

GOINGS ON; AT A GLANCE

December 1st - the festivities begin, including the serving of our renowned festive Afternoon Tea throughout the month and our festive private dining menu served in The Broadley Room. p. 2 & 3

December 14th - Christmas House Party Night in our Rose Room. Book a table, and enjoy dinner and dancing. Or if you'd like to host your own Christmas party night including a 3-course dinner, dates are available throughout December. p. 4 & 5

Christmas Eve - Festive Afternoon Teas will be served until 4pm and an a la carte dinner will be available in The Bloomsbury Room 6-8pm. For those sleeping over, night caps will be served until 10pm in the Hockney Room.

Christmas Day - A Champagne breakfast for residents from 8am- 9.30am, followed by Christmas Day lunch from 12pm throughout the house for residents and non-residents. In the evening the Hockney Room & Bloomsbury Room will close at 9 pm. Meat, fish and cheese boards will be available (pre order only) in the evening. p. 6

Boxing Day - Breakfast served 8am-9:30pm. Boxing Day Lunch with a sparkling reception will be served in the Rose Room 12pm for 12.30pm. In the evening the Hockney Room & Bloomsbury Room will close at 9 pm. Meat, fish and cheese boards will be available (pre order only) in the evening p.7

New Years Eve - The last of festive Afternoon Teas will be served until 4pm. An opulent eight course tasting dinner will be served in the Bloomsbury Room at 7.30pm, and a masquerade ball will begin at 6:30pm in our Rose room with a 4 course meal, entertainment and a band for disco dancing. p.9 & 10

New Years Day - A full Yorkshire breakfast for residents will be served in the Bloomsbury Room 8.30am - 9.30am the hotel will be closed after breakfast until 2nd January

Please note for full details of our Christmas & New Years stay see p.8 & p.11. To book any of festive offerings please email us at info@ticktongrange.co.uk, call us on 01964 543 666 or head to our website www.ticktongrange.co.uk

Tickton Grange

CHRISTMAS & NEW YEAR

Generous festive fare, roaring firesides, hand woven winter wreaths decking the halls and the warming amber glow of candlelight; our house is enlivened at Christmastide. The season to come together, whether you are gathering with friends, taking the team out, sleeping over or putting on your sparkly dancing shoes, at our home its very much a family affair and the more the merrier too.

FESTIVE AFTERNOON TEA

Laced with the flavours of Yuletide, Afternoon Tea is served throughout the house from December 1st - 24th & 27th - 31st, Monday to Saturday from 12 noon - 4pm & Sunday 2.30pm - 4.30pm.

SWEETS

Expect notes of clementine, cranberry & mince pie of course

SAVOURIES

Tartlets, terrines & straws made by our Chefs & ones to savour

SANDWICHES

Traditional fillings expect Turkey, cranberry smoked salmon & more

TEAS

Accompanied by a bottomless pot of loose leaf tea. Choose from; Buckingham palace, York earl grey, Tickton Grange blend, Berry berry fruit, China green jasmine flower or Peppermint

Traditional Afternoon Tea - 33.50 per person
Accompanied by a glass of chilled Prosecco - 40.50
A glass of crisp Artisan Gin & Tonic - 40.50
Accompanied by a glass of Champagne;
Cuvée de Reserve Brut, Gallimard Père & Fils - 44.50

FESTIVE PRIVATE DINING

Deliberately intimate, our private dining room; the Broadley, sits up to 20 guests and is just the space to celebrate the festivities. Offering a private festive menu, if you are looking to make a real occasion of it, evenings are available from December 1st - 24th inclusive and the 27th - 30th.

TO START

Parsnip soup, honey, black sesame (v)
Ham terrine, smoked mayonnaise, dill pickled vegetables
Staal's smoked fish cake, curried cauliflower, herb oil

TO FOLLOW

Roast turkey, seasonal stuffing, smoked bacon
8oz East Yorkshire sirloin steak, whisky & orange jus
Pan fried monkfish, sage, chestnut, apple
Butternut squash farro risotto, goat curd, pumpkin seeds

TO FINISH

Christmas spiced pudding, rum sauce
Cherry & mascarpone cannelloni, aerated chocolate, cherry sorbet
Tickton cheese selection, house baked fruit loaf & accompaniments

FOR AFTERS

Freshly ground coffee & Tickton truffles

52.00 per guest

Please note the room hire fee for Broadley Room is £50.
A non-refundable deposit of £10 per person secures your booking.
We ask that numbers & menu choices are finalised two weeks before your event.

CHRISTMAS PARTIES

Hosting exclusive Christmas parties for 21 to 150 guests throughout December, if you are in pursuit of throwing a great office do' or a big family bash, our Rose Room is the perfect space to hold a private Christmas party. Offering a festive menu, its own bar & use of the Garden Room to spill into next door, Looking for something smaller the Garden room can fit up to 40 guests.

