



GOINGS ON; AT A GLANCE

December 1st - the festivities begin, including the serving of our renowned festive Afternoon Tea throughout the month and our festive private dining menu served in The Broadley Room.
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December 9th & 16th - Christmas House Party Nights held in our elegant Rose Room, book a table, and enjoy dinner, dancing and celebrating the festivities. Or if you'd like to host your own Christmas party night including a 3-course dinner, dates are available throughout December.
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Christmas Eve - Festive Afternoon Teas will be served throughout the afternoon and an a la carte dinner peppered with festive notes will be available in The Bloomsbury Room from 6-8pm. For those sleeping over, night caps will be served until 10pm in the Hockney Room.

Christmas Day - A Champagne breakfast for residents served from 8am until 9.30am. Followed by a truly indulgent Christmas Day lunch from 12pm throughout the house for residents and non-residents. In the evening it's a relaxed affair with the Hockney Room bar & Bloomsbury Room closing at 6pm and kitchen hampers available to graze upon to overnight guests.
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Boxing Day - Boxing Day Lunch will be served in the Rose Room 12pm for 12.30pm, kicking off with a sparkling reception. For those who are sleeping over, as with Christmas day the Hockney Room will be closing at 6pm.
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New Years Eve - The last of festive Afternoon Teas will be served until 4pm. An opulent eight course tasting dinner will be served in the Bloomsbury Room at 7.30pm, and a masquerade ball will begin at 7pm in our Rose room with a 4 course meal and disco dancing.
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New Years Day - A full Yorkshire breakfast will be served in the Bloomsbury Room 8.30am until 9.30 am for those who have stayed over.
After which, the hotel will close until Monday 15th January.

Please note for full details of our Christmas & New Years stay see p.8 & p.11. To book any of festive offerings including Afternoon Teas or private dining please email us at info@ticktongrange.co.uk or give us a call on 01964 543 666

Tickton Grange

CHRISTMAS & NEW YEAR

Generous festive fare, roaring firesides, hand woven winter wreaths decking the halls and the warming amber glow of candlelight; our house is enlivened at Christmastide. The season to come together, whether you are gathering with friends, taking the team out, sleeping over or putting on your sparkly dancing shoes, at our home its very much a family affair and the more the merrier too.

FESTIVE AFTERNOON TEA

Laced with the flavours of Yuletide & perfect for enjoying together, festive Afternoon Tea is served throughout the house from December 1st - 24th & 27th - 31st, Monday to Saturday from 12 noon - 4pm & Sunday 2.30pm - 4.30pm.

SWEETS

Mince pie
Cherry cheesecake
Chocolate & orange tart
Red velvet cake
Amaretto pannacotta
Homemade cranberry scones,
strawberry jam & clotted cream

SAVOURIES

Charcoal cheese custard with crisp filo pastry
Seasonal sausage roll
Staal's smoked fishcake
House cheese straws

SANDWICHES

Smoked salmon, lemon & black pepper
Turkey & stuffing
Brie & cranberry
Truffled egg mayonnaise

TEAS

Accompanied by a bottomless pot of loose leaf tea.
Choose from;
Buckingham palace, York earl grey,
Tickton Grange blend, Berry berry fruit,
China green jasmine flower or Peppermint

Traditional Afternoon Tea - 32.50 per person

Accompanied by a glass of Prosecco Extra dry, Naonis, Venteto - 39.50

A glass of crisp Artisan Gin & Tonic - 39.50

Accompanied by a glass of Champagne; Cuvée de Reserve Brut,
Gallimard Père & Fils -43.50

FESTIVE PRIVATE DINING

Deliberately intimate, our private dining room; the Broadley, sits up to 20 guests and is just the space to celebrate the festivities. Offering a private festive menu, if you are looking to make a real occasion of it, evenings are available from December 1st - 24th inclusive and the 27th - 30th.

