

CHRISTMAS
AND NEW YEAR
2021



ESCAPE THE STRESS OF ORGANISING YOUR CHRISTMAS OR NEW YEAR THIS YEAR AND LET US DO ALL THE HARD WORK!

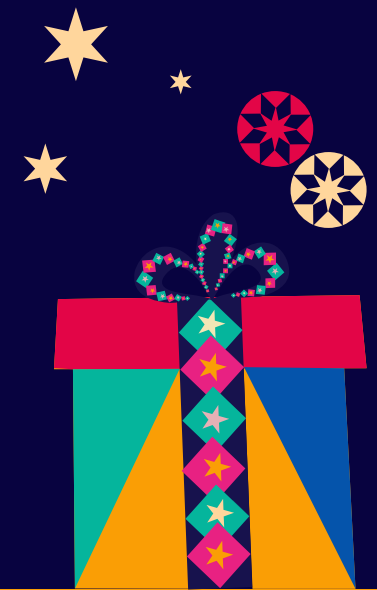
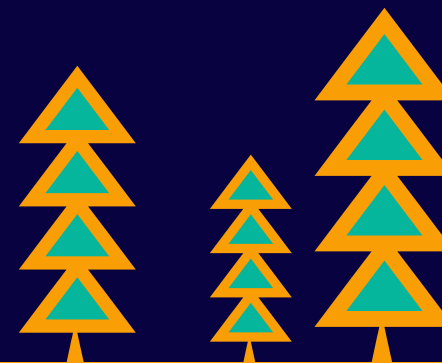
Christmas is a time for families, a time for relaxation, a time to step away from hustle and bustle. Where better than Tankersley Manor Hotel & Spa to spend quality time enjoying the festive season with loved ones.

WE HAVE YOUR CHRISTMAS WRAPPED UP!

Choosing the perfect Christmas present is an age-old problem and we're here to rescue you with our festive gift vouchers!

We offer something for everyone from spa, dining or overnight experiences to monetary value vouchers so that the recipient can choose their own gift

TELEPHONE THE HOTEL TEAM
ON **01226 744700** OR VISIT THE
HOTEL RECEPTION TO PURCHASE
YOUR FESTIVE GIFT VOUCHERS



THE BRASSERIE CHRISTMAS DAY LUNCH

Let our chefs do all the hard
work for you...

Enjoy a delicious five-course
traditional Christmas lunch,
featuring the very best sourced
produce and all your favourite
festive trimmings.



Glass of Prosecco

Chef's Amuse Bouche **VE GF**

★ TO START

Cauliflower Soup **V GF**

VE option available upon request

– *crispy sage and hazelnuts*

Rilette of Pulled Ham Hock

GF option available upon request

– *beetroot pickle and toasted brioche*

Dovetail of seasonal melon **VE GF**

– *seasonal fruit and berry compote*

Seafood Platter – For two to share

GF option available upon request

– *pan fried scallops and pancetta, salt and pepper squid and tempura king prawns with burnt butter mayo and rustic bread*

★ THE MAIN EVENT

Fillet Beef Wellington

GF option available upon request

– *roasted potatoes, seasonal vegetables and Bordelaise sauce*

Roast Ballotine of Turkey

GF option available upon request

– *cranberry pastry parcel, lemon and thyme stuffing, pig in blanket, roasted potatoes, seasonal vegetables and gravy*

Salmon wrapped in Prosciutto **GF**

– *champagne butter sauce, baby potatoes and seasonal vegetables*

Baked aubergine **VE GF**

– *filled with petite ratatouille, tomato and red pepper fondue, topped with crispy onions*

★ DESSERTS

Christmas Figgy Pudding

GF option available upon request

– *topped with almonds, served with brandy sauce*

Warm Chocolate Brownie **GF**

– *chocolate sauce, salted caramel ice cream and brandy snap crumb*

Apple Strudel Tartlet

– *salted caramel sauce, seasonal berries and creamy custard*

Citron Tart **GF**

– *raspberries, compote and vanilla pod ice cream*

★ TO FINISH

House Cheese Board

GF option available upon request

– *selection of cheeses with savoury biscuits, grapes, celery and chutney*

Coffee

– *sweet mince fancies*

£105.00
PER ADULT

TABLE SITTINGS
FROM 12.30PM TO 3.00PM

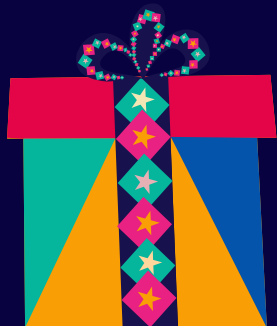
FAMILY CHRISTMAS DAY LUNCH

This Christmas Day join us with family for a delicious four-course lunch in our Tankersley Suite.

On arrival you'll be treated to a winter bellini upon arrival to begin the festivities. Starter and dessert will be served to your table, main course will be from our Christmas carvery.

