REUNITE WITH FAMILY AND FRIENDS AND MAKE THE MOST OF THIS MAGICAL TIME OF YEAR

EXPERIENCE A RUDDING PARK FESTIVE SEASON
PRIVATE DINING AND CELEBRATIONS

Whether you are looking to host a private festive lunch, dinner or a spectacular Christmas party, Rudding House is always beautifully decorated to capture the magic of the season.

Imagine celebrating in the Radcliffe Room which exudes traditional elegance. Choose the Drawing Room, historically used for entertaining or the Library with original floor to ceiling mahogany book cases.

The Oval rooms lend themselves to small family celebrations, whilst the tradition of the Regency House combines with contemporary design in the Russell Room with a separate area for drinks.

Looking for entertainment? Why not consider hiring a DJ, live band or a combination of the two?

INCLUDES
Christmas crackers
Party hats and novelties

LUNCH
£62 per person
£26 per child 10 and under

DINNER
£68 per person
£29 per child 10 and under

TO BOOK CALL 01423 844884

** celariac soup * (v)
  goats cheese truffle profiteroles

** chicken liver pate *
  brioche, fig & port chutney

** cured salmon *
  pickles, rye bread, horseradish creme fraiche

** garlic mushrooms * (v)+
  fried sourdough, tarragon

** roast turkey (gf)
  traditionally served

** grilled sea bream (gf)
  jerusalem artichoke lyonnaise, spinach, caviar

** confit duck leg (gf)
  creamed cabbage & pancetta, fondant potato

** beetroot & shallot tart (v)
  pickled walnuts & watercress

** christmas pudding * (v)+
  brandy sauce, redcurrants

chocolate & caramel delice
  brownie, burnt orange
clementine torte
  raspberry sorbet, white chocolate

yorkshire cheese selection
  festive chutney, celery

tea, coffee & mini mince pies

* gluten free adaptable, + vegan adaptable
FESTIVE DINING AT CLOCKTOWER BRASSERIE

1 – 23 DECEMBER

Celebrate the festive season at Clocktower Brasserie with lunch or dinner including tea, coffee and mini mince pies.

We recommend booking dinner as soon as possible as it is extremely popular.

PRICE
£44 two courses
£54 three courses

Sunday Lunch
£39 two courses
£44 three courses

BOOK A TABLE ONLINE HERE
and add ‘festive’ in the special requirements field

cauliflower soup * (v)
applewood croutons

pulled pork & ham hock terrine
crispy brie, red onion marmalade

smoked haddock & gruyere tart
rocket chive oil

garlic mushrooms * (v)+
fried sourdough, tarragon

***

roast turkey (gf)
traditionally served

maple & soy glazed salmon (gf)
pak choi, sticky rice, coriander

braised beef cheek (gf)
bourguignon garnish

beetroot, stilton & kale wellington (v)
但ternut puree, watercress

***

christmas pudding * (v)+
brandy sauce, redcurrants

sticky toffee pudding
toffee sauce, vanilla ice cream

clementine torte
raspberry sorbet, white chocolate

yorkshire cheese selection *
festive chutney, celery

***

tea, coffee & mini mince pies

* gluten free adaptable, + vegan adaptable
FESTIVE AFTERNOON TEA AT CLOCKTOWER BRASSERIE

1 – 23 DECEMBER
It’s a timeless classic and there’s no better time to experience afternoon tea than during the festive season.
Monday to Saturday 3.30pm and 4pm
Sunday 4pm

PRICE
£48 with a glass of Champagne
£43 with a glass of Prosecco

BOOK A TABLE ONLINE HERE
and add ‘festive’ in the special requirements field

Sample Menu

sandwiches
roast turkey & cranberry
egg mayonnaise
smoked salmon
goats cheese & red pepper

***
cakes
mini mince pie
christmas pudding mousse
cranberry macaroon
christmas tree delice
sticky toffee pudding cake
scone, clotted cream, raspberry jam

***
drinks
Taylor’s loose leaf tea
coffee
hot chocolate
PRIVATE FESTIVE FOOD & FLICKS

1 – 23 DECEMBER

Experience a three course supper at Clocktower Brasserie followed by a private screening in our cinema including popcorn. Which film will you choose; Love Actually, White Christmas, Elf, or perhaps you have your own festive favourite?

