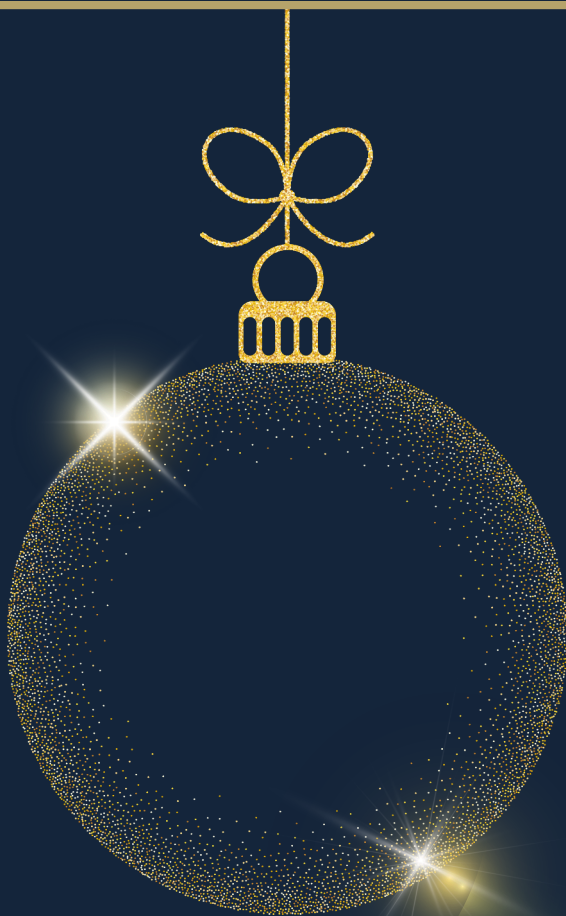




Festive Season
2026





T'IS THE SEASON

Celebrate the 2026 festive season with us here at The West Park, Harrogate.

From festive parties and events to cherished Christmas day dining and joyful new year celebrations, we invite you to celebrate the most wonderful time of the year at The West Park.

We take pride in creating a welcoming atmosphere for all, whether you're planning a get-together with friends, a merry corporate Christmas bash or a festive getaway. Trust us to tailor your experience with care and attention to detail.

PARTY IN PRIVATE

With three private dining rooms to choose from, we have the perfect setting for your festive celebrations. From intimate gatherings in our cosy Archway room to larger parties in our Blundell Suite, our team will make you instantly feel at home and work their magic to ensure a fabulous night of fun, great food and lots of sparkles.

A FREE BOTTLE
OF SILVER REIGN
ENGLISH SPARKLING WINE

Included when you book
your Christmas party
by 31st October*



*T&CS APPLY

FESTIVE MENU

£29 - Two Courses / £35 - Three Courses

Available from 23rd November to 24th of December
Not served on Sundays

ON ARRIVAL

(Optional) A glass of Silverhand Silver Reign English Sparkling Wine (£9.95)

TO START

Kitchen garden pumpkin & squash velouté, warming ginger, Yorkshire crème fraîche, toasted seeds and sage butter

Ham hock terrine, celeriac remoulade

Prawns on The Stray, Atlantic baby prawns dressed in a Bloody Mary sauce, smashed coriander & lime avocado, on toasted garden herb focaccia

Tomato & basil arancini, wild rocket, vegan parmesan, romesco sauce

MAIN

Butter and sage roasted turkey, roast potatoes, pigs in blankets, roast vegetables, buttered greens, gravy [GF]

Festive rump steak, Roma tomato confit, watercress salad, with a choice of fries, triple-cooked chips, or creamed potatoes [GF]

Upgrade 10oz Rump Steak to 8oz fillet Steak (£15 Supplement)

Pan roasted seabass, creamed potatoes, spinach, mussel cream sauce [GF]

Salt baked beetroot wellington, truffle, mushroom duxelles, Jerusalem artichoke purée and Madeira sauce [PB]

DESSERT

Traditional Christmas pudding with brandy sauce [GFA]

Chocolate coffee mousse served alongside chocolate ice cream [PB]

Festive crumble, warm seasonal fruit with a buttery crumble topping, served with vanilla custard or ice cream [GF]

Yorkshire cheese board, chutney, crackers and celery

Petits fours

V - Vegetarian | PB - Plant Based | GFA - Gluten Free Alternative Available | DFA - Dairy Free Alternative Available
All our food is prepared to order, so we strive to satisfy all dietary requirements. Please inform one of our team of your specific allergy or dietary requirement when ordering. If you require more information about any ingredients or allergens in our dishes, please ask a member of our team. A discretionary 10% service charge will be added to all tables.



