

A close-up photograph of a Christmas tree branch. The tree is dark green with sharp, needle-like leaves. Several warm white lights are visible, some in focus and some blurred in the background, creating a bokeh effect. A silver, ribbed, spherical ornament hangs from a branch on the right side of the frame. The overall mood is festive and cozy.

*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 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 1<sup>st</sup> of December 2024, 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 Foyre 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 Years 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**  
brown bread & butter

**Chicken, Apricot & Pancetta Terrine**  
crispy fried onions, dressed pea shoots, festive chutney & toasted bloomer

**Mixed Seafood Salad**  
Marie Rose sauce, brown bread & butter

### MAINS

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

**Slow Cooked Silverside of Beef**  
bourguignon sauce & crispy fried onions

**Oven Baked Fillet of Hake**  
crispy citrus breadcrumb, dill cream sauce

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

### DESSERTS

**Traditional Christmas Pudding**  
homemade Brandy sauce

**Warm Chocolate Brownie**  
orange sauce & clotted cream

**Fruits of the Forest Cheesecake**  
winter berry compote

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**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

**Smoked Salmon Salad**  
brown bread & butter

**Maple Roasted Belly Pork Bites**  
mustard mayo dip

**Roast Vegetable Terrine**  
homemade chutney & toasted bloomer

### 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

**Grilled Salmon Fillet**  
chive mash, citrus butter sauce & wilted spinach

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

### DESSERTS

**Traditional Christmas Pudding**  
homemade Brandy sauce

**Chocolate Orange Crème Brûlée**  
seasonal berries & homemade shortbread

**Chocolate Fudge Cake**  
seasonal berries & chocolate sauce

**Lemon Meringue Pie**  
raspberry coulis

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**Coffee & Mints**



# Festive Afternoon Tea

Served daily from 12pm – 5pm  
(Excludes Christmas Day, Boxing Day & New Years Day)

**£18.95 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



# Christmas Masquerade Ball

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

**Friday 22<sup>nd</sup> November**

**£38 per person**

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



## Menu

### STARTERS

**Tomato & Basil Soup** (v, vg)  
warm bread roll

**Duck & Orange Pate**  
red onion & prune chutney, toasted bloomer

**Poached Pear** (v, vg)  
dried cherries, candied walnut & dressed pea shoots

### MAINS

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

**Braised Feather Blade of Beef**  
Yorkshire pudding & homemade gravy

**Stuffed Aubergine & Mediterranean Stack** (v, vg)  
tomato & oregano sauce

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

### DESSERTS

**Christmas Pudding** (vg)  
brandy sauce

**Chocolate Profiteroles**  
Bailey's chocolate sauce

**Raspberry Cheesecake**  
winter berry compote

**Lemon Tart** (vg)  
berry coulis



## 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 6<sup>th</sup>, Saturday 7<sup>th</sup>, Friday 13<sup>th</sup>, Saturday 14<sup>th</sup>, Friday 20<sup>th</sup> & Saturday 21<sup>st</sup> December**

**£35 per person**

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



### Menu

#### MAINS

##### **Finest Roast Turkey**

sage & onion stuffing balls, pigs in blankets & rich gravy

##### **Honey Roasted Gammon**

pigs in blanket & mustard sauce

##### **Stuffed Aubergine & Mediterranean Stack** (v, vg)

tomato & oregano sauce

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

#### DESSERTS

##### **Chocolate Orange Brownie**

whipped cream & chocolate sauce

##### **Christmas Pudding** (vg)

brandy sauce

##### **Lemon Meringue Pie**

chocolate shavings & raspberry coulis

## Private Party Night

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

2 course meal & a choice of beer buckets (10 bottles of Peroni or Budweiser per table) or 4 bottles of house wine per table.

Crackers, rocket balloons, & party poppers included.

**Friday 6<sup>th</sup>, Saturday 7<sup>th</sup>, Friday 13<sup>th</sup>, Saturday 14<sup>th</sup>, Friday 20<sup>th</sup> December**

**£1500 for 50 guests**

*(5 round tables of 10, minimum numbers apply)*

### Menu

#### **Turkey, Ham & Leek Pie**

#### **Vegetable Pie**

Served with chips, mushy peas & gravy

**Selection of seasonal desserts**





## 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

Friday 29<sup>th</sup> November – **80's Night**  
Thursday 12<sup>th</sup> December – **60's/70's Night**  
Thursday 19<sup>th</sup> December – **80's/90's Night**

**£32 per person**

### Menu

#### MAINS

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

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

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

#### DESSERTS

**Chocolate Orange Brownie**  
whipped cream & chocolate sauce

**Lemon Tart** (vg)  
chocolate shavings & raspberry coulis

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

## Christmas Eve Candlelit Dinner

**Tuesday 24<sup>th</sup> 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

**£85 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 and 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 and fig chutney, celery, grapes & artisan biscuits

