



Christmas

FESTIVITIES 2026



Welcome to The Inn South Stainley's guide to our festivities. Whether it's a family get-together, joining colleagues for a party night, enjoying a catch up with friends, our Festive Swiss Cheese experience or join us for our residential Christmas package we have got everything to entertain you this festive season.

A uniquely independent & stylish Yorkshire Inn - Relax in the country pub area at the heart of The Inn which offers classic and contemporary interiors, relaxed seating, open fires and 12 stunning bedrooms. Enjoy fine wines, extensive gin list, cocktails from our Mixology team or local cask ale and craft beer.

Experience The Inn dressed and decorated with all our festivities for an informal meal or drink or to 'party the night away' in our private dining room catering for up to 80 people.

We look forward to welcoming you this Christmas.

Graham & Matt



FESTIVE LUNCH & DINNER

It's time for festive dining so celebrate together with colleagues, friends and family to enjoy a homemade, locally sourced 4 course Christmas dinner in the restaurant or with exclusive use of The Garden Room (up to 80 guests) with festive music, crackers, and table novelties.

Served from Friday 27th November 2026 *until and including*
Wednesday 23rd December 2026

Lunch 12.00pm – 2.30pm £38 per person, Dinner 5.30pm – 9.00pm £42 per person
(Available for pre booked tables only and with a pre order)

MENU

Chef's Amuse-Bouche (V, GFA)



White onion, braised fennel & mozzarella soup, warm bread (V, GFA) (DFA)
Truffle butter crusted chicken liver parfait, plum & apple chutney, garlic & thyme crostini
Roulade of Scottish Salmon, crayfish tails, dill & cream cheese, pickled shallot,
avrug caviar, wild garlic oil (GF)

Classic crayfish cocktail, baby gem, Marie Rose sauce, rosemary focaccia (GFA)

Deep fried breaded Somerset Dozmary camembert, tossed rocket,
cranberry & redcurrant dipping sauce (V)



Traditional roasted turkey, smoked "pig in blanket", herb roasted potatoes, sage,
onion & chestnut stuffing, pan gravy, honey roasted carrot, seasonal buttered greens (GFA)

Baked "Three Nut Roast", herb roasted potatoes, seasonal buttered greens (GFA, VEA)

Grilled fillet of sea bass, sauté new potatoes, wilted spinach & red onion, Provençale sauce (GF)

Slow braised feather blade of Yorkshire beef, champ mash, red wine jus,
honey roasted carrot, seasonal buttered greens

Rigatoni pasta, ratatouille of mediterranean vegetables, fresh basil pesto, Gran Padano (V)



Traditional Christmas pudding, brandy sauce (V, GF)

Sticky toffee pudding, butterscotch sauce, Yorvale toffee ice cream (V)

Classic crème brûlée, mulled berry compote, shortbread (V, GFA)

Lemon curd mascarpone cheesecake, (V)

Selection of British cheese's, crackers, grapes, chutney (V, GFA)

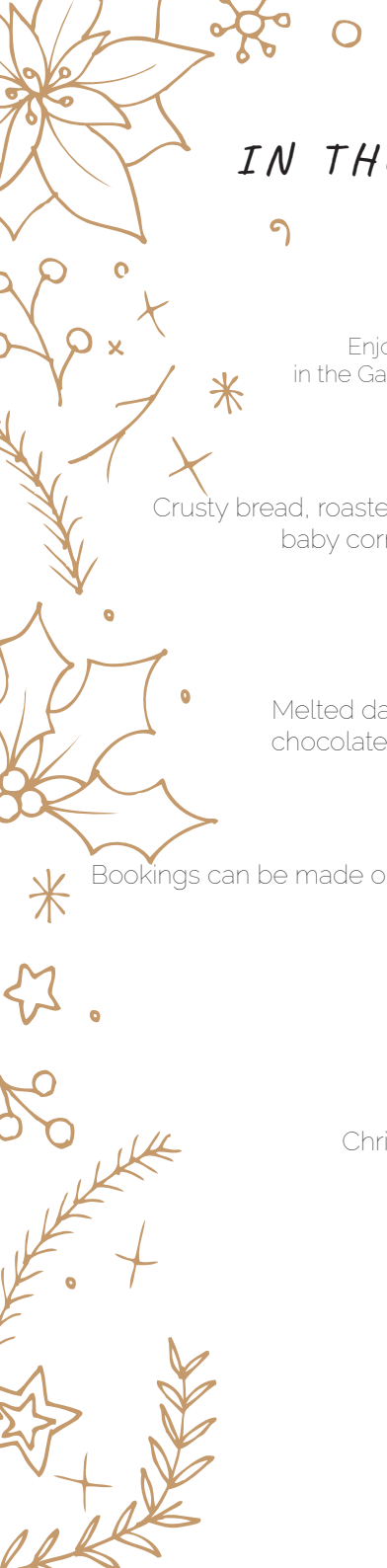
Dairy free chocolate tart, roasted chopped nuts,
dairy free salted caramel ice cream (V, VE, DF, GF)