TO START

Parsnip soup, honey, black sesame (v)
East Yorkshire ham terrine, smoked mayonnaise, dill pickled vegetables
Staal's smoked fish cake, curried cauliflower, herb oil

TO FOLLOW

Roast turkey, seasonal stuffing, smoked bacon
8oz East Yorkshire sirloin steak, whisky & orange jus
Pan fried monkfish, sage, chestnut, apple
Butternut squash farro risotto, goat curd, pumpkin seeds

TO FINISH

Christmas spiced pudding, rum sauce
Cherry & mascarpone cannelloni, aerated chocolate, cherry sorbet
Artisan cheese selection, house baked fruit loaf & accompaniments

FOR AFTERS

Freshly ground coffee & Tickton truffles

49.75 per guest

Please note the room hire fee for Broadley Room is £50.
A non-refundable deposit of £10 per person secures your booking.

We ask that numbers & menu choices are finalised
two weeks before your event.

CHRISTMAS PARTIES

Hosting exclusive Christmas parties for 21 to 150 guests throughout December, if you are in pursuit of throwing a great office do' or a big family bash, our Rose Room is the perfect space to hold a private Christmas party. Offering a festive menu, its own bar & use of the Garden Room to spill into next door, Looking for something smaller the Garden room can fit up to 40 guests.

TO START

Roast butternut squash veloute, cumin toasted pumpkin seeds
Confit duck & ham terrine, fig chutney, sourdough toasts
Staal's smoked salmon fish cake, lemongrass sauce

FOR MAIN

Roast turkey, seasonal stuffing, smoked bacon
Pan roasted cod loin, onion cream
Mushroom & caramelised onion wellington, blue cheese cream

DESSERT

Christmas spiced pudding, rum sauce
Vanilla creme brulee, poached winter fruits, cherry sorbet
Tickton artisan cheese, house baked fruit loaf, grapes, celery, biscuits

£42 per guest

ADD ONS

Coffee & Tickton truffles - £5 per person
Glass of prosecco served on arrival or to toast - £8 per person
Evening House DJ - £360

Please note a £10 per person non-refundable deposit secures your booking.

Working with our events team to plan your party, we ask that final numbers and all menu choices be given no later than 2 weeks prior to your event.

HOUSE PARTY NIGHTS

Saturday 9th December & Saturday 16th December

A Tickton tradition & two of our favourite dates in the Christmas calendar, our house party nights are always ones to remember. All about celebrating the festivities in style, book a table for a party of 6 or more & enjoy a prosecco arrival & a three course dinner before dancing the night away with our resident House D.J

TO START

Roast butternut squash veloute, cumin toasted pumpkin seeds
Confit duck & ham terrine, fig chutney, sourdough toasts
Staal's smoked salmon fish cake, lemongrass sauce

FOR MAIN

Roast turkey, seasonal stuffing, smoked bacon
Pan roasted cod loin, onion cream
Mushroom & caramelised onion wellington, blue cheese cream

DESSERT

Christmas spiced pudding, rum sauce
Vanilla creme brulee, poached winter fruits, cherry sorbet
Tickton artisan cheese, house baked fruit loaf, grapes, celery, biscuits

£49.50 per guest

Please note our house party nights have a 7pm arrival time and food is served at 7.30pm.

To secure your booking we require a minimum table size of 6. A £10 per person non-refundable deposit secures your booking.

Menu choices are to be given no later than 2 weeks prior to date of event.

CHRISTMAS DAY LUNCH

Generous, rich & full of indulgence, Christmas lunch is one to savour. Served throughout the house, arrive at 12pm to dine in The Rose Room at 12.30pm, 1pm to dine in The Bloomsbury Room at 1.30pm, or if you'd like to dine privately the Broadley Room can be booked for 12 -20 guests arriving at 1pm.

