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WOODMAN INN  
EST. 1820  
THUNDERBRIDGE

*Events*

AT THE WOODMAN INN

# Celebrate

At The Woodman Inn, we understand that life's most cherished moments deserve to be celebrated in style.

Our versatile event spaces provide the perfect backdrop for a range of occasions, from joyful baby showers to heartfelt celebrations of life, vibrant parties, intimate christenings, and professional corporate events.

With four distinctive areas to choose from, your event will find its perfect match.

## **The Orangery**

Ideal for intimate gatherings, baby showers, and christenings, this space brings the outdoors in, creating a uniquely delightful experience.

## **The Garden Room**

With ample space for dancing, mingling, and enjoying, it's a fantastic choice for larger parties and those who want to create lasting memories.

## **The Country Room**

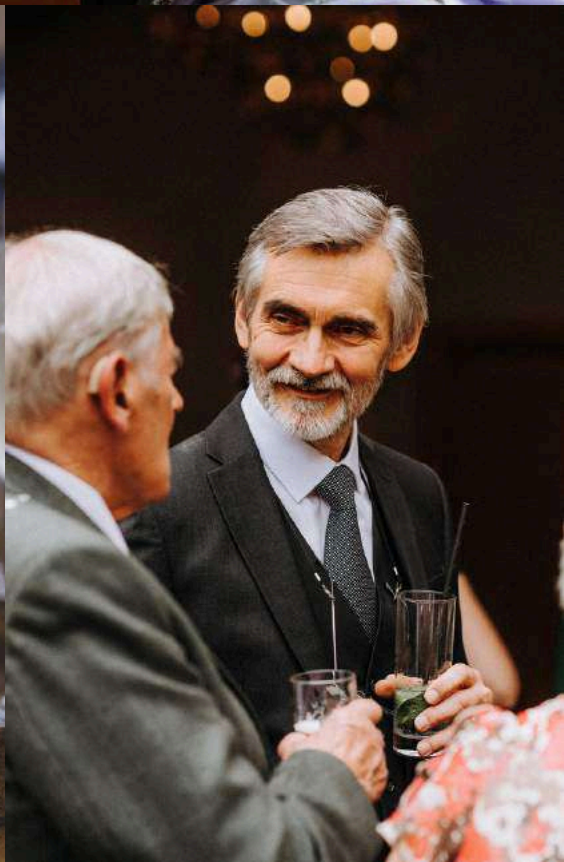
Ideal for both joyous occasions and reflective moments, it's a versatile setting for both celebration of life events and christenings.

## **The Gower Suite**

Offering privacy and intimacy, the Gower Suite is your canvas to craft a truly personalised event, from corporate gatherings to exclusive parties.

Experience the charm of our venues without worrying about room hire charges. Instead, enjoy our inviting spaces with a minimum spend requirement for pre-ordered food and drinks.

Contact our events team today to start planning your event on  
**events@woodman-inn.com** or call **01484 605778**



# The Orangery

Bathed in natural light and framed by majestic oak trees, the Orangery offers an elegant and serene atmosphere.

**Maximum capacity**

Seated: 30 people  
Standing: 50 People

Minimum spend: £1,000



# Country Room

Steeped in history and character, the Country Room based upstairs in the pub exudes warmth and elegance.

**Maximum capacity**

Seated: 60 people  
Standing: 100 People

Minimum spend: £650

# Garden Room

Perfect for larger lively parties and celebrations with use of the outdoor gardens included

**Maximum capacity**

Seated: 120 people

Standing: 180 People

Minimum spend: £1,500



# Gower Suite

A private and intimate private dining room for corporate or personal gatherings

**Maximum capacity**

Seated: 20 people

Minimum Spend of £350 or Room Hire  
£100

# Menus

At The Woodman Inn, we believe that exceptional events deserve exceptional food. Our carefully curated menus cater to a wide range of occasions, ensuring your event is nothing short of extraordinary.

## **BBQ Menu**

From £27.50 per person

## **Bowl Food**

From £22.50 per person

## **Hot & Cold Buffet**

From £22.50 per person

## **Intimate Private Dining**

From £35 per person

## **Tailored to Your Taste**

POA

## **Drinks**

Whether you prefer a spend-behind-the-bar option, allowing your guests to choose their favourites, or a welcoming touch of arrival drinks, we have the perfect options to make your event truly memorable.

Contact our events team today to explore the possibilities and create a dining experience that perfectly complements your occasion.

Email the team on [events@woodman-inn.com](mailto:events@woodman-inn.com) or call **01484 605778**

## **The Woodman Sandwich Selection**

### **Dry Cured Yorkshire Ham**

Wholegrain Mustard Mayo

### **Free Range Egg Mayonnaise**

Wild Rocket

### **Mature Cheddar Cheese & Branston Pickle (V)**

Mixed Seasonal Leaves

### **Prawn Marie Rose**

Baby Gem, Plum Tomato

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### **Hand Raised Pork Pie Wedges**

Piccalilli

### **Caramelised Red Onion & Balsamic Tart (V)**

### **Woodman Classic Coleslaw (V)**

Coriander & Spring Onions

### **Mixed Leaf & Tomato Salad (V)**

Honey & Mustard Dressing

### **Chicken Goujons**

Roast Garlic Mayo

### **Cajun Seasoned Fries**

Sweet Chilli Sauce

### **Dark Chocolate Brownie**

Freeze Dried Raspberries

# Buffet Menu

£22.50 per person

£25 per person inc Tea & Coffee

or

£29 per person inc Glass of Fizz



## From the BBQ

### **The Woodman 8oz Beef Burger**

Smoked Cheddar, Cos Lettuce, Beef Tomato,  
Pickles Served in a Sesame Bun

### **Smokey BBQ Pulled Pork Slider**

Apple and Red Cabbage Slaw

### **Cumberland Sausage Spirals**

Caramelised Red Onions

### **Cajun Chicken Thigh Skewers**

Peruvian Salsa

### **Halloumi and Mediterranean Vegetable Skewers**

Pesto Mayonnaise

### **Herb Buttered Corn on the Cob**

Lime & Chilli Spice

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## From the Grazing Table

### **Slow Roasted Baby Potato Salad**

Crème Fraîche & Soft Herbs

### **The Woodman Inn Creamy Coleslaw**

Shredded Spring Onions & Coriander

### **Dressed Mixed Leaf Salad**

Honey & Mustard Dressing

### **Harissa Roasted Chickpea & Bean Salad**

Cumin Croutons

### **Cajun Seasoned Fries**

Sweet Chilli Sauce

# BBQ Menu

£27.50 per person

Choose 3 options from both the  
BBQ Menu & Grazing Table





**Smoked Pulled Pork Slider**

Red Cabbage and Apple Slaw

**Chargrilled 100% Beef Cheeseburger**

Sesame Brioche, Dill Pickles

**Deep Fried Falafel Slider (V)**

Caramelised Onion

Tomato Chutney

**Southern Fried Chicken Wraps**

Garlic Mayonnaise

Spring Onion

**Mini Fish & Chips**

Minted Crushed Peas

Tartare Sauce

**Truffled Macaroni Cheese (V)**

Crispy Onions

Wild Garlic Oil

**Sri Lankan Beetroot Curry (VE)**

Malung Fried Greens

Fenugreek Rice

**Mini Sausage & Mash**

Dijon Mashed Potato

Caramelised Onion Gravy

**Authentic Thai Green Curry**

Toasted Peanuts

Sticky Rice

**Moroccan Lamb Kofta Kebab**

Apricot & Cumin Chutney

Coriander Oil

# Bowl Food

£22.50 per person

Choose 2 small plates served  
canapé style



## Starters

### **Roasted Parsnip & Apple Soup**

Mini Rustic Bread Roll (VGN)

### **Crayfish & Marinated Prawn Salad**

Plum Cherry Tomatoes, Baby Gem  
Bloody Mary Marie Rose

### **Confit Terrine of East Riding Chicken**

Cumin & Roasted Apricot Chutney  
Crispy Chicken Skin

## Mains

### **Seared Breast of Yorkshire Chicken**

Dauphinoise & Thyme Potatoes  
Wild Mushroom Confit, Tarragon, Truffle Jus

### **Herb Roasted Cauliflower Steak**

Harissa Sweet Potato Hummus  
Pickled Grapes, Toasted Seeds (VGN)

