

FESTIVE SEASON 2024 CELEBRATE IN HARROGATE'S MOST FESTIVE PUB



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Celebrate the magic of the season to the fullest at the most festive pub in Harrogate.

We pride ourselves on our skills in crafting seasonal perfection.

So, no matter what you have in mind, from a romantic outing to a corporate Christmas celebration, rest assured that we can tailor your memorable festive experience to your needs.



COUNTDOWN TO CHRISTMAS AT HARROGATE'S MOST FESTIVE PUB

The Sleigh & Reindeer is bursting with festive entertainment!

Join us as we make this year's run-up to Christmas our most memorable yet.







Discover more & book your festive events by visiting thecoachandhorsesharrogate.com/events

PARTY IN PRIVATE AT HARROGATE'S MOST FESTIVE PUB

You can book out part of our enchanting location to enjoy a memorable festive celebration!

From intimate gatherings to larger corporate festive evenings, our team works its magic to ensure a fabulous night of fun, great food and lots of sparkles!







FESTIVE PARTY MENU

TWO-COURSES £ 28 | THREE-COURSES £ 35

25th November to 24th December

Cider & Onion Soup| Crispy Onion, Sourdough Bread (PB/GFA/ DF)

Smoked Mackerel Pate| Dill Pickled Cucumber, Toasted Sourdough (GF)

Twice Baked Wensleydale Cheese Souffle| Red Wine Poached Pear Salad

Chicken & Black Pudding Terrine| Piccalilli (DF)



Butter & Sage Roasted Turkey| Roast Potatoes, Pigs in Blankets, Honey Roasted Carrots,
Buttered Greens, Gravy (GF/DFA)

Slow Braised Beef Shin| Truffle Creamed Potatoes, Baby Carrot, Roasted Shallot, Jus (GF)
Pan Roasted Seabass| Crushed New Potatoes, Cherry Tomato, Mussel & Cider Herb Broth,
Samphire (GF)

Mushroom, Walnut & Cranberry Pithivier | Vegan Jus, Spinach (PB)



Traditional Christmas Pudding | Brandy Sauce (GFA)

Dark Chocolate Tart | Dulce de leche, Raspberry

Yorkshire Cheese Board | Chutney, Crackers, Grapes, Celery (GFA)

Vanilla Panna Cotta | Mulled Berries, Shortbread (PB)

DINE WITH US HARROGATE'S MOST FESTIVE PUB

Let us be your home for Christmas cheer, from the moment you arrive we're here to provide you with a magical dining experience. Our talented chefs have curated the perfect Christmas menu featuring traditional and new favourites from succulent roasted meats to seasonal sides and irresistible desserts.











CHRISTMAS DAY

FIVE-COURSES | £89.95 PER PERSON

Canapés & Fizz on Arrival



Celeriac, Hazelnut & Truffle Soup| Sourdough Bread (PBA/GFA)

Twice Baked Wensleydale Cheese Souffle| Wholegrain Mustard Cream, Tomato Relish

Slow Braised Pork Bon Bon| Creamed Leeks, Wholegrain Mustard & Cider Jus

Tomato & Basil Arancini| Wild Rocket, Vegan Parmesan, Romesco Sauce (PB)

Beetroot Cured Salmon| Lemon Gel, Pickled Heritage Beets, Micro Cress (GF)



Butter & Sage Roasted Turkey Roast Potatoes, Pigs in Blankets, Honey Roasted Carrots, Buttered Sprouts, Gravy (GF)

Treacle Cured Beef| Truffle Creamed Potatoes, Baby Carrot, Roasted Shallot (GF)

Pan Roasted Cod| Crushed New Potatoes, Cherry Tomato, Mussel & Cider Herb Broth, Samphire (GF)

Heritage Beetroot Wellington| Duxelles, Spinach, Textures of Beetroot, Roasted New Potatoes,

Vegan Jus (PB)

Fish Pie King Scallop, King Prawns, Salmon, Cod, Shellfish Bisque, Winter Greens



Traditional Christmas Pudding | Brandy Sauce (GFA)

Spiced Pear Frangipane Tart | Chantilly Cream

Dark Chocolate & Orange Delice | Cookie Crumb, Chocolate & Orange Ice

Cream

Yorkshire Cheese Board | Chutney, Crackers, Grapes, Celery (GFA)

Black Forrest Cake | Cherry, Sweet Cream, Chocolate Cake (PB)



Tea or Coffee, Mince Pie & Sweet Treat

V - Vegetarian | PB - Plant Based | GFA - Gluten Free Alternative Available | VG - Vegan | DFA - Dairy Free Alternative Available All our food is prepared to order, so we strive to satisfy all dietary requirements. Please inform one of our team of your specific allergy or dietary requirement when ordering. If you require more information about any ingredients or allergens in our dishes, please ask a member of our team.

A discretionary 10% service charge will be added to tables with 6 or more guests.



