

2025

Festive **MENUS**

Riley's
at

The
Potting Shed



Booking Information

tel: 01226 792525
or email: info@rileyspottingshed.co.uk

**Please leave your name, address & telephone number
and any 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 per head
is required to confirm your booking.**

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

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

**PLEASE INFORM US IF A PERSON IN YOUR PARTY
HAS A FOOD ALLERGY**

FESTIVE LUNCHTIME MENU

1st December – 23rd December

Bookings 12 noon to 2pm

2 courses - £27.50 3 courses - £32.50

FRIDAY & SATURDAY

FESTIVE PARTY NIGHTS WITH DISCO

Bookings 7.00pm – 7.30pm

5th & 6th December

12th & 13th December

19th & 20th December

3 course - £45 per head

CHRISTMAS EVE BRUNCH

Served 9.30am and 11am

CHRISTMAS EVE LUNCH

Bookings 12.30pm – 2pm

2 courses - £32.50 3 courses - £37.50

CHRISTMAS DAY LUNCH

12.30pm reception

With a glass of bubbly & czz

Meal served at 1.00pm

5 courses - £100 Under 12s - £50

CHRISTMAS DAY AT HOME

4 course lunch - £50 per head

NEW YEARS EVE BRUNCH

Served 9.30am & 11am

NEW YEARS EVE LUNCH

Served 12.30pm – 2.30pm

Regular Daytime Menu

NEW YEARS EVE TAKEAWAY

£27.50 per head

NEW YEAR'S DAY LUNCH

Bookings 12.30pm – 2.30pm

3 Courses- £40 Under 12s - £20



Festive

LUNCH

STARTERS

Fresh Water Prawns, Lemon, Tarragon & Smoked Salmon Mousse

Iceberg lettuce, buttered brad malt bloomer, marie rose sauce

Roast Butternut Squash, Sweet Potato & Red Onion Soup

Coriander croutons, sweet chilli yoghurt, toasted flatbread

Whipped Chicken Liver Parfait

*Toasted brioche, red onion marmalade, smoked chicken breast,
rocket salad, crispy onion*

Goat's Cheese Tartlet

Tomato jam, rocket salad, wood-fired red pepper dressing, basil pesto

MAINS

Roast Breast of Local Turkey

*Sage & onion stuffing, pig in blanket, roast potatoes, roast carrots & parsnips,
miniature turkey leek & mushroom pie, roast gravy, sautéed sprouts with chestnuts*

Slow Roast Belly Pork

*Stuffed with apple, sage & sausage meat, braised red cabbage, roast potatoes,
roast parsnips & carrots, roast gravy, crackling & apple sauce*

Fillet of Salmon

*Herb roasted new potatoes, peppers & woodland mushrooms,
tender stem broccoli, tiger prawns, creamy lemon & tarragon sauce*

Twice Baked Cheese Soufflé

Smoked applewood cheddar sauce, fries, pear & chestnut salad

DESSERTS

Snickerz Chocolate Fudge Brownie

Chocolate sauce, salted caramel, peanut & toffee ice-cream, peanut praline

Riley's Sticky Toffee Christmas Pudding

Creamy custard sauce, Christmas pudding ice-cream

Cherry & White Chocolate Mess

White chocolate cream, homemade meringue, cherry compote, winter berry sorbet

Selection of Cheese, Biscuits, Celery, Grapes & Christmas Cake

£2.50 supplement

2 courses - £27.50

3 courses - £32.50

Festive **PARTY**

STARTERS

Fresh Water Prawns, Smoked Salmon, Lemon & Tarragon Mousse

Iceberg lettuce, buttered brad malt bloomer

Roast Butternut Squash, Sweet Potato & Red Onion Soup

Coriander croutons, sweet chilli yoghurt, toasted flatbread

Whipped Chicken Liver Parfait

*Toasted brioche, red onion marmalade, smoked chicken breast,
rocket salad, crispy onion*

Goat's Cheese Tartlet

Tomato jam, rocket salad, wood-fired red pepper dressing, basil pesto

MAINS

Roast Breast of Local Turkey

*Sage & onion stuffing, pig in blanket, roast potatoes, carrots & parsnips, miniature
turkey leek & mushroom pie, roast gravy, sautéed sprouts with chestnuts*

