

# A GREAT CEDAR CHRISTMAS

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**BOOK HUDDERSFIELD NOW  
FOR CHRISTMAS 2024**



## Unwrap the Fun! Christmas Parties & Festive Cheer Awaits you at Cedar Court Huddersfield

Unwrap a Christmas Wonderland! Immerse yourself in dazzling decorations, mouthwatering meals, and heartwarming moments that sparkle!



### PLEASE SPEAK TO OUR TEAM AND BOOK TODAY

☎ 01422 375 431

✉ [events.huddersfield@cedarcourthotels.co.uk](mailto:events.huddersfield@cedarcourthotels.co.uk)

🖱 [www.cedarcourthotels.co.uk/christmas](http://www.cedarcourthotels.co.uk/christmas)

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A £10 per person non-refundable deposit is required upon booking, full-payment due 4-week prior to the event. Bookings within the 4 weeks prior to the event would be fully chargeable.

### STAY WITH US

Forget that taxi home, and make your celebrations last longer by spending the night with us. From £65 per person, per night double or twin.

A single supplement of £20 will apply.

Check in from 3 pm and enjoy a relaxing afternoon. Get ready to party the night away, then fall into bed. You can enjoy a traditional full Yorkshire breakfast in the morning to dust off the cobwebs.

Make it extra special and upgrade to our Deluxe rooms for just £40!





# Festive Bonkers Bingo

Friday 29th November & Thursday 19th December

7pm Bar opens | 8pm Dinner | 12:30am Bar closes | 1am Finish

**£25 VIP / £10 STANDARD**

\*Full payment required upon booking.

### VIP ticket includes

Arrival drink at 6.30pm, 1 course meal, 6 bingo cards and a chance to win wacky prizes.

### Standard ticket includes

6 bingo cards and a chance to win wacky prizes.

Mash up your favorite tunes, win outrageous prizes, and experience bingo like never before with our CRAZY TWIST!

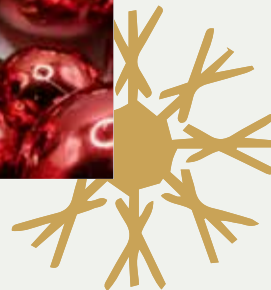
### Including

6 games, wacky prizes, DJ

Over 18s only

### Dress code

Smart casual or sparkle and shine in your Christmas best!



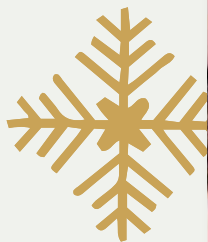
## MENU

### Festive buttermilk chicken burger

Sourdough bun, sage & onion mayo, baby gem, cranberry chutney,  
seasoned roasties.

### Festive Quorn chicken burger (VG options available)

Sourdough bun, sage & onion mayo, baby gem, cranberry chutney,  
seasoned roasties.



# It's Party Time

Saturday 30th November & Saturday 7th December

6.30pm Bar opens | 7.30pm 2 Course Meal | 12:30am Bar closes |

1am Finish

**£29 PER PERSON**

This Christmas, don't just jingle bells, **JINGLE ALL THE WAY** to the dance floor! Sparkling Christmas vibes, delicious fuel for your moves, and a night you won't forget! Get ready to shimmy, sing, and celebrate under the mistletoe (or disco ball)!

## Including

Arrival drink, 2 course meal, festive novelties & DJ.

Over 18s only

## Dress code

Smart casual or sparkle and shine in your Christmas best!



## ❄️ MENU ❄️

### MAIN COURSE

Pan roasted chicken breast

Duck fat roast potatoes, glazed root vegetables, brussels sprouts, herb stuffing ball, pig in blanket, chicken gravy  
Vegetarian suet wellington (V) (VG option available)

### DESSERT

Christmas pudding cheesecake

Festive spiced cream, plum syrup, brandy Anglaise  
Classic sticky toffee pudding (V) (VG option available)  
Caramel sauce, vanilla pod ice cream



# Live Band Ball!

Friday 6th December, Friday 13th December, Saturday 14th  
December, Friday 20th December & Saturday 21st December  
6.30pm Bar opens | 7.30pm 3 Course Meal | 12:30am Bar closes |  
1am Finish

**£39 PER PERSON**

Unwrap the ultimate Christmas party experience!  
Get ready to jingle all the way to the dance floor!  
Live Band to ignite the party!  
Mouthwatering meal to fuel your fun!  
DJ spinning tunes until the early hours!  
Join us for epic joiner parties, guaranteed to leave  
you feeling merry and bright!