DIETARY INFORMATION

(GF) gluten friendly | (GFA) gluten friendly available | (V) vegetarian | (VA) vegetarian available | (VE) Vegan | (DF) Dairy Free





FESTIVE SWISS FONDUE IN THE WINTER GARDEN ROOM

Saturday 19th December 2026

Bookings for our 'Fondue Experience' are available
between 1.00pm and 3.00pm

Enjoy some Swiss winter tradition with our 'Fondue Experience' in the Garden Room. Share a fully set table with a fondue pot and all the accompaniments with friends or family.

Emmental & Gruyere Fondue Pot

Crusty bread, roasted baby new potatoes, butter toasted Brussel sprouts, baby cornichons, charcuterie of Yorkshire & continental meats, 125ml glass of Gruner Veltliner

£35.00 per person

Sharing Chocolate Fondue Dipping Pot

Melted dark Belgian chocolate, fresh strawberries & pineapple, chocolate brownie pieces, sticky toffee sponge, marshmallows

£25.00 (ideal for 2 to share)

This is a pre-booked experience only.

Bookings can be made online or direct with the team at The Inn South Stainley



CHRISTMAS EVE

Christmas Eve – a time for family and friends to enjoy the festive season together, relax, eat, and enjoy.

Breakfast served from 8.00am – 10.00am

Lunch and Dinner served from 12.00pm - 8.30pm

Christmas Eve Dinner served from 5pm – 8.30pm

Two courses **£40.00** Three courses **£48.00**

Our Christmas Eve lunch menu is available
to view by visiting our website

Bookings are advisable, no pre orders required.

CHRISTMAS EVE MENU

Chefs homemade soup, warm bread & butter (V, VE, GFA)

Classic crayfish cocktail, Marie Rose sauce, warm rosemary focaccia (GFA)

Beetroot & goats cheese bon bons, beetroot puree, rocket salad (V)

Homemade pork & chorizo scotch egg, baby gem lettuce, smoked paprika & garlic aioli

Deep fried breaded Somerset Dozmary camembert, tossed rocket, cranberry & redcurrant dipping sauce (V)

Roulade of Scottish smoked salmon, crayfish tails, dill & cream cheese, pickled shallot, avruga caviar, wild garlic oil

Truffle butter crusted chicken liver parfait, plum & apple chutney, garlic & thyme crostini

Tandoori spiced chicken strips, minted yoghurt, cucumber salad (GF) *(may contain nuts)*



The Inn "Festive Meat Feast" 12" stone baked pizza, plum tomato sauce, bocconcini mozzarella & mild cheddar, pepperoni, turkey, pigs in blankets, chestnut stuffing

Fresh pappardelle pasta, wild mushrooms, garden peas, baby onions, crispy shallots, white wine & cream sauce (V)

Battered East Coast haddock, twice cooked chips, mushy peas, homemade tartare sauce, fresh lemon wedge

Grilled sea bass fillet, sauté new potatoes, wilted spinach & red onion roasted vine tomato sauce (GF)

Homemade short crust Yorkshire reared steak & local ale pie, creamed mash potatoes, mixed seasonal greens, red wine gravy *(cooked to order, please allow over 20 minutes)*

Chargrilled tandoori spiced chicken skewer, mango chutney, mint yoghurt, mixed salad, warm flatbread

7 hour slow braised Madras curried Yorkshire lamb shank, pea basmati rice, mango chutney, mint yoghurt *(a supplement of £5 applies to this dish)*

8oz Signature sirloin steak (35 day dry aged), grilled cherry vine tomatoes, portobello mushroom, onion rings, dressed rocket, twice cooked chips *(a supplement of £12.00 applies to this dish)*

