

HOW TO BOOK

all christmas menu
bookings must be
made directly with a
member of the team

either by phone: 01423 505041

by email:

info@innatcheltenhamparade
.co.uk

or in person at our location:

26-30 cheltenham parade,
harrogate, hg1 1db

opening times

23rd december: 8am - late

24th december: 8am - late

25th december: closed

26th december: 8am - late

27th - 30th december: 8am -
11pm

31st december: 8am - 1am

1st january: 8am - 10pm

as normal going forwards

please note: this menu will not
be available on sundays and our
in house menu will be running
alongside throughout also

T H E I N N A T C H E L T E N H A M ~ P A R A D E ~



~ A T C H R I S T M A S ~

INFORMATION

our christmas menu
will be available
between wednesday
20th november and
saturday 11th
january

all bookings will require a pre-
order one week (or two weeks
for groups of 10 and over)
before the date of your booking

we will require a £5 per person
deposit to confirm the booking
which will be deducted from
your final bill on the day

your deposit is non refundable
unless you cancel the booking
at least 72 hours prior

please note; a discretionary
service charge will be applied
to your bill automatically
which can be removed at your
request

CHRISTMAS MENU



select either:

2 courses: 26.95 | 3 courses:
29.95

FOR THE TABLE

*get the party started with some
extras for the table*



festive board (serves 2-4):
warmed whole camembert,
chutney, sourdough, pigs in
blankets, figs, olives
+15 per board

charcuterie board (serves 2-4):
salami, parma ham, chorizo,
celeriac remoulade, pickles,
sourdough
+15 per board

hot smoked salmon crostini (2)
dill creme fraiche +4

bowl of honey glazed pigs in
blankets gf +6



patterson's shiraz, south
eastern australia 20.95

palazzi garganega pinot grigio,
garda doc, italy 20.95

T O S T A R T



miso parsnip & apple soup,
parsnip crisps, pickled apple,
made in house bread ve

chermoula prawns, tomato
bilbaina, crispy chickpeas gf

bubble & squeak rarebit
arancini, parmesan,
caramelised onion aioli v gf

maple pork & boudin noir
croquette, mulled pear gel,
pork jus gf

F O R M A I N S

*maple glazed carrots & parsnips, port braised red cabbage, chestnut brussel
sprouts and pigs in blankets will be served for the table to accompany*



roast turkey, sausage meat stuffing, duck fat roast potatoes gf

honey glazed ham, sausage meat stuffing, duck fat roast potatoes gf

venison haunch, dauphinoise potatoes, beetroot, beetroot puree, red
wine jus gf +2

pan fried hake, hasselback potatoes, mussels, lobster sauce, sauce
vierge gf

made in house seasonal veg pie, smokey mash, bourguignon sauce ve

D E S S E R T S



festive baked alaska: christmas
pudding cake base, rum & raisin
icecream, torched meringue v gf

sticky toffee pudding,
butterscotch, creme anglais v gf

'black forest gateau' delice, dark
chocolate biscuit base, vanilla
cream, kirsch macerated cherries v

warm ginger loaf cake, spiced
cream, candied ginger ve

v - vegetarian ve - vegan gf - gluten free

if you have any specific dietary requirements, please make one
of our staff members aware on your pre-order

F O R A F T E R S

*indulge further and add a
course for after*



cheeseboard (serves 2-4):
selection of cheeses, figs,
grapes, chutney, peters yard
crackers +16 per board



chocolate martini:
vodka, creme de cacao,
mozart chocolate liqueur,
cream 9

the bounty hunter:
malibu, coconut, creme de
cacao, mozart chocolate
liqueur 9

made in house mulled wine
5.25

liqueur coffees 5.95



keep up with us on our socials
for any events coming up over
the festive season!



@inncheltenhamparade



inn at cheltenham parade



www.innatcheltenham
parade.co.uk