



Herriots Hotel

with *R*hubarb 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 - £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



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)

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

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 Herryotis' 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)

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)

Add a cheese board

£29.95 for 2 or

£39.95 for 4 people

**to enjoy in the bar
or take home**

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

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

£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

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



**Herriots Hotel Broughton Road
Skipton BD23 1RT 01756 792781
www.herriotsforleisure.co.uk
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. 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.