DETAILS
Dinner 6pm
Film 7.30pm

PRICE
£300 minimum of six guests
£50 per additional guest

NEW FOR 2022 MATINEES

DETAILS
Lunch 12.30pm
Film 2pm

PRICE
£276 minimum of six guests
£46 per additional guest

TO BOOK CALL 01423 844884
FRIDAY NIGHTS

FRIDAY 9 DECEMBER
FRIDAY 16 DECEMBER

Are you ready to celebrate the festive season?
Looking for a real Christmas party vibe?
Head to Rudding House for a two course dinner
and party to classic dance floor fillers.
Guests will be seated on party tables of 10.

INCLUDES
Glass of Champagne
Two course dinner
Party hats and novelties
Disco

DETAILS
Timings
Carriages
Dress

7pm for dinner at 7.30pm
1am
Glamorous

PRICE
£59 per person

roast turkey (gf)
traditionally served

grilled sea bream (gf)
jerusalem artichoke lyonnaise, spinach, caviar

beetroot & shallot tart (v)+
pickled walnuts & watercress

***

christmas pudding *(v)+
brandy sauce, redcurrants

chocolate & caramel delice
brownie, burnt orange

clementine torte
raspberry sorbet, white chocolate

***

tea, coffee & mini mince pies

* gluten free adaptable, + vegan adaptable

TO CHECK AVAILABILITY AND BOOK
Friday 9 December CLICK HERE
Friday 16 December CLICK HERE
FAMILY FESTIVE
LUNCH AT
RUDDING HOUSE

SUNDAY 4 DECEMBER
SUNDAY 11 DECEMBER

One of our most popular Christmas experiences - a relaxed family buffet lunch at Rudding House with the chance to meet Santa and receive a gift. Not forgetting the prize for the best Christmas jumper!

A children’s entertainer will be on hand for younger guests and personal headsets will be available for those who might like to listen to music.

PRICE
£58 per adult
£26 per child 10 and under

TO CHECK AVAILABILITY AND BOOK
Sunday 4 December CLICK HERE
Sunday 11 December CLICK HERE

popcorn chicken (gf)
mayonnaise, garden salad

smoked salmon & crayfish roulade (gf)
dill cream cheese

celariac soup * (v)
goats cheese truffle profiteroles

beetroot, carrot & cumin falafel (ve)
houmous

wild mushroom & pancetta vol au vents
watermelon & berry basket (gf, ve)

***
roast turkey (gf)
roast leg of lamb (gf)
rosemary, smoked sea salt

honey & clove roasted ham
english mustard

individual fish pie (gf)
parsley sauce, lemon

beetroot & shallot tart (v)
watercress

accompaniments (gf)
roasted potatoes, creamy mash,
new potatoes with rock salt & parsley
winter greens, baked heritage carrots, savoy cabbage,
bacon & chestnuts, honey roast parsnips

***
christmas pudding * (v)+
brandy sauce, redcurrants

oreo ice cream sandwich
red berry sauce

watermelon fruit salad bowl
festive spiced syrup (v)

carrot cake loaf *

british cheese selection *
figs, oatcakes

ice cream parlour*

* gluten free adaptable, + vegan adaptable
FESTIVE ‘SING FOR YOUR SUPPER’

SUNDAY 4 DECEMBER

We’re getting into the Christmas spirit with this festive singing workshop in Rudding Park Chapel.

Join Jules Mock-Morton, founder of SuperSINGers, who will lead us in singing a mixture of carols and popular festive favourites.

The focus is fun and experiencing the joy of singing in a group (there’s no need to read sheet music!)

With a two course supper in Rudding House to follow, it’s the perfect start to the festive season and is sure to get you in the mood for the carol season!

DETAILS
Singing workshop 3pm
Supper 6pm

PRICE
£52 per adult

TO CHECK AVAILABILITY AND BOOK CLICK HERE

roast turkey (gf)
traditionally served

grilled sea bream (gf)
jerusalem artichoke lyonnaise, spinach, caviar

confit duck leg (gf)
creamed cabbage & pancetta, fondant potato

beetroot & shallot tart (v)+
pickled walnuts & watercress

christmas pudding * (v)+
brandy sauce, redcurrants

chocolate & caramel delice
brownie, burnt orange
clementine torte
raspberry sorbet, white chocolate

yorkshire cheese selection *
festive chutney, celery

tea, coffee & mini mince pies

* gluten free adaptable, + vegan adaptable
BLACK TIE
PARTY NIGHTS

SATURDAY 10 DECEMBER
SATURDAY 17 DECEMBER

Experience a formal three course dinner and
dancing at Rudding House to Phil Lyons’ Retro
Revolution Band.

