



THE
DROVERS
ARMS

CHRISTMAS CELEBRATIONS 2026



FESTIVE LUNCH & DINNER

It's time for festive dining so celebrate together with colleagues, friends and family and enjoy a homemade locally sourced 3 course festive dinner in the restaurant with festive tunes & crackers.

2 COURSES £31

3 COURSES £37

PER PERSON

Lunch 12.00pm – 2.00pm & Dinner 5.00pm – 8.00pm

Served from Friday 27th November until and including
Tuesday 22nd December 2026
(Unavailable on all Sundays)



FESTIVE LUNCH & DINNER MENU

Lightly spiced butternut soup, warm focaccia bread (V, VE, GFA)

Buttered puff pastry with cranberry & orange chutney baked with flat capper Yorkshire brie topped with wilted rocket leaf (V)

Prawn bloody Mary cocktail, crisp salad, warm bread (GFA, DF)

Pork & chorizo meatballs, rich tomato & red wine ragu, grated parmesan (DFA)

Traditional roast turkey, pig in blanket, sausage stuffing, seasonal vegetables and roasted potatoes (GFA, DF)

Roast salmon steak, buttered new potatoes, prawn dill & lemon butter sauce, seasonal greens (GF)

Classic chestnut & cranberry nut roast, sage & onion stuffing, seasonal greens, roasted potatoes (V, VE, GF)

Classic steak & Leeds ale pie with a Yorkshire blue cheese crust, roast gravy, seasonal vegetables & roasted potatoes

Classic Christmas pudding with traditional brandy sauce (V, GFA)

Classic crème brûlée with raspberries, shortbread fingers (V, GFA)

Traditional black forest trifle (V)

Duo of cheese, Wensleydale & Yorkshire blue, classic fruit cake, celery & grapes

CHRISTMAS EVE LUNCH & DINNER

Gather with friends and family this Christmas Eve and choose between our full à la carte menu served until 4pm or our special evening festive set menu commencing from 5pm.

2 COURSES £40

3 COURSES £48

PER PERSON

Full à la carte menu 12.00pm – 4.00pm

Set Christmas Eve Menu 5.00pm – 8.30pm

Bar Open 12.00pm – 11.00pm

Card details are required at the time of booking to secure your reservation. 7-day cancellation applies for all festive dining reservations, cancellation of booking or reduction of numbers after this time will be charged in full.

Should you wish to discuss anything specific with the team or to make a booking please contact them on 01757 288088

CHRISTMAS EVE DINNER MENU

House made soup of the day, warm bread (GF, VE)

Tossed portobello mushrooms, garlic and tarragon creme fraiche, warm toasted rosemary focaccia
(GFA, DFA, V, VEA)

Garlic king Prawns on dressed leaves, katsu curry dipping sauce (GFA, DFA)

Chicken liver and brandy pate, red onion compote warm breads, dressed salad leaves (GFA)

Salad of confit of duck leg, rocket, clementines and pomegranate, house vinaigrette dressing
(GF, DF)

Baked camembert with rosemary, garlic sea salt cranberry chutney,
warm breads and artisan crackers (V, GFA)

Flamed Venison Burger, caramelised red onion marmalade, Yorkshire blue cheese, tomatoes, house
slaw, sweet potato fries (DFA)

Chicken breast stuffed with Haggis wrapped in smoked bacon with a whisky cream sauce on a bed
of carrot and potato mash, winter greens

Gateau of aubergine, peppers, courgette, and tomatoes, roasted
tomato basil and red wine ragu (VE, GF)

Chargrilled flat iron steak (served medium rare) baked mushroom, tomato,
rocket parmesan salad, brandy pink peppercorn cream sauce, triple cooked chips (GF, DFA)

Grilled seabass fillets on sauté potatoes, samphire, saffron,
mussels and prawn chowder (GF, DFA)

Beer battered Haddock with triple cooked chips, Yorkshire caviar (mushy peas), house made tartar
sauce (GFA)

Steak and ale pie, blue cheese crust, triple cooked chips, winter greens

Classic Christmas pudding, brandy sauce (GFA, V)

Traditional Black Forest trifle (V)

