

Festive Menus 2024



Riley's

at

The

Potting Shed

Pot House Hamlet, Silkstone, Barnsley S75 4JU

Tel: 01226 792525

www.rileypottingshed.co.uk





FESTIVE LUNCH MENU

STARTERS

Prawn and smoked salmon cocktail, marie rose sauce, fresh lemon, iceberg lettuce, avocado and sun blushed tomato, toasted rosemary focaccia

Roast parsnip, apple and fennel soup, cheddar cheese straws

Pulled turkey, brie and cranberry spring roll, rocket salad, brussel sprout slaw, roast chestnuts, cranberry and chilli jam

Grilled goat's cheese, brioche toast, tomato chutney, rocket and red onion marmalade, walnut dressing (v)

MAIN COURSES

Roast breast of local turkey, "traditional garnish"

Slow roast beef brisket, bourguignon sauce, creamed mash, roast shallots, bacon crisp

Grilled fillet of seabass, chickpea and Mediterranean vegetable cassoulet, basil pistou, orange, fennel and rocket salad, sweet potato fries

Woodland mushroom, spinach and leek macaroni and cheese, smoked applewood cheddar, roast garlic focaccia, rocket salad(v)

DESSERTS

White chocolate and cherry Eton mess, baked meringue, cherry bakewell ice cream

Belgian chocolate ice cream, fudge brownie pieces, orange ripple

Christmas pudding, vanilla custard, berry compote, chestnut and toffee ripple ice cream

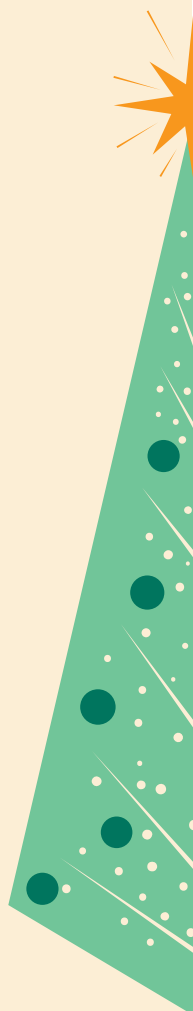
Selection of cheese, biscuits, celery, grapes and Christmas cake

1st - 23rd
December

2 Courses £25/HEAD
3 Courses £30/HEAD

Christmas
Eve Lunch

2 Courses £30/HEAD
3 Courses £35/HEAD





FESTIVE PARTY MENU

STARTERS

Prawn and smoked salmon cocktail, marie rose sauce, fresh lemon, iceberg lettuce, avocado and sun blushed tomato, toasted rosemary focaccia

Roast parsnip, apple and fennel soup, cheddar cheese straws

Pulled turkey, brie and cranberry spring roll, rocket salad, brussel sprout slaw, roast chestnuts, cranberry and chilli jam

Tiger prawn fritters, Asian slaw, sesame noodles, plum sauce

Grilled goat's cheese, brioche toast, tomato chutney, rocket and red onion marmalade, walnut dressing

MAIN COURSES

Roast breast of local turkey, "traditional garnish"

Slow roast beef brisket, bourguignon sauce, creamed mash, roast shallots, bacon crisp

Grilled fillet of seabass, chickpea and Mediterranean vegetable cassoulet, basil pistou, orange, fennel and rocket salad, sweet potato fries

Slow roast pork belly, sage and onion stuffing, crackling, apple sauce, braised red cabbage, apple sauce, roast root vegetables

Woodland mushroom, spinach and leek macaroni and cheese, smoked applewood cheddar, roast garlic focaccia, rocket salad

DESSERTS

White chocolate and cherry Eton mess, baked meringue, cherry bakewell ice cream

Sticky toffee parking pudding, salted caramel ice cream, creamy custard sauce

Orange cheesecake, Belgian chocolate ice cream, fudge brownie pieces, orange ripple

Christmas pudding, vanilla custard, berry compote, chestnut and toffee ripple ice cream

Selection of cheese, biscuits, celery, grapes and Christmas cake

Friday & Saturdays
December

3 Courses
£45/HEAD

ALLERGY ADVICE

If you suffer from a food allergy or intolerance
please let your server know

CHRISTMAS DAY MENU

Glass of Riley's festive fizz

STARTERS

Cold smoked salmon, smoked salmon and tarragon mousse, avocado and lime, king prawns, melba toast, sun blushed tomato salsa

or

Smoked duck salad, chicken liver parfait, pickled walnut and orange salad, brioche wafer

INTERMEDIATE

Homemade mango sorbet, mango and mint salsa

or

Pumpkin and butternut squash velouté, parmesan crisp and truffle

MAIN COURSES

Butter roasted breast of local turkey, cranberry, shallot and thyme stuffing, pork and chestnut sausage, bread sauce and cranberry jam

or

Baked crab and tiger prawn thermidor, fries, garlic alioli, watercress and fennel salad, charred lemon

All served with a selection of vegetables and goose fat roast potatoes

DESSERTS

Christmas pudding and rum custard, homemade chestnut and toffee ripple ice cream

or

Orange posset, chocolate fudge brownie pieces, passion fruit cream

or

Selection of cheese, biscuits, celery, grapes and Christmas cake

Filter coffee or tea, homemade chocolate truffles



£95/HEAD

CHILDREN £50 (UNDER 12)



