

The Festive Season

AT WEST RETFORD HOTEL



Welcome to the Festive Season

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For a unique and unforgettable Christmas experience, celebrate in style and luxury at West Retford Hotel. We are delighted to offer the perfect Christmas with a choice of tempting cuisine and sparkling entertainment, so you can enjoy a hassle free Christmas! Whatever occasion you attend, if you are celebrating this Christmas with friends or work colleagues then look no further as you are assured a warm welcome and friendly service with us here at West Retford Hotel!

Merry Christmas!



How to Book



Call the hotel to check availability for your chosen dates and make a provisional booking. A non-refundable deposit of £10 per person is required to secure your booking (cheques payable to West Retford Hotel Ltd). Confirmation will be sent on receipt of your deposit. The full balance is due 14 days prior to the event or the 1st of December 2021, whichever is earlier. All payments made in full within 14 days of the event are non refundable / non transferable under any circumstances. Pre orders for food and wine are required 14 days prior to the event. Further dates available in addition to those featured in our brochure for large private bookings. All prices include VAT at the current rate. West Retford Hotel reserves the right to cancel any event should bookings fail to reach minimum numbers. In such cases a full refund will be offered and you will be given at least 10 days notice. We will do our utmost to seat your parties at the same table or at tables next to one another. However, this will depend on the number of guests and sizes of table. Smaller parties may have to join on one table to make a complete table. Entertainment may be liable to change at short notice. Any special dietary / allergy requirements must be notified at least 48 hours prior to the event.

To make a reservation, please contact: 01777 854290

or email sales@westretfordhotel.co.uk



Festive Foyre Lunches

Available Monday to Saturday throughout December 12pm-2.30pm

2 COURSES | £15.00 PER PERSON **3 COURSES** | £20.00 PER PERSON

STARTERS

LEEK & POTATO SOUP herb crème fraiche

SMOKED SALMON & PRAWN SALAD dill & lemon dressing

CHICKEN & MANGO SALAD dressed leaves

MAINS

ROAST TURKEY with chestnut stuffing & bacon wrapped chipolatas

BRAISED LAMB HOTPOT topped with sliced potatoes

POACHED COD FILLET parsley cream sauce

All served with a selection of seasonal potatoes & vegetables

DESSERTS

CHRISTMAS PUDDING brandy sauce

DARK TRUFFLE TORTE white chocolate sauce

VANILLA CHEESECAKE winter berry compote

COFFEE & MINI MINCE PIES

Available for individual bookings or party bookings.

Vegetarian & vegan menus available on request.

Crackers included on your table.



Festive Sunday Lunch

Served every Sunday throughout December 12pm-3pm

2 COURSES | £20.00 PER PERSON **3 COURSES** | £25.00 PER PERSON

STARTERS

ROSETTE OF SEASONAL MELON with anise infused mandarin sauce

WARM SMOKED SALMON, LEEK & POTATO QUICHE with baby leaves & Parmesan dressing

LIGHTLY CURRIED PARSNIP & BRAMLEY APPLE SOUP with a warm crusty roll

CHRISTMAS SPICED CHICKEN TERRINE with pickled mushrooms & brioche

MAINS

ROAST TURKEY with chestnut stuffing, rosemary fondant potato, chipolatas & roast gravy

BRAISED BLADE OF BEEF champ mash & red wine sauce

MUSTARD CRUMB GAMMON with creamed potatoes & parsley sauce

CRISPY SKINNED SALMON FILLET with crushed saffron potatoes, tomato & ginger sauce

DESSERTS

TRADITIONAL CHRISTMAS PUDDING brandy sauce

CHOCOLATE ORANGE CHEESECAKE chantilly cream

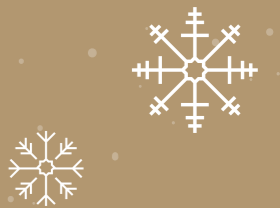
STICKY TOFFEE & DATE PUDDING creamy custard

CHEESE & BISCUITS celery & grapes

COFFEE & MINI MINCE PIES

Available for individual bookings or party bookings. Vegetarian & vegan menus available on request.

Crackers included on your table.



