

Guide Post Hotel



CHRISTMAS

AND

NEW YEAR BROCHURE

CHRISTMAS & NEW YEAR PROGRAMME

NOVEMBER 2026

ADULTS

WEDNESDAY 25TH NOVEMBER	WREATH MAKING CLASS	£65.00
FRIDAY 27TH NOVEMBER	PARTY SHARE NIGHT	£34.95
SATURDAY 28TH NOVEMBER	PARTY SHARE NIGHT	£34.95
SUNDAY 29TH NOVEMBER	CHRISTMAS LUNCH	FROM £25.00

DECEMBER 2026

TUESDAY 1ST DECEMBER	CHRISTMAS LUNCH	FROM £25.00
WEDNESDAY 2ND DECEMBER	CHRISTMAS LUNCH	FROM £25.00
WEDNESDAY 2ND DECEMBER	WREATH MAKING CLASS	£65.00
THURSDAY 3RD DECEMBER	CHRISTMAS LUNCH	FROM £25.00
FRIDAY 4TH DECEMBER	CHRISTMAS LUNCH	FROM £25.00
FRIDAY 4TH DECEMBER	PARTY SHARE NIGHT	£39.95
SATURDAY 5TH DECEMBER	PARTY SHARE NIGHT	£39.95
SUNDAY 6TH DECEMBER	CHRISTMAS LUNCH	FROM £25.00

MONDAY 7TH DECEMBER	CHRISTMAS LUNCH	FROM £25.00
TUESDAY 8TH DECEMBER	CHRISTMAS LUNCH	FROM £25.00
WEDNESDAY 9TH DECEMBER	CHRISTMAS LUNCH	FROM £25.00
THURSDAY 10TH DECEMBER	CHRISTMAS LUNCH	FROM £25.00
FRIDAY 11TH DECEMBER	CHRISTMAS LUNCH	FROM £25.00
FRIDAY 11TH DECEMBER	PARTY SHARE NIGHT	£39.95
SATURDAY 12TH DECEMBER	PARTY SHARE NIGHT	£39.95
SUNDAY 13TH DECEMBER	CHRISTMAS LUNCH	FROM £25.00

MONDAY 14TH DECEMBER	CHRISTMAS LUNCH	FROM £25.00
TUESDAY 15TH DECEMBER	CHRISTMAS LUNCH	FROM £25.00
WEDNESDAY 16TH DECEMBER	CHRISTMAS LUNCH	FROM £25.00
THURSDAY 10TH DECEMBER	CHRISTMAS LUNCH	FROM £25.00
FRIDAY 11TH DECEMBER	CHRISTMAS LUNCH	FROM £25.00
FRIDAY 11TH DECEMBER	PARTY SHARE NIGHT	£39.95
SATURDAY 12TH DECEMBER	PARTY SHARE NIGHT	£39.95
SUNDAY 13TH DECEMBER	CHRISTMAS LUNCH	FROM £25.00

MONDAY 21ST DECEMBER	CHRISTMAS LUNCH	FROM £25.00
TUESDAY 22ND DECEMBER	CHRISTMAS LUNCH	FROM £25.00
WEDNESDAY 23RD DECEMBER	CHRISTMAS LUNCH	FROM £25.00
THURSDAY 24TH DECEMBER	CHRISTMAS LUNCH	FROM £25.00
FRIDAY 25TH DECEMBER	CHRISTMAS DAY LUNCH	£45.00/£70.00
SATURDAY 26TH DECEMBER	BOXING DAY LUNCH	£30.00

THURSDAY 31ST DECEMBER	NEW YEARS EVE DINNER	£70.00/ £230 FOR TWO
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WREATH MAKING CLASS

WEDNESDAY 25TH NOVEMBER
WEDNESDAY 2ND DECEMBER

6.30PM

MAKE YOUR OWN CHRISTMAS WREATH AND TAKE HOME
ALL MATERIALS AND SUPPLIES PROVIDED

ALSO INCLUDED IS A FESTIVE AFTERNOON TEA WITH PROSECCO ON
ARRIVAL



£65.00 PER PERSON

IN CONJUNCTION WITH DOWN TO EARTH FLORISTS

FESTIVE AFTERNOON TEA

Available Daily 12pm until 5pm
Tuesday December 1st to Thursday December 24th

The Savoury

Turkey & Homemade Stuffing Sliders with Cranberry Sauce
Mini Beef filled Yorkshire Puddings
Crispy Roast Potatoes
Pigs in Blankets
Jug of Dipping Gravy

