



THE MANOR EVENT PACKAGES 2025

Join us at The Manor for any Occasion. We have a variety of packages available or these can be tailored to ensure you have the celebration you deserve! The Manor is the ideal destination for any celebration, whether it's a birthday, anniversary, or any other milestone moment.

With our exquisite personalised services, we guarantee that your celebration will be an experience to remember.



EVENT NOTES

This page can be used for personal notes to be made for your Event:

INTRODUCTION TO EVENTS

Located between Leeds & Bradford, The Manor is able to host a variety of Events tailored to you.

Apart from the guests, what makes an occasion special is the personal touch. That's why if you are planning an event, our experienced events coordinators are here to listen to what you want and take care of everything.

This enables us to then tailor your package to suit you. We take care of every detail, from the entertainment, catering and drinks packages through to the room layout and ensuring we have the right staff on hand.

All you have to do is enjoy time with your guests.

Enclosed you will find our Menus and The Manor, Event Calendar for 2025.

- Baby Showers
- Annual Dinners
- Sportsman's Dinners
- Ladies' Evenings
- Product Launches
- Conferences / Golf Conferences
- Birthday Parties (21+)
- Wedding Anniversaries
- Engagement Parties
- Funeral Teas
- Presentation Evenings
- Charity Balls

ADD ON

Chair Covers & Sash

£4 per chair

Resident DJ

Arrival Drink

From £6.50 per person

Canapes

£7.10 per person

Glass of (House) Wine

175ml with 2/3 course meal

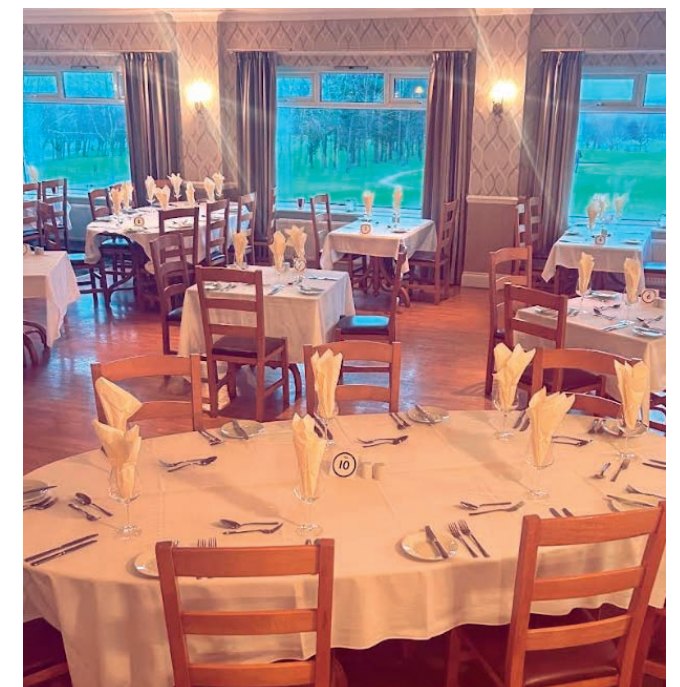
£6.50

Tea & Coffee station

£1.50 per person

Centrepieces

From £15 per table



*Room Hire charges may be incurred if Minimum Numbers are not met.

BUFFET MENUS

Our passion for great food goes back to 1992 when we first began crafting menus and serving our sumptuous buffets. Since then, we have ensured that everything is freshly made to the highest standards using local produce and suppliers.

Buffet 1 – £13.95pp

(Minimum catering of 30)

Selection of Homemade Sandwiches
Locally Baked Pork Pies & Pickle
Onion Bhajis
Chips
Mixed Salad
Coleslaw

Buffet 3 – £19.95pp

(Minimum catering of 30)

Homemade Beef Chilli
Chicken & Mushroom Stroganoff
Jacket Potatoes
Long Grain Rice
Garlic Bread
Chips
Mixed Salad
Coleslaw

Buffet 2 – £16.95

(Minimum catering of 30)

Selection of Homemade Sandwiches
Locally Baked Pork Pies & Pickle
Sausage Rolls
Onion Bhajis
Chips
Mixed Salad
Coleslaw
Chocolate Brownie
Scones with cream and jam

Buffet 4 – £34.95

(Minimum catering of 40)

Seafood Platter-Freshly Poached Salmon,
Ocean Royal Prawns, Crayfish Tails,
White Devonshire Crab Meat, Scottish
Smoked Salmon, Smoked Halibut,
King Prawns & Crevettes
Brussels Pate & Chutney
Freshly Baked Artisan Bread Rolls
Freshly Roasted Hot Carved Meats
(Choose 2) Beef / Pork / Gammon / Turkey
Homemade Quiche
Roast Potatoes
Coleslaw
Potato Salad
Cherry Tomato, Rocket & Feta Salad
Seasonal Fruit Platter
Chocolate Brownie

Minimum spend may apply. Please speak to a member of our team. Our passion for quality means we do not allow outside catering.



SPECIALITY BUFFET MENUS

Looking for something special, or perhaps just something a little different? Then our Speciality Buffets are for you. Created by our Head Chef and crafted using only the finest local produce these are our premium offerings.

