



*Christmas and
New Year 2017*

BRADFORD GUIDE POST HOTEL

Christmas Lunch Menu

MONDAY 4TH DECEMBER UNTIL FRIDAY 22ND DECEMBER
12PM UNTIL 3PM

STARTERS

Roasted Capsicum and Plum Tomato Soup 

Smoked Mackerel Pâté served with Tartar Sauce and Melba Toast

Honeydew Melon with a Winter Berry Compote and Fruit Coulis 

MAINS

Traditional Roast Turkey Chipolatas wrapped in Bacon and Homemade Herb Stuffing with Roast Gravy

Local Farmed Braised Beef with Home Made Yorkshire Pudding and Roast Gravy

Oven Baked Fillet of Salmon Mixed Herb and Cheddar Crust, with a Provencal Sauce

Sweet Red Onion, Sun Blushed Tomato and Brie Tartlet with Pesto Sauce 

All Main Courses are accompanied by Potatoes and Seasonal Vegetables

DESSERTS

Traditional Christmas Pudding served with Rum Sauce

Chocolate Tiffin Slice Winter Berry Compote and Chantilly Cream




Brandy Snap Basket filled with Fresh Fruit Salad




Christmas Sunday Lunch Menu

3RD DECEMBER, 10TH DECEMBER, 17TH DECEMBER, 24TH DECEMBER
12PM UNTIL 4PM

STARTERS

- Roasted Capsicum and Plum Tomato Soup** 
- Smoked Mackerel Pâté** served with Tartar Sauce and Melba Toast
- Honeydew Melon** with a Winter Berry Compote and Fruit Coulis 
- Cup Mushrooms** cooked in a Garlic and Thyme Cream Sauce 

MAINS

- Traditional Roast Turkey** Chipolatas wrapped in Bacon and Homemade Herb Stuffing with Roast Gravy
- Local Farmed Braised Beef** with Home Made Yorkshire Pudding and Roast Gravy
- Oven Baked Fillet of Salmon** Mixed Herb and Cheddar Crust, with a Provencal Sauce
- Roast Leg of Lamb** Wilted Greens and Rosemary Infused Gravy
- Sweet Red Onion, Sun Blushed Tomato and Brie Tartlet** with Pesto Sauce 

All Main Courses are accompanied by Potatoes and Seasonal Vegetables

DESSERTS

- Traditional Christmas Pudding** served with Rum Sauce
- Cream filled Profiteroles** Salted Caramel Sauce and Chocolate Shavings
- Chocolate Tiffin Slice** Winter Berry Compote and Chantilly Cream
- Carrot Cake** Mascarpone Frosting, with Mango Sauce
- Cheese and Biscuits** A selection of Yorkshire Cheese with Celery, Apple & Grapes

Tea/Coffee and Mince Pies



£9.95
PER CHILD
(UNDER 12)



£19.95
PER ADULT



Christmas Day Menu

1ST SITTING - 12.30PM

2ND SITTING - 3.30PM

STARTERS

Homemade Roasted Chicken and Asparagus Soup finished with Double Cream

Lobster and Prawn Cocktail Marie Rose Sauce and Wholegrain Bread

Honey and Lemon Infused Chicken Wild Rocket, Prosciutto Crudo and French Dressing

Brie, Sun Blushed Tomato and Avocado Bruschetta Micro Basil and Pesto Sauce 

MAINS

Traditional Roast Turkey Chipolatas wrapped in Bacon and Homemade Herb Stuffing with Roast Gravy

Local Farmed Striploin of Beef Homemade Potato Rosti and Diane Cream Sauce

Slow Braised Lamb Shank Creamed Mash, Red Currant and Rosemary Jus

Oven Baked Sea Bass Fillets Vine Cherry Tomatoes, Asparagus Tips and Lime Butter

Spinach and Wild Mushroom Filo Parcel Tomato and Basil Coulis 

All Main Courses are accompanied by Potatoes and Seasonal Vegetables

DESSERTS

Traditional Christmas Pudding served with Rum Sauce

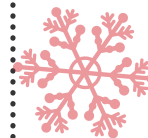
Cheese and Biscuits A selection of Yorkshire Cheese with Celery, Apple and Grapes

Baileys Cheesecake Raspberry Compote and Crushed Brandy Snap

Double Chocolate Tart White Chocolate Sauce and Vanilla Cream

Carrot Cake Mascarpone Frosting, with Mango Sauce

Tea/Coffee and Mince Pies



Boxing Day


SERVED 12PM UNTIL 4PM

STARTERS

Roasted Capsicum and Plum Tomato Soup 

Smoked Mackerel Pâté served with Tartar Sauce and Melba Toast

Honeydew Melon with a Winter Berry Compote and Fruit Coulis 

Cup Mushrooms cooked in a Garlic and Thyme Cream Sauce 

MAINS

Traditional Roast Turkey Chipolatas wrapped in Bacon and Homemade Herb Stuffing with Roast Gravy

