

# Festive Lunch

1st December – 24th December

## STARTERS

Prawn and smoked salmon cocktail, marie rose sauce and fresh lemon

Baked chicken liver parfait, onion jam, toast and house salad

Sweet potato, butternut squash and red onion soup (v)

Grilled goats cheese and toasted brioche crouton, baby leaf salad, apple, walnut and honey dressing (v)

## MAIN COURSES

Roast breast of local turkey, 'traditional garnish'

Slow roast belly pork stuffed with sage and apple, braised red cabbage, apple puree and crackling

Salmon, cod, scallop and prawn roll, crushed potatoes, oven roast vegetables, lobster sauce

Baked vegetable and thyme pie, creamy leek and cheddar sauce, filo top(v)

## DESSERTS

Chocolate and hazelnut cheesecake, salted caramel popcorn, vanilla pod icecream

Christmas pudding, homemade Christmas pudding ice cream and vanilla custard

Riley's winter berry mess, homemade meringue, fresh cream, mulled wine berries topped with sorbet

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

2 courses  
£16.95

3 courses  
£20.00



## STARTERS

Sweet potato, butternut squash and red onion soup (v)

Grilled goat's cheese and toasted brioche crouton, baby leaf salad, apple, walnut and honey dressing (v)

Prawn, crab and smoked salmon cocktail, marie rose sauce and fresh lemon

Baked chicken liver parfait, onion jam, toast and house salad

Crisp fried cod and tiger prawns, sweet chilli jam, rocket and crème fraiche

## MAIN COURSES

Roast breast of local turkey, 'traditional garnish'

Slow roast belly pork stuffed with sage and apple, braised red cabbage, apple puree and crackling

Salmon, cod, scallop and prawn roll, crushed potatoes, oven roast vegetables, lobster sauce

Braised shank of lamb, potato puree, roast root vegetables, homemade mint sauce

Baked vegetable and thyme pie, creamy leek and cheddar sauce, filo top (v)

## DESSERTS

Chocolate and hazelnut cheesecake, salted caramel popcorn, vanilla pod icecream

Christmas pudding, homemade Christmas pudding ice cream and vanilla custard

Sticky toffee and date pudding, toffee sauce and homemade toffee apple ice cream

Riley's winter berry mess, homemade meringue, fresh cream, mulled wine berries topped with berry sorbet

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

£32.50  
per head

Festive Party Nights  
Friday and Saturday Evenings with disco

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, Pot House  
Hamlet, Silkstone, Barnsley, S75 4JU.

Tel: 01226 792525

[www.rileypottingshed.co.uk](http://www.rileypottingshed.co.uk)



Riley's

at

The  
Potting Shed

festive menus 2018



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# Christmas Day

Glass of Riley's festive fizz

## STARTERS

Crab spring roll, tiger prawn and tomato and chive dressing, smoked salmon mouse and lemon oil

or

Pressed ham terrine, homemade piccalilli, cheddar hash brown

## INTERMEDIATE

Homemade clementine sorbet, clementine and mint salsa

or

Woodland mushroom and thyme soup, truffle oil and crème fraiche

## MAIN COURSES

Butter roasted breast of local turkey, sage and shallot stuffing, pork and chestnut sausage and cranberry compote

or

Grilled fillet of seabass, roast pepper, pea and mint risotto, mint oil

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

## DESSERTS

Christmas pudding and brandy sauce, homemade Christmas pudding ice cream

or

Iced white chocolate and raspberry parfait, meringue and winter berry compote

or

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

Coffee & homemade chocolate truffles

**£80.00**  
per head

**£40.00**  
per child under 12



3 courses  
**£25.00**

Children  
**£15.00**



## New Years Day Lunchtime

### STARTERS

Prawn and smoked salmon cocktail, marie rose sauce and fresh lemon

Baked chicken liver parfait, onion jam, toast and house salad

Leek, potato and watercress soup, rosemary croutons (v)

Grilled goat's cheese and toasted brioche crouton, baby leaf salad, apple, walnut and honey dressing (v)

### MAIN COURSES

Roast beef and Yorkshire pudding, roast potatoes and red wine gravy

Slow roast belly pork stuffed with sage and apple, braised red cabbage, apple puree and crackling

Salmon, cod, scallop and prawn roll, crushed potatoes, oven roast vegetables, lobster sauce

Baked vegetable and thyme pie, creamy leek and cheddar sauce, filo top (v)

### DESSERTS

Chocolate and hazelnut cheesecake, salted caramel popcorn, vanilla pod icecream

Sticky toffee and date pudding, toffee sauce and homemade toffee apple ice cream

Riley's winter berry mess, homemade meringue, fresh cream, mulled wine berries topped with sorbet

Selection of cheese, biscuits, celery and grapes

## FESTIVE LUNCH

1st – 24th December

12 noon – 2.00pm

2 Courses **£16.95** 3 Courses **£20.00**

## FRIDAY & SATURDAY FESTIVE PARTY NIGHTS WITH DISCO

30th November – 1st December

7th – 8th December

14th – 15th December

21st – 22nd December

Bookings: 7.00pm – 8.00pm

Carriages by 12.00 midnight

**£32.50**

## CHRISTMAS DAY

12.30pm reception with a glass of Riley's festive fizz

Meal served at 1.00pm

5 Course lunch **£80.00** Children under 12 **£40.00**

## NEW YEARS DAY LUNCH

12.30pm – 2.30pm

3 Courses **£25.00** Children under 12 **£15.00**

\*All prices include VAT at the standard rate

Riley's at The Potting Shed is available throughout the year for private functions. We also offer outside catering in your home, office of other venue with or without catering facilities. So why not let us take care of the food whilst you look after your guests.

Tel: 01226 792525 for more information

## Reservation Form



Contact Name \_\_\_\_\_

Address \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Tel. Day \_\_\_\_\_

Tel. Eve \_\_\_\_\_

Date of Event \_\_\_\_\_

Time \_\_\_\_\_

No. of Guests \_\_\_\_\_

Special Dietary Requirements \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

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** deposit of £10.00/head is required to confirm your booking.

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

(Cheques to be made payable to **J N Potting Shed Ltd.**)

To confirm bookings, please send this reservation form and deposits to:

Riley's at The Potting Shed, Pot House Hamlet, Silkstone, Barnsley S75 4JU.

I enclose a non-refundable deposit of:

£ \_\_\_\_\_

Signature \_\_\_\_\_

Date \_\_\_\_\_