Delivering their unique brand of ‘vintage’, Retro
Revolution Band play dancefloor filling classics
from Swing, Soul and Rock & Roll and many
songs have featured in hit films such as Dirty
Dancing, Back to The Future, Pulp Fiction and
the Blues Brothers.

Guests will be seated on party tables of 10.

INCLUDES
Glass of Champagne
Three course dinner
Photobooth

DETAILS
Timings
Carriages
Dress

PRICE
£85 per person

TO CHECK AVAILABILITY AND BOOK
Saturday 10 December CLICK HERE
Saturday 17 December CLICK HERE

celariac soup * (v)
goats cheese truffle profiteroles

chicken liver pate *
brioche, fig & port chutney

cured salmon *
pickles, rye bread, horseradish creme fraiche

garlic mushrooms * (v)+
fried sourdough, tarragon

***

roast turkey (gf)
traditionally served

grilled sea bream (gf)
jerusalem artichoke lyonnaise, spinach, caviar

confit duck leg (gf)
creamed cabbage & pancetta, fondant potato

beetroot & shallot tart (v)+
pickled walnuts & watercress

***

christmas pudding * (v)+
brandy sauce, redcurrants

chocolate & caramel delice
brownie, burnt orange

clementine torte
raspberry sorbet, white chocolate

yorkshire cheese selection *
festive chutney, celery

***

tea, coffee & mini mince pies

* gluten free adaptable, + vegan adaptable
CAROLS BY CANDLELIGHT

THURSDAY 22 DECEMBER
Join us at Rudding Park Chapel for mulled wine, music and carols from High Row Choir.
Choose to experience Prosecco Afternoon Tea before carols in the Chapel or a two course Festive Supper at Rudding House with carols afterwards.
Party tables will be in use so smaller bookings may be placed together on a joint table.

PROSECCO AFTERNOON TEA
Afternoon Tea 3.30pm (see page 4)
Carols in the Chapel 5pm

TWO COURSE FESTIVE SUPPER
Supper 6.30pm
Carols in the Chapel 8pm

PRICE
£58 per person

roast turkey (gf)
traditionally served

grilled sea bream (gf)
jerusalem artichoke lyonnaise, spinach, caviar

beetroot & shallot tart (v)+
pickled walnuts & watercress

christmas pudding * (v)+
brandy sauce, redcurrants

chocolate & caramel delice
brownie, burnt orange
clementine torte
raspberry sorbet, white chocolate

tea, coffee & mini mince pies

* gluten free adaptable, + vegan adaptable

TO CHECK AVAILABILITY AND BOOK
CLICK HERE
PRIVATE DINING AT THE DEER HOUSE

Whether you would like to get together with friends, family or colleagues for a festive lunch or dinner, the Deer House features a large fully licensed bar and is the perfect setting for an informal celebration or party for those with a minimum of 50 guests. The menu can be served as a buffet or a set menu (with dishes ordered in advance).

INCLUDES
Christmas crackers
Party hats and novelties

PRICE
3 courses £30 per person
£15 for children under 10

breaded brie (v)
tomato chutney

chicken liver pate *
toast, onion marmalade, watercress

salt & pepper shrimp
sweet chilli

***

roast turkey (gf)
traditionally served

roast salmon, potato & parsley terrine
creamed leeks

mushroom & leek pie (gf, v) +
mash, broccoli, jus

***

christmas pudding * (v)+
brandy sauce

carrot cake *
vanilla cream

white chocolate & passion fruit cheesecake *
dark chocolate ice cream

***
tea, coffee & mini mince pies

* gluten free adaptable, + vegan adaptable

TO BOOK CALL 01423 844884
EMAIL events@ruddingpark.com
CHRISTMAS EVE DINNER AT CLO CKTOWER BRASSERIE

Live music on arrival, a three course dinner followed by the Christmas Carol Service at 11pm in Rudding Park Chapel including mulled wine.

