



It's beginning to look a lot like... ★

★
CHRISTMAS ★

It's beginning to look a lot like a...



CHRISTMAS PARTY



Looking for the perfect Christmas party? Look no further!
Why not book your perfect space to host your festive get together
and enjoy a mouth-watering festive set menu
for just £35 per person.

Book now by emailing events@thewestparkhotel.com
or visit www.thewestparkhotel.com

It's beginning to look a lot like...

A FESTIVE PARTY

3 COURSES | £35 PER PERSON

Available for pre-booked parties only.

STARTER

Spiced Celeriac & Pumpkin Soup Freshly baked Sourdough (V)

Goats Cheese Crostini

Truffled Honey, Sweet Pickled Blackberries (V)

Ham Hock & Leek Terrine Sticky Fig Chutney, Toasted Sourdough (GF)

Lentil Dal Pakoras Apple & Mint Chutney, Tamarind (V)

MAIN

Butter & Sage Roasted Turkey Duck Fat Potatoes, Roast Carrot & Buttered Greens, Pigs in Blankets, Chestnut Stuffing, Gravy

Roast Fillet Of Sea Bass Creamed Potato Purée, Samphire, Mussel & White Wine Butter Sauce (GF)

Wild Mushroom Dumplings Celeriac Purée, Pickled Shiitake, Crispy Onion Crumb, Tamari Broth (V)

Slowed Cooked Shin Of Beef Pithivier Shallot Purée, Confit Carrot, Red Wine Sauce (GF)

PUDDING

Christmas Pudding Brandy Butter, Rum Sauce (GF)

Baileys Panna Cotta Chocolate Sauce & Hazelnut Shortbread (V)

Mulled Winter Berry Cheesecake

Lemon Curd, Strawberry & Black Pepper Ice Cream

A Selection of Fine Yorkshire Cheese

Quince Jelly, Biscuits, Grapes, Chutney & Celery (GF)

Tea or Coffee with Mince Pie add £4.95

All our food is prepared to order so we strive to satisfy all dietary requirements. GF - represents dishes that are clear of gluten. Please inform one of our team of your specific allergy or dietary requirement when ordering. We do use gluten products in our kitchen, so although we do take great care to bring you gluten free dishes, we cannot guarantee dishes are 100% gluten free. We cannot guarantee any of our dishes to be 100% allergen free. If you require more information about any ingredients or allergens in our dishes, please ask a member of our team. A discretionary 10% service charge will be added to all tables. Please note all festive bookings require a non refundable deposit to secure your booking and pre-orders will be required in advance of your booking. Please note, the staff on shift get 100% of any tips you may wish to leave.

It's beginning to look a lot like...

CHRISTMAS DAY



CHRISTMAS DAY

5 COURSES | £140 PER PERSON

Welcome Fizz & Canapés

Cauliflower Soup Roast Cauliflower, Smoked Applewood ⓄF
Cheddar Cheese Twice Baked Souffle Red Wine Pear & Walnut Salad ⓄV
Pan Seared King Scallops Black Pudding,
Creamed Leeks & Pancetta Crisps
Terrine Of Confit Duck, Pheasant & Serrano Ham
Sticky Fig Chutney, Toasted Sourdough ⓄF
Sweet Potato & Spring Onion Pakoras Tamarind Chutney ⓄV

Butter & Sage Roast Turkey

Pigs in Blankets, Chestnut Stuffing & Roast Gravy
Roast Fillet Of Cod Crushed Potatoes, Samphire,
Confit Tomato, Crab & Citrus Hollandaise ⓄF
Roast Fillet of Beef Café de Paris Butter, Spinach,
Truffled Celeriac Puree, Roast Shallot & Red Wine Jus
Salt Baked Celeriac Wellington Wild Mushrooms, Sage,
Onion & Chestnut Purée, Puy Lentil Gravy ⓄV
Luxury Fish Pie King Prawns, Salmon & Cod in a
Shellfish Bisque, finished with a Seared King Scallop ⓄF
*All served with family sized portions of Roast Potatoes, Buttered Sprouts
with Chestnuts Buttered Carrots & Sticky Red Cabbage*

Traditional Christmas Pudding Brandy Butter & Rum Sauce ⓄF

Warm Chocolate Cake Salted Caramel Fudge Sauce,
Mulled Cherries, Caramel & Sea Salt Ice Cream ⓄF

Baron Bigod with Truffle & Honey, Yorkshire Blue & Lincolnshire
Crackers, Bramley Apple Chutney, Grapes & Celery ⓄF

Clementine Posset Orange Curd, Cinnamon Donuts

Baileys Panna Cotta Chocolate Sauce & Hazelnut Shortbread ⓄV

Tea or Coffee With Mince Pies & Sweet Treats

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Looking for the perfect...

CHRISTMAS GIFT?

LOOK NO FURTHER
OUR PROVENANCE GIFT SHOP
HAS THE SOLUTION

Why not buy that special someone a Provenance Gift card?

Our gift cards can be used across all 8 of our
award-winning sites in North Yorkshire.

From a cash value gift card, to an overnight stay for 2 with
afternoon tea, our Gift Shop has something for everyone!

Create the perfect memory and shop now.
shop.provenanceinns.com



It's beginning to look a lot like...

