

Festive Menus 2023



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, brown bread and butter

Baked chicken liver parfait, toasted brioche, onion jam, sour cranberries, rocket

Sweet potato, carrot and coriander soup, toasted coconut (v)

Grilled goat's 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, roast potatoes, gravy and crackling

Grilled fillet of seabass, pesto mash, oven roast vegetables and crayfish sauce

Baked goat's cheese, leek and spinach lasagne, tomato ragu (v)

DESSERTS

Lemon curd cheesecake, ginger biscuit, fruit coulis and raspberry ripple ice cream

Christmas pudding with homemade Christmas pudding ice cream and vanilla custard

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

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

1st - 23rd
December

2 Courses £23/HEAD	2 Courses £26/HEAD
3 Courses £27/HEAD	3 Courses £30/HEAD

Christmas
Eve Lunch

2 Courses £26/HEAD
3 Courses £30/HEAD





FESTIVE PARTY MENU

STARTERS

- Sweet potato, carrot and coriander soup, toasted coconut (v)
- Grilled goat's cheese and toasted brioche crouton, baby leaf salad, apple, walnut and honey dressing (v)
- Prawn and smoked salmon cocktail, Marie Rose sauce and fresh lemon
- Baked chicken liver parfait, toasted brioche, onion jam, sour cranberries, rocket
- Crisp fried cod and tiger prawns, sweet chilli jam, rocket and crème fraîche

MAIN COURSE

- Roast breast of local turkey, "traditional garnish"
- Slow roast belly pork stuffed with sage and apple, braised red cabbage, apple puree and crackling
- Grilled fillet of seabass, pesto crushed potatoes, oven roast vegetables, crayfish sauce
- Braised shank of lamb, potato puree, roast root vegetables, mint sauce, red wine gravy
- Baked goats cheese, leek and spinach lasagne, tomato ragu (v)

DESSERTS

- Lemon curd cheesecake, ginger biscuit, coulis and raspberry ripple ice-cream
- Christmas pudding, homemade Christmas pudding ice cream and vanilla custard
- Biscoff and dark chocolate tart, chocolate sauce and salted caramel 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

Friday & Saturdays
December

3 Courses
£38.50/HEAD

ALLERGY ADVICE

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



CHRISTMAS DAY MENU

Glass of Riley's festive fizz

STARTERS

Seared cold smoked salmon, tiger prawn fritters, brown crab mayonnaise, tomato and chive dressing
or
Oak smoked chicken breast, cheddar and caramelised red onion spring roll, apple salad, plum chutney

INTERMEDIATE

Homemade coconut and lime sorbet, toasted coconut
or
Cauliflower and fennel soup, parsnip crisps and truffle

MAIN COURSES

Butter roasted breast of local turkey, sage and shallot stuffing,
pork and chestnut sausage and cranberry compote
or
Fillet of lemon sole, freshwater prawns, shellfish sauce, sautéed spinach
All served with a selection of vegetables and goose fat roast potatoes

DESSERTS

Christmas pudding and brandy sauce, homemade Christmas pudding ice cream
or
Trio of chocolate, (chocolate and amaretto torte,
white chocolate and raspberry mousse, dark chocolate orange gelato)
or
Selection of cheese, biscuits, celery, grapes and Christmas cake

Coffee, homemade chocolate truffles

£95/HEAD
CHILDREN £50 (UNDER 12)





NEW YEARS DAY MENU

STARTERS

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)

Prawn and smoked salmon cocktail, Marie Rose sauce and fresh lemon

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

MAIN COURSE

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, pesto mash, oven roast vegetables, crayfish sauce

Baked goats cheese, leek and spinach lasagne, tomato and basil ragu (v)

DESSERTS

Lemon curd and ginger cheesecake, coulis and raspberry ripple ice-cream

Sticky toffee pudding, caramel sauce and homemade 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

£36/HEAD

CHILDREN £20 (UNDER 12)

ALLERGY ADVICE

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FESTIVE LUNCHTIME MENU

Bookings 12 noon - 2.00pm

1st December - 23rd December

2 courses £23/head - 3 courses £27/head

24th December

Christmas Eve

2 Courses £26/head - 3 Courses £30/head

FRIDAY & SATURDAY FESTIVE PARTY NIGHTS WITH DISCO

Bookings 7.00pm - 7.30pm

1st & 2nd December

8th & 9th December

15th & 16th December

22nd December

CARRIAGES BY MIDNIGHT

3 Courses £38.50/head

CHRISTMAS EVE

Christmas Eve Brunch Menu

served 9.30am or 11am

Christmas Eve Lunch

served 12.30pm or 2.30pm

2 Courses £26/head - 3 Courses £30/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

NEW YEAR'S DAY

Bookings 12.30pm - 2.30pm

3 Course Lunch

£36/head - Children (under 12) £20/head

*All prices include VAT at the standard rate

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** 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.

(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 _____

PLEASE NOTE, BOOKING FEES ARE NON REFUNDABLE AND REQUIRED
IN ORDER TO SECURE YOUR BOOKING.

THEY CANNOT BE TRANSFERRED OR CREDITED IN THE EVENT OF CANCELLATION





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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