TO WELCOME

A glass of chilled prosecco

TO START

Winter spiced parsnip soup, smoked cheese croutons, chives
Justin Staal's cold smoked salmon & white crab roll,
spiced crabcake, celeriac slaw

SORBET

Raspberry & Champagne 'Bellini'

TO FOLLOW

East Yorkshire roast bronze turkey, pigs in blanket,
chestnut stuffing, rich turkey gravy
Yorkshire beef fillet, braised cheek croquette,
confit marrow shallots, port jus
Fillet of wild seabass, spring onion, leeks, vermouth sauce
Wild mushroom & caramelised onion wellington,
onion cream, truffle

TO FINISH

House christmas pudding, rum sauce, mince pie ice cream
Tickton black forest 'gateau'
Artisan cheeses, house baked fruit loaf, grapes, celery, biscuits

FOR AFTERS

Coffee & handmade Tickton truffles

£100 per person
£55 for children under 12

Please note a £25 per person non-refundable deposit secures your booking. We ask that full menu choices including wine are given by the 1st of December.

BOXING DAY

Served in the beauty of The Rose Room, Boxing Day lunch boasts the very best of East Yorkshire produce with a dash of seasonal cheer. Arrive to a crisp glass of bubbles at 12pm for 12.30pm service.

TO WELCOME

A glass of chilled prosecco

TO START

Roasted squash veloute, cumin infused toasted pumpkin seeds
Confit duck & ham terrine, fig chutney, sourdough toasts
Staal's smoked salmon fish cake, lemongrass sauce

TO FOLLOW

Roast sirloin of Yorkshire beef, Yorkshire pudding, rich gravy
Pan roasted cod loin, onion cream
Mushroom & caramelised onion wellington, blue cheese cream

TO FINISH

Brioche butter pudding, vanilla seed custard
Creme brulee, poached winter fruits, cherry sorbet
Tickton artisan cheese, house baked fruit loaf, grapes, celery, biscuits

FOR AFTERS

Coffee & handmade Tickton truffles

£65 per person
£35 for children under 12

Please note a £25 per person non-refundable deposit secures your booking. We ask that full menu choices including wine are given by the 1st of December.

CHRISTMAS STAYS

Our home, a family house, dressed in dried flowers, foraged foliage, twinkling lights and roaring fire sides, is all about tradition, indulgence and winding down over Yuletide.

Whether you're visiting relatives in the area, are looking for a room at the inn or simply want to switch off from all the fuss over Christmas time, we have a number of different options for stays.

CHRISTMAS EVE DINNER, BED & BREAKFAST

The most indulgent of them all, our Christmas Eve Dinner Bed Breakfast kicks off your Christmas celebrations with mulled wine, mince pies and a little gift from us to you on arrival, followed by a delicious three course a la carte dinner served in our newly refurbished Bloomsbury Room. Christmas morning and there's only thing one for it, a full Yorkshire breakfast served with a glass of chilled Prosecco before you head out on your visits for Christmas Day. Or, if you'd like to stay for lunch with us there is always the option to book a table. Just make sure you do so as far as possible in advance as tables are booked up quickly.

Starting from £265 based on two people sharing.

CHRISTMAS EVE BED & BREAKFAST

Travelling to get together with family or friends and in need of a room at the inn? Sleep over with us on Christmas Eve on our B&B rate from just £140 based on two people sharing.

CHRISTMAS DAY & BOXING DAY BED & BREAKFAST

Heading out to get together with loved ones but looking for a comfy bed to crash into at the end of the festivities? Sleep over with on Christmas Day or Boxing Day night on our B&B rate from just £125 based on two people sharing. Please note that on both evenings our restaurant and bar will be closed, so our staff can head home to celebrate with their families after busy lunch services.

TWIXMAS

Some R&R between festivities is always necessary and throughout twixmas period, we will be running our sparkling dinner, bed & breakfast rate, including prosecco on arrival and a three-course dinner in our Bloomsbury Room, as well as our bed & breakfast stays. As with all our Christmas stays either head to our website to book: www.ticktongrange.co.uk or call us on 01964543666.

N.Y.E MASQUERADE BALL

The epitome of elegance our masquerade ball is an evening dedicated to decadance & dancing. Dress code black tie, arrive at 7pm to a champagne reception, before enjoying a four course dinner served at 7.30pm, a solo crooner & a set from our resident house DJ, all topped off with a midnight toast when the bells chime.