## Including

Unlimited arrival drinks\*\*, 3 course meal, festive novelties, DJ,  
Live band.

Over 18s only

## Dress code

Smart casual or sparkle and shine in your Christmas best!



## MENU

Continued on the following page



\*\*Terms and conditions apply. Includes unlimited arrival drinks from 6.30 pm - 7.15 pm. Prosecco and selected lager or soft drinks. Only one drink per person is allowed at one time.



## MENU



### FIRST COURSE

#### Duck liver parfait

Orange syrup, rocket & peashoot salad, ciabatta shard.

#### Leek, celeriac & potato soup (V) (VG)

Chive oil.

### MAIN COURSE

#### Pan roasted chicken breast

Duck fat roast potatoes, glazed root vegetables, brussels sprouts, pig in blanket, herb stuffing ball, chicken gravy.

Vegetarian suet wellington (V) (VG option available)

### DESSERT

#### Christmas pudding cheesecake

Festive spiced cream, plum syrup, brandy Anglaise.

#### Classic sticky toffee pudding (V) (VG option available)

Caramel sauce, vanilla pod ice cream.

#### Allergens

Some of our menu items contain allergens, and there is a risk that traces of these may be in any other food served here. We understand the dangers to those with severe allergies, so we have recorded which menu items contain any of the 14 named EU allergens as an ingredient. Please ask to speak to a team member who can provide you with the information and able to help you make an alternative choice.



# Daytime Disco in The Dugout



Friday 20th December

2pm Arrival Drink | 3pm 2 Course Meal | 4pm Dugout Bar Open |

8pm Finish

**£29 PER PERSON**

Day is the new night! Party with us at our daytime disco, including an arrival drink, festive meal and end the event with a boogie. A party where you can be in bed for 9pm!

## Including

Arrival Drink, 2 Course Meal in the restaurant, Festive novelties, and DJ.

Over 18s only

## Dress code

Smart casual or sparkle and shine in your Christmas best!

## MENU

### MAIN COURSE

Pan roasted chicken breast

Duck fat roast potatoes, glazed root vegetables, brussels sprouts, herb stuffing ball, pig in blanket, chicken gravy

Vegetarian suet wellington (V) (VG option available)

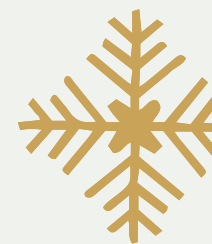
### DESSERT

Christmas pudding cheesecake

Festive spiced cream, plum syrup, brandy Anglaise

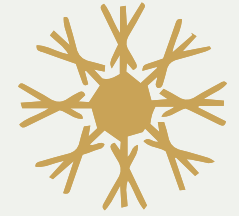
Classic sticky toffee pudding (V) (VG option available)

Caramel sauce, vanilla pod ice cream





# Private Parties



November, December, January

FROM £27 PER PERSON

Choose from available dates throughout November, December and January and we will arrange everything from a choice of menus, decor and entertainment.

## Packages available

**2 COURSE MEAL & DJ**  
£27 PER PERSON

**3 COURSE MEAL & DJ**  
£34 PER PERSON

**3 COURSE MEAL, DJ & LIVE BAND**  
£39 PER PERSON

**2 COURSE BUFFET & DJ**  
£34 PER PERSON

**3 COURSE BUFFET & DJ**  
£39 PER PERSON

Prices are based on minimum numbers. Please contact our events team to arrange your own Christmas Private Party.







Account Bar

Set up an account bar in advance for hassle-free festive drinks.

**Drinks Pre-orders**

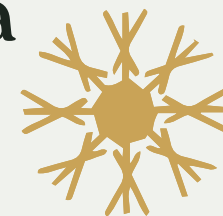
Your drinks will be ready and waiting at your table, saving time and money. Please ask for details when you book.

**Drinks Vouchers**

£6 each to include a pint of selected cider, lager, beer, a small glass of house wine, single short & mixer, and a selection of soft drinks – no change given. Please get in touch with the sales team for further information.



# Festive Afternoon Tea



December

FROM £25 PER PERSON

Get together for an indulgent festive afternoon tea experience. Treat yourself to a glass of fizz and a full afternoon tea! Delicious hand cut sandwiches, mouth-watering selection of homemade cakes and freshly baked scones with cream and strawberry jam are complimented by our famous Yorkshire tea.

