

PLANNING A PARTY...  
CELEBRATE THE  
FESTIVE SEASON  
WITH US IN OUR  
PRIVATE DINING  
ROOM...

Whether dining with friends or celebrating  
with family a warm welcome awaits you...

Delicious festive cocktails  
and open log fires...

The perfect place to spend time  
with family and friends.

For further details about our private  
dining room please call:

01845 537369

Or email:

enquiries@thecarpentersarmsfelixkirk.com

The Carpenters Arms is brought to you by

PROVENANCE INNS & HOTELS

TREAT YOURSELF THIS CHRISTMAS & STAY THE NIGHT!



FESTIVE SLEEPOVER...

Bed and breakfast with mulled wine and mince pies

From £99 per room  
Valid 27 November - 21 December  
(Sunday - Thursday)

CHRISTMAS CELEBRATION...

Arrive to mulled wine and mince pies on Christmas Eve  
for a luxurious two night stay with accommodation  
and full Yorkshire breakfast on both days.

The Christmas package includes  
dinner on Christmas Eve and a six course  
gourmet lunch on Christmas Day.  
From £499 per room in a Standard Double

NEW YEAR ESCAPES...

Celebrate 2017 & welcome 2018  
with an indulgent six course dinner

Our New Year's Eve party will start with a glass  
of Fizz & canapés on arrival followed  
by an indulgent meal.

From £299 per room in a Standard Double including dinner  
and full Yorkshire breakfast.

50% deposit is required at time of booking with a 2 week cancellation policy.  
(£25 Supplement for Garden Rooms) Subject to availability.  
(based on two people sharing)

PROVENANCE GIFT VOUCHERS

PROVENANCE GIFT VOUCHERS

Find the perfect gift for any occasion  
with a gift or voucher from  
Provenance Inns & Hotels.

Treat friends and family to Champagne  
afternoon tea or an overnight escape  
at one of our award winning Inns.  
Available to purchase at all of  
our Inns & Hotels  
or online...

£10, £20 & £50  
vouchers are available.



PROVENANCE INNS & HOTELS | www.provenanceinns.com

WEST PARK  
HOTEL RESTAURANT BAR  
HARROGATE T: 01423 524471

The Carpenters Arms  
FELIXKIRK T: 01845 537369

The Oak Tree Inn  
HELPERBY T: 01423 769189

The Punch Bowl Inn  
MARTON CUM GRAFTON T: 01423 322519

Black Bull Inn  
MOULTON T: 01325 377556

Crown and Cushion  
WELBURN T: 01653 618777

CLEVELAND TONTINE  
STADLEBRIDGE T: 01609 882671

CHRISTMAS &  
NEW YEAR  
2017

www.thecarpentersarmsfelixkirk.com  
01845 537369 | enquiries@thecarpentersarmsfelixkirk.com

JOIN US FOR THE FESTIVE SEASON

## FESTIVE MENU

Monday to Wednesday £24.95  
Thursday to Sunday £29.95

**White Onion & Cider Soup (V)**  
Sage Oil

**Pheasant, Black Pudding & Apple Spring Roll**  
Cranberry & Chilli Relish

**Smoked Salmon**  
Horseradish Crème Fraîche & Buttered Yorkshire 'Blini'

**Poached Pear & Harrogate Blue Cheese Salad (V)**  
Candied Pecans

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**Traditional Roast Turkey**  
Sage & Onion Stuffing, Roast Potatoes  
& All the Trimmings

**Grilled Fillet of Salmon**  
Crushed Potatoes with Olive Oil &  
Spring Onion, Spinach & Salsa Verde

**Braised Feather Blade of Beef**  
Mashed Potato, Glazed Chantenay Carrots,  
Red Wine & Parsley Jus

**Spiced Vegetable Tagine (V)**  
Lemon Coriander Cous Cous

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**Christmas Pudding**  
Rum Sauce & Brandy Butter

**Vanilla Bean Crème Brûlée**  
Homemade Shortbread

**Dark Chocolate Torte**  
Black Cherry Compote & Mascarpone

**Seasonal Cheese Plate**  
Harrogate Fruit Cake, Grapes, Celery & Chutney

*Festive menu available from 27th November 2017 to 23rd December 2017.  
A discretionary 10% service charge will be added to all tables of 8 or more.  
All our food is prepared to order and we strive to satisfy all dietary  
requirements. If you require information about any ingredients or  
allergens in our dishes please ask a member of our team.*



