





Welcome to the Festive Season at West Refford 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.



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 Dies



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

Bailevs infused chocolate sauce

Raspberry Cheesecake

winter berry compote



Festive Afternoon Ten

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 & discountil 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





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 Dirmer

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



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







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.

Monu

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 Turkeypigs 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 gravv

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





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

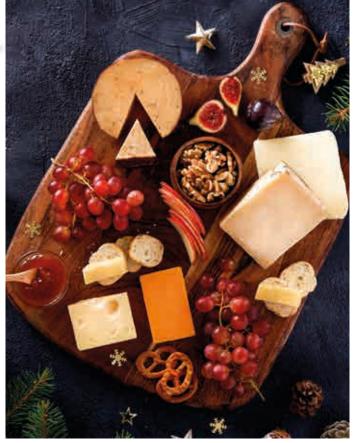
fillet steak medallion, braised silverside, confit banana shallot, bubble & squeak fritter, honey & rosemary roasted heritage carrots & a merlot reduction

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

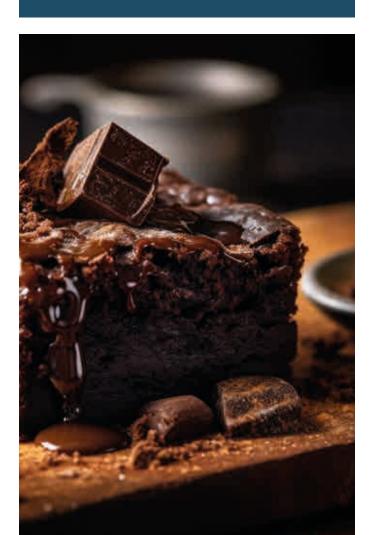
Coffee & Petit Fours

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



Haggis, Neeps & Tatties

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

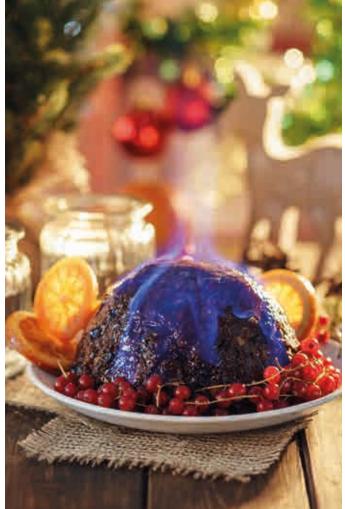
homemade shortbread biscuit

Coffee & Mints

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







Vegan & Vegetatian 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

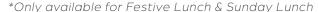
Butternut Squash & Lentil Wellington (v, vg) vegan gravy

DESSERTS

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

Lemon Tart (v, vg, gf) berry coulis

Cherry & Almond Blondie (v, vg, gf) seasonal berries







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 Might Brenk

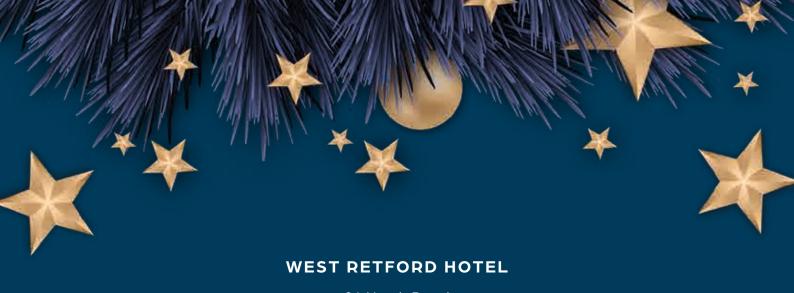
See in the New Year with a bang! Attend our fabulous New Year's Eve Gala Dinner with dancing till the early hours and then stay in one of our bedrooms overnight with a full English breakfast the following morning. The perfect start to 2026!

£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.





24 North Road Retford DN22 7XG

reservations@westretfordhotel.co.uk 01777 854290 www.westretfordhotel.co.uk

