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CELEBRATE THE FESTIVE SEASON AT THE WEST PARK

Celebrate the 2024 festive season with us here at The West Park.

From Festive Parties to cherished Christmas Day dining and joyful New Year celebrations we invite you to celebrate at The West Park - your home for Christmas cheer.

We take pride in creating a welcoming atmosphere for all, whether you're planning a get-together with friends, a merry corporate Christmas bash, or a festive getaway. Trust us to tailor your experience with care and attention to detail.

Secure your spot for a heartwarming Christmas celebration today, and let us extend our warmest hospitality to you and your loved ones.





APRÈS SKI IN THE COURTYARD

Every Friday and Saturday from the 1st of November to the 21st of December, immerse yourself in a cosy winter experience like no other. Must be pre-booked.









COUNTDOWN TO CHRISTMAS WITH US

The West Park is filled with festive cheer, Join us as we make this year's lead-up to Christmas our most magical yet.



FESTIVE SIP & PAINT

Thursday 28 November | £35 Per Person

Join us for an evening of artistic fun as you sip on your favourite mulled drinks and create your own Christmas masterpiece.

Perfect for beginners and seasoned artists alike, it's the perfect way to get into the festive spirit with friends and family.

WREATH MAKING WITH HELEN JAMES

Friday 8 November | £65 Per Person

Step into the holiday spirit with us in our Blundell Suite, where award-winning florist, Helen James will lead you in crafting a stunning festive wreath to adorn your door and usher in the joy of the season.





CHRISTMAS CRACKER BALL

Friday 29 November | £85.00 Per Ticket

Get ready for a night of glitz, glamour, and heartwarming generosity, all in support of our chosen charity - the Harrogate Homeless Project. For every ticket sold, we pledge to donate £5 to make a meaningful difference.





PARTY IN PRIVATE

With three private dining rooms to choose from, we have the perfect setting for your festive celebrations. From intimate gatherings in our cosy Archway room to larger parties in our Blundell Suite, our team will make you instantly feel at home and work their magic to ensure a fabulous night of fun, great food and lots of sparkles.











DINE WITH US

Let us be your home for Christmas Cheer throughout the festive season.

Sensational starters, succulent roasted meats, seasonal sides, and irresistible desserts are all on the menu.













FESTIVE PARTY MENU

THREE-COURSES £40



Cider & Onion Soup Crispy Onion, Sourdough Bread (DF, GFA, PB) Smoked Mackerel Patê Dill Pickled Cucumber, Toasted Sourdough (GF) Twice Baked Wensleydale Cheese Souffle Red Wine Poached Pear Salad Chicken & Black Pudding Terrine Piccalilli (DF)



Butter & Sage Roasted Turkey Roast Potatoes, Pigs in Blankets, Honey Roasted Carrots, Buttered Greens, Gravy (DFA, GF) Slow Braised Beef Shin Truffle Creamed Potatoes, Baby Carrot, Roasted Shallot, Jus (GF)

Swap Beef Shin to 8oz fillet Steak | +£15 Supplement

Pan Roasted Sea Bass Crushed New Potatoes, Cherry Tomato, Mussel & Cider Herb Broth, Samphire (GF)

Mushroom, Walnut & Cranberry Pithivier Vegan Jus, Spinach (PB)



Traditional Christmas Pudding Brandy Sauce (GFA) Dark Chocolate Tart Dulce de leche, Raspberry Yorkshire Cheese Board Chutney, Crackers, Grapes & Celery (GFA) Black Forest Cake Cherry, Sweet Cream, Chocolate Cake (PB)









CHRISTMAS DAY

FIVE-COURSES | £150 PER PERSON

Canapés & Fizz on Arrival



Celeriac, Hazelnut & Truffle Soup Sourdough Bread (GFA, PBA)

Twice Baked Wensleydale Cheese Soufflé Wholegrain Mustard Cream, Tomato Relish Slow Braised Pork Bon Bon Creamed Leeks, Wholegrain Mustard & Cider Jus Tomato & Basil Arancini Wild Rocket, Vegan Parmesan, Romesco Sauce (PB)

Pan-Seared King Scallops Celeriac, Pork Belly, Granny Smith Apple



Butter & Sage Roasted Turkey Roast Potatoes, Pigs in Blankets, Honey Roasted Carrots, Buttered Sprouts & Gravy (GF)

Treacle Cured Beef Truffle Creamed Potatoes, Baby Carrot, Roasted Shallot (GF)

Pan Roasted Cod Crushed New Potatoes, Cherry Tomato, Mussel & Cider Herb Broth, Samphire (GF)

Heritage Beetroot Wellington Duxelles, Spinach, Textures of Beetroot, Roasted New

Potatoes, Vegan Jus (PB)

Fish Pie King Scallop, King Prawns, Salmon, Cod, Shellfish Bisque, Winter Greens



Traditional Christmas Pudding Brandy Sauce (GFA)

Spiced Pear Frangipane Tart Chantilly Cream

Dark Chocolate & Orange Delice Cookie Crumb, Chocolate & Orange Ice Cream

Yorkshire Cheese Board Chutney, Crackers, Grapes & Celery (GFA)

