

BOXING DAY LUNCH

Friday 26th December 2025

Keep the celebrations going with our **Boxing Day Lunch!**
After the excitement of Christmas Day,
it's time to kick back, relax and enjoy great food.

Bring your family, bring your friends... the more, the merrier!

Book your table today and celebrate the festive season with us.

TO START

**CHEF'S SOUP
OF THE DAY**
served with crusty roll & butter

SALAD BAR
a selection of salads with
a variety toppings to choose from

MAINS

**HONEY ROAST
GAMMON**

**MUSHROOM
STROGANOFF**

**CHICKEN, LEEK
AND POTATO PIE**

FISH CAKES

TURKEY CURRY

All served with the following sides:
bubble and squeak, rice, creamy mash, vegetables, dauphinoise potatoes

DESSERTS

**APPLE
CRUMBLE**
with custard

CHEESECAKE
with a winter
berry compote

PROFITEROLES
with chocolate
sauce

Price & Timings:

2 Courses **£18.95** per adult | **9.95** per child (3-12 years)

3 Courses **£22.95** per adult | **11.95** per child (3-12 years)

Children **EAT FREE** 2 years and under

Arrival: **12:30pm** | Lunch served: **1:00pm - 3:00pm:**

THE NEXT STEPS

Provisionally book your chosen festive event, pay a deposit of
£10.00 per person within 7 days of holding places
(only one payment from each party will be accepted.)

All deposits are non-refundable and non-transferable. Food and beverage pre-order
forms will be sent to the organiser, along with the request for final payments.

You are required to pay the final balance for the event and any beverage pre-orders, and
submit meal pre-orders, four weeks prior to the event you are attending. Once full
payment has been received, no refunds will be issued. If you make a booking
within four weeks of arrival then the full balance is required at the time of booking.

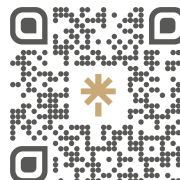
For those with special dietary requirements or allergies,
let us know before ordering any food. Please ask to speak
with one of our Team Members who will be happy to help.

OUR ATTENTIVE TEAM WILL ENSURE YOU

BOOK HERE
By scanning the
QR Code:



FOLLOW US ON
SOCIAL MEDIA
By scanning the
QR Code:



TO BOOK PLEASE CALL THE EVENTS TEAM
0113 202 7451 OR EMAIL conf732@britanniahotels.com

Britannia Leeds Bradford Airport Hotel
Britannia Leeds Bradford Airport Hotel, Leeds Road,
Bramhope, LS16 9JJ

**ASK ONE OF OUR TEAM ABOUT OUR DRINKS PACKAGES WE
ARE OFFERING ON ALL PARTY NIGHTS THIS CHRISTMAS**



We reserve the right to amend or alter content at any time without prior notice.
All information is correct at time of going to print. Images are for illustrative purposes only.



Leeds Road | Bramhope | Leeds | LS16 9JJ
T: 0113 284 3966 E: conf732@britanniahotels.com
www.britanniahotels.com

BACK TO THE 80'S CHRISTMAS PARTY NIGHT

Friday 5th December 2025

Let us take you back to one of the most iconic music eras of all time.
You will be footloose and dancing on the ceiling all night long.
The room will be dressed to impress with some fun 80's décor and accessories.
We love to see you in fancy dress so it's encouraged but not essential.

THREE COURSE FESTIVE MEAL ✨ PARTY DJ & HOST TABLE GAMES ✨ DRINKS RECEPTION ON ARRIVAL

TO START

**PRAWN &
CRAYFISH
COCKTAIL**
with a Marie
rose sauce

**CHICKEN LIVER
& BRANDY PATE**
winter chutney &
sourdough toast

**PARSNIP AND
CIDER SOUP**
served with crusty
roll & butter

**PANKO
COATED
CAMEMBERT**
served with a rocket
salad, mulled wine
chutney

MAIN COURSE

ROAST TURKEY BREAST
with homemade pork, sage
& onion stuffing, maple cured
bacon wrapped chipolata, Yorkshire
pudding, roast potatoes & gravy

**SALMON & DILL
EN CROUTE**
in a white wine sauce
and served with crushed
new potatoes

**GOAT CHEESE
FONDANT (V)**
served with a roasted
beetroot & a mushroom
cream sauce

All served with honey roast parsnips, Brussels sprouts and winter vegetables.

DESSERTS

**CHEDDAR,
BRIE & STILTON**
with mulled chutney,
biscuits, grapes & celery

**TRADITIONAL
CHRISTMAS PUDDING**
with a vanilla and brandy cream
sauce, red currents

**EGGNOG
PANNA COTTA**
served with a
ginger biscuit

TO FINISH

TEA & COFFEE
served with mince pies

Price & Timings:
£35.00 per person

Arrival: **7:00pm** | Dinner served: **7:30pm**

Pre-booking required, please call for more details.

**DISCO
FOLLOWS
UNTIL
12:30AM**

CHRISTMAS CASINO ROYALE PARTY NIGHT

Saturday 13th December 2025

Dress to impress while you sip on your Christmas cocktail, enjoy a festive three course dinner, then take to the casino tables before dancing the night away to the DJ.