## CHRISTMAS DAY MENU

6 Courses £79.95

**Welcome Fizz on Arrival with  
Canapés & Nibbles**

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**Butternut Squash Velouté (V)**  
Sage Crème Fraîche & Chilli Oil

**Trio of Salmon – Gravdax, Smoked, Hot**  
Marinated Baby Beetroot, Pickled Cucumber,  
Horseradish Crème Fraîche

**Classic Prawn Cocktail**  
Paprika Marie Rose, Crisp Baby Gem,  
Marinated Tomato & Lemon

**Empire Game Plate**  
Cumin Spiced Venison Kebab, Partridge Spring Roll  
& Tandoori Pigeon Breast

**Twice Baked Cheddar & Spinach Soufflé (V)**  
Chicory & Walnut Slaw

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**Traditional Roast Turkey**  
Sage & Onion Stuffing, Roast Potatoes & All the Trimmings

**Sirloin of Beef Bordelaise**  
Spiced Carrot & Swede Purée

**Pan Fried Fillet of Seabass**  
Saffron Potato, Brown Crab Thermidor & Chive Beurre Blanc

**Roast Root Vegetable Wellington (V)**  
Winter Truffle & Spiced Tomato Sauce

**All Served with Christmas Vegetables to Share...**  
Roast Potatoes, Brussel Sprouts, Honey Glazed Carrots & Parsnips  
Red Cabbage with Apple & Sultanas

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**Christmas Pudding**  
Rum Sauce & Brandy Butter

**Chocolate Celebration Plate**  
Mango & Passion Fruit Delice

**Pear Frangipane Tart**  
Crème Anglaise

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**Christmas Cheese Board**

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**Tea & Coffee with Mince Pies & Petit Fours**



## SANTA'S LITTLE HELPER CHRISTMAS DAY MENU

Available for the under 12's  
£25.00

**Orange Juice & Nibbles**

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**Vegetable Sticks & Fruit with Hummus (V)**  
Chunky Carrots, Cool Cucumber & Juicy Grapes

**Tomato Soup with Grilled Cheese Croutons (V)**

**Classic Prawn Cocktail**  
Crispy Salad, Marie Rose & Brown Bread

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**Traditional Roast Turkey**  
Sage & Onion Stuffing, Roast Potatoes  
& All of the Trimmings

**Sausages & Mashed Potato**  
Garden Peas & Gravy

**Baked Fillet of Salmon**  
New Potatoes & Green Trees

**Penne Pasta (V)**  
Roast Vegetable Tomato Sauce & Grated Cheese

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**Christmas Pudding & Custard**

**Triple Chocolate Brownie**  
Vanilla Ice Cream & Hot Chocolate Sauce

**Vanilla Ice Cream & Mini Marshmallow**  
Hot Chocolate Sauce

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**Hot Chocolate with Marshmallows**



## NEW YEAR'S EVE MENU

6 Courses £59.95

**Welcome Fizz on Arrival with  
Canapés & Nibbles**

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**Seared King Scallop**  
Artichoke Purée, Raisin Vinaigrette

**Trio of Duck – Smoked, Rillettes & Parfait**  
Marinated Beetroot, Black Cherry & Juniper Jelly

**Sautéed Wild Mushrooms (V)**  
Toasted Brioche, Local Hens Egg & Béarnaise Sauce

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**Duo of Beef – Fillet Medallion & Braised Shin**  
Confit Garlic Mash, Horseradish Dumplings,  
Parsley Puree & Red Wine Jus

**Pan Fried Fillet of Seabass**  
Roast Pumpkin Puree, Crispy Capers & Salsa Verde

**Vegetable Pithivier (V)**  
Aubergine Caviar, Winter Truffle  
& Spiced Tomato Sauce

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**Tasting Plate of Puddings to Share**

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**Celebration Cheese Board**

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**Tea & Coffee with Petit Fours**

*Christmas Day and New Year's Eve Booking Terms and Conditions  
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or more. All our food is prepared to order and we strive to satisfy all  
dietary requirements. If you require information about any ingredients  
or allergens in our dishes please ask a member of our team.*