



CHRISTMAS

AT

HOLLINS HALL
HOTEL, SPA & GOLF



OUR 2026 FESTIVE PROGRAMME

Celebrate the festive season at Hollins Hall. From relaxed Festive Lunches to lively Christmas Parties, we have something to suit every gathering. ★

Our experienced events team will support you from your initial enquiry through to the final details, ensuring everything runs smoothly on the day. Set within picturesque surroundings and delivered with attentive hospitality, your celebration will feel effortless and memorable.

Join us this Christmas and enjoy a season of good food, great company and warm hospitality.

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FOR MORE INFORMATION CONTACT OUR FESTIVE TEAM

Call us on 01274 534 215 or email events762@theelitevenueselection.co.uk



FESTIVE LUNCHES

Available

Thursday 10th December 2026 | 12:30pm - 3:30pm

Thursday 17th December 2026 | 12:30pm - 3:30pm

Ideal for family gatherings, work celebrations, or festive get togethers with friends, Hollins Hall provides the perfect setting for a memorable seasonal occasion. Relax and enjoy a leisurely 2 or 3 course festive lunch, served with all the traditional trimmings and a carefully prepared menu featuring classic seasonal favourites. With elegant surroundings, warm hospitality, and a welcoming atmosphere, it's the perfect way to celebrate the festive season together.

Price

2 courses £21.95 per person

3 courses £26.95 per person

To book contact us on 01274 534 215
or email: events762@thelitevenueselection.co.uk

For tables of 6 or more - £10.00 per person non-refundable deposit required on booking,
with the full balance due before the 12th November 2026.

FESTIVE LUNCH MENU

STARTERS

*Scorched Red Pepper & Tomato Soup (V)

Served with a fire toasted artisan roll and salted butter

*Prawn Cocktail

Served with crisp lettuce, Marie Rose sauce and sourdough

*Chicken Liver Parfait

Served with sourdough and ruby onion jam

MAINS

*Roast Turkey

Served with honey glazed root vegetables, herb infused stuffing, salt aged roast potatoes, Yorkshire pudding and a rich pan gravy

*Roasted Salmon Fillet

Served with butter-tossed baby potatoes, medley of seasonal vegetables and hollandaise sauce

Root Vegetable Wellington (Ve)

Served with thyme roast potatoes, seasonal vegetables and gravy

DESSERTS

*Christmas Pudding

Served with velvet smooth cognac cream

Profiteroles & Baileys Toffee Cream

Served with champagne sorbet and frosted festive fruits

Vanilla Cheesecake

Served with frosted festive fruits

(V) Suitable for vegetarians (Ve) Suitable for vegans, (*) Can be made Gluten-Free on request.
For those with special dietary requirements or allergies, please let a member of the team know at the time of booking.

SNOWFLAKES & STARLIGHT PARTY NIGHTS

Available

Friday 27th November

Friday 18th December

Saturday 19th December

Times

7:00pm Bar Opens

7:30pm Dinner

12:00am Finish

Celebrate the festive season in style with friends and colleagues at one of our Christmas Party Nights. Begin the evening with drinks in the bar before taking your seat for a three course festive dinner, then dance the night away with our resident DJ.

Price

£42.00 per person

Exclusive Drinks Packages

Ask us to find out more about our exclusive drinks packages available for party nights

Discounted Overnight Accommodation with Bed & Breakfast

Friday £89.00 single room / £99.00 double room
Saturday £99.00 single room / £109.00 double room

To book contact us on 01274 534 215 or email: events762@thelitevenueselection.co.uk

A £10.00 per person non-refundable deposit is required at the time of booking, with the full balance due before 12/11/26.