FESTIVE EVENTS

The West Park is bursting with festive entertainment!
From creative workshops and festive experiences to special celebrations and seasonal gatherings, there's something for everyone to enjoy as we count down to Christmas.

WREATH MAKING & FIZZ

Thursday 26th November



BRUNCH WITH SANTA

Every Saturday between
28th November & Christmas



CHRISTMAS COURTYARD SESSIONS

Saturday 28th November
& 5th December



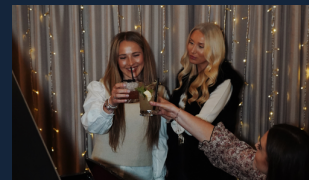
CHOCOLATE & WHISKY TASTING

Wednesday 2nd December



CHRISTMAS CRACKER CHARITY BALL

Friday 4th December



FESTIVE CALLIGRAPHY & BRUNCH

Thursday 10th December



[CLICK HERE TO DISCOVER MORE & BOOK YOUR FESTIVE EVENTS](#)

CHRISTMAS DAY

This Christmas, let us take care of the details, so you can focus on what truly matters - good food, great company and unforgettable moments.

Your Christmas Day begins with a welcoming glass of Silver Reign English sparkling wine, before you sit down to enjoy a sumptuous six-course feast, celebrating the very best of Yorkshire produce and the flavours of the season.



CHRISTMAS DAY MENU

£150 per person - Six Courses

ON ARRIVAL

Amuse Bouche served with a glass of Silver Reign Brut NV English Sparkling Wine

TO START

Roasted chestnut & wild mushroom cappuccino soup, sourdough bread, truffle butter [PBA/GFA]

Lobster & prawns on The Stray, lobster & Atlantic baby prawns dressed in a Bloody Mary sauce, smashed coriander & lime avocado, on toasted focaccia

Truffle and wild mushroom ravioli [V]

Duck liver parfait, chutney & brioche [GF]

Tomato and basil arancini, wild rocket, vegan parmesan, romesco sauce [GF/PB]

MAIN

Butter & sage roasted turkey, roast potatoes, pigs in blankets, sage & pork stuffing, roast vegetables, buttered greens, gravy [GF]

Treacle cured fillet of beef, truffle creamed potatoes, roasted shallot, jus [GF]

Pan roasted cod loin, creamed potatoes, spinach, mussels cream sauce [GF]

Salt baked beetroot wellington, truffle, mushroom duxelles, Jerusalem artichoke purée and Madeira sauce [PB]

DESSERT

Traditional Christmas pudding, brandy sauce

White chocolate and blood orange cheesecake, candied orange, orange gel, lemon sorbet

Chocolate tart, dulce de leche & raspberry

Black forest cake, cherry compote, sweet cream [PB]

Vanilla panna cotta, mulled mixed berries, cinnamon shortbread

CHEESE

Sharing Yorkshire cheese board, chutney, crackers, celery

PETITS FOURS

Coffee, mince pies and petits fours

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CHRISTMAS DAY CHILDREN'S MENU

£60 Per child
(up to 12 years)



Tomato & basil soup, brown bread & butter [PBA/GFA]

Prawn cocktail, baby gem, Marie Rose, brown bread & butter [GFA]

Slow braised ham hock terrine, chutney & toasted sourdough

Crudités, carrot, cucumber, bell pepper & celery sticks with hummus [GF]



Butter & sage roast turkey, roast potatoes, pigs in blankets, roasted carrot & parsnip, buttered sprouts & seasonal greens, proper gravy [GF]

Pan seared cod fillet, creamed potatoes, wilted spinach, lemon butter sauce [GF]

4oz rump steak, buttered new potatoes, wilted spinach, roast carrot, garlic & herb butter [GF]

Roasted butternut risotto, crispy sage, toasted pumpkin seeds [GF]



Traditional Christmas pudding, served with vanilla custard

Warm chocolate cake, chocolate sauce, vanilla ice cream

Vanilla and mulled berry panna cotta, mulled berry compote, cinnamon shortbread biscuits

Festive crumble, warm seasonal fruit topped with a buttery crumble, served with vanilla custard or ice cream [GF]

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THIS CHRISTMAS, GIVE THE GIFT OF PROVENANCE



Treat your food-loving friends and family to the perfect gift this festive season.

Our versatile gift cards are redeemable across our six award-winning locations in Yorkshire, offering everything from exquisite meals and drinks to memorable stays.

Whether you choose a monetary gift card that lets recipients decide how to indulge or a specific experience like a romantic dinner for two or an overnight getaway, our gift shop offers something for everyone.

**Gift vouchers are available for purchase at our venues
and online at gifts.provenance-collection.co.uk**

NEW YEAR'S EVE

LET'S TOAST TO THE YEAR GONE BY AND
WELCOME 2027 IN STYLE AT THE WEST PARK!

