

The
Guide Post
Hotel

Christmas

AND NEW YEAR

brochure



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



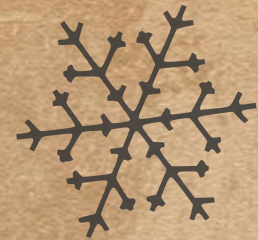
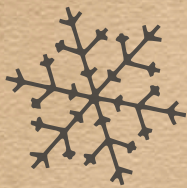
*Whether you decide to
visit us or not... We wish
you a Merry Christmas
and a Happy New Year
from all at the Guide
Post Hotel*

CHRISTMAS FAYRE MENU

SERVED MONDAY TO THURSDAY 12PM TILL 9PM

FRIDAY - SUNDAY 12PM - 4PM

FROM FRIDAY 28TH NOVEMBER 2025



STARTERS

TOMATO & BASIL SOUP WITH CRUSTY BREAD ROLL & BUTTER (V, VG, GFA)

CLASSIC PRAWN COCKTAIL

ICEBERG LETTUCE, JUICY GREENLAND PRAWNS WITH MARIE ROSE SAUCE AND BROWN BREAD

DUO OF SWEET MELON

WITH WINTER BERRIES (V, VG, GF)

GARLIC & HERB CUP MUSHROOMS

COOKED IN A RICH CREAM SAUCE (V, GF)



MAINS

TRADITIONAL ROAST TURKEY

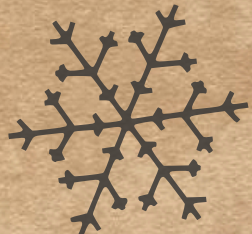
CHIPOLATA SAUSAGE WRAPPED IN BACON, HOMEMADE SAGE & ONION STUFFING,
WITH A RICH ROASTING GRAVY (GFA)

SLOW BRAISED TOPSIDE OF BEEF

HOME MADE YORKSHIRE PUDDING AND RICH ROASTING GRAVY (GF Y-PUDDING AVAILABLE)

POACHED SALMON

GREENLAND PRAWNS IN A DILL CREAM SAUCE (GF)



SWEET RED ONION, SUN BLUSHED TOMATO AND BRIE TARTLET, WITH PESTO SAUCE (V)

ALL MAIN COURSES ARE ACCOMPANIED BY ROAST POTATOES AND SEASONAL VEGETABLES

DESSERTS

CHRISTMAS PUDDING SERVED WITH A SPICED BRANDY SAUCE (GFA)



TRIO OF ICE CREAM WITH WAFER CURLS



BLACKCURRANT & PROSECCO CHEESECAKE
CHANTILLY CREAM AND A RASPBERRY COULIS (GF)

DOUBLE CHOCOLATE GATEAU

CHANTILLY CREAM AND FRUITS OF THE FOREST COMPOTE (GFA)



TEA/COFFEE & MINCE PIE

2 COURSE PRICE- £22.95 PER PERSON

3 COURSE PRICE - £26.95 PER PERSON





WHO-VILLE CHRISTMAS PARTY

JOIN THE GRINCH, CINDY LOU
& MARTHA MAY



SATURDAY 13TH DECEMBER

2.00PM - 5.00PM



AN INTERACTIVE EXPERIENCE PACKED WITH:

CHRISTMAS SONGS

DANCING

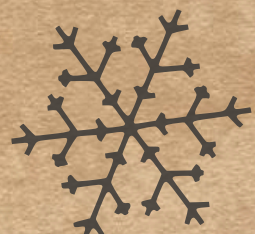
THEMED GAMES

PASS THE PARCEL

MAGICAL REINDEER DUST WISHES

SANTA LETTER WRITING

SPECIAL PHOTO OPPORTUNITIES



FESTIVE BUFFET OPTIONS:

ROAST TURKEY IN CIABATTA WITH A RICH GRAVY

SAGE & ONION STUFFING

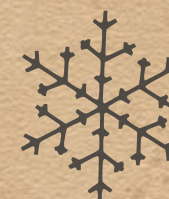
PIGS IN BLANKETS

ROAST POTATOES

CHICKEN NUGGETS

FRIES

BEANS

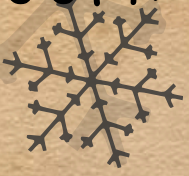


£16.95 PER PERSON

CHILDREN UNDER 2 FREE OF CHARGE

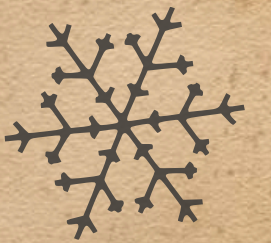
PARTY SHARE MENU

7.00PM ARRIVE & DJ START, 7.30PM MEAL SERVED, 12.00AM BAR CLOSE & DJ FINISH



STARTERS

TOMATO & BASIL SOUP SERVED WITH CRUSTY BREAD ROLL & BUTTER (V, VG, GF)



CHICKEN LIVER PATE SERVED WITH TOASTED CIABATTA, TOMATO CHUTNEY AND DRESSED MIXED LEAF

DUO OF SWEET MELON WITH WINTER BERRIES (V, VG, GF)

MAINS

TRADITIONAL ROAST TURKEY

CHIPOLATA SAUSAGE WRAPPED IN BACON, HOMEMADE SAGE & ONION STUFFING, SEASONAL VEGETABLES AND ROAST POTATOES WITH A RICH ROASTING GRAVY (GFA)



BEEF BOURGUIGNON

SLOW COOKED TENDER PIECES OF BEEF, MUSHROOMS, BACON AND BABY ONIONS.
COOKED IN RED WINE AND FINISHED WITH A RICH ROASTING GRAVY SERVED
WITH CREAMY MASH POTATO AND GREEN BEANS

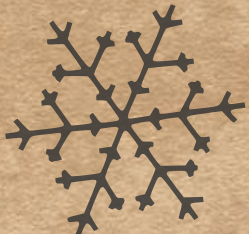


POACHED SALMON

IN A DILL CREAM SAUCE WITH SEASONAL VEGETABLES AND ROAST POTATOES (GF)

BRIE TART

SWEET RED ONION, SUN BLUSHED TOMATO AND BRIE TARTLET, WITH PESTO SAUCE,
NEW POTATOES & COLESLAW (V)



DESSERTS

CHRISTMAS PUDDING SERVED WITH A SPICED BRANDY SAUCE (GFA)

BAKED VANILLA CHEESECAKE WITH CHANTILLY CREAM AND RASPBERRY COULIS

CHOCOLATE CAKE SERVED WITH CHANTILLY CREAM (GFA)



FRI 28TH NOV
MEAL £29.95

FRI 5TH DEC
MEAL £34.95

FRI 12TH DEC
MEAL £36.95

FRI 19TH DEC
MEAL £38.95



SAT 29TH NOV
MEAL £29.95

SAT 6TH DEC
MEAL £36.95

SAT 13TH DEC
MEAL £38.95

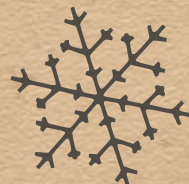
SAT 20TH DEC
MEAL £40.95



THEMED CHRISTMAS PARTIES



7.00PM ARRIVE & DJ START, 7.30PM MEAL SERVED, 12.00AM BAR CLOSE & DJ FINISH
FANCY DRESS OPTIONAL



SET MENU

TRADITIONAL ROAST TURKEY, CHIPOLATA SAUSAGE WRAPPED IN BACON, HOMEMADE SAGE & ONION
STUFFING WITH A RICH ROASTING GRAVY (GFA)

OR

SWEET RED ONION, SUN BLUSH TOMATO AND BRIE TARTLET WITH PESTO SAUCE (V)

ALL ACCOMPANIED WITH ROAST POTATOES AND SEASONAL VEGETABLES

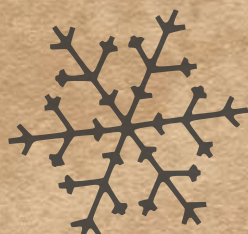


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BLACKCURRANT AND PROSECCO CHEESECAKE WITH CHANTILLY CREAM AND A RASPBERRY COULIS (GF)



GREASE VS DIRTY DANCING
SATURDAY 29TH NOVEMBER
£42.00 PER PERSON



80'S REWIND CHRISTMAS PARTY
FRIDAY 5TH DECEMBER
£33.95 PER PERSON



MARCIUS MOTOWN CHRISTMAS PARTY
FRIDAY 12TH DECEMBER
£35.95 PER PERSON





CHRISTMAS DAY MENU – THURSDAY 25TH DECEMBER

12PM OR 3.30PM SITTING



STARTERS

LIGHTLY SPICED SWEET POTATO & BUTTERNUT SQUASH SOUP WITH CHEESY CROUTONS AND WEDGE OF CRUSTY BREAD (V)

HAM HOCK TERRINE WITH HOMEMADE PICCALILLI, MIXED LEAVES & TOASTED CIABATTA (GF)