TO START

Roast red pepper and sweet potato soup, herb oil
Ham hock terrine, bacon jam, sourdough toasts
Staal's smoked salmon fish cake

FOR MAIN

Roast turkey, seasonal stuffing, smoked bacon
Pan roasted fillet of seabass, lime and chive sauce
Mushroom & caramelised onion wellington, blue cheese cream

DESSERT

Christmas spiced pudding, rum sauce
Chocolate delice, aerated white chocolate, milk sorbet
Tickton cheese selection, house baked fruit loaf & accompaniments

£45 per guest

ADD ONS

Coffee & Tickton truffles - £6 per person
Glass of Prosecco served on arrival or to toast - £8 per person
Evening House DJ - £360

Please note a £10 per person non-refundable deposit secures your booking.

Working with our events team to plan your party, we ask that final numbers and all menu choices be given no later than 2 weeks prior to your event.

HOUSE PARTY NIGHT

Saturday 14th December

A Tickton tradition & a favourite date in the Christmas calendar, our house party night is always one to remember. All about celebrating the festivities in style, book a table for a party of 6 or more & enjoy a sparkling reception on arrival & a three course dinner before dancing the night away to live music & our resident House D.J

TO START

Parsnip soup, honey and sesame dressing
Confit duck croquette, chorizo chutney, mustard leaves
Beetroot cured smoked salmon, apple and celeriac slaw

FOR MAIN

Roast turkey, seasonal stuffing, smoked bacon
Fillet of Scottish salmon, orange and almond cream sauce
Mushroom & caramelised onion wellington, blue cheese cream

DESSERT

Christmas spiced pudding, rum sauce
Dark chocolate and mascarpone mousse, clementine sorbet
Tickton cheese selection, house baked fruit loaf & accompaniments

£52 per guest

Please note our house party time has a 7pm arrival time and food is served at 7.30pm. To secure your booking we require a minimum table size of 6.

A £10 per person non-refundable deposit secures your booking. Menu choices are to be given no later than 2 weeks prior to date of event.

CHRISTMAS DAY LUNCH

Generous, rich & full of indulgence, Christmas lunch is one to savour. Served throughout the house, arrive at 12pm to dine in The Rose Room at 12.30pm, 1pm to dine in The Bloomsbury Room at 1.30pm, or if you'd like to dine privately the Broadley Room can be booked for 12 - 20 guests arriving at 1pm.

TO WELCOME
A glass of chilled Prosecco

TO START
Butternut squash veloute, grated truffle, chive oil
A tasting of Justin Staal's smoked salmon, beetroot, dill
Duck liver parfait, duck breast pastrami, chorizo jam, sourdough

SORBET
Sparkling wine & rose sorbet

TO FOLLOW
East Yorkshire roast bronze turkey, pigs in blanket, chestnut stuffing, rich turkey gravy
Yorkshire beef fillet, sticky ox tail, rich madeira jus
Fillet of monkfish, parsnip, apple and sage
Salt baked celeriac 'steak', wild mushroom, blue cheese croquette

TO FINISH
House Christmas pudding, rum sauce, mince pie ice cream
Dark chocolate, blackberry, milk sorbet
Tickton cheese selection, house baked fruit loaf & accompaniments

FOR AFTERS
Coffee & handmade Tickton truffles

£110 per person
£55 for children under 12

Please note a £25 per person non-refundable deposit secures your booking. We ask that full menu choices including wine are given by the 1st of December.

BOXING DAY

Served in the beauty of The Rose Room, Boxing Day lunch boasts the very best of East Yorkshire produce with a dash of seasonal cheer. The perfect way to blow away the Christmas Day cobwebs, arrive to a crisp glass of bubbles at 12pm for 12.30pm service and afterwards, why not take a winters walk around our grounds.

TO WELCOME
A glass of chilled Prosecco

TO START
Roast red pepper and sweet potato soup, herb oil
Confit duck croquette, chorizo chutney, mustard leaves
Beetroot cured smoked salmon, apple and celeriac slaw

TO FOLLOW
Barrel of Yorkshire sirloin, mushroom ragout, dauphinoise, jus
Pan roasted seabass, lime and chive sauce
Mushroom & caramelised onion wellington, blue cheese

TO FINISH
Prune and Armagnac pudding, caramel sauce, vanilla ice-cream
Chocolate pave, aerated white chocolate, milk sorbet
Tickton cheese selection, house baked fruit loaf & accompaniments

FOR AFTERS
Coffee & handmade Tickton truffles

£65 per person
£35 for children under 12

Please note a £25 per person non-refundable deposit secures your booking. We ask that full menu choices including wine are given by the 1st of December.

CHRISTMAS STAYS

Our home, a family house, is all about tradition, indulgence and winding down over Yuletide. Whether you're visiting relatives in the area, looking for a room at the inn or simply want to switch off from all the fuss over Christmas time, we have a number of different options for stays.

CHRISTMAS EVE BED & BREAKFAST

Travelling to get together with family or friends and in need of a room at the inn? Sleep over with us on Christmas Eve on our B&B rate from just £192 based on two people sharing.