Trio of Yorkshire Cheeses, Christmas cake, celery, grapes fruit chutney,
artisan crackers (V, GFA)

Cinnamon and clementine scented crème brûlée, shortbread fingers (V, GFA)

Warm lemon meringue pie, vanilla ice cream, lemon curd sauce drizzle (V)

Warm chocolate fudge brownie, clotted cream ice cream
(V, VEA, GFA, DFA)

DIETARY INFORMATION (GF) gluten friendly | (GFA) gluten free available | (V) vegetarian | (VA) vegetarian
available | (VE) Vegan | (DF) Dairy Free

CHRISTMAS DAY LUNCH

Enjoy a truly magical Christmas Day with your family and friends, relax and let us do the hard work so you can unwind and indulge with a delicious 6 course traditional Christmas Day lunch, including crackers and festive decor.

£130 PER PERSON

£75 PER CHILD
(UNDER 12 YEARS OLD)

Arrival from 12.00pm
Lunch served at 13.00pm
Bar Open 11.00am – 4.00pm
(Maximum table size 6 people)

A non-refundable deposit of £50 per person is required at the time of booking, full payment is due by Tuesday 1st December 2026 and pre orders no later than Tuesday 1st December 2026.

Should you wish to discuss anything specific with the team or to make a booking please contact them on 01757 288088 or www.thedroversarmsskipwith.com

CHRISTMAS DAY LUNCH MENU

Selection of bite size canapés for the table

Celeriac & white truffle soup with toasted almonds (GF, V, VE)

Prawn, crayfish & queen scallop cocktail with a bloody Mary sauce, crisp baby gem lettuce, celery
warm rosemary focaccia bread (GFA, DF)

Savoury Yorkshire blue cheese cheesecake on an oatcake crumb, tossed rocket, honey roasted beetroot
balsamic caviar pearls (V)

Baked ham hock, potato, & gruyère cheese pots, black pudding bon bons, warm rosemary focaccia (GFA)

Toasted bruschetta with tossed forest mushrooms, wilted rocket, drizzled with black truffle oil (V, VE)

Raspberry & sorrel sorbet palette cleanser

Classic Yorkshire Dales farm reared roast Turkey with a chestnut & sausage stuffing, pigs in blanket
rich roasted gravy & goose fat roasted potatoes (GFA)

English mustard & rosemary crusted striploin of Aberdeen Angus beef, goose fat roasted potatoes with a pan
roasted red wine sauce, Yorkshire pudding (GFA)

Classic salmon wellington with a spinach stuffing, buttered asparagus,
lemon dill cream sauce

Classic chestnut & 3 nut roast in shortcrust pastry,
roasted potatoes, roast herb jus (V, VE)

All served with braised sprouts, festive red cabbage, carrot & swede, honey roasted parsnips, wilted greens.

Classic brandy-soaked Christmas pudding, brandy sauce (V, VEA, GFA)

Classic triple layered sherry trifle, toasted almonds (V, GFA)

Dark chocolate tart, clotted cream, caramelised orange compote, chocolate flakes (V)

Tangy double layered lime & lemon mousse, shortbread fingers (V, GFA)

Yorkshire cheese selection for the table, fig chutney, artisan crackers, celery, grapes & pickled walnuts

Filter coffee and mints

DIETARY INFORMATION (GF) gluten friendly | (GFA) gluten free available | (V) vegetarian | (VA) vegetarian
available | (VE) Vegan | (DF) Dairy Free

BOXING DAY LUNCH

Forget the cooking (and the washing up!) this Boxing Day and let us take care of everything. Join us with friends and family and enjoy a delicious 2-course or 3-course festive set menu.

2 COURSES £40

3 COURSES £48

PER PERSON

Set Boxing Day Menu - 12.00pm - 6.45pm

Bar Open - 12.00pm - 9.30pm

Card details are required at the time of booking to secure your reservation, 7-day cancellation applies for all festive dining reservations, cancellation of booking or reduction of numbers after this time will be charged in full.