Local Farmed Braised Beef with Home Made Yorkshire Pudding and Roast Gravy

Oven Baked Fillet of Salmon Mixed Herb and Cheddar Crust, with a Provencal Sauce

Roast Leg of Lamb Wilted Greens and Rosemary Infused Gravy

Sweet Red Onion, Sun Blushed Tomato and Brie Tartlet with Pesto Sauce 

All Main Courses are accompanied by Potatoes and Seasonal Vegetables

DESSERTS

Traditional Christmas Pudding served with Rum Sauce

Cream filled Profiteroles Salted Caramel Sauce and Chocolate Shavings

Chocolate Tiffin Slice Winter Berry Compote and Chantilly Cream

Carrot Cake Mascarpone Frosting, with Mango Sauce

Cheese and Biscuits A selection of Yorkshire Cheese with Celery, Apple & Grapes

Tea/Coffee and Mince Pies



Partyshare Menu

STARTERS

Roasted Capsicum and Plum Tomato Soup 

Smoked Mackerel Pâté served with Tartar Sauce and Melba

Cup Mushrooms Cooked in a Garlic and Thyme Cream Sauce

MAINS

Traditional Roast Turkey Chipolatas wrapped in Bacon and Homemade Herb Stuffing with Roast Gravy

Local Farmed Braised Beef with Home Made Yorkshire Pudding and Roast Gravy

Filo Wrapped Atlantic Salmon served with a Chardonnay, Prawn and Chive Cream Sauce

Sweet Red Onion, Sun Blushed Tomato and Brie Tartlet with Pesto Sauce 

All Main Courses are accompanied by Potatoes and Seasonal Vegetables

DESSERTS

Traditional Christmas Pudding with Rum Sauce

Cream filled Profiteroles Salted Caramel Sauce and Chocolate Shavings

Carrot Cake Mascarpone Frosting, with Mango Sauce

Tea/Coffee and Mince Pies



Friday 1st December Meal £24.95
All-inclusive £49.95

Saturday 2nd December Meal £34.95
All-inclusive £59.95

Friday 8th December Meal £24.95
All-Inclusive £49.95

Saturday 9th December Meal £34.95
All-inclusive £59.95

Friday 15th December Meal £34.95
All-inclusive £59.95

Saturday 16th December Meal £34.95
All-inclusive £59.95

Friday 22nd December Meal £34.95
All-inclusive £59.95

Saturday 23rd December Meal £34.95
All-inclusive £59.95



All Inclusive Package

UPGRADE TO INCLUSIVE PACKAGE



Party Share Menu

Disco

Unlimited Drinks including:

House spirits and mixers

Selected draught lagers and beers

House wine

Alco-pops and soft drinks available



Bring your party...and join with ours



Christmas Buffet and Disco

MINIMUM 70 PEOPLE

BUFFET

Selection of Freshly Prepared Sandwiches

Traditional Pork Pie with Yorkshire Relish

Mini Cheese and Onion Pasties 

Chicken Goujon's with Tomato Salsa

Spicy Potato Wedges with a Chive Dip 

Mini Hot Dogs

Assortment of Crisps and Nuts 

Homemade Coleslaw

Potato and Chive Salad

Tuna Pasta Salad



£245.00
DJ & DISCO



£42.00
ALL
INCLUSIVE
PER PERSON



£12.00
BUFFET
PER
PERSON

New Year's Eve Buffet

7PM UNTIL 1AM

HOMEMADE SELECTION OF CANAPÉS

Smoked Salmon with Infused Dill Sour Cream | Chicken Parfait
Goat's Cheese and Beetroot | French Brie and Apple Chutney
Smoked Chicken and Prosciutto Crudo

PLATTER OF SLICED MEATS

Slow Roasted Yorkshire Beef | Honey Glazed Ham
Roasted Norfolk Turkey Crown

PLATTER OF MIXED SEAFOOD

Greenland Prawns | Fresh Salmon
Hot Smoked Mackerel | Green Lipped Mussels

SELECTION OF MIXED SALADS

Chicken and Chorizo Pasta | Homemade Red Cheddar Coleslaw
Buffalo Mozzarella | Potato and Wholegrain Mustard Salad
Tomato, Red Onion and Rocket Salad

SELECTION OF GOURMET BREAD ROLLS AND PETIT PAN

SELECTION OF BUFFET FAVOURITES

Honey and Sesame Glazed Cocktail Sausages | Warm Cheese and Onion Lattice Fingers
Buttered New Potatoes | Assorted Deep Filled Quiche
Breaded Chicken Goujons | Mixed Olives

ASSORTED MINI DESSERTS served with Fruit Coulis and Pouring Cream



January Offers



Working Over Christmas? Too Busy to Party?

Have your party throughout
January 2018 for 2017 prices!



Terms and Conditions

1. Lunch and Sunday Lunch bookings deposit of £5.00 per person to be taken when booked. Party Share and other bookings non-refundable deposit of £10.00 per person.
2. Balance of payment must be made two weeks prior to the event, except for weekday and Sunday lunches where the balance can be paid on the day. Bookings made within the two week period must be paid in full.
3. 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).
4. **Cancellation Policy** More than two week prior to the event - loss of deposit.
Less than 2 weeks prior to the event - 100% of the total bill.
5. 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 minimum numbers. In this case every effort will be made to offer an alternative date. If this is not possible a full refund will be given.
6. Whilst every effort will be made to accommodate customer requests, seating plans are at the sole discretion of the Hotel.
7. We have disabled access and facilities serving the Poppy Suite and Restaurant. Please note that our Spa Bar does not have disabled access.



Accommodation Prices

Room Only	Rate
Single/Double/Twin	£47.00
Suite	£77.00

Breakfast	£10.00 per person
Children's Breakfast	£5.00 per person
Extra Bed	£15.00
Cot	£10.00



There is early/late checkout available at **£15.00**
Subject to availability

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

Web: www.guideposthotel.net

 [@ BW_GuidePost](#)

 [Best Western Bradford Guide Post Hotel](#)