



We are already receiving bookings for our legendary Christmas party nights with superb food & disco on Fridays & Saturdays, along with non disco party nights throughout the week.

As always if you require a disco on a week day night we can arrange this for you, along with a private party venue. If you are planning your Christmas bash and require a specific date please give us a call to avoid disappointment.

To confirm your party night we will require a non refundable deposit of £5.00 per head. We will then require a pre-order for your food choices no later than 2 weeks before the date of your party. Why not meet up for a couple of drinks at Ackroyds ready to be seated for 8.00pm at Napiers . Weekend party nights finish at midnight.

We look forward to hearing from you soon  
Ian, Julia, Lucy  
& all the staff



This year our Christmas party nights will be running from November 23rd, through till December 22nd.

To Book you can contact us on  
Phone: 01756 799688  
Email: [info@napiersskipton.co.uk](mailto:info@napiersskipton.co.uk)

Please book specific dates early to avoid disappointment.



Weekend party nights

£29.95

Week night bookings

£27.50

Lunchtime bookings

£24.50



NAPIERS RESTAURANT  
CHAPEL HILL  
SKIPTON  
NORTH YORKSHIRE  
BD231NL

[www.napiersskipton.co.uk](http://www.napiersskipton.co.uk)  
01756 799688

# NAPIER'S



## RESTAURANT



## CHRISTMAS PARTY MENU



## Starters



*Cream of leek & potato soup.*

*Fine duck liver pate  
cumberland sauce with garlic and  
herb croute.*

*Creamy garlic mushrooms served on  
toasted brioche.*

*Poached salmon terrine wrapped in  
smoked salmon.*

*Crispy confit duck leg, apple &  
celeriac remoulade.*



## Main course



*Turkey with a twist  
Breast of local turkey folded around  
cranberry sage & onion sausage meat.,  
then wrapped in maple smoked bacon  
& oven roasted to perfection.*

*Pan fried cod loin served with a creamy  
parsley sauce.*

*Slow pot roasted brisket of beef in red  
wine and mushroom sauce.*

*Chestnut, spinach, wild mushroom &  
Brie Arancini .*

*Slow oven roasted classic lamb shank  
with a red Currant & rosemary jus.*

*All our main courses are served with  
goose fat roast potatoes and braised  
seasonal vegetables.*

## Dessert



*Traditional christmas pudding  
with brandy sauce.*

*Raspberry muffin pudding  
& lemon anglaise*

*Baked vanilla cheesecake  
served with winter berry compote*

*Dark chocolate & baileys pot  
served with shortbread biscuit*

*Chilled roasted pineapple  
with rum & caramel sauce & coconut  
ice cream*

