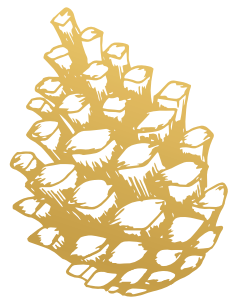




Merry Christmas



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 provisional booking. A non-refundable deposit of £10 per person is required to secure your booking (cheques payable to West Retford Hotel Ltd). 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 2023, 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 Fayre Lunches

Available Monday to Saturday throughout December
(Excludes Christmas Day, Boxing Day & New Years Day)
12pm-2.30pm

2 COURSES | £15 PER PERSON

3 COURSES | £20 PER PERSON

STARTERS

Soup of the Day, warm bread roll (v)

Duck & Orange Pate, festive chutney & toasted brioche

Prawn Cocktail, brown bread & butter

MAINS

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

Braised Featherblade of Beef, roasted winter vegetables and herb dumplings, mash potatoes

Fisherman's Hot Pot, freshly seasoned fish in a parsley cream sauce topped with sea salted new potatoes

DESSERTS

Christmas Pudding, homemade brandy sauce

Chocolate Brownie, seasonal berries & chocolate sauce

Winter Berry Crumble, homemade custard

Coffee & Mini Mince Pies

Available for individual or party bookings.
Vegetarian & Vegan Menu at the back of the brochure.
Crackers included.



Festive Sunday Lunch

Served every Sunday throughout December 12pm-3pm

2 COURSES | £20 PER PERSON

3 COURSES | £25 PER PERSON

STARTERS

Soup of the Day, warm bread roll (v)

Prawn & Smoked Salmon Terrine, brown bread & butter

Garlic Cream Mushroom, toasted focaccia bread (v)

Trio of Melon & Winter Fruit, rich fruit coulis (v)

MAINS

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

Roast Topside of Beef, homemade Yorkshire pudding & rich gravy

Honey Roasted Gammon, wholegrain mustard gravy

Duo of Grilled Seasonal Fish, dill & roasted garlic cream

Served with potatoes & seasonal vegetables

DESSERTS

Christmas Pudding, homemade brandy sauce

Vanilla & White Chocolate Creme Brulee, seasonal berries & shortbread biscuit

Chocolate Yule Log, seasonal berries & chocolate sauce

Lemon Tart, whipped cream & fruit coulis

Coffee & Mini Mince Pies

Available for individual or party bookings.
Vegetarian & Vegan Menu at the back of the brochure.
Crackers included.

Festive Afternoon Tea

Served from 3pm-6pm

£16.95 PER PERSON

(Excludes Christmas Day, Boxing Day & New Years Day)

SELECTION OF FINGER SANDWICHES

Turkey, Stuffing & Cranberry

Cucumber & Cream Cheese

Three Cheese Savoury

Egg Mayonnaise & Cress

Honey Roast Ham

SELECTION OF CAKES & 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



Christmas Masquerade Ball

FRIDAY 24TH NOVEMBER | £35.00 PER PERSON

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

STARTERS

Tomato & Basil Soup topped with gratinated gruyere & croute (v)

Confit Duck Leg, braised red cabbage, candied blood orange & citrus dressing

Vanilla Infused Smoked Salmon, Avocado & Pickled Cucumber Tian, with brown bread & butter

MAINS

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

Sage & Onion Stuffed Belly Pork, slowly braised with calvados sauce & black pudding mash potatoes

Spiced Carrot Wellington, seasoned marmalade & vegetarian gravy (v)

Served with potatoes & seasonal vegetables

DESSERTS

Tiramisu, shortbread biscuit

Irish Cream Filled Profiteroles, chocolate sauce

Cherry Cheesecake, winter berry compote

Coffee & Mints



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.

**£35.00 PER PERSON | SATURDAY 9TH DECEMBER,
FRIDAY 15TH DECEMBER, SATURDAY 16TH DECEMBER,
FRIDAY 22ND DECEMBER & SATURDAY 23RD DECEMBER**

Arrive from 7pm, Sit down at 7.30pm.

