

CHRISTMAS DAY FAYRE AT ROMBALDS

£64.50 per person

Children under 12 are half price.

A welcome cocktail on arrival is followed by our sumptuous Christmas Fayre menu. Crackers with novelties and a present for everyone, are all part of the day's celebrations.

Appetiser of Butternut Squash Puree with a Madras Cauliflower Samosa

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Chefs Home-made Plum Tomato and Roast Pepper Soup (V)

Oak Smoked Salmon with Warm Potato and Grain Mustard Salad and Dill Dressing

Goats Cheese Fondue with Beetroot Bread and Balsamic Onions (V)

Parfait of Duck Livers and Pancetta with Soft Boiled Quail's Egg and Wholemeal Toast

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Roast Turkey with Chestnut and Thyme Stuffing and "all that's traditional!"

Wensleydale, Leek and Pine Nut Strudel with Watercress Veloute (V)

Roast Sirloin of Beef with Wild Mushroom and Truffle Sauce and Fondant Potatoes

Wild Duck Breast with Confit Duck Leg, White Bean Cassoulet and Garlic Puree

Monkfish Tagine with Wild Rice

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Christmas Pudding and Brandy Sauce

Bitter Chocolate Panna Cotta, Orange Soup and Sorbet

Plum Charlotte with Vanilla Custard

Banoffee Eton Mess

Yorkshire Cheese Platter with Christmas Cake and Plum Chutney

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Coffee with Mince Pies and Christmas Pudding Petit Fours.

**ROMBALDS 2011
CHRISTMAS PACKAGE**

(Arrive 23rd or 24th December for 2, 3 or 4 nights)

CHRISTMAS EVE

CHRISTMAS EVE CANDLELIGHT DINNER INCLUDING CHAMPAGNE RECEPTION AND ENTERTAINMENT BY ST MARGARET'S CHOIR

OVERNIGHT ACCOMMODATION WITH A POSSIBLE VISIT FROM FATHER CHRISTMAS "IF YOU'VE BEEN GOOD!"

CHRISTMAS DAY

BUFFET BREAKFAST SERVED IN THE LOUNGE

TRADITIONAL 6 COURSE CHRISTMAS LUNCHEON INCLUDING WELCOME COCKTAIL AND A GIFT FOR ALL

SPEND A RELAXING EVENING WITH A COLD PLATTER AND COMPLIMENTARY HALF BOTTLE OF HOUSE WINE

OVERNIGHT ACCOMMODATION

BOXING DAY

BUFFET BREAKFAST SERVED IN LOUNGE

TRADITIONAL ROAST BEEF LUNCH

Prices from £210.00 per person for 2 nights sharing a twin/double with shower and from £260 in a single

For reservations and/or further details contact
Best Western Rombalds Hotel & Restaurant
on 01943 603201

E.Mail us on reception@rombalds.demon.co.uk
or visit our web site on
www.rombalds.co.uk

West View, Wells Road,
Ilkley, West Yorks LS29 9JG

Best Western



**ROMBALDS
HOTEL
&
RESTAURANT**



**SEASONAL
CELEBRATIONS
AT
ROMBALDS
2011**

ROMBALDS FESTIVE MENU

Available 25th November - 24th December 2011
Lunch £19.95 Dinner £24.95 per person

For parties of two to fifty we serve superb seasonal fayre.
Choose from our AA Rosetted Restaurant
or one of our private dining rooms.
We also throw in crackers for good measure!

Appetiser of Locally Smoked Nidderdale Trout Fillet
with a Citrus Dressed Salad (*Dinner only*)

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Chefs Home-made Curried
Pumpkin Soup (V)

Brie and Redcurrant Compote Tart
with Hazelnut and Port Syrup (V)

Crab and Prawn Fritter with
Roast Shallot and Herb Aioli

Duck Confit Rillette with Plum and Mustard
Relish and Wholemeal Toast

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Roast Turkey Joint with Chestnut
and Thyme Stuffing and "all that's traditional!"

Braised Belly Pork with
Apple Rosti and Cider Butter Sauce

Grilled Salmon with Winter Vegetables,
Salad Nicoise and Caper Beurre Blanc

Sweet Pea and Butternut Squash Risotto
with Fried Feta and Onion Pesto (V)

Slow Roast Beef and Wild Mushroom
Bourguignonne with Boulangere Potatoes

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Christmas Pudding and Brandy Sauce

Nutmeg Panna Cotta with
Pear and Blueberry Compote

Plum Charlotte with Rum Custard

Chocolate and Orange Creme Brulee
with Cinnamon Shortbread

Yorkshire Cheese Platter with
Christmas Cake and Plum Chutney

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Freshly Filtered Coffee with Mince Pies

**CHRISTMAS EVE
CANDLELIGHT DINNER**

£39.50 per person

Rombalds Christmas Eve Candlelight Dinner
has become famous over the years.
The evening begins with a glass of Champagne
served with Canapes at 7.00pm
and accompanied by a programme of Carols by
Ilkley's famous St.Margaret's Choir.
Dinner is served by candlelight at 8.00pm.

Places are strictly limited so it is advisable to book early.

A glass of Champagne and Canapes
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Cauliflower Veloute, Smoked Haddock
Dumplings with a Parmesan Crisp

Artichoke and Chervil Soup with Artichoke Carpaccio (V)

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Asian Spiced Skewered Quail
with a Mango and Mooli Salad

Crab Souffle with Avocado Puree
and Tomato Jelly

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Gin Jelly, Tonic Sorbet
and Caramelised Lime

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Slow Roast Fillet of Beef with Roast Shallot
and Shitake Mushroom Cannelloni,
Oxtail and a Red Wine Reduction

Pan-fried Sea Bass with Saffron Potatoes,
Almond Butter and Prawn Bisque

Pumpkin Rosti with wilted Spinach,
Hen's Egg and Sage Aioli (V)

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Pineapple Tart Tatin with a
duo of Pineapple Sorbet and Crisp

Milk Chocolate Cheesecake
with Cardamon Chantilly Cream

Trio of Yorkshire Cheeses
with Rhubarb Chutney and Fruit Cake

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Coffee with Mince Pies and
Christmas Pudding Petit Fours.

BOXING DAY LUNCHEON

£24.95 per person
Children under 12 are half price.

Continue the Festive celebrations at Rombalds by
feasting yourself on our Traditional Roast Beef Luncheon
which over the years has become a family favourite.
Served from 12 noon

Minestrone Soup (V)

Risotto of Pea, Ham and Mint
with Creme Fraiche (V)

Traditional Prawn Cocktail

Bubble and Squeak Cake
with Poached Duck Egg and Hollandaise (V)

Melon, Mango and Orange Terrine
with Pistachio Syrup (V)

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Roast Rib of Beef with
Yorkshire Pudding and Onion Gravy

Braised Belly Pork with Creamed Mustard
Savoy Cabbage and Cider Sauce

Feta and Pickled Cucumber Spring Roll,
Olive Tapenade and Red Pepper Oil (V)

Trio of Game Sausage Toad in the Hole
with Grilled Artichokes and Game Gravy

Fillet of Pollock with Tarragon Gnocchi
and Creamed Mussels

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Christmas Pudding with Brandy Sauce

Baked Lemon Curd Tart
with Raspberry Sorbet

Ginger Cake with Spiced Pear
and Ginger Custard

Rhubarb Fool with Nougat

Trio of Yorkshire Cheeses
with Celery and Crackers

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Freshly Filtered Coffee and Mints