



Herriots Hotel Broughton Road
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FOR A
MERRY
Christmas
&
HAPPY NEW YEAR
2020

Herriots Hotel
with *Rhubarb* restaurant
Skipton



WE HAVE CHRISTMAS ALL WRAPPED
UP WITH THE PERFECT PACKAGES

FESTIVE DINING

Our Festive Menu is available both lunch and dinner in either our restaurant, bar or conservatory and is a great way to celebrate with friends, family and colleagues this festive period.

Available from the 1st to the 23rd December for lunch each day 12.00pm-2.30pm and dinner 6.00pm-9.00pm

Why not stay the night and combine with this great overnight package?

Seasonal Stay Over

Enjoy the Christmas lights and great selection of shops that Skipton has to offer or take the train from across the road to Leeds. Either way after a busy day you can relax with a cocktail and great food to celebrate your present finds. Alternatively, if choosing our Festive Dining Menu, choose this package and there is no need to organise a taxi home.

Package includes:

Pre-dinner Christmas Cocktail

3 Course Dinner from our Festive Menu

Overnight stay for 2 in a double or twin room with full Yorkshire breakfast
From £135

To book or get further details of all our offers, visit our website:
www.herriotsforleisure.co.uk/offers

FESTIVE MENU

Roasted red pepper & vine tomato soup (GF, V, VE)
Chicken terrine, apricot & cranberry chutney (GF)
Traditional prawn cocktail (GF)

Traditional roast turkey with sage & onion stuffing, chipolatas & gravy
Fillet of salmon with a lemon & tarragon sauce (GF)
Wild mushroom & Yorkshire brie wellington, dill cream sauce (V)
Cajun spiced sweet potato roulade (VE)

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

Winterberry cheesecake, fruit coulis (V)
Eton mess, brandy snap basket with cassis coulis (V)
Christmas pudding with brandy sauce (V)
Fresh fruit salad & fruit sorbet (VE, GF)

Festive Lunch

2 courses £16 3 courses £20

Festive Dinner

2 courses £20 3 courses £25

Bookings essential. Please contact reception on 01756 792781 to book and secure your table or email: christmas@dinerhubarb.co.uk

CHRISTMAS DAY

Arrival:- 12.00pm for 1.00pm

Start with a glass of chilled Prosecco

Goats cheese & parmesan pesto, dressed leaves & cranberry coulis (V, GF)
Ham hock terrine, sweet piccalilli (GF)
Smoked haddock & dill fishcake, dressed leaves with tomato & basil sauce (V)

Pea & mint soup (VE, GF)

Traditional roast turkey with sage & onion stuffing, chipolatas & gravy
Roast sirloin, baby onion & pancetta sauce (GF)
Pan fried sea bass, prawn & tarragon sauce (GF)
Wild mushroom & Yorkshire brie wellington, dill cream sauce (V)
Cajun spiced sweet potato roulade (VE)
All main courses are served with glazed carrots, roasted parsnips,
brussels sprouts and roast potatoes

Christmas pudding with brandy sauce (V)
Banoffee pie cheesecake, caramel sauce, vanilla bean ice cream (V)
Baileys brûlée with shortbread biscuit (V)
Yorkshire cheeses served with tomato chutney & artisan biscuits (V)
Fresh fruit salad & fruit sorbet (VE, GF)

Tea & Coffee

£69.00 per person Children under 12 £35.00

Bookings essential for all our Festive Dining Packages. Due to reduced seating for your safety, these will book up quickly.
Please contact reception on 01756 792781 to book and secure your table or email: christmas@dinerhubarb.co.uk

BOXING DAY & CELEBRATION SUNDAY

Boxing Day Arrival:- 12.00pm for 1.00pm

With a welcoming glass of Prosecco on arrival

Pea & mint soup served with home baked bread (VE, GF)
Chicken liver & duck parfait, plum chutney, dressed leaves (GF)
Smoked haddock & chive fishcake, tomato sauce, spring onion
& pea shoot salad
Wild mushroom & mozzarella risotto, lemon dressed rocket (V, GF)

