



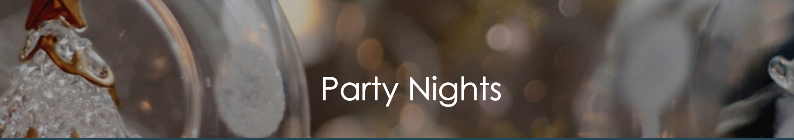
# Christmas 2023

Herriots Hotel  
with *Rhubarb* restaurant  
Skipton

Great Packages to help you celebrate this Christmas & New Year



#RhubarbSkipton



# Party Nights

## **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 1st, 8th & 15th December and  
Saturday 2nd, 9th & 16th December £45.00 per person

Private hire is available on other selected dates Sundays to Thursdays for parties over 60 from £42.00 per person

## **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

A decorative header featuring a dark background with a golden arc of sparkling particles and a single bright star.

# Festive Menu

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

Spicy roasted parsnip soup, garnished with chilli oil (GF, V, VE)  
Beetroot & goats cheese parfait, dressed leaves, spiced apple chutney (GF, V)  
Prosciutto-wrapped chicken & leek terrine, dressed leaves, pear chutney (GF)

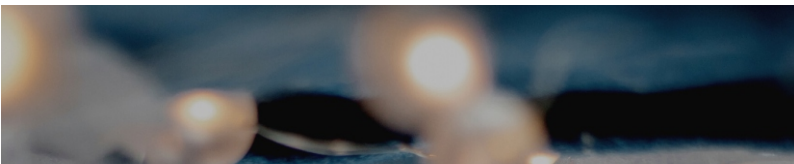
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Traditional roast turkey with sage and apricot stuffing\*, chipolatas\*  
and gravy (\*GF)  
Baked salmon with a honey garlic butter glaze, creamy dill sauce, finished  
with pomegranate seeds (GF)  
Butternut squash wellington - spinach, butternut squash & mushroom,  
vegetable gravy (V, VE)

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

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Baileys cheesecake, salted caramel glaze  
Chocolate & cherry cake, fresh cherries, plant based cream (GF, V, VE)  
Traditional Christmas pudding with brandy sauce





## Festive Lunch & Dining

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 throughout December up until the 23rd December.

Lunch - 2 courses for £18.00 or 3 courses for £22.00

Dinner - 2 courses for £22.00 or 3 courses for £27.00

## Festive Afternoon Tea

Looking for something a little more relaxed, then our Festive Afternoon Tea is a great option, which includes:

Savoury croissants

Mini croissants filled with Tomato & Mozzarella or Spinach and Ricotta

Assorted festive sandwiches

Roast turkey with sage & onion stuffing

Honey Glazed ham & piccalilli

Free Range Egg & watercress

Pigs in blankets

Mini Mince Pies & Brandy Butter

Scones with Cinnamon & candied peel

Served with cream & strawberry preserve

Chocolate & cherry cake, fruit compote

Tea or Coffee

Served with a complimentary glass of winter cider or mulled wine

£19.95 per person

Available 12.00pm - 4.00pm up until 23rd December

# 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 (GF)

Duck, pork, cranberry & pistachio terrine, spiced apple chutney

\*rosemary & sea salt croutes (\*GF)

Beetroot, goats cheese, walnut & sunflower parfait, pear chutney,

\*rosemary & sea salt croutes (V, GF)

Sweetcorn fritters, mint DF yoghurt dip, dressed leaves (V, VE, GF)

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Roasted chestnut mushroom soup, home baked bread (V, VE, GF)

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Traditional roast turkey with sage & apricot stuffing\*, chipolatas\*, gravy (\*GF)

Roast sirloin of beef with a mushroom, cranberry and  
onion gravy (served pink) (GF)

Pan fried sea bass, spinach & prawn butter (GF)

Butternut squash wellington - spinach, butternut squash, mushroom  
& vegetable gravy (V, VE)

