

*Riley's*

at

The

Potting Shed

Festive Menus 2019



Tel: 01226 792525 [www.rileyspottingshed.co.uk](http://www.rileyspottingshed.co.uk)

Pot House Hamlet, Silkstone, Barnsley S75 4JU

# Festive Lunch

1st-24th December

## STARTERS

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

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

Roast parsnip and chestnut soup, herb croutons(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

Grilled fillet of seabass, pesto crushed potatoes, oven roast vegetables, crayfish sauce

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

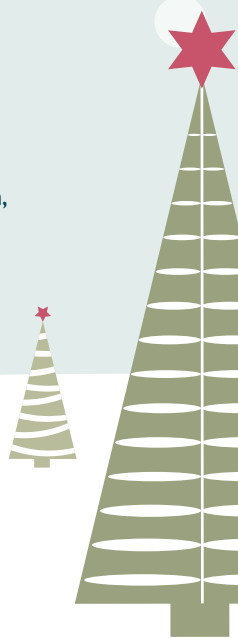
## DESSERTS

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

Christmas pudding with 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

£20

3 courses

£23

(excluding Christmas day)

# Festive Party Menu

29th-30th November

6th-7th, 13th-14th, 20th-21st December

## STARTERS

Roast parsnip and chestnut soup, herb croutons (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 COURSES

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, 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 with homemade Christmas pudding ice-cream and vanilla custard

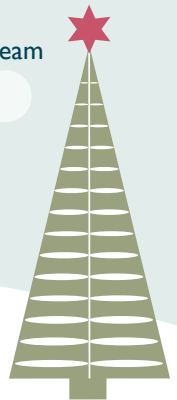
Baked chocolate pudding, chocolate sauce and salted caramel ice-cream

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

£34

per head



# Christmas Day

Glass of Riley's festive fizz

## STARTERS

Tian of handpicked 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 with 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



£85  
per head

£40  
per child under 12



# 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

Grilled fillet of seabass, pesto crushed potatoes, oven roast vegetables, crayfish sauce

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

## DESSERTS

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

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

£28

per head

£15

per child under 12

## Festive Lunch

1st – 24th December (excl. Christmas day)

12 noon – 2.00pm

2 Courses **£20** 3 Courses **£23**

## Friday & Saturday Festive Party Nights with Disco

29th – 30th November

6th – 7th December

13th – 14th December

20th – 21st December

Bookings: 7.00pm – 8.00pm

Carriages by 12.00 midnight

**£34 per person (3 courses)**

## Christmas Day

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

Meal served at 1.00pm

5 Course lunch **£85** Children under 12 **£40.00**

## New Years Day Lunch

12.30pm – 2.30pm

3 Courses **£28** 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 or 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 \_\_\_\_\_

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

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