



CHRISTMAS

&

NEW YEAR

2011



LEEDS SEVENTEEN - NURSERY LANE - ALWOODLEY - LS17 7HW

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**Seasons greetings from**

**LEEDS SEVENTEEN**

Why not make this Christmas even better by joining us in celebrating the festive season!

Whether you are looking to dance the night away at one of our fantastic party nights or enjoy some quality family time with our special Christmas Day menu, this year Leeds Seventeen promises to be the place for all your festive fun.

We will be running a brilliant Christmas menu in our restaurant throughout December as well as holding regular party nights in our fantastic banquet suites.



# 2011

## New Years Party Night

*Tickets : £39.50*

7.30 PM - 1 AM

Sparkling wine reception

Lavish Hot & Cold Fork Buffet

Selection of puddings

Party items, music, dancing & late bar

Dress: Smart & Glam

Balloon Drop at midnight

Leeds seventeen invites you to celebrate the end of 2011 in style! Our luxury Suite 17 ballroom will be the setting of a night to remember. Come dressed to impress and enjoy a sparkling wine drinks reception and a lavish hot and cold fork buffet. It is only fair to see off the year by enjoying a great evening and dancing the year away...

# RESTAURANT CHRISTMAS MENU £22.50PP

Menu available from 1st December - 24th December

## STARTERS

White onion, potato, garlic & thyme soup

Or

Baked marinated goats cheese, sweet peppers, pine nut & basil salad

Or

Tian of smoked fish & citrus fruits, roquette salad & gaspacho dressing

Or

Game terrine, spiced apple chutney & balsamic

## MAIN COURSES

Roast Norfolk turkey, bacon, chipolata & stuffing roll, cranberry compote & red wine gravy

Or

Pan fried rump steak, horseradish mash, wild mushrooms & sage

Or

Fillet of salmon, wilted spinach, confit tomatoes, saffron and tomato vinaigrette

Or

Butternut squash risotto, pecorino cheese & basil

## DESSERTS

Warm Christmas pudding, sweet plum compote & brandy sauce

Or

Citrus brulee, fresh raspberries & shortbread

Or

Warm chocolate fudge brownie, chocolate sauce

Or

Selection of Yorkshire cheeses

## CHRISTMAS DAY MENU £45<sup>pp</sup>

Separate Kids menu available for 2 courses £20  
email [staff@leedsseventeen.co.uk](mailto:staff@leedsseventeen.co.uk) for more details

### STARTERS

Wood pigeon breast, roasted beetroot & seared orange salad

Or

Baked goats cheese, sweet onions & red wine fig salad

Or

Creamy mushroom & butterbean soup

Or

Smoked salmon & anchovy butter terrine, mustard, potato & dill salad

### MAIN COURSES

Roast Norfolk turkey, bacon, chipolata & stuffing roll, cranberry compote & red wine gravy

Or

Crispy duck breast, creamed cabbage & celeriac, baby carrot & juniper berry jus

Or

Pan fried rump steak, horseradish mash, wild mushrooms & sage

Or

Fillet of sea bass, wilted spinach, confit potatoes, saffron & tomato vinaigrette

Or

Butternut squash risotto, pecorino cheese & fresh basil

### DESSERTS

Warm Christmas pudding, sweet plum compote & brandy sauce

Or

Hot chocolate fondant, Christmas pudding ice cream

Or

Lime pannacotta confit lime & fresh raspberries

Or

Selection of finest Yorkshire cheeses with accompaniments

Followed by coffee and warm mince pies

# CHRISTMAS P

Tickets £29.50

## *Christmas Party Nights*

Why not make the most of the festive season this year by celebrating it with one of our fantastic party nights in our Suite 17 ballroom!!

### Tickets include:

- A sparkling wine & mulled wine reception
- A lavish 3 course meal including coffee
- A disco to dance you into the early hours
- Festive table decorations & party items
- A late bar!

### PARTY NIGHT DATES:

Friday	2nd	December
Friday	9th	December
Saturday	10th	December
Thursday	15th	December
Friday	16th	December
Saturday	17th	December



# ARTY NIGHTS

## STARTERS

White onion, potato, lemon & thyme soup

Or

Baked marinated goats cheese, sweet peppers, pine nut & basil salad

Or

Game terrine, spiced apple chutney & balsamic

## MAIN COURSES

Roast Norfolk turkey, bacon, chipolata & stuffing roll, cranberry compote & red wine gravy

Or

Fillet of salmon, slow-roast tomatoes, saffron and tomato vinaigrette

Or

Smoked Wensleydale tart, honey roast chicory

(Served with a selection of seasonal vegetables)

## DESSERTS

Warm Christmas pudding, sweet plum compote & brandy sauce

Or

Chocolate fudge brownie, chocolate sauce

Or

Selection of Yorkshire cheeses

Followed by coffee & mints

## Booking Information

1. To book please contact us and ask for a Christmas booking form. Either by phone or email or calling into the restaurant.
2. You will be given a booking form and pre-order form and this will need to be returned to us with a £10 per person non-refundable deposit by cash, credit card or cheque to guarantee your booking. Your provisional booking will be released if monies are not received. For Christmas day bookings please call the the restaurant and book your table asking for the pre-order form to be sent to you. We will need that back under the same conditions as above.
3. For private parties minimum numbers may apply and once agreed upon will be considered guaranteed and charged for even if your final numbers are less.
4. We reserve the right to refuse admission or to cancel any event.
5. You will be liable for the costs of any repairs carried out as a result of any damage caused to any part of the premises.
6. We cannot be held responsible for any damage or loss of another party's property, however caused.
7. All menus do give consideration for vegetarian and gluten free dietary requirements
8. For Christmas Day and New Years Eve Bookings we require a £20 per person deposit.
9. Final payments must be paid no later than the 1st December 2011

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