




# Christmas

AT

*The*  
**Guide Post**  
*Hotel*





We hope to have something for everyone  
in our Christmas Brochure, we can also arrange  
related 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 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, 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

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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

**£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)

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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, 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

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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

**£24.95 per person**

## CHILDREN'S MENU

Tomato & Basil Soup  
Seasonal Melon Slices

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

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Trio of Ice Cream  
Chocolate Gateau

£12.50 per child under 12

# 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)

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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, 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

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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

**£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)

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Hunters Turkey  
Turkey Escalope topped with BBQ Sauce, Smoky Bacon & Melted Cheese,  
Sauté 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)

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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 25th November - **£24.95**  
Saturday 2nd December - **£28.95**  
Saturday 9th December - **£32.95**  
Saturday 16th December - **£34.95**  
Saturday 23rd December - **£32.95**



# CHRISTMAS EVE AFTERNOON TEA

Sunday 24th December

Served in the Bookcase Restaurant between 12.00pm and 4.00pm

Bookings require a £10 per person deposit with full payment

14 days prior to the date.

Cream of Parsnip Soup with a Crusty Bread Roll & Butter  
(V,VG,GFA)

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Freshly cut Festive Sandwiches and Mini Wraps  
Sausage Rolls  
Cheese & Onion Lattice  
Yorkshire Cheese

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Freshly Baked Scones with Cream & Strawberry Preserve  
Assorted Mini Festive Desserts

**£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)

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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, 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

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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

**£29.95 per adult**

**£14.95 per child under 12**

## CHILDREN'S MENU

Tomato & Basil Soup  
Seasonal Melon Slices

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

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Trio of Ice Cream  
Chocolate Gateau

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# 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)

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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

**£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 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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