



CHRISTMAS

AND NEW YEAR 2024

AT THE
GUIDE POST HOTEL



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 LUNCHES

Available Monday to Sunday in the Bookcase Restaurant from

Friday 29th November - Monday 23rd December

12.00pm - 4.00pm

Bookings require a £10 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)

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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 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

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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

£26.95 per person

BREAKFAST WITH SANTA

Available in the Bookcase Restaurant on
Tuesday 24th December

Event runs from 9.00am - 11.30am

Bookings require a £10 per person deposit with
full payment 14 days prior to the date.

Gifts for all children aged 2 - 12

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

Arrive 9.00am, Breakfast served at 9.30am



Includes:
Fresh Fruit Juices
Selection of Cereal
Toast with Butter and Preserves

Tea/Coffee



Bacon, Sausage, Fried Egg, Hash Browns, Plum Tomatoes,
Mushrooms and Baked Beans

Children will receive a free gift, also includes craft activities and
a pack of Reindeer Dust to take home

£12.95 per child under 12
£18.95 per adult

CHRISTMAS PARTY NIGHTS

Friday 29th November - Saturday 21st 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

Minestrone Soup with a Crusty Bread Roll & Butter (v)

Chicken Liver Pate

Served with Toasted Ciabatta, Tomato Chutney and Dressed Mixed Leaves (GFA)

Garlic & Herb Cup Mushrooms

Cooked in a Rich Cream Sauce (V GF)

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Traditional Roast Turkey

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

Beef Bourguignon

Slow cooked tender pieces of Beef, Mushrooms, Bacon & Baby Onions  
Cooked in Red Wine and finished with a Rich Roasting Gravy, with Creamy Mash Potato  
and Green Beans

Poached Salmon in a Greenland Prawn & Dill Sauce

with New Potatoes and Vegetables (GF)

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

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Christmas Pudding with Brandy Sauce (GFA)

Baked Vanilla Cheesecake with Chantilly Cream and Winter Berries

Chocolate Cake with Chantilly Cream and Chocolate Shavings

Friday 29th November - £29.95

Friday 6th December - £32.95

Friday 13th December - £35.95

Friday 20th December - £35.95

Saturday 30th November - £29.95

Saturday 7th December - £33.95

Saturday 14th December - £36.95

Saturday 21st December - £36.95

THURSDAY PARTY NIGHTS

Thursday 5th, 12th and 19th 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 Spa Bar

Minestrone Soup served with Crusty Bread Roll & Butter (v)

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

OR

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

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Baked Vanilla Cheesecake with Chantilly Cream
and Winter Berries

£19.95 per person



CHRISTMAS PARTY BUFFET

Available for your private parties, minimum of 60 people

Evening commence 7.00pm with Bar open & DJ Start.
Buffet served 8.30pm, Bar close & DJ finish 12.00am

Bookings require a £10 per person deposit with full payment
14 days prior to the date.

Serving in our Poppy Suite, Restaurant or Spa Bar

Selection of Cold Festive Sandwiches

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Pork Pie with Pickle

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Selection of Mini Quiche

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Halloumi Fries with Cranberry Mayonnaise

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Southern Fried Chicken Goujons

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Potato Wedges

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**£21.95 per person**



# CHRISTMAS DAY

Wednesday 25th December

12.30pm 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.

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

£66.95 per adult

£25.00 per child under 12



# BOXING DAY

Thursday 26th December

12.30pm 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)

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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, 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

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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

**£34.95 per adult**

**£16.95 per child under 12**



# NEW YEARS EVE

Tuesday 31st December

7.30pm Arrive 8.00pm Dine DJ till late

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)

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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

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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

**£52.95 per adult**

£175 per couple for the Overnight Package including Breakfast



# TERMS & CONDITIONS

To secure your booking a £10 per person non-refundable deposit for each event are 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

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 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. 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 15% 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





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