PARTY NIGHTS MENU

STARTERS

*Scorched Red Pepper & Tomato Soup (V)

Served with a fire toasted artisan roll and salted butter

*Prawn Cocktail

Served with crisp lettuce, Marie Rose sauce and sourdough

*Chicken Liver Parfait

Served with sourdough and ruby onion jam

MAINS

*Roast Turkey

Served with honey glazed root vegetables, herb infused stuffing, salt aged roast potatoes, Yorkshire pudding and a rich pan gravy

*Roasted Salmon Fillet

Served with butter-tossed baby potatoes, medley of seasonal vegetables and hollandaise sauce

Root Vegetable Wellington (Ve)

Served with thyme roast potatoes, seasonal vegetables and gravy

DESSERTS

*Christmas Pudding

Served with velvet smooth cognac cream

Profiteroles & Baileys Toffee Cream

Served with champagne sorbet and frosted festive fruits

Vanilla Cheesecake

Served with frosted festive fruits

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SUNDAY LUNCH WITH A VISIT FROM SANTA

Available

Sunday 6th December 2026 | 12:30pm - 3:30pm

Join us for a festive Sunday lunch at Hollins Hall, complete with a special visit from Santa. Choose from our traditional Sunday Lunch menu, with half portions available for children, or a dedicated children's menu.

CHILDREN'S MENU

2 courses £10.50 per person

MAINS

Margherita
Pizza (V)

Chicken Nuggets
Chips, and peas or beans

Sausage & Mash
Peas or beans

DESSERTS

Ice Cream Trio
Chocolate, strawberry and vanilla

Chocolate Brownie
Served with ice cream

Biscotti Cheesecake
Served with ice cream

To book contact us on 01274 534 215 or email: events762@theelitevenueselection.co.uk

*Bookings for tables of six or more require a £10.00 per person non-refundable deposit at the time of booking, with the full balance due before 12/11/26.

SUNDAY LUNCH MENU

2 courses £32.00 per person | Children's half portion £16.00 per person

3 courses £34.00 per person | Children's half portion £17.00 per person

STARTERS

*Roasted Plum Tomato Soup (V)

Served with a fire toasted
artisan roll and basil oil

Cheesy Garlic Mushrooms (V)

Served with toasted
sourdough, basil
and pesto

*Prawn & Avocado Salad

Served with cherry
tomatoes and baby
gem lettuce

*Chicken Liver Parfait

Served with tomato
chilli jam and brioche

Black Pudding

Served with crispy
bacon and a soft
poached hen's egg

MAINS

*Confit Belly of Pork

Served with creamy mashed
potatoes mixed with chopped
spring onions and apple cider sauce

*Roasted Whole Chicken Sharer Board

Served with roast potato, pigs in blankets, Yorkshire
pudding and gravy (for 2 people - single diner
supplement of £5.00)

*Pan Seared Salmon Fillet

Served with Dauphinoise potato,
pea purée & spiced tomato sauce

*Slow Roasted Beef Feather Blade

Served with thyme roasted potatoes, Yorkshire
pudding and gravy

Root Vegetable Wellington (Ve)

Served with thyme roast potatoes, seasonal
vegetables and gravy

All served with roasted carrots, beetroot, creamy leeks, smashed swede, cauliflower cheese & braised cabbage

DESSERTS

Warm Chocolate Brownie

Served with chocolate soil
and vanilla ice cream

Cheeseboard

Served with apple and
plum chutney and biscuits

Biscotti Cheesecake

Served with clotted
cream ice cream

*Sticky Toffee Pudding

Served with butterscotch sauce
and clotted cream ice cream

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For those with special dietary requirements or allergies, please let a member of the team know at the time of booking.

STARLIGHT & SASS DRAG PARTY NIGHT

Available

Friday 11th December 2026

Times

7:00pm Bar Opens | 7:30pm Dinner | 12:00am Finish

Join us for an unforgettable evening of glamour and entertainment at the Sparkle & Sass Drag Party Night! Hosted by the fabulous Dixie Normous, this event promises a night full of live vocals, side-splitting comedy, and non-stop fun.

