# Disco Party Nights only

Pre-Order Form
Friday 6th Dec - Saturday 21st Dec

Please mention any special dictary requirements	
Starters	
(V) Cream of Vegetable Soup	
(V) (VG) (GF) Duo of Melon	
(GF) Prawn Cocktail	
(V) Red Onion & Goats Cheese Tart	
(V) Button Mushrooms	
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Main Course	
Roast Turkey	
Roast Beef	
Salmon	
(V) Vegetable Wellington	
(V) (VG) Roasted Vegetable Tart	
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Desserts	
Christmas Pudding	
Lemon Tart	
Chocolate Fudge Cake	
Strawberry Topped Cheesecake	
Vanilla Ice Cream	
(V) (VG) Banana, Toffee and Pecan Cake	
Tea or Coffee with Chocolate Mints	
*********	
Name of group	
Total number in group	
Please state special dietary requirements	
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Please return to reception when making your final payment.

# December Lunch (Monday - Friday)

Monday 2nd Dec - Friday 20th Dec Serving 12 noon - 2 pm

#### Starters £4.95

(V) Soup of the Day
(V) (VG) (GF) Duo of Melon served with Mango Coulis and Fruits
(GF) Prawn Cocktail
Yorkshire Pudding with Onion Gravy
Chicken Liver and Cointreau Pate
(V) Button Mushrooms in a Creamy Garlic Sauce

# Help Yourself Christmas Carvery £14.25

Choice of Turkey, Roast Beef, Roast Ham,
Salmon (to order)
or Steak & Ale Pie in a rich Gravy with
a shortcrust pastry topping (to order)
(V) Roasted Mediterranean Vegetable
& Smoked Cheese Wellington
sitting on a homemade Tomato Sauce (to order)
(V) (VG) Roasted Vegetable Tart
with Homemade Tomato Sauce (to order)
Accompanied with fresh seasonal vegetables.

### Special Group Bookings £23.00

Any pre-booked Party Lunches will include Christmas table settings

#### Desserts £4.95

Lemon Tart & Whipped Cream
Christmas Pudding with Rum Sauce
Chocolate Fudge Cake with Ice Cream
Strawberry Topped Cheesecake served with Cream
(V) (VG) Banana, Toffee and Pecan Cake with Vegan Ice Cream
Vanilla Ice Cream

#### Terms and Conditions

A £20 deposit will be required for tables of 10 or more on all day time bookings.

#### Refunds

All monies paid are non refundable or transferable.

## Evening Set Menu £25.95

#### **Christmas Seasonal Menu**

Available on an evening during December. Between 5.30 and 8.30pm

# The Corn Mill Lodge Hotel



Pudsey Road, Leeds L\$13 4JA Tel: 0113 257 9059

Email: bookings@cornmilllodgehotel.co.uk

# Christmas Day

Wednesday 25th Dec £68.95 Adults £36.95 Childs

up to 10 year olds

12 - 3.30pm

# Starters (Table Service) (V) Cream of Vegetable Soup

(GF) Prawn Cocktail on crispy Iceberg Lettuce with Seafood Sauce
(V) (VG) (GF) Duo of Melon served with Mango Coulis and Fruits
(V) Button Mushrooms in a Creamy Garlic Sauce

served on toasted Ciabatta Bread

Chicken Liver and Cointreau Pate

served with toasted Ciabatta Bread

#### **Help Yourself Carvery**

Choice of Roast Turkey, Roast Silverside of Beef or Honey Roast Ham, all served with traditional trimmings Salmon sat on spinach served with a White Wine & Dill Sauce

(V) Roasted Mediterranean Vegetable & Smoked Cheese Wellington

sitting on a homemade Tomato Sauce

(V) (VG) Roasted Vegetable Tart with homemade Tomato Sauce Help yourself to a choice of Fresh Seasonal Vegetables

# Desserts (Table Service)

Christmas Pudding served with a Rum Sauce Lemon Tart & Whipped Cream Chocolate Fudge Cake with Ice Cream

Strawberry Topped Cheesecake served with Cream

Vanilla Ice Cream

Sherry Trifle topped with Flaked Roasted Almonds (V) (VG) Banana, Toffee and Pecan Cake with Vegan Ice Cream

#### Tea, Coffee & Mince Pies

(To be served in the Corn Mill Suite)

Please Note:- All Diners will be invited to the Corn Mill Suite for Tea & Coffee after their main meal

**Payment Terms** 

A £20 deposit per person (£10 per child) is required to secure the booking. This payment to be made by 1st August or within 10 days of making the booking. Final payment to be made one month before the event

#### Refunds

All monies paid are non refundable or transferable.

