

Menu
available to
view on our
website

NYE 2019

Welcome in 2020 with a feast
of food, gin & live jazz

£45 per person

7.30pm arrival | Food served at 8pm

A Sheffield Dry Gin & tonic
on arrival, three courses,
live jazz performances &
a midnight prosecco toast.

Book now & make it a
night to remember!

TRUE
NORTH
BREW CO

TRUE NORTH GIFT IDEAS

Find True North gift ideas
in our online store:
truenorthbrewco.uk/store

THE
SHEFFIELD
SCHOOL OF GIN

Join us in the home of Sheffield
Dry Gin to craft your own gin & learn
about the UK's most popular spirit:

[truenorthbrewco.uk/
sheffield-school-of-gin](http://truenorthbrewco.uk/sheffield-school-of-gin)

Early Bird Offer

Book our festive menu for 10 or more before 30th September and choose from:

- A free Christmas cocktail for all, or
- £50 voucher redeemable in January 2020.

To book, call 0114 280 8222 or email bookings@theyorksheffield.co.uk

Terms & Conditions: For Festive & NYE bookings of 6+ we will require a £5pp deposit and you to submit your party's pre-order online 7 days prior. £20pp deposit is required to secure Christmas Day bookings and full payment is due by 11/11/19. For cancellation policy please see our website. **Allergens:** Food is prepared in an area where other allergens are present and our menu descriptions do not list all ingredients. Full allergen information is available upon request, including allergen-free options - please speak to the manager or visit our website. Key: **V** Vegetarian, **VO** Vegetarian Option Available, **VG** Vegan, **VGO** Vegan Option Available.

THE YORK

MERRY
CHRISTMAS
& HAPPY
NEW YEAR

Book now: theyorksheffield.co.uk or bookings@theyorksheffield.co.uk
243-247 Fulwood Road, Sheffield S10 3BA | 0114 266 4624

Dine with us
Mon-Wed until
11/12/19 & get
our 3 course
Festive Menu for
£19.95

Festive Menu

Available from 20th November 2019
3 courses **£23.95** | 3 courses & a drink **£27.50**

STARTERS

- Creamy Jerusalem artichoke soup** with chestnut crème fraîche and crusty cob **vg**
- Coldwater prawns** with bloody mary sauce and buttered brown bread
- Chicken liver, rum and raisin pâté** with Christingle chutney and ciabatta snacks
- Poached pear & Stilton cheesecake** with an oatcake base and mulled wine glaze **v**
- Cranberry, hazelnut & Bute Island Feta arancini** with Stone's Ginger Wine relish **vg**

MAINS

Served with all the festive trimmings

- Slow braised shin of beef** with creamy potatoes, shallot and pancetta jam
- Pan-fried salmon** with saffron duchess potatoes and cherry tomato & crayfish bisque
- Roast Yorkshire turkey breast** with cranberry and sage stuffing and pigs in blankets
- Sweet potato, apricot, & chestnut loaf** with honey glazed figs **v**
- Roasted parsnip, pine nut & leek pasty** with hot beetroot, apple and horseradish chutney **vg**
- Maple glazed pork belly & crispy crackling** with parsnip and apple mash

DESSERTS

- Christmas pudding** with rum sauce **v**
- White chocolate & cranberry bread & butter pudding** with satsuma & cranberry syrup **v**
- Chocolate, cherry & honeycomb parfait** with a cherry gel **vg**
- Coffee & whisky baked cheesecake** with caramel sauce and espresso marshmallows **v**
- Caramel panna cotta** with mulled poached pear and praline crumble

Christmas Day Lunch

Two sittings: 12pm - 2.30pm or 3pm - 5.30pm | **£65** per person

AMUSE BOUCHE

Whipped goat's cheese with crispy fried shallot on pumpernickel **vg**

STARTERS

- Twice baked soufflé** with wild mushroom, Yorkshire blue cheese & truffle oil **v**
- Sheffield Dry Gin cured salmon** with celeriac remoulade, pickled beetroot & herb oil
- Pan-seared wood pigeon breast** with spiced butternut squash purée, toasted almonds & Ribblesdale goat's cheese crumb
- Courgette, mozzarella & tarragon tart** with crushed pistachios & spiced plum chutney **vg**

MAINS

Served with all the festive trimmings

- Roasted 28-day aged beef ribeye** with salt crusted bone marrow, roasted shallot, corn beef hash cake & Yorkshire pudding
- Roast Yorkshire Bronze turkey** with bacon, walnut & sage stuffing, Yorkshire pudding & duck fat roast potatoes
- Pan-fried sea bass** with pea velouté, celeriac dauphinoise & caramelised fig
- Filo crown of parsnip & pomegranate** with sage hominy & shallot gravy **vg**

DESSERTS

- Christmas pudding** with rum & raisin parfait **v**
- Chocolate & clementine tart** with mulled clementine sorbet **v**
- Sticky figgy pudding** with salted caramel sauce **vg**
- Apple & pear tarte tatin** with cinnamon yoghurt **vg**

Kids' Christmas Day Menu

£30 per child | Under 12's

STARTERS

- Tomato soup** with breadsticks **vg**
- Christmas tree cheese on toast** **v**
- Pigs in blankets** with apple sauce
- Mozzarella sticks** with cherry tomatoes **v**
- Beetroot falafel** with tahini yogurt **vg**

MAINS

Served with all the festive trimmings

- Parmesan crusted turkey nuggets** with roast potatoes & vegetables
- Baked egg, potato & bacon** with carrots & Brussels sprouts **v**
- Jingle bells salmon pasta**
- Baked firecracker cauliflower** with roast potatoes **vg**
- Small roast turkey or Beef** with roast potatoes, carrots & Brussels sprouts

DESSERTS

- Marshmallow & fruit kebabs** with Toblerone sauce **v**
- Snowman ice cream** **v**
- Panettone perdu** with vanilla cream **v**
- Apple pie & maple syrup** with cinnamon ice cream **v, vgo**



Breakfast with Santa!

Saturday 21st December
From 9.30am | **£15pp**

Join Santa for a special festive breakfast where younger visitors can write their Christmas list and show it to the man himself. Adults get a full English breakfast & hot beverage and children get a child's breakfast, juice & a present from Santa.

Book online!