SALMON & PRAWN COCKTAIL

FLAKES OF FRESH POACHED SALMON & SUCCULENT PRAWNS SERVED ON CRISP LETTUCE COATED IN A THOUSAND ISLAND DRESSING WITH A WEDGE OF WHOLEMEAL BREAD AND LEMON

BREADED BRIE

BREAD CRUMBED BRIE WEDGES DEEP FRIED SERVED WITH DRESSED MIXED LEAVES AND CRANBERRY MAYONNAISE

–

MAIN COURSES

TRADITIONAL ROAST TURKEY



WITH CHIPOLATA WRAPPED IN BACON, HOMEMADE SAGE & ONION STUFFING, YORKSHIRE PUDDING AND RICH ROASTING GRAVY (GFA)

SLOW COOKED ROAST SIRLOIN OF BEEF

WITH A YORKSHIRE PUDDING AND RICH RED WINE GRAVY (GF Y-PUDDING AVAILABLE)



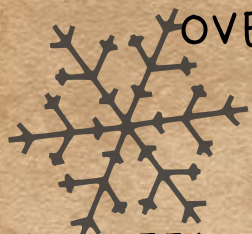
SLOW ROASTED PORK LOIN

WITH A HERB CRUST AND A SAVOURY APPLE CRUMBLE

TRIO OF MEATS – TURKEY, BEEF & GAMMON

SAGE & ONION STUFFING, YORKSHIRE PUDDING, CHIPOLATA WRAPPED IN BACON, AND RICH ROASTING GRAVY

BAKED SALMON EN CROUTE



OVEN BAKED SALMON WITH SPINACH & SHALLOTS WRAPPED IN PUFF PASTRY WITH A DILL SAUCE

BRIE TARTLET

BRIE & SWEET RED ONION TARTLET WITH CHESTNUT & CRANBERRY CRUMBLE SERVED WITH A CREAMY TOMATO SAUCE (V)

ALL MAIN COURSES ARE ACCOMPANIED WITH SEASONAL VEGETABLES, ROAST POTATOES AND MASH.

DESSERTS

CHOCOLATE ORANGE GATEAU

SERVED WITH WHIPPED CREAM AND CHOCOLATE SHARDS

CHRISTMAS PUDDING SERVED WITH A SPICED BRANDY SAUCE (GFA)



MANDARIN TRIFLE



MANDARIN & SPONGE SET WITH AN ORANGE LIQUEUR TOPPED WITH CUSTARD, WHIPPED CREAM AND CHOCOLATE SHAVINGS

LUSCIOUS LEMON CHEESECAKE SERVED WITH A REFRESHING LEMON SORBET



CHEESE AND BISCUITS –

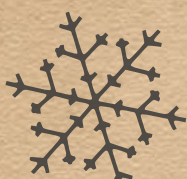


YORKSHIRE CHEESE SERVED WITH CHUTNEY, GRAPES, CELERY AND A SELECTION OF CRACKER BISCUITS (GFA)

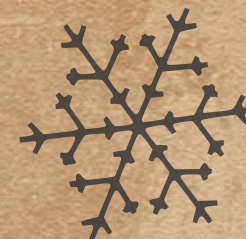
TEA/COFFEE AND MINCE PIES

£68.00 PER ADULT

£34.00 PER CHILD UNDER 12



BOXING DAY LUNCH
FRIDAY 26TH DECEMBER
12PM OR 3.30PM SITTING



STARTERS

TOMATO & BASIL SOUP WITH CRUSTY BREAD ROLL & BUTTER (V, VG, GFA)

CLASSIC PRAWN COCKTAIL

ICEBERG LETTUCE, JUICY GREENLAND PRAWNS WITH MARIE ROSE SAUCE AND BROWN BREAD

DUO OF SWEET MELON

WITH WINTER BERRIES (V, VG, GF)



GARLIC & HERB CUP MUSHROOMS

COOKED IN A RICH CREAM SAUCE (V, GF)

MAINS

TRADITIONAL ROAST TURKEY

CHIPOLATA SAUSAGE WRAPPED IN BACON, HOMEMADE SAGE & ONION STUFFING,
WITH A RICH ROASTING GRAVY (GFA)



SLOW BRAISED TOPSIDE OF BEEF

HOME MADE YORKSHIRE PUDDING AND RICH ROASTING GRAVY (GF Y-PUDDING AVAILABLE)



POACHED SALMON

GREENLAND PRAWNS IN A DILL CREAM SAUCE (GF)



