

We hope to have something for everyone in our Christmas Brochure, we can also arrange belated Christmas Parties in January and private parties

Whether you decide to visit us or not...

We wish you a Merry Christmas and a Happy New Year from all at the Guidepost Hotel





CHRISTMAS FAYRE LUNCHES

Available in the Bookcase Restaurant from 1st - 22nd December 12.00pm - 3.00pm

Bookings require a £5 per person deposit with full payment and pre order 14 days prior to the date.

Private room available - minimum of 20 quests

Tomato & Basil Soup with a Crusty Bread Roll & Butter (V,VG,GFA)

Classic Prawn Cocktail

Iceberg, Lettuce, Juicy Greenland Prawns and Homemade Marie Rose Sauce with Brown Bread

Duo of Sweet Melon Spiced Mint Syrup, Sugar Glazed Orange (VG GF)

Garlic & Herb Cup Mushrooms
Cooked in a Rich Cream Sauce (V GF)

Traditional Roast Turkey
Chipolata Sausage wrapped in Bacon, Homemade Sage & Onion Stuffing,
Yorkshire Pudding with a Rich Roasting Gravy (GFA)

Slow Braised Topside of Beef
Homemade Yorkshire Pudding with a Rich Roasting Gravy (GFA)

Poached Salmon

Greenland Prawns, White Wine and a Dill Cream Sauce (GF)

Sweet Red Onion, Sun Blushed Tomato and Brie Tartlet with Pesto Sauce (V VG)

All Main Courses are accompanied with Seasonal Vegetables & Potatoes

Traditional Christmas Pudding with a Spiced Brandy Sauce (GFA)

Trio of Ice Cream with Wafer Curls

Blackcurrant & Prosecco Cheesecake Chantilly Cream and Raspberry Coulis (GF)

Double Chocolate Gateau
Chantilly Cream and Raspberry Sauce (GFA)

Freshly brewed Tea/Coffee and Mince Pie

£21.95 per person





CHRISTMAS SUNDAY LUNCHES

Available in the Bookcase Restaurant or Poppy Suite every Sunday from 26th November - 17th December 12.00pm - 4.00pm

Bookings require a £5 per person deposit with full payment and pre order 14 days prior to the date.

Private room available - minimum of 20 guests

Tomato & Basil Soup with a Crusty Bread Roll & Butter (V,VG,GFA)

Classic Prawn Cocktail

Iceberg, Lettuce, Juicy Greenland Prawns and Homemade Marie Rose Sauce with Brown Bread

Duo of Sweet Melon
Spiced Mint Syrup, Sugar Glazed Orange (VG GF)

Garlic & Herb Cup Mushrooms
Cooked in a Rich Cream Sauce (V GF)

Traditional Roast Turkey

Chipolata Sausage wrapped in Bacon, Homemade Sage & Onion Stuffing, Yorkshire Pudding with a Rich Roasting Gravy (GFA)

Slow Braised Topside of Beef
Homemade Yorkshire Pudding with a Rich Roasting Gravy (GFA)

Poached Salmon

Greenland Prawns, White Wine and a Dill Cream Sauce (GF)

Sweet Red Onion, Sun Blushed Tomato and Brie Tartlet with Pesto Sauce (V VG)

All Main Courses are accompanied with Seasonal Vegetables & Potatoes

Traditional Christmas Pudding with a Spiced Brandy Sauce (GFA)

Trio of Ice Cream with Wafer Curls

Blackcurrant & Prosecco Cheesecake Chantilly Cream and Raspberry Coulis (GF)

Double Chocolate Gateau
Chantilly Cream and Raspberry Sauce (GFA)

Freshly brewed Tea/Coffee and Mince Pie

CHILDREN'S MENU

Tomato & Basil Soup Seasonal Melon Slices

Chicken Nuggets, Chips & Bean Sausage, Mash & Gravy Pizza, Chips & Beans

> Trio of Ice Cream Choc<mark>ola</mark>te Gateau

£12.50 per child under 12



£24.95 per person



LUNCH WITH SANTA

Available in the Bookcase Restaurant on
Saturday 16th or Saturday 23rd December
Event runs from 12.00pm - 4.00pm
Bookings require a £5 per person deposit with full payment and pre order 14 days prior to the date.

