)

Pan seared sea bass with a spinach & prawn butter glaze (GF)

Butternut squash wellington - layered with wild mushroom & spinach
served with vegetable gravy (V, VE)

All served with honey glazed carrots, roast parsnips, brussels
sprouts and roast potatoes

Served as a trio of desserts

Black forest trifle topped with pitted cherries and flaked almonds

Festive Strudel with warm brandy sauce

Lemon meringue tart with berry compote

or

Dark chocolate & pistachio tart with fresh raspberries & compote (V, VE, GF)

Tea or Coffee served with
homemade white chocolate, raspberry and pistachio fudge

Add on cheese board for 2 (£29.95) or 4 (£39.95), available for takeaway_

Harrogate blue, Yorkshire brie, Lancaster bomber, grapes, walnuts,
figs, crackers, celery

£85 per person Children under 12 £46



Boxing Day

Arrive for midday, lunch served at 1.00pm

Glass of chilled Prosecco on arrival

Roasted chestnut mushroom soup

Duck and orange parfait served with cranberry sauce & dressed rocket

Lemon infused smoked salmon with dill & horseradish crème fraiche & dressed rocket

Topside of roasted beef or honey mustard glazed ham

Served with our homemade Yorkshire pudding & red wine gravy

Honey infused Salmon with dill sauce and finished with pomegranate seeds

Butternut squash wellington - layered with wild mushroom & spinach served with vegetable gravy (V, VE)

All main courses are served with honey glazed carrots, roast parsnips and roast potatoes

Lemon meringue tart, served with berry compote

Black forest pavlova & forest fruit compote

Dark chocolate and pistachio tart served with fresh raspberries and compote (V, VE, GF)

Tea, Coffee & homemade fudge

Add on cheese board for 2 (£29.95) or 4 (£39.95), available for takeaway

£45.00 per person Children under 12 £19.95

Child's price includes unlimited soft drinks Apple, Orange Juice, Cordial & Fruit Shoot



New Years Eve

New Years Eve Dinner & Cabaret

Say goodbye to the old and celebrate the new year in style with us.

After a welcome glass of chilled Prosecco, sit down to our delicious 3 course menu with coffee.

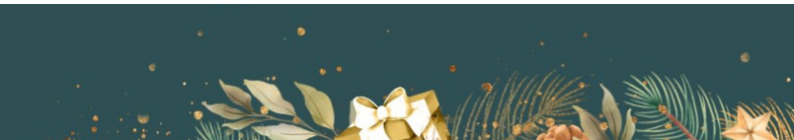
It is then time to start the celebrations with entertainment from a live singer to get everyone in the party spirit

Following this our resident DJ will take us up to the chimes of midnight to bring in the New Year and party on into 2025!

2 Night New Year Celebration Break from £550

Arrive Monday 30th December and enjoy a
3 Course Dinner in Rhubarb Restaurant
2 nights accommodation in a Classic double room with handmade
chocolate truffles

Full Yorkshire breakfast New Years Eve
2 tickets to our New Years Eve Dinner & Cabaret
Brunch New Years Day before departure



New Years Eve Menu

Arrival:- 6.30pm for a complimentary glass of chilled Prosecco and then seated for 7.30pm

Mini fish pie, pea shoots with home baked mini loaf
Duck, pistachio & cranberry terrine with spiced apple chutney,
dressed rocket & home made croutes (GF)

Spicy roast parsnip soup infused with chilli oil & served with
home made croutes (V, VE)

Roast sirloin, served pink with a shallot & pink peppercorn sauce (GF)
Roast chicken supreme in a wild mushroom, Dijon mustard cream sauce (GF)
Butternut squash wellington – spinach, butternut squash, mushroom
and vegetable gravy (V, VE)

**All main courses are served with dauphinoise potatoes and roasted
root vegetables**

Chef's homemade trio of desserts:

Toffee apple steamed pudding served with a drizzle of toffee sauce
Lemon meringue tart with berry compote
Black forest trifle topped with pitted cherries and flaked almonds (V, VE, GF)
or
Dark chocolate & pistachio tart with fresh raspberries & compote (V, VE, GF)

Tea or Coffee with homemade white chocolate, raspberry & pistachio fudge

Add a cheese board for 2 (£29.95) or 4 (£39.95) people

Harrogate blue, Yorkshire brie, Lancaster bomber, grapes, walnuts,
figs, crackers, celery

£80.00 per person

Then it is time to get the party started with Live Entertainment followed
by music and dancing with our resident DJ to bring in 2025 in style



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Booking Terms & Conditions: Bookings will only be confirmed when a deposit has been taken, this however will only guarantee the number of seats/rooms the deposit has covered. Should the numbers decrease then no refund on the deposits shall be given. A deposit of £10 per person is required on all party bookings and full payment must be made 14 days prior to your event. To book for Christmas Day a full non-refundable payment is to be made by 13th December 2024