MAINS

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

Honey Roasted Gammon, pigs in blanket & mustard sauce

Grilled Aubergine & Mediterranean Stack, tomato & oregano sauce

All served with mashed potato, roast potatoes & seasonal vegetables

DESSERTS

Festive Christmas Pudding Cheesecake, chocolate sauce & caramelised orange

Banoffee Pie, toffee sauce & chocolate shavings

Chocolate Yule Log, seasonal berries & cream



Buffet Party Nights

An informal fun night in our upstairs Grove suite, buffet & dancing with our resident DJ until 1am.
Includes crackers & party poppers.

**£25.00 PER PERSON
FRIDAY 1ST, FRIDAY 8TH, FRIDAY 15TH DECEMBER &
SATURDAY 16TH DECEMBER**

Chicken Curry

Vegetable Curry

Lasagne

Vegetable Lasagne

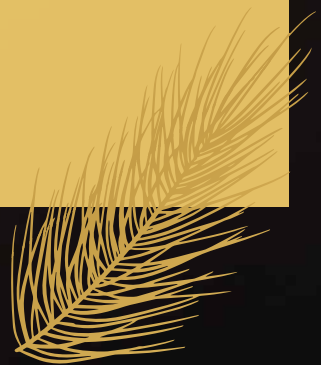
Braised Rice

New Potatoes

Naan Bread

Garlic Bread

Selection of Desserts



Themed Nights

£30 PER PERSON

80'S NIGHT | FRIDAY 1ST DECEMBER,
SOUL & MOTOWN NIGHT | THURSDAY 14TH DECEMBER

Arrive from 7pm to sit at 7.30pm
Includes crackers & party poppers.

MAINS

Finest Roast Turkey, cranberry & caramelised red onion stuffing balls, pigs in blankets and rich gravy

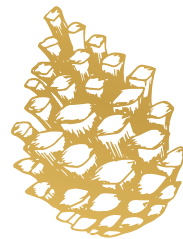
Leek, Broccoli & Spinach Pancake topped with cheese

All served with mashed potato, roast potatoes & seasonal vegetables

DESSERTS

Chocolate Orange Brownie, whipped cream

Apple Crumble, homemade custard



Christmas Eve Candlelit Dinner

SUNDAY 24TH DECEMBER | £35.00 PER PERSON

Served from 7pm - 9pm.

STARTERS

Duck Rilette, rosemary & sea salt focaccia toast, fig and plum chutney

Minted Melon Salad, elderflower & lemon sorbet (v)

Individual Baked Brie, roasted garlic & rosemary, warm focaccia bread (v)

Roasted Tomato & Basil Soup, warm crusty roll (v)

MAINS

Honey Glazed Duck Breast, pumpkin purée, potato rosti & buttered leeks

Pan Fried Chicken Breast, bubble & squeak, wilted spinach & wild mushroom jus

Grilled Fillet of Seabass, herb mash, wilted spinach, chorizo & pine nut butter sauce

Roasted Butternut Squash & Mushroom Lasagne, herb salad & garlic bread (v)

DESSERTS

Warm Treacle Tart, orange saffron curd, clotted cream & honeycomb

Duo of White & Dark Chocolate Parfait, raspberry & cointreau jelly, white chocolate ice cream

Lemon & Lime Posset, Italian meringue & candied lemon shortbread

Selection of Cheese, grapes, celery, plum chutney & biscuits

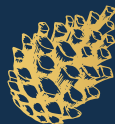
Coffee & Mints



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 & canapes on arrival. Served 12pm - 3pm.

