













THIS CHRISTMAS, GIVE THE GIFT OF PROVENANCE



Treat your food-loving friends and family to the perfect gift this festive season.

Our versatile gift cards are redeemable across our eight award-winning locations in Yorkshire, offering everything from exquisite meals and drinks to memorable stays.

Whether you choose a monetary gift card that lets recipients decide how to indulge or a specific experience like a romantic dinner for two or an overnight getaway, our gift shop offers something for everyone.

Shop now: shop.provenanceinns.com

See T&Cs online.





COUNTDOWN TO CHRISTMAS WITH US

The Oak Tree is filled with festive cheer.

Join us as we make this year's lead-up to Christmas our most magical yet.



CHILDREN'S CHRISTMAS CRAFTING

Saturday 7th December | £10 pp | 12pm - 2pm

Treat the kids to a Christmas crafting afternoon, let their imaginations run wild and have a jolly good build-up to Christmas!

CHRISTMAS QUIZ / KARAOKE NIGHT

Saturday 14th December | 7:30pm £5 Charity Donation

Ignite the festive spirit by gathering your family and friends for an evening filled with cheer, challenging questions, and joyous celebrations. After testing your knowledge with our Christmas quiz, take the stage and belt out your favourite festive tunes. Will your team win the quiz or steal the show with your singing skills?



CURRY & CAROLS

Wednesday 18th December £5 Charity Donation

Join us for a heartwarming evening of Curry and Carols! Savour a delicious curry while enjoying the enchanting sounds of Christmas carols. It's the perfect blend of hearty food and festive cheer.

Bring on a night of great flavours and joyful music!



Discover more & book your festive events by visiting theoaktreehelperby.com/events



DINE WITH US

Let us be your home for Christmas cheer throughout the festive season and experience the magic from the moment you arrive

Our talented chefs have curated the perfect menus to take us through the season, from our festive party menu to the big day itself, and let's not forget the perfect meal to conclude the year. Sensational starters, succulent roasted meats, seasonal sides, and irresistible desserts await you on our menus.







ESCAPE TO THE OAK TREE

Why worry about finding a designated driver?

Enjoy your night to the fullest then after all that partying relax in the comfort of our rooms. Our lavish bedrooms are equipped with all the essentials for the perfect night away.

Book directly to stay with us this Festive Season and receive a glass of Mulled Wine from us. When booking directly on our website please use code Provenance10 in the promotion box to receive a 10% discount





PARTY IN PRIVATE

Our beautiful private dining room is the perfect setting for your festive celebrations. Whether you're planning your office festive lunch or a family get-together, our team will make you instantly feel at home and work their magic to ensure a fabulous time filled with fun and great food.











FESTIVE PARTY MENU

TWO-COURSES £28 | THREE-COURSES £35

25th November to 24th December

Cider & Onion Soup| Crispy Onion, Sourdough Bread (PB/GFA/ DF)

Smoked Mackerel Pate| Dill Pickled Cucumber, Toasted Sourdough (GF)

Twice Baked Wensleydale Cheese Souffle| Red Wine Poached Pear Salad

Chicken & Black Pudding Terrine| Piccalilli (DF)



Butter & Sage Roasted Turkey| Roast Potatoes, Pigs in Blankets, Honey Roasted Carrots,
Buttered Greens, Gravy (GF/DFA)

Slow Braised Beef Shin| Truffle Creamed Potatoes, Baby Carrot, Roasted Shallot, Jus (GF)

Pan Roasted Seabass| Crushed New Potatoes, Cherry Tomato, Mussel & Cider Herb Broth,

Samphire (GF)

Mushroom, Walnut & Cranberry Pithivier | Vegan Jus, Spinach (PB)



Traditional Christmas Pudding| Brandy Sauce (GFA)

Dark Chocolate Tart| Dulce de leche, Raspberry

Yorkshire Cheese Board| Chutney, Crackers, Grapes, Celery (GFA)

Black Forrest Gateau| Cherry, Sweet Cream (PB)







CHRISTMAS DAY

FIVE-COURSES | £90PER PERSON

Canapés & Fizz on Arrival



Celeriac, Hazelnut & Truffle Soup| Sourdough Bread (PBA/GFA)

Twice Baked Wensleydale Cheese Souffle| Wholegrain Mustard Cream, Tomato Relish

Slow Braised Pork Bon Bon| Creamed Leeks, Wholegrain Mustard & Cider Jus

Tomato & Basil Arancini| Wild Rocket, Vegan Parmesan, Romesco Sauce (PB)

Beetroot Cured Salmon| Lemon Gel, Pickled Heritage Beets, Micro Cress (GF)



Butter & Sage Roasted Turkey| Roast Potatoes, Pigs in Blankets, Honey Roasted Carrots, Buttered Sprouts, Gravy (GF)

Treacle Cured Beef| Truffle Creamed Potatoes, Baby Carrot, Roasted Shallot (GF)

Pan Roasted Cod| Crushed New Potatoes, Cherry Tomato, Mussel & Cider Herb Broth, Samphire (GF)

