



# Christmas 2026

AT WEETWOOD HALL HOTEL

Christmas at Weetwood Hall Hotel is our favourite time of year and we can't wait to share the magic with you! Whether you're celebrating with family, friends or colleagues, this festive season promises joy and laughter.

**With a variety of events for everyone, you can relax and enjoy the season while we handle the details. From twinkling lights to delicious feasts, we've got everything you need for a special celebration.**



# *The Manor House*

at Weetwood Hall Hotel

**Whether it be an anniversary, birthday, family reunion, or simply just because it's Christmas, the 17th century Manor House is perfect for your celebrations; a red carpet welcome and roaring fire awaits!**

Perfect for private dining, parties of 8 - 54 guests

All served with a welcome glass of Prosecco

**2 Course Festive Lunch**  
**£24.50 per person**

**3 Course Festive Lunch**  
**£29.50 per person**

**Festive Afternoon Tea**  
**£32.50 per person**

**3 Course Festive Dinner**  
**£44 per person**

Contact our Sales Team to discuss your festive menu

# Sunday Lunch and Lunch with Santa

JOIN US FOR OUR  
3 COURSE SUNDAY CARVERY  
IN WOODLANDS RESTAURANT

**Sunday Carvery**  
**Sunday 6th & 20th December**  
**12.30pm - 2pm**

*Adults - £24.50*

*Under 12s - £12*

*Aged 5 and under - Free of charge*

**Gather the family and join us for a festive Sunday carvery without the stress. All the classic Christmas favourites, generous trimmings and a relaxed, family-friendly atmosphere**

**Lunch with Santa**  
**Sunday 13th December**  
**12.30pm - 2pm**

*Adults - £27.50*

*Under 12s - £14*

*Aged 5 and under - Free of charge*

**Join us for a magical moment and a visit from Father Christmas himself**

**Complete with a visit to Santa's Grotto and a gift for every child**

# Private Party Nights

Host your Christmas celebration in style with a private party night, designed to suit parties of 40-150 guests across our range of beautiful event spaces.

Choose from two fantastic festive packages - whatever you're planning, our flexible options make it easy to create your perfect party!

Add extra sparkle to your evening with optional Karaoke or a Christmas Quiz.  
Perfect for bringing everyone together and boosting festive cheer.

Let us take care of the details while you enjoy a memorable Christmas celebration!

## **Dancer**

3 Course Festive Menu or Buffet  
Resident DJ & Dancefloor  
Chair Covers  
Christmas Decorations  
Private Bar  
Complimentary bedroom for organiser

Wednesday & Thursday - £39 per person  
Friday & Saturday - £49 per person  
*minimum numbers apply*

## **Rudolph**

Welcome Festive Fizz  
3 Course Festive Menu or Buffet  
Half Bottle of House Wine  
Resident DJ & Dancefloor  
Chair Covers  
Christmas Decorations  
Private Bar  
Complimentary bedroom for organiser

Wednesday & Thursday - £55 per person  
Friday & Saturday - £65 per person  
*minimum numbers apply*

# Shared Party Nights

Enjoy an unforgettable Christmas celebration, with our stunning event spaces, exceptional hospitality and festive atmosphere, we're the perfect venue for your party. Our dedicated team will ensure every detail is taken care of, so you can relax and enjoy the festivities!

## **Shared Parties**

Welcome Festive Fizz  
3 Course Festive Menu  
Half Bottle of House Wine  
LIVE Tribute - Divas Through the Decades  
Resident DJ & Dancefloor  
Chair Covers  
Christmas Decorations  
**£59 per person**

## **Dates Available**

Friday 4th December  
Saturday 5th December  
Friday 11th December  
Saturday 12th December  
Friday 18th December  
Saturday 19th December

## **Timings**

Drinks Reception served from 7pm  
Seated for dinner at 7.30pm  
Last orders at 12midnight  
Guest departure at 12.30am

*Dress to impress!*

# Party Night Menu

## Starters

Winter vegetable soup finished with crispy kale and leeks V GF

Smooth chicken liver parfait accompanied by sourdough croutes and fig chutney GFO

Assiette of kiln smoked salmon and Yorkshire beetroot with lemon gel and horseradish cream GF DF

## Main Courses

Slow cooked Yorkshire beef featherblade, pearl onion and mushroom jus, thyme roast potatoes and roasted winter vegetables Halal GF

