



Feathers Hotel
Helmsley


**Make this
Christmas**
Unforgettable

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Discover North Yorkshire *this Christmas*

Bring loved ones, friends and colleagues together at The Feathers Hotel, Helmsley and make this festive season unforgettable. Whether you're joining us for a Christmas party, a relaxing break away with family, or dining with us over this festive time, we're here to ensure you have an indulgent and relaxing experience.

Based in the heart of Helmsley, our award-winning hospitality, cosy rooms and traditional-yet-refined festive dining options make The Feathers Hotel the perfect backdrop to your Christmas and New Year celebrations.

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

Festive Dining

Whether you're meeting up with friends or spending time with family this Christmas, our chefs have curated a truly festive menu, packed full of the season's best flavours. Simply sit back and enjoy a delicious three-course Christmas meal and leave the washing up to us. Perfect!

Festive dining is available throughout December from 12 noon.

£33.00 per Adult, £16.50 per Child



To book, call 01439 770275

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

Starters

Cream of Celeriac, White Onion
& Thyme Soup, Parmesan,
homemade bread

V, GF ON REQUEST G, D, E, CE

Rolled Chicken, Doreen's Black Pudding
& Pistachio Terrine, Chef's piccalilli,
malted toast G, MU, N, S

Roasted Beetroot Risotto, herb oil,
vegan Feta **VE, GF** CE, SD

Smoked Salmon & Chive Mousse,
ciabatta, pickled cucumber, beetroot,
horseradish **GF ON REQUEST** G, D, F

Mains

Slow Roasted Crown of Turkey,
rolled sausage cranberry & orange stuffing,
pig in blanket, duck fat roasties, roasted roots,
sage buttered tenderstem broccoli & sprouts,
turkey reduction G, D, SD, CE, MU

Pan Seared Chalk Stream Trout,
brown shrimp butter, samphire,
duchess potato, crispy kale

GF ON REQUEST D, F, E, C

Slow Braised Blade of Beef Bourguignon,
baby onions, smoked pancetta,
chestnut mushrooms, creamed horseradish mash,
seared tenderstem broccoli **GF** D, SD, CE, MU

Wild Mushroom, Lentil & Chickpea Pie,
sweet potato purée, red wine,
redcurrant & thyme jus,
seared tenderstem broccoli **VE** G, CE, SD, S

Desserts

Traditional Christmas Pudding,
rum & vanilla sauce,
cranberry compote
GF ON REQUEST G, D, SD

Espresso Panna Cotta,
orange zest & pistachio biscotti
VE, GF ON REQUEST G, N, S, SD

Tonka Bean Crème Brûlée,
raspberry shortbread
V, GF ON REQUEST G, E, D

Winter Fruit Eton Mess,
meringue, whipped chantilly,
compote **V, GF** E, D, SD



Festive Party Nights

Grab your friends, family or colleagues and celebrate at one of our Christmas Party Nights. Think good food, good music and plenty of Christmas cheer. Available on selected dates in December – don't delay and book today! Over 18s only.

Please see page 5 for our menu.

Sunday to Thursday
£35.00 per Adult

Friday & Saturday
£38.00 per Adult

To book, call 01439 770275

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





Christmas Day Lunch

We understand how magical Christmas Day should be. It's a time to cherish your loved ones and enjoy quality food, relax and make those all-important memories.

Take the pressure off yourself and let us handle your Christmas Day dining, so you can focus on creating unforgettable memories together.

Christmas Day Lunch is served from 12 noon.

£88.00 per Adult, £44.00 per Child

Christmas Day Lunch is included in the two- and three-night Christmas Residential Package – see page 12 for details.



To book, call 01439 770275

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

Starters

Smoked Salmon & Chive Mousse,
ciabatta crisp, salmon roe caviar, herb oil,
pickled cucumber, beetroot purée

GF ON REQUEST G, D, F

Thai Spiced Sweet Potato & Coconut Soup,
chilli, lemongrass, focaccia **VE, GF ON REQUEST** G

Ox Tail & Red Wine Risotto, Parmesan &
black pepper tuile, jus **GF ON REQUEST** E, SD, CE, D, MU

Wild Mushroom & Feta Bruschetta,
walnut basil pesto, crispy kale, herbs

VE, GF ON REQUEST G, N

Mains

Overnight Roasted Crown of Turkey,
rolled sausage, cranberry & orange stuffing,
pig in blanket, duck fat roasties, roasted roots,
sage buttered tenderstem broccoli & sprouts,
turkey reduction, Chef's Yorkshire pudding

