



Christmas

2025



WEST RETFORD
HOTEL & RESTAURANT



Welcome to the Festive Season at West Retford Hotel

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 booking.

A non-refundable deposit of £10 per person is required to secure your booking. One deposit per party, deposits must be collected by the party organiser not individual deposits.

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 2025, 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 be required to join other parties 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 Fayre Lunches

Available Monday to Saturday
throughout December.

12pm–2.30pm
Crackers included

2 Courses | **£20 per person**
3 Courses | **£25 per person**

Excludes Christmas Day, Boxing Day & New Year's Day. Vegetarian & Vegan Menu available at the back of the brochure. All menu items can be adapted for gluten free please advise at time of booking.



Menu



STARTERS

Soup of the Day

warm bread & butter

Ham Hock, Pickled Carrot & Mustard Terrine

carrot ribbons, festive chutney & melba toast

Smoked Salmon & Prawn Timbale

cucumber relish, brown bread & butter

MAINS

Traditional Roast Turkey

pigs in blankets, sage & onion stuffing,
homemade gravy

Slow Braised Beef

braised carrot & wild mushroom gravy

Grilled Salmon

horseradish & caper cream sauce

**All served with mashed potato, roast potatoes
& seasonal vegetables**

DESSERTS

Christmas Pudding

homemade brandy sauce

Chocolate Brownie

seasonal berries & clotted cream

Cinnamon & Candied Orange Cheesecake

winter berry compote

Coffee & Mini Mince Pies

Festive Sunday Lunches

Served every Sunday throughout December.

12pm–3pm

Crackers included

2 Courses | **£30 per person**

3 Courses | **£35 per person**

Vegetarian & Vegan Menu available at the back of the brochure. All menu items can be adapted for gluten free please advise at time of booking.



Menu

STARTERS

Soup of the Day

warm bread roll

Mixed Seafood & Avocado Tian

brown bread & butter

Smoked Duck Salad

caramelised walnuts, raspberry & pomegranate molasses

Baked Camembert

homemade chutney, toasted ciabatta & maple roasted figs

MAINS

Traditional Roast Turkey

pigs in blankets, sage & onion stuffing, homemade gravy

Roast Topside of Beef

homemade Yorkshire pudding & rich gravy

Roast Loin of Pork

apple & cider gravy

Fillet of Plaice

lemon parsley butter

All served with mashed potato, roast potatoes & seasonal vegetables

DESSERTS

Christmas Pudding

homemade brandy sauce

Tiramisu

Amaretto biscuits

Chocolate Profiteroles

Baileys infused chocolate sauce

Raspberry Cheesecake

winter berry compote



Festive Afternoon Tea

Served daily from 3pm - 6pm

(Excludes Christmas Day, Boxing Day & New Year's Day)

£19.95 per person

SELECTION OF FINGER SANDWICHES

Turkey, Stuffing & Cranberry

Cucumber & Cream Cheese

Three Cheese Savoury

Egg Mayonnaise & Cress

Honey Roast Ham



SAVOURY SELECTION

Sausage Roll

Scotch Egg

Brie Bites

SELECTION OF CAKE & SCONES

Fruit Cake

Festive Fruit Scone

Jam & Clotted Cream

Macaroon & Cream

Winter Berry Meringue Nest

Chocolate Orange Brownie

HOT BEVERAGES

Freshly Brewed Coffee or a Selection of Tea



Glitz and Glamour Winter Ball

Enjoy a glass of sparkling wine on arrival,
live entertainment & disco until late

Friday 28th November

£40 per person

*All menu items can be adapted for gluten free please
advise at time of booking.*



Menu

STARTERS

Sweet Potato Soup (v)
garlic croutons & warm bread roll

Chicken, Apricot & Pancetta Terrine
red onion & prune chutney & toasted bloomer

Poached Pear (v, vg)
candied cherries, candied walnuts & almonds

MAINS

Roast Turkey
sage & onion stuffing, pigs in blankets & rich gravy

Braised Feather Blade of Beef
Yorkshire pudding & homemade gravy

Chickpea & Sweet Potato Bake (v)
wild mushroom & caramelised onion gravy

**All served with mashed potato, roast potatoes
& seasonal vegetables**

DESSERTS

Christmas Pudding (vg)
brandy sauce

Chocolate Tart
chocolate sauce & clotted cream

Baked American Cheesecake
winter berry compote

Christmas Party Nights

Our adult only party nights include a 2 course meal & dancing until the early hours with our resident DJ, includes crackers & party poppers. Arrive from 7pm sit down at 7.30pm.