PRICE
£69 per adult
£27 per child 10 and under

TO CHECK AVAILABILITY AND BOOK CLICK HERE

cauliflower soup * (v)
applewood croutons

pulled pork & ham hock terrine
crispy brie, red onion marmalade

smoked haddock & gruyere tart
rocket chive oil

garlic mushrooms * (v)+
fried sourdough, tarragon

***
roast turkey (gf)
traditionally served

maple & soy glazed salmon (gf)
pak choi, sticky rice, coriander

braised beef cheek (gf)
bourguignon garnish

beetroot, stilton & kale wellington (v)
butternut puree, watercress

***
christmas pudding * (v)+
brandy sauce, redcurrants

sticky toffee pudding
toffee sauce, vanilla ice cream

clementine torte
raspberry sorbet, white chocolate

yorkshire cheese selection *
festive chutney, celery

***
tea, coffee & mini mince pies

* gluten free adaptable, + vegan adaptable
CHRISTMAS EVE BLACK TIE DINNER AT RUDDING HOUSE

A formal evening with live music on arrival, a three course dinner at Rudding House followed by the Christmas Carol Service at 11pm in Rudding Park Chapel including mulled wine.

PRICE
£69 per adult

TO CHECK AVAILABILITY AND BOOK
CLICK HERE

celariac soup *(v)
goats cheese truffle profiteroles

chicken liver pate *
brioche, fig & port chutney

cured salmon *
pickles, rye bread, horseradish creme fraiche

garlic mushrooms *(v)+
fried sourdough, tarragon

****

roast turkey (gf)
traditionally served

garlic mushrooms *(v)+

grilled sea bream (gf)
erusalem artichoke lyonnaise, spinach, caviar

confit duck leg (gf)
creamed cabbage & pancetta, fondant potato

beetroot & shallot tart *(v)+
pickled walnuts & watercress

****

christmas pudding *(v)+
brandy sauce, redcurrants

chocolate & caramel delice
brownie, burnt orange

clementine torte
raspberry sorbet, white chocolate

yorkshire cheese selection *
festive chutney, celery

****
tea, coffee & mini mince pies

* gluten free adaptable, + vegan adaptable
CHRISTMAS EVE SUPPER & SPA

Experience a two course supper at Horto Cafe followed by two hours in the Roof Top Spa.

Step into the warming waters of the spa pools to relax and unwind under the Christmas stars. Head for the saunas, sunlight therapy room, oxygen pod or chill out in the cabana.

You can arrive home relaxed with plenty of time to prepare Santa’s brandy, mince pie and carrots for Rudolph!

TIMINGS
Supper 5.15pm
Roof Top Spa 6.15pm to 8.15pm

Supper 5.30pm
Roof Top Spa 6.30pm to 8.30pm

Supper 5.45pm
Roof Top Spa 6.45pm to 8.45pm

PRICE
From £79 per adult

TO CHECK AVAILABILITY AND BOOK CLICK HERE

Sample Menu

bbq pork belly noodle salad bowl
vegetables, herbs

chicken pho noodle soup (gf)
poaches chicken broth, fresh herbs, lime

raw tuna poke (gf)
sushi rice, sesame, avocado, pickled cucumber

crispy beef salad (gf)
red cabbage slaw, japanese mayonnaise

pea & spinach soup (gf, v)
pea & mint gyoza

vegetable pho noodle soup (gf)
oyster mushroom, tofu, soy, fresh herbs, lime

marinated tofu poke (gf, v)
sushi rice, sesame, avocado, pickled cucumber

isle of wight tomatoes * (ve)
z’aatar, red pepper, hummus, sourdough croutons, sesame seeds

***
biscoff cheesecake
caramelised white chocolate

cherry chocolate bomb
vanilla ice cream

mochi ice cream balls (gf)
choose two from:
mango & passion fruit (ve)
chocolate & hazelnut (ve)
coconut

eaton mess sundae (gf, v)
berries, meringue
choice of ice cream and sorbet

* gluten free adaptable, + vegan adaptable
CHRISTMAS DAY LUNCH

Guests will be welcomed with a glass of Champagne before lunch. Where will you choose to dine?

CLOCKTOWER BRASSERIE
Entertainment includes a table magician and pianist.