Slow Roast Belly Pork

*Sausage meat stuffing, apple & sage, braised red cabbage, roast potatoes,
parsnips & carrots, roast gravy, crackling & apple sauce*

Fillet of Salmon

*Herb roasted new potatoes, peppers & woodland mushrooms,
tender stem broccoli, tiger prawns, creamy lemon & tarragon sauce*

Twice Baked Cheese Soufflé

Smoked applewood cheddar sauce, fries, pear & chestnut salad

DESSERTS

Snickerz Chocolate Fudge Brownie

Chocolate sauce, salted caramel, peanut & toffee ice-cream, peanut praline

Riley's Sticky Toffee Christmas Pudding

Creamy custard sauce, Christmas pudding ice-cream

Cherry & White Chocolate Mess

White chocolate cream, homemade meringue, cherry compote, winter berry sorbet

Selection of Cheese, Biscuits, Celery, Grapes & Christmas Cake



3 courses - £45

Christmas Eve & New Year's Eve BRUNCH

The Full English

*Dry cured bacon, pork sausage, grilled black pudding, fried egg,
roast tomatoes, sautéed mushroom, baked beans & thick cut toast* £15

Breakfast sandwiches

Dry cured back bacon or Pork sausage sandwich £8

Served on white or granary thick cut bloomer

Add a fried egg £2

Riley's Moe Muffin

*English muffin, sausage, bacon, fried egg, melted cheese,
homemade tomato relish* £12

Smashed Avocado Toasted Artisan bloomer

Spring onions, cherry tomato, tomato oil, savoury granola £11.50

Add a poached egg £2

Riley's Eggs bene

*Toasted Artisan bloomer, grilled bacon, poached eggs,
hollandaise sauce, savoury granola* £13

Florentine

*Toasted Artisan bloomer, spinach leaves, poached eggs,
hollandaise sauce, savoury granola, sautéed mushroom* £13

Royale

*Toasted Artisan bloomer, oak smoked Scottish salmon, poached eggs,
hollandaise sauce, savoury granola* £13.50

**BEFORE PLACING YOUR ORDER, PLEASE INFORM US IF
A PERSON IN YOUR PARTY HAS A FOOD ALLERGY**

Christmas Eve

LUNCH

STARTERS

Fresh Water Prawns, Lemon, Tarragon & Smoked Salmon

Mousse, iceberg lettuce, buttered brad malt bloomer, marie rose sauce

Roast Butternut Squash, Sweet Potato & Red Onion Soup

Coriander croutons, sweet chilli yoghurt, toasted flatbread

Whipped Chicken Liver Parfait

*Toasted brioche, red onion marmalade,
smoked chicken breast, rocket salad, crispy onion*

Goat's Cheese Tartlet

Tomato jam, rocket salad, wood-fired red pepper dressing, basil pesto

MAINS

Roast Breast of Local Turkey

*Sage & onion stuffing, pig in blanket, roast potatoes, roast carrots & parsnips,
miniature turkey leek & mushroom pie, roast gravy, sautéed sprouts with chestnuts.*

Slow Roast Belly Pork

*Stuffed with apple, sage & sausage meat, braised red cabbage, roast potatoes,
roast parsnips & carrots, roast gravy, crackling & apple sauce*

Fillet of Salmon

*Herb roasted new potatoes, peppers & woodland mushrooms,
tender stem broccoli, tiger prawns, creamy lemon & tarragon sauce*

Twice Baked Cheese Soufflé

Smoked applewood cheddar sauce, fries, pear & chestnut salad.

DESSERTS

Snickerz Chocolate Fudge Brownie

Chocolate sauce, salted caramel, peanut & toffee ice-cream, peanut praline

Riley's Sticky Toffee Christmas Pudding

Creamy custard sauce, Christmas pudding ice-cream

Cherry & White Chocolate Mess

White chocolate cream, homemade meringue, cherry compote, winter berry sorbet

Selection of Cheese, Biscuits, Celery, Grapes & Christmas Cake

£2.50 supplement



2 courses - £32.50

3 courses - £37.50

Christmas Day

Glass of Riley's Festive Fizz

STARTERS

King Prawn Cocktail

Marie rose sauce, little gem, smoked salmon fishfinger, tartare sauce, smoked salmon & tarragon mousse, "crab sandwich", tomato chutney

or

Trio of Duck

Pulled confit of duck croquette, cucumber, plum sauce, charred spring onions, seared duck breast, sesame oil, pickled ginger & radish, whipped duck liver parfait, puffed rice