**Friday 5th, Saturday 6th, Friday 12th,
Saturday 13th, Friday 19th & Saturday
20th December**

£36 per person

*All menu items can be adapted for gluten free
please advise at time of booking.*



Menu

MAINS

Traditional Roast Turkey

pigs in blankets, sage & onion stuffing
& homemade gravy

Slow Cooked Silverside of Beef

bourguignon sauce & crispy fried onions

Vegetable Tagine Tart (v) (vg)

roasted new potatoes

**All served with mashed potato, roast potatoes
& seasonal vegetables**

DESSERTS

Christmas Pudding (vg)

brandy sauce

Chocolate Yule Log

seasonal berries & chocolate sauce

Fruits of the Forest Cheesecake

winter berry compote



Private Party Night

Book our upstairs function with private bar & DJ for your works Christmas Party!

2 course meal.

Crackers, rocket balloons, & party poppers included.

**Friday 5th, Friday 12th, Saturday 13th,
Friday 19th, Saturday 20th December**

£1500 for 50 guests

(5 round tables of 10, minimum numbers apply)

Menu

Traditional Roast Turkey

pigs in blankets, sage & onion stuffing
& homemade gravy

Vegetable Tagine Tart *(v) (vg)*

roasted new potatoes

Christmas Pudding *(vg)*

brandy sauce

Chocolate Yule Log

seasonal berries & chocolate sauce





Themed Party Nights



Our adult only party nights include a 2 course meal & dancing until the early hours with our resident DJ, includes crackers & party poppers.

Arrive from 7pm | Sit down at 7.30pm

Thursday 4th December – **80's Night**
Thursday 11th December – **Soul & Motown Night**
Thursday 18th December – **80's Night**

£32 per person

Menu



MAINS

Finest Roast Turkey

cranberry & caramelised red onion stuffing balls, pigs in blankets & rich gravy

Mediterranean Vegetable Hotpot (v) (vg)

vegan gravy

All served with mashed potato, roast potatoes & seasonal vegetables


DESSERTS

Chocolate Orange Brownie

whipped cream & chocolate sauce

Lemon Tart (vg)

raspberry coulis



All menu items can be adapted for gluten free please advise at time of booking.

Christmas Eve Candlelit Dinner

Wednesday 24th December

6pm-9pm

£38 per person

All menu items can be adapted for gluten free please advise at time of booking.



Menu



STARTERS

Butternut Squash Soup (v, vg)
warm bread roll & basil oil

Ham Hock Terrine
piccalilli, toasted bloomer & dressed rocket

Smoked Salmon Tian
beetroot & pickled cucumber, buttered brown bread & dill mayonnaise

Roast Red Onion Panzanella Salad (v, vg)
roasted peach, cherry tomatoes & balsamic glaze

MAINS

Braised Feather Blade of Beef
creamy mash, roasted winter roots,
red cabbage & rich gravy

Chickpea & Sweet Potato Loaf (v, vg)
mushroom gravy

Pan Seared Chicken Supreme
stilton cheese cream sauce

Paprika Roasted Fillet of Salmon
herb roasted new potatoes, tomato
& roasted pepper sauce

DESSERTS

Rocky Road Cheesecake
chocolate sauce

Lemon Tart (vg)
berry coulis

Minted Chocolate Brownie
butterscotch sauce & clotted cream

Selection of English and Continental Cheese
homemade chutney, celery, grapes & biscuits

Coffee & Mints



Gourmet Christmas Day

Celebrate with an adult only lunch, relax in style while our attentive staff take care of you from start to finish. Enjoy sparkling wine & canapés on arrival.

12pm-3pm

£90 per person

All menu items can be adapted for gluten free please advise at time of booking.

Menu



STARTERS

Parsnip & White Onion Soup (v, vg)

white truffle oil & warm focaccia bread

Haggis & Pork Scotch Egg

pickled radish, piccalilli & dressed watercress

Potted Crab & Toasted Shrimp

celeriac slaw, lime mayonnaise & melba toast

Poached Pear (v, vg)

roast figs, caramelised cranberries, walnuts & a cinnamon & almond foam

INTERMEDIATE

Gin, Lemon & Elderflower Sorbet

MAINS

Roast Turkey

goose fat fondant potato, bacon wrapped Lincolnshire sausage, pancetta fried sprouts, butternut squash puree & a rich red wine gravy

Stuffed Butternut Squash (v, vg)

potato rosti, beetroot puree & sauteed leeks

Trio of Beef

slow cooked silverside of beef, mini cottage pie & braised rib, boulangere potatoes, crispy shallot rings, pea puree, horseradish butter & rich red wine jus

Roasted Fillet of Cod

lobster & sweetcorn broth, salmon caviar, parisienne potatoes, winter greens & fried leeks