G, E, D, SD, MU

Prosciutto Wrapped Roasted Monkfish,
Pommes Anna, tempura mussels,
tenderstem broccoli, lilliput caper beurre blanc

GF ON REQUEST F, MO, D, G, SD

Striploin of Yorkshire Beef (medium rare),
roasted roots, tenderstem broccoli,
creamed horseradish mash, red wine reduction,
Chefs' Yorkshire pudding G, E, D, MU, SD

Salt Baked Celeriac, tahini,
pomegranate dressing,
Marmite & poppy seed parsnips,
tenderstem broccoli **VE** CE, SE, G

Desserts

Traditional Christmas Pudding,
brandy & vanilla bean sauce,
cranberry compote, redcurrants

GF ON REQUEST G, D

Baileys Cheesecake,
Baileys caramel sauce,
white chocolate G, D, S

Vegan 70% Dark Chocolate
& Orange Torte, chocolate soil,
blood orange sorbet **VE** G, S

Raspberry & Mint Crème Brûlée,
lemon madeleines,
freeze dried raspberry

GF ON REQUEST G, E, D, SD



Boxing Day Dining

The festivities don't have to end on Christmas Day. Join us on Boxing Day and indulge in a range of sumptuous dishes from our winter menu, allowing you to relax and savour special moments with those who mean the most.

Boxing Day dining is served between 12 noon and 9pm.

Boxing Day dining is included in the two- and three-night Christmas Residential Package – see page 12 for details.



To book, call 01439 770275

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



Christmas Residential Packages



Relax and unwind in at The Feathers Hotel this Christmas. Our dedicated team is here to ensure your stay is as comfortable and enjoyable as possible. From the moment you arrive, to the moment you depart, you'll feel the warmth and care that sets us apart.

Take advantage of our exclusive Christmas packages, designed to make your festive season even more magical.

Two-night Christmas Package

Our two-night package includes Bed & Breakfast, three-course Christmas Eve Dinner, Christmas Day Lunch, and relaxed Christmas Evening buffet.

From £400.00 per person

Three-night Christmas Package

Our three-night package includes Bed & Breakfast, three-course Christmas Eve Dinner, Christmas Day Lunch, relaxed Christmas Evening buffet, and Boxing Day Dinner.

From £475.00 per person

To book, call 01439 770275

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.



What your 2024 Christmas could look like...

Christmas Eve

Arrive at your leisure from 3pm and start your holiday with a warm welcome. Enjoy a glass of prosecco or mulled wine, followed by a delectable three-course dinner. End your evening with mince pies and coffee. If you'd like to attend Midnight Mass, our reception team can provide details of the nearest church and service times.

Christmas Day

Begin your Christmas morning with a leisurely breakfast served between 8am and 10am. Take some time to relax before joining us for a festive Christmas Day Lunch starting at noon. After lunch, why not explore the local area with a stroll, then return for a relaxed evening buffet served from 7pm.

Boxing Day

Celebrate Boxing Day with a delicious breakfast from 8am to 10am. For our two-night guests, check-out is at 11am. Guests on our three-night package can explore the Boxing Day sales and later savour a three-course meal at a time that suits you, before 8pm.

27th December

Enjoy one final breakfast between 8am and 10am before our team bids you farewell, with check-out at 11am.

Christmas Bed & Breakfast

No room at the Inn? We've got you covered!

If you're visiting family or friends in North Yorkshire this Christmas, enjoy the night with us while you spend time with your loved ones. The perfect choice for those looking for a cosy night's sleep and delicious breakfast to set you up for your festivities.



**Please check our website at
www.feathershotelhelmsley.co.uk
or call 01439 770275 to make a booking
and get our best rates available.**

For full terms and conditions please see page 23.



New Year's Eve Celebrations

Join us in the heart of Helmsley to ring in the New Year. Our New Year's Eve Celebration begins with a drink on arrival, followed by a sumptuous three-course dinner.

Book early – this event is sure to be one of the hottest tickets in town!

£90.00 per Adult

The New Year's Eve Celebrations is included in the New Year's Residential Package – see page 18.