12oz Barnsley lamb chop (served pink), grilled cherry vine tomatoes, portobello mushroom, onion rings, dressed rocket, twice cooked chips *(a supplement of £5.00 applies to this dish)*

Chargrilled 7oz chicken breast, grilled cherry vine tomatoes, portobello mushroom, onion rings, dressed rocket, twice cooked chips

The Inn "Signature Burger" 8oz Aberdeen Angus ground steak & bone marrow patty, gem lettuce, tomato, stout onions, Monterrey Jack cheese, served on a brioche bun with white truffle mayo, fries or twice cooked chips

The Inn "Steak Sharing Platter" Two chargrilled 8oz signature flat iron steaks, onion rings, twice cooked chips, portobello mushrooms, cherry vine tomatoes, rocket, peppercorn sauce *(ideal for 2 to share, a supplement of £10.00 applies to this dish)*



Traditional Christmas pudding, brandy sauce (GFA)

Crème Brûlée, mulled wine berry compote, homemade shortbread (V, GFA)

Chocolate brownie, chocolate sauce, local Yorvale caramel & honeycomb ice cream (V, GFA)

Belgian chocolate tart, chopped roasted nuts, salted caramel ice cream (V, VE, DF)

Sticky toffee pudding, homemade butterscotch sauce, local Yorvale butter toffee ice cream (V)

Homemade Nutella & raspberry cheesecake (V)

Trio of local Yorvale ice creams or sorbets (V, GFA, DFA) *(please ask a team member for today's flavour selection)*

Lemon curd Eton mess, vanilla Chantilly cream, meringue (V, GF)

Chef's cheese plate (2 cheeses), seedless grapes, celery, Yorkshire chutney, biscuits (V, GFA) *(a supplement of £2.00 applies to this dish)*

CHRISTMAS DAY LUNCH

Enjoy a truly magical Christmas Day with your family and friends, relax and let us do the hard work so you can unwind and indulge with a delicious 5 course traditional Christmas Day lunch, including crackers and table novelties

Bar open 11am, tables available from 12.00pm till 1.00pm (*confirmed at time of booking*)

£140 per head | Child **£70** (under 12 years old)

MENU

Chef's Amuse-Bouche (V, GF)



White onion, braised fennel & mozzarella soup, warm bread (V, GFA, DFA)

Roulade of Scottish salmon, crayfish tails, dill & cream cheese, pickled shallot, avruga caviar, wild garlic oil (GF)

Ripened goats' cheese crottin, crushed walnuts, beetroot pickle

Pressed terrine of ham hock, smoked chicken & pancetta, pickled balsamic onions, apple & ale chutney, crostini (GFA)

Roasted aubergine, grilled cherry tomatoes, pesto dressing (GF, VE, DF, NF)



Award winning Yorkshire reared turkey, chestnut, sausage & apricot stuffing, pig in smoked blanket, parsnips, herb roasted potatoes, seasonal buttered vegetables, Yorkshire pudding (GFA)

Prime 32-day aged Yorkshire sirloin of beef, (*served pink*), potato dauphinoise, port & redcurrant sauce, seasonal buttered vegetables, Yorkshire pudding (GFA)

Pan fried Cornish halibut, sauté new potatoes, garlic French beans, Provençale sauce (GF)

Local wild mushroom & spinach pappardelle, petit pois, crispy onions, cream & white wine sauce, truffle oil (V)

Baked "Three Nut Roast", herb roasted potatoes, seasonal buttered greens, Yorkshire pudding (GFA, VEA)



Traditional Christmas pudding, brandy sauce (V, GF)

Classic vanilla crème brûlée, mulled berry compote, shortbread (V, GFA)

White chocolate & blueberry cheesecake, raspberry coulis (V)

Belgian chocolate brownie, chocolate sauce, caramel & honeycomb ice cream (V, GFA)

Glazed lemon tart, dairy free vanilla ice cream (V, VE, DF)



Platter of "Cryer & Stott" cheeses, fruit cake, mince pies, crackers & grapes (GFA)

DIETARY INFORMATION

(GF) gluten friendly | (GFA) gluten friendly available | (V) vegetarian | (VA) vegetarian available | (VE) Vegan | (DF) Dairy Free



BOXING DAY

Boxing Day – a time for family and friends to enjoy the festive season together, relax, eat, and enjoy.