CHRISTMAS DAY & BOXING DAY BED & BREAKFAST

Heading out to get together with loved ones but looking for a comfy bed to crash into at the end of the festivities? Sleep over with us on Christmas Day or Boxing Day night on our B&B rate from just £192 based on two people sharing. Please note that on both evenings our restaurant and bar will be closed, so our staff can head home to celebrate with their families after busy lunch services.

TWIXMAS

Some R&R between festivities is always necessary and throughout twixmas period, we will be running our sparkling dinner, bed & breakfast rate, including Prosecco on arrival and a three-course dinner in our Bloomsbury Room, as well as our bed & breakfast stays.

As with all our Christmas stays either head to our website to book: www.ticktongrange.co.uk or call us on 01964 543666.

N.Y.E MASQUERADE BALL

The epitome of elegance our masquerade ball is an evening dedicated to decadance & dancing. Dress code black tie, arrive from 6.30pm to a Champagne & canapé reception, before enjoying a four course dinner crafted by our chefs at 8pm prompt, a three piece band & a midnight toast when the bells chime.

WELCOME

Champagne & canape reception

TO START

Jerusalem artichoke veloute, grated truffle, chive
Justin Staal's smoked duck, clementine, fennel, chorizo
East coast crab, mango, lime, seaweed cracker

TO FOLLOW

Fillet of Yorkshire beef, glazed root vegetables, port jus
Pan fried fillet of monkfish, parsnip, apple and sage
Salt baked celeriac 'steak', wild mushroom, blue cheese croquette

PRE DESSERT

Yuzu sorbet & curd

DESSERT

Prune and Armagnac pudding, caramel sauce, vanilla ice-cream
Black forest delice, cherry sorbet
Tickton cheese selection, house baked fruit loaf & accompaniments

TO FINISH

Coffee & handmade Tickton truffles

MIDNIGHT TOAST

A saucer of Gallimard Père et Fils Champagne

£110 per guest

Please note a £25 per person non-refundable deposit secures your booking. We ask that full menu choices including wine are given by the 1st of December.

N . Y . E T A S T I N G D I N N E R

Served in the Bloomsbury Room, our New Years Eve Tasting dinner marks Bloomsbury's most opulent night of the year.

Itself inspired by the Bloomsbury set, they believed in creativity, innovation & beauty. Carefully crafted by our chefs, each course takes you on a seasonal journey through the spoils of the Wild Yorkshire triangle, with a touch of global influence. Fine dining at its best expect;

FIRST COURSE
Champagne & 'nibbles'

SECOND COURSE
Velouté

THIRD COURSE
Fish

FOURTH COURSE
Haggis, neeps & tatties

FIFTH COURSE
Shellfish

SIXTH COURSE
Main course

SEVENTH COURSE
Sorbet

EIGHTH COURSE
Dessert or
cheese board

FOR AFTERS
Coffee & handmade Tickton truffles

£110 per guest

Arrive at 7.30pm to a Champagne reception before dining at 8pm. Guests are welcome to then join the masquerade ball to bring the New Year in in style. Please note a £25 per person non-refundable deposit secures your booking. Menu items are available on the 1st of December. We ask that balance of payment and wine choices are given by the 11th of December.

N . Y . E S T A Y S

A Georgian house built in the age of frivolity and fun, a night of revelry is what we do best, and what better occasion to pull out all the stops then New Year's Eve. Whether tasting, or dining, enjoy our most opulent night of the year safe in the knowledge that when it's finally time to retreat its straight up the stairs to a gorgeously comfy bed.

T A S T I N G S T A Y

An evening of pure indulgence, see the New Year in in our newly refurbished Bloomsbury Room. Oozing elegance and sophistication and inspired by the Bloomsbury set, their ethos of creativity and innovation is the driving pulse behind our cookery and will be emulated in an seven-course tasting menu crafted by our chefs. Arrive first to Champagne and canapes before beginning your epicurean adventure through the spoils of East Yorkshire, with a touch of global influence. Full & inspired, before the bell tolls you can head to the Rose Room to dance the New Year in, or retreat to the Hockney Room to sit beside the fire with a saucer of Champagne. And New Years day morning? A full Yorkshire breakfast or perhaps smoked salmon and scrambled egg or avocado on toast, to see you on your way.

Starting from £380

N . Y . E M A S Q U E R A D E S T A Y

An evening of decadence & delight, join us for our masquerade ball and an overnight stay to welcome the New Year in the lap of luxury. Hosted in the grandeur of our Rose Room arrive to a Champagne reception with canapés, before sitting down to a delicious five course menu designed by our chefs. Once dinner is finished, it's time to head to the dance floor to dance the night away with a live band. And when the bells chime? saucers of Gallimard Père et fils Champagne will be served to cheers. Then to kick of 2024, a hearty full Yorkshire breakfast the next morning when you wake, perfect for setting the tone (and nursing any sore heads!)

Starting from £380