



PUTTING ON THE
GLITZ

CHRISTMAS AT **RBG** | RESTAURANT
BAR & GRILL



CELEBRATE CHRISTMAS WITH US

The Leeds Restaurant Bar & Grill is located in the stunning Old Post Office building in City Square and is the epitome of refined luxury, providing an idyllic setting to celebrate the season.

Immerse yourself in unparalleled elegance as we welcome you into an unforgettable event space. Whether you're looking for a quieter, serene space to host a special family affair or a large, opulent room to celebrate, RBG Leeds boasts passionate, highly skilled professionals, a bespoke style of service, and a fun, yet grand Christmas experience.

The Restaurant Bar & Grill expertly blends tailored service and exceptional food to create a sublime experience for each of our guests.

Gather your friends or colleagues for a dinner, then dance the night away to our resident DJ Thursday - Sunday.







PRIVATE DINING

The Leeds Restaurant Bar & Grill's stunning Private Dining Room is the perfect setting for your festive lunches and dinners. With seating for up to 26 guests, AV and projection facilities, including a built-in screen, it's ideal for both holiday presentations and intimate gatherings. Whether you're hosting a formal celebration or a relaxed seasonal get-together, the Private Dining Room offers the perfect Christmas ambiance for every occasion.

To elevate your celebration, our dedicated Event Teams can support with additional requirements such as music, entertainment, flowers and other details – ensuring your festive event is truly memorable.

CAPACITY: 26 SEATED





THE MEZZANINE

The mezzanine floor is a popular choice for corporate events and festive gatherings and includes a bar area. It comfortably accommodates up to 78 seated guests or 120 for standing receptions, offering a stylish and versatile setting for festive lunches or dinners with celebrations able to continue late into the night.

**CAPACITY: 78 SEATED,
120 STANDING**



FESTIVE DINING

Celebrate the season with a festive menu inspired by the best of land and sea, where every dish and drink reflects the true essence of Christmas. Our chefs have crafted a special Christmas set menu, ideal for both intimate gatherings and larger celebrations, designed to impress.

Enjoy a luxurious selection of dishes, wines, and cocktails, tailored to suit a variety of dining preferences and budgets. Savour traditional holiday favourites, from succulent turkey with all the trimmings to rich Christmas plum pudding. Every dish is made with the finest ingredients and perfectly paired with carefully curated wines and festive cocktails.



CHRISTMAS LUNCH

40.50

* STARTERS *

Truffle & Leek Croquettes

Truffle aioli, chives & matured Italian cheese

Ham Hock Terrine

Piccalilli, mustard mayonnaise & toasted sourdough

Crispy Fried Chilli Squid

Thai herbs, noodle salad & sweet chilli

Heritage Beetroot

Avocado, soy labneh, orange, crushed hazelnut & micro basil

Hummus & Crisp Arab Bread

Chickpea, lemon zest & sesame dip, garlic, ginger, chilli

French Onion Soup

Cheddar rarebit crouton

* MAINS *

Roast Bronze Turkey

Apricot & chestnut stuffing, pigs in blankets, roasting gravy, cranberry sauce

Celeriac Au Poivre

Pepper roasted celeriac steak, baby spinach, hash brown, port & mushroom sauce

Roast Scottish Salmon

Roasted cauliflower, caramelised cauliflower purée & crispy kale

Cauliflower Katsu Curry

Katsu curry sauce, sticky rice, pickled red onions & sesame

Slow Roasted Duck


Braised red cabbage, caramelised squash purée & spiced jus

Angus & Hereford Sirloin Steak 225g

Peppercorn sauce & triple-cooked chips
(£3 supplement)

Angus & Hereford Fillet Steak 225g

Peppercorn sauce & triple-cooked chips
(£10 supplement)

Roast potatoes & seasonal vegetables for the table to share 

* DESSERTS *

Christmas Plum Pudding

Rum & raisin butter, brandy sauce

Burnt Basque Cheesecake

Berry compote, vanilla cream & raspberry

Dark Chocolate Mousse

Rich chocolate mousse, Amarena cherries, caramel cacao nibs & plant based vanilla ice cream

Warm Chocolate Fondant

Shortbread crumb, vanilla ice cream

Selection of Cheshire Farm Ice Cream

Plant based flavours available on request

Vegan  Vegetarian 

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

Allergens
& Calories
Scan this code



CHRISTMAS DINNER

52.50


* STARTERS *

Korean Fried Chicken
Boneless chicken thighs, buttermilk marinade, fresh chillies, sesame, sweet & spicy chilli sauce

Chargrilled Asparagus 
Poached duck egg, hollandaise sauce & chives

Ham Hock Terrine
Piccalilli, mustard mayonnaise & toasted sourdough

Tempura King Prawns
Chilli jam & lime

Heritage Beetroot 
Avocado, soy labneh, orange, crushed hazelnut & micro basil


Argyll Smoked Salmon
Toasted rye bread, Jersey butter & lemon

* MAINS *

Roast Bronze Turkey
Apricot & chestnut stuffing, pigs in blankets, roasting gravy, cranberry sauce

Celeriac Au Poivre 
Pepper roasted celeriac steak, baby spinach, hash brown, port & mushroom sauce

Roast Scottish Salmon
Roasted cauliflower, caramelised cauliflower purée & crispy kale

Cauliflower Katsu Curry 
Katsu curry sauce, sticky rice, pickled red onions & sesame

Slow Roasted Duck
Braised red cabbage, caramelised squash purée & spiced jus

Angus & Hereford Sirloin 225g
Peppercorn sauce & triple-cooked chips

Angus & Hereford Fillet 225g
Peppercorn sauce & triple-cooked chips
(£5 supplement)

Angus & Hereford Prime Rib 400g
Peppercorn sauce & triple-cooked chips
(£10 supplement)


Roast potatoes & seasonal vegetables for the table to share 

* DESSERTS *

Christmas Plum Pudding 
Rum & raisin butter, brandy sauce

Bread & Butter Pudding 
Bread & butter pudding, poached apricots, vanilla custard

Buttermilk Panna Cotta
Fresh mango, passion fruit & toasted coconut

Dark Chocolate Mousse 
Rich chocolate mousse, Amarena cherries, caramel cacao nibs & plant based vanilla ice cream

Selection of Cheshire Farm Ice Cream 
Plant-based flavours available on request

Artisan Cheese Selection
Fig & orange chutney, grapes & biscuits
(£2.50 supplement)

Vegan  Vegetarian 

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ENQUIRE NOW

events.leeds@therestaurantbarandgrill.com

0113 244 9625

The Old Post Office, 3 City Square, Leeds LS1 2AN

therestaurantbarandgrill.com



DETAILS

Vegetarian & vegan friendly

Parking close by (Pepper Street, Chester, CH1 1DF)

Close to Chester train station (10 min walk)

Complimentary WiFi

Wheelchair accessible

Accessible bathrooms

Baby change facilities



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