### **Fillet of Pan-Fried Sea Bass**

White Onion Soubise, Crushed Potatoes,  
Salsa Verde

## Desserts

### **Sticky Toffee Pudding**

Brandy Snap  
Harrogate Toffee Sauce, Vanilla Bean ice  
Cream

### **Individual Bakewell Tart**

Yorkshire Raspberry Jam  
Crème Anglaise

### **Banana Passion Fruit & Chocolate Delice**

Mango Sorbet (VGN)

### **Additional Options Available**

# Private Dining

2 Courses £35 per person

3 Courses £45 per person

Add Tea & Coffee  
for £3.50 per person



**Pulled Duck Taco**

Hoisin, Spring Onion, Cucumber

**Crispy Chicken Skin, Smoked Salmon**

Green Apple

**Yorkshire Cheddar & Ham Hock "Truffle"**

Sherry Vingar Caramel

**Confit Pork Belly**

Smoked Paprika Aioli

**Yorkshire Gin Cured Trout**

English Wasabi

**Smoked Mackerel, Tapioca Wafer**

English Mustard

**Wild Mushroom & Parmesan Arancini (V)**

Saffron Mayo

**Macerated Tomato, Basil Pesto (VGN)**

Sourdough Crouton

**Savoury Choux, Caramelised Onion (V)**

Crème Fraîche

**Goats Cheese Mouse, Romesco (V)**

Rye Bread

**Spiced Onion Bhaji (VGN)**

Soy Yoghurt

**Deep Fried Chickpea Fritter (VGN)**

Chilli Jam

Additional Canapés

£3.50 Per Canapé, Per Choice

# Canapés

3 Canapés for £10.95

per person





# Drinks

Speak to the team  
to view the full drinks menu  
& wine list

Prosecco £7.50

Bucks Fizz £5.50

Kir Royale £9

Dressed Pimm's £5.50

Champagne £11

Premium Bottled Beer £5

Gin & Tonic £7.25

Cocktails £11

House Bottle White £24

House Bottle Red £25

House Bottle Rose £25

Tea & Coffee £4pp





# Kind Words



"We celebrated our 10th wedding anniversary with a dinner at The Woodman Inn, and it was an evening to remember. The Country Room, where we dined created the perfect ambiance for our special occasion. It was a romantic and intimate setting, and we couldn't have asked for a better way to celebrate this milestone."

"We recently hosted a baby shower at The Woodman Inn, and it was an absolute delight! From the charming woodland setting to the attentive staff, everything was perfect. The Orangery, where we held our event, provided a lovely, light-filled space that was just right for our gathering. The food was simply fantastic, and our guests couldn't stop raving about it."

# Frequent Questions

We require a £100 deposit to secure the venue with the final balance 4 weeks prior to the event.

We have 19 en-suite rooms, consisting of cottages and suites which can be reserved for your event subject to availability. Check in is from 3pm & check out is 11am.

Children's meals are charged at 50% of the adult menu price, for children that are aged 12 & under.

The bar closes at 11:30pm for carriages at 12am. Live music is allowed in our Country Inn Venue, however there are certain restrictions in place for The Garden Room, please ask our team for more details on this.

All dietary requirements are catered for, including vegetarian, vegan and gluten free & we do not allow guests to provide their own food.

Guests under 18 years of age must have an accompanying adult.

We allow real candles in both of our venues and you are more than welcome to provide all of your own decorations.

Access to the venue for decoration will only be allowed on the day prior to the event if the space is not in use. They must be collected by 11am the following day.

To book your event or discuss the options, please email [events@woodman-inn.com](mailto:events@woodman-inn.com) or call **01484 605778**



The  
**WOODMAN**  
EST. INN 1820  
THUNDERBRIDGE

Thunderbridge Lane  
Kirkburton, Huddersfield  
HD8 0PX  
01484 605778  
[events@woodman-inn.com](mailto:events@woodman-inn.com)

**FOOD ALLERGIES AND INTOLERANCES**

Before ordering drinks or food, please speak with a member of our staff about your requirements. Whilst we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-ingredient kitchen environment. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (e.g. fryers, grills etc.) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil. Some fish may contain small bones. All weights stated are approximate prior to cooking.

(v)Vegetarian (Vgn)Vegan available (gf)Gluten Free