Heritage Beetroot Wellington| Duxelles, Spinach, Textures of Beetroot, Roasted New Potatoes,

Vegan Jus (PB)

Fish Pie| King Scallop, King Prawns, Salmon, Cod, Shellfish Bisque, Winter Greens



Traditional Christmas Pudding| Brandy Sauce (GFA)

Spiced Pear Frangipane Tart| Chantilly Cream

Dark Chocolate & Orange Delice| Cookie Crumb, Chocolate & Orange Ice

Cream

Yorkshire Cheese Board | Chutney, Crackers, Grapes, Celery (GFA) Black Forrest Gateau | Cherry, Sweet Cream, Chocolate Cake (PB)



Tea or Coffee, Mince Pie & Sweet Treat



CHILDREN'S CHRISTMAS DAY



£50 PER CHILD (UP TO 12 YEARS)



Tomato & Basil Soup| (VG/GFA)

Prawn Cocktail| Baby Gem, Marie Rose, Brown Bread & Butter (GFA)

Chicken & Black Pudding Terrine | Chutney, Toasted Sourdough

Tomato & Basil Arancini| Rocket, Parmesan (PB)



Roast Turkey| Pigs in Blankets, Stuffing, Roast Potatoes, all the trimmings (GFA)

Pan Seared Cod Fillet| Creamed Potatoes, Spinach, Lemon Butter (GF)

Mushroom, Sweet Potato & Cranberry Pithivier| New Potatoes, Vegan Gravy (VG)

Slow Braised Beef| Creamed Potatoes, Gravy



Christmas Pudding | Homemade Custard (GFA)

Warm Chocolate Cake | Salted Caramel Fudge Sauce, Mulled Berries, Caramel, Sea Salt Ice Cream

Provenance Ice Cream Sundae | Cream, Marshmallows, Chocolate Sauce

A Selection Of Fine Yorkshire Cheese | Crackers, Bramley Apple Chutney, Grapes, Celery (GFA)



NEW YEAR'S EVE

Let's toast to the year gone by and welcome 2025 in style at The Oak Tree.

Join us for an unforgettable New Year's Eve celebration featuring an exquisite three-course dinner. As the clock strikes midnight, raise your glass to the cherished moments of the past year and embrace the arrival of the New Year









YOUR HOME FOR CHRISTMAS CHEER

NEW YEAR'S EVE

THREE-COURSES | £65 PER PERSON

Canapés on Arrival



Apple, Parsnip & Potato Soup| Smoked Cheese Beignet
Pan Roasted Pigeon Breast| Celeriac Remoulade, Hazelnut
Roast King Scallops| Textures of Cauliflower (GF)
Sweet Potato & Spring Onion Pakoras| Apple & Mint Chutney, Tamarind (PB)



Treacle Cured Fillet Of Aged Beef| Beef Fat Potato Terrine, Mushroom Ketchup, Shallots, Red Wine Sauce (GF)

Roast North Sea Cod| Lobster Risotto, Confit Tomato, Champagne Butter Sauce (GF)

Heritage Beetroot Wellington| Duxelles, Spinach, Textures of Beetroot, Roasted New Potatoes, Vegan Jus (PB)

Slow Roast Pork Belly| Star Anise Carrot Puree, Potato Fondant, Baby Leeks, Sherry Vinegar Jus



Passionfruit & White Chocolate Cheesecake| Mango & Passionfruit Sorbet
Coffee & Chocolate Mousse| Salted Caramel Ice-cream (PB)
Apple Tarte Tatin| Vanilla Bean Ice Cream
A Selection Of Fine Yorkshire Cheese| Biscuits, Grapes, Chutney, Celery



Tea or Coffee, Mince Pie & Sweet Treat

TERMS & CONDITIONS

Provisional bookings must be confirmed within 14 days of bookings by paying a £10 per person deposit. This is non-refundable and non-transferable.

Full payment is due no later than 28 days prior to the date of the event. If you cancel your event within 28 days of the date of your booking, all monies paid are non-refundable. Cancellations must be made in writing.

Menu pre-orders are required no later than 28 days prior to the event.

Accommodation will be payable on check-in unless stated at the time of booking. Please note that credit card details will be taken at the time of booking to guarantee your reservation. Final charges will be made against the card on checkout unless the guest fails to arrive without prior cancellation. Full cancellation terms and conditions will be confirmed at the time of booking.

All prices include VAT at the current rate.

Menus are subject to change, depending on the availability of ingredients and supplies.

All food is prepared where allergens are present. Please ensure that any guests with food allergies or intolerances inform the venue at the time of booking.

We reserve the right to cancel events should numbers dictate. In this case, we will fully refund any monies paid.

The management of the venue reserves the right to refuse entry to the venue. In addition, the venue reserves the right to charge the organiser, company, or individual for any damages caused by unreasonable behaviour. The management reserves the right to refuse the service of alcoholic drinks within the current licensing laws.

Promotions cannot be used in conjunction with Festive Party, Christmas, or New Year's bookngs.





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