



OFF PISTE

AT

*The Pass*



BY MATTHEW HYDE

Celebrate the Christmas  
festivities in our  
Immersive Dining Kitchen  
where your guests can  
mingle & Raise a Glass

3-COURSE  
*Dining Menu*  
*at The Pass*

SHARING STARTER

Rustic Breads  
Tippy Camembert  
Crispy Salami Cups with Brie & Hot Honey  
Bratwurst Sausage Roll with Currywurst Glaze  
Homemade Chutney - Fig & Red Onion  
Gherkins & Pickles

MAIN COURSE

Dinde au Vin  
Turkey Served with Creamy Mash & Winter Roots

Beef Bourginion  
Served with Creamy Mash & Winter Root Vegetables

Celeriac & Parsnip Wellington with Crispy Sage  
Served with Creamy Mash & Winter Root Vegetables

All served with Sharing Bowls of Port & Cinnamon Braised  
Cabbage

DESSERT

Black Forest Trifle  
Mince Pie Macaron  
Apple & Blackberry Strudel Mess

£50.00 + VAT PP



5-COURSE  
*Dining Menu*  
*at The Pass*

AMMUSE BOUCHE

Spiced Parsnip Veloute

SHARING STARTER

Rustic Breads

Tipsy Camembert

Crispy Salami Cups with Brie & Hot Honey

Bratwurst Sausage Roll with Currywurst Glaze

Homemade Chutney - Fig & Red Onion

Gherkins & Pickles

MAIN COURSE

Dinde au Vin

Turkey Served with Creamy Mash & Winter Roots

Beef Bourginion

Served with Creamy Mash & Winter Root Vegetables

Celeriac & Parsnip Wellington with Crispy Sage

Served with Creamy Mash & Winter Root Vegetables

All served with Sharing Bowls of Port & Cinnamon Braised  
Cabbage

DESSERT

Black Forest Trifle

Mince Pie Macaron

Apple & Blackberry Strudel Mess

Followed By a Mini Baileys Hot Chocolate & Cream

£60.00 + VAT PP



# FESTIVE *Roaming Menu*

Served in Recyclable Craft Packaging

£15 + VAT pp - One Option

£25 + VAT pp - Two Options

## LOADED FRIES

Brie & Cranberry

Pulled Turkey, Baba Gravy & Stuffing

Shredded Sprouts & Stuffing with Gravy

Swedish Meatballs with Cranberry & Gravy

## MINI PIE

SERVED WITH TIPSY RED CABBAGE

Turkey with Cranberry

Beef & Ale

Winter Root

## MAC N CHEESE

Wendsleydale with Honey Roast Ham & Shredded Sprouts

Shredded Sprout & Stuffing Crumb

## FESTIVE SLIDERS

Yorkshire Beef, Brie & Cranberry

Pigs in Blankets

Turkey, Shredded Sprouts and Tippy Chutney

Winter Vegetable & Honey Roast Carrot Hummus

Bratwurst Bun with Brie, Cranberry, Crispy Onions & Sweet Mustard

A festive menu card with a white background and a large, thin-lined circular frame. The frame is decorated with various winter-themed illustrations: pine branches with berries in the top-left and bottom-right corners; a small bird perched on a branch in the top-right; a hand holding a glass of beer with a splash in the bottom-right; and stylized mountains in the bottom-left. The background is filled with faint, light blue snowflakes and stars. The text is centered within the frame.

# FESTIVE *Canape Menu*

MINIMUM OF 4 CANAPES

FROM £10 + VAT PP

Pigs in Blankets with Tomato Chutney

Gourmet Sausage Rolls with Spiced Chutney

Brie & Cranberry Parcels

Gourmet Bratwurst Rolls with Curryweist Glaze

Wendsleydale Bon Bons

Mini Turkey Pies

Crispy Glazed Chicken

Potatoes, Creme Fraiche & Chorizo Crumb

Sticky Pork Belly with Baba Glaze, Pickled Red

Onion & Gherkin

Mini Yorkshire Pudding with Pulled Beef & Thick

Gravy

Home Smoked Salmon Blini, Creme Fraiche &

Lemon Dill

Turkey & Cranberry Arancini

Winter Root Vegetable Arancini (VE)

Ribblesdale Goats Cheese, Fig & Honey Tartlet

Bang Bang Cauliflower (VE)