Gifts for all children aged 2 - 12

Tomato & Basil Soup with a Crusty Bread Roll & Butter (V,VG,GFA)

Classic Prawn Cocktail

Iceberg, Lettuce, Juicy Greenland Prawns and Homemade Marie Rose Sauce with Brown Bread

Duo of Sweet Melon Spiced Mint Syrup, Sugar Glazed Orange (VG GF)

Garlic & Herb Cup Mushrooms
Cooked in a Rich Cream Sauce (V GF)

Traditional Roast Turkey

Chipolata Sausage wrapped in Bacon, Homemade Sage & Onion Stuffing, Yorkshire Pudding with a Rich Roasting Gravy (GFA)

Slow Braised Topside of Beef Homemade Yorkshire Pudding with a Rich Roasting Gravy (GFA)

Poached Salmon
Greenland Prawns, White Wine and a Dill Cream Sauce (GF)

Sweet Red Onion, Sun Blushed Tomato and Brie Tartlet with Pesto Sauce (V VG)

All Main Courses are accompanied with Seasonal Vegetables & Potatoes

Traditional Christmas Pudding with a Spiced Brandy Sauce (GFA)

Trio of Ice Cream with Wafer Curls

Blackcurrant & Prosecco Cheesecake Chantilly Cream and Raspberry Coulis (GF)

Double Chocolate Gateau
Chantilly Cream and Raspberry Sauce (GFA)

Freshly brewed Tea/Coffee and Mince Pie

£14.95 per child under 12 £24.95 per adult

CHILDREN'S MENU

Tomato & Basil Soup Seasonal Melon Slices

Chicken Nuggets, Chips & Beans Sausage, Mash & Gravy Pizza, Chips & Beans

> Trio of Ice Cream Chocolate Gateau





CHRISTMAS PARTY NIGHTS

Friday 24th November - Saturday 23rd December
Evening commence 7.00pm with Bar open & DJ Start.
Meal served 7.30pm, Bar close & DJ finish 12.00am
Bookings require a £10 per person deposit with full payment and
pre order 14 days prior to the date.
Serving in our Restaurant, Poppy Suite & Spa Bar

Tomato & Basil Soup with a Crusty Bread Roll & Butter (V,VG,GFA)

Breaded Cod Goujons
Homemade Tartare Sauce and a Caper Salad (V)

Duo of Sweet Melon Spiced Mint Syrup, Sugar Glazed Orange (VG GF)

Garlic & Herb Cup Mushrooms
Cooked in a Rich Cream Sauce (V GF)

Hunters Turkey

Turkey Escalope topped with BBQ Sauce, Smoky Baocn & Melted Cheese, Saute Lyonnaise Potatoes & Salad

Festive Double Beef Burger
Served in a Toasted Seeded Bun with Relish, Salad & Fries

Salmon & Prawn Fish Cakes
Potato Gratin, Fresh Vegetables with a Dill & White Wine Sauce (GF)

Sweet Red Onion, Sun Blushed Tomato and Brie Tartlet with Pesto Sauce New Potatoes & Coleslaw (V VG)

Traditional Christmas Pudding with a Spiced Brandy Sauce (GFA)

Bailey's & Chocolate Croissant Pudding with Rum & Raisin Ice Cream

Chocolate Brownie with Chantilly Cream

Friday 24th November - £24.95
Friday 1st December - £26.95
Friday 8th December - £28.95
Friday 15th December - £32.95

Friday 22nd December - £28.95

Saturday 2nd December - £28.95
Saturday 9th December - £32.95
Saturday 16th December - £34.95
Saturday 23rd December - £32.95

Saturday 25th November - £24.95



£29.95 for 2 people

Make it special and add a
Glass of Sparkling
£7.85 per person



CHRISTMAS DAY

Monday 25th December

Serving between 12pm and 3.30pm in the Bookcase Restaurant and Poppy Suite Bookings require a £10 per person deposit with full payment and pre order 14 days prior to the date.

