

Disco Party Nights only

Pre-Order Form

Friday 4th Dec - Saturday 19th Dec

Please mention any special dietary requirements

Starters

- (V) Cream of Vegetable Soup
- (V) (VG) (GF) Duo of Melon
- Prawn Cocktail
- (V) Red Onion & Goats Cheese Tart
- (V) Button Mushrooms
- Chicken Liver Pate

Main Course

- Roast Turkey
- Roast Beef
- Salmon
- (V) (VG) Vegetable Wellington

Desserts

- Christmas Pudding
- Lemon Tart
- Chocolate Fudge Cake
- Strawberry Topped Cheesecake
- Vanilla Ice Cream
- (VG) Vegan dessert on request

Tea or Coffee with Chocolate Mints

Name of group

Total number in group

Please state special dietary requirements

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Please return to reception when making your final payment.



December Lunch (Monday - Friday)

Monday 30th Nov - Wednesday 23rd Dec

Serving 12 noon - 2 pm

Starters £5.25

(V) Soup of the Day

(V) (VG) (GF) Duo of Melon served with Mango Coulis and Fruits

Prawn Cocktail on crispy Iceberg Lettuce with Seafood Sauce

Yorkshire Pudding with Onion Gravy

Chicken Liver and Cointreau Pate

served on toasted Ciabatta Bread

(V) Button Mushrooms in a Creamy Garlic Sauce

served on toasted Ciabatta Bread

Help Yourself Christmas Carvery

£14.95

Choice of Turkey, Roast Beef, Roast Ham,
Salmon (to order)

or Steak & Ale Pie in a rich Gravy with
a shortcrust pastry topping (to order)

(V) (VG) Roasted Mediterranean Vegetable
& Smoked Cheese Wellington

sitting on a homemade Tomato Sauce (to order)

3 Course Special Deal

£24.25

Desserts £5.25

Lemon Tart & Whipped Cream

Christmas Pudding with Rum Sauce

Chocolate Fudge Cake with Ice Cream

Strawberry Topped Cheesecake served with Cream

Sherry Trifle

(VG) Vegan dessert on request

Vanilla Ice Cream

Gluten Free Options Available

1 Bill per table

Terms and Conditions

A £20 deposit will be required for tables of 10 or more on all day time bookings.

Refunds

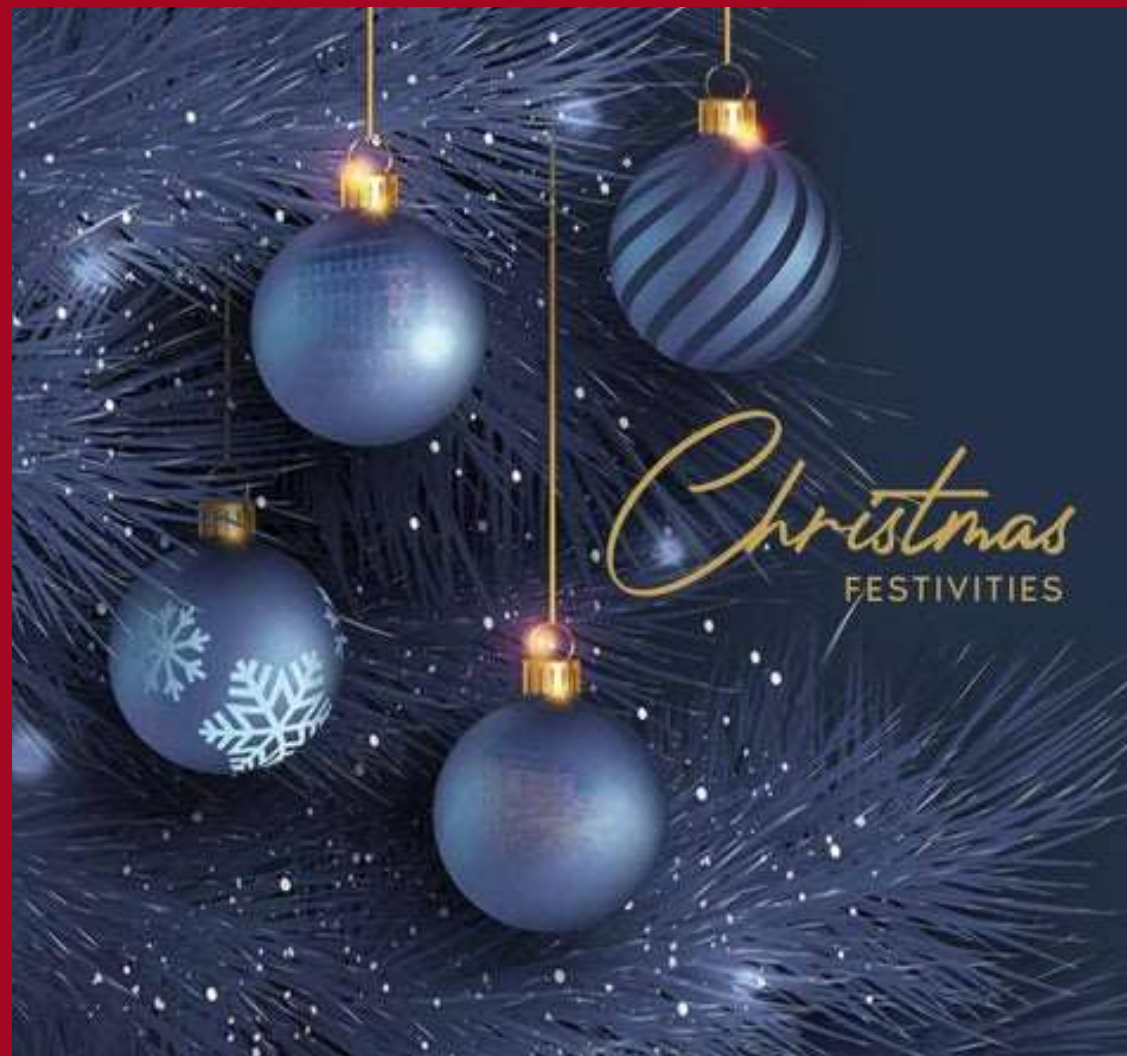
All monies paid are non refundable or transferable.

