



THE MANOR CHRISTMAS EVENTS 2024

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
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 2024.

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 parties so invite your partner or your whole friendship group as this delicious three course lunch, for £26 per person, is the perfect way to celebrate the start of Christmas!

Festive Evening

Perfect for large private dining settings.

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.

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 £4.50 a person! Our resident DJ Paul 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 on page 7 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.

FESTIVE DINING MENU

Starters

Chefs Homemade cream of Vegetable Soup topped with Croutons (GFA).

Ocean Royal Prawn & Crayfish Cocktail (GF).

All Starters will be served with Freshly Baked Bread Roll and Yorkshire Butter.

Mains

Traditional Roast Turkey served with Sage and Onion Stuffing, Pig in Blanket and Rich Gravy (GF, DF).

Salmon Fillet served with a Creamy Leek Sauce (GF).

Vegetarian Roast with Goats Cheese (V).

All Main Courses will be served with Roast Potatoes and Mixed Vegetables.

Desserts

Traditional Christmas Pudding and Brandy Sauce.

Homemade Profiteroles drizzled in Chocolate Sauce.

Please make us aware of any dietary requirements you have so we can cater for your needs.

GFA – Gluten free option available, please let us know on your pre order or by calling us.

DF – Dairy Free. GF or GFA Gluten Free or GFA GF available (can be made Gluten Free if made aware). V – Vegetarian. Ve – Vegan.

Booking

Please complete the booking form on page 7.

TRIBUTE & EVENT CALENDAR



EXPERIENCE
THE ULTIMATE
ABBA TRIBUTE
NIGHT!

SOLD
OUT

7th 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.

Starter

Chefs Homemade Vegetable Soup with Bread Rolls and Yorkshire Butter (GFA, V).

Main

Honey roasted Turkey with Gravy and Yorkshire Pudding (GFA, DFA).

Vegetarian Roast with Goats Cheese (V).

All Main Courses will be served with Roast Potatoes and Mixed Vegetables.

Dessert

Homemade Indulgent Sticky Toffee Pudding and Yorkshire Vanilla Ice Cream (V).

Price & Booking

£45 per person. Bookable via:
<http://themanorleeds.co.uk/events>
or by scanning the QR code on page 6.

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!

13th December WHITNEY HUSTON TRIBUTE NIGHT

7pm –
Midnight

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



Starters

Chefs Homemade cream of Vegetable Soup topped with Croutons (GFA, V).

Ocean Royal Prawn & Crayfish Cocktail (GF).

All Starters will be served with Freshly Baked Bread Roll and Yorkshire Butter.

Mains

Traditional Roast Turkey served with Stuffing, Pig in Blanket and Rich Gravy (GFA, DFA).

Salmon Fillet served with a Creamy Leek Sauce (GFA).

Vegetarian Roast with Goats Cheese (V).

All Main Courses will be served with Roast Potatoes and Mixed Vegetables.

Desserts

Traditional Christmas Pudding & Brandy Sauce.

Homemade Profiteroles drizzled in Chocolate Sauce.

DF – Dairy Free. V – Vegetarian. VE – Vegan.
GF or GFA Gluten Free or GFA GF available
(can be made Gluten free).

Price & Booking

Price: £42.50 per person.
This event is hosted by us on behalf of A1 events, please contact Emma Kettlewell on A1-bookings@hotmail.com for booking help and more information.

Bookable via: www.tickettailor.com/events/a1eventsmanagementltd1/1216385
or by scanning the QR code on page 6.

We are hosting three Tribute nights during December and a themed NYE party you don't want to miss this year! Our tribute nights are the perfect end of year celebrations to enjoy with work colleagues or friends and family.



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

14th December FRANK SINATRA TRIBUTE JUST TO BE FRANK

7pm – Midnight

Starters

Chefs Homemade cream of Vegetable Soup topped with Croutons (GFA, V).

Ocean Royal Prawn & Crayfish Cocktail (GF).

All Starters will be served with Freshly Baked Bread Roll and Yorkshire Butter.

Mains

Traditional Roast Turkey served with Stuffing, Pig in Blanket and Rich Gravy (GFA, DFA).

Salmon Fillet served with a Creamy Leek Sauce (GFA).

Vegetarian Roast with Goats Cheese (V).

All Main Courses will be served with Roast Potatoes and Mixed Vegetables.

Desserts

Traditional Christmas Pudding & Brandy Sauce.

Homemade Profiteroles drizzled in Chocolate Sauce.

DF – Dairy Free. V – Vegetarian. VE – Vegan. GF or GFA Gluten Free or GFA GF available (can be made Gluten free).

Price & Booking

£42.50 per person.

This event is hosted by us on behalf of A1 events, please contact Emma Kettlewell on A1-bookings@hotmail.com for booking help and more information.

Bookable via: <https://buytickets.at/a1eventsmanagementltd1/1266756> or by scanning the QR code on page 6.



Get ready to make a stylish entrance at our 007-themed night of elegance and excitement!

New Years Eve 007 THEMED CASINO NIGHT 31 DECEMBER 2024

7pm – 1am

Get ready to make a stylish entrance at our 007-themed night of elegance and excitement! Picture yourself as the suave James Bond as you kick off the evening with a Prosecco drinks reception at the casino entrance.

Feast on our specialty buffet designed to satisfy even the most discerning secret agents' appetites. Dive into the action with our roulette and blackjack tables, where the fun never stops!

Don't miss the chance to snap some elegant shots at our 360-photo booth, capturing memories that'll last a lifetime. It's a night of glamour and thrills you won't want to miss!

Price & Booking

£75 per person. Bookable via: <http://themanorleeds.co.uk/events> or <http://buytickets.at/themanor/1273539> or by scanning the QR code on page 6.

The price of this event is to be paid in advance.

Terms & Conditions

Tables smaller than 12 will be with other party groups on tables of 12. Groups of 12+ will be seated separately. The Casino tables are played using fake money, no real gambling is involved. Dieters to be made known before the event.

BOOKING INFORMATION & OTHER EVENTS

BOOK EACH EVENT BY SCANNING THE QR CODE



ABBA Tribute Night
Saturday 7th December 2024



**Frank Sinatra Tribute
Just To Be Frank**
Saturday 14th December 2024



**Whitney Huston
Tribute Night**
Friday 13th December 2024



New Years Eve
31st December 2024

OUR OTHER EVENTS

2024

- Wedding Showcase**
5th July 2024
- Frank Sinatra Tribute**
6th September 2024
- Wedding Showcase**
4th October 2024
- Build-up to Xmas Meals**
18th November – 20th December 2024
- ABBA Tribute Act**
7th December 2024
- Frank Sinatra**
13th & 14th December 2024
- Christmas Day**
25th December 2024
- 007 New Years Eve Party**
31st December 2024

2025

- Mother's Day**
30th March 2025
- Miss Syren Bingo**
4th April 2025
- Father's Day**
15th June 2025
- Grease v Dirty Dancing**
25th July 2025
- Tribute Night**
6th September 2025
- ABBA Tribute**
6th December 2025

TEAR OFF & RETURN PRE ORDER FORM

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

Homemade Profiteroles

The Manor Golf Club bank details:

Sort code: 20 – 11 – 81 Account No. 03856437

Please use the reference (Surname dd/mm/24).



Get in touch

The Manor

Bradford Road, Drighlington, Bradford
West Yorkshire BD11 1AB

Call

0113 285 2644

Email

contact@themanorleeds.co.uk

Web

www.themanorleeds.co.uk



Connect With Us

VAT Registration Number 182063575.