Indulge in a sumptuous three-course meal that will tantalise your taste buds and enhance your drag party experience. Hit the dance floor and move to the beats of our incredible DJ, spinning tracks that will keep the party going all night long.

Price: £48.00 per person

Exclusive Drinks Packages

Ask us to find out more about our exclusive drinks packages available for party nights

Discounted Overnight Accommodation with Bed & Breakfast

Friday £89.00 single room / £99.00 double room
Saturday £99.00 single room / £109.00 double room

To book contact us on 01274 534 215 or email: events762@theelitevenueselection.co.uk

A £10.00 per person non-refundable deposit is required at the time of booking, with the full balance due before 12/11/26.

★

STARLIGHT & SASS

DRAG PARTY NIGHT MENU

★

STARTERS

★

*Scorched Red Pepper & Tomato Soup (V)

Served with a fire toasted artisan roll and salted butter

*Prawn Cocktail

Served with crisp lettuce, Marie Rose sauce and sourdough

*Chicken Liver Parfait

Served with sourdough and ruby onion jam

MAINS

★

*Roast Turkey

Served with honey glazed root vegetables, herb infused stuffing, salt aged roast potatoes, Yorkshire pudding and a rich pan gravy

*Roasted Salmon Fillet

Served with butter-tossed baby potatoes, medley of seasonal vegetables and hollandaise sauce

Root Vegetable Wellington (Ve)

Served with thyme roast potatoes, seasonal vegetables and gravy

DESSERTS

*Christmas Pudding

Served with velvet smooth cognac cream

Profiteroles & Baileys Toffee Cream

Served with champagne sorbet and frosted festive fruits

Vanilla Cheesecake

Served with frosted festive fruits

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For those with special dietary requirements or allergies, please let a member of the team know at the time of booking.



CHRISTMAS DAY LUNCH

Relax and enjoy this special day in beautiful surroundings, with everything taken care of for you. Our festive five course lunch will be served from 1.00pm to 2.30pm, giving you the chance to simply sit back and savour the occasion. All children will receive a Christmas selection box as part of the celebration.

Available

Friday 25th December 2026 | 1:00pm - 2:30pm

Sunday Lunch Menu Price

£99.00 per adult

£45.00 per child (aged 5-12 years)

£20.00 children under 5

To book contact us on 01274 534 215
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CHRISTMAS DAY LUNCH MENU

SOUP COURSE

Butternut Squash & Sweet Potato Soup (V)

Served with a fire toasted artisan roll and salted butter

STARTERS

Chicken & Herb Terrine

Served with toasted sourdough,
light salad and mustard sauce

Parsnip Rosti (V)

Served with a wild mushroom and
truffle ragout, garlic cream reduction
and shaved parmesan

Prawn & Crayfish Cocktail

Served with crisp lettuce, Marie
Rose sauce and sourdough

MAINS

Roast Turkey

Served with honey glazed root
vegetables, herb infused stuffing,
salt aged roast potatoes, Yorkshire
pudding and a rich pan gravy

Roast Striploin of Beef

Served with truffled mashed potato,
bone marrow butter, creamed
greens, parsnip crisps, thyme jus
and horseradish

Pan-Seared Seabass & King Prawns

Served on a bed of champagne leek and
citrus crushed potatoes, finished with
brown shrimp butter and crispy capers

DESSERTS

Christmas Pudding

Served with velvet smooth
cognac cream

Warm Chocolate Brownie

Served with vanilla bean ice cream
and a dusting of snow

Yorkshire Cheeseboard

Served with a selection of artisan
crackers and chutney

TO FINISH

Tea, Coffee & Mince Pies

Vegetarian, Vegan and Gluten-Free menus are available on request.

For those with special dietary requirements or allergies, please let a member of the team know at the time of booking.



BOXING DAY LUNCH

Gather family and friends and continue the celebrations with a relaxed and indulgent Boxing Day Lunch. A chance to unwind, reconnect and enjoy exceptional food in elegant surroundings.