## Including

Afternoon Tea, Glass of fizz

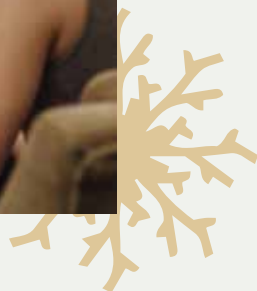
To make a reservation please call us on 01422 375 431.

All our Afternoon Teas are available to purchase as Gift Vouchers – the ideal gift!



## MENU

Continued on the following page





## MENU



Selection of white & granary finger sandwiches

Smoked salmon, baby watercress, peppered cucumber  
Butter roasted turkey breast, sage & onion stuffing, cranberry  
Yorkshire ham, local fruit chutney  
Classic egg mayonnaise & cress (V)

Smoked Wensleydale, heritage tomato & red onion quiche (V)  
Pork & apple sausage roll

Sultana buttermilk fruit scone, clotted cream, strawberry jam  
Christmas pudding cheesecake, glazed plum  
Layered chocolate Opera cake  
Glazed clementine mini tart

Served with Taylors of Harrogate speciality teas & coffee

VG and GF options available

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# Santas Sunday: Lunch and Cheer with the Big Guy!

Sunday 8th December

12pm until 2pm Lunch service

Sittings at 12 pm, 1 pm and 2 pm

ADULT £25 / CHILD £12.50 / UNDER 3 FREE

Calling all Santas little helpers!

Enjoy a delicious Christmas carvery and soak in the festive cheer!

Plus, who's that jolly fellow with a twinkle in his eye?

Santa himself, making a special stop!

**Including**

3 Course Carvery, Festive novelties & Santa visit

**Dress code**

Christmas best or your best Christmas jumper



## MENU

Continued on the following page





## MENU

### FIRST COURSE

**Cream of woodland mushroom soup (V) (VG)**

Herb oil, crisp croutons.

**Duck liver parfait**

Orange syrup, rocket & peashoot salad, ciabatta shard.

**Classic prawn cocktail**

Baby gem, torched cherry tomatoes, Marie rose sauce.

**Goats cheese Arrancini (V)**

Roasted tomato & chilli sauce, dressed rocket, toasted pinenuts.

### FROM THE CARVERY

**Roasted topside of dry aged British beef**

Yorkshire pudding, red wine gravy.

**Roast local turkey breast**

Sage & onion stuffing, cranberry gravy.

**Roast loin of pork**

Caramelised apple sauce, grain mustard cream.

**Root vegetable & apple nut roast (V) (VG option available)**

All the above served with roast potatoes, glazed roots & buttered Brussels sprouts.

**Slow cooked lamb & vegetable casserole**

Mashed potato, herb suet cobbler, braised red cabbage.

**Pan fried salmon fillet**

Sauteed new potatoes, creamed leeks & peas, tenderstem broccoli.

### DESSERT

**Classic sticky toffee pudding**

Butterscotch sauce, vanilla pod ice cream.

**Glazed lemon tart**

Mandarin cream, raspberry puree.

**Christmas pudding cheesecake**

Festive spiced cream, plum syrup.

**Warm chocolate brownie (VG option available)**

Salted caramel ice cream, dark chocolate sauce.



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# Traditional Christmas Day Carvery with Santa

Wednesday 25th December

12pm until 2pm Lunch service

Sittings at 12pm, 1pm and 2pm

ADULT £75 / CHILD £37.50 / UNDER 3'S £5



Unwrap the magic of Christmas! Savor delicious food surrounded by the warm glow of festive cheer. Laughter and merriment will fill the air as you create lasting memories with loved ones. And to top it all off, Santa Claus will be making a special visit with presents for the little ones! Join us for a Christmas celebration that will warm your heart all season long.

## Including

3 course carvery, festive novelties & Present from Santa for the children

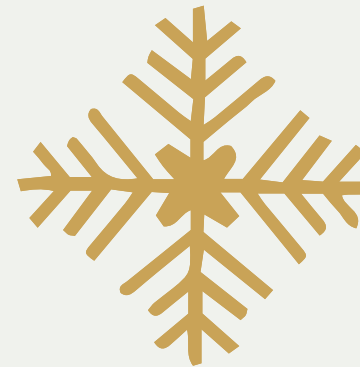
## Dress code

Christmas best or your best Christmas jumper



## MENU

Continued on the following page





## MENU

### PLATED STARTERS

**Roasted plum tomato & vegetable soup (V) (VG)**

Orzo pasta, herb oil.

**Chicken liver parfait**

Burnt onion puree, endive salad, redcurrant dressing, baked sourdough.

