

The New Hobbit
Country Inn & Dining
★★★★



Let's
Celebrate



Let's Celebrate



CHRISTMAS 2022

*Join us for a Christmas to remember at The New Hobbit Hotel,
with glittering entertainment, food and service.*

*Whether you are looking for a festive lunch, private party
or a joiner party night, we have something to suit everyone
at The New Hobbit Hotel this festive season.*



Book now on **01422 316 231** or email sales@newhobbit.co.uk



CHRISTMAS FAYRE

AVAILABLE 12PM - 8PM,
EVERY SATURDAY & SUNDAY THROUGHOUT DECEMBER

STARTERS

Honey glazed pigs in blankets

Prawn cocktail, Marie Rose sauce, brown bread

Ham hock & pea terrine, chutney, croutes

Soup of the day, warm focaccia

MAINS

Roast turkey escalope with a sage and onion stuffing crust topped with streaky bacon, roast potatoes, pigs in blankets, root vegetables, cauliflower, honey glazed Chantenay carrots, cranberry sauce & turkey gravy (GF)

Roast topside of beef, roast potatoes, pigs in blankets, root vegetables, cauliflower, honey glazed Chantenay carrots & gravy

Pan fried salmon on a bed of olive & goats cheese mashed potato with a white wine sauce

Sautéed vegetables in herbed butter with gnocchi, topped with shaved parmesan

Lemon & thyme chicken breast, new potatoes, asparagus & green beans

DESSERTS

Sticky toffee pudding, vanilla ice cream

Crème brulee, shortbread biscuit

Cheesecake of the day, berry compote

Chocolate brownie, chocolate ice cream

Please make a member of staff aware if you have any allergies so we can cater accordingly

£20.95 * **£24.95**

2 courses

3 courses

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FESTIVE PARTY NIGHTS

AVAILABLE ON FRIDAY 2ND, 9TH & 16TH DECEMBER
AND SATURDAY 3RD, 10TH & 17TH DECEMBER

PRIVATE PARTIES are also available, please ask for details.

*We are experts in party planning so just dress to impress and let us do all the work.
You'll enjoy a delicious three course dinner, coffee and mince pies, hats,
novelties and crackers.*

Our DJ will then be sure to get the party started for you to dance the night away.

STARTERS

Spiced parsnip soup, crispy parsnips & truffle oil (V)

Ham hock & pea terrine, spiced fruit chutney & sourdough toast

Salmon & crab with dressed leaves, beetroot, mango, lime and chilli sauce

Smoked tofu & pickled winter vegetables, beetroot puree & an orange dressing (V)

MAINS

Roast turkey escalope with a sage and onion stuffing crust topped with streaky bacon served with roast potatoes, pigs in blankets, root vegetables, cauliflower, green beans, honey glazed Chantenay carrots, Yorkshire pudding & gravy

Pan roast fillet of hake, truffle and garlic pomme puree, braised fennel, fine beans & white wine sauce

Mushroom, brie, hazelnut & cranberry Wellington, buttered sprouts, roast potatoes, honey roasted carrots & parsnips (VG)

Roasted winter greens risotto, toasted almonds, vegan parmesan & dressed roquette (v)

DESSERTS

Classic xmas pudding, brandy anglaise (gluten, nut free & vegan available)

Belgian chocolate & orange tart, orange Anglaise & vanilla ice cream (V)

Glazed lemon tart, raspberry sauce

Apple tart, caramel sauce & all butter puff pastry, Cornish clotted cream, toffee sauce

£32.95

per person

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CHRISTMAS DAY LUNCH

Let us take the hassle out of Christmas leaving time for you to relax with your family and friends. All children will receive a small gift from Santa.

Bookings taken between 12.30pm - 2.30pm.

STARTERS

Roast parsnip & apple soup, black pepper crème fraiche with warm bread roll (GF/VG)

Roast pepper stuffed with buffalo mozzarella & girolle mushroom topped with Parma ham with dressed rocket

Rosemary & garlic stuffed baked Camembert, celery & carrot sticks with garlic croutes

Prawn & smoked salmon cocktail, tangy marie rose sauce & brown bread

MAINS

Roast turkey escalope with a sage & onion stuffing crust topped with streaky bacon, roast potatoes, pigs in blankets, root vegetables, cauliflower, honey glazed chantenay carrots, cranberry sauce & turkey gravy (GF)

Duck breast, pomme puree, honey glazed Chantenay carrots & served with orange and honey sauce

Salmon en croute, salmon fillet, cream cheese & spinach in puff pastry, lemon & herb roast new potatoes, tenderstem broccoli & served in a spinach cream

Beetroot & red onion tart tatin, new potatoes & roasted root vegetables (V)

DESSERTS

Xmas pudding, brandy crème Anglaise (VG)

Prosecco & blackcurrant cheesecake with mixed berry compote (GF)

Spiced apple tart, vanilla ice cream (VG)

Continental cheese board, chutney, apples, grapes & biscuits (VG)

Please make a member of staff aware if you have any allergies so we can cater accordingly

£65.00 * **£29.00**

per adult

per child (6-12)

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BOXING DAY

*Round off the Christmas period by joining us
for a delicious lunch with friends and family.*

Lunch is served 12 noon - 5pm

STARTERS

Creamy garlic mushrooms, garlic ciabatta

Prawn cocktail, tangy Marie Rose sauce, brown bread

Melon & Parma ham, winter berries

Soup of the day, warm bread roll

MAINS

Roast turkey escalope with a sage and onion stuffing crust topped with streaky bacon / roast topside of beef / loin of pork served with roast potatoes, pigs in blankets, root vegetables, cauliflower cheese, green beans, honey glazed Chantenay carrots, yorkshire pudding & gravy

Spinach & ricotta tortellini in a basil pesto cream sauce, topped with shaved parmesan

Fisherman's pie, cod, salmon & prawns in a rich sauce, topped with a cheesy mash & seasonal vegetables

DESSERTS

Sticky toffee pudding, vanilla ice cream

Crème brulee, shortbread biscuit

Chocolate brownie, chocolate ice cream

Lemon possett

£9.00 * **£14.95** * **£9.00**
starters mains desserts

Gluten free and vegan options available. Please advise us of any dietary requirements.

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Managed and operated by Countrywide Hotels