

A Christmas Three Night Stay

SATURDAY 24 DECEMBER

Arrive at your leisure and join us for a festive drink and a mince pie in the Garden Room.

Later in the day join us in The Refectory Kitchen & Terrace for a delicious three-course Christmas Eve set menu.

Before the evening is over, join us for a traditional carol concert by our local choir on the main staircase of the hotel.

York Minster holds its traditional Midnight Mass at 11.30pm. Mulled wine and mince pies will be served in the Garden Room for those returning from Christmas services.

SUNDAY 25 DECEMBER

A traditional Christmas breakfast greets you on the big day.

Christmas Day Lunch is served in our Oak Room and features a visit from a very important guest! Santa Claus will be stopping by during the meal with gifts for all the children..

Spend the afternoon relaxing in our Garden Room with a cup of tea and homemade Christmas cake.

In the evening we serve our fabulous buffet, and you are welcome to choose one of our board games to finish the day as a winner!

£625.00 with upgrades available,
£312.50 per child under 12

Based on a standard double bedroom, single supplement may apply.

Check-in: Saturday 24 December
Check-out: Tuesday 27 December
Christmas Day lunch at 1:30 in the Oak Room

MONDAY 26 DECEMBER

Following a leisurely breakfast, take advantage of the many tourist attractions including the world famous cobbled Shambles, or shop until you drop in the Boxing Day sales!

Then head off to see the Christmas pantomime at The Grand Opera House (we've included tickets in the price of your stay, must be pre booked).

There'll also be a three-course set dinner in The Refectory Kitchen & Terrace in the evening.

TUESDAY 27 DECEMBER

Breakfast is served and then it's time to say goodbye.

SAMPLE MENU

STARTER

Cauliflower Veloute (V)

Brussel Sprout Pakoras, Coriander (Ve)

INTERMEDIATE

Treacle-Cured Salmon, Caviar and Crayfish, Lemon Mayonnaise, Caper Berries

Yorkshire Game Pressing, Caramelized Onion Jam, Brioche

Roasted Squash, Whipped Feta, Smoked Chilli Oil, pumpkin seed dukkah (V, Ve)

MAIN

Slow cooked Ballotine of Yorkshire Turkey, Chestnut Stuffing, Pigs in Blankets, Smoked Bacon & Chestnut Sprouts, Red wine Gravy

Sirloin of Beef, Confit Garlic and Mushroom Pûrée, sautéed Wild Mushrooms, Thyme & Pancetta Jus

Pan roasted Hake, Wilted Spinach, Saffron Potatoes, Sea Vegetables & Lobster Velouté

Truffled Brie, Spinach & Beetroot Wellington, charred Hispi Cabbage, roasted White Onion Gravy (v)

All our Main Courses are served with Roast Potatoes, Cauliflower and Spiced Red Cabbage, Seasonal Vegetables, Brioche Bread Sauce and Yorkshire Puddings

DESSERT

Christmas Pudding with Mincemeat & Orange Ice Cream, Brandy Sauce

Glazed Lemon Tart, Warm Yorkshire Parkin, Caramel Ice Cream (V, Ve)

Trio Of Desserts:

Chocolate Cheesecake, white chocolate mousse, Chocolate Ice Cream, Winter Berries

Port-fed Blue Stilton with Cranberry Relish, Fruit Cake, Biscuits and Celery

Mince Pies and Truffles