



# ILKLEY MOOR 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**