NEW YEARS DAY MENU

STARTERS

Roast butternut squash, sweet potato, red onion and coriander soup, herb croutons (v)

Grilled goats cheese, brioche toast, tomato chutney, rocket and red onion marmalade, walnut dressing

Prawn and smoked salmon cocktail, marie rose sauce, fresh lemon, iceberg lettuce, avocado and sun blushed tomato, toasted rosemary focaccia

Whipped chicken liver parfait, onion jam, brioche toast and rocket salad

MAIN COURSES

Slow roast beef brisket, red wine and onion gravy, Yorkshire pudding, roast carrot, steamed broccoli, creamy mash and roast potato

Slow roast belly pork stuffed with sage and apple, braised red cabbage, apple puree, roast carrot, crackling, roast potato and seasoned Yorkshire pudding

Grilled fillet of seabass, chickpea and Mediterranean vegetable cassoulet, basil pistou, orange, fennel and rocket salad, sweet potato fries

Woodland mushroom, spinach and leek macaroni and cheese, smoked applewood cheddar, roast garlic focaccia, rocket salad

DESSERTS

Lemon curd cheesecake, berry coulis and raspberry ripple ice cream

Sticky toffee parkin pudding, salted caramel sauce, creamy custard, homemade ice cream

White chocolate and cherry Eton mess, baked meringue, cherry bakewell ice cream

Selection of cheese, biscuits, celery, grapes and Christmas cake

£40/HEAD

CHILDREN £20 (UNDER 12)

ALLERGY ADVICE

If you suffer from a food allergy or intolerance
please let your server know upon placing your order



Christmas Day At Home

**The 4 course menu has been crafted by our chefs,
all ready for you to collect from The Potting Shed on Christmas Eve,
so you can enjoy a relaxing Christmas Day in the comfort of your home
without the hassle of shopping and cooking from scratch.**



STARTERS

Cold smoked salmon, smoked salmon and tarragon mousse, avocado and lime,
king prawns, melba toast, sun blushed tomato salsa

or

Smoked duck salad, chicken liver parfait, pickled walnut and orange salad, brioche wafer

INTERMEDIATE

Homemade mango sorbet, mango and mint salsa

or

Pumpkin and butternut squash velouté, parmesan crisp and truffle

MAIN COURSES

Butter roasted breast of local turkey, cranberry, shallot and thyme stuffing,
pork and chestnut sausage, bread sauce and cranberry jam

or

Baked crab and tiger prawn thermidor, garlic aioli, watercress and fennel salad, charred lemon

All served with a selection of vegetables and goose fat roast potatoes

DESSERTS

Christmas pudding and rum custard, homemade chestnut and toffee ripple ice cream

or

Orange posset, chocolate fudge brownie pieces, passion fruit cream

or

Selection of cheese, biscuits, celery, grapes and Christmas cake

**4 Courses
£50/HEAD**

ALLERGY ADVICE

If you suffer from a food allergy or intolerance
please let us know when booking

FESTIVE LUNCHTIME MENU

1st December - 23rd December

Bookings 12 noon - 2.00pm

2 courses £25/head - 3 courses £30/head

24th December

Christmas Eve

12 noon or 2.30pm

2 Courses £30/head - 3 Courses £35/head

FRIDAY & SATURDAY

FESTIVE PARTY NIGHTS WITH DISCO

Bookings 7.00pm - 7.30pm

29th & 30th November

6th & 7th December

13th & 14th December

20th & 21st December

CARRIAGES BY MIDNIGHT

3 Courses £45/head

CHRISTMAS EVE

Christmas Eve Brunch Menu

served 9.30am or 11am

Christmas Eve Festive Lunch

served 12.30pm or 2.30pm

2 Courses £30/head - 3 Courses £35/head

CHRISTMAS DAY

12.30pm reception

With a glass of Riley's fizz

Meal served at 1.00pm

5 course lunch

£95/head - Children (under 12) £50/head

CHRISTMAS DAY AT HOME

4 course lunch - £50/head

NEW YEAR'S DAY

Bookings 12.30pm - 2.30pm

3 Course Lunch

£40/head - Children (under 12) £20/head

*All prices include VAT at the standard rate



Booking Information

tel: 01226 792525

or email: info@rileyspottingshed.co.uk

Please leave your name, address & telephone number and any special dietary requirements.

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Pre-orders are required a minimum of 48 hours in advance for tables of 8 or more at lunchtime. All evening bookings are required to pre-order.

A **non-refundable** booking fee of £10.00/head is required to confirm your booking.

Christmas Day we require a **non-refundable** booking fee of £20.00/head followed by a pre order and payment in full by 1st December.

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Riley's at The Potting Shed
would like to wish all our customers
a Merry Christmas
and a prosperous New Year.

Riley's at The Potting Shed is available throughout the year for private functions.

We also offer outside catering in your home, office or other venue with or without catering facilities. So why not let us take care of the food whilst you look after your guests.

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