



WOODLANDS

HOTEL

FESTIVE MENUS



CANAPÉS

MEAT

PULLED BEEF CROQUETTES

horseradish mayonnaise • spring onion

PIGS IN BLANKETS

honey • wholegrain mustard

KOREAN CHICKEN LOLLIPOP

sticky gochujang • sesame • spring onion

RARE ROAST BEEF CROSTINI

harrogate blue • garlic • chives • maldon
[GFO]

VEG

TALEGGIO & CRANBERRY BITES

panko breadcrumbs • crispy sage

MUSHROOM & THYME SOUP

truffle oil
[V] [GF]

WHIPPED GOAT'S CHEESE BRUSCHETTA

poached pear • walnuts • pomegranate glaze
[V] [GFO]

MINI SQUASH & ONION BHAJI

mint mayonnaise
[VE]

AVOCADO BRUSCHETTA

sriracha mayonnaise • coriander
[VE] [GFO]

FISH

SALMON BLINIS

kiln smoked salmon • horseradish crème fraîche • dill

TEMPURA PRAWNS

sriracha mayonnaise • lime • pea shoots
[GFO]

SMOKED HADDOCK & GRUYÈRE FISHCAKE

tartare sauce

SMOKED MACKEREL PÂTÉ

rye bread crostini • beetroot & orange chutney
[GFO]

MINIMUM ORDER OF 30 FOR EACH CANAPÉ

£12.00 PER PERSON
FOR FOUR CANAPÉS EACH

£2.50 PER PERSON
PER ADDITIONAL CANAPÉ

choose the number of canapés you would like per person
then select the corresponding number of items from the menu
for example, if you would like four canapés per person,
please choose four different items

AVAILABLE DAYTIME ONLY

[V] VEGETARIAN | [VO] VEGETARIAN OPTION AVAILABLE | [VE] VEGAN | [VEO] VEGAN OPTION AVAILABLE
[GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE



FESTIVE PRIVATE DINING

CREATE YOUR OWN MENU FOR YOUR GROUP FROM THE OPTIONS BELOW

STARTERS

CHOOSE UP TO TWO STARTERS OR ONE SHARER

CHICKEN & 'NDUJA ARANCINI

roasted red pepper aioli • sherry steeped
sultanas

ROASTED TOMATO & PAPRIKA SOUP

parmesan • seed biscotti
[V] [GFO]

SMOKED MACKEREL & DILL PÂTÉ

beetroot & orange chutney • horseradish
crème fraîche • rye bread crostini
[GFO]

WHIPPED GOAT'S CHEESE BRUSCHETTA

poached baby pear • walnuts •
pomegranate glaze
[V] [VEO] [GFO]

SHARER

FESTIVE DELI BOARD

+£2.50PP SUPPLEMENT

peppered pastrami • smoked salmon •
taleggio • chargrilled red peppers •
pickles • ciabatta
[VEO] [VO] [GFO]

PLEASE NOTE:
IF SELECTED ALL GUESTS MUST HAVE
THE DELI BOARD

MAINS

CHOOSE UP TO THREE MAINS

ROAST NORFOLK TURKEY

roast potatoes • mash • buttered sprouts • carrots & parsnips •
chipolatas • stuffing • gravy
[GFO]

ROASTED LAMB RUMP

dauphinoise • braised red cabbage • spiced plum • rosemary jus
[GFO]

LANCASHIRE CHEESE & ONION PIE

roast potatoes • mash • buttered sprouts • carrots & parsnips •
redcurrant jus
[V] [VEO]

SEA BASS

pomegranate sweet & sour sauce • chilli & sesame pak choi •
coconut rice
[GF]

DESSERTS

CHOOSE UP TO TWO DESSERTS

CRANBERRY & ORANGE CHRISTMAS PUDDING

muscovado brandy sauce
[V] [VEO] [GFO +1.00 SUPPLEMENT]

HONEY & ROSE CHEESECAKE

crushed pistachio • rose & raspberry syrup

PECAN BROWNIE

dulce de leche caramel • malted biscuit crumb • double cream
[V] [VEO] [GFO]

MIXED CHEESE FOR ONE

+£1.00PP SUPPLEMENT

ribblesdale honey flower goat log • harrogate blue • grandma
singletons tasty lancashire • spiced apple chutney • oat biscuits •
cornichons
[V] [GFO]

ADD TEA, COFFEE & FESTIVE TREATS TO YOUR MEAL FOR £4 PER PERSON

3 COURSES

£40.⁹⁵ PER PERSON

Must be pre-ordered. Minimum of 30 people.
Please confirm your menu with a coordinator before
sending it to your guests.

[V] VEGETARIAN | [VO] VEGETARIAN OPTION AVAILABLE | [VE] VEGAN | [VEO] VEGAN OPTION AVAILABLE
[GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE



FESTIVE FEAST

MEAT

Choose 1 of the following

HOT ROAST TURKEY SANDWICH

stuffing • cranberry sauce
[GFO]

OR

BRATWURST HOT DOG

soft white roll • sauerkraut • french's mustard • spicy ketchup

VEGETARIAN

VEGGIE HOT DOG

soft white roll • sauerkraut • french's mustard • spicy ketchup

[V] [VEO]

VEGETARIAN OPTIONS WILL BE PREPARED FOR 10% OF THE
NUMBER OF GUESTS ATTENDING

SIDES

ALPINE MAC & CHEESE

[V]

CRISPY SMASHED POTATOES

truffle mayonnaise • parmesan
[V] [VEO] [GFO]

ROASTED CORN ON THE COB

[V] [GF] [VEO]

RED CABBAGE COLESLAW

[V] [VEO] [GFO]

