

Eat, Drink & Be Merry...

The Small Bar is free to hire and seats up to 30

The Main Bar is free to hire for over 40 people and seats up to 50

The Dining Room is £150 to hire. You can also book our in-house DJ
or band & DJ

**Did you know that you can book the whole pub for your event?
Suitable for up to 200 guests. Ask at the bar for more details.**

Choose your menu...

Christmas Buffet (Minimum 20 guests)

CRANBERRY & PORT GLAZED ROAST HAM HOCKS (GF) OR BUTTER
ROAST TURKEY BREAST (GF)
POACHED SCOTTISH SALMON, LEMON, HOLLANDAISE (GF)
APRICOT & CHESTNUT STUFFING BALLS (VEA)
PUB GARDEN HERB ROASTED NEW POTATOES (VEA) (GF)
LOCAL PORK PIE (VEA), DRESSED HOUSE SALAD (VE) (GF)
SELECTION OF FRESH BREAD (VE), SEASONAL VEGETABLE SELECTION
£18.95 PER HEAD

Christmas Pie Buffet (Minimum 12 guests)

CHOOSE ONE OR TWO PIES...
TURKEY, HAM & LEEK (GFA)
STEAK & ALE (GFA)
ROOT VEGETABLE & RED LENTIL (VE) (GFA)
MASH AND/OR CHIPS & SEASONAL VEGETABLES
£16.95 PER HEAD

Christmas Nibbles (Minimum 12 Guests)

MINI YORKSHIRE PUDDING – TURKEY – CRANBERRY
PIGS IN BLANKETS (GFA) (VEA)
ROOT VEGETABLE & NUT BON BONS (VEA) (GFA)
POLENTA & PARMESAN MELTS (V) (VEA) (GFA)
FALAFEL – MINT COCONUT YOGHURT (VE) (GF)
BRANDY & ORANGE TRUFFLES (V) (GF) (VEA)
£13.95 PER HEAD

The Vaults Christmas Party

To Start (Minimum 12 guests)

ROAST BUTTERNUT SQUASH SOUP - PARSNIP CRISPS - BREAD
(VEA) (GFA)

GAMBAS PIL PIL – TOASTED HOMEMADE BREAD – FRESH CHILLI
(GFA)

CHICKEN LIVER PARFAIT - BRAMLEY APPLE PURÉE, PICKLED
BLACKBERRIES, SOURDOUGH CRISPBREADS (GFA)

The Main Event

ROAST TURKEY - CHESTNUT & APRICOT STUFFING, PIGS IN
BLANKETS, GARLIC & THYME ROAST POTATOES, MAPLE ROAST
CARROTS & PARSNIPS, SAUTEED SPROUTS WITH PANCETTA &
GRAVY (GFA)

ROOT VEGETABLE & NUT ROAST - CHESTNUT & APRICOT
STUFFING, PIGLETS IN BLANKETS, GARLIC & THYME ROAST
POTATOES, MAPLE ROAST CARROTS & PARSNIPS, SAUTEED
SPROUTS & GRAVY (VE) (GFA)

PORK FILLET - SAGE MASH, BABY FENNEL, CREAMED SAVOY
CABBAGE & SMOKED BACON, WHOLEGRAIN MUSTARD JUS (GFA)

FILLET OF SALMON – PRAWNS, HERITAGE POTATOES, KALE, PETIT
POIS, WHITE WINE & LOBSTER SAUCE (GF)

To Finish

CHRISTMAS PUDDING – BRANDY CREAM (VEA) (GFA)

CHOCOLATE BANANA BROWNIE - CHOCOLATE ICE CREAM –
SWEET CRANBERRY COULIS (VEA) (V)

ALMOND & CLEMENTINE STEAMED SPONGE PUDDING – CREME
ANGLAISE (V) (GF)

2 COURSE £24.95 PER HEAD / 3 COURSE £29.95 PER HEAD

Booking Form

PLEASE CALL TO MAKE A PROVISIONAL BOOKING, THEN RETURN THIS FORM WITH A DEPOSIT OF £10 PER PERSON. PROVISIONAL BOOKINGS ARE HELD FOR 10 DAYS.

NAME:	
PHONE NUMBER:	
EMAIL:	
NUMBER OF GUESTS:	
DATE:	TIME:
WHICH MENU:	

VAULTS CHRISTMAS MENU PRE-ORDER	NUMBER
<i>Starters:</i>	
SQUASH SOUP (VEA) (GFA)	
GAMBAS PIL PIL (GFA)	
CHICKEN PARFAIT (GFA)	
<i>Mains:</i>	
ROAST TURKEY (GFA)	
NUT ROAST (VE) (GFA)	
PORK FILLET (GFA)	
SALMON (GF)	
<i>Desserts:</i>	
CHRISTMAS PUDDING (VEA) (GFA)	
BROWNIE (V) (VEA)	
ALMOND SPONGE (V) (GF)	

ANY OTHER INFORMATION: (E.G. SPECIAL DIETARY REQUIREMENTS)

Total deposit:
Date:

Deposits are non-refundable & non-transferable
01943 607012 info@ilkleymoorevaults.co.uk



Christmas 2021