Festive Afternoon Tea

SERVED FROM 3PM-6PM
(EXCLUDING CHRISTMAS DAY & BOXING DAY)
£15.00 PER PERSON

SELECTION OF FINGER SANDWICHES

TURKEY, STUFFING & CRANBERRY
CUCUMBER & CREAM CHEESE
THREE CHEESE SAVOURY
EGG MAYONNAISE & CRESS
HONEY ROAST HAM



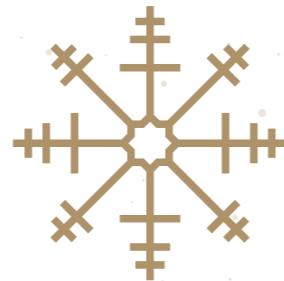
SELECTION OF CAKE & SCONES

FRUIT CAKE
FESTIVE FRUIT SCONE
MACARON & CREAM
WINTER BERRY MERINGUE NEST
YULE LOG



HOT BEVERAGES

FRESHLY BREWED COFFEE OR SELECTION OF TEA



Bottomless Bubbles

An offer not to be missed! Our Festive Afternoon Tea accompanied with **bottomless Prosecco!**

SUNDAY 5TH DECEMBER, SUNDAY 12TH DECEMBER,
SUNDAY 19TH DECEMBER

TWO SITTINGS: 12PM-2PM OR 4PM-6PM
£25.00 PER PERSON

SELECTION OF FINGER SANDWICHES

TURKEY, STUFFING & CRANBERRY
CUCUMBER & CREAM CHEESE
THREE CHEESE SAVOURY
EGG MAYONNAISE & CRESS
HONEY ROAST HAM



SELECTION OF CAKE & SCONES

FRUIT CAKE
FESTIVE FRUIT SCONE
MACARON & CREAM
WINTER BERRY MERINGUE NEST
YULE LOG



HOT BEVERAGES

FRESHLY BREWED COFFEE OR SELECTION OF TEA

All bookings require a £10 deposit per person.





Carvery Party Nights

FRIDAY 26TH NOVEMBER (80'S NIGHT)

FRIDAY 10TH DECEMBER | FRIDAY 17TH DECEMBER

ARRIVE FOR 7PM | £35.00 PER PERSON

Our adult only party nights include a 3 course meal and dancing with our resident DJ until the early hours, includes crackers, balloons & party poppers.

STARTERS

TOMATO & RED PEPPER SOUP warm bread roll

GARLIC MUSHROOMS warm ciabatta bread

SEAFOOD COCKTAIL Marie Rose sauce, brown bread & butter

MAINS SERVED FROM THE CARVERY

FINEST ROAST TURKEY

HONEY GLAZED ROAST PORK LOIN

Served with sage & onion stuffing balls, pigs in blankets and rich gravy

MEDITERRANEAN VEGETABLE PARCEL tomato & basil sauce

All served with mash potatoes, roast potatoes, roasted parsnips & carrots & red cabbage

DESSERTS

CHOCOLATE ORANGE BROWNIE clotted cream

CHRISTMAS PUDDING brandy sauce

LEMON TART whipped cream

COFFEE & MINTS

Available for individual bookings or party bookings. Vegetarian & vegan menus available on request.

Buffet Party Nights

An informal fun night including a two course buffet meal and dancing with our resident DJ until the early hours includes crackers, balloons and party poppers.

FRIDAY 3RD DECEMBER, SATURDAY 4TH DECEMBER

FRIDAY 17TH DECEMBER

7PM START - MEAL SERVED AT 7:30PM

£25.00 PER PERSON

MAIN SELECTION

TURKEY & HAM PIE

ROASTED VEGETABLE & HALLOUMI PIE

COTTAGE PIE

VEGETABLE & LENTIL COTTAGE PIE

SIDES

MASH POTATOES

ROAST POTATOES

HONEY ROASTED PARSNIPS

HONEY ROASTED CARROTS

RED CABBAGE

RICH GRAVY

SELECTION OF DESSERTS

Available for individual bookings or party bookings.