The Sweet

Sultana Scones with Clotted Cream and a Pot of Jam
Christmas Pudding Lollipops with Dipping Sauce
Warm Mince Pies
Chocolate Brownie Bites
Mini Bakewell Tart

Freshly Brewed Tea or Coffee

£21.95

CHRISTMAS LUNCH

Available Every Day 12pm until 9pm - Tuesday December 1st to Thursday December 24th

No pre order required for parties of up to 10.

Card guarantees taken with full payment two weeks before date booked

Starters

Cream of Vegetable Soup (GF)

Prawn Cocktail served with Marie Rose Sauce on a bed of Iceberg Salad

Trio of Melon served with Fruit Compote & Mint Syrup

Cajun Spiced Chicken Tenders with a BBQ dip

Garlic Mushrooms finished in White Wine and Cream topped with a Ciabatta Croute

Duo of Homemade Yorkshire Puddings served with Onion & Beef Brisket Gravy

Traditional Caprese Salad

All served with Warm Crusty Roll and Butter (GF on request)

Main Courses

Roast Topside of Beef with Roast & Mashed Potatoes, Yorkshire Pudding, Rich Gravy, Buttered Sprouts and Carrots

Beef Bourguignon - Tender strips of Beef cooked in Herbs and Red Wine, served on buttery Mashed Potato

Pan fried Chicken Breast with Smoked Bacon wrapped Stuffing, Gratin Potato, Yorkshire Pudding

Traditional Scampi & Chips with Mushy Peas and Tartare Sauce

Baked Haddock & Chorizo with Sun Blushed Tomato & Herb Crust, New Potatoes

Chicken & Smoked Bacon Pasta in White Wine and Pesto Cream Sauce

Mediterranean Vegetables & Chilli Pasta

Christmas Burger 6oz with Stuffing, Pigs in Blanket, Breaded Brie & Cranberry Sauce

Moving Mountains Plant Burger with Crispy Roast Potatoes

Desserts

Christmas Pudding with Brandy Sauce

Warm Chocolate Brownie & Vanilla Ice Cream

Sticky Toffee Pudding and Custard with Salted Caramel Sauce

Baked Madagascan Vanilla Cheesecake with Raspberry Sauce

Fruit Salad with Vanilla Ice Cream

Tea, Coffee and Mince Pies

2 Courses for £25.00

3 Courses for £30.00

PARTY SHARE MENU

Bring your party and join with ours. With a DJ till 12am and a Selfie Station
Arrive & DJ start 7.00pm Meal served 7.30pm DJ & Bar close 12.00am

STARTERS

Cream of Roasted Vegetable Soup with Herb Oil
Prawn Cocktail served with Marie Rose Sauce on a Bed of Iceberg Salad
Trio of Melon served with Fruit Compote & Mint Syrup
Garlic Mushrooms finished in White Wine and Cream topped with a Ciabatta Croute
All served with a Warm Crusty Roll and Butter (GF on request)

MAIN COURSES

Roast Turkey with Homemade Chestnut & Sage Stuffing, Roast & Mashed Potatoes, Yorkshire Puddings,
Pigs in Blankets, Rich Gravy with Buttered Sprouts and Carrots

Beef Bourguignon - Tender strips of Beef cooked in Herbs and Red Wine, served on Buttery Mashed Potato
with Green Vegetables

Baked Seabass served on Roasted Mediterranean Vegetables with Tomato Sauce and Sauteed Potatoes

Baked Field Mushrooms filled with a Leek and Brie Crumble served with a Pesto Sauce & Roasted Vegetables

DESSERTS

Traditional Christmas Pudding served with Brandy Sauce & Forest Fruit Compote
Double Chocolate Gateau with Chantilly Cream & Chocolate Sauce
Baked Vanilla Cheesecake served with Salted Caramel Sauce & Whipped Cream
Lemon Tart served with Raspberry Sauce and Clotted Cream

Friday 27th November - £32.95
Friday 4th December - £39.95
Friday 11th December - £39.95
Friday 18th December - £39.95