INTERMEDIATES

Homemade Coconut & Lime Sorbet Toasted Coconut, Lime Compote

or

Woodland Mushroom, Truffle, Chestnut & Pecorino Soup

MAINS

Butter Roasted Rolled Breast of Local Turkey

Stuffed with sage & cranberry, pork & chestnut sausage wrapped in bacon, roast carrot & parsnip, cauliflower gratin, bread sauce & cranberry jam, duck fat roast potatoes, roast gravy

or

Baked Scallop & Prawn Thermidor

Fries & Caesar salad

All served with butter roasted brussel sprouts with chestnuts & shallots

DESSERTS

Riley's Sticky Toffee Christmas Pudding

Rum custard, Christmas pudding ice cream

or

Orange Marmalade Crème Brulee

Chocolate orange fudge brownie, vanilla pod ice-cream

or

Selection of Cheese, Biscuits, Celery, Grapes & Christmas Cake

£100 per head Under 12s £50

Christmas Day

AT HOME

The 4 course menu has been crafted by our chefs, all ready for you to collect from The Potting Shed on Christmas Eve, so you can enjoy a relaxing Christmas Day in the comfort of your home without the hassle of shopping & cooking from scratch.

STARTERS

Smoked Salmon, Lemon & Tarragon Mousse

Fresh Water Prawns, Marie Rose, Sourdough Wafers, Fresh Lemon, Little Gem

or

Whipped Duck Liver Parfait

Seared Duck Salad, Brioche Croutons, Crispy Onions & Plum Sauce

INTERMEDIATES

Homemade Coconut & Lime Sorbet Toasted Coconut, Lime Compote

or

Woodland Mushroom, Truffle, Chestnut & Pecorino Soup

MAINS

Butter Roasted Breast of Local Turkey

*Cranberry, shallot & thyme stuffing, pork & chestnut sausage,
bread sauce & cranberry jam*

or

Baked Scallop & Prawn Thermidor

Fries & Caesar salad

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

DESSERTS

Riley's Sticky Toffee Christmas Pudding

Rum custard, Christmas pudding ice cream

or

Orange Marmalade Crème Brulee

Chocolate orange fudge brownie, vanilla pod ice-cream

or

**Selection of Cheese, Biscuits, Celery, Grapes
& Christmas Cake**



£50 per head

New Year's Eve

TAKE AWAY

The 3 course meal has been crafted by our chefs, all ready for you to collect in the afternoon so you can enjoy New Year's Eve in the comfort of your own home without the hassle of cooking from scratch

STARTERS

**Whipped Goat's Cheese, Blossom Honey,
Beetroot & Balsamic Puree, Brioche Wafer**

Rocket leaves, toasted hazelnuts, mustard & apple dressing

Baked Crab & Prawn Thermidor Tartlet

Little gem salad, pecorino & Caesar dressing

MAINS

Breast of Chicken

*Woodland mushroom sauce, dauphinoise potatoes,
thyme roasted carrots, buttered fine green beans*

Fillet of Salmon

*Herb roasted new potatoes, tender stem broccoli,
lemon butter sauce, tiger prawns*

DESSERTS

Riley's Dubai Chocolate

Pistachio & Milk Chocolate Ganache

Lemon Curd & Ginger Cheesecake

Raspberry & Meringue Mess

£27.50 per person

New Year's Day

STARTERS

French Onion Soup

Grilled cheese crouton

Prawn & Smoked Salmon Cocktail

Fennel & apple salad, watercress, marie rose sauce, toasted focaccia

Whipped Chicken Liver Parfait

Onion jam, brioche toast & rocket salad

Goat's Cheese Salad

*Hazelnut & mustard dressing, beetroot & balsamic puree,
pea shoots, brioche croutons*

MAINS

Slow Roast Beef Brisket

*Roast gravy, Yorkshire pudding, roast carrot & parsnip, steamed broccoli,
creamy mash & roast potato*

