



Feathers Hotel

Helmsley



Christmas

and New Year Celebrations



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Discover North Yorkshire this Christmas

From traditional pantos to Christmas markets,
North Yorkshire offers a fantastic range of
activities for the whole family to enjoy.

The Feathers Hotel is at the heart of the North Yorkshire
market town of Helmsley and is an ideal place to
celebrate the festive season with friends or family.

**Let us take care of you this Christmas.
To book your festive package or event, call
01439 770275 and speak to our friendly team.**

Please call
01439 770275
to make a
booking

Festive Dining and Party Nights

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booking

Festive Dining

With the decorations up and the turkeys in the oven, it will soon be time to indulge yourself and make the most of the jolly season with an outing to The Feathers Hotel. Our chefs have devised a truly festive menu, full of the season's best treats.

Festive dining is available throughout December from 12 noon.

Festive Meal in the Restaurant
£31.00 per Adult, £15.50 per Child

Christmas Party Nights

Grab your friends, family or colleagues and celebrate at one of our Christmas Party Nights. Available on selected dates in December – don't delay and book today!

£33.00 per Adult (Sunday to Thursday)
£37.00 per Adult (Friday & Saturday)

Stay the night?

Enjoy 15% off our flexible bed and breakfast rate when you book a party night or festive meal with us.

Pre-booking and pre-ordering are essential. For full terms and conditions please see page 23.

Starters

Creamed celeriac & parmesan soup,
artisan ciabatta, herb oil, butter **GF ON REQUEST** D, G, E, CE

Smoked ham hock terrine, pineapple chutney,
granary toast, salad **GF ON REQUEST** CE, MU, G, S, D

Bloody Mary Atlantic prawn cocktail, gem lettuce, granary bread,
grilled lemon, pickled cucumber **GF ON REQUEST** G, C, SD, E, MU, CE

Creamy confit garlic & parsley chestnut mushrooms, sourdough toast **VE** G, S

Main Courses

Traditional roasted breast of turkey, duck fat roast potatoes,
maple & thyme carrot, stem broccoli, sprouts, pig in blanket,
rolled sausage & cranberry stuffing, rich turkey gravy **GF ON REQUEST** G, D

Overnight braised blade of beef, beef stock fondant potato,
maple roasted carrot, stem broccoli, red wine braising gravy **GF** D, SD, CE, MU

Pan roasted salmon, romesco sauce, chargrilled courgette,
crushed herb potato cake **GF** D, F, N

Winter squash & sage risotto, herb oil, crispy kale **VE, GF** CE

Desserts

Sticky toffee pudding, ginger caramel, clotted cream ice cream **GF** S, E, D, SD

Dark chocolate & peanut butter brownie, vegan vanilla ice cream,
chocolate soil, crushed roasted peanut **VE** S, P, G

Spiced cherry & sultana sponge, orange syrup,
Ryeburn Christmas pudding ice cream D, G, E

Vanilla & honey crème brûlée,
classic shortbread **GF ON REQUEST** G, D, E





Christmas Day Lunch

Served from 12 Noon

Please call
01439 770275
to make a
booking

We know how special Christmas Day should be. It is a day to spend time with your loved ones, so let us take care of your Christmas lunch, leaving you to make those all important memories.

£87.00 per Adult, £43.00 per Child

Included in the 2 and 3 night
Christmas Residential Package – see page 12.

Pre-orders and pre-payments required for all bookings.
For full terms and conditions please see page 23.

