



*Christmas &  
New Year  
2018*

Bradford Guide Post Hotel

# Christmas Lunch

Monday 3rd December to Friday 21st December - 12pm till 2pm

## Starters

Country Vegetable and Garden Herb Soup finished with Double Cream (v)  
Chicken Liver and Whiskey Parfait with Apple and Sultana Chutney, Homemade Crisp Melba Toast  
Sweet Honeydew Melon with Mulled Winter Berries (v)

## Mains

### Traditional Roast Turkey

with Chipolatas wrapped in Bacon and Homemade Cranberry and Herb Stuffing with Rich Jus-lie

### Local Farmed Braised Beef

with Home Made Yorkshire Pudding and Rich Jus-lie

### Poached Fillet of Salmon

in a Chardonnay, Chive and Greenland Prawn Sauce

### Tortilla Basket

filled with Roasted Vegetables, Goats Cheese and Pesto Sauce (v)

£14.95  
per adult

Children's  
Menu  
Available

*All Main Courses are served together with Roast Potatoes and Seasonal Vegetables*

## Desserts

Traditional Christmas Pudding served with a Spiced Rum Sauce

Cream Filled Profiteroles covered in a Rich Dark Chocolate Sauce

Lemon and Raspberry Ripple Tart topped with Chantilly Cream and Winter Fruit Coulis

Tea/Coffee and a Mince Pie

Pre-order required when using a Private Room

# Christmas Sunday Lunch

Sunday 2nd, 9th, 16th, 23rd and 30th December - 12pm till 4pm

## Starters

Country Vegetable and Garden Herb Soup finished with Double Cream (v)  
Chicken Liver and Whiskey Parfait with Apple and Sultana Chutney, Homemade Crisp Melba Toast  
Smoked Salmon and Greenland Prawn Rocket Salad in a Citrus Dressing  
Sweet Honeydew Melon with Mulled Winter Berries (v)

## Mains

### Traditional Roast Turkey

with Chipolatas wrapped in Bacon and Homemade Cranberry and Herb Stuffing with Rich Jus-lie

### Local Farmed Braised Beef

with Home Made Yorkshire Pudding and Rich Jus-lie

### Poached Fillet of Salmon

in a Chardonnay, Chive and Greenland Prawn Sauce

### Slow Roasted Leg of Lamb

with Braised Red Cabbage and Rich Jus-lie

### Tortilla Basket

filled with Roasted Vegetables, Goats Cheese and Pesto Sauce (v)

£19.95  
per adult

Children's  
Menu  
Available

All Main Courses are served together with Roast Potatoes and Seasonal Vegetables

## Desserts

Traditional Christmas Pudding served with a Spiced Rum Sauce  
Cream Filled Profiteroles covered in a Rich Dark Chocolate Sauce  
Lemon and Raspberry Ripple Tart topped with Chantilly Cream and Winter Fruit Coulis  
Chocolate Brownie with White Chocolate Sauce and Chantilly Cream  
Cheese and Biscuits - A selection of Yorkshire Cheese with Celery, Apple & Grapes

Tea/Coffee and a Mince Pie

Pre-order required when using a Private Room

# Christmas Day Menu

12pm Sitting and 3.30pm Sitting

## Starters

Homemade Sweet Potato and Butternut Squash Soup finished with Double Cream (v)  
Duck Liver & Port Parfait with Plum, Mango and Prosecco Compote and Toasted Brioche  
Salmon and Lobster Terrine with Wild Rocket and Caper Salad, Lemon and Dill Dressing  
Duo of Melon Cantaloupe and Galia Melon, Fresh Strawberries and Blackcurrant Cassis Syrup (v)

## Mains

### Traditional Roast Turkey

with Chipolatas wrapped in Bacon and Homemade Cranberry and Herb Stuffing with Rich Jus-Lie

### Slow Roasted Striploin of Beef

with Wild Porcini Mushrooms and Madeira Sauce

### Braised Lamb Rump

with Creamy Mash Potatoes and a delicious Redcurrant Jus-lie

### Pan Fried Salmon Fillet

with Ratatouille and Roasted Red Pepper Coulis

### Caramelised Red Onion & Stilton Tart

with Roasted Tomato Sauce (v)

£69.00  
per adult

£34.50  
per child  
under 12

All Main Courses are served together with Roast Potatoes and Seasonal Vegetables

## Desserts

Traditional Christmas Pudding served with a Spiced Rum Sauce  
Cheese and Biscuits - A selection of Yorkshire Cheese with Celery, Apple & Grapes  
Classic Crème Brulee Shortcake Biscuits and Fresh Strawberries  
Toffee Apple Cheesecake Salted Caramel and Flaked Chocolate  
Chocolate Brownie with White Chocolate Sauce and Chantilly Cream

