



WELCOME TO AYSGARTH

A TRULY ENCHANTING CHRISTMAS IN THE YORKSHIRE DALES

As frost settles over the rolling hills of the Yorkshire Dales, join us for a festive celebration in the heart of the national park. The charm of the countryside is at its most magical this season. Whether you're seeking a peaceful escape, a celebratory feast, or a cosy gathering with loved ones, we invite you to share it with us.

We sincerely hope to welcome you soon.
The Aysgarth Team



CHRISTMAS
RESIDENTIAL STAY
PACKAGES

2-NIGHT CHRISTMAS PACKAGE from £830 for two people

Christmas Eve, Christmas Day

CHRISTMAS EVE

Wednesday 24th December

- · Cream Tea On Arrival
- Three-Course Dinner In Palmers Restaurant
- Liquor Hot Chocolate Served Late In The Bar

CHRISTMAS DAY

Thursday 25th December

- Selection Of Hearty Yorkshire Breakfasts With Tea. Coffee And Juice
 - Five-Course Christmas Dinner In Palmers Restaurant
 - Afternoon Of Rolling Christmas Films In The Bar
- Coffee & Christmas Cake Afternoon Treat
- Evening Buffet/Platters Served In The Bar

BOXING DAY

Friday 26th December

- Selection Of Hearty Yorkshire Breakfasts With Tea, Coffee And Juice
 - Late Checkout

3-NIGHT CHRISTMAS PACKAGE from £1,125 for two people

Christmas Eve, Christmas Day & Boxing Day

Includes everything in the 2-Night Package.

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BOXING DAY

Friday 26th December

- Selection Of Hearty Yorkshire Breakfasts
 With Tea, Coffee And Juice
- Recommended Yorkshire Dales Walk (Map & Guide Provided)
- Three-Course Boxing Day Dinner In Palmers Restaurant

DEPARTURE DAY

Saturday 27th December

- Selection Of Hearty Yorkshire Breakfasts With Tea, Coffee And Juice
 - Late Checkout

Festive touches in your room

Complimentary parking

Complimentary Wi-Fi

NEW YEAR'S EVE RESIDENTIAL STAY PACKAGES

CELEBRATE THE ARRIVAL OF THE NEW YEAR WITH INDULGENT DINING, LIVE MUSIC, AND YORKSHIRE CHARM.



1-NIGHT NEW YEAR'S EVE PACKAGE

from £395 for two people

NEW YEAR'S EVE

Wednesday 31st December

- Cream Tea On Arrival
- Seven-Course Gala Dinner
- Live Swing Entertainment Throughout The Evening
- Midnight Countdown Celebration To Welcome 2026 In Style
- Glass Of Champagne At The Bells

NEW YEAR'S DAY

Thursday 1st January

• Selection Of Hearty Yorkshire Breakfasts With Tea, Coffee And Juice

2-NIGHT NEW YEAR'S EVE PACKAGE

from £595 for two people

Includes everything in the 1-Night Package,

plus

NEW YEAR'S DAY

Thursday 1st January

- Selection Of Hearty Yorkshire Breakfasts With Tea, Coffee And Juice
 - Guided Dales Walks
- Afternoon Tea, Coffee And Festive Cakes
- 3-Course Dinner In Palmers Restaurant

DEPARTURE DAY

Friday 2nd January

- Selection Of Hearty Yorkshire Breakfasts With Tea, Coffee And Juice
 - Late Checkout

Festive touches in your room

Complimentary parking

Complimentary Wi-Fi



FESTIVE MENU

2 courses £33 per person 3 courses £38 per person

27th November – 24th December (served 12pm – 9pm Monday to Saturday, 12pm – 8pm Sunday)

Duck Liver Parfait

Served with cherry compote and sourdough croûtes

Traditional Prawn and Crayfish Cocktail

Garnished with lemon

Wild Mushroom Puff Pastry Tart (v)

Garnished with crumbled goats' cheese and glazed with balsamic dressing

Roast Carrot, Parsnip and Ginger Soup (v)

Served with chargrilled sourdough and butter



Seared Loin of Yorkshire Venison

Served with roasted beetroot, fondant potato and game jus

Turkey Crown

Served with roasted and mashed potatoes, a Yorkshire pudding, winter vegetables and gravy

Roast Salmon Fillet

Served with crushed new potatoes and winter green vegetables with samphire velouté

Mushroom Wellington (v)

Served with roasted honey-glazed winter root vegetables and jus



Baileys and White Chocolate Cheesecake

Served with winter berry compote

Mulled Wine Poached Pear

Served with vanilla mousse and Morello cherry sauce

Traditional Christmas Pudding

Served with brandy sauce

Wensleydale Cheese Board

A selection of local cheeses with celery, grapes, and local crackers (+£5 supplement)

CHRISTMAS DAY MENU

£120 per person

Glass of Champagne on Arrival

Venison Carpaccio

With blackberries, radish and Parmesan shavings

Cream of Leek and Celeriac Soup (v)

Drizzled with white truffle oil and served with chargrilled sourdough and butter

Turkey Crown

Served with goose fat roasted potatoes, Brussels sprouts and pancetta, a Yorkshire pudding, seasonal vegetables, gravy and cranberry stuffing

Beef Wellington

Served with truffle mush, roasted honey-glazed winter root vegetables and red wine jus

Wensleydale Blue Cheese Salad (v)

With barley, butternut squash and maple-glazed walnuts

Duck Liver Parfait

Served with cherry compote and sourdough croûtes

Champagne Poached Monkfish with Prosciutto Vinaigrette

Served with lobster and Champagne bisque, potato fondant and samphire

Roasted Butternut Squash and Goat's Cheese Pithivier (v)

Served with red pepper coulis and winter vegetables

Traditional Christmas Pudding

Served with brandy sauce and winter berries

Poached Pear and Sherry Trifle

Mulled wine poached pear, sherry jelly, genoise sponge, vanilla custard, and fresh cream

Velvet Dark Chocolate Torte

Served with Morello cherry compote

Wensleydale Cheese Board

A selection of local cheeses with celery, grapes, and local crackers



Tea or coffee served with a warm mince pie

NEW YEAR'S EVE

7-Course Menu | £84.95 per person (non-residential)

ON ARRIVAL

Glass of Prosecco

Rosemary and Sea Salt Focaccia Whipped garlic butter

AMUSE-BOUCHE

Celeriac and Truffle Velouté

Thyme chantilly

STARTERS (CHOOSE ONE)

Duck Parfait Pistachio crumb, fig relish, toasted brioche

Roasted Beetroot Carpaccio

Candied walnuts, goat's cheese mousse, micro herbs (v) (gf)

Citrus-Cured Salmon Fennel and apple slaw, lemon crème fraîche (gf)

INTERLUDE

Prosecco and Raspberry Sorbet

MAINS (CHOOSE ONE)

Roast Fillet of Beef Truffle mash, charred shallots, red wine jus

Wild Mushroom and Spinach Wellington Fondant potato, madeira jus (ve)

Seared Halibut Lobster and saffron risotto. Prosecco cream (qf)

DESSERTS (CHOOSE ONE)

Dark Chocolate Sphere Salted caramel mousse, hazelnut praline, gold leaf, pouring caramel sauce

Passionfruit and Champagne Parfait Mango gel, coconut tuile, Prosecco sorbet

Artisan Yorkshire Cheese Selection Beetroot relish, truffle honey, biscuits, grapes

TO CONCLUDE

Freshly Brewed Coffee and Tea

Handmade Truffles











AYSGARTH FALLS

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