WELCOME

Champagne & nibbles

TO START

Parsnip soup, honey & black sesame
East Yorkshire ham terrine, smoked mayonnaise, dill pickled vegetables
Staal's smoked fish cake, curried cauliflower, herb oil

TO FOLLOW

Charred sirloin of beef, wild mushroom, whisky & orange jus
Pan fried monkfish, sage, chestnut, apple
Butternut squash farro risotto, goat curd, pumpkin seeds

PRE DESSERT

Clementine & basil

DESSERT

Sticky toffee pudding, boozy raisins, vanilla ice cream
Chocolate delice, vanilla mascarpone, cherry sorbet
Tickton artisan cheese, house baked fruit loaf, grapes, celery, biscuits

TO FINISH

Coffee & handmade Tickton truffles

MIDNIGHT TOAST

A saucer of Gallimard Père et Fils champagne

£100 per guest

Please note a £25 per person non-refundable deposit secures your booking. We ask that full menu choices including wine are given by the 1st of December.

N.Y.E TASTING DINNER

Served in the Bloomsbury Room, our New Years Eve Tasting Dinner marks the most opulent night of the year for our dining room. Itself inspired by the Bloomsbury set, a group of writers, intellectuals, philosophers & artists, they belived in creativity, innovation & beauty. But it's their sense of fun & freedom that we are most drawn to & it is these qualities that influence the evenings eight course tasting dinner.

Carefully crafted by our chefs, each course takes you on a seasonal journey through the spoils of the Wild Yorkshire triangle, with a touch of global influence.

Fine dining at its best expect;

FIRST COURSE
Champagne & 'nibbles'

SECOND COURSE
Velouté

THIRD COURSE
Fish

FOURTH COURSE
Haggis, needs & tatties

FIFTH COURSE
Shellfish

SIXTH COURSE
Main course

SEVENTH COURSE
Sorbet

EIGHTH COURSE
Dessert or
cheese board

FOR AFTERS
Coffee & handmade Tickton truffles

£100 per guest

Arrive at 7.30pm to a champagne reception before dining at 8pm. Guests are welcome to then join the masquerade ball to bring the New Year in in style. Please note a £25 per person non-refundable deposit secures your booking. Menu items are available on the 1st of December. We ask that balance of payment and wine choices are given by the 11th of December.

N.Y.E STAYS

A Georgian house built in the age of frivolity and fun, a night of revelry is what we do best, and what better occasion to pull out all the stops that New Year's Eve. Whether tasting, or dining, enjoy our most opulent night of the year safe in the knowledge that when it's finally time to retreat its straight up the stairs to a gorgeously comfy bed.

TASTING STAY

An evening of pure indulgence, see the New Year in in our newly refurbished Bloomsbury Room. Oozing elegance and sophistication and inspired by the Bloomsbury set, their ethos of creativity and innovation is the driving pulse behind our cookery and will be emulated in an eight-course tasting menu crafted by our chefs. Arrive first to champagne and canapes before beginning your epicurean adventure through the spoils of East Yorkshire, with a touch of global influence.

Full & inspired, before the bell tolls you can head to the Rose Room to dance the New Year in, or retreat to the Hockney Room to sit beside the fire with a saucer of champagne. And New Years day morning? A full Yorkshire breakfast or perhaps smoked salmon and scrambled egg or avocado on toast, to see you on your way.

Starting from £360

N.Y.E MASQUERADE STAY

An evening of decadence & delight, join us for our masquerade ball and an overnight stay to welcome the New Year in the lap of luxury. Hosted in the grandeur of our Rose Room arrive to a champagne reception with nibbles, before sitting down to a delicious four course menu designed by our chefs. Once dinner is finished, it's time to head to the dance floor. Enjoy a live set from an NYE crooner, before our house D.J takes the stage.

And when the bells chime? saucers of Gallimard Père et fils Champagne will be served to cheers, followed by dancing the night away. Then to kick of 2024, a hearty full Yorkshire Breakfast the next morning when you wake, perfect for setting the tone (and nursing any sore heads!)

Starting from £360