



Herriots Hotel

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with *Rhubarb* restaurant

*Christmas*

& New Year Celebrations 2026

# *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 and final balance to be made by 2nd November 2026.**

**Party Nights are available:**

**Friday 4th & 11th December**

**Saturday 5th & 12th December**

**27th & 28th November & 18th & 19th December available for**

**Private Bookings £48 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**



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

## *Festive Menu*

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

- A Trio of Mini Desserts including:  
Lemon Posset Tart (V)
- Traditional Christmas Strudel (V)
- Chocolate & Salted Caramel Cheesecake (V, VE, DF, GF)

Available throughout December up to the 23rd



## *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.

### Assorted Festive Sandwiches

Roast turkey, stuffing & cranberry sauce

Smoked salmon & lemon cream cheese

Brie & spiced tomato jam

### Festive Savoury Bites

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

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

## *Bottomless Brunch*

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)

### EXTRAS

Pigs in blankets £2.00 per portion

House fries £4.50 per portion

Fat chips £4.50 per portion

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

£48.00 per person

Available Wednesday to Saturday between 12.00pm and 2.30pm

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 beautifully indulgent tasting plate of seasonal favourites, featuring Herriots' traditional **Christmas Strudel** drizzled with warm brandy sauce, a delicately spiced **Gingerbread Eton Mess** layered with festive flavours, and a decadent **Chocolate Truffle Torte** — rich, velvety and irresistibly smooth. This luxurious plant-based torte is a true celebration of chocolate.  
(*V, VE, DF, GF*)

#### To Finish

Tea & Coffee - Served with handmade festive fudge

£89 per person Children under 12 £48

*Christmas Day  
Lunch*

# Boxing Day Lunch

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)

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

£35.00 per person

Children under 12 £19.95

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

# New Years Eve

*Dress code smart - casual*

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 Drinks Reception 6.00-6.30pm with Dinner at 7.00pm

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)*

**Please note the bar will close at 11.00pm**

**Make it extra special with our overnight package & wake up to a delicious breakfast brunch to start 2027 in style.**

## 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**



# *Festive Breaks*

## Seasonal Stayover From £189

Enjoy a night away combined with our 3 Course Festive Menu from the 1st - 23rd December.

## Christmas 3 Night Bed & Breakfast Escape From £425

Whether you're visiting family and friends over the holiday period or simply looking for a cosy Christmas retreat, our 3-night Bed & Breakfast package offers the perfect base to enjoy the season.

For the ultimate stress-free festive experience, enhance your stay with our

### Christmas Dining Package for £270 per couple

3-course Christmas Eve Dinner

5-course Christmas Day Lunch

3-course Boxing Day Lunch

For a truly indulgent Christmas filled with delicious food, warm hospitality, and memorable moments.

Package available from 24th December, departing on 27th December.

Price is for 2 people sharing a Classic double room. Room upgrades available.

## Twixmas 1 Night Break From £189

Relax after all the 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 Break From £250

Arrive on 31st December

Overnight accommodation in a Classic double with handmade chocolate truffles

5 Course Celebration Dinner

Champagne Brunch New Years Day

Arrive the night before from only £95 Bed & Breakfast

Prices based on 2 people sharing a standard double room.

Room upgrades available.

Visit our website: [www.herriotsforleisure.co.uk](http://www.herriotsforleisure.co.uk)

## *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 2027 for  
Half Price Wine 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 2027

For all our dining offers visit:  
[www.rhubarbskipton.co.uk](http://www.rhubarbskipton.co.uk)



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**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. Cancellations up to 14 days prior to the event after which full payment without refund will apply. Pre-orders and final balance to be made by 2nd November 2026.