Tribute Nights & Murder Mystery



ELTON JOHN TRIBUTE | THURSDAY 23RD DECEMBER
GEORGE MICHAEL TRIBUTE | THURSDAY 9TH DECEMBER
DICKENSIAN CHRISTMAS CRIME MURDER MYSTERY
THURSDAY 16TH DECEMBER

Arrival 7pm to sit down at 7:30pm | **2 COURSES** | £30.00 PER PERSON

MAINS

ROAST TURKEY apricot & cranberry stuffing, pigs in blankets

VEGETABLE & LENTIL COTTAGE PIE vegetarian gravy

served with thyme roast potatoes & honey roasted vegetables

DESSERTS

CREAM FILLED PROFITEROLES warm chocolate orange sauce

WINTER BERRY & PEAR CRUMBLE creamy custard

COFFEE & MINI MINCE PIES

Available for individual bookings or party bookings.



Christmas Eve Dinner



SERVED FROM 7PM-9PM | £30.00 PER PERSON

STARTERS

SPICED BUTTERNUT SQUASH SOUP toasted pumpkin seeds, warm bread roll & croutons

DUCK LIVER PATE whisky & fig chutney, toasted brioche & dressed pea shoots

KING PRAWN & DILL GRAVADLAX SALAD dill crème fraiche, Bloody Mary sauce

BRIE, CELERY & PEAR TARTLET toasted chestnuts & honey mustard dressing

MAINS

SLOW ROASTED SIRLOIN OF BEEF sea salted green beans, goose fat chips & bearnaise sauce

OVEN ROASTED CHICKEN SUPREME wrapped in streaky bacon, cream cheese & chive sauce

ROAST SALMON FILLET herb roasted new potatoes, olive & sun-dried tomato sauce

VEGETABLE & LENTIL COTTAGE PIE maple syrup roasted baby carrots & vegetarian gravy

DESSERTS

BREAD & BUTTER PUDDING homemade custard

VANILLA & WHITE CHOCOLATE CRÈME BRULÉE shortbread biscuit

SALTED CARAMEL CHOCOLATE BROWNIE butterscotch sauce & clotted cream

SELECTION OF ENGLISH & CONTINENTAL CHEESE homemade chutney, celery, grapes & biscuits

COFFEE & MINTS

Available for individual bookings or party bookings.

Vegetarian & vegan menus available on request.



Christmas Day Carvery

SITTINGS FOR 12PM & 2:30PM | £50.00 ADULT & £25 CHILD UNDER 12

STARTERS

- TOMATO & BASIL SOUP warm bread roll
- SALMON & CRAYFISH SALAD Marie Rose sauce, brown bread & butter
- GARLIC CREAM MUSHROOMS warm ciabatta bread
- DUCK LIVER PARFAIT chutney & toasted ciabatta

MAINS SERVED FROM THE CARVERY

- ROAST TURKEY BREAST served with sage & onion stuffing balls, pigs in blankets & rich gravy
 - ROAST TOPSIDE OF BEEF
 - ROAST GAMMON
 - VEGETABLE NUT ROAST served with vegetarian gravy
- All served with Yorkshire puddings, mash potatoes, roast potatoes, honey roasted carrots & parsnips, red cabbage & rich gravy*

DESSERTS

- TRADITIONAL CHRISTMAS PUDDING brandy sauce
- CHOCOLATE ORANGE BROWNIE clotted cream
- FESTIVE BREAD & BUTTER PUDDING creamy custard
- CHEESE & BISCUITS grapes & celery

Children's menu available under 4's eat free



Children's Menu

STARTERS

- TOMATO SOUP
- YORKSHIRE PUDDING & GRAVY
- CHEESY GARLIC BREAD

MAINS

- ROAST TURKEY DINNER
- SAUSAGE & MASH
- MAC & CHEESE

DESSERTS

- CHOCOLATE ORANGE BROWNIE
- STRAWBERRY JELLY
- MIXED ICE CREAMS



Gourmet Christmas Day



Celebrate with an adult only lunch, relax in style while our attentive staff take care of you from start to finish.

