



Middletons York

# CHRISTMAS CELEBRATIONS





*Whether it's your chance to get the family together, enjoy the festivities with your partner, or a festive catch up with friends, we've planned you a Christmas to remember.*

At Middletons Hotel you can enjoy a festive feast or an indulgent Afternoon Tea in our restaurant, have a good old catch up in our cosy lounge areas.

If you'd rather make the most of the festive season with a few nights away to enjoy it all, or just want to pop in to savour our delicious menus, you can be guaranteed a warm welcome as we take away any Christmas season stress.

We look forward to welcoming you to Middletons Hotel this festive season!

Adam Wardale  
General Manager

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# FESTIVE AFTERNOON TEA



*The festive holidays are the perfect time to treat yourself and your nearest and dearest, so there is no better time to indulge in our show-stopping Afternoon Tea.*

In our festive celebration you can expect classic festive flavours in our delicious sandwiches, savouries and beautiful cakes. Each of these delicacies are hand crafted by our team of award-winning chefs.

To make a booking call our Events Manager on 01904 611570 or email [events@middletonsyork.co.uk](mailto:events@middletonsyork.co.uk)

Festive  
Afternoon Tea  
£35.00 per person



Champagne  
Afternoon Tea  
£42.00 per person



## SAVOURY

Turkey breast, cranberry and watercress

Pork and apple

Sage and onion sausage roll

Caramelised red onion and goats cheese tart

## SCONES

Cinnamon and orange scone

Traditional Plain scone

Strawberry preserve

Brandy clotted cream

## PATISSERIE

Christmas tree cheese cake

Xmas Pudding choux

Gingerbread cupcake

Chocolate and orange yule log

Macaron

Selection of Teas





# FESTIVE LUNCH AND DINNERS

*Whether you're after a small celebration with colleagues, a cheers to your group of friends, or a base to meet those far away family members, our award-winning restaurant with its roaring fires is the perfect setting.*

With a menu boasting classic flavours alongside stand out specials, you can relax knowing we have something to keep everyone happy.

£45.00 per person

To make a booking call our Events Manager on 01904 611570 or email [events@middlesyork.co.uk](mailto:events@middlesyork.co.uk)

Pre-booking required. A deposit of £10 per person will be required for booking parties of six or more.



## STARTERS

Cider apple and onion soup  
cheddar cheese croute

Smoked salmon mousse  
beetroot crisps, mushroom ketchup

Creamy garlic mushrooms  
parmesan and Herb crumb, toasted focaccia

## MAINS

Roast English turkey paupiette  
cranberry puree, roast potatoes, Brussel sprouts, rich turkey gravy

12-hour wine braised blade of beef  
onion puree, wild mushrooms, creamy mashed potato, red wine Jus

Mushroom and sweet potato pithivier  
beetroot puree, fondant potato, roast leeks, mushroom Jus

*All served with maple glazed root vegetables and red cabbage*

## DESSERTS

Chocolate and orange pannacotta  
candied orange and hazel nut crumb

Traditional Christmas pudding  
brandy sauce

British cheese selection  
quince jelly, celery, grapes, biscuits





# NEW YEARS EVE PACKAGE

*Join us for a luxurious evening to welcome in 2025.*

Arrive from 6.30pm in the beautifully dressed Restaurant where a glass of Champagne is served at your table followed by a seven-course dinner.

Our New Year's Eve package includes bed, breakfast in the restaurant and the New Year's Eve dinner celebration. Acoustic artist until midnight.

Our New Year's Eve package includes a stay in one of our double bedrooms, a celebratory New Year's Eve dinner, with a leisurely breakfast in the morning.

£193.00 per person  
in our cosy double bedroom

£208.00 per person  
in our comfy double bedroom

To make a booking call our Events Manager on  
01904 611570 or email [events@middletonsyork.co.uk](mailto:events@middletonsyork.co.uk)

This event is not suitable to children under 16 years old.  
Supplements apply for single occupancy rooms.



Paradise bread  
trio of butter



Beetroot and goat's cheese  
beetroot textures, goat cheese mousse, black pudding crumb, herbs



York gin cured salmon  
wasabi emulsion, burnt butter crisp, compressed cucumber, lemon pearls



Pan roasted duck breast  
king oyster mushroom, dauphinoise potato, cherry jus



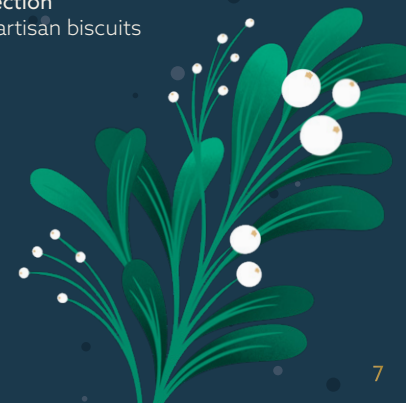
Blackberry sorbet  
white chocolate snow, crispy sage



Pistachio tiramisu  
white chocolate shards, chocolate soil



British cheese selection  
quince jelly, celery, grapes, artisan biscuits



# TERMS & CONDITIONS

## FESTIVE AFTERNOON TEA

- Full payment required on the day, bookings of 8 or more will require full payment on booking.

## FESTIVE DINING

£10 per person deposit at the time of booking. Full payment required 4-weeks prior to the event.

## NEW YEAR'S EVE RESIDENTIAL PACKAGES

£50 per person deposit at the time of booking. Full payment required by the 1st December.

## AMENDMENTS AND CANCELLATIONS

- All details and prices are correct at the time of going to press but may be subject to alteration. Once a confirmed booking has been made, you will be advised in the unlikely event of any significant programme changes or a price change. All prices include VAT at the current rate.

## DETAILS AND PRICES

Please notify the hotel if any of your party have any special needs or any dietary requirements when making your booking. Allergen information - we really want you to enjoy your meal with us - if you'd like information about ingredients in any dish please ask and we'll happily provide it.



MERRY  
CHRISTMAS  
AND A  
HAPPY  
NEW YEAR



MIDDLETONS

*Part of*

DANIEL THWAITES

ESTABLISHED 1807

Skeldergate, York, YO1 6DU  
01904 611570 | [middletonsyork.co.uk](http://middletonsyork.co.uk) | [danielthwaites.co.uk](http://danielthwaites.co.uk)