Turkey and bacon parcel with seasonal sausage and herb stuffing, thyme roast potatoes, roasted winter vegetables and sage and onion gravy GF

Baked Vegetable Wellington, thyme roast potatoes, roasted winter vegetables with vegan redcurrant gravy V VE

## Desserts

Individual Whisky, raspberry and whipped cream Cranachan DFO VO

Bailey's and Malteser cheesecake with dark chocolate sauce GFO

Traditional Christmas pudding and brandy sauce GF V

## *Party Night Accommodation Rates*

*classic room with breakfast*

*Wed - £85 single room / £120 double room*

*Thu - £95 single room / £130 double room*

*Fri - £105 single room / £140 double room*

*Sat - £105 single room / £170 double room*

# Bottomless Brunch

Step into a winter wonderland of flavour, fizz and festive fun this Christmas season!

Our Festive Bottomless Brunch is more than just a meal, it's a full celebration of the season. From the moment you arrive, you'll be welcomed into a beautifully styled space filled with twinkling lights, glowing candles, seasonal scents and the sparkling energy of the festive season.

Throughout brunch, enjoy live entertainment featuring a mix of timeless Christmas classics and upbeat party favourites.

Enjoy 2 hours of flowing festive drinks, expertly poured and continuously topped up so your glass is never empty and your spirits stay high.

Sip on crisp prosecco, vibrant Christmas mimosas with hints of cranberry or warming mulled wine infused with winter spices.

Saturday 5<sup>th</sup> & 12<sup>th</sup> December

Available in The Brasserie

12noon - 4pm

2 hours bottomless drinks

£35 per person

# Stables Pub

at Weetwood Hall Hotel

## AVAILABLE FOR EXCLUSIVE USE

**The Stables is our traditional pub offering a warm, welcoming atmosphere with real ales and a crackling fire - perfect for Christmas parties, reunions and family gatherings!**

**A welcome festive fizz and Christmas buffet from £39 per person**

**Christmas Quiz, DJ and karaoke available**

**Minimum bar spend applies**

### Festive Buffet Menu

Giant pigs in blankets GFO  
Warm turkey and stuffing baps GFO  
Crispy onion bhaji, baby spinach and mango chutney mayonnaise V GF  
Bowls of sea salt and thyme roasted potatoes V GF  
Winter vegetable and butterbean cottage pie topped with chive and olive oil mash VE GF

### Salad Selection

Crushed pea and Charlotte potatoes with fresh mint and crème fraiche V GF  
Penne pasta and bell peppers finished with roast garlic and parsley dressing VE  
Home made coleslaw V GF  
Winter salad leaf, grain mustard and sherry vinegar dressing VE GF

Sharing bowls of raspberry and mascarpone Cranachan VEO  
Bailey's and Malteser cheesecake with dark chocolate sauce VEO

# Christmas Day Lunch

in The Manor House

**JOIN US FOR AN EXQUISITE FOUR COURSE CHRISTMAS LUNCH  
SERVED IN THE JACOBAN MANOR HOUSE**

Indulge this Christmas with family and friends and let us do the hard work

Friday 25th December

Served from 12noon - Limited Availability

**Red carpet welcome to  
the Jacobean lobby with roaring log fire**

**Glass of Champagne and a selection of  
canapés served on arrival**

**Four course Christmas lunch**

**Coffee and Christmas cake with the  
King's Speech available to enjoy in the  
Weetwood Room to finish**

Adults - £145

# Christmas Day Lunch Menu

in The Manor House

## Starters

Prosciutto wrapped chicken and pistachio terrine, Damson chutney and toasted sourdough GFO  
Whitby lobster bisque finished with a Cognac flamed shellfish ragout  
Yellison Yorkshire goats cheese and pear tartlet, walnut and Endive salad, red wine,  
honey and poppy seed dressing V GFO

## Main Courses

Roast turkey with all the trimmings, sausage and cranberry farce,  
sage and onion turkey gravy GFO

Salt baked celeriac steak, olive oil and herb potato cake, vegan jus VE

Seared fillet of seabass, poached baby vegetables, Saffron potatoes and Pastis butter sauce GF

All our main courses will be accompanied by a selection of market vegetables served to your table, family style. Including thyme roast potatoes, roast root vegetables, cauliflower cheese and Brussel sprouts with chestnuts.