NEW YEAR'S EVE

5 COURSES | £150 PER PERSON

Welcome Fizz & Canapés on Arrival

White Onion Soup Tortellini of Yorkshire Blue Cheese (V) (GF)

Sticky Confit Duck Crumpet Truffle & Miso Hollandaise

Roast King Scallops with Leeks, Mussels & Buttermilk (GF)

Lentil Dal Pakoras Apple & Mint Chutney, Tamarind (V)

Treacle Cured Fillet Of Aged Beef Beef Fat Potato Terrine,
Mushroom Ketchup, Shallots, Red Wine Sauce (GF)

Roast North Sea Cod Lobster Risotto,
Confit Tomato, Champagne Butter Sauce (GF)

Wild Mushroom Dumplings Celeriac Purée,
Pickled Shiitake, Crispy Onion Crumb, Tamari Broth (V)

Honey & Thyme Glazed Pork Tenderloin Pumpkin Purée,
Potato Fondant, Baby Leeks, Sherry Vinegar Jus (GF)

All served with family sides to share
Chunky Chips, Seasonal Greens & Glazed Carrots

Chocolate & Grand Marnier Tart Caramelised Oranges,
Caramel Sea Salt Ice Cream

Cherry Panna Cotta Lemon Curd, Pistachio & Madeleines (V) (GF)

Apple Tarte Tatin Vanilla Bean Ice Cream

A Selection of Fine Yorkshire Cheeses
Quince Jelly, Biscuits, Grapes, Chutney & Celery (GF)

Tea or Coffee With Mince Pies & Sweet Treats

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FESTIVE STAYS

EXTEND YOUR FESTIVE FUN

Make your festive celebration the most rewarding and relaxing treat and extend your stay with a night or two in our most luxurious, spacious rooms. Equipped to the highest standards, you can be sure your every need will be attended to. Falling into one of our award-winning hypno beds will ensure a restorative sleep no matter how hard you party!

CHRISTMAS ESCAPE

Join us on our Christmas Escape package, which includes a 2-night stay. Arrive on Christmas Eve, where you will be welcomed with a bottle of fizz, and a gift in your bedroom. Settle in before enjoying Mince Pies & Mulled Wine! Relax in our award-winning restaurant before heading to bed after a bedtime tipple (Baileys or Whisky Hot Chocolate). Wake up on Christmas day to a full Yorkshire breakfast, but don't forget to leave room for our 5 course Christmas Day Lunch! Then relax in style and see in the evening with a delicious Christmas buffet. Departure is on the 26th, but not before enjoying a full Yorkshire breakfast, and experiencing the very best of service in Harrogate. From £999 based on 2 people sharing.

NYE RETREAT PACKAGE

Check in on New Year's Eve before joining us for the black-tie event of the year! We'll start the evening off with a Fizz reception, followed by a 5 course meal and live entertainment! Oh and don't forget the butties at 1am, before you head to bed in one of our award-winning beds! Check out on the 1st of January after enjoying your full Yorkshire Breakfast.

From £550 based on 2 people sharing.

For the best rates and our bespoke packages, please visit our website www.thewestparkhotel.com



KID'S CHRISTMAS MENU

3 COURSES | £40 PER PERSON | UNDER 12'S

STARTER

Tomato & Basil Soup

(V) (GF)

Prawn Cocktail

Baby Gem, Marie Rose
& Brown Bread & Butter

Ham Hock & Leek Terrine

Sticky Fig Chutney,
Toasted Sourdough (GF)

Lentil Dal Pakoras

Apple & Mint Chutney, Tamarind (V)

MAIN

Roast Turkey Pigs In Blankets, Stuffing,
Roast Potatoes & All The Trimmings (GF)

Pan Seared Cod Fillet Spinach,
Creamed Potatoes, Lemon Butter (GF)

Root Vegetable & Cranberry Bake
Vegan Gravy (V)

Chicken & Taragan Pie Chicken Gravy
All served with vegetables & potatoes

DESSERT

Christmas Pudding Homemade Custard (GF)

Warm Flourless Chocolate Cake Salted Caramel Fudge Sauce,
Mulled Cherries, Caramel & Sea Salt Ice Cream (GF)

A Selection of Fine Yorkshire Cheese
Crackers, Bramley Apple Chutney, Grapes & Celery (GF)
Clementine Posset Orange Curd, Almond Biscuit (GF)



CHRISTMAS CRACKER BALL

AT THE WEST PARK

**FRIDAY 2ND
DECEMBER 2022**

Enjoy a 4 course meal with all the glitz and glamour you'd expect

LIVE ENTERTAINMENT – CHARITY RAFFLE – FIZZ RECEPTION
£75 per ticket

BOOK NOW: events@thewestparkhotel.com

RAISING MONEY FOR HARROGATE HOMELESS PROJECT



FESTIVE EVENTS

BRUNCH WITH FATHER CHRISTMAS

SUNDAY 18TH DECEMBER 2022

Celebrate the festive season with a magical opportunity to meet Tinsel the Elf and Father Christmas.

Includes a sumptuous festive brunch, all ages are welcome - why not bring the whole family!

All children under 12 will receive a gift. From 11am - 2pm

£15 per child | £20 per adult

Booking Essential:

events@westparkhotel.com | 01423 524471

STAY IN TOUCH

Want to be the first to know about our latest offers and events? Join our family here:



THE WEST PARK HOTEL HARROGATE

01423 524471 | reception@thewestparkhotel.com | thewestparkhotel.com

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