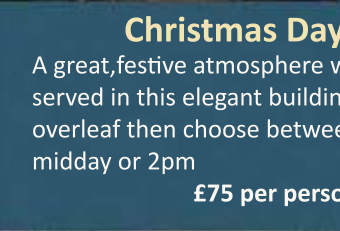




Christmas Eve

Start your celebrations with a delicious three course dinner prepared by our award winning chefs. Enjoy listening to the festive carols sung by St Peters School Choir

£39 per person



Christmas Day Lunch

A great, festive atmosphere with good food served in this elegant building. Peruse the menu overleaf then choose between dining at either midday or 2pm

£75 per person



New Year's Eve

The same 'all inclusive' celebration that we've been running since the Millennium but in newly refurbished surroundings and with a few subtle tweaks

£105 per person



Contact Us

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The Churchill Hotel
65 Bootham, York. www.churchillhotel.com



Celebrate at The Churchill Hotel



New Year's Eve Celebration

Our popular New Year's Eve party returns for its 17th year but with a few refinements to reflect the hotel's refurbishment in 2015.

The evening commences at 7pm for pre dinner drinks in the bar before guests are seated for dining at 8.30pm. After the meal our resident DJ plays in the atrium through until 2am. Haggis, neaps and tatties are served in the 'wee hours' once the New Year has been seen in. For the duration of the evening all bar drinks, wine and champagne are included for our guests.

The Menu

- To start:** Sharing Platters of Fish, Meat and Salads are served to your table.
Fish; Oysters, dressed Crab, Langoustines, Mussels, Ale cured Salmon and Sea Herbs
Meat: Cured Meats, Honey roast Ham, Yorkshire roast Beef, Gala Pie roast Turkey, Chutneys and Pickles
Salads: Potato, Panzanela, dressed leaves, Coleslaw, Waldorf
- For main:** Your choice of the following;
Tasting of Yorkshire Beef; mini Cheek Wellington, Hay smoked Fillet and pressed Shin
Charred Sea Bass Fillet, Bisque, Crab Tortellini and Sea Herbs
Pumpkin, Sage and Chestnut Pithivier, Black Truffle Veloute
- Dessert:** A Sharing Platter of homemade mini Desserts
- Cheese:** A course of artsian Cheeses accompanied by Celery, Grapes, Chutneys Biscuits and Sour Dough

Christmas Day Lunch Menu

to commence:

Parsnip and chestnut veloute
chestnuts and horseradish
Poached lobster
spiced cauliflower and coriander
Hay smoked venison
beetroot, hazelnut and black truffle
Ham hock terrine
piccalilli and sourdough

to continue:

Roast turkey breast and confit leg
stuffing, cranberry sauce, pigs in blankets
24 hour beer braised beef blade
confit swede, carrots and charred sprouts
Whole baked lemon sole
brown shrimp and caper butter
Confit shoulder of lamb
white beans, fondant potato and barley jus
Pearl barley risotto
roast pumpkin, hazelnut and blue cheese

to conclude:

Christmas pudding with brandy sauce
'Chocolate tart' with coffee and salted caramel
Locally sourced cheeses,
biscuits, chutney, grapes and celery
Clementine posset with shortbread

followed by:

Coffee and mince pies

