

Tickton Grange

CHRISTMAS 2022

FESTIVE AFTERNOON TEA

What better time of year is there to be the recipient of a gorgeous surprise?

Tickton Grange's afternoon teas create quite a stir as they move through the seasons, and the festive collection weaves its own special magic with hints of cinnamon, spice and citrus zests.

Elegant tiers of delicious morsels, sweet and sour, hot and cold, reveal the secrets.
Just perfect.

£30 per person

Accompanied by a crisp glass of Cuvée de Reserve Brut, Gallimard Père et Fils
£40 per person,

a perfectly chilled glass of Prosecco DOC NV extra dry, Naonis, Veneto
£37.50 per person,

or a glass of crisp Artisan Gin & Tonic
£37.50 per person

Served from 1st – 24th December inclusive, 29th, 30th & 31st

Monday – Saturday 12 noon – 4.00pm, Sunday 2.30pm – 4.30pm

Please email us at info@ticktongrange.co.uk or telephone 01964 543666

H I D E F E S T I V E L U N C H

Warm onion loaf and butter

T O S T A R T

Parsnip soup, honey and black sesame

East Yorkshire ham terrine, smoked rapeseed mayonnaise, dill pickled vegetables

Staal's smoked fish cake, curried cauliflower, herb oil

M A I N C O U R S E

Roast turkey, seasonal stuffing, smoked bacon

Soy glazed pollock, butternut squash, dulse infused kale

Roast vegetable filo tart, mushroom ketchup, roscoff onions

D E S S E R T

Christmas spiced pudding, rum sauce

Cherry & mascarpone cannelloni, aerated chocolate, cherry sorbet

Tickton artisan cheese slate, house baked fruit loaf, grapes, celery, biscuits

£38.50 per person

Fresh roast coffee and handmade Tickton truffles +£5

Served from December 1st – 24th inclusive, 29th, 30th and 31st
Wednesday to Saturday from 12 noon until 2pm.

Email us on info@ticktongrange.co.uk or telephone 01964 543666

CHRISTMAS PARTY NIGHTS

Join us in the Rose Room for a fantastic three course menu and then dance the night away with our resident DJ, Gary.

WELCOME

A glass of sparkling, chilled Prosecco on arrival

TO START

Parsnip soup, honey and black sesame

East Yorkshire ham terrine, smoked rapeseed mayonnaise, dill pickled vegetables

Staal's smoked fishcake, curried cauliflower, herb oil

MAIN COURSE

Roast turkey, seasonal stuffing, smoked bacon

Soy gazed pollock, butternut squash, dulce infused kale

Roast vegetable filo tart, mushroom ketchup, roscoff onions

DESSERT

Christmas spiced pudding, rum sauce

Cherry & mascarpone cannelloni, aerated chocolate, cherry sorbet

Tickton artisan cheese slate, house baked fruit loaf, grapes, celery, biscuits

£47.50 per person

Christmas party nights will be held on Friday December 9th, Saturday 10th, Friday 16th & Saturday 17th. Minimum table size is 8. Subject to availability exclusive party nights may be booked for a minimum of 80 guests on the above dates and/or another date of your choice

Please email us info@ticktongrange.co.uk or telephone 01964 543666

CHRISTMAS DAY LUNCH

WELCOME

A glass of sparkling, chilled Prosecco

TO START

Jerusalem artichoke velouté, dulce scented crispy kale

Justin Staal's hot & cold smoked salmon, celeriac, apple & dill

SORBET

Clementine & Champagne

MAIN COURSE

East Yorkshire roast bronze turkey
pigs in blankets, chestnut stuffing, rich turkey gravy

Pan seared Elstronwick beef fillet
pressing of braised cheek, port & thyme jus

Fillet of wild brill
Crab & lobster cake, shellfish bisque

Roasted butternut squash filo tart
mushrooms, grated truffle

DESSERT

House Christmas pudding
rum sauce, mince pie ice cream

Cherry & mascarpone cannelloni
aerated chocolate, cherry sorbet

Tickton artisan cheese slate
house baked fruit loaf, grapes, celery, biscuits

TO FINISH

Fresh roast coffee & handmade Tickton truffles

£100 adult/£55 children under 12

Dining in Hide restaurant at 12 noon for 12.30 service. Dining in the Rose Room, at 1pm for 1.30.

The Broadley Room can be booked as a private room for 12 – 20 guests, 12 noon for 12.30.