## Desserts

Classic figgy pudding with brandy sauce GF (contains nuts)

Raspberry and pink Champagne jelly with lemon sorbet VE GF

Bailey's and Malteaser cheesecake with dark chocolate sauce GFO

## To Finish

Coffee & Petit fours

# Christmas Day Lunch

**in The Brasserie**

**JOIN US FOR A DELICIOUS THREE COURSE CHRISTMAS LUNCH  
SERVED IN THE BRASSERIE RESTAURANT**

**Friday 25th December**

**Served from 1pm - Limited Availability**

**Adults - £110 Under 12s - £55 Under 2s - Free of charge**

## Starters

Prosciutto wrapped chicken and pistachio terrine, Damson chutney and toasted sourdough GFO  
Whitby lobster bisque finished with a Cognac flamed shellfish ragout  
Yellison Yorkshire goats cheese and pear tartlet, walnut and Endive salad, red wine,  
honey and poppy seed dressing V GFO

## Main Courses

Roast turkey with all the trimmings, sausage and cranberry farce, sage and onion turkey gravy GFO  
Salt baked celeriac steak, olive oil and herb potato cake, vegan jus VE  
Seared fillets of seabass, poached baby vegetables, Saffron potatoes and Pastis butter sauce GF

All our main courses will be accompanied by a selection of market vegetables served to your table, family style. Including thyme roast potatoes, roast root vegetables, cauliflower cheese and Brussel sprouts with chestnuts.

## Desserts

Classic figgy pudding with brandy sauce GF (contains nuts)  
Raspberry and pink Champagne jelly with lemon sorbet VE GF  
Bailey's and Malteaser cheesecake with dark chocolate sauce GFO

## To Finish

Coffee & Petit fours

# Christmas Day Carvery

at Weetwood Hall Hotel

**SHARE CHRISTMAS JOY THIS YEAR AND  
BRING THE WHOLE FAMILY TO ENJOY OUR  
3 COURSE CARVERY LUNCH IN THE  
WOODLANDS**

**Friday 25th December  
Tables available at 12noon or 2.30pm**

Please help yourself to our freshly made hors d'oeuvres, salads, pâtés, and terrines  
Roast tomato and basil soup with crusty Bondgate bloomer loaf

Enjoy a selection of prime roasts and bakes accompanied by a selection of fresh market  
vegetables, crispy roast potatoes, buttery mash, Yorkshire puddings and all the trimmings

Roast sirloin of beef  
Crackling roast loin of Pork  
Butter Roast Turkey Crown  
Garlic & Herb Roast Chicken  
Orange marmalade glazed Gammon  
Baked salmon fillet En Croute with herb butter sauce  
Vegan vegetable wellington with vegan redcurrant gravy

Choose from our extensive selection of desserts with vegan and gluten free options available

Adults - £89  
Under 12s - £39  
Under 2s - Free of charge

# Boxing Day Carvery

at Weetwood Hall Hotel

**AFTER ALL THE HUSTLE AND BUSTLE OF THE DAY BEFORE,  
WHY NOT TREAT YOURSELF TO SOME DOWNTIME AND  
JOIN US FOR A FESTIVE CARVERY LUNCH IN THE  
WOODLANDS**

**Saturday 26th December  
From 12:30pm until 2:30pm**

Please help yourself to our freshly made hors d'oeuvres, salads, pâtés, and terrines  
Roast tomato and basil soup with crusty Bondgate bloomer loaf

Enjoy a selection of prime roasts and bakes accompanied by a selection of fresh market vegetables,  
crispy roast potatoes, buttery mash, Yorkshire puddings and all the trimmings

Roast sirloin of beef  
Crackling roast loin of Pork  
Butter Roast Turkey Crown  
Garlic & Herb Roast Chicken  
Orange marmalade glazed Gammon  
Baked salmon fillet En Croute with herb butter sauce  
Vegan vegetable wellington with vegan redcurrant gravy

Choose from our extensive selection of desserts with vegan and gluten free options available

Adults - £29.50

Under 12s - £14

Under 5s - Free of charge

# New Years Eve Party

Round off the year in style at Weetwood Hall Hotel's  
*New Year's Eve Party*

Dress to impress and join us for a delicious 7 course tasting menu, dance the night away to our Live Tribute - *Diva's Through the Decades* and Resident DJ until the early hours, pausing only when the clock strikes midnight to toast the New Year and view amazing fireworks display

Champagne and canapés served on arrival with Champagne toast and fireworks at midnight