Christmas Day Menu

Served from 12 Noon

Starters

Curried parsnip velouté, artisan bread,
Yorkshire butter **GF ON REQUEST** D, G

Poached tiger prawn and lobster cocktail,
sriracha Marie Rose, gem lettuce,
pickled cucumber, charred lemon,
seeded bloomer **GF ON REQUEST** G, D, F, E, MU, C

Confit corn fed chicken, Doreen's black pudding
& pistachio terrine, celeriac & apple slaw,
sourdough **GF ON REQUEST** G, CE, D, E, MU

BBQ jackfruit spring roll, Asian radish salad,
chilli jam **VE** G, S

Main Courses

Traditional roasted breast of turkey,
duck fat & herb roasted potatoes, pig in blanket,
rolled sausage & cranberry stuffing,
thickened turkey juices **GF ON REQUEST** C, D

Ox cheek & pancetta bourguignon, truffled mashed potatoes,
mini Yorkshire puddings, crispy kale **GF ON REQUEST** G, E, D, SD

Above dishes served with maple carrot & parsnips,
sautéed stem broccoli, sprouts D

Herb crusted fillet of hake, sea vegetables, pommes persillade,
lilliput caper & brown shrimp beurre blanc **GF ON REQUEST** F, C, D, G

Black truffle & oyster mushroom risotto, herb oil, crispy kale **VE** SD

Desserts

Traditional Christmas pudding, Feather's rum sauce,
cranberry compote **GF** D, E

Black forest cheesecake, kirsch soaked cherry compote,
whipped chantilly cream, 70% dark chocolate D, G

Lemon & cranberry crème brûlée, white chocolate shortbread,
crushed meringue, redcurrants **GF ON REQUEST** D, E, G

Vegan blackberry Bakewell tart,
vegan vanilla ice cream, blackberry syrup,
poached blackberries **VE** S, SD, G

Boxing Day Lunch or Dinner

Served from
12 noon – 9pm

Please call
01439 770275
to make a
booking

The festivities don't have to end with Christmas Day. Join us on Boxing Day and indulge in a sumptuous meal from our Winter Menu, giving you the time to relax with those who mean the most after the biggest day of the year.

Included in the 3 night Christmas Residential Package – see page 12.

Pre-booking essential.



Christmas Residential Packages

Please call
01439 770275
to make a
booking

Enjoy a two or three night Christmas break with us at The Feathers Hotel in Helmsley. Time is no object, simply arrive and let us spoil you over this festive season.

**Two Night Christmas Package:
From £360.00 per person**

**Three Night Christmas Package:
From £450.00 per person**

Prices are based on two people sharing a Classic Twin/Double Room. Single supplements apply from £50 per room per night. Room upgrades are subject to availability, at an additional cost.

For full terms and conditions please see page 23.



Christmas Eve

Arrive at your leisure from 3pm. Join us for a welcome drink of either prosecco or mulled wine, followed by a delicious three course dinner. Finish off your evening with mince pies and coffee. If you wish to attend Midnight Mass, speak with our reception team for details of our nearest church and times.

Christmas Day

Wake up full of festive spirit and enjoy a leisurely breakfast between 7.30am and 10am. Enjoy some quiet time relaxing before joining us for Christmas Day Lunch from 12 noon. After lunch why not take a stroll experiencing the local area and return in the evening for a relaxed buffet served from 7pm.

Boxing Day

It's Boxing Day. Enjoy a tasty breakfast between 7.30am and 10am (check out is at 11am for our two night guests). Guests on our three night package can hit the Boxing Day sales before a three course meal from our Winter menu at a time to suit you before 9pm.

27th December

Enjoy one final breakfast between 7.30am and 10am before our team say goodbye, with checkout at 11am.



New Year's Eve Celebration

Please call
01439 770275
to make a
booking

Celebrate the new year in style! Our New Year's Eve Celebration includes an arrival drink and a 3 course menu, as well as entertainment in our bar.

**New Year's Eve Gourmet Dinner:
£90.00 per Adult**

Included in the New Year's Residential Packages – see page 18.

Pre-payments required for all bookings.
For full terms and conditions please see page 23.

