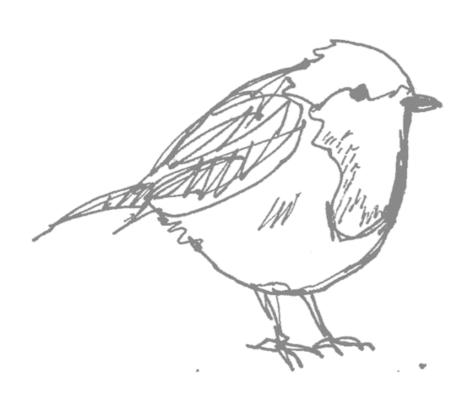
BILKLEY MOOR O'I VAULTS

CHRISTMAS PARTIES**2023





ROOMS

SMALL BAR

Seats up to 25 for a meal & up to 30 for buffets. No room hire charges for groups of 20 or more.

MAIN BAR

Seats up to 50 for a meal or buffet. No room hire charges for groups of 40 or more.

DINING ROOM

Seats up to 80 for a sit down meal and up to 100 for buffets & nibbles. Fully-stocked private bar. Room hire £150 for up to 4 hours.

Extend the party to 12am for an additional £75.

You can also hire the whole pub including the beer garden & outside bar, suitable for 250+ guests.

Please ask for a tour!

EAT, DRINK & BE MERRY...

All our menus have vegetarian, vegan & gluten free options.

Let us know if you would like us to cater for any additional dietary & allergy requirements.

Vaults Christmas Roast

(Minimum 12 Guests)

Garlic & Herb Butter Basted Turkey (gf)
Root Vegetable, Cranberry & Nut Roast (ve) (gf)
Rosemary Roast Potatoes (ve) (gf)
Seasonal Vegetables (ve) (gf)
Pigs in Blankets (vea)
Sage & Onion Stuffing (ve)
Roast Onion Purée (ve)
Red Wine Jus (vea)
Yorkshire Pudding (v) (gfa) (vea)

£24.95 per person

Christmas Nibbles

(Minimum 12 Guests)

Mini Yorkshire Pudding – Turkey – Cranberry (gfa)
Pigs in Blankets (gf) (vea)
Root Vegetable, Cranberry & Nut Bon Bons (ve) (gfa)
Hot Toddy Glazed Chicken Wings
Goats Cheese Mousse & Red Onion Marmalade Crostini (v) (gfa)

£13.95 per head

Christmas Pie Buffet

(Minimum 12 guests)

Choose one or two pies:

Turkey, Ham & Leek (gfa)
Steak & Ale (gfa)
Root Vegetable & Lentil (ve) (gfa)

Mash, Triple Cooked Chips & Seasonal Vegetables

£19.95 per head

Pie & Peas

Served with Skin On Chips, Vaults Mushy Peas & Mint Sauce

Locally Sourced Award-winning Pork Pies Homemade Vegan Sausage Rolls (ve)

£7.95 per person

Desserts

Raspberry & White Chocolate Pavlova (v) (gf) £6.95 per person

Sticky Toffee Pudding, Toffee Sauce & Pouring Cream (v) (vea) (gfa) £6.95 per person

Dark Chocolate Delice – Chocolate Soil - Spiced Pear (v) (gf) £6.95 per person

After Dinner Treats

Homemade Mince Pies - Pouring Cream (v) (vea)
Handmade Chocolate Truffles (v) (gfa)
£4.95 per person

Tea & Coffee £3.95 per person

Vaults Cheese Board
Selection of Yorkshire Cheeses
Chutney
Celery
Grapes

Assortment of Biscuits (gfa) £49.95 per board (serves up to 10 people)

The Vaults Christmas Party Menu

(Minimum 12 guests, pre-order required)

Homemade Focaccia for the Table (ve)

Curried Parsnip Soup - Curry Oil - Parsnip Crisps (ve) (gfa)
Smoked Salmon Gravalax - Celeriac Remoulade - Horseradish (gf)
Chicken Liver Parfait - Spiced Plum Chutney (gfa)



Garlic & Herb Butter Basted Turkey - Wagyu Dripping Rosemary Roast Potatoes - Sage & Onion Stuffing - Pigs in Blankets -Seasonal Vegetables - Yorkshire Pudding - Red Wine Jus (gfa)

Root Vegetable Cranberry & Nut Roast - Rosemary Roast Potatoes -Sage & Onion Stuffing - "Pigs" in Blankets - Seasonal Vegetables -Vegan Yorkshire Pudding - Red Wine Jus (ve) (gfa)

Baked Cod - Tomato Ragù - Garlic Butter Fondant Potatoes -Sautéed Chorizo & Sprout Leaves (gf)



Brown Butter Christmas Pudding – Cognac Foam

Apple Tarte Tatin – Cinnamon Ice Cream (v) (vea)

Dark Chocolate Delice – Chocolate Soil – Spiced Pear (v) (gf)

2 Course £28.95 per head / 3 Course £34.95 per head

DRINKS

Festive Tipples

Vaults Mulled Wine £6.50 per person
Vaults Mulled Cider £6.50 per person
Sloe Gin Royale £8.95 per person
Festive Aperol Spritz £9.95 per person
Cranberry & Orange Bramble £8.95 per person
Rum & Vanilla Espresso Martini £9.95 per person
Gingerbread White Russian £8.95 per person
Black Forest Gâteau £8.95 per person
Woodford Reserve Old Fashioned £9.95 per person

Aperitifs

Available per head or as a bottle for the table, from £4.95 per person

Grand Marnier

Pedro Ximénez Sherry

Carthy & Black Gin Cream Liqueurs

Frangelico

Mozart Chocolate Liqueurs

Baileys

Yuzucello

Please ask for a drinks menu to see our extensive selection of wine, port, whisky, brandy & cocktails