**Adults - £169**

smaller parties will be seated  
on social tables

**Make a night of it and stay over at Weetwood!**

**Our Getaway includes a ticket to our New Year's Eve Party, overnight accommodation, afternoon tea on arrival, breakfast the following day and a late check out**

Afternoon tea served on arrival, Live Tribute Performance- *Diva's Through the Decades*, Resident DJ & Dancefloor, Champagne and canapés, 7 course meal, Champagne and fireworks at midnight

**Getaway Ticket**

**£249 in a Signature Room £269 in a Deluxe Room  
£299 in a Manor House Room  
prices per person**

**Extend to a 2 night stay and enjoy a walk in the Yorkshire Dales or relax at David Lloyd Health Club  
Two Night Stay**

**£299 in a Signature Room £319 in a Deluxe Room £349 in a Manor House Room  
prices per person**

# New Years Eve Menu

**Chef's selection of handmade Canapés served with a glass of Champagne**

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**Beef consommé finished with dry sherry and Julienne vegetables GF**

**Vegetable consommé finished with orzo pasta and Julienne vegetables VE GF**

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**Assiette of kiln smoked salmon and Yorkshire beetroot with  
lemon gel and horseradish cream GF**

**Assiette of winter pickled vegetables and woodlands mushrooms,  
frisee leaf with roast garlic and parsley dressing VE GF**

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**Yorkshire duck terrine studded with pistachios,  
green peppercorn Cumberland sauce GF**

**Aubergine and red pepper terrine, tomato and basil dressing VE GF**

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**Pot roast chicken Supreme, Pommes Anna, wild mushroom and Maderia jus,  
green beans and bacon, glazed Chantenay carrots GF**

**Slow roasted butternut squash, vegan Pommes Anna, wild mushroom and Maderia jus,  
green beans, chestnuts and Chantenay carrots VE GF**

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## **Trio of Desserts**

**Espresso martini Tiramisu, Guinness chocolate cake with clotted cream ice cream,  
Sicilian Lemon tart V GFO**

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**Selection of locally sourced cheese accompanied with Yorkshire fruit cake,  
bread, crackers, chutney and quince jelly GFO**

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**Coffee & petit fours**

# BOOKING TERMS AND CONDITIONS

## **Provisional Bookings, Deposits & Cancellation**

To make a provisional booking please contact our events team on 0113 230 6000 or sales@weetwood.co.uk. A deposit of £10.00 per person is required for all bookings except Christmas Day and New Years Eve, where £50.00 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 and pre orders for all festivities is required 8 weeks prior to the event. Should payment not be received by the due date, your booking may be released. Only one payment method per party will be accepted (Either card payment or BACS.) Table arrangements and seating plans are at the discretion of Weetwood Hall Hotel.

Cancellation: less than 8 weeks prior to the event - 100% cancellation charges, more than 8 weeks prior to the event - full deposits retained. All prices quoted are inclusive of VAT at the current rate.

## **Party Night Accommodation**

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

## **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.

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 Hotel cannot be held responsible for any damage or loss of another party's property, however caused.

There is always a possibility that other ingredients may contain traces of nut content. Weetwood Hall Hotel does not accept responsibility in respect of nut or other allergies and cannot warrant that its food products do not contain genetically modified additives.

## **Car Parking**

Car parking at Weetwood Hall is free for all residents and hotel visitors. Any guests arriving by car must enter their vehicle registration number at one of the 12 terminals situated around the hotel in order to receive a virtual permit. Car parking at the hotel is strictly for hotel users only, there is a 10 minute courtesy period for any guests being dropped off or collected. Please ensure all visitors are advised of this procedure as we are unable to revoke any car parking charges that may be received if vehicles are not registered at the venue. Terminals allow for 24 hours parking, if you are staying longer, you must scan a QR code at reception to receive complimentary parking.

## **Party Nights, Christmas Day Lunch in the Manor House & New Years Eve**

Please note these events are strictly 18+ only



## Have you considered a winter wedding?

Weetwood Hall Hotel with its impressive 17th century Manor House, refined décor, log fire and beautiful grounds is the ideal setting for a winter wedding. Weetwood Hall Hotel can host both your ceremony and reception offering a stylish alternative to the traditional church or registry office. Our wedding co-ordinator will assist to add that extra touch of magic to your winter wedding, to ensure you enjoy your day and create treasured memories.



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