
Christmas
2026



# 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 indvidual deposits.

Confirmation will be sent on receipt of your deposit. The full balance is due 14 days prior to the event or the 1st December 2026, 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 are 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 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 | £22.50 per person
3 Courses | £27.50 per person

## Starters

**Soup of the Day (tgf)**
warm bread roll

**Potted Ham Hock (tgf)**
mustard seed & peppercorn butter, pickled onion & toasted sourdough

**King Prawn & Avocado Tian (tgf)**
dill & caper mayonnaise, vegetable crisps, sauce vierge & buttered bloomer

**Poached Pear (v) (vg) (gf)**
mulled wine soaked figs, winter berry compote & anise syrup

## Mains

**Traditional Roast Turkey (gf)**
sage & onion stuffing, pig in blanket & homemade gravy

**Braised Beef (gf)**
olive & mixed herb provencal sauce

**Grilled Fillet of Salmon (gf)**
parsley & lemon cream sauce

All served with mash, roast potatoes & seasonal vegetables

**Stuffed Field Mushroom (v) (vg) (gf)**
cranberry risotto topped with gluten free pretzel crumb & coconut milk cheese

## Desserts

**Individual Christmas Pudding (tgf)**
vanilla brandy-soaked sultanas, candied citrus rind & homemade brandy sauce

**Raspberry Gin Cheesecake (vg) (gf)**
raspberry coulis & dehydrated raspberries

**Trio of Chocolate Torte**
milk chocolate sauce & dehydrated rasperries

**Pecan & Syrup Tart (vg) (gf)**
served with berry coulis & nut brittle

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**Coffee & mini mince pies**

(tgf - tailored gluten free please advise so we can adapt the menu)

# Festive Sunday Lunches

Served every Sunday throughout December | 12pm - 3pm

2 courses | £32.50 per person
3 courses | £37.50 per person
Coffee or Tea | £2.95

## Starters

**Soup of the Day (tgf)**
warm bread roll

**Stuffed Field Mushroom (v) (vg) (gf)**
cranberry risotto topped with gluten free pretzel crumb & coconut milk cheese

**Smoked Salmon Terrine (tgf)**
dill & caper mayonnaise, gherkins, beetroot crisps & buttered bloomer

**Smoked Duck Salad (tgf)**
spiced jam, raisin & cranberry toast & caramelised figs

## Mains

**Traditional Roast Turkey (gf)**
sage & onion stuffing, pig in blanket & homemade gravy

**Roast Striploin of Beef (gf)**
homemade Yorkshire pudding & rich beef gravy

**Honey Roast Gammon (gf)**
anise & mustard gravy

All served with mashed potato, roast potatoes & seasonal vegetables

**Salmon & King Prawn Risotto (tgf)**
bound in a horseradish, caper & parmesan reduction with toasted enoki mushrooms

**Sweet Potato & Chickpea Loaf (v) (vg) (gf)**
braised baby carrot & silver skin onion gravy

## Desserts

**Individual Christmas Pudding (tgf)**
vanilla brandy-soaked sultanas, candied fruit rind & homemade brandy sauce

**Gingerbread Cheesecake**
topped with cinnamon whipped cream, crushed gingerbread & candied lemon rind

**Pecan & Syrup Tart (vg) (gf)**
served with berry coulis & nut brittle

**Chocolate Yule Log**
milk chocolate & winter berry compote

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**Coffee & mince pies**

(tgf - tailored gluten free please advise so we can adapt the menu)





# Festive Afternoon Tea

Served daily from 3pm-6pm
(excludes Christmas Day, Boxing Day & New Year's Day)
£23.95 per person

## Selection of Finger Sandwiches

turkey, stuffing & cranberry
emmental cheese & festive chutney
smoked salmon & dill cream cheese
honey roast ham & tomato relish

## Savouries

brie & bacon quiche
festive sausage roll
wensleydale & cranberry cheese

## Sweet Treats

mini mince pie
yule log
iced fruit cake
macaron
cinnamon sugar & orange zest scone
strawberry preserve & clotted cream

