

Festive Fine Dine at Ilkley Manor House

Friday 13th & Friday 20th December 2024

Guest arrival from 6:30pm - Guests seated by 7pm - Venue closes at 10pm

Welcome:

Glass of Sparkling Prosecco or Sparkling Elderflower

Starter:

(select one)

Cauliflower Cheese Bisque (v)

garnished with crispy sage and hazelnut, served with a freshly baked miniature loaf

Fresh Prawn and Crayfish Cocktail

served with compressed cucumber, scorched lemon and wholemeal bloomer crostini

Slow Cooked Pulled Pork Croquette

with onion and vanilla puree

Main:

(select one)

Yorkshire Turkey wrapped in locally cured Bacon

with sausage, sage and cranberry stuffing

served with all the trimmings

Contre Filet of Beef

served with dauphinoise potato, roasted seasonal veg and red wine jus

Lentil, mushroom and nut roast Wellington (ve)

served with roasted, roasted winter veg and rich onion consommé

Dessert:

(select one)

Flambé Christmas Pudding

served with brandy butter

Lemon and Sweet Mandarin Pavlova

served with lemon zest

Chocolate Tartlet

served with salted caramel

Coffee:

Cafetières of Yorkshire Dales blend fresh ground coffee and Yorkshire Tea fruit and herbal tea selection served with milk, cream or soya milk and a mint chocolate

All guests with specific dietary requirements and/or food allergies will also be catered for.
Please give as much information and notice as possible. Thank you!

Good Food Story at Ilkley Manor House