SERVED FROM 12PM-3PM | £75.00 PER ADULT

STARTERS

PARSNIP, WHITE ONION & TRUFFLE SOUP with warm focaccia bread & croutons
PIGEON ROSSINI herb croute, chicken liver pate topped with rossini sauce & game chips
SMOKED SALMON & AVOCADO TIAN dill crème fraiche, rocket & citrus dressing
BAKED CAMEMBERT with garlic cloves & warm crusty bread

INTERMEDIATE

LEMON & LIME SORBET

MAINS

ROAST TURKEY pancetta wrapped sausage, cranberry stuffing, goose fat potatoes & red wine gravy
PAN SEARED PORK TENDERLOIN smoked bacon pomme duchesse, mini toffee apple, pea puree & Calvados cream sauce
PAN SEARED COD LOIN fricassee of greens, chervil foam & lemon scented cod cakes
FRITATTA FLORENTINE wilted spinach, glazed basil infused baby mozzarella & cherry vine tomatoes

DESSERTS

INDIVIDUAL CHRISTMAS PUDDING candied fruit, rum butter, brandy sauce
WHITE CHOCOLATE & RASPBERRY MILLE FEUILLE fresh raspberries & winter berry compote
TRIO OF LEMON lemon meringue pie, limoncello creme brulee, lemon pannacotta
SELECTION OF ENGLISH & CONTINENTAL CHEESE homemade chutney, celery, grapes & biscuits

COFFEE & PETIT FOURS

Prosecco and canapes served on arrival.



Boxing Day Carvery

Our popular boxing day carvery is an ideal family get together without the washing up!

SITTINGS AT 12PM & 2:30PM | £30.00 PER ADULT

STARTERS

ROASTED VEGETABLE SOUP warm bread roll

SALMON & CRAYFISH SALAD Marie Rose sauce, brown bread & butter

TOMATO & MOZZARELLA TART basil pesto & rocket salad

SMOKED CHICKEN SALAD dressed leaves & mango dressing

MAINS SERVED FROM THE CARVERY

ROAST TOPSIDE OF BEEF

ROAST GAMMON

PARSNIP, CHESTNUT & CRANBERRY LOAF vegetarian gravy

LEMON SCENTED COD LOIN with parsley sauce

All served with Yorkshire puddings, mash potatoes, roast potatoes, honey roasted carrots & parsnips, red cabbage & rich gravy

DESSERTS

BAILEYS CHEESECAKE Chantilly cream

BLACK FOREST GATEAUX pouring cream

LEMON TART raspberry coulis

FRESH FRUIT SALAD pouring cream

COFFEE & MINTS



New Year's Eve Buffet

Informal buffet with fireworks at midnight and a disco until 2am.

ARRIVE FOR 7PM | £45.00 PER PERSON

SEAFOOD BOARD selection of cooked fish, prawns & shellfish

CHARCUTERIE BOARD cooked cured meats & pates

SAVOURY SELECTION selection of quiches & pies

LOADED POTATO SKINS

CHICKEN KEBABS | VEGETABLE KEBABS

SAVOURY WEDGES

SELECTION OF SALADS

SELECTION OF BREADS

SELECTION OF DESSERTS

Available for individual bookings or party bookings.



New Year's Eve Gala



Let us take you in to 2022 in style! Enjoy a sparkling wine and canape reception as you enter the fabulous Shelley Ballroom. Live entertainment, Scottish piper, fireworks & disco until 2am.

Arrival 7pm to sit down at 7:30pm | **5 COURSES** | £90.00 PER PERSON

STARTERS

WINTER VEGETABLE CHOWDER with homemade rosemary focaccia

VENISON CARPACCIO marinated in sloe gin, pickled mushrooms & blackberries

CONFIT TOMATO, BASIL & GOAT'S CHEESE TERRINE black olive tapenade & dressed red chard

PRAWN & COUSCOUS SALAD sautéed brown shrimp & vanilla oil

INTERMEDIATE

CHAMPAGNE SORBET



MAINS

FILLET OF BEEF mini horseradish Yorkshire pudding, pan haggerty potatoes & merlot reduction

DUO OF CORNFED CHICKEN oven roasted breast & confit leg compression, bubble & squeak potato croquette, onion & bacon infused sugar snap peas & cumberland sauce

HIMALAYAN SALTED SALMON FILLET scallop boudin, winter vegetable ribbons, crushed heritage potatoes & beurre blanc sauce

PORTABELLO MUSHROOM stuffed with braised lentils topped with Shropshire blue cheese