Saturday 28th November - £32.95
Saturday 5th December - £39.95
Saturday 12th December - £39.95
Saturday 19th December - £39.95

**Booker goes
free when over
15 people**

CHRISTMAS DAY LUNCH

Served in our Bookcase Restaurant at 12.30pm or 4.00pm

Canapes served at your table

STARTERS

Roasted Butternut & Sage Soup served with a Chestnut & Parmesan Croute

Chicken & Ham Roulade - Slow Roasted Chicken Leg wrapped in Ham Hock & Parma Ham with Chilli and Tomato

Smoked Salmon Parcel filled with Prawn Marie Rose and served with a Cocktail Sauce & Pickled Cucumber Salad

Baked Field Mushrooms filled with Creamed Leeks and a Blue Cheese Savoury Crumble on a Red Pepper Sauce

Salad of Feta Cheese, Watermelon, Olives, Cherry Tomato, Red Onion & Cucumber in a Lemon & Honey Dressing

All served with Warm Crusty Roll and Butter (GF on request)

MAIN COURSE

Roast Turkey with Homemade Chestnut and Sage Stuffing, Roast and Mashed Potatoes, Yorkshire Puddings, Pigs in Blankets, Rich Gravy with Buttered Sprouts and Carrots

Roast Topside of Beef with Roast and Mashed Potatoes, Yorkshire Puddings, Pigs in Blankets, Rich Gravy with Buttered Sprouts and Carrots

OR WHY NOT HAVE BOTH MEATS WITH ALL THE TRIMMINGS

Pink Roasted Rump of Lamb with Gratin Potatoes, fresh Minted Peas, Asparagus and a Red Wine and Rosemary Jus

Baked Seabass & Tiger Prawns with Roasted New Potatoes, Creamed Cabbage and Leek Parcels, Tender Stem Broccoli and Sauteed Tiger Prawns on a pool of Red Pepper Sauce

Roasted Vegetable and Mushroom Tarte Tartin served with Tomato Sauce and Roasted Baby New Potatoes

DESSERTS

Traditional Christmas Pudding served with Brandy Sauce and Cranberry cooked in a Disaranno Liqueur

Raspberry & Clementine Trifle with Chantilly Cream, Cointreau soaked Sponge and Custard

Double Chocolate Gateau with Chantilly Cream & Chocolate Sauce

Baked Vanilla Cheesecake served with Salted Caramel Sauce & Peanut Brittle

Cheese & Biscuits - Brie, Stilton, Smoked Applewood Cheese served with fresh Grapes, Biscuits, Celery and Tomato Chutney

TEA, COFFEE & MINCE PIES

£70.00 per person

CHRISTMAS DAY

Served in our Poppy Suite at 2pm

STARTERS

Cream of Tomato and Basil Soup

OR

Chicken Liver Pate with Toasted Ciabatta and Onion Chutney

All served with Warm Crusty Roll and Butter (GF on request)

MAIN COURSE

Roast Turkey with Homemade Chestnut and Sage Stuffing, Roast & Mashed Potatoes, Yorkshire Pudding, Pigs in Blankets, Rich Gravy, with Buttered Sprouts and Carrots

OR

Oyster Mushroom Risotto with Chestnut and Sage, finished with White Wine, Cream and Parmesan Shavings

DESSERTS

Traditional Christmas Pudding served with Brandy Sauce

OR

Baked Vanilla Cheesecake served with Raspberry Sauce

£45.00



BOXING DAY

SERVED IN OUR BOOKCASE RESTAURANT BETWEEN 12.00PM AND 5.00PM

Starters

Cream of Vegetable Soup (GF)
Prawn Cocktail served with Marie Rose Sauce on a bed of Iceberg Salad
Trio of Melon served with Fruit Compote & Mint Syrup
Cajun Spiced Chicken Tenders with a BBQ dip
Garlic Mushrooms finished in White Wine and Cream topped with a Ciabatta Croute
Duo of Homemade Yorkshire Puddings served with Onion & Beef Brisket Gravy
Traditional Caprese Salad

All served with Warm Crusty Roll and Butter (GF on request)

Main Courses

Roast Topside of Beef with Roast & Mashed Potatoes, Yorkshire Pudding, Rich Gravy,
Buttered Sprouts and Carrots