FESTIVE  
*Grazing Feast*

DROP OFF ONLY

£22 + VAT PP

Selection of Breads, Fig Chutney &  
Crackers

Salami / Coppa Di Parma

Brie / Wendsleydale with Cranberry

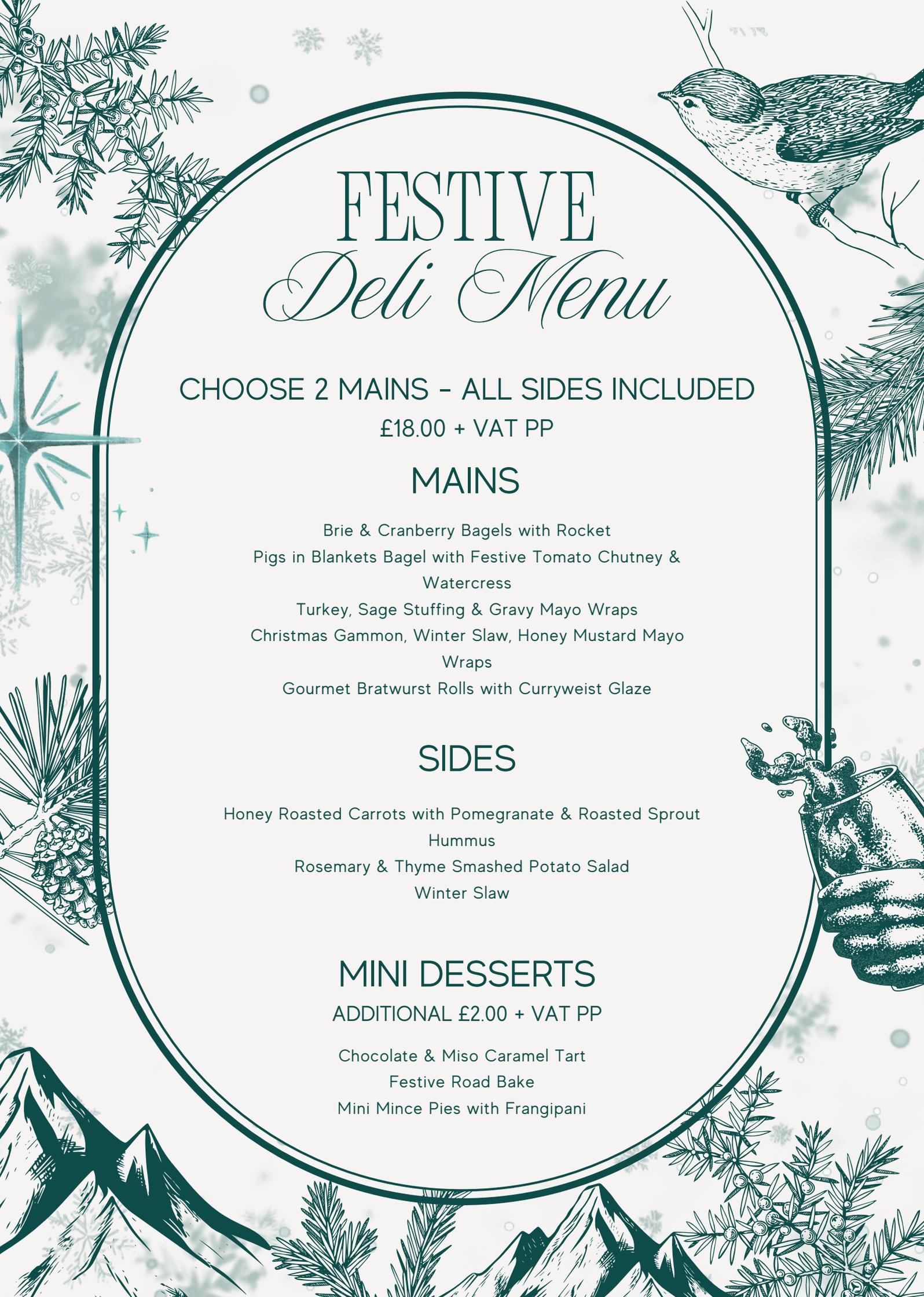
Kale, Brie & Redcurrant Quiche

Gourmet Bratwurst Rolls with Curryweist  
Glaze

Honey Roasted Carrots with Pomegranate  
& Roasted Sprout Hummus

Rosemary & Thyme Smashed Potato  
Salad

Winter Slaw



# FESTIVE *Deli Menu*

CHOOSE 2 MAINS - ALL SIDES INCLUDED

£18.00 + VAT PP

## MAINS

Brie & Cranberry Bagels with Rocket  
Pigs in Blankets Bagel with Festive Tomato Chutney &  
Watercress  
Turkey, Sage Stuffing & Gravy Mayo Wraps  
Christmas Gammon, Winter Slaw, Honey Mustard Mayo  
Wraps  
Gourmet Bratwurst Rolls with Curryweist Glaze

## SIDES

Honey Roasted Carrots with Pomegranate & Roasted Sprout  
Hummus  
Rosemary & Thyme Smashed Potato Salad  
Winter Slaw

## MINI DESSERTS

ADDITIONAL £2.00 + VAT PP

Chocolate & Miso Caramel Tart  
Festive Road Bake  
Mini Mince Pies with Frangipani



# 3-COURSE *Dining Menu* *Off Site*

## SHARING STARTER

Rustic Breads

Tipsy Camembert

Crispy Salami Cups with Brie & Hot Honey

Bratwurst Sausage Roll with Currywurst Glaze

Homemade Chutney - Fig & Red Onion

Gherkins & Pickles

## PLATED STARTER

Prawn Cocktail

Chicken Liver Parfait, Caramelised Red Onion Chutney on

Toasted Baguette

Winter Root Arancini

Wendsleydale Croquette

Spiced Parsnip Soup

## PLATED MAIN

Dinde au Vin

Turkey served with Creamy Mash & Winter Root  
Vegetables

Beef Bourginion

Served with Creamy Mash & Winter Root Vegetables

Honey Roast Gammon

Served with Dauphinois, Honey Roast Carrots &  
Roasted Sprouts

Turkey, Cranberry & Stuffing Pie

Served with Creamy Mash & Tipsy Red Cabbage



Celeriac & Parsnip Wellington with Crispy Sage  
Served with Creamy Mash & Winter Root Vegetables

Winter Root Pie  
Served with Creamy Mash & Topsy Red Cabbage

## TRIO OF MINI DESSERTS

Black Forest Trifle  
Mince Pie Macaron  
Apple & Blackberry Strudel Mess

## PLATED DESSERTS

Apple & Blackberry Strudel Mess

Traditional Sicky Toffee Pudding with Butterscotch  
Sauce, Brandy snap & Salted Caramel Cream

Chocolate Orange Tart served with Orange infused  
Cream

Creme Brulee with Cinnamon & Sugar Coated  
Cranberries

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