Evening Set Menu £28.95

Christmas Seasonal Menu

Available on an evening during December. Between 5.30 and 8.30pm

The Corn Mill Lodge Hotel 2026



Pudsey Road, Leeds LS13 4JA

Tel: 0113 257 9059

Email: bookings@cornmilllodgehotel.co.uk

Christmas Day

Friday 25th Dec

£75.00 Adults

£40.00 Childs

up to 10 year olds

12 - 3.30pm

Starters (Table Service)

(V) Cream of Vegetable Soup

Prawn Cocktail on crispy Iceberg Lettuce with Seafood Sauce
(V) (VG) (GF) Duo of Melon served with Mango Coulis and Fruits

(V) Button Mushrooms in a Creamy Garlic Sauce
served on toasted Ciabatta Bread

Chicken Liver and Cointreau Pate

served with toasted Ciabatta Bread

Help Yourself Carvery

**Choice of Roast Turkey, Roast Silverside of Beef or
Honey Roast Ham, all served with traditional trimmings**

Salmon sat on spinach served with a White Wine & Dill Sauce

**(V) (VG) Roasted Mediterranean Vegetable
& Smoked Cheese Wellington**

sitting on a homemade Tomato Sauce

Help yourself to a choice of Fresh Seasonal Vegetables

Desserts (Table Service)

Christmas Pudding served with a Rum Sauce

Lemon Tart & Whipped Cream

Chocolate Fudge Cake with Ice Cream

Strawberry Topped Cheesecake served with Cream

Vanilla Ice Cream

Sherry Trifle topped with Flaked Roasted Almonds

(VG) Vegan dessert on request

Tea, Coffee & Mince Pies

(To be served in the Corn Mill Suite)

Gluten Free Options Available

Please Note:- All Diners will be invited to the Corn Mill Suite
for Tea & Coffee after their main meal

Payment Terms

A £10 deposit per person (£6 per child) is required to secure
the booking. This payment to be made by 1st August or within
10 days of making the booking. Final payment to be made
one month before the event.

Refunds

All monies paid are **non refundable** or **transferable**.