Afternoon Tea – £15.95

(Minimum catering of 20 and maximum of 30)

Selection of Homemade Sandwiches
Cream Cheese with Smoked Salmon
Ham & Mustard
Egg Mayo & Cress
Coronation Chicken
Scones with Cream & Jam
Zesty Lemon Drizzle Cake
Traditional Victoria Sponge
Indulgent Chocolate Brownie
Macaroons
Filtered Tea & Coffee

BBQ – £23.95

(Minimum catering of 60 Weather dependant)

British Rump Steak
100% British Beef Burgers
Yorkshire Pork Sausages
Lemon & Thyme Marinated Chicken
White Bread Rolls
Mixed Salad
Coleslaw
New Potatoes, Butter & Parsley

Carved Meat Roast – £23.95

(Minimum catering of 60)

Freshly Roast Hot Carved Meat
(Choose 3) Beef / Gammon / Pork / Turkey
Roast Potatoes
Seasoned Wedges
Sage & Onion Stuffing
White Bread Rolls
Mixed Salad
Coleslaw
Sauces, Dips & Gravy

Street Food – £21.95

(Minimum catering of 60)

Beef Burger Sliders
Beef Chilli Tacos
Selection of Pizzas
Spiced Potato Wedges
Mixed Salad
Coleslaw
Selection of dips and sauces



Add a dessert to your buffet

Chocolate Brownie,
Trifle, Cheesecake, Scones
or Rocky Road **£4 each**
Tea & Coffee + **£2**
Prices per person

MENU SELECTOR

Picking the right menu can be quite a task, so our chefs have created three options for you. Not available on a Sunday.

MENU 1.

Starters

Chefs Homemade Plum Tomato and Roasted Red Pepper Soup (GFA, VE, DFA).

Brussels Pate accompanied with Caramelized Red Onion Chutney, Salad and Toasted Bloomer Bread.

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

Mains

Oven Roast Chicken Supreme served with homemade Yorkshire Pudding and Gravy (GFA, DFA).

Salmon Fillet served with a White Wine and Asparagus Sauce (GFA).

Luxury Nut Roast served with Garlic and Thyme Roasted Potatoes (VE, V, DFA).

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

Desserts

Homemade Treacle Sponge and Custard (V).

Homemade Chocolate Brownie topped with Vanilla Ice Cream and drizzled in Belgian Chocolate Sauce (GFA, V, VE available on request, DFA).

2 Courses
for £25

3 Courses
for £28

MENU 2.

Starters

Chefs Homemade Leek and Potato Soup topped with Croutons (GFA, VE, V, DFA)

Ocean Royal Prawn and Crayfish Cocktail (GFA).

Homemade Breaded Brie accompanied with Salsa and Rocket and Sun Blushed Tomato Salad (V).

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

Mains

Roast English Striploin of Beef served with homemade Yorkshire Pudding and Rosemary Gravy (GFA, DFA).

Oven Baked Chicken Supreme served with a Creamy Leek and Bacon Sauce (GFA).

Salmon Fillet served with a White Wine and Asparagus Sauce (GFA).

Homemade Vegetable Lasagne accompanied with Garlic and Thyme Roasted New Potatoes, Tenderstem Broccoli and Rocket and Sun Blushed Tomato Salad (V).

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

Desserts

Homemade Indulgent Sticky Toffee Pudding and Custard (GFA, V).

Homemade Baileys Cheesecake accompanied with Sea Salted Caramel Ice Cream (V).

Mixed Berry Eton Mess consisting of Layered Crushed Meringue, Mixed Berries and Whipped Cream (GFA, V).

2 Courses
for £27

3 Courses
for £32

MENU 3.

Starters

Chefs Homemade Carrot, Honey and Ginger Soup topped with Chive Creme Fraiche (GFA, DFA).

Ocean Royal Prawn and White Devonshire Crab Cocktail (GFA).

Warm Chicken and Bacon Salad drizzled in Honey Mustard Dressing (GFA).

(All Starters are served with Freshly Baked Bread Roll and Yorkshire Butter).

Mains

Yorkshire Lamb Rump served with Spring Onion Mash, homemade Yorkshire Pudding and Minted Gravy (GFA).

Oven Baked Chicken Supreme stuffed with Cheese, Sun Blushed Tomato, Spring Onion and Garlic served with a Tomato and Mascarpone Sauce (GFA).

Roast Striploin of Beef served with homemade Yorkshire Pudding and Rosemary Gravy (GFA).

Wild Mushroom Gnocchi with Garlic Ciabatta (V, VE on request, DFA).

(All Mains are served with Roast Potatoes and Mixed Vegetables).

Desserts

Classic Jam Roly Poly and Custard (V).

Strawberry and Prosecco Cheesecake served with Whipped Cream and Fresh Raspberries (V).

Homemade Millionaires Shortbread topped with Vanilla Ice Cream and drizzled in Chocolate Sauce (V, GFA, DFA, VE on request).