Roast Littondale beef or honey roasted ham served with Yorkshire pudding,
and red wine gravy
Salmon fillet with roasted new potatoes, asparagus,
prawn & dill cream sauce (GF)
Wild mushroom & Yorkshire brie wellington, dill cream sauce (V)
Cajun spiced sweet potato roulade (VE)
All main courses are served with glazed carrots, roasted parsnips,
brussels sprouts and roast potatoes

Chocolate tart, raspberry coulis & raspberries (V)
Orange crème brûlée with shortbread biscuit (V)
Selection of ice creams, brandy snap basket, raspberry coulis (V)
Selection of local cheeses, artisan biscuits & Herriots chutney (V)
Fresh fruit salad & fruit sorbet (VE, GF)

Tea & Coffee

£26.95 per person Children under 12 £15.00

**Join us on the 27th December for Celebration Sunday when this menu
will be served 12.00pm - 2.30pm and 6.00pm - 8.30pm**

NEW YEARS EVE GALA DINNER

MENU

Celebrate the end of 2020 and welcome a better and brighter 2021

Whilst we are unable to host our Murder Mystery this year, it does mean that we cannot celebrate in style the end of this "annus horribilis!"

So toast good-bye and good riddance to 2020 with a chilled glass of Prosecco before enjoying our delicious food, fine wines and warm hospitality.

Served in our Restaurant, Bar & Conservatory before welcoming in the New Year.

New Years Eve Packages

2 night package from only £395

Package includes:

2 nights accommodation in a double room with handmade chocolate truffles

Pre-dinner Gin & Tonic followed by

2 Course Dinner in Rhubarb restaurant on the 30th

3 Course Gala Dinner New Years Eve

Champagne Brunch on New Years Day

1 night New Years Eve package from £260

Overnight accommodation in a double/twin room

3 Course Gala Dinner New Years Eve

Champagne Brunch on New Years Day

Arrival:- 7.00pm for a complimentary glass of chilled Prosecco for dinner at 8.00pm

Game terrine, cranberry jelly (GF)

Broccoli & stilton soup (V, GF)

Traditional prawn cocktail (GF)

Roast sirloin, peppercorn sauce – served pink (GF)

Chicken, wild mushroom & pancetta sauce (GF)

Wild mushroom & Yorkshire brie wellington, dill cream sauce (V)

Cajun spiced sweet potato roulade (VE)

All main courses are served with potato fondant and roasted root vegetables

Vanilla fudge cheesecake, Chantilly cream

Winterberry crème brûlée, shortbread biscuit (V)

Lemon tart, fresh raspberries, raspberry coulis & cream

Fresh fruit salad & fruit sorbet (VE, GF)

£49.95 per person

Add on Cheese

Large cheese platter for £20.00

With a half bottle of port for £26.00

Selection of Yorkshire cheese from 'Shepherds Purse' with tomato chutney and artisan biscuits to share (suitable for up to 4)

GIFT VOUCHERS & NEW YEAR OFFERS

BOOKING FORM

Gift Vouchers

Stuck for present ideas?
Our gift vouchers can be used on a variety of tasty
treats, delicious dining or a relaxing break.
Sold in any denomination and therefore a perfect gift
idea.

New Year Offers

G&T GETAWAY

From £125 per couple

Large G&T on arrival
Bed & Full Yorkshire Breakfast
in a double room
2 Course Dinner in
Rhubarb restaurant



SUNDAY ROASTS

2 for £25 with Dessert & Coffee

Valid on Sundays 12-2.30pm from January
to the 28th February 2021.

Name

Date req

No of People

Preferred time

Deposit paid £

Balance to pay £

Contact Name

Tel

email

Address

Please tick the
appropriate package:

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Festive Lunch

☐

Festive Dinner

☐

Christmas Day Lunch

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Boxing Day Lunch

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Celebration Sunday

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New Years Eve

Company Name: (if applicable)

Deposit

Date paid

Deposit No

Staff Name

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 bookings and full payment must be made 7 days prior to your event. To book for Christmas Day a full non-refundable payment is to be made by Monday 30th November 2020