Our Boxing Day menu offers a selection of seasonal dishes, freshly prepared and beautifully presented.

Available

Saturday 26th December 2026 | 1:00pm - 2:30pm

Boxing Day Buffet Price

£32.00 per adult

£16.00 per child (aged 5-12 years)

Children under 5 go free!

To book contact us on 01274 534 215
or email: events762@theelitevenueselection.co.uk



BOXING DAY BUFFET MENU

Hot Fresh Carved Meats

A selection of succulent meats, freshly prepared and carved to perfection

Charcuterie Dishes

A delightful assortment of cured meats, cheeses, and accompaniments



Seafood Selection

Fresh and flavourful seafood options that capture the essence of the ocean

Seasonal Vegetables

Savoury and fresh vegetables, highlighting the best of the season's produce

Desserts

Conclude your meal with a selection of decadent desserts



NEW YEAR'S EVE SNOWBALL

Available

Thursday 31st December 2026

Welcome to the most dazzling event of the year! Celebrate the arrival of the New Year with a night of glamour and excitement at the New Year's Eve Snow Ball.

Indulge in an exquisite selection of culinary delights from our New Year's Eve buffet that promise to tantalise your taste buds. Then dance the night away with vibrant music and dazzling lights from our DJ as you countdown to the New Year.

Times: 7:30pm Doors Open | 1:00am Finish

Price: £55.00 per person (18+ Only)

Exclusive Drinks Packages

Ask us to find out more about our exclusive drinks packages available for our New Year's Eve Snowball.

Discounted Overnight Accommodation with Bed & Breakfast

Friday £89.00 single room / £99.00 double room
Saturday £99.00 single room / £109.00 double room

To book contact us on 01274 534 215 or email: events762@thelitevenueselection.co.uk



NEW YEAR'S EVE BUFFET MENU

Hot Fresh Carved Meats

A selection of succulent meats, freshly prepared and carved to perfection



Charcuterie Dishes

A delightful assortment of cured meats, cheeses, and accompaniments



Seafood Selection

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Seasonal Vegetables

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Desserts

Conclude your meal with a selection of decadent desserts





EXCLUSIVE PARTY EVENTS DRINKS PACKAGES

Make the most of your night by upgrading to a drinks package.

With a variety of packages available to suit every celebration, with prices starting from £20.00.

Bronze Collection

2 Bottles of House Wine (Red, White, Rosé)
& 12 Bottled Lagers
Price: £120.00

Silver Collection

4 Bottles of House Wine (Red, White, Rosé)
& 24 Bottled Lagers
Price: £240.00

Gold Collection

2 Bottles of Prosecco, 4 Bottles of House Wine
(Red, White, Rosé) & 24 Bottled Lagers
Price: £310.00

Soft Drinks Package

6 Bottles of Fanta, Coke or Appletiser
Price: £20.00

The Golden Six

6 Bottles of Mixed Lager
Price: £34.00

Wine Bar

5 Bottles of House Wine
(Red, White, Rosé)
Price: £130.00

Sparkling Wine

5 Bottles of Prosecco Spumante
Price: £175.00

All drinks packages are subject to availability and must be booked at least 7 days before the event.

Full payment required upon booking



WHAT TO DO NEXT

Found the perfect event for your Christmas celebration?

BOOK WITH CONFIDENCE

Our dedicated Christmas team is here to help you plan every detail, from confirming your date to arranging menu choices and special requests.

Get in touch today to check availability and secure your booking. Popular dates fill quickly, so we recommend contacting us as early as possible.

To book contact us on 01274 534 215
or email: events762@thelitevenueselection.co.uk

Terms & Conditions Apply. Please see our website for details.



Hollins Hall

HOTEL, SPA & GOLF

ELITE VENUE SELECTION

Hollins Hill, Baildon, Shipley, Bradford, BD17 7QW
Tel: 01274 534 215 Email: events762@theelitevenueselection.co.uk