DESSERTS

Individual Christmas Pudding

candied fruit, rum butter & brandy sauce

S'mores Brownie

honeycomb, cookie dough pieces, cookies & cream ice cream

Textures of Lemon (vg)

lemon trifle, lemon tart, lemon sorbet & lemon drizzle popcorn

Selection of English & Continental Cheese

homemade whisky & fig chutney, celery, grapes & artisan biscuits

Coffee & Petit Fours





Christmas Day Carvery

Sittings at 12pm & 2.30pm

£60 per adult | £30 per child

Under 12 yrs, Under 2's eat free

Children's menu available at the back of the brochure. All menu items can be adapted for gluten free please advise at time of booking.

Menu



STARTERS

Winter Vegetable Soup (v)
warm bread roll

Smoked Salmon Gravlax
dill oil, focaccia croute & dressed ruby chard

Chicken, Apricot & Pancetta Terrine
toasted sourdough, homemade chutney
& crispy fried onions

Melon & Strawberries (v, vg, gf)
fresh fruits & berry coulis

MAINS SERVED FROM THE CARVERY

Traditional Roast Turkey
pigs in blankets, sage & onion stuffing
& homemade gravy

Grilled Fillet of Hake
lemon parsley butter

Roast Pork Loin
sage & onion stuffing, homemade gravy

Vegan Shepherds Pie (v, vg, gf)
vegan gravy

**All served with mashed potato, roast potatoes
& seasonal vegetables**

DESSERTS

Christmas Pudding
homemade brandy sauce

Chocolate Brownie
clotted cream & chocolate sauce

Lemon Meringue Pie
berry coulis & winter berries

Chocolate & Orange Tart (v vg gf)
seasonal berries

Coffee & Mini Mince Pies

Boxing Day Carvery

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

Sittings at 12pm & 2.30pm

£40 per adult | £20 per child

Under 2's eat free

All menu items can be adapted for gluten free please advise at time of booking.



Menu

STARTERS

Winter Vegetable Soup (v) (vg)
warm bread roll

Smoked Salmon Terrine
cornichons, dill mayonnaise
& buttered brown bread

Duck & Orange Terrine
homemade chutney, toasted bloomer
& orange dressed salad

MAINS SERVED FROM THE CARVERY

Roast Topside of Beef
homemade Yorkshire pudding

Butternut Squash & Lentil Wellington (v) (vg)
vegetable gravy

Roast Pork Loin
sage & onion stuffing & homemade gravy

**All served with mashed potato, roast potatoes
& seasonal vegetables**

DESSERTS

Raspberry Frangipane Tart (v) (vg)
fruit coulis

Chocolate Yule Log
seasonal berries & chocolate sauce

Apple & Cinnamon Crumble
homemade custard

Coffee & Mints



New Year's Eve Gala

Let us take you into 2026 in style!

Enjoy a sparkling wine & canapé reception as you enter the stunning Shelley suite.

Live entertainment & disco, Scottish piper at midnight followed by fireworks & bacon sandwiches.

Arrive 7pm | Meal served at 7.30pm

Wednesday 31st December
£110 per person *(Over 18's Only)*

*All menu items can be adapted for gluten free
please advise at time of booking*



Menu

STARTERS

Winter Vegetable & Pearl Barley Soup (v,vg)
homemade rosemary focaccia

Venison Carpaccio
coffee & coca crumb, candied walnuts & goats
cheese mousse

Cod & Crab Pate
keta caviar, sun dried tomato, sour dough
& a lemon & heritage tomato salad

Melon & Champagne Jelly
winter berry compote & strawberry boba

INTERMEDIATE

Champagne Sorbet

MAINS

Cornfed Chicken Roulade
stuffed with a spinach mousse, chargrilled mini
courgette, fondant potato, sea salted tender
stem broccoli, braised rainbow carrots with a rich
red wine gravy

Duo of Beef
fillet steak medallion, braised silverside, confit
banana shallot, bubble & squeak fritter, honey
& rosemary roasted heritage carrots & a merlot
reduction

Cod Ballotine
wrapped in streaky bacon, pea & watercress,
pearled potatoes, creamed leeks, tenderstem
broccoli, champagne & chive cream reduction

Lentil & Winter Vegetable Cottage Pie (v, vg)
sticky red cabbage, chargrilled mini courgette,
honey roasted heritage carrots & a rich red wine
silver skin onion gravy



DESSERTS

Trio of Coffee
tiramisu, espresso creme brulee & mocha tart, with
chocolate coated coffee beans & white chocolate
sauce

Salted Caramel Chocolate Delice
salted pretzels, popcorn brittle & Madagascan
vanilla ice cream

Lemon Tart (vg)
winter berry coulis

Selection of English & Continental Cheese
homemade fig & whiskey chutney, celery, grapes
& artisan cheese biscuits

Coffee & Petit Fours

New Year's Day Lunch

Served 12pm–3pm

£38 per person

All menu items can be adapted for gluten free please advise at time of booking.