# Boxing Day

Thursday 26th Dec £36.95 Adults

up to 10 year olds

12 - 3.30pm

## Starters (Table Service) (V) Cream of Vegetable Soup

 $\begin{tabular}{ll} \textbf{(GF) Prawn Cocktail} on crispy Iceberg Lettuce with Seafood Sauce \\ \textbf{(V) (VG) (GF) Duo of Melon} \end{tabular} served with Mango Coulis and Fruits \\ \end{tabular}$ 

(V) Button Mushrooms in a Creamy Garlic Sauce served on toasted Ciabatta Bread

#### Chicken Liver and Cointreau Pate

served with toasted Ciabatta Bread

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#### **Help Yourself Carvery**

Choice of Roast Turkey, Roast Silverside of Beef or Honey Roast Ham, all served with traditional trimmings Salmon sat on spinach served with a White Wine & Dill Sauce

(V) Roasted Mediterranean Vegetable & Smoked Cheese Wellington

sitting on a homemade Tomato Sauce

(V) (VG) Roasted Vegetable Tart with homemade Tomato Sauce Help yourself to a choice of Fresh Seasonal Vegetables

# Desserts (Table Service)

Christmas Pudding served with a Rum Sauce Lemon Tart & Whipped Cream

Chocolate Fudge Cake with Ice Cream

Strawberry Topped Cheesecake served with Cream Vanilla Ice Cream

Sherry Trifle topped with Flaked Roasted Almonds
(V) (VG) Banana, Toffee and Pecan Cake with Vegan Ice Cream

# Tea. Coffee & Mince Pies

(To be served in the Corn Mill Suite)

Please Note:- All Diners will be invited to the Corn Mill Suite for Tea & Coffee after their main meal

#### **Payment Terms**

A £10 deposit per person (£6 per child) is required to secure the booking. This payment to be made by 1st August or within 10 days of making the booking. Final payment to be made one month before the event.

#### Refunds

All monies paid are non refundable or transferable.

# New Years Eve Tuesday 31st Dec Gala Evening & Disco £65.95 per head

Arrival time from 7.30pm

#### Hot & Cold Gala Buffet

and Assorted Delicious Desserts

Tea, Coffee & Mince Pies

Midnight Fireworks on the patio

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Disco till late with our own resident DJ "lan" Music includes Rock n Roll, Modern & Disco Special requests always welcome

Dress Code: Black Tie or Formal Dress

"Please book early to avoid disappointment"

#### "WHY NOT TREAT YOURSELF & STAY THE NIGHT"

**Book direct for best rates** 

#### Payment Terms for New Years Eve Gala Evening

A £20 deposit per person is required to secure the booking.
This payment to be made by 1st August or within 10 days of making
the booking. Final payment to be made one month before
the event.

#### Refunds

All monies paid are **non refundable** or **transferable**.

# Disco Party Nights Friday & Saturday From Friday 6th Dec to Saturday 21st Dec £37.95 per head

All Evening Functions will start at 7.30 to dine at 8.00pm

#### Menu

#### Starters

(V) Cream of Vegetable Soup

(GF) Icelandic Prawn Cocktail with a Seafood Sauce

(V) (VG) (GF) Duo of Melon served with Mango Coulis and Fruits

(V) Red Onion and Goats Cheese Tart with Balsamic Glaze

(V) Button Mushrooms in a Creamy Garlic Sauce

# Main Course Dishes Traditional Roast Turkey Dinner with

Sage & Onion Stuffing & Chipolata Sausages

Roast Beef served with Yorkshire Pudding

Salmon served with a White Wine and Dill Sauce

(V) Roasted Mediterranean Vegetable & Smoked Cheese Wellington

sitting on a homemade Tomato Sauce

(V) (VG) Roasted Vegetable Tart with homemade Tomato Sauce main courses are accompanied with a selection of fresh vegetables

#### **Desserts**

Lemon Tart & Whipped Cream
Christmas Pudding with Rum Sauce

Chocolate Fudge Cake with Ice Cream

Strawberry Topped Cheesecake served with Cream Vanilla Ice Cream

(V) (VG) Banana, Toffee and Pecan Cake with Vegan Ice Cream Tea or Coffee with Chocolate Mints

Pre-order form on reverse side

## Please state special dietary requirements

#### Payment Terms for the above functions.

A£10 deposit is required by 1st August or within 10 days of making the booking. Final payment with pre orders is required one month before the event.

All monies paid are <u>non refundable</u> or <u>transferable</u> but places can be substituted with another quest.

#### **Booking Conditions**

The hotel reserve the right to cancel any functions owing to low numbers or unforseen circumstances. Alternative evenings will be offered if possible or a full refund of all monies paid will be made.