

Herriots Hotel

with *R*hubarb restaurant



Christmas

& New Year Celebrations 2025

Party Nights & Festive Dining

Arrival: 6.30pm 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 5th & 12th December
Saturday 6th & 13th December
Friday 19th & Saturday 20th December available for Private Bookings
£47.50 per person**

Main Party Nights will be shared with other local companies, creating a lively and social atmosphere.

Our Private Party Nights are ideal for exclusive celebrations for parties over 60 and are also available Sunday to Thursday evenings throughout December from only £44.

Our Festive Menu is also available in Rhubarb Restaurant for lunch each day 12.00pm-2.30pm and dinner 5.30pm-9.00pm

Lunch - 2 courses for £21.00 or 3 courses for £25.00
Dinner - 2 courses for £26.00 or 3 courses for £31.00

Available throughout December up to the 23rd

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

Starters

Roasted Chestnut Mushroom Soup served with a warm bread roll
(V, VE, DF, GF)

Mini Smoked Salmon Tartlets filled with lemon and dill cream cheese, topped with
capers (GF)

Duck & Orange Parfait served with fig and honey chutney, rosemary-salted croutons
and peppery rocket

Mains

Traditional Roast Turkey with apple and sage stuffing, pigs in blankets (GF, DF)

Pan-Seared Salmon served with a creamy honey mustard dill sauce (GF)

Sweet Potato, Mushroom & Cranberry Wellington, a hearty plant-based pastry
(V, VE, DF)

*All main courses are served with roast potatoes, honey-roasted carrots, parsnips
and Brussels sprouts.*

Desserts

Lemon Posset Tart with fresh berry compote (V)

Traditional Christmas Strudel served with warm brandy sauce (V)

Trillionaire Chocolate Tart with fresh berry compote and
chocolate shavings (V, VE, DF, GF)

**Seasonal Stayover
from £189**

Enjoy a night away
Sunday to Thursday
combined with our
Festive Menu

**Great deals
10% discount**
off bed & breakfast rate
for all party goes
choosing our Festive
menu

Festive
Menu



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, stuffing & cranberry sauce
Smoked salmon & lemon cream cheese
Brie & spiced tomato jam

Festive Savoury Bites

Brie & fig chutney tartlet with crushed pistachios
Crispy pigs in blankets in honey glaze
Homemade warm sausage roll

Indulgent Sweet Treats

Mini mince pies in filo pastry
Festive chocolate yule log
Oven warm festive scones with cranberries,
jam & clotted cream
Ginger cake bites

Served with your choice of Tea or Coffee

£22.95 per person

Festive Afternoon Tea

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

Choose from:

Festive Ciabatta or Festive Yorkshire Pudding Wrap

with house fries and dipping pot of gravy

- Roast turkey and stuffing,
- Bacon, brie and cranberry
- Wild mushroom, rocket and cranberry (V, VE)

Warm Roasted Butternut Squash Salad

green leaves, apples, walnuts, apricots, fried cranberry, grapes (V, VG)

Festive Gingerbread Pancakes

American fluffy pancakes, salted caramel sauce, vanilla ice cream, crumbled ginger biscuit

EXTRAS

Pigs in blankets £2.00 per portion

House fries £4.50 per portion

Fat chips £4.50 per portion

£45.00 per person

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

Available Wednesday to Saturday between 12.00pm and 2.30pm

Pre-booking between Friday 28th Nov - 20th December

Bottomless

Brunch

Bookings for 2 – 30 people – served in Rhubarb Restaurant, Bar Lounge or Conservatory available for up to 40 – Limited dates available

An indulgent celebration of the season, crafted with care and festive flair.

Arrive at the hotel for midday to enjoy a glass of chilled Prosecco or fresh orange juice.

Lunch will be served promptly at 1.00pm

To Start

Individual Fish Pie - A luxurious blend of white fish and shellfish in a rich, herb-infused cream sauce, topped with buttery mashed potato and a golden cheese crumb.

Pork & Apricot Terrine - Served with a vibrant sweet orange chutney and slices of toasted sourdough.

Chestnut Mushroom Parfait (V) - A smooth and savoury parfait of wild mushrooms and chestnut, paired with fig & honey chutney, candied walnuts, and crisp toasted sourdough.