SWEET RED ONION, SUN BLUSHED TOMATO AND BRIE TARTLET, WITH PESTO SAUCE (V)

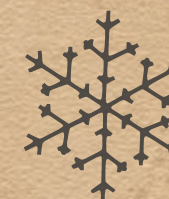
ALL MAIN COURSES ARE ACCOMPANIED BY ROAST POTATOES AND SEASONAL VEGETABLES

DESSERTS

CHRISTMAS PUDDING SERVED WITH A SPICED BRANDY SAUCE (GFA)



TRIO OF ICE CREAM WITH WAFER CURLS



BLACKCURRANT & PROSECCO CHEESECAKE
CHANTILLY CREAM AND A RASPBERRY COULIS (GF)

DOUBLE CHOCOLATE GATEAU

CHANTILLY CREAM AND FRUITS OF THE FOREST COMPOTE (GFA)



TEA/COFFEE & MINCE PIE

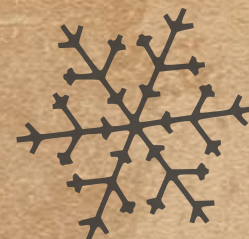
£32.95 PER ADULT

£16.50 PER CHILD UNDER 12



NEW YEARS EVE – WEDNESDAY 31ST DECEMBER 2025

7.00PM ARRIVE 7.30PM DINE DJ TILL LATE



STARTERS

WINTER WARMING VEGETABLE AND BARLEY SOUP
FINISHED WITH DOUBLE CREAM AND A WEDGE OF FRESH BREAD AND BUTTER (V, GFA)

HAM HOCK TERRINE
HOMEMADE PICCALILLI & ROCKET SALAD WITH CAPERS AND TOASTED CIABATTA (GF)

CLASSIC PRAWN AND SALMON COCKTAIL
ICEBERG LETTUCE, JUICY GREENLAND PRAWNS, SMOKED SALMON IN A MARIE ROSE SAUCE
WITH BROWN CRUSTY BREAD



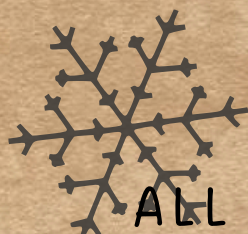
TRIO OF SWEET MELON
HONEYDEW, CANTALOUPE AND WATERMELON TERRINE WITH ORANGE AND A SPICED
MINT AND PORT SYRUP (V, VG, GF)

MAIN COURSES

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 AND LIME HOLLANDAISE SAUCE
ROAST PORK LOIN WITH A HERB CRUST AND RICH ROASTING GRAVY WITH A SAVOURY APPLE CRUMBLE



BUTTERNUT SQUASH, KALE & APRICOT TART (V, VG)

ALL MAIN COURSES ARE ACCOMPANIED BY POTATOES AND SEASONAL VEGETABLES

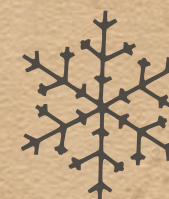
DESSERTS

CHEESE AND BISCUITS -
A SELECTION OF YORKSHIRE CHEESE WITH CELERY & GRAPES AND CHUTNEY (GF CRACKERS AVAILABLE)

BLACKCURRANT & PROSECCO CHEESECAKE
CHANTILLY CREAM AND A RASPBERRY COULIS (GF)



RASPBERRY CRÈME BRULEE
VANILLA CREAM, MULLED WINTER BERRIES AND CHOCOLATE DIPPED SHORTBREAD BISCUITS



DOUBLE CHOCOLATE GATEAU
CHANTILLY CREAM AND RASPBERRY SAUCE (GFA)



TEA/COFFEE AND PETIT FOURS

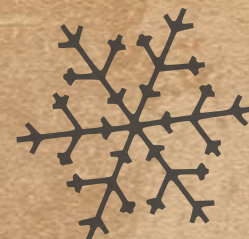
£55.95 PER PERSON

£193.50 PER COUPLE FOR THE OVERNIGHT PACKAGE INCLUDING BREAKFAST

OPTIONAL SPARKLING CREAM TEA UPGRADE - £15.00 PER PERSON



WINE LIST



HOUSE WINE

TASTE

1	CASTILLO DE PIEDRA VIURA (SPAIN)	£21.50
3	CASTILLO DE PIEDRA TEMPRANILLO (SPAIN)	£21.50
2	CASTILLO DE PIEDRA TEMPRANILLO ROSE (SPAIN)	£21.50