Black Forest Cake Cherry, Sweet Cream, Chocolate Cake (PB)



Tea or Coffee, Mince Pie & Sweet Treat



CHILDREN'S CHRISTMAS DAY



£60 PER CHILD (UP TO 12 YEARS)



Tomato & Basil Soup (GFA, PB)

Prawn Cocktail Baby Gem, Marie Rose, Brown Bread & Butter (GFA)

Chicken & Black Pudding Terrine Chutney, Toasted Sourdough

Tomato & Basil Arancini Rocket, Parmesan (PB)



Roast Turkey Pigs in Blankets, Stuffing, Roast Potatoes, All the Trimmings (GFA)

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

Mushroom, Sweet Potato & Cranberry Pithivier New Potatoes, Vegan Gravy (PB)

Slow Braised Beef Mash Potatoes, Gravy



Christmas Pudding Homemade Custard (GFA)

Warm Chocolate Cake Salted Caramel Fudge Sauce, Mulled Berries, Caramel & Sea Salt Ice Cream

Provenance Ice Cream Sundae Cream, Marshmallows, Chocolate Sauce

A Selection of Fine Yorkshire Cheeses Crackers, Bramley Apple Chutney, Grapes, Celery (GFA)



NEW YEAR'S EVE

Let's toast to the year gone by and welcome 2025 in style at The West Park.

Join us for an unforgettable New Year's Eve celebration featuring an exquisite three-course dinner followed by a night of dancing on the dancefloor with our resident DJ. As the clock strikes midnight, raise your glass to the cherished moments of the past year and embrace the arrival of the New Year.







NEW YEAR'S EVE

THREE-COURSES | £75 PER PERSON

Canapés on Arrival



Apple, Parsnip & Potato Soup Smoked Cheese Beignet
Pan Roasted Pigeon Breast Celeriac Remoulade, Hazelnut
Roast King Scallops Textures of Cauliflower (GF)
Sweet Potato & Spring Onion Pakoras Apple & Mint Chutney, Tamarind (PB)



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)

Heritage Beetroot Wellington Duxelles, Spinach, Textures of Beetroot,

Roasted New Potatoes, Vegan Jus (PB)

Slow Roast Pork Belly Star Anise Carrot Pureé, Potato Fondant, Baby Leeks, Sherry Vinegar Jus



Passionfruit & White Chocolate Cheesecake Mango & Passionfruit Sorbet
Coffee & Chocolate Mousse Salted Caramel Ice Cream (PB)
Apple Tarte Tatin Vanilla Bean Ice Cream
A Selection of Fine Yorkshire Cheese Biscuits, Grapes, Chutney & Celery



MAKE A NIGHT OF IT AT THE WEST PARK

Whether you're planning a pre-festive getaway, or seeking a worry free night out during the season, our comfortable beds and spacious rooms promise the perfect solution for you.

Book directly to stay with us this Festive Season and receive a complimentary glass of Mulled Wine on us. When booking direct on our website please use code Provenance10 in the promotion box to receive a 10% discount







THIS CHRISTMAS, GIVE THE GIFT OF PROVENANCE



Treat your food-loving friends and family to the perfect gift this festive season.

Our versatile gift cards are redeemable across our eight award-winning locations in Yorkshire, offering everything from exquisite meals and drinks to memorable stays.

Whether you choose a monetary gift card that lets recipients decide how to indulge or a specific experience like a romantic dinner for two or an overnight getaway, our gift shop offers something for everyone.

Shop now: shop.provenanceinns.com





TERMS & CONDITIONS

Provisional bookings must be confirmed within 14 days of bookings by paying a £10 per person deposit.

This is non-refundable and non-transferable.

Full payment is due no later than 28 days prior to the date of the event.

If you cancel your event within 28 days of the date of your booking, all monies paid are non-refundable.

Cancellations must be made in writing.

Menu pre-orders are required no later than 28 days prior to the event.

Accommodation will be payable on check-in unless stated at the time of booking. Please note that credit card details will be taken at the time of booking to guarantee your reservation. Final charges will be made against the card on checkout unless the guest fails to arrive without prior cancellation. Full cancellation terms and conditions will be confirmed at the time of booking.

All prices include VAT at the current rate.

Menus are subject to change, depending on the availability of ingredients and supplies.

All food is prepared where allergens are present. Please ensure that any guests with food allergies or intolerances inform the venue at the time of booking.

We reserve the right to cancel events should numbers dictate. In this case, we will fully refund any monies paid.

The management of the venue reserves the right to refuse entry to the venue. In addition, the venue reserves the right to charge the organiser, company, or individual for any damages caused by unreasonable behaviour. The management reserves the right to refuse the service of alcoholic drinks within the current licensing laws.

Promotions cannot be used in conjunction with Festive Party, Christmas, or New Year's bookngs.





BOOK YOUR FESTIVE EVENTS

Contact us to arrange a show round & book your festive events with us directly

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