

Party Mights

Available Friday: 2nd 9th 16th Saturday: 3rd 10th 17th & Monday 19th December

Join other party-goers for great food, good company and fun ice-breakers to set the party mood.

Then hit the floor with dancing through to midnight with our resident DJ.

Our Rosewood suite holds up to 100 guests, with bookings of up to 50 being taken for individual groups, wanting to join in these very popular nights.

Private party nights are available on other nights for groups of over 50 - 100 guests!

Pre-orders are required 14 days in advance.









Great bed and breakfast deals for party-goers!

No need to worry about arranging transport home!
For those joining us for our Christmas menus we are
able to offer bed and breakfast from only:

£55 per single room & £79 per double room Organising the work's party?

FREE room for the organiser

when booking a party for 50 or more



Tomato and basil soup with black pepper croutons

Goats cheese beetroot and chicory salad with toasted walnuts

Ham hock terrine with sweet picalilli and granary toast

Traditional prawn cocktail

Traditional roast turkey with sage & onion stuffing, chipolatas,
roast parsnips and a cranberry and orange sauce
Pan fried "Jessica Lynn" salmon with a brown shrimp and
tarragon sauce

Roast Littondale beef with Yorkshire pudding
Wild mushroom and Yorkshire brie wellington
with a dill cream sauce

All main courses are served with carrots and swede,

Brussel sprouts and roast potatoes

Vanilla panna cotta with poached rhubarb coulis
Chocolate tart with mascarpone and griottine cherries
Eton Mess brandy snap basket with cassis coulis
Christmas pudding with brandy sauce

£32.00





Available 12.00pm - 2.30pm throughout December up until the 23rd.

2 courses £14.50 3 courses £15.95

Pre-booking required

Tomato and basil soup with black pepper croutons

Goats cheese beetroot and chicory salad with walnuts

Ham hock terrine with sweet picalilli and granary toast

Traditional roast turkey with sage & onion stuffing, chipolatas,
roast parsnips and cranberry and orange sauce
Pan fried "Jessica Lynn" salmon with a brown shrimp and
tarragon sauce

Wild mushroom and Yorkshire brie wellington
with a dill cream sauce

All main courses are served with carrots and swede,

Brussel sprouts and roast potatoes

Chocolate tart with mascarpone and griottine cherries

Eton Mess brandy snap basket with cassis coulis

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Rhubarb at Night

Enjoy this menu as a 2 or 3 course dinner in our restaurant Rhubarb.

Available Monday to Wednesday throughout December up until the 23rd.

Pre-orders are required 14 days in advance



Sunday Lunch, Carols & Santa Sunday December 20th

Join us for a delicious, traditional Sunday lunch with a choice from two roasts served with all the trimmings for £9.95.

Swap presents with family and friends that you won't see on the day and soak up the festive spirit to a backdrop of carols and a visit from Santa! Bookings required as this is a very popular event.



Pre or Post Christmas Suppers

Great for those companies that just can't make those key December evenings. Private party for 50 or more to include:

Hot supper choice of either:

Lamb hotpot with pickles and red cabbage

Vegetable lasagne with garlic bread

Chicken curry Basmati rice

Chilli con carne with rice/nachos

Our speciality home baked pie and peas

½ a bottle of wine or 3 bottled beers per person

DJ and dancing until 11.30pm

Available in throughout November and January and mid-week during December

Additional guests maybe added at £22.00 per person

Complete Package



Start the day with a glass of chilled Champagne

Ham hock terrine with sweet picalilli and granary toast
Tiger prawn salad with Herriots bloody marie sauce, crisp
leaves and mini brown loaf
Goats cheese & Parmesan pesto, dressed leaves
and cranberry coulis

Cream of courgette spinach and thyme soup

Traditional roast turkey with sage & onion stuffing, chipolatas, roast parsnips, cranberry and orange sauce

Pan-fried "Mercurious" sea-bass with samphire, roast beetroot and pine nuts

Roast Littondale beef with horseradish mash, baby onion and pancetta sauce

Wild mushroom and Yorkshire Brie wellington, dill

All main courses are served with glazed carrots, roasted parsnips,

Brussel sprouts and goose fat roast potatoes

Christmas pudding with brandy sauce

Dark chocolate and pecan nut cheesecake, raspberry vodka coulis

and white chocolate truffles

Orange creme brulee with shortbread biscuit

Platter of Yorkshire cheeses from "Shepherds Purse" served with tomato chutney and artisan biscuits to share

Children

£24.95

Tea & Coffee

£55.00

Relax and enjoy the day whilst we look after you.