WHITE WINE

TASTE

3	BRIGHTSIDE PINOT GRIGIO (SOUTH AFRICA)	£22.50
3	INVENIO RIESLING (GERMANY)	£22.50
2	SPEARWOOD CHARDONNAY (AUSTRALIA)	£22.50
1	LAS ONDAS SAUVIGNON BLANC (CHILE)	£24.00
1	CLOUD ISLAND CAPE SERIES SAUVIGNON BLANC (SOUTH AFRICA)	£27.00

ROSE WINE

TASTE

1	JACK & GINA ZINFANDEL ROSE (CALIFORNIA)	£22.00
3	PONTE GIO ROSATO (ITALY)	£23.50

RED WINE

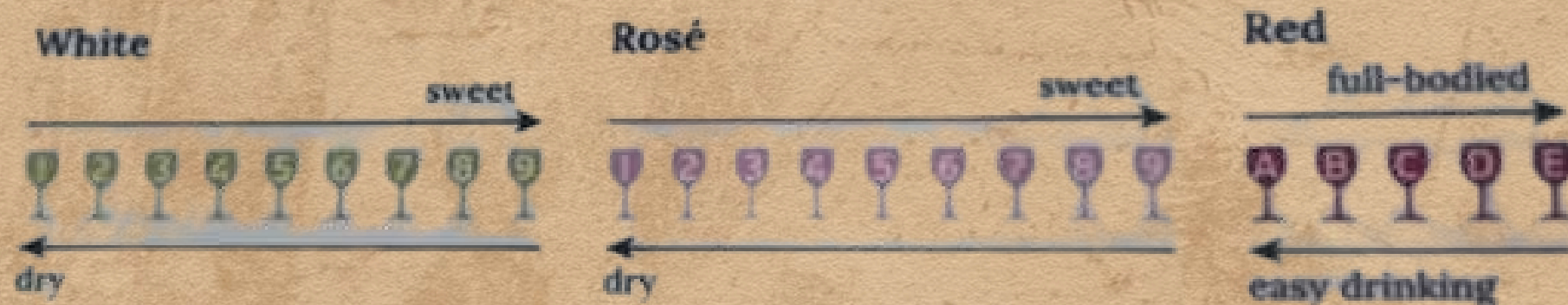
TASTE

C	BRIGHTSIDE CABERNET SAUVIGNON (SPAIN)	£22.50
C	DOMAINE BOYAR DEER POINT MERLOT (BULGARIA)	£22.50
D	GULARA SHIRAZ (AUSTRALIA)	£24.00
C	FINCA DE ORO RIOJA (SPAIN)	£27.00
C	DEAD MAN'S DICE MALBEC, MENDOZA (ARGENTINA)	£28.00

SPARKLING & CHAMPAGNE

TASTE

1	BARON D'ARIGNAC BRUT (FRANCE)	£25.00
1	PONTE PROSECCO EXTRA DRY (ITALY)	£29.00
3	PONTE PROSECCO ROSE BRUT (ITALY)	£29.00
3	H.LANVIN & FILS BRUT (FRANCE)	£50.00

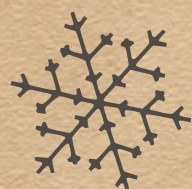




TERMS & CONDITIONS



TO SECURE YOUR BOOKING A £10 PER PERSON NON-REFUNDABLE DEPOSIT FOR EACH EVENT IS TO BE PAID



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



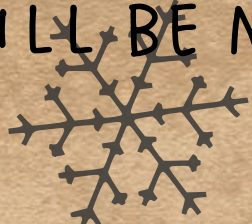
PAYMENT CAN BE MADE IN THE FORM OF CASH, CREDIT/DEBIT CARD OR BACS TRANSFER



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 LOST

THE HOTEL RESERVES THE RIGHT AT ITS DISCRETION TO CHANGE EVENTS, COMBINE FUNCTIONS OR CANCEL ANY EVENTS UP TO 4 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 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. PARTIES OF LESS THAN 10 MAY BE SAT AT MIXED TABLES, AND PARTIES OF 10 OR MORE MAY HAVE SPLIT TABLES. PLEASE NOTE OUR SPA BAR DOES NOT HAVE DISABLED ACCESS.



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 15% OFF THE ROOM RATE - PLEASE CONTACT THE HOTEL TO OBTAIN THE DISCOUNT CODE AND BOOK YOUR ROOM



CHECK IN FROM 3.00PM

CHECKOUT BEFORE 11.00AM



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BRADFORD
BD12 0ST

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