A £25 per person deposit confirms your table with balance of payment & full menu choices by
December 1st Email info@ticktongrange.co.uk or telephone 01964 543666

BOXING DAY

WELCOME

A glass of sparkling, chilled Prosecco

TO START

Parsnip soup
honey and black sesame

East Yorkshire ham terrine
smoked rapeseed mayonnaise, dill pickled vegetables

Justin Staal's smoked fish cake
curried cauliflower, herb oil

MAIN COURSE

Roast sirloin of Yorkshire beef
Yorkshire pudding, rich gravy

Soy glazed pollock
butternut squash, dulce infused kale

Roast vegetable filo tart
mushroom ketchup, roscoff onions

DESSERT

Sticky toffee pudding, boozy raisins, vanilla ice cream

Chocolate delice, vanilla mascarpone, cherry sorbet

Tickton artisan cheese slate, house baked fruit loaf, grapes, celery, biscuits

TO FINISH

Fresh roast coffee & handmade Tickton truffles

£65 per person / children under 12 £35. Lunch will be served in the Rose Room.
Arrive 12.30pm for 1pm service. A £25 per person deposit secures your table. Balance of payment,
together with menu choices to be given by December 1st Email info@ticktongrange.co.uk,
telephone 01964543666

NEW YEAR'S EVE

EIGHT COURSE TASTING MENU IN HIDE

Bring in the New Year with an eight course celebration dinner crafted by our chefs. Arrive in the Library at 7.15pm for a Champagne and canapé reception before dining at 7.45pm. Our piper, Charlie, will welcome in the New Year

1ST COURSE

Champagne & 'nibbles' on arrival

2ND COURSE

Velouté

3RD COURSE

Fish

4TH COURSE

Haggis, neeps & tatties

5TH COURSE

Shellfish

6TH COURSE

Main course

7TH COURSE

Sorbet

8TH COURSE

Dessert

or

Our selection of English artisan cheese
House baked fruit loaf, grapes, celery, biscuits

Fresh roast coffee and handmade Tickton truffles

£100 per person

Exact menu items and detail will be available on December 1st

A £25 per person deposit confirms your table. Balance of payment to be given by December 1st

Staying over? New Year's Eve dining guests enjoy a 10% reduction from our standard tariff.

Please email info@ticktongrange.co.uk or telephone 01964 543666

NEW YEAR'S EVE MASQUERADE BALL

WELCOME

Champagne & nibbles on arrival

TO START

Parsnip soup, honey and black sesame

East Yorkshire ham terrine, smoked rapeseed mayonnaise, dill pickled vegetables

Justin Staal's smoked fish cake, curried cauliflower, herb oil

MAIN COURSE

Roast sirloin of Yorkshire beef, Yorkshire pudding, rich gravy

Soy glazed pollock, butternut squash, dulse infused kale

Roast vegetable filo tart, mushroom ketchup, roscoff onions

PRE DESSERT

Clementine and basil

DESSERT

Sticky toffee pudding, boozy raisins, vanilla ice cream

Chocolate delice, vanilla mascarpone, cherry sorbet

Tickton artisan cheese slate, house baked fruit loaf, grapes, celery, biscuits

TO FINISH

Fresh roast coffee & handmade Tickton truffles

GREET THE NEW YEAR

A saucer of Gallimard Père et Fils Champagne

£100 per person.

A £25 per person deposit confirms your table. Balance of payment to be given by December 15th.

Staying over? New Year's Eve dining guests enjoy a 10% reduction from our standard tariff.

Please email info@ticktongrange.co.uk or telephone 01964 543666

A T A G L A N C E

Our late December and early January Diary

CHRISTMAS EVE

We will be serving Hide Festive Lunch and Festive Afternoon Tea
We will not be offering Dinner in Hide, or overnight accommodation

CHRISTMAS DAY

We will be serving Christmas Day Lunch
We will not be offering Dinner in Hide, or overnight accommodation

BOXING DAY

We will be serving Boxing Day Lunch.
We will not be offering Dinner in Hide, or overnight accommodation

DECEMBER BANK HOLIDAYS

We will be closed on Monday 26th December, opening on Tuesday 27th
for normal business

NEW YEAR'S EVE

We will be offering Hide Festive Lunch, Festive Afternoon Tea,
an eight course tasting dinner in Hide, and accommodation

NEW YEAR'S DAY

We will be serving breakfast to those guests who stayed overnight with us.
After breakfast has been served the hotel will close until Monday 16th January

THE FIRST 2 WEEKS OF JANUARY CLOSURE

We will close after serving breakfast on New Year's Day, reopening for normal business
from Monday 16th January

DIETARY PREFERENCES AND ALLERGIES

Please let us know if you have any dietary preferences or allergies
Our kitchens contain nuts