

Festive Menus 2021



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

Smoked chicken salad, avocado, lardons,
honey and mustard dressing, sour cranberries

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 sea bass, 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 berries topped
with homemade blackcurrant sorbet

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

2 Courses £22/HEAD

3 Courses £25/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, crab and smoked salmon cocktail, marie rose sauce and fresh lemon
- Smoked chicken salad, avocado, lardons, honey and mustard dressing, sour cranberries
- Crisp fried cod and tiger prawns, sweet chilli jam, rocket and crème fraiche

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 sea bass, pesto crushed potatoes, oven roast vegetables, crayfish sauce
- Braised shank of lamb, potato puree, roast root vegetables, homemade mint sauce
- 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

£35/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

Hand-picked crab, smoked salmon, tiger prawn fritters, avocado and lemon mayonnaise, herb and tomato dressing

or

Pressed chicken and tarragon terrine served with a smoked chicken and Applewood cheddar spring roll, plum sauce, apple chutney and rocket

INTERMEDIATE

Homemade mango sorbet, mango and mint salsa

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, shellfish sauce, herb gnocchi, mushroom and spinach fricassee, smoked paprika alioli

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

DESSERTS

Christmas pudding and brandy sauce, homemade Christmas pudding ice cream

or

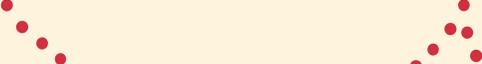
Iced white chocolate and raspberry parfait, meringue and winter berry compote

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 sea bass, 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



£35/HEAD

CHILDREN £20 (UNDER 12)

ALLERGY ADVICE

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FESTIVE LUNCHTIME MENU

Bookings 12 noon - 2.00pm

1st December - 24st December
(excl. Christmas Day)

2 courses £22

3 courses £25

FRIDAY & SATURDAY FESTIVE PARTY NIGHTS WITH DISCO

Bookings 7.00pm - 8.00pm

4th & 5th December

11th & 12th December

18 th & 19th December

CARRIAGES BY MIDNIGHT

£35 per person(3 courses)

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

NEW YEAR'S DAY

Bookings 12.30pm - 2.30pm

3 Course Lunch

£35/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** 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.

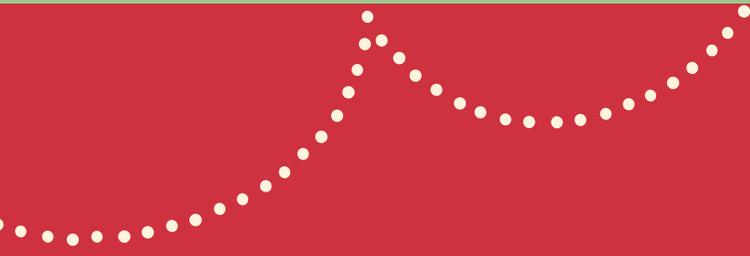
I enclose a non-refundable deposit of:

£ _____

Signature _____

Date _____





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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