



## THE MANOR CHRISTMAS EVENTS 2025

We have some festive fun planned for you this November & December. With Christmas Meals, Tribute nights and other festivities.







## WHAT'S ON IN DECEMBER AT THE MANOR

We have some festive fun planned for you this November & December.  
With Christmas Meals, Tribute nights and other festivities,  
all showcased in this brochure.

If you would like to plan a Christmas event with us during the festive period,  
please get in touch. We have various private dining rooms and function  
spaces for you to choose from to plan the perfect festive event.

Our Festive dining is displayed on the next couple of pages  
with our menus and pre order forms available.

If you have any questions, please contact us and one of our  
friendly events team will be happy to help.

Best Regards  
The Events Team at The Manor  
[contact@themanorleeds.co.uk](mailto:contact@themanorleeds.co.uk)  
0113 285 2644

## FESTIVE DINING MENU

We welcome you to The Manor for a Festive Lunch or Evening Meal  
during the months of November & December 2025.

For any festive dining bookings, we require a £10 non-refundable deposit per person  
when booking, our bank details are on the pre-order form for bank transfers.

### Festive Lunch

Perfect for small and large parties,  
public dining setting.

Our lunch events are perfect for small  
or large so invite your partner or your whole  
friendship group as this delicious three course  
lunch from £28 per person, is the perfect  
way to celebrate the start of Christmas!

### Festive Evening

Perfect for small and large parties,  
public dining setting.

Why not make a night of it and bring your  
group to dine with us. Each week night (Mon-  
Thurs) in November and December invite a  
group of 30+ to enjoy a festive three course  
meal together to celebrate or our Festive  
Buffet. This is perfect for societies, clubs,  
work parties and more. (If your group is  
smaller than 30, please speak to a member  
of the Events Team.)

Larger groups of over 50 people are welcome  
to have a DJ for an extra £6.50 a person!

Our resident DJ will help your party get into  
the Christmas spirit with a variety of hits to get  
your party on the dance floor.

To assist with your booking please  
complete the pre order form(s) on  
pages 5 & 6 with party details and  
return to us by 12th November so we  
can ensure everything is perfect on the  
day. If you have trouble returning the  
pre-order form to us in person you  
are welcome to email your groups  
menu choices to us on  
[contact@themanorleeds.co.uk](mailto:contact@themanorleeds.co.uk).

### Set 2 Course Menu With Entertainment

#### Synopsis of Entertainment

Local Choir  
Thurs 11th December

Acoustic Singer  
Thurs 18th December

#### Starter

Chefs Homemade Leek and Potato  
Soup served with Freshly Baked Bread Roll  
and Yorkshire Butter.

#### Main

Traditional Roast Turkey accompanied with  
Stuffing, Pig in Blanket and Rich Gravy.

(Main Courses will be served with Roasted  
Potatoes and Mixed Vegetables).

#### To Finish

Ground Coffee, Yorkshire Tea  
and Homemade Shortbread.

**£30.00 Per Person**





FESTIVE DINING MENU

Festive Lunch

Starters

Chefs Homemade Leek and Potato Soup topped with Croutons.  
Ocean Royal Prawn and Crayfish Cocktail bound in Marie Rose Sauce.  
(All Starters will be served with Freshly Baked Bread Rolls and Yorkshire Butter).

Mains

Traditional Roast Turkey accompanied with Stuffing, Pig in Blanket and Rich Gravy.  
Salmon Fillet served with a Creamy Leek and Bacon Sauce.  
Luxury nut roast served with Garlic & Thyme Roasted Potatoes.  
(Main Courses will be served with Roasted Potatoes and Mixed Vegetables).

Desserts

Traditional Christmas Pudding and Brandy Sauce  
Indulgent Chocolate Orange Brownie served with Vanilla Ice Cream and Chocolate Sauce.

To Finish

Ground Coffee, Yorkshire Tea and Mints.

£28.00 Per Person

Festive Evening

Starters

Chefs Homemade Leek and Potato Soup topped with Croutons.  
Ocean Royal Prawn and Crayfish Cocktail bound in Marie Rose Sauce.  
(All Starters will be served with Freshly Baked Bread Rolls and Yorkshire Butter).

Mains

Traditional Roast Turkey accompanied with Stuffing, Pig in Blanket and Rich Gravy.  
Salmon Fillet served with a Creamy Leek and Bacon Sauce.  
Luxury nut roast served with Garlic & Thyme Roasted Potatoes.  
(Main Courses will be served with Roasted Potatoes and Mixed Vegetables).

Desserts

Traditional Christmas Pudding and Brandy Sauce  
Indulgent Chocolate Orange Brownie served with Vanilla Ice Cream and Chocolate Sauce.

To Finish

Ground Coffee, Yorkshire Tea and Mints.