£21.⁹⁵ PER PERSON

Minimum of 30 people



BOWL MENU

MAINS

SLOW-BRAISED CHICKEN

smoked pancetta • red wine jus • roasted shallots
[GF]

BEEF WELLINGTON POT PIE

slow braised beef • red wine jus • winter vegetables •
mushroom duxelle • shortcrust pastry

LAMB SHOULDER HOTPOT

slow-braised lamb • winter vegetables • hotpot potatoes
[GFO]

MALAYAN CHICKEN

chargrilled chicken thigh • coconut & chilli sauce •
pak choi • edamame • peppers
[VEO] [GF]

TURKEY & LEEK PIE

smoked bacon • truffle béchamel • puff pastry

LANCASHIRE CHEESE & ONION PIE

lancashire cheese • caramelised onions • cheese potatoes •
puff pastry
[V] [VEO]

WILD MUSHROOM, SPINACH & FETA LASAGNE

nutmeg cream • parmesan
[V] [VEO]

SIDES

WINTER GREENS

shallot butter • toasted almonds
[V] [VEO] [GF]

ROSEMARY & ROCK SALT BABY BAKED POTATOES

[VE] [GFO]

TRUFFLE & PANCETTA SPROUTS

[VO] [GF]

MAPLE ROASTED CARROTS & PARSNIPS

[VE] [GF]

WALDORF SALAD

baby pears • apples • walnuts
[V] [VEO] [GFO]

HOUSE SALAD

tomatoes • red onion • cucumber •
house dressing
[VE] [GF]

GARLIC BREAD

toasted ciabatta • garlic & rosemary butter
[V]

JASMINE RICE

crispy shallots • coriander
[VE] [GF]

2 MAINS + 2 SIDES

£29.95 PER PERSON

3 MAINS + 2 SIDES

£32.95 PER PERSON



EXTRAS & DESSERTS

CAN BE ADDED TO ANY BUFFET
MINIMUM OF 30 PER ITEM

HONEY & WHOLEGRAIN MUSTARD SAUSAGES

6.50

LOADED ROASTIES

sage onions • cheese sauce • gravy

5.50

[VO]

GARLIC & ROSEMARY FOCACCIA

4.00

[V]

PECAN BROWNIE BITES

dulce de leche caramel • malted biscuit crumb

[V]

3.50

LEMON & HONEY CHEESECAKE

crushed pistachio • rose & raspberry syrup

5.50

WHITE CHOCOLATE PROFITEROLE

hazelnut brittle

[V]

3.50

MINCE PIES

pouring cream

3.50



CHRISTMAS STREET FOOD MENU

CHOOSE 3 OF THE FOLLOWING FOR YOUR GUESTS

ROAST TURKEY SLIDERS

stuffing • crispy roast potatoes

[GFO]

BRIE & CRANBERRY SANDWICH

cracked black pepper mayonnaise • rosemary rock salt wedges

[V] [GFO]

PIGS IN BLANKETS

mini sausages wrapped in bacon • truffle mash • rosemary jus

BUTTERMILK CHICKEN

charred sweetcorn coleslaw • piri-piri sauce

[GFO]

LOADED CHEESE & BACON WEDGES

smoked bacon • rosemary salt

[VEO] [GFO]

PULLED PORK NACHOS

bbq pulled pork • melted cheese • jalapeños • coriander

POSH FISH & CHIPS

lemon sole goujon • skinny fries • caper & gherkin mayonnaise

£20.95 PER PERSON

CHOOSE 3 ITEMS PER PERSON
MINIMUM OF 50 PEOPLE

[V] VEGETARIAN | [VO] VEGETARIAN OPTION AVAILABLE | [VE] VEGAN | [VEO] VEGAN OPTION AVAILABLE

[GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE



DRINKS PACKAGES

PARTY STARTER

ON ARRIVAL
ONE GLASS OF PROSECCO
OR
ONE BOTTLE OF PERONI
PER PERSON

AT THE TABLE
TWO BOTTLES OF PERONI
OR
HALF A BOTTLE OF WINE
PER PERSON
FROM THE OPTIONS BELOW

ALL THE TRIMMINGS

ON ARRIVAL
TWO GLASSES OF PROSECCO
OR
TWO BOTTLES OF PERONI
PER PERSON

AT THE TABLE
TWO BOTTLES OF PERONI
OR
HALF A BOTTLE OF WINE
PER PERSON
FROM THE OPTIONS BELOW

WHITE

PINOT GRIGIO
SERAMARIS, ITALY
crisp sicilian white with vibrant fruit and refreshing finish

RED

TEMPRANILLO
EL VELERO, SPAIN
light and fruity with a touch of spice on the finish

ROSÉ

WHITE ZINFANDEL
HAWKES PEAK, USA
off-dry californian rosé with luscious strawberry notes

£19⁹⁵ PER PERSON

£25⁹⁵ PER PERSON

FESTIVE CHEER

TWO BOTTLES OF WHITE WINE

PINOT GRIGIO
SERAMARIS, ITALY
crisp sicilian white with vibrant fruit and refreshing finish

TWO BOTTLES OF RED WINE

TEMPRANILLO
EL VELERO, SPAIN
light and fruity with a touch of spice on the finish

TWO BOTTLES OF ROSÉ WINE

WHITE ZINFANDEL
HAWKES PEAK, USA
off-dry californian rosé with luscious strawberry notes

TEN BOTTLES
OF PERONI

TWO BOTTLES
OF STILL OR SPARKLING
MINERAL WATER

£215 PER TABLE



WOODLANDS

HOTEL

2026

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• WOODLANDS HOTEL
79 GELDERD ROAD
GILDERSOME
LEEDS LS27 7LY