## Hot Beverages

freshly brewed coffee or a selection of tea

Vegetarian/Vegan option available

# Winter Ball

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

Friday 27th November | £45 per person

## Starters

Curried Parsnip Soup (tgf) (v) (vg)
garlic croutons & warm bread roll

Chicken Liver & Brandy Pate (tgf)
thyme butter, orange & plum chutney with toasted bloomer

Melon, Forest Fruits & Prosecco Jelly (v) (vg) (gf)
minted berry coulis

## Mains

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

Braised Beef (gf)
braised baby vegetables in a merlot & rosemary gravy

Lentil & Winter Vegetable Cottage Pie (gf) (v) (vg)
topped with crispy fried onions & mature cheddar

## Desserts

Individual Christmas Pudding (tgf)
candied fruit rind & homemade brandy sauce

Gingerbread Cheesecake
cinnamon whipped cream & crushed gingerbread

Chocolate Orange Brownie (vg) (gf)
dark chocolate sauce & candied orange rind

(tgf - tailored gluten free please advise so we can adapt the menu)



# 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 and sit down 7:30pm.

Friday 4th, Saturday 5th, Friday 11th, Saturday 12th, Friday 18th and Saturday 19th December.

£38 per person

# Menu

## MAINS

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

**Red Wine & Thyme Braised Silverside (gf)**
with a cranberry & roast garlic balsamic reduction

**Sweet Potato & Chickpea Loaf (v) (vg) (gf)**
braised baby carrot & silver skin onion gravy

## DESSERTS

**Individual Christmas Pudding (tgf)**
with candied fruit rind & homemade brandy sauce

**Chocolate Orange Brownie (vg) (gf)**
dark chocolate sauce & candied orange rind

**Salted Caramel Cheesecake**
toffee sauce, crushed brandy snap & chocolate honeycomb

(tgf - tailored gluten free please advise so we can adapt the menu)





# Private Party Night

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

2 course meal, crackers & party poppers included.

Friday 4th, Saturday 5th, Friday 11th, Saturday 12th, Friday 18th & Saturday 19th December.

£1500 for 50 guests
(5 round tables of 10 - Minimum numbers apply)

# Menu

## MAINS

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

**Red Wine & Thyme Braised Silverside (gf)**
with a cranberry & roast garlic balsamic reduction

**Sweet Potato & Chickpea Loaf (v) (vg) (gf)**
braised baby carrot & silver skin onion gravy

## DESSERTS

**Individual Christmas Pudding (tgf)**
with candied fruit rind & homemade brandy sauce

**Chocolate Orange Brownie (vg) (gf)**
dark chocolate sauce & candied orange rind

**Salted Caramel Cheesecake**
toffee sauce, crushed brandy snap & chocolate honeycomb

(tgf - tailored gluten free please advise so we can adapt the menu)

# Themed Party Nights

Our adult only party nights include a 2 course meal & dancing until the early hours with our resident DJ to all the classics. Includes crackers & party poppers.

Arrive from 7pm and sit down 7:30pm.

Thursday 10th December | 80's Night
Thursday 17th December | 80's & 90's

## £34 per person

# Menu

## MAINS

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

**Festive Roast Vegetable Curry (v) (vg) (gf)**
braised rice, mango chutney & poppadom

## DESSERTS

**Chocolate Orange Brownie (vg) (gf)**
dark chocolate sauce & candied orange rind

**Salted Caramel Cheesecake**
toffee sauce, crushed brandy snap & chocolate honeycomb



Thursday 24th December 2026

6pm-9pm

# Christmas Eve Dinner

£38 per person



## Starters

**Parsnip & White Onion Soup (tgf)**
truffle oil & warm bread roll

**Duck & Orange Pate (tgf)**
festive chutney, toasted sourdough & dressed pea shoots

**King Prawn & Avocado Tian (tgf)**
dill & caper mayonnaise, vegetable crisps, sauce vierge & buttered bloomer

**Melon, Forest Fruits & Prosecco Jelly (v) (vg) (gf)**
minted berry coulis

## Mains

**Braised Silverside of Beef (gf)**
wild mushroom & grilled chorizo sauce

**Grilled Chicken Breast (gf)**
wrapped in streaky bacon, served with brandy & thyme cream reduction

**Grilled Fillet of Salmon (gf)**
paprika & four cheese cream sauce

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

coffee & mints

## Desserts

**Raspberry Gin Cheesecake (vg) (gf)**
raspberry coulis & dehydrated raspberries

**Biscoff Brownie**
speculoos sauce, chocolate truffle & white chocolate shavings

**Creme Brulee Tartlet**
crushed meringue, berry coulis & seasonal berries

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

(tgf - tailored gluten free please advise so we can adapt the menu)




