

THE YORK



TRUE NORTH GIFT IDEAS

Discover our online store for an exclusive range of Sheffield Dry Gin gift sets, hampers, gift vouchers and experiences.

Head to: truenorthbrewco.uk/store

THE SHEFFIELD SCHOOL OF GIN

Join us at the True North brewery

£70 per person

Craft your own gin with the curator of Sheffield Dry Gin.
To book call **0114 280 8222**
or visit truenorthbrewco.uk

BOOK EARLY

Book our festive menu for 10 or more before the 30th September and choose from

- Free arrival drink for all, or
- £50 voucher redeemable in Jan 2019

TERMS & CONDITIONS

FOOD: V – vegetarian, VG – vegan, VGO – vegan option available, LF – lactose free, GF – gluten free, GFO – gluten free option available. All our dishes are prepared and cooked in an environment with risk of cross-contamination from allergens. Further information is available – please speak to the manager. We will require you to submit your party's pre-order online 7 days prior.

PAYMENT: £5pp deposit is required to secure festive menu bookings. £20pp deposit is required to secure Christmas Day & New Year's Eve bookings & full payment is due by 12/11/2018. For cancellation policy please see our website.



MERRY CHRISTMAS & HAPPY NEW YEAR

Book today: bookings@theyorksheffield.co.uk
0114 266 4624 | 0114 280 8222 | 07715 208 966
theyorksheffield.co.uk

NEW YEAR'S EVE

Welcome in 2019 with an indulgent sharing banquet, beautifully presented on platters for you and friends to share. Includes prosecco toast at midnight!

From 7.30pm, food at 8pm

Please let us know about any dietary requirements in advance

£60 per person

Welcome Drink

Vodka
with tomato & chilli rocks (GF)

Starter

Lobster sharer
Bisque, tempura claw, ravioli & salad

Mains

Beef Wellington
with roasted root veg, green beans, shallots, garlic, creamed leeks & red wine sauce

Pre Dessert

Jaffa shake (GF)

Dessert

Apple & rhubarb strudel
with vanilla cream (V) (GF)

**Fizz at
midnight**

Petit fours



Just joining us for drinks?
We are open from 11.30am 'til late

Festive Menu

Available from 14th November 2018

3 courses £25

3 courses & a drinks voucher £28.50

Starters

Stilton & port pâté
with cranberry chutney
& brown toast (GFO, V)

Beetroot cured salmon
with horseradish cream &
an orange & frisée salad
(GFO)

Ham hock croquettes
served with spiced apple
sauce & a mulled cider
reduction

Cauliflower soup
with roasted chestnuts
(VG, LF)

Mains

Roast turkey
with pigs in blankets,
apricot & cranberry stuffing
& roast potatoes (GFO)

Pan fried cod
with Dauphinoise
& spinach velouté (GF)

Beef shin
with horseradish mash &
forestiere sauce (GF)

Vegan nut roast
with whisky mash
& gravy (VG, LF)

*All served with braised red cabbage, chestnut kale
& sprouts & roasted root vegetables*

Dessert

Christmas pudding
with brandy custard (V, VGO)

Amaretto crème brûlée
with biscotti (V, GFO)

Sauternes poached pear
with Shropshire blue cheese
& oatcakes (V, GFO)

Chocolate tart
with praline ice cream (V)

**FESTIVE
CHEER**

Dine with us
Mon - Wed until
12/12/18 and get
3 courses £20
Book anytime



Christmas Events

Advance booking only

Gin & Jazz

Enjoy a Sheffield Dry Gin and tonic arrival
and a three course festive menu followed by
an evening of live jazz - £35pp

Monday 10th December, 7.30pm arrival

Party Extras

Why not make your visit extra special by including some
of our add-ons? Prices available on pre order only

Fizz on arrival - £5pp

3 bottles of wine - £40

Mix and match house wine by the bottle

Drinks voucher - £3.75

Redeemable on any house spirit and mixer,
selected draught and bottled beers,
175ml house wine or selected soft drinks

Sheffield Dry Gin and tonic kit - £50

2 x 20cl bottles of gin and 8 tonics
Choose from the True North gin range
Package based on 4 people sharing

10 bottle bucket of Peroni or Sol - £30



Christmas Day Lunch

Two sittings: 11.30am-2.30pm or 3pm-6pm

£65 per adult | £30 per child

Amuse-bouche

Red cabbage gazpacho
with wholegrain mustard ice cream (V, GF)

Starters

**Smoked venison
carpaccio**
with port, Stilton & burnt
broccoli & watercress (GF)

Spiced parsnip soup
with roast apple &
chestnuts (VG, LF)

Lobster & crab ravioli
in a lobster bisque

Goat's cheese mousse
with cranberries, balsamic
jelly, roast beetroot & rye
croutons (V, GFO)

Mains

Turkey ballotine
with cranberry sausage
meat stuffing (GFO)

**Red wine
poached halibut**
with celeriac fondant
& red wine sauce

Roast rib of beef
with truffle mash,
Yorkshire pudding &
Bordelaise sauce

**Mushroom, chestnut
& sun blushed tomato
wellington**
with gravy (VG, LF)

*All served with braised red cabbage, chestnut kale
& sprouts & roasted root vegetables*

Pre Dessert

Spiced plum soup (VG, LF)

Dessert

Chocolate fondant
with black cherry compote
& Chantilly cream (V)

Baileys crème brûlée
with hazelnut shortbread
(V, GFO)

Christmas pudding
with brandy Anglaise
(V, VGO)

Poached fruits
with orange & champagne
sorbet (GF, VG, LF)