Lightly Spiced Sweet Potato & Butternut Squash Soup with Cheesy Croutons and a Wedge of Crusty Bread

Ham Hock & Chicken Liver Terrine
Tomato Relish, Mixed Leaves and Toasted Ciabatta

Salmon & Prawn Cocktail

Flakes of Fresh Poached Salmon & succulent Prawns served in Crisp Lettuce coated in a Thousand Island Dressing with a Wedge of Wholemeal Bread & Lemon

Breaded Brie

Bread crumbed Brie Wedges Deep Fried served with Dressed Mixed Leaves and Cranberry Mayonnaise

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Traditional Roast Turkey Escalope

with a Mini Creamy Turkey & Sage Stuffing Pie served with a Sausage Lollipop, Potato Gratin and Rich Roasting Gravy

Beef Wellington

Roast Sirloin of Beef wrapped in Puff Pastry sliced with Spinach & Baby Onions, Potato Gratin and a Rich Red Wine Gravy

Duo of Lamb

Tender Lamb Rump roasted with Garlic, served on Creamy Mashed Potato with a Mini Shepherd's Pie and Redcurrant Jus

Baked Salmon En Croute

Oven Baked Salmon with Spinach & Shallots wrapped in Puff Pastry with a Dill Sauce, accompanied with a Fish Pie Tartlet and Potato Gratin

Brie Tartlet (V)

Brie & Sweet Red Onion Tartlet with Chestnut & Cranberry Crumble served with Potato Gratin and a Creamy Tomato Sauce

All Main Course are served with Seasonal Vegetables

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Sticky Toffee Pudding

Homemade Warm Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice Cream

Trio of Puddings

Christmas Pudding, Panettone Bread & Butter Pudding & Chocolate Brownie served with Brandy & Rum Sauce

Mandarin Trifle

Mandarin and Sponge set with an Orange Liqueur topped with Custard, Whipped Cream and Chocolate Shavings

Lemon Pavlova

Creme Patisserie filled Lemon Meringue with a Lemon Curd and Vanilla Ice Cream

Cheese & Biscuits

Yorkshire Cheese served with Chutney, Grapes and Nuts with a Selection of Cracker Biscuits (GFA)

Freshly Brewed Tea/Coffee and Mince Pie

£65.95 per adult £25.00 per child under 12



BOXING DAY

Tuesday 26th December
12pm and 3.30pm Sittings in the Bookcase Restaurant
Bookings require a £10 per person deposit with full payment and
pre order 14 days prior to the date.

Tomato & Basil Soup with a Crusty Bread Roll & Butter (V,VG,GFA)

Classic Prawn Cocktail

Iceberg Lettuce, Juicy Greenland Prawns and Homemade Marie Rose Sauce with Brown Bread

Duo of Sweet Melon Spiced Mint Syrup, Sugar Glazed Orange (VG GF)

Garlic & Herb Cup Mushrooms
Cooked in a Rich Cream Sauce (V GF)

Traditional Roast Turkey

Chipolata Sausage wrapped in Bacon, Homemade Sage & Onion Stuffing, Yorkshire Pudding with a Rich Roasting Gravy (GFA)

Slow Braised Topside of Beef
Homemade Yorkshire Pudding with a Rich Roasting Gravy (GFA)

Poached Salmon
Greenland Prawns, White Wine and a Dill Cream Sauce (GF)

Sweet Red Onion, Sun Blushed Tomato and Brie Tartlet with Pesto Sauce (V VG)