**THREE COURSE FESTIVE MEAL ✳ PARTY DJ & HOST
TABLE GAMES ✳ FESTIVE COCKTAIL ON ARRIVAL
CASINO AND ROULETTE TABLES**

TO START

PRAWN & CRAYFISH COCKTAIL with a Marie rose sauce	DUCK AND ORANGE PARFAIT mulled wine chutney & sourdough toast	WINTER ROOT VEGETABLE SOUP served with crusty roll & butter	DUO OF MELON & KIWI (V) finished with an orange coulis
---	---	---	--

MAIN COURSE

ROAST TURKEY BREAST with homemade pork, sage & onion stuffing, maple cured bacon wrapped chipolata, Yorkshire pudding, roast potatoes & gravy	PAN FRIED SALMON FILLET with a lemon and dill crumb, drizzled with a watercress sauce and served with crushed new potatoes	BUTTERNUT SQUASH (V) served with a roasted beetroot & a mushroom cream sauce
---	--	--

All served with honey roast parsnips, Brussels sprouts and winter vegetables.

DESSERTS

TRADITIONAL CHRISTMAS PUDDING and brandy sauce	CHEDDAR, BRIE & STILTON with mulled chutney, biscuits, grapes & celery	NEW YORK STYLE CHEESECAKE with a winter berry compote
--	--	---

Price & Timings:

£40.00 per person | Arrival: 7:00pm | Dinner served: 7:30pm

Pre-booking is required, please call for more details.

DISCO
FOLLOWS
UNTIL
12:30AM

FESTIVE LUNCH

Tuck into a three-course, plated festive lunch with friends, family or colleagues and enjoy a glass of **mulled wine** on arrival!

Price:

£14.95 per adult

Dates:

Tuesdays and Thursdays throughout December

Timings:

Arrival from 12:30pm, served at 1:00pm

Pre-booking required

YOUNG AT HEART

Gather a few of your friends together and enjoy all the fun of a midweek festive lunch.

Enjoy a glass of **sherry** on arrival followed by a superb three course carvery while our resident DJ plays all the festive golden oldies and prize bingo.

Price:

£18.95 per adult

Dates:

Wednesday 10th & Wednesday 17th
December 2025

Timings:

Arrival from 12:30pm, served at 1:00pm

Disco:

Until 3:30pm

Pre-booking required

LUNCH WITH SANTA

Sunday 14th December & Sunday 21st December 2025



Join us for our festive lunch with Santa, themed music from films and more, a perfect way to get into the Christmas spirit.

Price:

£18.95 per Adult

£14.95 per Child (3-12 years)

EAT FREE 2 years and under

Timings:

Arrival: 12:30pm

Lunch served: 1:00pm

Pre-booking required.

- ✳ THREE COURSE FESTIVE CARVERY
- ✳ GAMES AND ACTIVITIES WITH ELVES
- ✳ MEET SANTA IN HIS GROTTO
- ✳ EACH CHILD WILL RECEIVE A GIFT

Personalised letter from Santa, Reindeer Food, Magic Key, Hot Chocolate Cone

FESTIVE BOTTOMLESS AFTERNOON TEA

Fridays and Saturdays throughout December

Get into the festive spirit by enjoying a relaxing festive bottomless Afternoon Tea.

SANDWICHES

TURKEY & CRANBERRY	BACON, BRIE & RED ONION CHUTNEY	SALMON, CREAM CHEESE & DILL
--------------------	---------------------------------	-----------------------------

TOMATO & AVOCADO (V)

CAKES

MINCE PIE	CHRISTMAS CAKE	MINI BAILIEYS TRIFLE SHOT POT
SCONES WITH CLOTTED CREAM AND JAM	CHERRY & CHOCOLATE DESSERT (V)	

Price:

Tea & Coffee: £16.95 per person

Prosecco, Draft Lager and Christmas Cocktails:
£24.95 per person

bookings to be made between 1pm and 4pm

Pre-booking required.

The management have the right to refuse to serve alcohol. No alcohol will be served to persons under 18 years of age, photographic proof of age will be required to purchase alcohol.

90 MINS OF
UNLIMITED
DRINKS
(only one drink at a time,
we encourage responsible
drinking)

CHRISTMAS DAY CARVERY LUNCH

Thursday 25th December 2025

Join us for a welcome drink when you arrive and a carvery Christmas lunch with all the trimmings. As the excitement settles and the serenity sets in, it's time to sit back, relax and create great memories with your loved ones!

All children will receive a selection box.

TO START

WINTER ROOT VEGETABLE SOUP served with crusty roll & butter	PRAWN & CRAYFISH COCKTAIL with a Marie rose sauce	DUCK AND ORANGE PARFAIT mulled wine chutney & sourdough toast
---	---	---

MAIN COURSE

SELECTED MEATS turkey, gammon, beef, with homemade pork, sage & onion stuffing, maple cured bacon wrapped chipolata, Yorkshire pudding, roast potatoes & gravy	PANKO CRUSTED PARMESAN SALMON drizzled with a watercress sauce and served with crushed new potatoes	NUT ROAST (V) served with roasted vegetables
--	---	--

All served with honey roast parsnips, Brussels sprouts and winter vegetables.

DESSERTS

TRADITIONAL CHRISTMAS PUDDING and brandy sauce	NEW YORK STYLE CHEESECAKE with a winter berry compote	CHEESE BOARD selection of cheese with mulled chutney, biscuits, grapes & celery
--	---	---

TO FINISH

TEA & COFFEE
served with mince pies

Price & Timings:

£40.00 per adult | 25.00 per child (3-12 years) | EAT FREE 2 years and under
Arrival: 12:30pm | Lunch served: 1:00pm - 3:00pm: