



CHRISTMAS DAY
NEW YEAR'S EVE
BOXING DAY

Private Dining

New Year's Day

Christmas Day

Party Nights

New Year's Eve

ACCOMMODATION

BOXING DAY

FESTIVE LUNCHES

3 Night Christmas Break

BOXING DAY & NEW YEAR'S DAY

PRIVATE DINING

Festive fun at Woodlands

Boxing Day & New Year's Day

DRINKS & ACCOMMODATION

Festive Lunches & Party Nights

CHRISTMAS BROCHURE 2009

3 Night Christmas Break

New Year's Day

Christmas Day

PRIVATE DINING

Welcome to Woodlands

Enjoy Christmas at Woodlands!

With a range of delicious menus and inspiring events running throughout December, Woodlands is the most magical of places to make this festive season special. The hotel is stylish and contemporary but it is also warm, friendly and comfortable and this makes it perfect for enjoying Christmas with family, friends and colleagues. Whether you want to book a romantic dinner for two, a private dining room or a party in the marquee, we are sure that you will be happy you chose to join us.

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Festive Lunches

For a relaxing way to celebrate the festive period why not make a booking in the Restaurant? We are open from 12pm-2.30pm Monday-Saturday. Our restaurant is great at all times of the year but at Christmas, with the fires burning and the beautiful festive decorations, it has a real country house feel.

2 Courses with Coffee: £19.95 per person **3 Courses with Coffee:** £22.95 per person

STARTERS

Braised Yorkshire Chicken and Wild Mushroom
Terrine, Tarragon Oil, Brioche Toasts

Sweet Potato Soup, Chilli infused Crème Fraîche

Naturally Smoked Haddock,
Welsh Rarebit Glaze, Tomato and Basil Salad

MAINS

Roast Turkey with all the trimmings

Pan Fried Yorkshire Pork Chop, Sage Crushed
New Potatoes, Apple and Cider Jus

Lightly Curried Fillet of Sea Bream,
Stir Fried Vegetable and Bean Sprout Salad

Pistachio Crumbed Crottin Goat's Cheese,
Aubergine Caviar, Sun Dried Tomato,
Polenta Chips

DESSERTS

Rum and Raisin Crème Brûlée,
Coconut Ice Cream

Chef's Selection of Artisan Cheeses, Biscuits,
Celery, Grapes and Chutney

Christmas Pudding, Brandy Sauce,
Holly and Berries

Sunday Lunch is also served throughout December from 12.00pm-3.00pm, our resident pianist will be playing in the bar, £20.95 per person for 3 Courses with Coffee (please ask the Christmas Co-ordinator for a sample menu).

Private Dining & Private Parties

If you are looking for something more exclusive, we can arrange for you to have your own private dinner or party night throughout the Christmas period. All private dining includes personal waiter and drinks service for that privileged VIP treatment. We can cater for private lunch and dinner parties on any day of the week. Private functions are extremely popular so early booking is recommended.





Festive Party Nights

Festive Party Nights are held in our marquee which looks stunning dressed for Christmas. The marquee bar opens at 7pm and the 3 course dinner is served at 7.30pm. Entertainment is provided by our resident DJ who plays for your entertainment till midnight.

Monday - Thursday throughout December.

£34.95 per person

Saturday 9th & Saturday 16th January 2010.

£29.95 per person

STARTERS

Roasted Cherry Tomato Soup, Basil Pesto

Free Range Chicken Spring Roll, Sweet Chilli,
Bean Sprouts

Mixed Seafood Cocktail, Cucumber, Lettuce,
Seafood Dressing

MAINS

Roast Turkey Breast with all the trimmings

Seared Scottish Salmon Fillet, Herb Crushed New
Potatoes, Warm Lemon Vinaigrette

Creamed Wild Mushroom and Spinach Gnocchi,
Herb Crusted Goat's Cheese

DESSERTS

Christmas Pudding, Brandy Sauce,
Holly and Berries

Strawberry and Vanilla Crème Brûlée,
Chocolate Cookie

Chef's Selection of Cheese, Biscuits,
Celery and Grapes

Coffee & Christmas Pudding Truffles

January Sale

Hold your party in January and receive our
amazing offer of only £26.95 per person.



Christmas Eve

Take a break from wrapping those last minute presents, get in the festive mood and enjoy dinner with us with a glass of Laurent-Perrier Champagne on arrival.

Served from 6pm-9.30pm.

4 Courses: £43.95 per person

AMUSE BOUCHE

STARTERS

Parsnip and Potato Veloute,
Pear and Honey Chutney

Spiced Chicken Spring Roll, Pickled and
Fresh Radish Salad, Wild Mushrooms

Creamed Smoked Haddock, Spinach and
Baked Hen's Egg

MAINS

Roast Duck Breast, Savoy Cabbage,
Pomme Anna, Juniper Jus

Poached Cod Fillet, Chickpea Stew,
Tempura Squid

Blue Cheese and Leek Tart, Apple, Mustard
and Watercress Salad

DESSERTS

Belgian Chocolate Fondant, Tonka Bean Ice Cream

Chef's Selection of Cheese, Biscuits, Celery
and Grapes

Winter Berry Eton Mess

Coffee & Petits Fours

3 Night Christmas Break

Thursday 24th - Sunday 27th December.

£355 per person

This is a lovely way to spend Christmas. You can spend three days, just eating, drinking and relaxing with no worries about clearing up afterwards.

Our Christmas Break includes:

Christmas Eve. We will greet you with mulled wine and mince pies and then the evening continues with a 4 Course Dinner.

Christmas Day. More eating. There is a full Yorkshire Breakfast, Christmas Lunch and a light Supper.

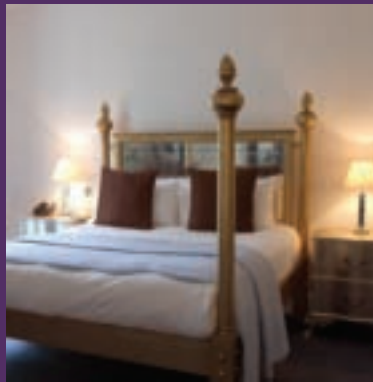
Boxing Day. Full Yorkshire Breakfast, Boxing Day Lunch and a light Supper in the evening.

There's one more full Yorkshire Breakfast before you leave on Sunday. Of course you can also visit the local attractions and hit the Boxing Day sales so you will be able to walk off all those wonderful meals!

Accommodation in December

We have a special party rate for all guests attending events in December. We have added some new bedrooms since last year and now have 23. However they will still get taken very quickly so make sure you book your accommodation as soon as possible.

Rates start from £79.00 for a superior room and this rate is per room and includes full Yorkshire Breakfast.





Christmas Day

Arrive to a glass of Laurent-Perrier Champagne and a selection of our chef's favourite canapés. Now feeling suitably mellow you can settle down to thoroughly enjoy a delicious 5 course dinner.

Lunch served from 12pm to 4pm.

5 Courses: £95.00 per person

Children under 12 half price Under 3s free (including a festive treat for the children)

AMUSE BOUCHE

STARTERS

Terrine of Duck, Breast, Leg and Liver,
Pineapple and Chilli

Beetroot Cured Salmon, Coriander, Celeriac,
Horseradish

Yorkshire Blue Bavarois, Pickled Grapes,
Poppy Seed Tuile

Celeriac, Fennel and Truffle Veloute

INTERMEDIATE

Pink Champagne Sorbet, Strawberry Air

MAINS

Roast Turkey with all the trimmings

Pan Fried Fillet of English Beef, Pomme Rosti,
Creamed Spinach, Wild Mushroom Veloute

Butter Roasted Fillet of Sea Bass, Lobster Broth,
Saffron Potatoes, Fennel Salsa

Baked Apple and Goat's Cheese Tatin,
Pickled Walnuts, Beetroot, Cider and Vanilla Jus

DESSERTS

Christmas Pudding, Brandy Sauce, Holly and Berries

Traditional Sherry Trifle

Dark Chocolate and Chestnut Terrine,
Clove Ice Cream, Red Wine Syrup

Chef's Selection of Artisan Cheeses, Biscuits,
Celery and Grapes

Coffee & Mince Pies



Boxing Day

We are serving a leisurely lunch on Boxing Day so if you were entertaining your family at home on Christmas Day this will be your opportunity to relax and be waited on. Our resident pianist will be playing in the bar to add to the laid-back atmosphere. Boxing Day is a great day to go out with family and friends and Woodlands is the perfect place to unwind.

Lunch served from 12pm to 4pm.

3 Courses: £32.95 per person Children under 12 half price Under 3s free

STARTERS

Butternut Squash Veloute, Sweet Potato Crisps

Simply Smoked Salmon, Lemon, Capers,
Bread and Butter

Braised Ham Hock Pressing, Sage,
Apple and Onion

MAINS

Roast Beef with all the trimmings

Smoked Haddock Chowder, New Potatoes,
Sweetcorn, Garden Peas

Risotto of Wild Mushroom and Truffle, Glazed
Goat's Cheese, Creamed Spinach

DESSERTS

Lemon and Raspberry Posset

Chef's Selection of Cheese, Biscuits,
Celery and Grapes

Pear and Almond Tart, Apple Sorbet

Coffee & Chocolates



New Year's Eve

There are two ways to celebrate New Year's Eve at Woodlands.