Breakfast served from 8.00am – 10.00am

Lunch & dinner served 12.00pm – 8.00pm

Two Courses - £40.00 Three Courses - £48.00

Our children's menu is available to view by visiting our website
Bookings are advisable, no pre-orders required.

MENU

Chef's homemade leek & potato soup, cheddar cheese & paprika croutons,
warm bread & butter (V, VE, GFA)

Classic crayfish cocktail, Marie rose sauce, warm focaccia (GF)

Truffle butter crusted chicken liver parfait, plum & apple chutney, garlic & thyme crostini (GFA)

Roulade of Scottish smoked salmon, crayfish tails, dill & cream cheese, pickled shallot,
avruga caviar, wild garlic oil

Deep fried breaded Somerset Dozmary camembert, tossed rocket,
cranberry & redcurrant dipping sauce (V)

Lamb kofta pitta bread, minced Yorkshire lamb kofta, garlic glazed pitta bread,
houmous, corn & black bean salsa



Topside of prime 35-day dry aged Yorkshire beef (served pink), red wine gravy

Roasted Yorkshire turkey, sage & red onion stuffing, red wine gravy

Herb roasted loin of pork, crackling, sage & red onion stuffing, red wine gravy

'The Inn Trio' a slice of beef, pork & turkey, sage & red onion stuffing, red wine gravy
(a supplement of £2.95 applies to this dish)

Baked three nut roast, sage & red onion stuffing, meat free gravy (V, VEA, GFA)

*All above are served with herb roasted potatoes, Yorkshire pudding,
whole honey roasted carrot & buttered seasonal greens
(V/GF/VE gravy & Yorkshire pudding available upon request)*

Chargrilled 12oz lamb Barnsley chop, grilled cherry vine tomatoes, portobello mushroom, rocket,
twice cooked chips (a supplement of £6.95 applies to this dish)

Grilled seabass fillet, sauté new potatoes, spinach & red onion, roasted vine tomato sauce (GF)

Battered East Coast haddock, twice cooked chips, mushy peas, homemade tartare sauce, lemon

Fresh pappardelle pasta, wild mushrooms, garden peas, baby onions, white wine & cream sauce (V)

Homemade short crust Yorkshire reared steak & local ale pie, creamed mash potatoes,
mixed seasonal greens, red wine gravy

The Inn "Plant Based Cheeseburger", 8oz plant-based patty, lettuce & tomato, vegan mayo,
twice cooked chips or skinny fries (V, VE)



Traditional Christmas pudding, brandy sauce (V, GF)

Classic crème brûlée, mulled berry compote, shortbread (V, GFA)

Homemade very berry mascarpone cheesecake, (V)

Chocolate brownie, chocolate sauce, local Yorvale caramel & honeycomb ice cream (V, GFA)

Glazed Lemon tart, dairy free vanilla ice cream (V, VE, DF)

Sticky toffee pudding, butterscotch sauce, English butter toffee ice cream (V)

DIETARY INFORMATION

(GF) gluten friendly | (GFA) gluten friendly available | (V) vegetarian | (VA) vegetarian available | (VE) Vegan | (DF) Dairy Free

NEW YEAR'S EVE

Join us this year and celebrate 2026 into what's going to be an amazing 2027 with breakfast served from 8.00am - 10.00am

Lunch served from 12.00pm - 5.00pm

Dinner served from 6.00pm - 9.30pm

(tables booked from 7.30pm onward will be able to enjoy the festivities for the remainder of the night)

Then join us for the 'House Party' evening - Our resident DJ entertaining you from 9.30pm till 1.00am, playing till the bells chime at midnight when we serve 'Haggis, Neeps & Tatties'.

Bar closes and carriages at 1.30am.

Our New Years Eve lunch & dinner menu is available to view by visiting our website



NEW YEAR'S DAY

New Year's Day is a time for relaxing, feeding and recovering!

Join us for a full Yorkshire breakfast from 9.00am till 11.00am then from 12.00pm where our full menu will be available, the perfect time for a Yorkshire reared burger, East Coast fish and chips or one of our amazing Yorkshire Sunday roasts if celebrating the New Year with friends and family.

Tables available from 9.00am till 11.00am for breakfast 12.00pm through until 8.00pm for lunch and early dinner.