Tea/Coffee and a Mince Pie

# Boxing Day Menu

Served between 12pm and 4pm

## Starters

Country Vegetable and Garden Herb Soup finished with Double Cream (v)  
Chicken Liver and Whiskey Parfait with Apple and Sultana Chutney, Homemade Crisp Melba Toast  
Smoked Salmon and Greenland Prawn Rocket Salad in a Citrus Dressing  
Sweet Honeydew Melon with Mulled Winter Berries (v)

## Mains

### Traditional Roast Turkey

with Chipolatas wrapped in Bacon and Homemade Cranberry and Herb Stuffing with Rich Jus-lie

### Local Farmed Braised Beef

with Home Made Yorkshire Pudding and Rich Jus-lie

### Poached Fillet of Salmon

in a Chardonnay, Chive and Greenland Prawn Sauce

### Slow Roasted Leg of Lamb

with Braised Red Cabbage and Rich Jus-lie

### Tortilla Basket

filled with Roasted Vegetables, Goats Cheese and Pesto Sauce (v)

*All Main Courses are served together with Roast Potatoes and Seasonal Vegetables*

## Desserts

Traditional Christmas Pudding Served with a Spiced Rum Sauce  
Cream Filled Profiteroles covered in a Rich Dark Chocolate Sauce  
Lemon and Raspberry Ripple Tart topped with Chantilly Cream and Winter Fruit Coulis  
Chocolate Brownie with White Chocolate Sauce and Chantilly Cream  
Cheese and Biscuits - A selection of Yorkshire Cheese with Celery, Apple & Grapes

Tea/Coffee and a Mince Pie

Children's  
Menu  
Available

£19.95  
per adult

# Partyshare Menu

7.00pm-7.30pm Arrive & DJ Start, 8.00pm Meal Served, 12.30am Bar Close, 1.00am DJ finish

## Starters

Country Vegetable and Garden Herb Soup finished with Double Cream (v)

Chicken Liver and Whiskey Parfait with Apple and Sultana Chutney, Homemade Crisp Melba Toast

Smoked Salmon and Greenland Prawn Rocket Salad in a Citrus Dressing

## Mains

Traditional Roast Turkey

with Chipolatas wrapped in Bacon and Homemade Cranberry and Herb Stuffing with Rich Jus-lie

Local Farmed Braised Beef

with Home Made Yorkshire Pudding and Rich Jus-lie

Lime and Rosemary Marinated Salmon

with Sweet Chilli and Ginger Coulis

Tortilla Basket

filled with Roasted Vegetables, Goats Cheese and Pesto Sauce (v)

All Main Courses are served together with Roast Potatoes and Seasonal Vegetables

## Desserts

Traditional Christmas Pudding served with a Spiced Rum Sauce

Lemon and Raspberry Ripple Tart topped with Chantilly Cream and Winter Fruit Coulis

Chocolate Brownie with White Chocolate Sauce and Chantilly Cream

FRI 30TH NOVEMBER

Meal £24.95

All Inclusive £49.95

FRI 7TH DECEMBER

Meal £24.95

All Inclusive £49.95

FRI 14TH DECEMBER

Meal £29.95

All Inclusive £54.95

FRI 21ST DECEMBER

Meal £29.95

All Inclusive £54.95

SAT 1ST DECEMBER

FULLY BOOKED

All Inclusive £49.95

SAT 8TH DECEMBER

Meal £29.95

All Inclusive £54.95

SAT 15TH DECEMBER

Meal £34.95

All Inclusive £59.95

SAT 22ND DECEMBER

Meal £29.95

All Inclusive £54.95

Pre-order required with final balance

# *All Inclusive Package*

## UPGRADE TO INCLUSIVE PACKAGE

With the Party Share Menu

Unlimited Drinks including:

House Spirits and Mixers

Selected Draught Lagers and Beers

House Wine

Alcopops and Soft Drinks available

All inclusive bar starts from 7.30pm till 12.30am

*Bring your party  
...and join with ours*

**WORKING OVER CHRISTMAS? TOO BUSY TO PARTY?**

Have your party throughout January 2019 for 2018 prices!