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BOXING DAY LUNCH MENU

STARTERS

House made soup of the day, warm bread (GF, VE)

Tossed portobello mushrooms, garlic and creme fraiche scented with tarragon, warm toasted rosemary focaccia (GFA, DFA, V, VEA)

Bloody Mary prawn and crayfish cocktail, warm focaccia bread (GFA, DFA)

Chicken liver and brandy pate, red onion compote, warm breads, dressed salad leaves (GFA)

Confit of duck leg salad, rocket, clementines and pomegranate, house vinaigrette dressing (GF, DF)

Baked Camembert, rosemary, garlic sea salt, cranberry chutney, warm breads and artisan crackers (V, GFA)

ROASTS

Roast Yorkshire turkey with all the trimmings, sage and onion stuffing, pigs in blanket (GFA, DFA)

Roasted top side Aberdeen Angus beef with an English mustard and Rosemary crust Yorkshire pudding (GFA, DFA)

Honey roasted gammon, Yorkshire pudding, sage and onion Stuffing (GFA, DFA)

Roast loin of pork, crispy crackling, sage and onion sauce, Yorkshire pudding, apple chutney (GFA, DFA)

Classic three nut roast with chestnuts and cranberries, Sage and onion Stuffing, Yorkshire pudding available (GF, VEA)

All roasts served with classic seasonal vegetables and roasted potatoes

Cauliflower cheese (GFA, V) £5

Maple roasted parsnips (GF, VE) £5

BOXING DAY LUNCH MENU

MAINS

Flamed venison burger, caramelised red onion marmalade, Yorkshire blue cheese, tomatoes, house slaw, sweet potato fries (DFA)

Chicken breast stuffed with haggis wrapped in smoked bacon, whisky cream sauce, carrot and potato mash, winter greens

Gateau of aubergine, peppers, courgette, and tomatoes, roasted tomato basil and red wine ragu (VE, GF)

Grilled seabass fillets on sauté potatoes, samphire, saffron, mussels, prawn chowder (GF, DFA)

Beer battered haddock, triple cooked chips, Yorkshire caviar (mushy peas), homemade tartar (GFA)

Steak and ale pie, blue cheese crust, triple cooked chips, winter greens

DESSERTS

Classic Christmas pudding, brandy sauce (GFA, V)

Traditional Black Forest trifle (V)

Trio of Yorkshire cheeses, Christmas cake, celery, grapes, fruit chutney, artisan crackers (V,GFA)

Apple and cinnamon crumble, English custard (GFA, V)

Warm lemon meringue pie, vanilla ice cream, lemon curd sauce drizzle (V)

Warm chocolate fudge brownie, clotted cream ice cream (V, VEA, GFA, DFA)

27TH - 30TH DECEMBER

Sunday 27th Until Wednesday 30th December 2026
The Drovers Arms returns to normal opening
times.

We will be offering our full menu and some festive
specials created by our Head Chef Mike and his
team.

Bookings advisable, no pre-orders or deposits
required.

Sunday 27th - 12.00pm - 6:45pm

Monday 28th - 12:00pm - 2:00pm & 5:00pm - 8:00pm

Tuesday 29th - 12:00pm - 2:00pm & 5:00pm - 8:00pm

Wednesday 30th - 12:00pm - 2:00pm & 5:00pm - 8:00pm

Should you wish to discuss anything specific with the team or to make a booking
please contact them on 01757 288088 or www.thedroversarmsskipwith.com

NEW YEAR'S EVE

Join us this year and celebrate 2026 into what's going to be an amazing 2027.

Arrive for your table from 6.00pm, dinner served until 8.30pm and entertainment starts from 10.00pm, the bells chime at midnight with music until 1.00am.

Bar closes & carriages at 1.00am.

Tables booked from 7pm onwards enjoy the table for the whole evening. Last table booking 8:30pm

Our full menu and specially created one off dishes crafted by our Head Chef Mike and his team will be available throughout the evening.

Card details are required at the time of booking to secure your reservation, 7 day cancellation applies for all festive dining reservations, cancellation of booking or reduction of numbers after this time will be charged at £50 per person.

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NEW YEAR'S DAY LUNCH

New Year's Day is all about relaxing, refuelling, and recovering and we've got just the thing to help you start 2027 in delicious style.

Join us and enjoy our special New Year's Day menu, featuring comforting dishes made with the finest local ingredients.