New Year's Eve Menu

Starters

Poached tiger prawn and lobster cocktail,
sriracha Marie Rose, gem lettuce,
pickled cucumber, charred lemon,
seeded bloomer **GF ON REQUEST** G, D, F, E, MU, C

Oxtail French onion soup,
grilled gruyère crostini **GF ON REQUEST** SD, G, D

Truffled mushroom & tarragon risotto,
herb oil, crispy kale **VE** SD

Coarse Yorkshire game terrine,
poached blackberries, sourdough crisp,
cornichons **GF ON REQUEST** D, G

Main Courses

Herb crusted fillet of hake, sea vegetables, pommes persillade, Lilliput caper & brown shrimp beurre blanc **GF ON REQUEST** F, C, D

Corn fed chicken supreme, herb fondant potato, roasted & puréed carrot, grilled hispi cabbage, chicken & marsala jus **GF** D, SD

Slow braised beef short rib, horseradish dauphinoise potatoes, crispy roots, red wine jus **GF** D, SD

Roasted butternut squash, vegan Feta, red walnut pesto, beetroot balsamic glaze, herb roasted new potatoes **VE, GF** S

Desserts

Passion fruit & Champagne panna cotta, popping candy, passion fruit compote, passion fruit sorbet **GF** D

Ferrero Rocher cheesecake, hazelnut tuile, dark chocolate soil, white chocolate & hazelnut truffle D, G, N

Panettone & bitter orange marmalade bread & butter pudding, bourbon crème anglaise G, E, D

Vegan blackberry Bakewell tart, vegan vanilla ice cream, blackberry syrup, poached blackberries **VE** S, G, SD

New Year's Residential Packages

Please call
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booking

Enjoy a one or two night break and see in the New Year with us at The Feathers Hotel. Enjoy all the fun of our New Year's Eve Celebration before retiring to one of our beautiful rooms.

Stay an extra night to experience the full 'Hospitality from the Heart' with an additional dinner, bed & breakfast the night before New Year's Eve.

One Night New Year's Package:
From £230.00 per person

Two Night New Year's Package:
From £350.00 per person

Prices are based on two people sharing a Classic Twin/Double Room. Single supplements apply from £50 per room per night. Room upgrades are subject to availability, at an additional cost. For full terms and conditions please see page 23.

One Night Package

For guests joining us on the one night package, you will arrive on 31st December, with check-in to your room from 3pm.

Your package includes our New Year's Eve Celebration which includes an arrival drink and 3 course meal.

The excitement continues after dinner with entertainment in the bar until just before midnight when the countdown begins, and we toast to 2023. You can then retire to your room for the night and be rested before a late breakfast between 8am and 10am on New Year's Day, before we say goodbye at our 11am checkout.

Two Night Package

Guests on the two night package will arrive a day early on the 30th December and enjoy an extra night of dinner, bed & breakfast, together with everything included in the one night package.

Drinks Packages

Available for purchase for our Festive Dining, Christmas Day Lunch and New Year's Eve guests.

Must be pre-booked.

Designated Sleigh

Driver: £35.00

4 x Frobishers, 4 x Coke Zero

4 x Redbull

A Touch of Sparkle: £99.00

2 x bottles of Prosecco

2 x bottles of Sparkling Rosè

The Selection Box: £105.00

1 x bottle of Prosecco

1 x bottle of House Red Wine

1 x bottle of House White Wine

1 x bottle of House Rosé Wine

10 x bottles of Birra Moretti

The Italian Job: £110.00

2 x bottles of Italian White Wine

2 x bottles of Italian Red Wine

5 x bottles of Birra Moretti

Royal Topper: £169.00

12 x bottles of Birra Moretti

4 x bottles of House Wine

2 x bottles of Prosecco

During December our Afternoon Tea will be served with a Christmas theme. Why not treat someone special in your life to a seasonal surprise?

Finger sandwiches
Selection of festive cakes
Scones with clotted cream & strawberry jam
Tea or coffee with refills

£22.00 per person

Served between 2pm – 5pm
(Pre-booking essential)

Pre-orders and pre-payments required for all bookings. For full terms and conditions please see page 23.