# Christmas Buffet & Disco

*Office Christmas Party  
or Festive get together with  
friends and family we have the  
ideal venue for you!*

*Available for groups of 70  
people or more starting  
30th November 2018*

£14.50

per person for  
Buffet

Assorted Sandwiches

Savoury Sausage Rolls

Pork Pie with Pickle

Chicken Goujons

Mozzarella Cheese Sticks

Spicy Potato Wedges

Onion Bhajis

Vegetable Samosas

£200

for DJ



# New Years Eve

7.30pm Arrive 8.00pm Dine DJ till late

## Starters

Homemade Sweet Potato and Butternut Squash Soup Finished with Double Cream (v)  
Duck Liver & Port Parfait with Plum, Mango and Prosecco Compote and Toasted Brioche  
Smoked Salmon and Greenland Prawn Rocket Salad in a Citrus Dressing  
Duo of Melon Cantaloupe and Galia Melon, Fresh Strawberries and Blackcurrant Cassis Syrup (v)

## Mains

Slow Roasted Striploin of Beef  
with Wild Porcini Mushrooms and Madeira Sauce

Slow Roasted Leg of Lamb  
with Braised Red Cabbage and Rich Jus-lie

Pan Fried Salmon Fillet  
with Ratatouille and Roasted Red Pepper Coulis

Caramelised Red Onion & Stilton Tart  
with Roasted Tomato Sauce (v)

Overnight  
Package  
£150.00  
per couple

£39.95

per person

All Main Courses are served together with Roast Potatoes and Seasonal Vegetables

## Desserts

Cheese and Biscuits - A selection of Yorkshire Cheese with Celery, Apple & Grapes  
Classic Crème Brulee Shortcake Biscuits and Fresh Strawberries  
Lemon and Raspberry Ripple Tart topped with Chantilly Cream and Winter Fruit Coulis  
Toffee Apple Cheesecake Salted Caramel and Flaked Chocolate

Tea/Coffee and a Mince Pie

# Breakfast with Santa

Saturday 1st, 8th, 15th and 22nd December

*'Why not join us for a child friendly breakfast, with a little visit from the man himself?'*

Children will receive a free gift  
and adults are able to join for food too!

Arrive 9.00am, with breakfast served from 9.30am

£11.95  
per adult

*Choose from the following:*

Fresh Fruit Juices

Selection of Cereal

Toast with Butter & Preserves

Tea & Coffee

Bacon, Sausage, Fried Egg, Hash Brown & Baked Beans

£8.95

per child  
under 10

(children under 2  
go free but do not  
receive a gift)

Also includes craft activities and a pack of Reindeer Dust to take home for Christmas Eve.

Make new friends on shared tables as you enjoy your breakfast and wait for Santa Claus and his little helpers to arrive.

# Terms & Conditions

- Lunch, Sunday Lunch and Breakfast with Santa bookings non-refundable deposit of £5.00 per person to be paid when booked.  
Party Share and all other bookings non-refundable deposit of £10.00 per person to be paid when booked.
- Balance of payment for all bookings must be paid two weeks prior to the event.  
Bookings made within the two week period must be paid in full.
- Pre order's are required for Private Lunch and Sunday Lunch bookings, and also any Party Share bookings.  
These will be needed together with the final balance two weeks prior to the event
- Payment can be in the form of cash, credit card, debit card, BACS or cheque.  
Cheques should be made payable to the Guide Post Hotel.
- Cancellation Policy** More than two weeks prior to the event – Loss of Deposit paid  
Less than two weeks prior to the event – 100% of the total bill
- The Hotel reserves the right at its discretion to change arrangements, combine functions or cancel any event up to four weeks beforehand should bookings fail to reach the minimum numbers.  
In this case every effort will be made to offer an alternative date, and if this is not possible then a full refund will be given.
- Whilst every effort will be made to accommodate customer requests, seating plans are at the sole discretion of the Hotel. Please note our Spa Bar does not have disabled access.

## ACCOMMODATION PRICES

Room Only	Rate
Single/Double/Twin	£50.00
Suite	£80.00
Breakfast	£10.50 per person
Children's Breakfast	£5.25 per person
Extra Bed	£15.00 per person
Cot	£10.00

There is an early/late checkout fee available for £15.00 (subject to availability)

Check in is any time after 1.00pm, and Check Out is before 11.00am

Please call the hotel direct on 01274 607866 quoting the function you are attending to access these rates.



# BRADFORD GUIDE POST HOTEL

Common Road, Low Moor, Bradford BD12 0ST

Tel: 01274 607866

Email: [sales@guideposthotel.net](mailto:sales@guideposthotel.net)

Web: [www.guideposthotel.net](http://www.guideposthotel.net)

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Best Western Bradford Guide Post Hotel