



ILKLEY MOOR VAULTS



CHRISTMAS
PARTIES 2026



ROOMS

FREE ROOM HIRE FOR CHRISTMAS!

We are offering FREE ROOM HIRE for parties between 18th November 2026 & the 3rd January 2027 in any of our function spaces.

Book & pay by the 31st of October and we'll even throw in FREE WELCOME DRINKS too!

Choose from our Festive Aperol Spritz or Homemade Mulled Wine. Non alcoholic alternatives also available.

T&Cs apply. Minimum catering numbers required to qualify for this offer: Small Bar 20 guests, Main Bar 40 guests and the Dining Room 60 guests. Applies to Christmas Menus only.

SMALL BAR

Seats up to 25 for a meal & up to 30 for buffets.

MAIN BAR

Seats up to 40 for a meal & up to 50 for buffets.

DINING ROOM

Seats up to 80 for a sit-down meal and up to 100 for buffets & nibbles.

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 Nibbles

Braised Beef Stuffed Yorkshire Puddings

Honey and Mustard Glazed Pigs in Blankets

Corn Fritters - Chilli Jam (vea) (gfa)

Cauliflower Cheese Stuffed Yorkshire Puddings (v)

Crispy Potato Wedges - Rosemary Salt (vea) (gfa)

£16.95 per person

Vaults Christmas Roast Buffet

Garlic & Herb Rolled Turkey (gf)

Root Vegetable & Nut Roast (ve) (gf)

Pub Garden Herb Roast Potatoes (ve) (gf)

Seasonal Vegetables (ve) (gf)

Pigs in Blankets

Sage & Onion Stuffing (ve)

Homemade Gravy (vea)

Yorkshire Pudding (v) (vea) (gfa)

£25.95 per person

Desserts & After Dinner Treats

Candied Orange Burnt Basque Cheesecake - Dark Chocolate Sauce

£8.95 each per person

Mince Pies - Pouring Cream (v) (vea)

£3.95 each per person

Tea & Coffee

£4.45 per person

The Vaults Christmas

Minimum 20 guests, pre-order required

Crispy Pork Bao Bun - Plum Hoi Sin - Pickle Salad

Mackerel Pâté - Pickled Beetroot - Whipped Horseradish -
Potato & Rosemary Sourdough (gfa)

Root Vegetable Shawarma - Herb Hummous -
Winter Red Cabbage Slaw - Pomegranate Dressing (ve) (gf)



Garlic & Herb Rolled Turkey - Roast Potatoes - Pig In Blanket -
Yorkshire Pudding - Gravy (gfa)

Root Vegetable & Nut Roast - Roast Potatoes - Yorkshire
Pudding - Gravy (v) (vea) (gfa)

Sea Bass Fillets - Chargrilled Mediterranean Vegetables - Garlic
& Herb Smashed New Potatoes - Fried Capers - Aioli (gf)

Seasonal Vegetables For The Table



Rhubarb & Pomegranate Poached Pear - Clotted Cream -
Toasted Almonds (vea) (gf)

Candied Orange Burnt Basque Cheesecake - Dark Chocolate
Sauce (v)

Sticky Toffee Pudding - Toffee Sauce -
Vanilla Ice Cream (vea) (gfa)

2 Course (Main & Dessert) £29.95 per head
3 Course £36.95 per head

DRINKS

Wine	Price per bottle
House Red/White	25.95
Merlot	32.95
Malbec	35.95
Pinot Grigio	31.95
Marlborough Sauvignon	32.95
Pinot Grigio Blush	32.95
Prosecco	33.95
Champagne	59.95

Festive Tipples

Vaults Mulled Wine

Festive Aperol Spritz

Rum & Vanilla Espresso Martini

Gingerbread White Russian

from £7.95 per person

Aperitifs

Grand Marnier

Pedro Ximénez Sherry

Frangelico

Baileys

Available per head or as a bottle for the table, from £5.95 per person

**Please ask for a drinks menu to see our extensive selection of
wine, spirits & cocktails**