Festive Afternoon Tea

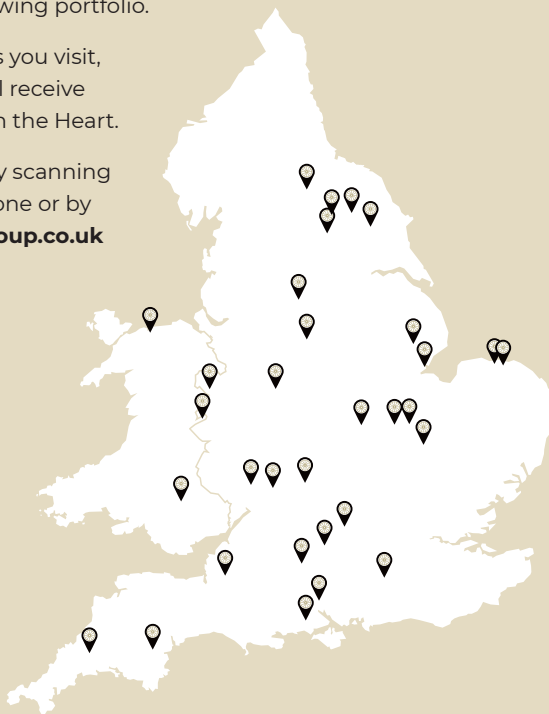
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Coaching Inn Group Hotel Locations

Our family of Inns has grown tremendously since we began our journey in 1996. Today, we have more than 30 historic, market town coaching inns and country hotels within our growing portfolio.

No matter which of our hotels you visit, there is no doubt that you will receive our signature Hospitality from the Heart.

Discover all of our locations by scanning this code with your smart phone or by visiting www.coachinginngroup.co.uk



Terms and Conditions

Festive Dining and Party Nights

A non-refundable, non-transferable booking fee of £10 per person is required in order to hold space, at the time of booking. All events are pre-payable and full payment, final numbers and completed pre-order forms are required by Friday 3rd November 2023. Once full payment has been received, the booking is confirmed and no refunds or amendments will be allowed. Should any reduction in final numbers take place, refunds will not be made, nor will the money be offset against any other services or additional guests. Organisers are requested to make their guests aware of this. If pre-orders for every attendee are not received by the given date a default menu will be selected for them. No amendments can be made to pre-orders after Friday 3rd November 2023. If booking on behalf of a group, the organiser is responsible for collecting payment and pre-orders, not the individuals.

Christmas and New Year Packages

Upon booking a Christmas or New Year's Eve Package, 50% of the total balance is payable at time of booking. This is a non-refundable and non-transferable booking fee. Full payment is required by Friday 3rd November 2023 along with completed menu pre-order forms. Once full payment has been received the booking is confirmed and no refunds or amendments will be allowed. Any guest with dietary requirements should inform the hotel on the completed pre-order form prior to arrival.

Christmas Day and Boxing Day Dining

A non-refundable, non-transferable booking fee of £10 per person is required for all pre-booked tables, at time of booking. Full pre-payment, final numbers and completed menu pre-order forms are required by Friday 3rd November 2023. Once full payment has been received, the booking is confirmed and no refunds or amendments will be allowed, nor can the booking fee be offset against any other services or products. Children's prices are: 0 – 4 years free of charge, 5 – 11 years child price and 12 years and over adult price.

Additional Information

Guests are not permitted to bring their own food and drink to consume on the premises.

Allergies and Intolerances

If you or any member of your party are affected by any food allergies or intolerances, please advise our team when booking. We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens. All allergens are correct at time of printing.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts
MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds



The Feathers Hotel

Market Place, Helmsley, North Yorkshire, YO62 5BH

T: 01439 770275 E: feathers@innmail.co.uk

feathershotelhelmsley.co.uk