£30.00 Per Person

Festive Evening Buffet

Freshly Hot Carved Roast Turkey.  
Sage and Onion Stuffing Balls.  
Pigs in Blankets with Chipotle Barbecue Sauce.  
Garlic and Thyme infused Roast Potatoes.  
Parmesan Fries.  
Red Cabbage Slaw.

Rocket and Sun Blushed Tomato Salad.  
Bread Cakes.  
Cranberry Sauce, Dips and Rosemary Gravy.  
Chocolate Orange Brownie with Baileys Whipped Cream.

£22.95 Per Person

TEAR OFF & RETURN PRE ORDER FORMS

Festive Lunch

Name: \_\_\_\_\_

Date: \_\_\_\_\_

Time: \_\_\_\_\_ No. of Guests: \_\_\_\_\_

Contact Details: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Dietary Requirements: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Starters

- ☐ Homemade Vegetable Soup  
☐ Prawn and Crayfish Cocktail

Mains

- ☐ Roast Turkey  
☐ Salmon Fillet  
☐ Vegetarian Roast

Desserts

- ☐ Christmas Pudding  
☐ Chocolate Orange Brownie

Festive Evening

Name: \_\_\_\_\_

Date: \_\_\_\_\_

Time: \_\_\_\_\_ No. of Guests: \_\_\_\_\_

Contact Details: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Dietary Requirements: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

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\_\_\_\_\_

Starters

- ☐ Homemade Vegetable Soup  
☐ Prawn and Crayfish Cocktail

Mains

- ☐ Roast Turkey  
☐ Salmon Fillet  
☐ Vegetarian Roast

Desserts

- ☐ Christmas Pudding  
☐ Chocolate Orange Brownie

The Manor Leeds Ltd. bank details: Sort code: 20 – 01 – 58 Account No. 03398498.  
Please use the reference (Surname dd/mm/25). **Note:** A £10pp non refundable deposit is required.

# TEAR OFF & RETURN PRE ORDER FORMS

## Festive Evening Buffet

Name: \_\_\_\_\_

Date: \_\_\_\_\_

Time: \_\_\_\_\_ No. of Guests: \_\_\_\_\_

Contact Details: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Dietary Requirements: \_\_\_\_\_

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**The Manor Leeds Ltd. bank details:** Sort code: 20 – 01 – 58 Account No. 03398498.  
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# TRIBUTE & EVENT CALENDAR



EXPERIENCE  
THE ULTIMATE  
ABBA TRIBUTE  
NIGHT!

£45 Per Person

**6th December**  
**ABBA TRIBUTE NIGHT!**  
**6pm – Midnight**

Enjoy a Prosecco/ bottled beer drinks reception and a Three course set menu before the show starts and dance the night away with our incredible tribute band!

Arrival: 18:00 Meal starts: 18:30 prompt.

**Terms & Conditions**  
Smaller parties will be seated with other small parties on tables of 10 & 12. Arrival from 6:00pm to dine at 6:30pm, this cannot change. This event is for 18+ only!

Enjoy a  
prosecco drinks  
reception with a  
3 course set menu  
before this  
fabulous show.



£45 Per Person

**19th December**  
**WHITNEY HUSTON  
TRIBUTE NIGHT**  
**7pm – Midnight**

Enjoy a  
prosecco drinks  
reception with a  
3 course set menu  
before this  
fabulous show.



£45 Per Person

**20th December**  
**FRANK SINATRA TRIBUTE**  
**JUST TO BE FRANK**  
**7pm – Midnight**

### EVENT MENU

#### Starters

Chefs Homemade Leek and Potato Soup topped with Croutons.

Ocean Royal Prawn and Crayfish Cocktail bound in Marie Rose Sauce.

(All Starters will be served with Freshly Baked Bread Rolls and Yorkshire Butter).

#### Mains

Traditional Roast Turkey accompanied with Stuffing, Pig in Blanket and Rich Gravy.

Salmon Fillet served with a Creamy Leek and Bacon Sauce.

Luxury nut roast served with Garlic & Thyme Roasted Potatoes.

(Main Courses will be served with Roasted Potatoes and Mixed Vegetables).

#### Desserts

Traditional Christmas Pudding and Brandy Sauce

Indulgent Chocolate Orange Brownie served with Vanilla Ice Cream and Chocolate Sauce.

#### To Finish

Ground Coffee, Yorkshire Tea and Mints.



## Get in touch

### **The Manor**

Bradford Road, Drighlington, Bradford  
West Yorkshire BD11 1AB

### **Call**

0113 285 2644

### **Email**

[contact@themanorleeds.co.uk](mailto:contact@themanorleeds.co.uk)

### **Web**

[www.themanorleeds.co.uk](http://www.themanorleeds.co.uk)



## Connect With Us

VAT Registration Number 182063575.