Beef Bourguignon - Tender strips of Beef cooked in Herbs and Red Wine, served on buttery Mashed Potato

Pan fried Chicken Breast with Smoked Bacon wrapped Stuffing, Gratin Potato,
Yorkshire Pudding

Traditional Scampi & Chips with Mushy Peas and Tartare Sauce

Baked Haddock & Chorizo with Sun Blushed Tomato & Herb Crust, New Potatoes

Chicken & Smoked Bacon Pasta in White Wine and Pesto Cream Sauce

Mediterranean Vegetables & Chilli Pasta

Christmas Burger 6oz with Stuffing, Pigs in Blanket, Breaded Brie & Cranberry Sauce

Moving Mountains Plant Burger with Crispy Roast Potatoes

Desserts

Christmas Pudding with Brandy Sauce
Warm Chocolate Brownie & Vanilla Ice Cream
Sticky Toffee Pudding and Custard with Salted Caramel Sauce
Baked Madagascan Vanilla Cheesecake with Raspberry Sauce
Fruit Salad with Vanilla Ice Cream

Tea, Coffee and Mince Pies

2 COURSES - £25.00

3 COURSES - £30.00

NEW YEARS EVE

Selection of Homemade Canapes served at the bar on arrival

SOUP COURSE

Cream of Spiced Parsnip Soup with Crusty Bread Roll and Butter (V)

STARTERS

Confit Duck Terrine with Caramelised Fig, Red Onion Chutney & Toasted Brioche

Thai Marinated Tiger Prawns in Red Chilli and Mango with a Coriander Dressing

Three Cheese Tartlet - with Brie, Stilton and Smoked Cheese with Creamed Leeks & Mushrooms (V)

Trio of Salmon - Smoked Salmon Rose, Salmon Waldorf Parcel, and Salmon and Creme Fraiche Tian with a Lemon Dressing

MAIN COURSE

Beef 3 Ways - Peppered Beef Brisket En Crouete, Home Made Cottage Pie, Pink Roasted Topside of Beef, served with Onion Puree, Tender Stem Broccoli & Mini Yorkshire Pudding & a Port Wine Jus

Pan Fried Seabass served with Saffron Roasted New Potatoes, Red Pepper Coulis & Mediterranean Vegetables

Cornfed Chicken Supreme with Gratin Potato, Creamed Cabbage Parcel & Thyme Roasted Carrots with Peppercorn Sauce

Mushroom Wellington - Garlic Mushrooms served in Puff Pastry on a Tomato Sauce with Wilted Greens

DESSERTS

Cheese and Biscuits served with Red Onion Chutney, Grapes & Celery

Tipsy Laird - Traditional Scottish Trifle served with Drambuie-Soaked Sponge, Raspberry Jelly and Custard, topped with Chantilly Cream and Toasted Almonds

Double Chocolate Gateau served with Clotted Cream & Fruit Compote

Baileys Cheesecake served with Salted Caramel Sauce & Peanut Brittle

Tea/Coffee and After Dinner Mints

£70.00 PER PERSON

OVERNIGHT PACKAGE £230 PER COUPLE INCLUDING BREAKFAST



TERMS

To secure your booking a £10 per person non refundable deposit is due for Wreath Making, Festive Afternoon Tea, Party Share Nights, Christmas Day, Boxing Day and New Years Eve. Card guarantees will be taken for Christmas Lunches

Balance of payment for all bookings must be paid two weeks prior to the Event date. Bookings made within the two week period must be paid in full.

Pre orders are required for all menu's (apart from Festive Afternoon Tea and Christmas Lunches under 10 people). Any dietary requirements must also be stated.

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

CANCELLATION POLICY

More than 2 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 required 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. Parties of less than 10 may be sat at mixed tables for Party Share or New Years Eve bookings, and parties of 10 or more may have split tables.

Please note that our Spa Bar does not have any disabled access

ACCOMMODATION

We have arranged a discount of 15% off our room rates for anyone wishing to stay overnight, rather than worrying about getting a taxi home.

Please contact the Hotel to obtain the discount code to book your room

CHECK IN FROM 3.00PM CHECKOUT BEFORE 11.00AM



Guide Post Hotel

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