You can sit in our elegant restaurant and enjoy the exquisite 5 course gourmet dinner, taking your time and savouring your wine.

Alternatively you can take a table in the festive marquee and dance till you drop, or at least till 1am! Music is provided by our resident DJ.

With either choice you will be served a glass of Laurent-Perrier Champagne and canapés on arrival and the same gourmet dinner.

If you eat in the restaurant and want to join the dancing later and then decide to see in the New Year with the crowd, this is perfectly fine as well.

5 Course Gourmet Dinner: £89.00 per person Over 18s only

AMUSE BOUCHE

STARTERS

Parsnip Velouté, Roast Chestnut Wonton,
Truffle Oil

Roasted Scallops with Fennel Crust, Celeriac,
Micro Coriander, Orange Oil

Yorkshire Game "Sausage Roll", Pickled Quail's
Egg, Straw Potato, Sauce Gribiche

INTERMEDIATE

"Lemon Drops" Shooter

MAINS

Seared Lamb Fillet, Tomato, Aubergine, Pistachio,
Goat's Cheese and Black Olive Potato Fritter

Marinated Sea Bream, Truffle Dauphinoise
Potato, Spinach, Cherry Tomato

Aubergine and Cèpe Tarte Fine, Garlic Soubise,
Parmesan, Chilli

DESSERTS

Assiette of Miniature Woodlands Desserts

Coffee & Petits Fours

New Year's Eve Dinner, Bed & Breakfast from £135 per person.



New Year's Day Lunch

New Year's Day is a good day to come for lunch with family and friends. If you have been celebrating into the early hours you won't feel like cooking, and if you have been entertaining visitors throughout Christmas, you will need to relax and be pampered yourself.

New Year's Day is also a great time to just chill after all the rushing around.

Lunch served from 12pm to 3pm.

3 Courses: £24.95 per person Children under 12 half price Under 3s free

STARTERS

Pea and Ham Soup

Smoked Haddock Fish Cake, Paprika Crumb,
Cucumber and Radish Salad

Rosemary Infused Lamb Fillet,
Stewed Cherry Tomato, Puy Lentils

Warm Goat's Cheese Tart, Pickled Walnuts,
Beetroot Purée

MAINS

Roast Pork, Roast Potatoes, Sage Stuffing,
Apple Sauce, Pan Juices

Baked Scottish Salmon Fillet, Choucroute,
Thyme Pomme Anna

Herb Marinated Chicken Breast, Watercress
Dumplings, Pearl Barley Broth

Wild Mushroom Tagliatelle, Spinach,
and Parmesan Cream

DESSERTS

Sticky Toffee Pudding, Butterscotch Sauce,
Tonka Bean Ice Cream

Artisan Cheese Selection, Biscuits, Celery,
Grapes, Chutney

Roast Pear Crumble, Spiced Pudding Ice Cream

Rich Dark Chocolate Mousse,
Hazelnut Sable Biscuit, Raspberry Coulis

Coffee & Chocolates

Terms and Conditions

1. For all Christmas bookings unless otherwise stated, a non-refundable deposit of £10 per person is required within 14 days of making a provisional booking.
2. Only parties of under 8 guests on the Festive Lunch menu are able to order on the day and pay on departure.
3. All bookings except those stated above must provide a food pre-order by 20th November 2009.
4. All monies are to be paid in advance and are strictly non-refundable and non-transferable.
5. No wines, beers, spirits or food may be brought into the hotel for consumption on the premises. Failure to comply with these rules will result in the whole party being asked to leave and all food & drinks will be confiscated.
6. Food pre-orders and drinks pre-orders to be received no later than 20th November 2009.
7. Table plans & place cards (detailing pre-orders) are to be provided by each organiser for the party nights & private events. They must be received by 20th November 2009.
8. Final numbers are required by 20th November 2009, otherwise, you will be charged the outstanding amount for the number of guests originally booked.
9. An administration fee will apply for any guests wishing to pay by credit card.



WOODLANDS
TOMAHAWK®

For further information please contact:

christmas@woodlandsleeds.co.uk

Woodlands, Gelderd Road, Leeds LS27 7LY

0113 238 1488

www.tomahawkhotels.co.uk

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