# 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.

12pm - 2:30pm

£95 per adult

# Menu

## STARTERS

**Cream of Celeriac Soup (tgf)**
crispy fried onions & warm focaccia bread

**Chicken Liver & Brandy Parfait (tgf)**
cranberry butter, pickled blackberries & toasted sourdough

**Heritage Tomatoes & Burrata Cheese (tgf)**
basil pesto, grilled peach & red thai basil leaves with balsamic toasted croutons

**Salmon Rillette (tgf)**
salmon caviar, cucumber ribbons, coriander oil & rye crackers

INTERMEDIATE - mango sorbet

## MAINS

**Turkey Roulade (tgf)**
wrapped in maple roasted streaky bacon, filled with sage & onion stuffing, goose fat fondant potato, bacon wrapped Lincolnshire sausage, chorizo toasted sprouts, orange infused rainbow carrots, cranberry gel & a rich red wine gravy

**Duo of Beef (tgf)**
12 hour stout braised beef, mini cottage pie, horseradish mash, braised rainbow carrots, confit shallot, crispy fried sprouts & a rich red wine jus

**Duo of Fish (gf)**
grilled fillet of hake, mini salmon fish pie with a crusted heritage potato cake, lemon zested greens with a prosecco & chive foam

**Stuffed Portobello Mushroom (gf) (v)**
cranberry risotto served with lemon zested greens & toasted almonds



## DESSERTS

**Individual Christmas Pudding (tgf)**
vanilla brandy-soaked sultanas, candied fruit & brandy sauce

**Tart Au Citron (tgf)**
dandelion & burdock gel, winter berry compote with lemon & ginger pistachio brittle

**Trio of Chocolate**
milk chocolate cheesecake, white chocolate creme brulee & dark chocolate tartlet, brandy snap tuile & chocolate coated brazil nuts

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

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**Coffee & petit fours**

(tgf - tailored gluten free please advise so we can adapt the menu)



# Christmas Day Lunch

Arrival at 1pm | To be seated at 1:30pm

£60 per adult | £30 per child

Under 12's - Under 2's eat free

## Starters

Cream of Cauliflower Soup (v) (tgf)
with mature cheddar and chive croutons and warm bakers basket bread roll

Potted Salmon & Prawns (tgf)
with horseradish butter, beetroot crisps, pickled cucumber and toasted beetroot sourdough

Chicken & Mixed Herb Terrine (tgf)
served with homemade apple and red onion chutney, crispy fried onions and toasted brioche

Mulled Wine Poached Pear (v) (vg) (gf)
with winter berry compote and fresh fruits

## Mains

Traditional Roast Turkey (gf)
with homemade gravy

Braised Beef (gf)
with a homemade gravy

Grilled Fillet of Salmon (gf)
with a caper, lemon and dill butter

All served with roast potatoes, mash potatoes, seasonal vegetables, sage and onion stuffing, pigs in blankets and yorkshire pudding

Lentil & Roasted Root Vegetable Hotpot (v) (vg) (gf)
served with mash & roast potatoes, vegetables, mushroom & onion gravy

## Desserts

Christmas Pudding (tgf)
with candied citrus rind and homemade brandy sauce

Gingerbread Chocolate Brownie
with salted caramel sauce and cinnamon sugar whipped cream

Lemon Tart (vg) (gf)
with a winter berry compote and a lemon and ginger pistachio brittle

Neapolitan Dessert (vg) (gf)
served with winter berry coulis and seasonal berries

# Boxing Day Lunch

Our popular Boxing Day Lunch is an ideal family get together without the washing up!