FAMILY LUNCH AT RUDDING HOUSE
Children will receive a mocktail on arrival. Includes children's entertainer, table magician, pianist and the chance to visit Santa.

HORTO RESTAURANT
Live music on arrival.

PRICE
£209 per adult

For children attending the Family Lunch at Rudding House
£110 per child age 11 – 16
£55 per child 10 and under

TO CHECK AVAILABILITY AND BOOK
Clocktower Brasserie CLICK HERE
Rudding House CLICK HERE
Horto Restaurant CLICK HERE

roast pumpkin & thyme soup * (v)
beetroot gnocchi, creme fraiche

poached lobster (gf)
crab & mango cannelloni, avocado

pressed mosaic of guinea fowl & duck *
clementine jam, herb oil, sourdough

heritage beetroot & compressed watermelon * (v)+
yorkshire fettle, pistachio

***

roast turkey (gf)
traditionally served

wild seabass *
white crab tortelloni, sprout leaves, corn textures

holme farm venison loin *
shallot & beetroot tatin, smoked garlic potato

carrot & parsnip puff pastry tart (v)+
hazelnuts, caramelised shallots, yorkshire blue

***

christmas pudding * (v)+
brandy sauce, redcurrants

chocolate & caramel delice
brownie, burnt orange

caramelised pink lady apple tarte tatin
vanilla custard, blackberries

tangerine & vanilla parfait *
chocolate sponge, honey ice cream

***

world cheese buffet *
festive chutney, figs, crackers

***

tea, coffee & mini mince pies

* gluten free adaptable, + vegan adaptable
BOXING DAY
LUNCH AT
CLOCKTOWER
BRASSERIE

Three course lunch with live music on arrival.

PRICE
£60 per adult

to check availability and book
click here

celariac soup * (v)
goats cheese truffle profiteroles

chicken liver pate *
brioche, fig & port chutney

cured salmon *
pickles, rye bread, horseradish creme fraiche

garlic mushrooms * (v)+
fried sourdough, tarragon

roast beef striploin *
yorkshire pudding

roast turkey (gf)
traditionally served

grilled sea bream (gf)
erusalem artichoke lyonnaise, spinach, caviar

confit duck leg (gf)
creamed cabbage & pancetta, fondant potato

beetroot & shallot tart (v)+
pickled walnuts & watercress

sticky toffee pudding *
butterscotch sauce, vanilla ice cream

chocolate & caramel delice
brownie, burnt orange

clementine torte
raspberry sorbet, whiste chocolate

yorkshire cheese selection *
festive chutney, celery

tea, coffee & mini mince pies

* gluten free adaptable, + vegan adaptable
BOXING DAY FAMILY FESTIVE LUNCH AT RUDDING HOUSE

A relaxed three course family buffet lunch at Rudding House with a children’s entertainer and prize for the best Christmas jumper!

Plus, personal headsets will be available for children who might like to listen to music.

PRICE
£60 per adult
£24 per child 10 and under

TO CHECK AVAILABILITY AND BOOK CLICK HERE
SANTA’S LITTLE HELPERS’ MENU

1 – 26 DECEMBER
For children up to 10 years old.

tomato soup & croutons * (v)
dough balls, garlic butter (v)
popcorn chicken

***
mini christmas turkey & trimmings *
mini fish & chips, mushy peas (gf)
basil pesto pasta, mozzarella (v)

***
selection of ice cream (gf, v)
fresh fruit salad (gf, v)
chocolate fudge cake, vanilla ice cream (v)

* gluten free adaptable
NEW YEAR’S EVE AT CLOCKTOWER BRASSERIE

Guests will be welcomed with a glass of Champagne and live music. Begin the evening with a three course dinner accompanied by live music. Our resident DJ will help set the mood mixing classics, current pop tracks and big party tunes. If you love music this is the place to be, as we build up to the midnight countdown.