Slow Roast Belly Pork

*Stuffed with sage & apple, braised red cabbage, apple puree, roast carrot & parsnip,
crackling, roast potato, seasoned Yorkshire pudding, roast gravy*

Salmon, Smoked Pancetta, Potato Gnocchi

Wood-fired roast pepper & tomato ragu, basil & olive pesto

Baked Applewood Cheddar, Mozzarella, Leek & Spinach Lasagne

Woodland mushroom sauce, rocket & sun blushed tomato salad

DESSERTS

Lemon Curd Cheesecake

Berry coulis & raspberry ripple ice cream

Sticky Toffee Parkin Pudding

Salted caramel sauce, creamy custard, homemade ice cream

Cherry & White Chocolate Mess

*White chocolate cream, homemade meringue,
cherry compote, winter berry sorbet*

Riley's Dubai Chocolate

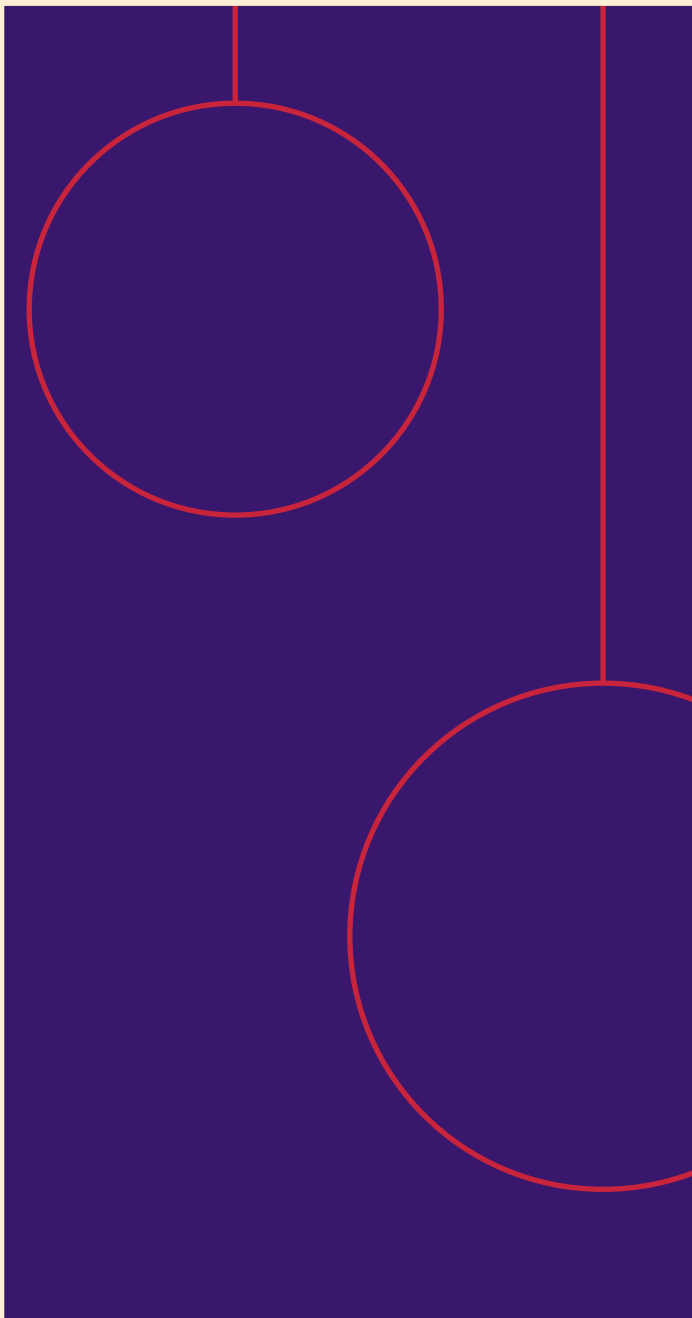
Chopped pistachios, milk chocolate ganache

**Selection of Cheese, Biscuits, Celery,
Grapes & Christmas Cake**



£40 per person

Under 12s £20



Pot House Hamlet, Silkstone, Barnsley S75 4JU
Tel: 01226 792525
www.rileyspottingshed.co.uk