

THE PICKHILL
*Occasions
and Events*



THE TEMPEST ARMS



CELEBRATE WITH US

The Tempest Arms' Pickhill Room provides an impeccable private event setting with rustic charm for intimate gatherings and grand celebrations. Transform meals & celebrations into memorable occasions where traditional dishes meet contemporary flair, catering for up to 120 guests.

**FREE
ROOM
HIRE**
AVAILABLE



Discover our buffet and private dining menu selection and complement your celebration in our serene new outdoor area, immersing your guests in its peaceful ambience. When the day winds down, our 21 sophisticated en-suite rooms await, ensuring comfort and relaxation for all who stay.



The Elslack Buffet

£10.⁹⁵ per head

A SELECTION OF CLOSED SANDWICHES

Including:

Home roasted ham, creamy egg mayonnaise & cress, prawn Marie Rose,
Lancashire cheese and spring onion, Coronation chicken

.....

BOWLS OF CHIPS

With sea salt and black pepper seasoning

*Add a bowl of warming homemade soup to this buffet
for an extra £2 per head*

Tea & Coffee £2 per head - Mini Desserts £4 per head

The Marton Buffet

£16.⁹⁵ per head

A SELECTION OF CLOSED SANDWICHES

Including:

Home roasted ham, creamy egg mayonnaise & cress, prawn Marie Rose,
Lancashire cheese and spring onion, Coronation chicken

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BREADED CHICKEN GOUJONS

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HOMEMADE SAUSAGE ROLLS

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PIZZAS

With mozzarella, tomato and basil

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PORK PENNIES

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BOWLS OF CHIPS

With sea salt and black pepper seasoning

Tea & Coffee £2 per head - Mini Desserts £4 per head

Food Allergies and Intolerances

Before ordering food or drinks, please speak with a team member about your requirements.

The Barnoldswick Buffet

£18.⁹⁵ per head

PLATTERS OF HAND-CARVED HAM

With homemade piccalilli

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PEPPER-CRUSTED ROAST BEEF

With horseradish cream

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HAND-RAISED PORK PIE

With homemade chutney

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BAKED SALMON QUICHE

Baked on the premises with fresh salmon

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MIXED CHOPPED SALAD BOWL

With a light house dressing

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HERBY BAKED NEW POTATOES

Sea salt and black pepper sprinkles

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HOMEMADE COLESLAW

Our famous delicious salad treat

Tea & Coffee £2 per head - Mini Desserts £4 per head

Food Allergies and Intolerances

Before ordering food or drinks, please speak with a team member about your requirements.

Hot Buffets

£18.⁹⁵ for 2 choices per head

CHILLI CON CARNE

With rice and garlic bread

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CLASSIC BEEF LASAGNE

With garlic bread

....

VEGETABLE CHILLI

With rice and garlic bread

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VEGETABLE TIKKA MASALA

With rice, chutney and poppadoms

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CHICKEN TIKKA MASALA

Medium spiced curry served with rice, chutney and poppadoms

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SHEPHERD'S PIE

Made with minced lamb served with buttered peas and carrots

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MEAT AND POTATO PIE

Shortcrust pastry tray baked pie with pickled red cabbage and mushy peas

....

COTTAGE PIE

Rich beef filling topped with creamy potato served with garden peas and carrots

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CHICKEN AND HAM PIE

With fat chips and garden peas

LUXURY FISH PIE

Salmon, haddock and smoked haddock topped with a cheese melt mash served with garden peas

Tea & Coffee £2 per head - Mini Desserts £4 per head

Food Allergies and Intolerances

Before ordering food or drinks, please speak with a team member about your requirements.

PRIVATE DINING

CHOOSE BETWEEN OUR INTIMATE 'SNUG' OR THE MOST SPACIOUS PICKHILL ROOM FOR YOUR PRIVATE DINING EVENTS.

At the heart of our private dining is our passion for exceptional food. With a reputation built on award-winning cuisine, each dish promises a delightful blend of tradition and innovation.

Dine from our classic pub menu, or for more information on our 2 & 3 course private dining options, kindly get in touch with our team.



No room hire fee applies to our spaces, however, there are minimum spends based on your preferred day, time, and space selection. For more information and associated minimum spends, kindly get in touch with our team.

FOOD ALLERGIES & INTOLERANCES. Before ordering drinks or food, please speak with a member of our staff about your requirements. Whilst we take care to preserve the integrity of our vegetarian (v) products, we must advise that these products are handled in a multi-ingredient kitchen environment. Some fish may contain small bones. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (e.g. fryers, grills etc) & food preparation areas may be shared & fried items containing different allergens may be cooked in the same frying oil. Please ask a team member if you would like further information. Images for illustrative purposes only.

CONTACT OUR DEDICATED TEAM TO BOOK
YOUR EVENT OR TO ARRANGE A VIEWING OF
OUR VENUE AND SPACES AVAILABLE

THE PICKHILL
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THE TEMPEST ARMS

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