

# DRINKS PACKAGES

To help you celebrate in style we have put together some packages to help you save a little on those party drinks rounds

*Pre-order only*

## BEER - SAVE 10%

Six Bottles of Heineken for £21  
Six Bottles of Heineken 0.0 for £17  
Six Bottles of Sol for £22  
A selection of six Lagunitas for £23  
Six Bulmers Original for £23  
Six Rekorderlig - Wild Berry & Spiced Plum £24

## Big party?

24 bottles of Heineken or Sol  
for the price of 20

## WINE

Save 20% when buying  
six or more bottles!  
Choose from:

### Red

- Finca De Rioja
- Andean Malbec
- Ponte Giò Rosso

### Rosé

- Lyric Pinot Blush
- Jack and Gina Rosé

### White

- Ponte Gio Bianco
- Cloud Island Sauvignon
- Woolshed Chardonnay

### Bubbles

- Vignana Prosecco

## GET IN THE CHRISTMAS SPIRITS

... Save up to 20%  
(Only available when pre-ordered)  
Minimum 4 people

Choose any of the below bottles of  
spirits for £100

1 x Gordon's Pink Gin  
20 x Fever-tree tonic

1 x Ketel One Vodka  
20 x Madagascan Cola

1 x Haig Clubman Whisky  
20 x Madagascan Cola

1 x bottle of Tanqueray Gin  
20 x Fever-tree tonic

1 x Captain Morgan Spiced Rum  
20 x Fever-tree Madagascan Cola



# MERRY CHRISTMAS

To book your festive celebration, either visit  
our website or speak to one of our lovely staff

BLACK HAT, 11 Church Street, Ilkley, LS29 9DR

[www.blackhatilkley.co.uk](http://www.blackhatilkley.co.uk)

Tel: 01943 607214

[f /blackhatilkley](https://www.facebook.com/blackhatilkley)

XMBKT4 S2 B2

We are proud to support the charity Mind, and we would like to add a voluntary donation of 50p per head for all sit-down meals over the festive period. We understand that everyone donates in their own way, so if you would like this removed then please speak to one of our staff. Merry Christmas x



Registered charity number 219830

# CHRISTMAS DAY MENU

**Aperitif on Arrival** - (Prosecco or Mulled Wine)     **4 courses £65**

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## To Begin

Roast Celeriac and Granny Smith Apple Soup with crusty granary bread (V)

Game Terrine, spiced plum chutney and toasted brioche

Salt Baked Beetroot and Yellison Goat's Cheese Tartlet (V)

Scottish Smoked Salmon, with leaves & dill crème fraiche (GF)

## Main Event

Roast Turkey Crown, apricot & sage stuffing, pigs in blankets, duck fat roasted potatoes, honey-roasted root veg, seasonal greens & gravy

Wild Mushroom Chestnut and Truffle Butter Wellington, chicory & pomegranate salad (V)

Pistachio Crumb Cod, baby fondant potatoes, roast vine tomatoes and sauce vierge (N)

8-Hour Braised Ox Cheek, celeriac purée, dauphinoise potatoes & buttered kale (GF)

## Desserts

Christmas Pudding, brandy butter and crème anglaise (A)

Dark Chocolate Fondant with hazelnut and tonka bean ice cream (N)

Salted Caramel Crème Brûlée and cinnamon shortbread

Selection of Fine Yorkshire Cheeses, spiced plum chutney, sourdough crackers

A Trio of Ice Cream, your choice of locally-made ice cream with Belgian chocolate sauce (V)(GF)

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## To Finish

Coffee & Mince Pies

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Vegan options available on prior request

(V) = Vegetarian (GF) = Gluten Free (A) = Alcohol (N) = Contains nuts

# FESTIVE FAYRE

**3 courses £23.95**

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## To Begin

Roast Butternut Squash, Chilli & Coconut Soup with crusty granary bread (V)

Scottish Smoked Salmon with leaves & dill crème fraiche (GF)

Ham Hock Terrine with piccalilli & crostinis

Oven Roast Vegetable Tart with basil pesto (V)

## Main Event

Roast Turkey Crown, apricot & sage stuffing, pigs in blankets, duck fat roasted potatoes, honey-roasted root veg, seasonal greens & gravy

8oz Rump Steak with roast tomato, portobello mushroom, pickled shallot, beef dripping chips and peppercorn sauce (£3.00 Supp)

Salmon Fillet, champ mashed potatoes, tenderstem broccoli and dill cream (GF)

Feta, Pea and Mint Risotto (V) (GF)

## Desserts

Xmas Pudding with brandy butter and crème anglaise (A)

Dark Chocolate Fudge Brownie with a choice of pouring cream or vanilla ice cream

Salted Caramel Crème Brûlée with a cinnamon shortbread biscuit

A Trio of Ice Cream, your choice of locally-made ice cream with Belgian chocolate sauce (V)

(V) = Vegetarian (GF) = Gluten Free (A) = Alcohol