Arrival at 1pm | To be seated at 1:30pm
£40 per adult | £20 per child

## Starters

Winter Vegetable Soup (tgf)
with warm bread roll

Prawn and Avocado Tian (tgf)
dill & caper mayonnaise with vegetable crisps and buttered bloomer

Ham Hock and Pickled Carrot Terrine (tgf)
with a cucumber relish, toasted bloomer and a orange dressed salad

Poached Pear (v) (vg) (gf)
with mulled wine soaked figs, winter berry compote and anise syrup

## Mains

Braised Beef (tgf)
with onion gravy

Honey Roast Gammon (tgf)
with honey mustard gravy

All served with roast potatoes, mash potatoes, seasonal vegetables, sage and onion stuffing and Yorkshire pudding

Lentil and Roasted Root Vegetable Hotpot (v) (vg) (gf)
served with onion and mushroom vegetarian gravy

## Desserts

Raspberry and Gin Cheesecake (v) (vg) (gf)
with winter berry compote

Gingerbread Chocolate Trifle
with chocolate custard, topped with cinnamon sugar whipped cream served with homemade gingerbread cookie

Steamed Lemon Sponge
with homemade custard

Chocolate Orange Brownie (v) (vg) (gf)
with a dark chocolate sauce and candied orange rind





# New Year's Eve Gala

Let us take you into 2027 in style!

Enjoy a sparkling wine and 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

Thursday 31st December

£115 per person (Over 18's Only)

# Menu

## STARTERS

Chesnut Mushroom & Bramley Apple Soup (tgf)
tarragon butter & homemade rosemary focaccia

Beef Carpaccio (tgf)
sauce vierge, truffle oil & parmesan shavings with a charcoal crumb

Smoked Haddock & Dill Scotch Egg
kela caviar, rocket hollandaise sauce & a cucumber relish

Poached Pear (gf) (v) (vg)
winter berry compote, mulled wine-soaked figs, boba & brown sugar & anise syrup

Intermediate (gf) (v) (vg)
champagne sorbet, strawberry boba, edible flowers

## MAINS

Chicken Roulade (tgf)
wrapped in prosciutto ham, minature garlic kiev, chargrilled mini courgette, pomme anna, sea salted tenderstem broccoli, maple roasted baby carrots, with a tarragon & wild mushroom sauce

Duo of Beef (tgf)
fillet steak medallion, short rib & rosemary hotpot, confit banana shallot, beef dripping barrelled potatoes, horseradish & orange sous vide carrots, redcurrant & merlot reduction

Grilled Fillet of Salmon (tgf)
rolled in mixed herbs, pomme anna, baby vegetable medley & four cheese ravioli in a pea & dill velouté, fried seaweed & dill oil

Lentil & Winter Vegetable Hotpot (v) (vg) (gf)
sticky red cabbage, chargrilled mini courgette, horseradish & orange sous vide carrots, rich red wine silver skin onion gravy



## DESSERTS

Textures of Apple & Cinnamon
cinnamon & apple cheesecake, ice cream & apple cinnamon strudel with cinnamon dusted doughnut bites & winter berry coulis

Chocolate Amaretto Sponge
filled with amaretto mousse, with salted pretzels & caramel ice cream, almond & chocolate crumb with a white chocolate tuille

Chocolate Truffle Brownie Torte (V) (VG) (GF)
popcorn brittle, dark chocolate rice crispy clusters & a winter berry coulis

Selection of English & Continental Cheese
served with malt loaf, fig, pretzels & a homemade whiskey plum & orange chutney, celery, grapes & artisan cheese biscuits

coffee & petit fours

(tgf - tailored gluten free please advise so we can adapt the menu)



# New Year's Day Lunch

Served 12pm-3pm | £40 per person

## Starters

Honey Roast Tomato Soup (tgf)
warm bread roll & basil oil

Melon & Parma Ham (gf)
maple roasted figs & pecans, dressed rocket & garlic balsamic reduction

Rum & Beetroot Cured Smoked Salmon (tgf)
heritage tomato salad, dill & caper mayonnaise & buttered brown bread

Caramelised Onion Panzanella Salad (tgf) (v) (vg)
roasted cherry tomatoes & balsamic glaze