MONDAY 25TH DECEMBER | £75.00 PER PERSON



STARTERS

Celeriac & Potato Soup topped with Shropshire blue cheese crumb & warm focaccia bread

Chorizo Scotch Egg, red cabbage slaw, mustard mayonnaise & toasted mustard seeds

Smoked Salmon & Cream Cheese Mousse, beetroot carpaccio, pickled baby cucumbers served with rye crackers

Caramelised Shallot Tarte Tatin, watercress & sundried tomato salsa, chive creme fraiche

INTERMEDIATE

Lemon Sorbet

MAINS

Roast Turkey, rosemary, cranberry & pine nut stuffing, goose fat fondant potato, pancetta wrapped sausage, butternut squash puree & red wine gravy

Trio of Braised Beef, braised ox cheek, blade of beef & brisket, potato croquette, crispy shallot rings, pea puree, horseradish foam & a rich red wine jus

Salt Baked Hake, seafood black rice, pickled fennel & sauteed samphire & a charred lime butter

Wild Mushroom Frittata, wilted spinach, roasted cherry vine tomatoes & stir fried chanterelle mushrooms

DESSERTS

Individual Christmas Pudding, candied fruit, rum butter & brandy sauce

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

Trio of Raspberry, miniature trifle, raspberry creme brulee & raspberry sorbet

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



Christmas Day Carvery

Sittings at 12pm & 2.30pm.

**MONDAY 25TH DECEMBER | £50.00 PER ADULT
£25 PER CHILD | UNDER 2'S EAT FREE**

STARTERS

Tomato & Roasted Red Pepper Soup, warm bread roll
Smoked Salmon, Prawn & Caper Tian, cucumber salad & buttered brown bread
Garlic Mushrooms, toasted ciabatta

MAINS FROM THE CARVERY

Traditional Roast Turkey, pigs in blankets, sage & onion stuffing, homemade gravy
Honey Roasted Gammon, pigs in blankets, homemade gravy
Lentil & Winter Vegetable Pie, onion & mushroom vegetarian gravy

Served with potatoes & seasonal vegetables

DESSERTS

Christmas Pudding, homemade brandy sauce
Chocolate Orange Brownie, cream, seasonal berries & chocolate sauce
Lemon Meringue Pie, raspberry coulis & seasonal berries

Coffee & Mini Mince Pies

Children's menu available at the back of the brochure.



Boxing Day Carvery

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

**TUESDAY 26TH DECEMBER | £35.00 PER ADULT
£15 PER CHILD | UNDER 2'S EAT FREE**

Sittings at 12pm & 2.30pm

STARTERS

Vegetable Soup, warm bread roll
Prawn Cocktail, buttered brown bread
Chicken & Wild Mushroom Terrine, toasted brioche, redcurrant & onion chutney

MAINS FROM THE CARVERY

Roast Topside of Beef, homemade Yorkshire pudding, rich gravy
Butternut Squash & Lentil Wellington, vegetarian gravy
Honey Roast Gammon, pigs in blankets & rich gravy

Served with potatoes & seasonal vegetables

DESSERTS

Festive Christmas Pudding Cheesecake, chocolate sauce & caramelised orange
Chocolate Yule Log, seasonal berries & chocolate sauce
Lemon Curd Steamed Sponge, homemade custard

Coffee & Mints

Children's menu available at the back of the brochure



New Year's Eve Gala

LET US TAKE YOU IN TO 2024 IN STYLE!

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

Live Entertainment, Scottish piper, fireworks & disco until 2am. Arrive 7pm, Meal served at 7.30pm.

SUNDAY 31ST DECEMBER | £95.00 PER PERSON

Menu



STARTERS

Winter Vegetable & Pearl Barley Soup, homemade rosemary focaccia

Venison Carpaccio, pickled mushrooms & blackberry reduction, parsnip crisp & honey roasted cashews

Chargrilled Vegetable Terrine, black olive tapenade & dressed red chard

Smoked Salmon Tartare, fried capers, radish & cucumber salad, bagel croutes

INTERMEDIATE

Champagne Sorbet

MAINS

Duo of Lamb, sous vide lamb rump with confit shoulder fritter, sea salted tenderstem broccoli, caramelised baby onions, champ mash and a rich merlot & redcurrant reduction

Beetroot Wellington, roasted winter vegetables, sticky red cabbage, honey roasted heritage carrots & a rich red wine sauce

Slow Cooked Belly Pork, honey glazed belly pork, black pudding mash potatoes, apple puree, maple roasted granola, heritage carrots

Roasted Fillet of Cod, lobster & sweetcorn broth, salmon caviar, parisienne potatoes & winter greens

DESSERTS

Textures of Chocolate & Coffee, white chocolate & coffee creme brulee, tiramasu, chocolate brownie & vanilla ice cream

Rum & Raisin Pannacotta, rum sauce & shortbread biscuit

Pineapple Tart Tatin, Chantilly cream & minted pineapple salsa

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

Coffee & Petit Fours

New Year's Day Lunch

MONDAY 1ST JANUARY | £30.00 PER PERSON

Served from 12pm - 3pm.

