

Christmas 2018

AND NEW YEAR CELEBRATIONS





'TIS THE SEASON

This year Christmas at Weetwood Hall Estate is all about festive fun and delicious food. Whether you choose to join us for a Christmas party, family get together or welcoming the New Year with a sparkling twist, we will make sure you have a thoroughly enjoyable festive time.

Stay and extend your celebrations

Make the most of your festive celebrations and take advantage of our special overnight accommodation rates. Included in the rate is a delicious Yorkshire breakfast the morning after.

Party Night Accommodation

Thursdays/Fridays

£74.00 per room B&B

Staying in a standard double bedroom

£94.00 per room B&B

Staying in a superior double bedroom

Saturdays

£94.00 per room B&B

Staying in a standard double bedroom

£114.00 per room B&B

Staying in a superior double bedroom

Christmas Holiday Rates (minimum 2 nights stay)

From 21st December 2018 - 6th January 2019 excluding New Years Eve

£74.00 per room B&B

Based on two sharing a standard double bedroom

£94.00 per room B&B

Based on two sharing a superior double bedroom

To make a party night accommodation booking or check availability please call us on 0113 388 5718 to speak to our Reservations Department. Christmas holiday rates can be booked online at www.weetwood.co.uk

FAMILY CARVERY LUNCH

Join us for a festive family lunch to catch up with your friends or your loved ones during the Christmas period.

Roasted Parsnip Soup (GF) (V)

Curry Oil

Pressed Ham Terrine (GF)

Sourdough Toast, Apple Chutney

Poached Salmon & Dill Mousse (GF)

Beetroot Relish, Melba Toast

Compressed Watermelon Terrine (V) (GF)

Orange Salad, Port Syrup

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Roast Sirloin of Beef

Slow Cooked Shoulder of Lamb

Thyme Roasted Corn-Fed Chicken

All Served with Duck Fat Roast Potatoes Seasonal Vegetables
Yorkshire pudding, Red Wine Jus

Seafood Gratin

Garden Salad with Mustard Dressing

Vegetable Wellington (V)

Truffle & Chestnut Sauce

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Brandy Soaked Christmas Pudding (GF)

Brandy Sauce

Lemon & Lime Posset (GF)

Winter Berries

Festive Panna Cotta (GF)

Spiced Fruits, Brandy Snaps

White Chocolate Cheesecake

Cranberry Compote

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Tea or Coffee

Seasonal Petit Fours

£24.50 per person

£9.50 per child (2-12 years) Under 2's free

Served from 12:30pm – 3pm

Includes a special visit from Santa, who will arrive with a gift for all the children. Available on 16th & 23rd December.



CHRISTMAS THROUGH THE DECADES

Take a trip through the decades with your colleagues or friends and dance the night away to floor filling hits from the 60's to the 90's. The act is famous for recreating the sounds of the original classics through their unique blend of live vocals with an uncanny resemblance to the originals.

£45.00 per person

Canapés, Champagne reception, 3 course menu, live entertainment and disco.

Arrival at 7pm for Champagne reception and canapés. Sit down at 7:30pm.
Entertainment until 1am.

Available 7th, 8th, 14th, 15th, 21st, 22nd December

PLANET ABBA

Put on your platforms and channel your inner dancing queen with our fantastic ABBA tribute band.

£45.00 per person

Canapés, Champagne reception, 3 course menu, live entertainment and disco.

Arrival at 7pm for Champagne reception and canapés. Sit down at 7:30pm.
Entertainment until 1am.

Available 13th & 20th December.

CHRISTMAS PARTY MENU 2018

Roasted Parsnip Soup (GF) (V)
Curry Oil

Pressed Ham Terrine (GF)
Sourdough Toast, Apple Chutney

Poached Salmon & Dill Mousse (GF)
Beetroot Relish, Melba Toast

Compressed Water Melon Terrine (V) (GF)
Orange Salad, Port Syrup

Roast Leg & Breast Of Turkey (GF)
Herb Stuffing, Bacon Wrapped Chipolata, Roast Potatoes,
Roast Gravy

Braised Feather Blade (GF)
Horseradish Mash, Red Wine & Shallot Sauce

Baked Cod (GF)
Fondant Potato, Prawn, Lemon And Dill Butter

Vegetable Wellington (V)
Truffle & Chestnut Sauce

Brandy Soaked Christmas Pudding (GF)
Brandy Sauce

Lemon & Lime Posset (GF)
Winter Berries

Festive Panna Cotta (GF)
Spiced Fruits, Brandy Snaps

White Chocolate Cheesecake
Cranberry Compote

Tea or Coffee
Seasonal Petit Fours



CHRISTMAS DAY

Relax and leave the cooking to us! Come and enjoy a 4 course Christmas Day lunch. All children in your party will receive a Christmas gift.