To book, call 01439 770275

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



Starters

Braised Beef Shin of
Yorkshire Beef French Onion Soup,
shaved Gruyère crostini

GF ON REQUEST G, D, SD

Crayfish & Poached King Prawn
Bloody Mary Cocktail, gem lettuce,
pickled cucumber, charred lemon,
smoked paprika, kitchen made bread

GF ON REQUEST D, G, C, E, CE, F

Thai Red Curry Scotch Egg, runny yolk,
Asian salad, Chef's chilli jam,
roasted peanuts, sesame G, E, D, P, C

Soy Marinated Yorkshire Tofu & Jackfruit
Spring Roll, Asian salad, Chef's chilli jam

VE, GF ON REQUEST G, SD, SE, S

Mains

Prosciutto Wrapped Roasted Monkfish,
Pommes Anna, tempura mussels, lilliput caper
beurre blanc **GF ON REQUEST** F, MO, D, G, SD

Striploin of Yorkshire Beef (medium rare),
roasted roots, creamed horseradish mash,
red wine reduction,

Chef's Yorkshire pudding G, E, D, MU, SD

Pan Roasted Yorkshire Duck Breast,
fondant potato, five spice jus, carrot & anise purée,
burnt pak choi, confit leg & orange zest bonbon

GF ON REQUEST SD, E, D, G

Wild Mushroom & Walnut Wellington,
herb fondant, red wine jus, roasted roots,
crispy kale **VE** G, N, CE, MU, SD

Desserts

Mulled Wine Poached Pear,
white chocolate ice cream,
mulled wine syrup **V, GF** SD, D

Miso Caramel Dark Chocolate Tart,
lime zest clotted cream,
chocolate tuile **V** G, E, D, S

Raspberry Gin Frangipane Tart,
raspberry gin compote,
vanilla milkshake **V** G, N, S, SD

Selection of Artisan Yorkshire
Cheese, spiced apple chutney,
Chef's accompaniments

GF ON REQUEST G, N, D, CE, SE, SD



New Year's Residential Packages

Enjoy a one or two-night stay and ring in the New Year with us at The Feathers Hotel. Join in the fun of our New Year's Eve Celebration, then retire to one of our cosy rooms. Stay an extra night and experience our full 'Hospitality from the Heart' with an additional dinner, bed and breakfast on the night before New Year's Eve.

One-night New Year's Package

Our one-night package includes bed & breakfast, and tickets to our New Year's Eve Celebrations.

From £250.00 per person

Two-night New Year's Package

Our two-night package includes bed & breakfast, tickets to our New Year's Eve Celebrations and an additional three-course dinner.

From £375.00 per person

To book, call 01439 770275

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.





Drinks Packages

Available for purchase for our Festive Dining, Christmas Day Lunch and New Year's Eve guests. All packages must be pre-booked.

A Touch of Sparkle: £85.00

1 x bottle of Prosecco
2 x bottles of our Recommended Wines:
Tekena Merlot, Tekena Sauvignon Blanc
or Mount Rozier Rosé

Selection Box: £145.00

1 x bottle of Prosecco
3 x bottles of our Recommended Wines:
Tekena Merlot, Tekena Sauvignon Blanc
or Mount Rozier Rosé
8 x bottles of Birra Moretti

Royal Topper: £219.00

2 x bottles of Prosecco
3 x bottles of our Recommended Wines:
Tekena Merlot, Tekena Sauvignon Blanc
or Mount Rozier Rosé
12 x bottles of Birra Moretti

Santa's Sober Selection: £64.00

1 x bottle of 0% Sparkling Wine
2 x bottles of Torres Natureo Muscat
or Torres Natureo Syrah 0.5% ABV

Designated Sleigh Driver: £39.00

4 x Frobishers, 4 x Coke Zero, 4 x Red Bull



Festive Afternoon Tea

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 & jam

Tea or coffee with refills

Afternoon Tea is served between 2pm and 5pm. Booking essential.

Festive Afternoon Tea **£25.00 per person**

Fancy some fizz? Upgrade to our Sparkling Afternoon Tea for £31.00pp and enjoy a glass of prosecco with your afternoon tea.



To book, call 01439 770275

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

Coaching Inn Group Hotel Locations

Our family of Inns has grown tremendously since we began our journey in 1996. Today, we have more than 35 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

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 8th November 2024. 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 8th November 2024. 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 8th November 2024 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 8th November 2024. 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

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