**INCLUDES**
- Glass of Champagne
- Disco
- Three course dinner
- Bacon sandwiches
- Live music
- Piper

**DETAILS**
- Timings: from 7.30pm
- Carriages: 2am
- Dress: Glamorous

**PRICE**
£129 per person

**TO CHECK AVAILABILITY AND BOOK CLICK HERE**

* gluten free adaptable, + vegan adaptable

<table>
<thead>
<tr>
<th>Appetizer</th>
<th>Main Course</th>
<th>Dessert</th>
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<tbody>
<tr>
<td>duck liver pate *</td>
<td>cauliflower textures * (v)</td>
<td>chocolate tasting plate *</td>
</tr>
<tr>
<td>clementine compote, brioche, watercress</td>
<td>pumpkin seeds, smoked garlic</td>
<td>tea, coffee &amp; petits fours</td>
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<tr>
<td>lobster &amp; crab mac ‘n’ cheese</td>
<td>roast lamb rump (gf)</td>
<td>***</td>
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<tr>
<td>sourdough, chive oil</td>
<td>confit leg bon bon, mint pesto, baby turnips</td>
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<tr>
<td>wild mushroom pappardelle (v)</td>
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<tr>
<td>crispy artichokes</td>
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* gluten free adaptable, + vegan adaptable
AN ‘ODDSOCKS’ NEW YEAR’S EVE

An immersive theatre experience at Rudding House from the talented team at ‘Oddsocks’. Your evening is hosted by Duchess Olivia and her pompous Butler, Malvolio. Throughout dinner you will be invited to join the Shakespearean characters in their pursuit of pleasure, romance and ridiculousness.

Experience the highs and lows of an epic love triangle, the ins and outs of a cross-dressing character disguise and the ups and downs of a ridiculously wrong romance – all wrapped up in a Britpop playlist. It’s ‘Twelfth Night’ as you’ve never experienced it before.

Following the performance, relax with drinks as excitement builds for the countdown to midnight.

INCLUDES
Glass of Champagne          Performance
Three course dinner        Piper

DETAILS
Timings                   7.30pm for dinner at 8pm
Carriages                 12.30am
Dress                     Black Tie

PRICE
£210 per person

TO CHECK AVAILABILITY AND BOOK CLICK HERE
NEW YEAR’S EVE SUPPER & SPA

Want to go ‘out out’ but really like staying in? Well, now you can do both!
New for 2022, experience a two course supper at Horto Cafe followed by two hours in the Roof Top Spa.
Step into the warming waters of the spa pools to relax and unwind under the stars. Head for the saunas, sunlight therapy room, oxygen pod or chill out in the cabana.
You can then return home relaxed, get into your PJs and place the Champagne on Ice for the countdown to midnight.

TIMINGS
Supper 5.15pm
Roof Top Spa 6.15pm to 8.15pm
Supper 5.30pm
Roof Top Spa 6.30pm to 8.30pm
Supper 5.45pm
Roof Top Spa 6.45pm to 8.45pm

PRICE
From £105 per person

TO CHECK AVAILABILITY AND BOOK
CLICK HERE

Sample Menu

bbq pork belly noodle salad bowl
vegetables, herbs

chicken pho noodle soup (gf)
poaches chicken broth, fresh herbs, lime

raw tuna poke (gf)
sushi rice, sesame, avocado, pickled cucumber

crispy beef salad (gf)
red cabbage slaw, japanese mayonnaise

pea & spinach soup (gf, ve)
pea & mint gyoza

vegetable pho noodle soup (gf)
oyster mushroom, tofu, soy, fresh herbs, lime

marinated tofu poke (gf, ve)
sushi rice, sesame, avocado, pickled cucumber

isle of wight tomatoes * (ve)
za’atar, red pepper, hummus, sourdough croutons, sesame seeds

***

biscoff cheesecake
caramelised white chocolate

cherry chocolate bomb
vanilla ice cream

mochi ice cream balls (gf)
choose two from: mango & passion fruit (ve) chocolate & hazelnut (ve) coconut

eaton mess sundaes (gf, v)
berries, meringue
choice of ice cream and sorbet

* gluten free adaptable, + vegan adaptable
FAMILY NEW YEAR’S EVE AT DEER HOUSE

The ultimate party destination for families with welcome drink, dinner and dancing into the early hours.