## Mains

Traditional Roast Topside of Beef (tgf)
Yorkshire pudding & homemade gravy

Traditional Roast Turkey (gf)
sage & onion stuffing & homemade gravy

Grilled Fillet of Salmon (gf)
olive & roasted peppers bound in a tomato fish cream

Vegan Sausage & Potato Casserole (v) (vg) (gf)
winter vegetables

## Desserts

Chocolate Brownie
chocolate sauce & clotted cream

Steamed Lemon Sponge
homemade custard

Raspberry & Gin Cheesecake (V) (VG) (GF)
seasonal berries & winter berry compote

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

coffee & mints to follow

# Children's Christmas 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





# Burns Night

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

Arrive from 6:30pm and start at 7pm | £40 per person

Saturday 23rd January 2027

## Starters

Tattie Soup (v) (vg) (tgf)
topped with freshly chopped herbs & scottish oatcake

## Intermediate

Haggis, Neeps & Tatties
or
Raspberry Sorbet with an Irn Bru Coulis
(v) (vg) (gf)

## Mains

Braised Silverside of Beef (gf)
worcestershire & silver skin onion gravy

Vegan Stovies (tgf) (v) (vg)
potato stew served with herb dumplings & vegan silver skin onion gravy

## Desserts

Rhubarb & Raspberry Cranachan Cheesecake
traditional whisky soaked oats with braised rhubarb & raspberries & freshly whipped cream

Sticky Whisky & Raisin Pudding (v) (vg) (gf)
whisky vegan custard

# Accommodation Packages

## Party Night Package

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

£55 per person | Based on 2 people sharing
£95 per person | Single Room

Including breakfast, excluding New Year's Eve

## 2 Night Break - Christmas Package

### Christmas Eve

A warm welcome awaits! Check into your room from 2pm, and settle into your surroundings before afternoon tea is served in our Chatsworth Lounge bar at 4:30pm. Then relax and take in the wonderful landscaped gardens before a intimate dinner in our Orangery restaurant.

### Christmas Day

Even the loudest sleigh bells won't disturb your restful night's sleep, and on Christmas day you'll wake up to a crisp Christmas morning. Enjoy a traditional English breakfast in our restaurant, spend the morning at your leisure, and take your time to open presents before a traditional Gourmet Christmas Lunch. Afterwards, you can spend the rest of the afternoon relaxing - and looking forward to an evening buffet in our Chatsworth Lounge.

### Boxing Day

On Boxing Day, enjoy breakfast before you leave a memorable Christmas behind.

£270 per person | Based on 2 people sharing
£300 per person | Single Room



## 1 Night Break New Year's Eve Package

### New Year's Eve

See the New Year's in with a bang, attend our fabulous New Year's Eve Gala dinner with dancing until the early hours then stay in one of our lovely bedrooms with a Full English Breakfast the following morning.

The perfect start to 2027!

£175 per person | Based on 2 people sharing
£205 per person | Single Room



# Drinks Package

House Wine (white, rosé 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.

# Share the love this Christmas...

Why not treat that special someone to one of our Gift Vouchers this Christmas?

## Monetary Vouchers
A flexible voucher for spending on everything at the hotel.

## Midweek Lunch Voucher
Enjoy a two course midweek lunch.

## Afternoon Tea
A traditional Afternoon Tea, selection of finger sandwiches and cakes. Served with traditional tea or coffee.

## Afternoon Tea with Prosecco
A traditional Afternoon Tea, selection of finger sandwiches and cakes. Served with traditional tea or coffee & a small bottle of Prosecco.

## Three Course Dinner
Enjoy a three course dinner in our Orangery Restaurant.

## Sunday Lunch
Enjoy a three course Sunday lunch with coffee.

## Overnight Stay for Two
Enjoy an overnight stay for two people including breakfast.

## Staycation
Enjoy a date night with a loved one on a Friday, Saturday or Sunday. Stay overnight and enjoy a 2 course dinner in our restaurant with a bottle of house wine and a delicious breakfast.

## Overnight Stay for Two with Dinner
Enjoy an overnight stay for two people including breakfast and a 3 course meal in our restaurant.



All vouchers are available to purchase on our website.
www.westretfordhotel.co.uk



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