

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 1st – 31st 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 1st - 31st, 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 8th, 9th, 15th and 16th

We are also hosting an 'Open Party Night' for a minimum of 8 guests on Saturday 18th 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 1st

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 1st

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 1st

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 1st

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 27th and Tuesday 28th December, opening on Wednesday 29th and Thursday 30th 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 7th January

FRIDAY 7TH JANUARY — SUNDAY 9TH JANUARY INCLUSIVE

We will be open for normal business

MONDAY 10TH JANUARY TO SUNDAY 6TH JANUARY INCLUSIVE

We will be closed, reopening for normal business from Monday 17th January

DIETARY PREFERENCES AND ALLERGIES

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