To Follow

Slow-Roasted Parsnip Soup (V, GF) - Creamy, naturally sweet parsnips slow-roasted and blended into a velvety soup, garnished with a parmesan crisp and served with freshly baked bread.

Main Courses

Traditional Roast Turkey (GF, DF) - Succulent roast breast served with sweet apple & sage stuffing, crispy pigs in blankets, cranberry compote and a rich pan gravy.

Pan-Fried Fillet of Seabass (GF) - Perfectly seared seabass fillet resting on wilted spinach, finished with a warm prawn butter glaze for a touch of coastal indulgence.

Daube de Boeuf (GF, DF) - A deeply comforting French-style braised beef dish, slow-cooked in red wine with winter vegetables, fresh herbs, and a hint of orange zest.

Sweet Potato, Chestnut Mushroom & Cranberry En Croûte (V, VE) - A golden plant-based puff pastry parcel filled with sweet potato, mushrooms and cranberry, served with a creamy tarragon sauce.

All main courses are accompanied by goose fat roasted potatoes, honey-glazed carrots, caramelised parsnips, and festive Brussels sprouts.

Desserts

Festive Trio of Miniature Desserts - A tasting plate of Christmas favourites: Herriots' Christmas Strudel with warm brandy sauce, Zesty Citrus Mousse Tart with berry compote and a crisp brandy snap, Spiced Ginger Cheesecake topped with gingerbread mousse.

Caramel & Chocolate Torte (V, VE, DF, GF) - A rich, velvety plant-based torte, layered with indulgent caramel and dark chocolate, accompanied by citrus-mint Chantilly cream.

To Finish

Tea & Coffee - Served with handmade festive fudge

Christmas
Day Lunch

£89 per person Children under 12 £48

Arrive for midday, lunch served at 1.00pm

Starters

Homemade creamy Parsnip Soup, parmesan crisp, home baked bread (V, GF)
Smoked Salmon Tartlets, lemon and dill cream cheese, home baked bread (GF)
Duck & Orange Parfait, fig and honey chutney, toasted sourdough

Mains

Roasted Topside of Beef *or* Honey-Roasted Gammon with homemade Yorkshire pudding and gravy
Pan-Seared Salmon in a creamy honey mustard dill sauce (GF)
Homemade Sweet Potato, Spinach, Chestnut & Cranberry Filo Parcel with vegetable gravy (V, VE, DF)

All main courses are served with goose fat roasted potatoes, honey-roasted carrots and parsnips, Brussels sprouts.

Desserts

Lemon Posset Tart with a fresh berry compote (V)
Festive Gingerbread Cheesecake with ginger liqueur infused cream
Rich Chocolate & Caramel Tart with a fresh berry compote and chocolate shavings (V, VE, DF, GF)

Tea or Coffee

With homemade fudge

£45.00 per person

Children under 12 £19.95

Add a cheese board
£29.95 for 2 or
£39.95 for 4 people
to enjoy in the bar
or take home

Boxing

Day Lunch

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

Join Us For An Unforgettable Evening This New Years Eve At Rhubarb

Our five-course tasting menu is a celebration of the finest seasonal flavours, carefully curated by our Head Chef, Naomi, and Junior Sous Chef, Joseph.

Dine by candlelight in our cosy conservatory or elegant dining room, then relax in the bar lounge with your favourite drinks as we count down to midnight to toast the New Year together.

To Begin

Chef's Selection of Canapés

A curated trio of seasonal bites, handcrafted to awaken the palate and set the tone for the evening.

Starters

Crispy Pork Belly with black garlic purée, apple crisp & micro herbs

A harmony of rich, slow-cooked pork contrasted with sweet apple and umami-rich garlic. (GF)

Beetroot Carpaccio with whipped goat's cheese, toasted walnuts & herb oil

Earthy and vibrant beetroot, delicately balanced with tangy cheese and a crunch of walnut. (V, GF)

Carrot, Ginger & Star Anise Velouté served with a warm home-baked bread roll

A sweet and spiced soup, finished with subtle aromatics for a comforting winter warmth. (V, VE, GF)

Make it extra special
with our overnight
package & wake up to a
delicious breakfast
brunch to start 2026
in style.