Join us for an unforgettable New Year's Eve celebration featuring an exquisite three-course dinner with live entertainment and a midnight toast. As the clock strikes midnight, raise your glass to the cherished moments of the past year and embrace the arrival of the New Year.



NEW YEAR'S EVE MENU

£90 per person - Three Courses

ON ARRIVAL

Canapés served with a glass of Silver Reign Brut NV English sparkling wine [GFA]

TO START

Roasted pumpkin & squash velouté, warming ginger, Yorkshire crème fraîche, toasted seeds and sage butter [GFA/PBA]

Roasted king scallops, pressed pork belly, creamed leeks [GF]

Slow braised pork cheeks, spiced apple compote, crispy kale, jus [GF]

Honey & garlic roasted cauliflower, spicy sake dipping sauce [PB]

MAIN

Treacle cured fillet of beef, dauphinoise potatoes, celeriac purée, roast shallot, jus [GF]

Roasted duck breast, dauphinoise potatoes, honey roasted heritage carrots, blackberry & sloe gin jus [GF]

Roasted monkfish, ginger & chilli tomato sauce, parmentier potatoes [GF]

Beetroot wellington, truffle, mushroom duxelles, Jerusalem artichoke purée and Madeira sauce [PB]

DESSERT

Champagne and raspberry jelly, popping candy ice cream [GF]

Chocolate coffee mousse, chocolate ice cream [GF/PB]

Winter berry pavlova, meringue, cream & seasonal berries [GF]

Selection of fine Yorkshire cheeses, chutney, crackers, celery [GFA]

Guests are invited to join us for a Silver Reign Brut NV English sparkling wine toast at midnight

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MAKE A NIGHT OF IT AT THE WEST PARK

BED & BREAKFAST FROM £140



Whether you're planning a pre-festive getaway, or seeking a worry free night out during the season, our comfortable beds and spacious rooms promise the perfect solution for you.

BOOK DIRECTLY ON OUR WEBSITE AND ENJOY A COMPLIMENTARY GLASS OF MULLED WINE DURING YOUR STAY THIS FESTIVE SEASON



SMALL PRINTS

A non-refundable deposit of £20 per person is required at the time of booking. The remaining balance, along with a completed pre-order, must be received 28 days prior to your Christmas Day or New Year's Eve bookings.

Festive Dining: For tables of 7 guests or more, a non-refundable deposit of £10 per person is required at the time of booking. A completed pre-order and full payment must be received 14 days prior to your booking. For tables of 6 guests or fewer, payment can be made on the day of your visit.

Accommodation will be payable on check-in unless stated at the time of booking. Please note that credit card details will be taken at the time of booking to guarantee your reservation. Final charges will be made against the card on checkout unless the guest fails to arrive without prior cancellation. Full cancellation terms and conditions will be confirmed at the time of booking.

All prices include VAT at the current rate.

Menus are subject to change, depending on the availability of ingredients and supplies. All food is prepared where allergens are present. Please ensure that any guests with food allergies or intolerances inform the venue at the time of booking.

We reserve the right to cancel events should numbers dictate. In this case, we will fully refund any monies paid.

The management of the venue reserves the right to refuse entry to the venue. In addition, the venue reserves the right to charge the organiser, company, or individual for any damages caused by unreasonable behaviour. The management reserves the right to refuse the service of alcoholic drinks within the current licensing laws.

Promotions cannot be used in conjunction with Festive Party, Christmas or New Year's bookings.

Complimentary glass of Mulled Wine only applies to direct bookings for min. 1 night stays between the 1st and 24th December. Free bottle of Silver Reign Sparkling wine offer only valid on bookings of 5 or more guests.

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Please note food service times for Christmas Eve, Christmas Day, Boxing Day, New Year's Eve and New Year's Day are as follows:
Christmas Eve 12-8pm, Christmas Day 12-4:30pm, Boxing Day 12-8pm
New Year's Eve 12-5:30pm, New Year's Day 12-8pm

REWARDING EVERY MOMENT

DINE, DRINK AND STAY



DIVE INTO A WORLD OF DELICIOUS &
EXCLUSIVE REWARDS WITH OUR
PROVENANCE POINTS APP



BOOK YOUR FESTIVE EVENTS

Contact us to arrange a show round & book your festive events

T: 01423 524471

E: EVENTS@THEWESTPARKHOTEL.COM



THE WEST PARK HOTEL, 19 WEST PARK, HARROGATE, HG1 1BJ
PROVENANCE-COLLECTION.CO.UK/VENUES/THEWESTPARKHOTEL