2 Courses
for £30

3 Courses
for £35



GFA – Can be made Gluten Free on Request
V – Vegetarian **VE** – Vegan
DFA – Can be made Dairy Free on request.

WINE LIST

Our carefully selected wine list caters for most tastes, however if you're looking for something in particular please ask a team member – I'm sure we can help.

RED WINES

Vina Arroba Tinto Tempranillo – Spain

Soft easy drinking red full of delicious ripe fruit flavour. **Bottle £23.00**

Pinquillo Merlot – Chile

Red fruits & plums, overlaid with pleasant notes of oak. Fruity on the palate with rounded tannins, delicious anytime. **Bottle £24.50**

The Accomplice Shiraz – Australia

A soft rounded easy drinking red with well-balanced fruit flavours and smooth spicy finish. **Bottle £26.50**

Finca Del Alta Malbec – Argentina

Purple in colour with aromas of plum and Morello cherries with some peppery spice and an undercurrent of rich dark chocolate. **Bottle £31.00**

Vega del Rayo Seleccionada Rioja – Spain

Rioja with six months of oak so you get the best maturation and fresh tempranillo vibrancy. **Bottle £31.50**

Calusari Pinot Noir – Romania

Light red in colour, almost see-through. The nose is full to the brim with wild strawberry and autumnal fruits with subtle peppery notes. **Bottle £32.00**

Appassimento Primitivo Puglia – Italy

A full-bodied and supple red with notes of cherries, raspberries and redcurrants. Perfect with red meats and mature cheeses. **Bottle £36.50**

ROSÉ WINES

Vina Arroba Rosado – Spain

Aromas of ripe strawberry and flavours of juicy cranberry and cherry. **Bottle £23.00**

Casa Del Maia Pinot Grigio Rosé IGT – Spain

Aromas of red berries, cherry fruit flavours, zesty acidity and a crisp finish. **Bottle £24.50**

Wildwood White Zinfandel – California

Mouth watering summer berries with a hint of candy. **Bottle £24.50**

WHITE WINES

Vina Arroba Blanco – Spain

A fresh wine with crisp apple and juicy pineapple flavours. **Bottle £23.00**

Pinquillo Sauvignon Blanc – Chile

Expressive aromas of ripe green apples. A pleasant fruity finish. **Bottle £24.50**

Mirabello Pinot Grigio – Italy

Easy drinking, approachable wine with grapes that have been hand harvested on the hillside vineyards in northern Italy. **Bottle £25.75**

Vina Pomal, Rioja Blanco – Spain

Rich, aromatic aromas, with fruit, citrus and fennel notes, toastiness and a subtle, fresh and balanced mouthfeel. **Bottle £35.00**

Duc de Morny Picpoul de Pinter – France

Nicknamed 'la bomba' for such incredible fruit and zest in a wine from this far south. **Bottle £35.50**

Salmon Run Sauvignon Blanc – New Zealand

Has flavours of fresh gooseberry and ripe apple balanced by subtle herbaceous and mineral notes. **Bottle £31.00**

Gavi del comune di Gavi 'Nuovo Quadro' – Italy

Top quality Gavi, complex and enchanting. An enticing nose of white peach peach and pear with hints of fresh lime and gooseberry. **Bottle £38.00**

SPARKLING & CHAMPAGNES

Il Caggio Prosecco Spumante – Italy

Subtle wild apples and pears with a refreshing lift on the finish. **Bottle £33.50**

Le Dolci Colline, Rose Prosecco – Veneto

Italian Fizz is gently aromatic, Crisp & delicate with subtle fresh Red Berry flavours. **Bottle £33.50**

Veuve Deloynes Brut Champagne NV – France

Delicate, refreshing citrus palate and a long, balanced, rounded finish. **Bottle £80.00**

DRINKS PACKAGES

Our drinks packages are 10% cheaper than drinks bought from the bar. If you would like to pre-order a package, please ask a member of the team for a quote, this is due to changing costings from suppliers.

Drinks Package 1.

10 bottles of Peroni
A bottle of house wine

Drinks Package 2.

10 bottles of Peroni
10 bottles of Corona

Drinks Package 3.

A bottle of house wine
A bottle of Prosecco
10 bottles of Corona

Drinks Package 4.

A bottle of Sauvignon
A bottle of Roasado
A bottle of Merlot
A bottle of Prosecco

Soft Drinks Package

3 bottles of Coke
3 bottles of Appetizer
3 bottles of Hartridges
(3 flavours available)



EVENT CALENDAR 2025

We take pride in holding Events tailored to a variety of audiences at The Manor, Leeds. Throughout the year we will add further additions to our Diary, follow our Social Media Pages to keep up to date with our Events.

 The Manor Leeds  @themanorleeds

Contact our Team on **0113 285 2644**
to find out more information and how to book your table.

Thursday 8th May	VE Day Afternoon Tea	Saturday 6th Dec	ABBA Tribute
Saturday 26th July	Wedding Showcase	Friday 19th Dec	Whitney Houston Tribute
Saturday 27th Sept	Wedding Showcase	Saturday 20th Dec	Phil Fryer as Frank Sinatra





Get in touch

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Connect With Us

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