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

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Chef's homemade trio of desserts:

Mini Christmas pudding, brandy sauce

Mini lemon meringue tarts, raspberry compote

Mini gingerbread cheesecake, salted caramel sauce, gingerbread

Chocolate & cherry cake, fruit compote, plant-based cream (GF, V, VE)


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Tea, Coffee & Homemade Fudge

**Add on cheese board for 2 (£25) or 4 (£33) people, available for takeaway**

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

**£79.95 per person Children under 12 £44.95**



# Festive Break Packages

## Seasonal Stay Over from only £175

Available from the 1st December to the 23rd December inclusive.  
Enjoy the Christmas lights and great selection of shops that Skipton has to offer  
or take the train from across the road to Leeds.

Alternatively, if choosing our Festive Dining Menu, choose this package  
and there is no need to organise a taxi home.

Package includes:

Glass of Mulled Wine

3 Course Dinner from our Festive Menu

Overnight stay for 2 in a double or twin room with full Yorkshire breakfast

## 3 Night Christmas Celebration Break from £745

Arrive Christmas Eve to a bottle of Prosecco in your room before enjoying a  
3 Course Dinner in Rhubarb Restaurant

Christmas Day indulge in our 5 Course Christmas Lunch  
then feast again with our popular

3 Course Boxing Day Lunch

Price based on 3 nights accommodation with full Yorkshire breakfast for 2  
people sharing a Classic double room. Room upgrades available.

## Twixmas Fizz 2 Night Break from £370

Available from the 27th December to the 29th December inclusive.

Package includes:

Bottle of Prosecco in your room upon arrival

2 nights accommodation with full Yorkshire breakfast

2 Course Dinner in Rhubarb Restaurant each evening.



# Boxing Day

**Arrive for midday, lunch served at 1.00pm**

Glass of chilled Prosecco on arrival

Roasted chestnut mushroom soup (GF, V, VE)

Beetroot & goats cheese terrine, dressed leaves, spiced apple chutney (V, GF)

Lemon infused smoked salmon, horseradish and dill dressing,  
dressed leaves (GF)

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Roast Littondale beef or honey roasted ham served with Yorkshire pudding\*,  
and red wine gravy (\*GF)

Baked salmon with a honey garlic butter glaze, creamy dill sauce, finished  
with pomegranate seeds (GF)

Butternut squash wellington – spinach, butternut squash, mushroom and  
vegetable gravy (V, VE)

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

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Lemon meringue tart, raspberry compote

Gingerbread cheesecake, salt caramel sauce, mini gingerbread

Selection of ice cream, raspberry coulis


Chocolate & cherry cake, fruit compote, plant-based cream (GF, V, VE)

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Tea, Coffee & homemade fudge

**Add on cheese board for 2 (£25) or 4 (£33) people, available for takeaway**

**£40.00 per person Children under 12 £28.00**



# 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.

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 2024!

## 2 Night New Year Celebration Break from £535

Arrive Saturday 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 (GF)

Duck, pork, cranberry and pistachio terrine, spiced apple chutney,  
\*rosemary & sea salt croutes (GF)

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

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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**

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Chef's homemade trio of desserts:

Mini chocolate and mint infused cake

Mini lemon meringue tarts, raspberry compote

Mini Baileys, white chocolate cheesecake

Chocolate & cherry cake, fruit compote, plant-based cream (GF, V, VE)

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Tea, Coffee & Homemade Fudge

**Add on cheese board for 2 (£25) or 4 (£33) people**

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

**£75.00 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 2024 in style



**Herriots Hotel Broughton Road**  
**Skipton BD23 1RT 01756 792781**  
**[www.herriotsforleisure.co.uk](http://www.herriotsforleisure.co.uk)**  
**email: [christmas@dinerhubarb.co.uk](mailto:christmas@dinerhubarb.co.uk)**

**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 10th December 2023