**Smoked salmon, citrus prawn & poached salmon layer**

Red pepper & chilli puree, micro leaf, olive bread shard.

### FROM THE CARVERY

**Roast sirloin of dry aged British beef**

Yorkshires own pudding, beef gravy

**Butter roasted turkey breast**

Cranberry stuffing, Pigs in blankets.

**Honey & orange glazed gammon loin**

Wholegrain mustard cream sauce

**Festive vegetable & lentil strudel (V) (VG option available)**

Charred cauliflower, roasted apple puree.

Thyme roasted potatoes, honey roasted root vegetables, buttered Brussels sprouts, slow braised red cabbage.

### PLATED DESSERT

**Chocolate & cherry delice**

Amaretti & shortbread crumb, mandarin sorbet, chocolate sauce.

**Traditional Christmas pudding (VG option available)**

Brandy & double cream sauce

**Selection of Yorkshire farmhouse cheese**

Fruit chutney, celery, water biscuits.

### TEA, COFFEE & MINCE PIES



#### Allergens

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# New Year's Eve Ball

Tuesday 31st December

6.30pm Drinks Reception | 7.45pm Guests Seated | 8pm Dinner |  
12:30am Bar closes | 1am Finish

**£75 PER PERSON**

Ring in the New Year in dazzling style!  
Our New Year's Eve Ball kicks off with welcome drinks that'll fizz like your excitement. Then, devour a four-course meal while a touch of magic sparks your wonder. Later, dance the night away with our resident DJ and band until the early hours!

## Including

Arrival Drink, 4 Course Meal, Festive novelties & Magician, Band and DJ.

Over 18s only

## Dress code

Lounge suits and shimmering party wear!



**MENU**

Continued on the following page





## MENU



### FIRST COURSE

Scottish smoked salmon & flaked crab

Avocado puree, pickled shallot, olive bread shard, micro leaf

Or

Ribblesdale goats' cheese & soft herb terrine (V)

Spiced beetroot salad, granola crumb, baby watercress, chive oil.

(VG option available)

### SOUP COURSE

Roasted cauliflower & celeriac soup (V)(VG option available)

Smoked wensleydale cheese, toasted walnuts, rosemary oil

### MAIN COURSE

Duo of Yorkshire Beef

4oz fillet medallion, slow braised cheek, buttered thyme fondant, heritage carrots, winter greens, port wine & truffle jus.

Or

Charred spiced cauliflower steak (V)(VG option available)

Root vegetable & mixed bean pot roast, winter greens, coriander butter.

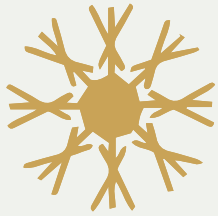
### DESSERT

Assiette of mini desserts (VG option available)

Dark chocolate & cherry delice, glazed clementine tart, Tiramisu torte.

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# New Years Eve Residential



## New Year's Eve 1 night package

31st December - 1st January

**£175 PER PERSON**

Based on double occupancy. Single occupancy charge is £30 supplement per night

### 31st December

Enjoy a sparkling cream tea on arrival, get ready to dance the night away at our New Year's Eve Ball and take your time in the morning, we will serve a leisurely brunch before you depart.

Strictly over 18's only



## New Year's Eve 2 night package

30th December - 1st January

**£249 PER PERSON**

Based on double occupancy. Single occupancy charge is £30 supplement per night

### 30th December

Enjoy a relaxed evening with a 3 course dinner including half a bottle of wine per person.

### 31st December

Start the day right with a full breakfast, take the day to explore our local attractions or simply relax in the lounge. When you are ready enjoy a sparkling cream tea. Get ready to dance the night away at our New Year's Eve Ball and take your time in the morning, we will serve a leisurely brunch before you depart.

# A GREAT CEDAR CHRISTMAS

*at Cedar Court Hotels*

Celebrate Christmas and New Year's Eve across Yorkshire  
with our collection of 4 star hotels

Be social [f](#) [t](#) [i](#) #festivecedar



## BRADFORD

✉ [events.bradford@cedarcourthotels.co.uk](mailto:events.bradford@cedarcourthotels.co.uk)

☎ 01274 406 606

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## HARROGATE

✉ [events.harrogate@cedarcourthotels.co.uk](mailto:events.harrogate@cedarcourthotels.co.uk)

☎ 01423 858 585

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## HUDDERSFIELD

✉ [events.huddersfield@cedarcourthotels.co.uk](mailto:events.huddersfield@cedarcourthotels.co.uk)

☎ 01422 375 431

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