After a busy night delivering presents, Father Christmas won't be joining us this year, but the little ones on the 'nice' list will receive a special Christmas gift.

Pull a cracker, raise a toast and feast at your own pace.



Winter Bellini or Cranberry Fizz

★ TO START

Vine Ripened Tomato and Red Pepper Soup **VE GF**
– drizzled with basil oil

Smooth Farmhouse Pate

GF option available upon request

– onion marmalade and sourdough shard

Prawn Salad **GF option available upon request**

– norwegian prawns, gem lettuce, sun blush tomatoes, guacamole, chilli aioli and buttered bread

Dovetail of seasonal melon **VE GF**

– seasonal fruit and berry compote



★ THE MAIN EVENT

SERVED FROM THE CARVERY

Roast Sirloin of Beef **GF**

Roast Ballotine of Turkey **GF**

Honey and Coarse Grain Mustard Glazed Gammon **GF**

Baked aubergine **VE GF**

– filled with petite ratatouille, tomato and red pepper fondue, topped with crispy onions

Help yourself to sage and onion stuffing balls, pigs in blankets, a selection of seasonal vegetables, Yorkshire puddings and roasted potatoes



★ DESSERTS

Christmas Figgy Pudding

GF option available upon request

– topped with almonds, served with brandy sauce

Salted Caramel Cheesecake

– vanilla pod ice cream

French Apple Tart

– plum compote, vanilla cream

Citron Tart **GF**

– raspberries, compote and vanilla pod ice cream

Children's Ice Cream Sundae

GF option available upon request

– sweet treats, wafers and sauce

★ TO FINISH

Coffee

– mini mince pies



£35.00
CHILDREN UNDER
12 YEARS

£10.00
CHILDREN UNDER
3 YEARS

**TABLE SITTINGS AVAILABLE
FROM 12.30PM TO 3.00PM**

CHRISTMAS BREAKS

Let us spoil you this Christmas.

Spend this Christmas with friends or family and enjoy either a two or three-night festive break relaxing in the Yorkshire countryside.

Arrive 24th December for two or three-night breaks.

CHRISTMAS EVE

Arrive at your leisure for a welcome drink of hot mulled wine followed by traditional afternoon tea served from 2.30pm to 4.00pm.

Enjoy a three-course Christmas Eve dinner served from 7.00pm to 8.30pm and after dinner you could attend Midnight Mass at a local church followed by a dram before you retire.

CHRISTMAS DAY

Start your day with a delicious champagne breakfast served until 10am.

From 12.30pm our team will deliver a truly festive Christmas Day lunch, then retire to the resident's lounge to enjoy coffee with Christmas cake while listening to the Queens Speech.

In the evening enjoy a leisurely buffet before an evening with our classic Christmas movie complete with popcorn.

BOXING DAY

Enjoy a hearty breakfast, then the day is yours to enjoy at leisure before a delicious three course evening meal before taking part in our festive quiz.

27TH DECEMBER

Enjoy a leisurely breakfast before we say a fond farewell.

PRICES

BRASSERIE CHRISTMAS DAY LUNCH

Two nights: **£298** per guest*
Three nights: **£378** per guest*

FAMILY CHRISTMAS DAY LUNCH

Two nights: **£262** per guest* ,
£93 per child aged 5 – 12**
Three nights: **£342** per guest* ,
£128 per child aged 5 – 12**

* Prices based upon two guests sharing a classic twin or double room, single supplements will apply

** Prices based upon two children sharing a classic double room with 2 double beds with 2 adults, reduced occupancy supplements will apply

NEW YEAR'S EVE DINNER

Out with the old! We're ready to say goodbye to 2021 and celebrate a fresh new year....

Join us for a dazzling dinner in with Chef's exquisite New Year's Eve menu.



Glass of Prosecco

Chef's Amuse Bouche **VE GF**

TO START

Duck Liver Parfait **GF option available upon request**
– port chutney, served with ciabatta shard

Prawnstar Martini **GF option available upon request**
– king prawns, gem lettuce, sun blush tomatoes, guacamole, chilli aioli and buttered bread

Box Baked Camembert

V GF option and VE option available upon request
– topped with pumpkin seeds, served with rustic toasts

PALATE CLEANSER

Sorbet

– Refreshing Blood Orange Sorbet

THE MAIN EVENT

Slow-cooked Pork Belly and Caramelised Apple **GF**

– dauphinoise potatoes, beetroot and red cabbage purée and Bordelaise sauce

Salmon wrapped in Prosciutto **GF**

– champagne butter sauce, baby potatoes, baby spinach and tender stem broccoli

Baked aubergine **VE GF**

– filled with petite ratatouille, tomato and red pepper fondue, topped with crispy onions



DESSERT

Caramelised Crème Brûlée

GF option available upon request

– brandy snap

Warm Chocolate Brownie **GF**

– chocolate sauce, salted caramel ice cream and brandy snap crumb

Pornstar Martini Eton Mess **GF**

– crunchy meringue, whipped cream, passion fruit with peach and mango compote and a dash of vanilla vodka

TO FINISH

House Cheese Board

GF option available upon request

– selection of cheeses with savoury biscuits, grapes, celery and chutney

Coffee

– belgian truffles



SERVED FROM 7.00PM TO 9.00PM
MAXIMUM TABLE SIZE IS 6 GUESTS

NEW YEAR'S EVE BIER KELLER

Bring your party to our party!