Lunch is served at 12.30pm in the Woodlands Suite.

Smoked Venison

Mustard Remoulade, Rocket, Hazelnuts

Veloute of Pumpkin (V) (GF)

Wild Mushroom & Truffle

Mrs Bells Blue Cheese & Walnut Terrine (V) (N)

Winter Garden Salad

Crab, Lobster & Prawn Gratin (GF)

Herb Leaf Salad

Roast Turkey (GF)

Traditional Trimmings

Duo of Yorkshire Beef

Grill Fillet Steak

Slow Cook Feather Blade Suet Pudding, Creamed Cabbage,

Thyme Scented Potato Fondant

Lightly Spiced Garden Root Vegetable Sesame Samosa (V)

Raita and Tomato Chutney

Roasted Halibut Steak (GF)

Chive Mash, Crayfish & Caper Butter

Pink Champagne Sorbet

Christmas Pudding

Brandy Sauce

Dark Chocolate Mousse (N)

Caramelised Hazelnuts & Orange Cream

Lemon Posset (V) (GF)

Raspberry Sorbet

Banana Sticky Toffee Pudding

Sticky Butterscotch Sauce & Vanilla Ice Cream

Tea or Coffee

Petit Fours

£75 per adult

CHILDREN'S MENU

Half a portion of the adult's menu or select from the following:

Tomato Soup or Melon

Tomato Pasta

Home Made Chicken Nuggets & Chips

Margherita Pizza or add Ham or Mushrooms

All of the above can be served with baked beans, garden peas or tomato and cucumber salad.

Chocolate Brownie Sundae

Fresh Fruit Salad

Selection of Ice Creams (Vanilla, Strawberry & Chocolate)

£34 per child (2-12years) . Under 2's free of charge.

The Queens speech will be shown in the hotel reception at 3pm.

BOXING DAY CARVERY

Roasted Parsnip Soup (GF) (V)

Curry Oil

Pressed Ham Terrine (GF)

Sourdough Toast, Apple Chutney

Poached Salmon & Dill Mousse (GF)

Beetroot Relish, Melba Toast

Compressed Water Melon Terrine (V) (GF)

Orange Salad, Port Syrup

Roast Sirloin of Beef

Slow Cooked Shoulder of Lamb

Thyme Roasted Corn-Fed chicken

All Served with Duck Fat Roast Potatoes Seasonal Vegetables

Yorkshire pudding, Red Wine Jus

Seafood Gratin Garden Salad with Mustard Dressing

Vegetable Wellington Truffle & Chestnut Sauce (V)

Brandy Soaked Christmas Pudding Brandy Sauce (GF)

Lemon & Lime Posset Winter Berries (GF)

Festive Panna Cotta Spiced Fruits, Brandy Snaps (GF)

White Chocolate Cheesecake Cranberry Compote

Tea or Coffee

Seasonal Petit Fours

£24.50 per adult.

£9.50 per child. Under 2's FOC.

Served 12.30 - 3pm.



NEW YEAR'S EVE

PLANET ABBA

Put on your platforms and channel your inner dancing queen with our fantastic ABBA tribute band. Family friendly event in the Lawnswood Suite. Arrival from 7pm, sit down at 7.45pm.

£85 per adult

£35 per child

ELTON JOHN

Time to crocodile rock around the clock this new year with our Elton John tribute act! Family friendly event in Convive. Bookings from 7.30pm.

£75 Per adult

£35 per child

MICHAEL BUBLE

Put a little swing in to your New Year with the outstanding Michael Buble tribute act. Adults only event in the Woodlands Suite. Arrival from 7pm, sit down 8.15pm.

£90 per adult

Glass of Champagne and canapés on arrival. Sit down for a 6 course dinner and live entertainment. Midnight Champagne toast and dancing until 2am.