New Years Eve

Dress code smart - casual

Palate Cleanser

Limoncello Sorbet *A bright and zesty interlude to refresh and awaken the senses. (GF, V, VE)*

Main Course

Pan-Roasted Hake with lemon herb crust, carrot purée & crispy kale

Delicate white fish paired with citrus notes and root vegetable sweetness, finished with a crisp flourish. (GF)

Roast Venison Loin with a blackberry & red wine jus, celeriac purée

Tender and gamey, served with a rich, deep jus and the earthiness of celeriac. (GF)

Roast Cauliflower Steak with hazelnut crumb, parsley oil & charred edge

Golden roasted and nutty, this vibrant vegan dish offers bold flavours with finesse. (V, VE, GF)

Fillet of Beef & Lobster Tail with truffle cauliflower purée, red wine jus *(Supplement applies)*

A luxurious surf and turf, paired with fragrant purée and a velvety reduction. (GF)

For the Table - Lemon, Garlic & Thyme Potatoes & Seasonal Greens *with all main dishes*

Truffle Chips – *Triple-cooked and finished with white truffle oil £4.00 per portion*

Dessert Course

Chai-Spiced Panna Cotta with cardamom honey & pistachio crumble

Silky and lightly spiced, with floral notes and a nutty crunch. (V, GF)

Golden Ganache Torte with orange blossom & mint whip

Rich dark chocolate layered over vegan toffee, with a refreshing citrus-mint plant-based cream. (V, VE, DF, GF)

Pear Belle Épipée Poached pear, ginger crumb & vanilla cashew cream

Elegant and fragrant, with warmth from winter spices and creamy plant-based indulgence. (VE, GF)

Add a cheese board
£29.95 for 2 or
£39.95 for 4 people
to enjoy in the bar
or take home

£55.00 per person

Christmas

From £750

3 Night Break

Take the stress out of Christmas with our great package.

Arrive Christmas Eve to a bottle of Prosecco in your room.

3 Course Dinner Christmas Eve
in Rhubarb Restaurant

3 nights accommodation with
full Yorkshire breakfast

5 Course Christmas Day Lunch
3 Course Boxing Day Lunch

Package available from 24th December, departing on 27th December. £750 price is for 2 people sharing a Classic double room. Room upgrades available.

Twixmas

From £189

1 Night Stay, Wine & Dine

Relax after all the Christmas Celebrations or hit the sales with this great overnight stay.

Bed & full Yorkshire Breakfast in a double room
2 course dinner in Rhubarb restaurant
Bottle of House Wine with your meal

This package is available from the 27th - 30th December inclusive.

Based on 2 people sharing a Classic double room on selected nights.

Room upgrades available.

New Years Eve

1 Night Celebration Break

Arrive on 31st December
Overnight accommodation in a Classic double
with handmade chocolate truffles

5 Course Celebration Dinner
Champagne Brunch New Years Day

From £250

Prices based on 2 people sharing
a Classic double room.
Room upgrades available.

Arrive the
night before
from only
£95

Bed & Breakfast

Festive Breaks

Gift Vouchers



Stuck for present ideas?
Our gift vouchers provide the perfect solution for those you don't know what to buy.
Plus giving a gift experience creates even more special memories to share with loved ones.
Available from reception or to download from our website.

New year....

Join us in 2026 for:

New Menu @ Lunchtimes

Our brand-new bar snack menu celebrates the hearty flavours and timeless comfort of Yorkshire. Enjoy locally inspired twists on pub classics, bringing together traditional favourites with a refined touch. Perfect for a lunchtime pick-me-up or meet up with friends.

Afternoon Tea

Menus for all

Afternoon Tea

£16.95 per person or

£21.95 with a glass of Prosecco

Gentleman's Afternoon Tea

£18.95 per person

Children's Afternoon Tea

£10.95 per person

Available Monday to Sunday
between 12.00pm and 4.00pm
Advance booking required.

Unwine'd Sundays

Take it easy with our 1/2 price
Wine Sundays and enjoy

50% OFF

ALL BOTTLES OF WINE

when dining with us
for lunch or dinner every
Sunday in the New
Year

Subject to availability, terms and conditions.
January to March 30th 2026

For all things delicious and latest offers visit <https://www.rhubarbskipton.co.uk/restaurant/>



**Herriots Hotel Broughton Road
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email: christmas@dinerhubarb.co.uk**



Booking Terms & Conditions:

A non-refundable deposit of £10 per person is required at the time of booking, which will guarantee the number of seats the deposit covers.

Full payment must please be paid 14 days prior to your event.