



CHRISTMAS & NEW YEAR 2019

the bradford
HOTEL

A VERY WARM WELCOME

For a truly unforgettable occasion we are delighted to offer the perfect destination, a choice of tempting cuisine and sparkling entertainment.

Whilst you concentrate on a hassle-free celebration, simply rely on our event coordinator to take care of all those important details that guarantee your party is a memorable event.

How to book:

Pay a deposit of £10.00 per person to secure your booking, due within 7 days of holding the date (A deposit of £50.00 per couple is required for New Year's Eve accommodation package). All deposits are non-refundable and non-transferable.

Food & beverage pre-order forms will be sent to the organiser, along with request for final payments.

You are then required to pay the final balance for the meal, wine, drinks & meal pre-orders by 25th November. Once full pre-payment has been received, no refunds, exchanges or transfers can be made.

For more information contact Events Team on 01274 734 734 or events@thebradfordhotel.com

Office Hours: 9:00am until 5:00pm Monday to Friday

For those with special dietary requirements or allergies who may wish to know about ingredients used, please ask at the time of booking.

DRINKS PACKAGES

Why queue at the bar?

You can have your drinks ready at the table when you arrive.

We have a full range of drinks packages available
at great prices!

Drinks packages are only available for advance bookings
and must be paid in advance.

Wine package - 3 bottles of wine

(choice of red, white, rose or mixed)

£44.95

Party Buckets - Bucket of 10 ice cold beers

(Peroni, Budweiser, Corona or mixed)

£30.00

**Mixed party package – 2 bottles of red wine,
2 bottles of white wine, 10 ice cold mixed beers**

£80.00

Prosecco offer – 2 bottles of prosecco

£40.00

**Ultimate party package 1 bottle of white wine, 1 bottle of red wine,
1 bottle of rose wine, 1 bottle of champagne**

£80.00



SPICE UP YOUR CHRISTMAS (all-inclusive) party night

Enjoy 2 course authentic curry buffet provided by the award winning caterer My Lahore followed by a festive dessert, all-inclusive bar and then dance the night away with sensational SoulAsia Roadshow.

Arrival from 7:30pm, Dinner served 8pm & DJ until 1:00am.

All-inclusive bar is only available on selected draught beer, a small glass of house wine, house spirits and draught soft drinks.

Party dates:

Friday 6 December 2019

Friday 13 December 2019

£45.95 per person

Why not stay the night?

Single occupancy with breakfast £50.00

Double occupancy with breakfast £59.00

* Rates are on a bed & breakfast basis and are only available in conjunction with the specified events. All rates are subject to availability at the time of booking.

SPICE UP YOUR CHRISTMAS MENU

TO START

CHICKEN BOTI TIKKA

Juicy boneless cubes of chicken marinated in spiced yoghurt and barbecued on charcoal.

SHAMI KEBAB

Minced lamb cooked with dall chana in traditional spices & herbs and mashed with green chillies, coriander and shallow fried with egg paste.

ALOO TIKKI (v)

Mashed new potato with ginger, garlic, pomegranate seeds, green chillies and coriander. Dipped in spiced batter then fried.

All served with fresh green salad, mango chutney & red onion dip

MAINS

MURGH CHANA

Chicken & chickpeas cooked with tomatoes, garlic, onions, fresh coriander, selected spices and spices.

MIXED SABZI ACHAR (v)

Assorted fresh seasonal vegetables cooked with fresh tomatoes, onions, green chillies, fresh garlic, coriander, methi seeds, aniseeds, mustard seeds, ginger, and yoghurt and gently simmered in bay leaf juices.

Served with

NAURATAN BIRYANI (v)

Aromatic asli basmati rice cooked with colourful assorted fresh vegetables in traditional spices, herbs.

SHIMLA ALOO (v)

Capsicum and potatoes cooked with spices.

DESSERTS

MANGO CHEESECAKE (v)

EXOTIC FRUIT PAVLOVA (v)



V - Vegetarian

All prices include VAT at current rate.

If you suffer from any food allergies or intolerance please let your server know upon placing the order. We cannot guarantee that any product on this menu is totally free from nut derivative. It is our policy not to knowingly sell any food required to be labelled as contains GM material.



TURKEY & TINSEL **(all-inclusive) party night**

Enjoy 3 course decadent festive dinner, all-inclusive bar and then dance the night away with our resident DJ.

Arrival from 7:30pm, Dinner served 8pm & DJ until 1:00am.

All-inclusive bar is only available on selected draught beer, a small glass of house wine, house spirits and draught soft drinks.

Party dates:

Saturday 14 December 2019

Friday 20 December 2019

Saturday 21 December

£45.95 per person

Why not stay the night?