DESSERTS

TRIO OF CHOCOLATE white chocolate crème brulee, dark chocolate torte, milk chocolate mousse

PINEAPPLE TART TATIN sugar tuille, candied chilli & Chantilly cream

IRISH CREAM PANNACOTTA mocha chocolate sauce & shortbread biscuit

SELECTION OF ENGLISH & CONTINENTAL CHEESE homemade chutney, celery, grapes & biscuits

COFFEE & MINI MINCE PIES



New Year's Day Lunch



SERVED FROM 12PM-3PM | 3 COURSES | £30.00 PER PERSON

STARTERS

ROASTED TOMATO & BASIL SOUP warm bread roll & croutons

HAM-HOCK TERRINE piccalilli, toasted brioche & dressed pea shoots

HONEYDEW MELON & CHAMPAGNE JELLY winter berry coulis

BEETROOT & GIN CURED SALMON with rocket salad & horseradish mayonnaise

MAINS

TRADITIONAL ROAST BEEF Yorkshire pudding, horseradish mash & rich gravy

VEGETABLE & LENTIL COTTAGE PIE Maple syrup roasted carrots & vegetarian gravy

OVEN ROASTED CHICKEN SUPREME wrapped in streaky bacon, brandy & pink peppercorn sauce

ROAST FILLET OF SEABASS chive mash, Chardonnay & dill cream sauce

DESSERTS

LEMON MERINGUE PIE berry compote

CHOCOLATE FONDANT clotted cream

WHITE CHOCOLATE & RASPBERRY PANNACOTTA with almond biscotti

SELECTION OF ENGLISH & CONTINENTAL CHEESE homemade chutney, celery, grapes & biscuits

COFFEE & MINTS

Vegetarian & vegan menus available on request.



Burn's Night

Celebrate this prestigious Scottish event. Guests will be piped in to the room by the Kingstown Piping band who will entertain you throughout the night and music from our resident DJ until midnight.

SATURDAY 29TH JANUARY 2022

Arrival 7pm to sit down at 7:30pm | 4 COURSES | £30.00 PER PERSON

STARTER

WHISKY SOAKED SMOKED SALMON beetroot salad



INTERMEDIATE

HAGGIS, NEEPS & TATTIES

MAIN COURSE

GAMEKEEPERS PIE

topped with mash potato, winter vegetables & rich red wine gravy



DESSERT

DRAMBUIE WINTERBERRY TRIFLE shortbread biscuit

COFFEE & MINI MINCE PIES

Vegetarian & vegan menus available on request.



Accommodation Packages

PARTY NIGHT PACKAGE

Don't drink & drive...Stay the night!

£40 per person including breakfast based on 2 sharing

£60 for a single room with breakfast

(excluding New Year's Eve)

CHRISTMAS PACKAGE

2 NIGHT BREAK

Christmas Eve - A warm welcome awaits you. Check into your room from 2pm, afternoon tea will be served in the lounge at 4:30pm. Relax and take in the wonderful landscaped gardens before changing for a romantic candlelit dinner in the Orangery Restaurant.

Christmas Day - Awake to a crisp Christmas morning and enjoy a traditional English breakfast. Spend the morning at leisure before a gourmet Christmas lunch in our Orangery Restaurant. An evening buffet will be served in the lounge.

Boxing Day - Wake up and enjoy breakfast before your journey home.

£225 per person | £50 single occupancy supplement

NEW YEAR'S PACKAGE

1 NIGHT BREAK

See in the new year with a bang! Attend our fabulous New Year's Eve Gala Dinner with dancing till the early hours and then stay in one of our bedrooms overnight with a full English breakfast the following morning.

The perfect start to 2022!

£150 per person | £40 single occupancy supplement

Add on Champagne & chocolate for £40

Upgrades to an executive room for £20 per night or our Dukeries suite for £75 per night

Gift Vouchers

You can purchase West Retford Hotel gift vouchers to spend in the hotel.

Available in denominations of £5 or £10, an ideal Christmas gift.





WEST RETFORD HOTEL

24 NORTH RD, RETFORD DN22 7XG

01777-854290 | RESERVATIONS@WESTRETFORDHOTEL.CO.UK

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