Boxing Day

Saturday 26th Dec

£39.95 Adults

£21.50 Childs

up to 10 year olds

12 - 3.30pm

Starters (Table Service)

(V) Cream of Vegetable Soup

Prawn Cocktail on crispy Iceberg Lettuce with Seafood Sauce

(V) (VG) (GF) Duo of Melon served with Mango Coulis and Fruits

(V) Button Mushrooms in a Creamy Garlic Sauce
served on toasted Ciabatta Bread

Chicken Liver and Cointreau Pate

served with toasted Ciabatta Bread

Help Yourself Carvery

**Choice of Roast Turkey, Roast Silverside of Beef or
Honey Roast Ham, all served with traditional trimmings**

Salmon sat on spinach served with a White Wine & Dill Sauce

**(V) (VG) Roasted Mediterranean Vegetable
& Smoked Cheese Wellington**

sitting on a homemade Tomato Sauce

Help yourself to a choice of Fresh Seasonal Vegetables

Desserts (Table Service)

Christmas Pudding served with a Rum Sauce

Lemon Tart & Whipped Cream

Chocolate Fudge Cake with Ice Cream

Strawberry Topped Cheesecake served with Cream

Vanilla Ice Cream

Sherry Trifle topped with Flaked Roasted Almonds

(VG) Vegan dessert on request

Tea, Coffee & Mince Pies

(To be served in the Corn Mill Suite)

Gluten Free Options Available

Please Note:- All Diners will be invited to the Corn Mill Suite
for Tea & Coffee after their main meal

Payment Terms

A £10 deposit per person (£6 per child) is required to secure
the booking. This payment to be made by 1st August or within
10 days of making the booking. Final payment to be made
one month before the event.

Refunds

All monies paid are **non refundable** or **transferable**.

New Years Eve

Thursday 31st Dec

Gala Evening & Disco

£72.00 per head

Arrival time from 7.30pm

**Hot & Cold Gala Buffet
and Assorted Delicious Desserts**

Tea, Coffee & Mince Pies

Midnight Fireworks on the patio

Disco till late with our own resident DJ "Ian"
Music includes Rock n Roll, Modern & Disco
Special requests always welcome

Dress Code: Black Tie or Formal Dress

"Please book early to avoid disappointment"

**"WHY NOT TREAT YOURSELF
& STAY THE NIGHT"**

Book direct for best rates

Payment Terms for New Years Eve Gala Evening

A £20 deposit per person is required to secure the booking.
This payment to be made by 1st August or within 10 days of making
the booking. Final payment to be made one month before
the event.

Refunds

All monies paid are **non refundable** or **transferable**.

Disco Party Nights

Friday & Saturday

From Friday 4th Dec
to Saturday 19th Dec

£39.95 per head

All Evening Functions will start at 7.30 to dine at 8.00pm

Starters

(V) Cream of Vegetable Soup

Icelandic Prawn Cocktail with a Seafood Sauce

(V) (VG) (GF) Duo of Melon served with Mango Coulis and Fruits

(V) Red Onion and Goats Cheese Tart with Balsamic Glaze

(V) Button Mushrooms in a Creamy Garlic Sauce

served on toasted Ciabatta Bread

Chicken Liver Pate on toasted brioche with red onion chutney

Main Course Dishes

Traditional Roast Turkey Dinner with

Sage & Onion Stuffing & Chipolata Sausages

Roast Beef served with Yorkshire Pudding

Salmon served with a White Wine and Dill Sauce

**(V) (VG) Roasted Mediterranean Vegetable
& Smoked Cheese Wellington**

sitting on a homemade Tomato Sauce

**main courses are accompanied with a
selection of fresh vegetables**

Desserts

Lemon Tart & Whipped Cream

Christmas Pudding with Rum Sauce

Chocolate Fudge Cake with Ice Cream

Strawberry Topped Cheesecake served with Cream

Vanilla Ice Cream

(VG) Vegan dessert on request

Tea or Coffee with Chocolate Mints

Pre-order form on reverse side

Please state special dietary requirements

Gluten Free Options Available

Payment Terms for the above functions.

A £10 deposit is required by 1st August or within 10 days of making
the booking. Final payment with pre orders is required one
month before the event.

All monies paid are **non refundable** or **transferable** but places
can be substituted with another guest.

Booking Conditions

The hotel reserve the right to cancel any functions owing to
low numbers or unforeseen circumstances. Alternative evenings
will be offered if possible or a full refund of all monies paid
will be made.