Single occupancy with breakfast £50.00

Double occupancy with breakfast £59.00

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TURKEY & TINSEL MENU

STARTERS

HOMEMADE CHICKEN LIVER PÂTÉ

With onion marmalade.

TOMATO & BASIL SOUP (v)

With french onion crouton.

BEETROOT & FETA SALAD (v)

On a nest of rocket leaves
Glazed with balsamic dressing.

MAINS

ROAST TURKEY WITH TRADITIONAL TRIMMINGS

ROAST STRIP LOIN OF BEEF

HADDOCK & SALMON PAUPIETTE

With a prawn and chive sauce.

PEPPER POT MUSHROOMS PASTRY CUP (v)

Filled with a creamy pepper mushroom sauce.

All served with carrots, sprouts, roast potatoes
and honey glazed parsnips

DESSERTS

CHRISTMAS PUDDING (v)

With brandy sauce.

STRAWBERRY PAVLOVA (v)

BAILEYS CHEESECAKE (v)

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CHRISTMAS DAY CARVERY

Let us take the stress out of the day for you,
so you can sit back and enjoy the festive atmosphere!

Enjoy an arrival drink followed by a three-course festive carvery
with all the trimmings.

Served at 1pm 25 December 2019
£45.95 per adult, £19.95 per child aged 5-15 years old
Under 5 year olds eat free

CHRISTMAS DAY CARVERY MENU

STARTERS

TOMATO & BASIL SOUP (v)

With french onion crouton.

KING PRAWN & AVOCADO SALAD

Drizzled with a lemon dressing.

SWEET PEA & RED CAPSICUM RISOTTO (v)

With Parmesan shavings and an emulsion of basil.

MAINS

ROAST TURKEY WITH TRADITIONAL TRIMMINGS

In a rich onion gravy.

STEAK AU POIVRE

With a rich creamy pepper sauce.

SALMON & SPINACH WELLINGTON

On a bed of pan fried kale and finished with a veronique sauce.

ROASTED VEGETABLE TERRINE (v)

On a bed of mediterranean couscous and a roasted tomato sauce.

All served with carrots, sprouts, roast potatoes and honey glazed parsnips

DESSERTS

CHRISTMAS PUDDING (v)

With brandy sauce.

STRAWBERRY & KIRSCH CHEESECAKE (v)

CHOCOLATE TORTE (v)

With orange sauce and crème fraîche.

V - Vegetarian

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PLAN YOUR PERFECT

Celebration



NEW YEAR'S EVE GALA

Join us to celebrate the New Year!

Sparkling wine reception, three course meal, live stand up entertainment from outstanding Lee Lard, then dance to the early hours with our resident DJ.

Arrival from 7:30pm, dinner served at 8 pm, Champagne toast at midnight, entertainment until 1:30am.
£54.95 per person

Why not stay the night?

£110.00 per person

£150.00 per couple

To include: Gala dinner, overnight accommodation and New Year's Day breakfast

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NEW YEAR'S EVE MENU

STARTERS

CHICKEN TERRINE WITH LEEKS AND APRICOTS

PRAWN & CRAB COCKTAIL

DUCK SALAD WITH A RED CHERRY DRESSING

POTATO & WATERCRESS SOUP (v)

MAINS

SLOW COOKED LAMB SHANK IN A RED WINE AND SHALLOT JUS

Served with dauphinoise potatoes and green beans with a mint salsa & smoked bacon jus.

PORK & BLACK PUDDING WELLINGTON

Served with creamy mash, cabbage & bacon.

CHICKEN BALLOTINE STUFFED WITH CHICKEN MOUSSE WRAPPED IN PANCETTA

Served on a bed of cabbage with the roasted new potatoes and a drizzle of the sauce.

SALMON COULIBIAC

Served with potato salad, anchovies & olives accompanied with caper mayonnaise.

CARAMELISED SHALLOT & GOATS CHEESE TARTE TATIN (v)

Served with creamy mash potato and sticky braised red cabbage.

DESSERTS

INDIVIDUAL BAILEY'S CHEESECAKE (v)

Garnished with a trio of fruit mousses.

SALTED CARAMEL CHOCOLATE TORTE (v)

APPLE & BLACKBERRY CRUMBLE (v)

CRÈME BRÛLÉE (v)

With homemade shortbread biscuit.

V - Vegetarian

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FROSTY AFTERNOON TEA

Served between 2:00pm and 5:00pm
(except Christmas Day)
£9.95 per person

FROSTY FESTIVE LUNCHES


Sparkling wine on arrival and festive 2 course lunch.

Bookings taken from Noon until 2:00pm.
£16.95 per person

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For more information on our festive events and offers please contact us on:

 01274 734 734

 events@thebradfordhotel.com

 thebradfordhotel.com

The Bradford Hotel, Hall Ings, Bradford, BD1 5SH