Menu



STARTERS

Leek & Potato Soup (v)
warm bread roll & basil oil

Chicken Liver & Brandy Pate
melba toast & caramelised orange & fig chutney

Smoked Salmon & Prawn Salad
buttered brown bread & lemon dressing

Trio of Melon (v, vg)
seasonal fruits & berry coulis

MAINS

Traditional Roast Topside of Beef
Yorkshire pudding & homemade gravy

Butternut Squash & Lentil Wellington (v, vg)
winter vegetable gravy

Traditional Roast Turkey
sage & onion stuffing & homemade gravy

Grilled Loin of Cod
sun dried tomato & mixed herb cream reduction

DESSERTS

Chocolate Brownie
chocolate sauce & clotted cream

Warm Apple Pie
homemade custard

Winter Berry Trifle
seasonal berries & freshly whipped vanilla cream

Chocolate & Coconut Tart (vg)
seasonal berries

Coffee & Mints



Burns Night

Celebrate this prestigious Scottish event, entertainment from Kingstown Piping Band, Robert Burns poetry & music from our resident DJ.

Arrive 6.30pm | Start at 7.00pm

Saturday 24th January 2026

£40 per person

Menu

STARTERS

Scotch Broth
warm bread roll
or

Tomato Soup (v, vg)
warm bread roll



INTERMEDIATE

Haggis, Neeps & Tatties
or

Haggis, Neeps & Tatties (v, vg)

MAINS

Succulent Braised Blade of Beef
buttered mash potato, fine green beans, carrots
or

Mediterranean Vegetable Hot Pot (v, vg)
warm toasted bloomer bread

DESSERTS

Tipsy Laird
homemade shortbread biscuit

Coffee & Mints

All menu items can be adapted for gluten free please advise at time of booking





Vegan & Vegetarian Menu

STARTERS

Poached Pear *(v, vg, gf)*

mulled wine, seasonal berries

Red Onion Tart Tatin *(v) (vg)*

maple grilled figs & balsamic roasted cherry tomatoes

Melon & Strawberries *(v, vg, gf)*

fresh fruits & berry coulis

MAINS

Vegan Sausage & Potato Casserole *(v, vg, gf)*

winter vegetables

Sweet Potato & Chickpea Loaf *(v, vg, gf)*

vegan gravy

Butternut Squash & Lentil Wellington *(v, vg)*

vegan gravy

DESSERTS

Christmas Pudding *(v, vg, gf)*

vegan brandy sauce

Lemon Tart *(v, vg, gf)*

berry coulis

Cherry & Almond Blondie *(v, vg, gf)*

seasonal berries



**Only available for Festive Lunch & Sunday Lunch*



Children's Menu

Available throughout December

STARTERS

Tomato Soup
bread roll

Yorkshire Pudding
gravy

Cheesy Garlic Bread

MAINS

Roast Turkey Dinner
pigs in blankets, selection of potatoes
& vegetables

Sausage & Mash
selection of vegetables & gravy

Tomato Pasta
served with cheese

DESSERTS

Chocolate Brownie

Strawberry Jelly

Mixed Ice Creams

Accommodation Packages

PARTY NIGHT PACKAGE

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

£50 per person | Based on 2 people sharing
£80 per person | Single room

Including breakfast, excluding New Year's Eve



CHRISTMAS PACKAGE

1 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.

£265 per person | Based on 2 people sharing
£50 per person | Supplement for single room

NEW YEAR'S EVE 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 2026!

£175 per person | Based on 2 people sharing
£50 per person | Supplement for single room

Add on champagne & chocolate for £40

Upgrades to an Executive Room for £20 per room per night or our Dukeries Suite for £75 per room per night.



Drinks Package

HOUSE WINE (white, rose or red)

£19.95 per bottle

3 bottles for **£54**

6 bottles for **£107**

PROSECCO

£26.95 per bottle

3 bottles for **£75**

BEER BUCKETS

8 bottles of Corona **£34**

8 bottles of Budweiser **£36**

DELUXE PACKAGE

3 bottles of House Wine,
3 bottles of Prosecco &
Beer Bucket of Corona
£160

*All drinks packages must be booked 14 days
prior to your event.*



WEST RETFORD HOTEL

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Retford
DN22 7XG

reservations@westretfordhotel.co.uk
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