STARTERS

Roasted Tomato & Red Pepper Soup, warm bread roll & basil oil

Duck Rillettes, toasted sourdough & caramelised orange & fig chutney

Prawn, Smoked Salmon & Avocado Cocktail, buttered brown bloomer

Four Cheese Ravioli, parsley & cheddar cream sauce

MAINS

Traditional Roast Topside of Beef, Yorkshire pudding, horseradish mash & rich gravy

Pan Seared Chicken Supreme, wrapped in pancetta, with tarragon & wild mushroom cream sauce

Duo of Grilled Seasonal Fish, dill roasted potatoes, sauteed peas, dill & roast garlic cream sauce

Butternut Squash & Lentil Wellington, maple syrup roasted baby carrots & vegetarian gravy

Served with potatoes & seasonal vegetables

DESSERTS

Lemon Meringue Pie, berry compote

Minted Chocolate Brownie, chocolate sauce

Vanilla & White Chocolate Crème Brûlée, seasonal berries & popcorn brittle

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

Coffee & Mints

Vegetarian & Vegan menu at the back of the brochure.



Burns Night

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

SATURDAY 27TH JANUARY 2024 | £35.00 PER PERSON

Arrive 7pm, Meal served at 7.30pm.

Vegetarian menu available on request.

STARTER

Scotch Broth

INTERMEDIATE

Haggis, Neeps & Tatties

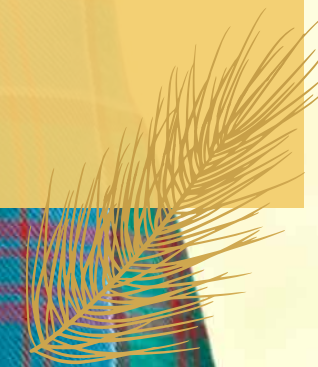
MAIN

Braised Blade of Beef, mash potato, root vegetables & rich gravy

DESSERT

Tipsy Laird

Coffee & Mints



Vegetarian Menu

STARTERS

Poached Pear in mulled wine, seasonal berries (v) (vg) (gf)

Beetroot & Red Onion Tarte Tatin topped with glazed vegan cheese (v) (vg)

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

MAINS

Lentil & Winter Vegetable Pie, vegetarian gravy (v) (vg)

Butternut Squash & Lentil Wellington, vegetarian gravy (v) (vg)

Festive Meatless Curry, maple roasted meatless balls in a butternut squash & ginger curry, braised rice (v) (vg) (gf)

DESSERTS

Christmas Pudding, vegan brandy sauce (gf) (v) (vg)

Chocolate Cheesecake, seasonal berries (gf) (v) (vg)

Cherry & Chocolate Dessert, chocolate sauce (vg) (v) (gf)

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

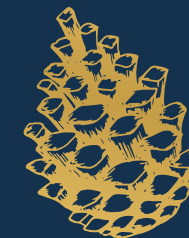
Tomato Pasta, cheese

DESSERTS

Chocolate Brownie

Strawberry Jelly

Mixed Ice Creams



Accommodation Packages

PARTY NIGHT PACKAGE

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

£45.00 PER PERSON *(based on 2 sharing)* | **£70.00 FOR A SINGLE ROOM**

Including 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.

£250.00 PER PERSON *(based on 2 sharing)* | **£50.00 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 2024!

£160.00 PER PERSON *(based on 2 sharing)* | **£40.00 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

Visit our website

WWW.WESTRETFORDHOTEL.CO.UK

for a range of gift voucher packages or come in to the hotel reception to purchase monetary vouchers as a perfect Christmas gift!





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