All Main Courses are accompanied with Seasonal Vegetables & Potatoes

Traditional Christmas Pudding with a Spiced Brandy Sauce (GFA)

Trio of Ice Cream with Wafer Curls

Blackcurrant & Prosecco Cheesecake Chantilly Cream and Raspberry Coulis (GF)

Double Chocolate Gateau
Chantilly Cream and Raspberry Sauce (GFA)

Freshly brewed Tea/Coffee and Mince Pie

£29.95 per adult £14.95 per child under 12 CHILDREN'S MENU

Tomato & Basil Soup Seasonal Melon Slices

Chicken Nuggets, Chips & Beans Sausage, Mash & Gravy Pizza, Chips & Beans

Trio of Ice Cream
Chocolate Gateau





NEW YEARS EVE

Sunday 31st December
7.30pm Arrive 8.00pm Dine DJ till late
Glass of Sparkling to begin the festivities
Bookings require a £10 per person deposit with full payment and pre order 14 days prior to the date.

Winter Warming Vegetable & Barley Soup (V GF)
Finished with Double Cream and a Wedge of fresh Bread and Butter

Ham Hock Terrine (GF)
Homemade Piccalilli & Rocket Salad with Capers & Toasted Ciabatta

Classic Prawn and Salmon Cocktail

Iceberg Lettuce, Juicy Greenland Prawns, Smoked Salmon & Homemade Marie Rose Sauce with

Brown Crusty Bread

Trio of Sweet Melon

Honeydew, Cantaloupe and Watermelon Terrine with Orange and a Spiced Mint & Port Syrup (GF V VG)

Rump of Beef Wellington
Pan Gravy, Roasted Shallots and Spinach with a Red Wine Gravy

Oven Baked Fillet of Seabass
King Prawns with Smoked Mackerel Mousse, Dill & Lime Hollandaise Sauce

Duo of Pork

Pressed Teriyaki Glazed Belly Pork with Roast Pork Fillet and Sausage Lollipop and Rich Roasting Gravy with a Savoury Apple Crumble

Sweet Red Onion, Sun Blushed Tomato and Brie Tartlet with Pesto Sauce (V VG)

All Main Courses are accompanied with Seasonal Vegetables & Potatoes

Cheese & Biscuits

A selection of Yorkshire Cheese with Celery, Grapes and Chutney (GFA)

Blackcurrant and Prosecco Cheesecake Chantilly Cream and Raspberry Coulis (GF)

Raspberry Creme Brulee
Vanilla Cream, Mulled Winter Berries and Chocolate Dipped Shortbread Biscuits

Double Chocolate Gateau
Chantilly Cream and Raspberry Sauce (GFA)

Freshly brewed Tea/Coffee and Petit Fours

£49.95 per adult
£165 per couple for the Overnight Package including Breakfast

TERMS & CONDITIONS

To secure your booking the required non-refundable deposits for each event are to be paid:

£5 per person - Christmas Fayre Lunch, Christmas Sunday Lunch, Lunch with Santa

£10 per person - Christmas Day, Boxing Day, New Year's Eve

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 all menu's with the final balance, and any dietary requirements must be stated.

Payment can be made in the form of cash, credit/debit card or bacs transfer.

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 events, combine function or cancel any events up to 4 weeks beforehand should bookings fail the reach the minimum numbers. In this case every effort will be made to offer an alternative date, and if this is not possible 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.

Please do not visit the hotel if you or any of your party has symptoms or have been in close contact with anyone testing positive for Corona Virus.

All bookings are subject to any restrictions imposed at the time of the event.

ACCOMMODATION

We have arranged a discounted rate for anyone wishing to stay overnight, rather than worrying about getting a taxi home

We offer guests who have booked to attend a Christmas Party a discount of !5% off the room rate - please contact the Hotel to obtain the discount code and to book your room.

Check in from 3.00pm Checkout before 11.00am