NEW YEAR'S EVE MENU 2018

Tea-smoked Venison Loin
Pickled Vegetables, Cherry & Balsamic Dressing

Gin-cured 'Loch Duart' Salmon
Minted Pea Blini, Horseradish Crème Fraiche

Butternut Squash Ravioli (V)
Sage Butter Parmesan

Beef or Mushroom Consommé

Pan-fried Yorkshire Fillet Steak (GF)
Truffle Mash, Shallots Purée Wild Mushrooms, Buttered Spinach, Red Wine Sauce

Free Range Chicken Breast (GF)
Creamed Beans, Smoked Bacon & Wilted Spinach, Thyme Jus
Almond Crusted Halibut Steak (N)
Roasted Gnocchi, Sea Herbs, Shellfish & Seaweed & Vegetable Broth

Vegetable Wellington (V)
Truffle & Chestnut Sauce

Champagne Sorbet

Dark Chocolate Delice
Textures of Oranges

Lemon Posset (V) (GF)
Raspberry Sorbet

Sticky Toffee Pudding
Sticky Butterscotch Sauce & Vanilla Ice Cream

Iced Banana soufflé
Baileys Ice-cream

Traditional Farmhouse Cheese

Tea or Coffee
Petit Fours



NEW YEAR'S EVE OVERNIGHT PACKAGES

£135.00 per adult*

Staying in a standard double bedroom.

£145.00 per adult*

Staying in a superior double bedroom.

£170.00 per adult*

Staying in a feature or four-poster bedroom.

£140.00 per adult

£45.00 per child (2-12/Under 2 FREE)

Staying in a family room.

* £50 single occupancy supplement.

Arrive for the party early and extend your celebrations, book for 30th December from only £30 per person sharing a standard double bedroom. This price is available only when booking the New Year's Eve package.

**In addition to the New Year's
Eve dinner, the following are
included:**

Check-in from 3pm onwards.

Chilled bottle of Prosecco and chocolates in your bedroom.

New Year's Day brunch served 8.30am - 12 noon.

Late check-out until 12 noon.



LOOKING FORWARD TO 2019

We will be running our traditional winter and spring events including:

Valentine's Celebration, February
Mothering Sunday, March
Easter Sunday, April

Stables Pub

We will continue to offer our friendly welcome at the Stables, sharing dishes for friends to enjoy, traditional pub food and of course our fine selection of up to 6 hand pulled ales to savour in front of the blazing log fire.

FABULOUS PARTY NIGHTS

December can be a busy period, so why not use January as a time to catch up with friends or colleagues and organise a private party night at Weetwood Hall?

You have the choice of organising a private dining party in our 17th Century Manor House, alternatively choose the Woodlands or Lawnswood Suite for larger parties.

For further enquiries on dining options and pricing, please contact our Events Team on:

0113 388 5705 or 0113 388 5708
or email sales@weetwood.co.uk

BOOKING NOTES AND TERMS

Provisional bookings and deposits

To make a provisional booking please contact our Events Team on 0113 388 5705/5708. A deposit of £10.00 per person is required for all bookings except Christmas Day and New Years Eve, where £25.00 per person is required. The number of places reserved must match the value of the deposit received.

Please note: all payments are non-refundable and non-transferable.

Full payment for all the festivities is required 8 weeks prior to the event.

Should payment not be received by the due date, your booking may be released.

Christmas holiday rates

Full payment is required at the time of booking (non-refundable and non-transferable).

Party night accommodation

Full pre-payment is required at the time of booking (non-refundable and non-transferable).

Cheques should be made payable to: Weetwood Hall Estate Ltd. and only one cheque or card payment per party will be accepted.

Table arrangements and seating plans are at the discretion of Weetwood Hall Estate.

On New Year's Eve smaller parties will be seated on shared tables.

On 25th December 2018 the bar will close for drinks service between 3pm and 7pm to comply with licensing legislation.

Private parties

For private parties, minimum numbers may apply. Please ask for further details. The minimum numbers agreed will be considered guaranteed and charged for even if your final numbers are fewer.

General

The Hotel reserves the right to refuse admission and to cancel any event and offer an alternative date of equal value to the original booking. No beverages of any kind are permitted to be brought into the hotel by any guest, even as a gift or prize without prior authorisation. You will be liable for the costs of any repairs carried out as a result of any damage caused to any part of the Hotel premises/equipment by the negligence, wilful act/default of any person invited to the Hotel by you or in your party. Weetwood Hall Estate Ltd. cannot be held responsible for any damage or loss of another party's property, however caused.

We are members of the Yorkshire and Humber Regional Food Group.

(W) denotes free from wheat, rye and barley

(V) suitable for vegetarians

(N) the dish contains nuts as an ingredient

(GF) the dish is free from gluten

There is always a possibility that other ingredients may contain traces of nut content. Weetwood Hall Estate does not accept responsibility in respect of nut or other allergies and cannot warrant that its food products do not contain genetically modified additives. All prices quoted are inclusive of VAT at the current rate.



CONFERENCES • HOTEL • EVENTS • RESTAURANT • PUB • MANOR HOUSE
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