**Coffee & Petit Fours**





## Menu

### STARTERS

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

**Smoked Salmon Roulade**  
cheese & chive buttered bloomer

**Chicken Liver & Wild Mushroom Terrine**  
pickled mushrooms, toasted sourdough,  
redcurrant & onion chutney

**Poached Pear** (v, vg)  
mulled wine, seasonal berries

### MAIN SERVED FROM THE CARVERY

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

**Roast Beef**  
Yorkshire Pudding, roast potatoes & rich gravy

**Sweet Potato & Chickpea Loaf** (v, vg)  
vegan gravy

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

### DESSERTS

**Christmas Pudding** (vg)  
homemade Brandy sauce

**Chocolate Yule Log Slice**  
seasonal berries & chocolate sauce

**Eton Mess**  
winter berries & homemade shortbread

**Cherry & Almond Blondie** (vg)  
seasonal berries

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**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

**Leek & Potato Soup** (v, vg)  
warm bread roll

**Prawn & Smoked Salmon Tian**  
pickled cucumber, charred lemon aioli &  
buttered brown bread

**Ham Hock & Pickled Carrot Terrine**  
radish & pea shoot salad, piccalilli &  
toasted bloomer

**Trio of Melon** (v, vg)  
winter berry compote

### MAIN SERVED FROM THE CARVERY

**Roast Topside of Beef**  
Yorkshire pudding, roast potatoes & rich gravy

**Honey Roast Gammon**  
rich honey mustard gravy

**Vegan Sausage & Potato Casserole** (v, vg)  
wild mushrooms, vegan gravy

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

### DESSERTS

**Lemon Tart** (vg)  
caramalised orange & whipped cream

**Chocolate Brownie**  
chocolate sauce & clotted cream

**Sticky Toffee Pudding**  
homemade custard

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**Coffee & Mints**



## Christmas Day Carvery

Sittings at 12pm & 2.30pm

**£60 per adult | £30 per child**

*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.*



# New Year's Eve Gala

## Let us take you into 2025 in style!

Enjoy a sparkling wine & canape 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

## Tuesday 31<sup>st</sup> December

£105 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 foccacia

#### Chicken Liver & Brandy Parfait

cranberry butter, pickled blackberries & toasted corn bread

#### Heritage Tomatoes & Burrata Cheese (v)

black olive tapenade, dressed red chard & beetroot sourdough croute

#### Scallop Carpaccio

radish, sun blushed tomatoes, fried samphire & dill oil

### INTERMEDIATE

#### Champagne Sorbet

### MAINS

#### Ballantine of Cornfed Chicken

wrapped in streaky bacon, pan haggerty potato, sea salted tenderstem broccoli, braised spring onions, carrot puree & a rich sauvignon blanc sauce

#### Trio of Beef

fillet steak medallion, braised feather blade, beef brisket croquette, confit banana shallot, pea puree, honey roasted heritage carrots & merlot reduction

#### Roasted Fillet of Salmon

smoked salmon ravioli, lobster bouillabaisse, confit mixed cherry tomatoes, winter greens & fried leeks

#### Red Wine & Vegetable Pie (v, vg)

confit field mushroom, sticky red cabbage, honey maple roasted heritage carrots & rich red wine sauce



### DESSERTS

#### Pear & Anise Tatin (vg)

vegan ice cream, candied nuts, praline & nougat

#### Triple Chocolate Parfait

sugar tuille, Madagascar vanilla whipped cream & clotted cream fudge

#### Strawberry Mille Feuille

minted strawberry salsa, strawberry sorbet & strawberry macaroon

#### Selection of English & Continental Cheese

homemade fig and whiskey chutney, celery, grapes & artisan cheese biscuits

#### Coffee & Petit Fours

# New Year's Day Lunch

Served 12pm-3pm

**£35 per person**

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

## Menu

### STARTERS

**Mushroom Soup** (v, vg)  
warm bread roll & basil oil

**Duck & Orange Pate**  
toasted bloomer & caramalised orange and fig chutney

**Calamari**  
battered calamari, tartar sauce & dressed rocket

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

### MAINS

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

**Vegan Sausage & Potato Casserole** (v, vg)  
braised winter vegetables

**Chorizo Stuffed Pork Loin**  
roast onion & apple gravy

**Grilled Salmon Fillet**  
roasted potatoes, sautéed peas & dill cream sauce

### DESSERTS

**Lemon Tart** (vg)  
berry coulis

**Chocolate Orange Brownie**  
chocolate sauce

**Crème Brûlée**  
seasonal berries & homemade shortbread

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

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**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

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**Saturday 25<sup>th</sup> January 2025**

**£38 per person**

## Menu

### STARTERS

**Tattie Soup** (v, vg)  
creamed leeks, warm bread roll

### INTERMEDIATE

**Haggis, Neeps & Tatties**  
*or*

**Vegetarian Haggis, Neeps & Tatties** (v, vg)

### MAINS

**Succulent Braised Ox Cheek & Blade of Beef**  
buttered mash potato, fine green beans, carrots  
*or*

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

### DESSERTS

**Drambuie Crème Brulee**  
homemade shortbread biscuit  
*or*

**Fruit Salad** (vg)

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**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)*

maple grilled figs & balsamic roasted cherry tomatoes

**Melon and 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

### 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.

**£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 2025!

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

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**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**

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## 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 Castillo de Piedra Wine,  
3 bottles of Prosecco &  
8 bottles of Corona  
**£160**

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

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