2 COURSES £37

3 COURSES £45

PER PERSON

Set NYD Menu 12.00pm – 6.45pm

Bar Open 12.00pm – 9:30pm

Card details are required at the time of booking to secure your reservation. 7-day cancellation applies for all festive dining reservations, cancellation of booking or reduction of numbers after this time will be charged in full.

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NEW YEAR'S DAY LUNCH MENU

STARTERS

House made soup of the day, warm bread (GF, VE)

Tossed portobello mushrooms, garlic and creme fraiche scented with
tarragon warm toasted rosemary focaccia (GFA, DFA, V, VEA)

Bloody Mary prawn and crayfish cocktail, warm focaccia bread (GFA, DFA)

Chicken liver and brandy pate, red onion compote, warm breads,
dressed salad leaves (GFA)

Confit of duck leg salad, rocket, clementines and pomegranate,
house vinegarett dressing (GF, DF)

Baked Camembert, rosemary, garlic sea salt, cranberry chutney, warm
breads and artisan crackers (V, GFA)

ROASTS

Roast Yorkshire turkey with all the trimmings, sage and onion stuffing, pigs in
blanket (GFA, DFA)

Roasted top side Aberdeen Angus beef with an English mustard and
Rosemary crust Yorkshire pudding (GFA, DFA)

Honey roasted gammon, Yorkshire pudding, sage and onion
stuffing (GFA, DFA)

Roast loin of pork, crispy crackling, sage and onion sauce, Yorkshire
pudding, apple chutney (GFA, DFA)

Classic three nut roast with chestnuts and cranberries, Sage and onion
Stuffing, Yorkshire pudding available (GF, VEA)

All roasts served with classic seasonal vegetables and roasted potatoes

Cauliflower cheese (GFA, V) £5

Maple roasted parsnips (GF, VE) £5

NEW YEAR'S DAY LUNCH MENU

MAINS

Flamed venison burger, caramelised red onion marmalade, Yorkshire blue cheese, tomatoes, house slaw, sweet potato fries (DFA)

Chicken breast stuffed with haggis wrapped in smoked bacon, whisky cream sauce, carrot and potato mash, winter greens

Gateau of aubergine, peppers, courgette, and tomatoes, roasted tomato basil and red wine ragu (VE, GF)

Grilled seabass fillets on sauté potatoes, samphire, saffron, mussels, prawn chowder (GF, DFA)

Beer battered haddock, triple cooked chips, Yorkshire caviar (mushy peas), homemade tartar (GFA)

Steak and ale pie, blue cheese crust, triple cooked chips, winter greens

Yorkshire Flat iron steak 10oz (Chefs recommendation medium rare), tossed garlic & rosemary chestnut mushrooms, grilled tomato, triple cooked chips (GF)

DESSERTS

Cinnamon and clementine scented crème brûlée, shortbread fingers (V,GFA)

Traditional Black Forest trifle (V)

Trio of Yorkshire cheeses, Christmas cake, celery, grapes, fruit chutney, artisan crackers (V,GFA)

Apple and cinnamon crumble, English custard (GFA, V)

Warm lemon meringue pie, vanilla ice cream, lemon curd sauce drizzle (V)

Warm chocolate fudge brownie, clotted cream ice cream (V, VEA, GFA, DFA)

WINTER CLOSURE

The Drovers Arms will be closed from
4th January 2026 and re-opening for dinner
service from 5pm on Friday 8th January 2027.

GIFT VOUCHERS

Looking for the perfect gift?

Our Drovers Arms gift vouchers are available to
purchase and make a wonderful present for
anyone who loves great food.

A discretionary service charge of 10% will be added to all tables of 8 people or more,
please let a member of the team know if you wish to remove this.

Allergen Information: Please discuss any food allergies with a member of staff. Our
fryers are used for various products and therefore may contain allergen traces. As
our kitchen is not an allergen free zone we cannot guarantee absolute trace
exclusion from a dish.

THE
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ARMS

York Road, Skipwith, Selby YO8 5SF

01757 288088

info@thedroversarmsskipwith.com

www.thedroversarmsskipwith.com

