



THE WOOLLY SHEEP INN

GREAT
ALES



GREAT
FOOD

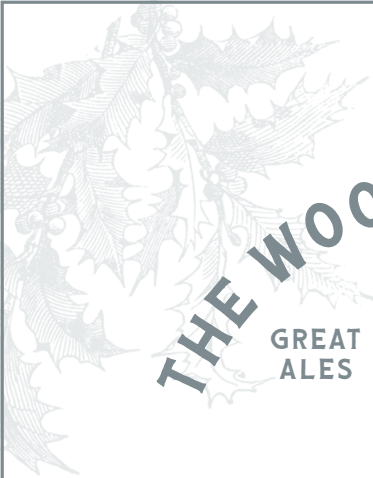
CHRISTMAS MENU

WEDNESDAY 25TH NOVEMBER

AVAILABLE FROM

UNTIL
THURSDAY 24TH DECEMBER
INCLUSIVE





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OUR FRIENDLY, EXPERIENCED TEAM LOOK FORWARD TO DELIGHTING YOU WITH THEIR GENEROUS HOSPITALITY, EXTENSIVE MENU USING LOCALLY SOURCED PRODUCE, LUXURIOUS ROOMS FOR OVERNIGHT STAYS, ROARING FIRE AND FULL RANGE OF TIMOTHY TAYLOR'S ALES SERVED IN TIP TOP CONDITION.

WE LOOK FORWARD TO WELCOMING YOU VERY SOON.



CHRISTMAS DAY MENU

ADULTS £75.00 - CHILDREN UNDER 10 FROM CHILDREN'S MENU £20.00

12.30pm arrival for 1pm start. One sitting.

£10 deposit per head. Full payment to be received before 11th December. To book or for any further information on Christmas Day please speak to a member of our friendly team. Just drop in, give us a call on 01756 700966 or send us an email on info@woollysheepinn.co.uk.

CANAPÉS AND FIZZ ON SEATING

TO START

SOUP

Roast Caramelised Parsnip and Nutmeg Soup with Hazelnut Shavings

SALMON

Smoked Salmon Mousse with Crispy King Prawn, Horseradish Foam and Dill Oil

PIGEON

Pan-Fried Pigeon Breast with Crispy Black Pudding, Baby Beetroot, Squash Purée and Pickled Wild Mushrooms

MAIN COURSE

TURKEY

Sage and Onion Stuffed Turkey with Traditional Trimmings

DUCK

Sous Vide Duck Breast with Thyme-Baked Fondant Potato, Plum Purée, Crispy Duck Leg Bon Bon, Charred Chicory, King Oyster Mushroom and Red Wine Jus

BETROOT

Roast Beetroot and Caramelised Red Onion Tartlet with Charred Baby Leeks, Chestnut Kale and Balsamic Glaze

MONKFISH

Oven-Baked Monkfish Fillet with Charred Sweetcorn, Spiced Red Lentil, Butternut Purée and Baby Leaf Spinach

DESSERT

MOUSSE

Caramelised White Chocolate and Raspberry Mousse with Aerated Milk Chocolate and Raspberry Sorbet

PARFAIT

Iced Christmas Pudding Parfait with Cold Orange and Brandy Sauce and Ginger Biscuits

CHEESECAKE

Black Cherry Cheesecake with Peanut Praline and Pecan Nougat

SPONGE

Vanilla Sponge with Mulled Plum, Plum Purée and Vanilla Foam

ALLERGY INFORMATION - PLEASE SPEAK TO OUR STAFF IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES BEFORE PLACING YOUR ORDER. OUR DISHES ARE FRESHLY PREPARED ON-SITE BY OUR TEAM OF CREATIVE CHEFS AND, AS SUCH, WE ARE HAPPY TO MAKE CHANGES TO DISHES WHERE POSSIBLE.

CHRISTMAS PARTY MENU

WEDNESDAY 25TH NOVEMBER - THURSDAY 24TH DECEMBER

FRIDAY - SUNDAY 2 COURSES £25.50 - 3 COURSES £29.50

MIDWEEK DISCOUNT

MONDAY - THURSDAY 2 COURSES £23.50 - 3 COURSES £27.50

TO START

SOUP

Roasted Parsnip Soup with Curry Oil and Parsnip Crisps

PÂTÉ

Duck Liver Pâté with Sauternes Jelly and Homemade Bread

CRAB TART

Crab Tart with Blue Cheese, Apple Gel, Compressed Apple, and Rocket

BROTH

Wild Mushroom and Onion Miso Broth with Smoked Bread and Leek Foam

MAIN COURSE

TURKEY

Traditional Turkey Christmas Dinner with all the Trimmings and Yorkshire Pudding

DUCK

Miso Glazed Duck Breast with Panko-Crusted Drumstick,
Coconut Rice and Katsu Sauce

VENISON

Bitter Cocoa-Crusted Venison with Charred Corn, Corn Purée,
and Roasted Jerusalem Artichoke

JERUSALEM ARTICHOKE

Roasted Jerusalem Artichoke with Orzo Risotto, Purée, and Smoked Bread

DESSERT

CHRISTMAS PUDDING

Christmas Pudding with Brandy Sauce

CRUMBLE

Rhubarb and Apple Crumble with Custard

POACHED PEAR

Vanilla Poached Pear with Cinnamon Crumb, Caramel and Vanilla Ice Cream

CHOCOLATE SPONGE

Gluten-Free Chocolate Sponge with Whipped Chocolate Custard,
Fudge and Vanilla Ice Cream

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NEW YEAR'S EVE

**KEEP YOUR TABLE FOR THE WHOLE EVENING AND ENJOY
OUR GREAT PARTY ATMOSPHERE**

Standard menu plus delectable specials served 11.30am until 9pm.

Evening bookings advised.

Once booked, the table is yours for the whole evening with at table drinks service.

WHY NOT BOOK A ROOM?

We have 12 well-appointed rooms, all en-suite with colour TV
and tea/coffee making facilities.

Some rooms can sleep four.

The room rate includes a hearty Yorkshire breakfast and free parking.

We also have a secure cycle storage area.

PRIVATE DINING

Our characterful private dining/meeting area can seat up to 24.

Ideal for an intimate catch up with family or friends, a small celebration
or off site business meeting.

We are happy to discuss any specific requirements you may have.

FESTIVE OPENING HOURS

Christmas Eve: Food 11.30am - 8pm. Bar 11.30am - Late

Christmas Day: Food 12.30pm arrival for 1.00pm start

Pre-booked only

Bar 12 noon until 3pm

Boxing Day: Food 11.30am - 9pm. Bar 11.30am - Late

New Year's Eve: Food 11.30am - 9pm. Bar 11.30am - Late

New Year's Day: Food 11.30am - 9pm. Bar 11.30am - Late

For more information or to book call

THE WOOLLY SHEEP

38 Sheep Street, Skipton, North Yorkshire BD23 1HY
on **01756 700966** or email info@woollysheepinn.co.uk

www.woollysheepinn.co.uk

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