CHILDREN'S CHRISTMAS DAY

£50 PER CHILD (UP TO 12 YEARS)





Tomato & Basil Soup (VG/GFA)

Prawn Cocktail | Baby Gem, Marie Rose, Brown Bread & Butter (GFA)

Chicken & Black Pudding Terrine | Chutney, Toasted Sourdough

Tomato & Basil Arancini | Rocket, Parmesan (PB)



Roast Turkey| Pigs in Blankets, Stuffing, Roast Potatoes, all the trimmings (GFA)

Pan Seared Cod Fillet| Creamed Potatoes, Spinach, Lemon Butter (GF)

Mushroom, Sweet Potato & Cranberry Pithivier| New Potatoes, Vegan Gravy (VG)

Slow Braised Beef| Creamed Potatoes, Gravy



Christmas Pudding | Homemade Custard (GFA)

Warm Chocolate Cake | Salted Caramel Fudge Sauce, Mulled Berries, Caramel, Sea Salt Ice Cream

Provenance Ice Cream Sundae | Cream, Marshmallows, Chocolate Sauce

A Selection Of Fine Yorkshire Cheese | Crackers, Bramley Apple Chutney, Grapes, Celery (GFA)



CELEBRATE NEW YEAR'S EVE AT HARROGATE'S MOST FESTIVE PUB

The best is yet to come, ring in the new year with style at The Sleigh & Reindeer!

Indulge in our exquisite 3-course set menu then dance the night away with our resident DJ. Raise your glass to the magical moments made this year and usher in the New Year's arrival.







NEW YEAR'S EVE

THREE-COURSES | £65 PER PERSON

Canapés on Arrival



Apple, Parsnip & Potato Soup| Smoked Cheese Beignet
Pan Roasted Pigeon Breast| Celeriac Remoulade, Hazelnut
Roast King Scallops| Textures of Cauliflower (GF)
Sweet Potato & Spring Onion Pakoras| Apple & Mint Chutney, Tamarind (PB)



Treacle Cured Fillet Of Aged Beef | Beef Fat Potato Terrine, Mushroom Ketchup, Shallots, Red Wine Sauce (GF)

Roast North Sea Cod | Lobster Risotto, Confit Tomato, Champagne Butter Sauce (GF)

Heritage Beetroot Wellington | Duxelles, Spinach, Textures of Beetroot, Roasted New Potatoes, Vegan Jus (PB)

Slow Roast Pork Belly | Star Anise Carrot Puree, Potato Fondant, Baby Leeks, Sherry Vinegar Jus



Passionfruit & White Chocolate Cheesecake | Mango & Passionfruit Sorbet
Coffee & Chocolate Mousse | Salted Caramel Ice Cream (PB)
Apple Tarte Tatin | Vanilla Bean Ice Cream
A Selection Of Fine Yorkshire Cheese | Biscuits, Grapes, Chutney, Celery



Tea or Coffee, Mince Pie & Sweet Treat

THIS CHRISTMAS, GIVE THE GIFT OF PROVENANCE



Treat your food-loving friends and family to the perfect gift this festive season.

Our versatile gift cards are redeemable across our eight award-winning locations in Yorkshire, offering everything from exquisite meals and drinks to memorable stays.

Whether you choose a monetary gift card that lets recipients decide how to indulge or a specific experience like a romantic dinner for two or an overnight getaway, our gift shop offers something for everyone.

Shop now: shop.provenanceinns.com



TERMS & CONDITIONS

Provisional bookings must be confirmed within 14 days of bookings by paying a £10 per person deposit. This is non-refundable and non-transferable.

Full payment is due no later than 28 days prior to the date of the event.

If you cancel your event within 28 days of the date of your booking, all monies paid are non-refundable. Cancellations must be made in writing.

Menu pre-orders are required no later than 28 days prior to the event.

Accommodation will be payable on check-in unless stated at the time of booking. Please note that credit card details will be taken at the time of booking to guarantee your reservation. Final charges will be made against the card on checkout unless the guest fails to arrive without prior cancellation. Full cancellation terms and conditions will be confirmed at the time of booking.

All prices include VAT at the current rate.

Menus are subject to change, depending on the availability of ingredients and supplies.

All food is prepared where allergens are present. Please ensure that any guests with food allergies or intolerances inform the venue at the time of booking.

We reserve the right to cancel events should numbers dictate. In this case, we will fully refund any monies paid.

The management of the venue reserves the right to refuse entry to the venue. In addition, the venue reserves the right to charge the organiser, company, or individual for any damages caused by unreasonable behaviour. The management reserves the right to refuse the service of alcoholic drinks within the current licensing laws.

Promotions cannot be used in conjunction with Festive Party, Christmas, or New Year's bookngs.







BOOK YOUR FESTIVE EVENTS

Contact us to arrange a show round & book your festive events with us directly

01423 789777 | EVENTS@THECOACHANDHORSESHARROGATE.COM | THECOACHANDHORSESHARROGATE.COM

PROVENANCE COLLECTION

PASSION — AUTHENTICITY — EXPERTIS