Arrival:- 12.00pm for 1.00pm



3 Course Menu served 12.00pm until 5.00pm

£15.95

Soup of the day served with home baked bread

Chicken liver and duck parfait, plum chutney, artisan bread and dressed leaves

Smoked haddock and chive fish cake, tomato sauce and a spring onion and pea shoot salad

Wild mushroom and mozzarella risotto with lemon dressed rocket

Roast Littondale beef or ham served with Yorkshire pudding all the trimmings and red wine gravy

Salmon fillet with roasted new potatoes, asparagus and a prawn and dill cream sauce

Spinach and feta cheese linguine, balsamic dressed rocket and cherry tomato salad

Chocolate tart with white chocolate sauce and raspberries

Orange creme brûlée with shortbread biscuit

Selection of ice creams, brandy snap basket raspberry coulis

Selection of local cheeses with artisan biscuits and Herriots chutney

New Years Eve

Award winning After Dark Murder Mystery Events Back by popular demand for the 4th year running!

Great Gatsby themed Murder Mystery Cabaret

Join us for a night of fabulous food, fine wine, song, dance, music, comedy and murder - what better way to see in 2016!

Welcome to The Gatsby Mansion in Long Island.
The Year is 1922. The parties are bigger, the shows are broader, the models are looser and the liquor is cheaper. But the cracks are starting to show in the lavish lifestyles of the nouveau riche and someone's decided not to be a sport as the green light is lit for murder.

This criminal cabaret is presented inbetween courses of a delicious 4 course dinner.

Suspects mingle amongst you to be questioned whilst you eat as you try and discover which of these larger than life characters committed the deadly deed.

Then it is time to get the party started with music and dancing with our resident DJ.

live link to Big Ben on the large screen to see in 2016 then partying on into the new year.

> 2 night packages from only £199 per person

. Package includes:

Tickets to Murder Mystery Cabaret
New Years Day Brunch,
3 Course Dinner, Bed
and full Yorkshire breakfast
on the 2nd night

3 night package with an additional nights dinner, bed and breakfast from only £250 per person



Arrival:- 6.30pm Seated for 7.30pm when the show will commence

Corn fed chicken, foie gras and wild mushroom terrine, truffle mayonnaise and green bean salad
Butternut squash soup with chestnuts and sage
Crab tortellini with leek and tarragon sauce

Classic Gin & Tonic sorbet

Chargrilled Littondale beef with potato fondant, celeriac puree and a pancetta, mushroom and red wine sauce – served pink Pan fried "Mercurious" halibut with saffron gratin and tiger prawn broth

Baked Camembert filled with walnuts and served with seasonal greens

Chicken with a baby onion & leek cream sauce, served with sautee potatoes

White chocolate cheesecake served with orange scented Chantilly cream
Winterberry crème brule with a fruit & nut shortbread biscuit Lemon Posset with biscotti wafer and candied lemon

Add a large cheese platter for 4 for £18.95 or with a half bottle of port for £24.95

Selection of Yorkshire cheese from "Shepherds purse" with tomato chutney and artisan biscuits to share.

(Suitable for 4)

Dress code:

Twenties Gatsby themed dress or smart evening / partywear

£49.95 per guest

This very popular event soon sells out, so please book early to avoid disappointment



Gift Vouchers

Stuck for present ideas?
Then why not treat them to a
Herriots with Rhubarb Gift Voucher



The perfect gift to enjoy a break away or enjoy our delicious food in Rhubarb

Plus

Treat your friends and family and we will treat you with a £5 off voucher to spend in November and January, for every £10 voucher you buy!



Subject to availabilty, terms and conditions which are printed on the £5 off voucher.

Booking Form

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 7 days prior to your event. To book for Christmas Day a full non-refundable payment is to be made by Monday 7th December 2014.

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Please note: Some of our dishes may contain small bones and/or nuts. All our food is prepared in a kitchen where nuts may be used. Any weight quoted on our menu is the approximate uncooked weight. To our knowledge, all food served is not genetically modified.

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