For a less formal New Year's Eve join us as we transform the Tankersley Suite into a Bier Keller for the biggest party of the year accompanied by our hugely popular Oompah Band and Resident DJ to see in the New Year.

Includes bratwurst supper, themed novelties, live entertainment, disco and late bar.



7.30PM TO 1.30AM



NEW YEAR BREAKS

Welcome in 2022 with a relaxing break.

Treat yourself this New Year, you deserve it! Choose from either a one or two-night stay, arriving 30th or 31st December.

30TH DECEMBER

If you're arriving at the hotel today, make yourself at home.

Enjoy our delicious afternoon tea, relax in our health club or perhaps indulge in the spa (pre-bookings required for afternoon tea and spa treatments).

A three-course evening meal will be served on our Brasserie restaurant.

NEW YEAR'S EVE

After a delicious breakfast, why not explore the local area or take a stroll along the nearby Trans Pennine trail?

The celebrations begin with either Chef's amuse bouche and Prosecco before a delicious six-course meal or join us at the party of the year at our Bier Keller.

NEW YEAR'S DAY

Enjoy a lie-in before enjoying a leisurely breakfast served until 11am.

PRICES

NEW YEAR'S EVE DINNER

One night: **£159** per guest*

Two nights: **£207** per guest*

NEW YEAR'S EVE BIER KELLER

One night: **£124** per guest*

Two nights: **£172** per guest*

* Prices based upon two guests sharing a classic twin or double room, single supplements will apply



TERMS AND CONDITIONS

CHRISTMAS DAY LUNCH

- A non-refundable, non-transferable deposit of £20 per person is required within 7 days of booking. Places for which payment is not received within 7 days may be automatically released and cannot be guaranteed after this time
- Final payment is due by 30th November 2021. Places for which payment is not received by this date may be automatically released and cannot be guaranteed after this time
- Bookings made after 30th November will require full payment within 7 days of booking. Places for which payment is not received by this date may be automatically released and cannot be guaranteed after this time
- Menu pre orders and details of dietary requirements to be received in writing by the hotel by 6th December 2021

CHRISTMAS RESIDENTIAL PACKAGES

- A non-refundable, non-transferable deposit of £100 per adult and £50 per child is required within 7 days of booking. Bookings for which payment is not received within 7 days may be automatically released and cannot be guaranteed after this time
- Final payment is due by 30th November 2021. Bookings for which payment is not received by this date may be automatically released and cannot be guaranteed after this time
- Bookings made after 30th November will require full payment within 7 days of booking. Bookings for which payment is not received by this date may be automatically released and cannot be guaranteed after this time
- Menu pre orders and details of dietary requirements to be received in writing by the hotel by 6th December 2021

NEW YEAR'S EVE

- A non-refundable, non-transferable deposit of £20 per person is required within 7 days of booking. Places for which payment is not received within 7 days may be automatically released and cannot be guaranteed after this time

- Final payment is due by 30th November 2021. Places for which payment is not received by this date may be automatically released and cannot be guaranteed after this time
- Bookings made after 30th November will require full payment within 7 days of booking. Places for which payment is not received by this date may be automatically released and cannot be guaranteed after this time
- Menu pre orders and details of dietary requirements to be received in writing by the hotel by 6th December 2021

NEW YEAR'S EVE RESIDENTIAL PACKAGES

- A non-refundable, non-transferable deposit of £80 per adult is required within 7 days of booking. Bookings for which payment is not received within 7 days may be automatically released and cannot be guaranteed after this time
- Final payment is due by 30th November 2021. Bookings for which payment is not received by this date may be automatically released and cannot be guaranteed after this time
- Bookings made after 30th November will require full payment within 7 days of booking. Bookings for which payment is not received by this date may be automatically released and cannot be guaranteed after this time
- Menu pre orders and details of dietary requirements to be received in writing by the hotel by 6th December 2021
- *Company cheques are not accepted*
- *The hotel does not provide a corkage facility, only beverages purchased at the hotel to be consumed on the premises*
- *We regret that the New Year's Eve events are not open to anyone under the age of 18*
- *Cancellation for purposes relating to Covid-19 will require evidence of a positive test or legal requirement to isolate. Should the hotel need to close for purposes relating to Covid-19, the hotel will contact the guest and either defer payment to a future stay or refund in full*