Our New Years Day lunch & dinner menus are available to view by visiting our website

CHRISTMAS RESIDENTIAL PACKAGE 3 NIGHTS

24th December – 27th December 2026

Classic Double - £170 per person, per night

Classic King - £180 per person, per night

Lodge Superior King - £195 per person, per night

Rates include:

Welcome drink & festive cream tea on arrival

£35 per person allowance towards dinner and

a bottle of wine on each night of your stay

A gift from Santa on Christmas morning

Christmas Day full Yorkshire breakfast with bucks fizz arrival

5 Course Christmas Day Lunch

Christmas night supper platter

Boxing Day full Yorkshire breakfast

Time to explore the area, shop and see the sights

Full Yorkshire breakfast prior to departure



25% Off Extra Nights

Enjoy an extra night before or after our Christmas package,
offer applies only when booking a package.

Accommodation terms and conditions – For all regular bookings over the festive period our standard booking terms with a 7-day cancellation period applies. When booking for our Christmas and New Year Package please note: A £50 per person non-refundable deposit will be required at the time of booking to confirm your accommodation booking. Full payment will be required 14 days after booking or full payment if booked after Tuesday 1st December 2026, rooms are not cancellable and non-refundable.

NEW YEAR RESIDENTIAL PACKAGE 2 NIGHTS

31st December – 2nd January 2026

Classic Double - £165 per person, per night

Classic King - £175 per person, per night

Lodge Superior King - £190 per person, per night

Rates Include:

Welcome drink & festive cream tea on arrival

Bottle of Fizz on ice in your room

£50 per person New Year's Eve Dinner allowance

'Haggis, Neeps & Tatties' and a glass of fizz at midnight

New Year's Day full Yorkshire breakfast including bucks fizz arrival

£35 per person allowance towards dinner on New Year's Day

Full Yorkshire breakfast prior to departure



25% Off Extra Nights

Enjoy an extra night before or after our New Year's Eve package.

Offer applies only when booking a package.

Accommodation terms and conditions – For all regular bookings over the festive period our standard booking terms with a 7-day cancellation period applies. When booking for our Christmas and New Year Package please note: A £50 per person non-refundable deposit will be required at the time of booking to confirm your accommodation booking. Full payment will be required 14 days after booking or full payment if booked after Tuesday 1st December 2026, rooms are not cancellable and non-refundable.



HOW TO MAKE A BOOKING THROUGHOUT THE FESTIVE PERIOD

Festive Dining

A non-refundable deposit of £10 per person is required at the time of booking, Full payment and pre orders will be required 14 days prior to arrival.

Christmas Eve

Valid credit or debit card details are required at the time of booking to secure your reservation.

Christmas Day

A non-refundable deposit of £60 per person is required at the time of booking, full payment is due by Tuesday 1st December 2026 and pre orders no later than Tuesday 8th December 2026.

Boxing Day

Valid credit or debit card details are required at the time of booking to secure your reservation. A 7-day cancellation applies to all Boxing Day dining reservations. Cancellation or a reduction in numbers after this time will be charged in full.

New Year's Eve Evening Dining

A non-refundable deposit of £10 per person is required to confirm a New Years Eve booking, payment of balance will be taken on the night.

Accommodation Packages

For all regular bookings over the festive period our standard booking terms with a 7-day cancellation period applies. When booking for our Christmas and New Year Package please note: A £50 per person non-refundable deposit will be required at the time of booking to confirm your accommodation booking. Full payment will be required 14 days after booking or full payment if booked after Tuesday 1st December 2026, rooms are not cancellable and non-refundable.

Large Table Bookings

Valid credit or debit card details are required at the time of booking to secure your reservation. A discretionary service charge of 10% will be added to all tables of 10 people or more, please let a member of the team know if you wish this to be removed.

Allergen Information

GF & GFA dishes - Please be aware, although dishes are made/available with non-gluten ingredients, all our dishes are prepared in kitchens that are not an allergen free zone where wheat, nuts and gluten are present, as well as other allergens, therefore we cannot guarantee that any food item is completely "free from" traces of allergens. We use vegetable oil in our fryers, these are used for various products and therefore may contain gluten, crustacean, fish, dairy, wheat & nut allergen traces. Some dishes can be adapted for dietary/allergy requirements - Please ask a team member at time of ordering.

CONTACT DETAILS



The Inn South Stainley

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GIFT VOUCHERS



Gift vouchers make an ideal
Christmas present idea.

Please visit our website to purchase
or for further details.

www.theinnsouthstainley.com