



THE WOOLLY SHEEP INN

GREAT
ALES



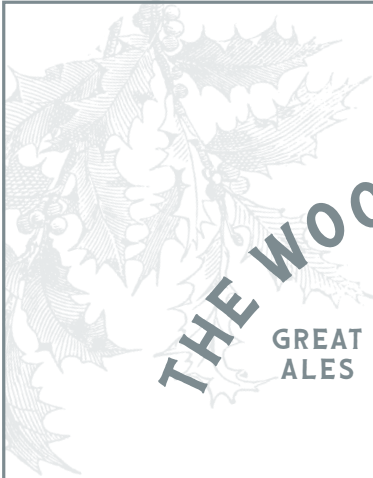
GREAT
FOOD

CHRISTMAS MENU

FRIDAY AVAILABLE FROM
26TH NOVEMBER



UNTIL
FRIDAY 24TH DECEMBER
INCLUSIVE



THE WOOLLY SHEEP INN

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ALES



GREAT
FOOD

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 PARTY MENU

FRIDAY 26TH NOVEMBER - FRIDAY 24TH DECEMBER

FRIDAY - SUNDAY 2 COURSES £25.95 - 3 COURSES £29.95

MIDWEEK DISCOUNT

MONDAY - THURSDAY 2 COURSES £23.95 - 3 COURSES £27.95

TO START

SPICED CELERIAC SOUP 🍄 (🌿 AVAILABLE)

served with Homemade Bread

WOOD PIGEON BREAST

served with Black Pudding Purée, Crispy Fried Leg Bon Bon and Charred Shallot

KING OYSTER MUSHROOM 🍄

served with Caramelised Onion Purée, Crispy Leek and Pickled Baby Onions

CRISPY COD CHEEK

served with Salsa Verde, Crushed Peas, Cucumber Compression and Baby Red Chard

MAIN COURSE

BUTTER-ROASTED TURKEY BREAST (🌿 AVAILABLE)

served with all the Trimmings

LOIN OF VENISON 🌿

served with Pommes Anna, Roasted Butternut Squash Purée,
Caramelised Shallot, Juniper-Poached Carrot and Red Wine Jus

OVEN-ROASTED SALMON 🌿

served with Fondant Potato and Spiced Vegetable Broth

ROASTED BUTTERNUT SQUASH 🍄 🌿

stuffed with Wild Mushroom and Puy Lentils

served with Tenderstem Broccoli, Thyme Mash and Wilted Spinach

DESSERT

TRADITIONAL CHRISTMAS PUDDING 🍄

served with Brandy Custard

MILK CHOCOLATE & ORANGE ROULADE 🍄

served with Blackberry Sorbet and Orange Caramel Purée

SALTED CARAMEL TART 🍄

served with Salted Pecans and Mince Pie Ice Cream

CHERRY SPONGE 🍄 🌿

served with Vanilla Mascarpone, Candied Cherries and White Chocolate Shard

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 DAY MENU

ADULTS £85.00 - 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 10th 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 to info@woollysheepinn.co.uk.

TO START

SPICED CELERIAC SOUP (AVAILABLE)

served with Chestnuts, Yorkshire Blue Cheese, Sourdough Toasties and Parsley

KING SCALLOPS

served with Bisque Gel, Pickled Cucumber, Caraway, Dill, Crispy Chicken Skin and Oyster Leaf

WOOD PIGEON BREAST

served with Braised Leg-Filled Potato Cannelloni, Beetroot Crème Fraîche and Roasted Onion

KING OYSTER MUSHROOM

served with Smoked Potato, Barbecued Leek, Roasted Onion and Dried Cep

MAIN COURSE

BUTTER-ROASTED TURKEY BREAST (AVAILABLE)

served with all the Trimmings

LOIN OF VENISON

served with Salted Caramel Onion, Malted Celeriac Purée, Coconut, Spring Onion and Pumpkin Seeds

MONKFISH

served with Spiced Tempura Mussels, Torched Orange, Pumpkin Velouté, Coconut, Spring Onion and Pumpkin Seeds

YEASTED CAULIFLOWER

served with Caramelised Florets, Potato Terrine, Grape Ketchup, Air-Dried Grapes, Crispy Capers and Mint Oil

DESSERT

POACHED CHERRY

served with a Cherry Tagliatelle Donut, Pistachio, Sponge, Pistachio Purée, Candied Pistachio and Yoghurt Sorbet

SALTED CARAMEL TART

served with Dark Chocolate Aero, Strawberries, Salted Pecans and Brown Bread Ice Cream

TRADITIONAL CHRISTMAS PUDDING

served with Brandy Custard

APRICOT & WHITE CHOCOLATE TRIFLE

served with Apricot Sponge, White Chocolate Crème Pâtissière, Cointreau Compression Apricot, Caramelised White Chocolate, Orange Purée, and Mince Pie 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 offsite business meeting.

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

FESTIVE OPENING HOURS

Christmas Eve: Food 11.30am - 8pm. Bar 11.00am - Late

Christmas Day: Food 12.30pm arrival for 1.00pm start

Pre-booked only

Bar 12 noon until 3pm

Boxing Day: Food 12.00pm - 9pm. Bar 12.00pm - Late

New Year's Eve: Food 12.00pm - 9pm. Bar 11.00am - Late

New Year's Day: Food 12.00pm - 9pm. Bar 12.00pm - Late

For more information or to book call

THE WOOLLY SHEEP INN

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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