

*Tickton Grange*

CHRISTMAS 2021

## 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.

£25 per person

Accompanied by a crisp glass of Cuvée de Reserve Brut, Gallimard Père & Fils  
£35 per person,

a perfectly chilled glass of Prosecco DOC NV extra dry, Naonis, Veneto  
£32.50 per person,

or a glass of crisp Artisan Gin & Tonic  
£32.50 per person

Served from 1<sup>st</sup> – 31<sup>st</sup> December,

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

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

Tickton's little snacks on arrival

### T O S T A R T

Jerusalem artichoke velouté, puffed grains

East Yorkshire game terrine, confit blackberry, gingerbread

Staal's smoked fish cake, laksa sauce, herb oil

### M A I N C O U R S E

Roast turkey breast, smoked pancetta, confit leg meat stuffing

Seared cod loin, curried parsnip, sautéed mushroom

Pan fried polenta cake, butternut squash, goats cheese

### D E S S E R T

Christmas spiced pudding, butterscotch sauce

Crème brûlée, poached winter fruits

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

£35 per person

Coffee and Tickton truffles +£4.75

Served from December 1<sup>st</sup> - 31<sup>st</sup>, Wednesday to Saturday from 12 noon until 2pm.

## 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 crisp, chilled Prosecco

### TO START

Curried parsnip and apple soup  
puffed grains

### MAIN COURSE

Roast turkey  
chestnut forcemeat and bacon parcel, roast potatoes, sage jus

Truffled mushrooms  
goats cheese, sticky red wine shallots

### DESSERT

Tickton Christmas spiced pudding  
rich rum sauce

Crème brûlée  
poached winter fruits

### TO FINISH

Coffee and mint shards

Private Christmas Party Nights with a minimum of 80 guests are available on  
December 8<sup>th</sup>, 9<sup>th</sup>, 15<sup>th</sup> and 16<sup>th</sup>

We are also hosting an 'Open Party Night' for a minimum of 8 guests on Saturday 18<sup>th</sup> December

Arrival time is 7.15pm for dinner at 7.45pm. Carriages at midnight.

Priced at £39.50 per person, join us with friends, colleagues, family and bubbles. A deposit of £15 per person secures your place. We shall be happy to send you a wine list for your pre-orders. We ask that the balance of payment, together with menu choices, be received by December 1<sup>st</sup>

Staying over? Christmas party guests benefit from a 10% reduction on our standard bed and breakfast rates. Please ring us on 01964 543666

# CHRISTMAS DAY LUNCH

## WELCOME

A glass of sparkling, chilled Prosecco

## TO START

Celeriac velouté  
toasted hazelnut, white truffle oil

Justin Staal's hot and cold smoked salmon  
apple, beetroot, horseradish

## SORBET

cranberry and bergamot

## MAIN COURSE

Roast bronze turkey  
chestnut stuffing, pigs in blankets, rosemary and sage gravy

Pan seared Elstronwick beef fillet  
"Wagyu Ragu", gratin

Halibut fillet  
Jerusalem artichoke, wild mushroom, brown shrimp

Truffled mushroom  
goats cheese, sticky red wine shallot

## DESSERT

House Christmas pudding  
rum sauce, mince pie ice cream

Black Forest delice  
cherry sorbet

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

## TO FINISH

Coffee and Tickton truffles

£95 per person/children under 12 £55

Dining in the restaurant, arrive at 12 noon for a 12.30pm start

Dining in the Rose Room, arrive 12.30pm for a 1pm start

A £25 per person deposit confirms your table. Balance of payment,  
together with full menu choices to be given by December 1<sup>st</sup>

## BOXING DAY

### WELCOME

A glass of sparkling, chilled Prosecco

### TO START

Curried parsnip and apple soup  
Puffed grains

Justin Staal's smoked salmon  
prawns, apple remoulade, dill

### MAIN COURSE

Roast sirloin of Yorkshire beef  
Yorkshire pudding, rich gravy

Pan fried seabass  
braised leeks, bouillabaisse, white crab

Truffled mushroom  
goats cheese, sticky red wine shallot

### DESSERT

Jam roly poly

Vanilla crème brûlée  
poached winter fruits

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

### TO FINISH

Coffee and Tickton truffles

£47.50 per person / children under 12 £25

Lunch will be served in the Rose Room. Arrive 12.30pm for a 1pm start  
A £15 per person deposit secures your table. Balance of payment, together with  
menu choices to be given by December 1<sup>st</sup>

## NEW YEAR'S EVE

### EIGHT COURSE TASTING MENU IN HIDE

Bring in the New Year with an eight course celebration dinner crafted by our head chef duo James and Callum. 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

Champagne & 'nibbles' on arrival

Celeriac velouté  
truffled mushroom

Cured halibut  
curried cauliflower, fennel

Haggis, neeps & tatties

Isle of Mull hand dived scallop  
pickled cucumber, nori

Fillet of Wagyu beef  
brown chanterelle, parsnip

Blood orange  
Champagne jelly

Dark chocolate  
coconut and caramel

or

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

Coffee and Tickton truffles

£95 per person

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

## 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 27<sup>th</sup> and Tuesday 28<sup>th</sup> December, opening on Wednesday 29<sup>th</sup> and Thursday 30<sup>th</sup> 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 Friday 7<sup>th</sup> January

### FRIDAY 7<sup>TH</sup> JANUARY — SUNDAY 9<sup>TH</sup> JANUARY INCLUSIVE

We will be open for normal business

### MONDAY 10<sup>TH</sup> JANUARY TO SUNDAY 6<sup>TH</sup> JANUARY INCLUSIVE

We will be closed, reopening for normal business from Monday 17<sup>th</sup> January

### DIETARY PREFERENCES AND ALLERGIES

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