INCLUDES
Welcome drink on arrival
Three course dinner
Disco and bacon muffins

DETAILS
Timings from 7.30pm for dinner
9.30pm disco
Carriages 2am
Dress Glamorous

PRICE
Dinner and Disco £48 per adult £24 per child
Dinner £43 per adult £19 per child
Disco £25 per adult £15 per child
Children based on 10 years and under

TO CHECK AVAILABILITY AND BOOK CLICK HERE

cauliflower soup * (v)
applewood croutons

poached salmon & dill tart *
saffron mayonnaise, pickled cucumber

chicken liver & sourdough *
onion marmalade, watercress

salt & pepper shrimp
sweet chilli

roast chicken breast (gf)
mustard mash, braised gem, baby carrot

grilled sea bream *
peppercorn sauce
flat mushroom, plum tomato, skin-on fries

8oz sirloin steak *
peppercorn sauce
flat mushroom, plum tomato, skin-on fries

wild mushroom ravioli (v)
tarragon cream, pine nuts

white chocolate & passion fruit cheesecake (v)
dark chocolate & sea salt ice cream

sticky toffee pudding (v)
toffee sauce, vanilla ice cream

dark chocolate & salted caramel tart (v)
honeycomb

* gluten free adaptable, + vegan adaptable
NEW YEAR’S EVE
DEER HOUSE
CHILDREN’S MENU

For children up to 10 years old.

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<tr>
<th>Food Item</th>
<th>Notes</th>
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<tbody>
<tr>
<td>tomato soup</td>
<td>(v)</td>
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<td>cheesy garlic bread</td>
<td>(v)</td>
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<tr>
<td>melon &amp; berries</td>
<td>(gf, v)</td>
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<tr>
<td>chicken nuggets</td>
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<tr>
<td>macaroni cheese</td>
<td>(v)</td>
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<tr>
<td>cottage pie</td>
<td>(gf)</td>
</tr>
<tr>
<td>selection of ice cream</td>
<td>(gf, v)</td>
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<tr>
<td>fresh fruit salad</td>
<td>(gf, v)</td>
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<tr>
<td>waffles &amp; ice cream</td>
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**gf** - gluten free, **v** - vegetarian
NEW YEAR’S DAY
SUNDAY LUNCH
AT CLOCKTOWER
BRASSERIE

However you choose to spend your morning – a long lie in or a brisk early morning walk, sit back, relax and let us take care of lunch accompanied by a pianist.

PRICE
£55 per adult
£24 per child aged 10 and under

white onion soup * (v)
caramelised red onion tart

smoked salmon & greenland prawns *
buttermilk, dill

ham hock terrine
roasted wensleydale cheese, pickled onions

wild mushroom & tarragon vol au vent (v)+
watercress

smoked haddock & gruyere tart
rocket, chive oil

**
roast beef striploin (gf)
horseradish

roast pork belly (gf)
crackling, apple sauce
roasts served with yorkshire puddings and a selection of vegetables

cod fillet *
 crab cake, leeks, shellfish bisque

herb potato cake * (v)+
coconut curry, courgette, almonds

***
sticky toffee pudding (v)
toffee sauce, vanilla ice cream

malted chocolate mousse
honeycomb, baileys truffle

rhubarb & custard tart * (v)
ginger nut crumb, yoghurt ice cream

chocolate & coffee opera
vanilla chantilly, walnut crisp

british cheese selection *
figs, oat cakes

***
tea, coffee & petits fours

* gluten free adaptable, + vegan adaptable

TO CHECK AVAILABILITY AND BOOK
CLICK HERE
HOW TO BOOK

Refer to the bottom of each page for instructions on how to book. Full pre-payment is required at the time of booking and bookings are non-refundable and non-transferable.

PRE-ORDERS
Pre-orders are required fourteen days prior to the event. You will receive an email four weeks prior to the date of your event to confirm menu choices, drinks and dietaries. This must be returned within 2 weeks.

DIETARY REQUIREMENTS
Most dishes can be adapted for special dietary requirements.
Allergen information relating to all our dishes is available however please note that although your meal is prepared with care, due to the handling of allergens in our kitchens we cannot guarantee that it will be allergen free, even after requests to remove ingredients. The nature of some of our ingredients means that some dishes may contain bones, shot or shell.
(v) vegetarian, (ve) vegan, (gf) gluten free
* adaptable to gluten free, + adaptable to vegan

CHRISTMAS GIFT IDEAS
Share the Rudding Park experience with family, friends or colleagues. Choose from monetary vouchers, or a range of gift experiences which can be purchased online at ruddingpark.co.uk
Alternatively visit Retail Therapy at Rudding Park Spa for a range of home, travel and gift items.