



# CHRISTMAS 2025

*at*



**NOTTINGHAM VENUES**

— ONE DESTINATION • ENDLESS POSSIBILITIES —

# CELEBRATE THE SEASON IN STYLE

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Get ready to sleigh this festive season with our Christmas party nights, festive lunches, and a spectacular New Year's Eve celebration!

Whether it's the office party of the year or a team get together, our venue has everything you need to eat, drink, and be merry without the planning stress.

Located in the beautiful grounds of the University of Nottingham, our festive packages are available at East Midlands Conference Centre, the Orchard Hotel, Bramleys restaurant, the Jubilee Hotel and Conferences, and the iconic Trent Building.

**Sounds like the one for you?**

To find out more or to secure your booking, please contact our sales team using the details below:

✉ [events@nottinghamvenues.com](mailto:events@nottinghamvenues.com)

☎ 0115 876 0900

**[Nottinghamvenues.com](https://www.nottinghamvenues.com)**

(Please note all prices are inclusive of VAT and service charge)

# CHRISTMAS *at* BRAMBLEYS

PRICE FROM £25 PER PERSON

## STARTERS

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**Smoked chicken terrine mousse** with mushroom ketchup

**White crab** pickled apple, filo pastry & dill

**Mulligatawny soup** yoghurt & pomegranate

**Onion chawanmushi** madeira jus, crispy onion & chives

## MAINS

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**Roast Turkey Ballotine** roast potatoes, carrots, honey & thyme roast parsnip, pigs in blankets

**Curried monkfish** onion bhaji, pak choi, mango, coconut cream sauce

**Truffle rav's** black truffle, cep & walnut puree kale

## DESSERTS

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**Chocolate delice** miso caramel, raspberry

**Traditional Christmas Pudding** With Brandy sauce

**Sweet potato & walnut cake** candied walnut, rum ice cream

**Local Cheese & Quince** with selection of wafers & preserves



# FESTIVE MENU

at the



**EAST MIDLANDS**

CONFERENCE CENTRE



**Price from £55.95  
per person**

## STARTERS

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**Cumin & Ginger Spiced Carrot soup**, with Toasted Pumpkin Seeds

**Apple Cider & Grain Mustard Rarebit**, with Chive Oil & Crispy Leeks

**Salmon Rilette, Lemon & Parsley Aioli**, Herbed Sourdough Croutons & Pickled Cucumber

**Porcini Mushroom Arancini**, Truffle Velouté & Lemon Thyme

## MAINS

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**Turkey Paupiette**, Pork & Sage Stuffing, Pig in Blanket, Roast Potatoes, Glazed Carrot & Parsnip, Redcurrant Sauce

**Slow Cooked Beef Shin**, Balsamic Glazed Roscoff Onion, Horseradish Mash, Glazed Carrot & Parsnip, Roasting Gravy

**Basil & Sunflower Pesto Crusted Salmon**, Roast Potatoes, Glazed Carrot & Parsnip, Pepper & Tomato Sauce

**Tahini Roast Aubergine**, Apricot & Lemon Quinoa, Confit Garlic Plant Based Yoghurt dressing, Harissa Oil

## DESSERTS

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**Dark Chocolate Truffle Torte**, Mascarpone & Candied Orange

**Toffee Apple Crumble Cheesecake**, Vanilla Ice Cream & Brittle Crumb

**Traditional Christmas Pudding**, Brandy Sauce & Clementine Syrup

**Lemon Meringue Pie**, Raspberry & Mint Compote



# TRENT BUILDING CHRISTMAS MENU

Please choose one starter, one main course and one dessert for all your guests with a vegetarian/plant-based alternative where applicable

FROM £32 PER PERSON (PLUS VAT)

## STARTERS

All served with a freshly baked artisan bread and Butter or plant Butter (VE DF) NCGI bread is available.

### Rich Tomato & Basil Soup

Swirled with cream & basil oil & garlic & herb croutons (V)

### Roast Parsnip & Apple Soup

Enriched with plant cream, parsnip crisps & curry oil (VE NCGI)

### Smoked Salmon & Buttery Potted Crab

Gochujang spiced avocado, pickled fennel (F C)

### Chicken Liver & Cognac Parfait

Sour cherry compote, sweet & sour pickled onion, toasted brioche

### Grilled Goats Cheese

Herby malted crouton, mulled beetroot chutney, watercress, sherry vinegar dressing (V) (NCGI available)

## MAINS

### Roast Turkey Ballotine

With pork stuffing & bacon, marmalade glazed pig in blanket, mulled cranberry compote, rich jus, beef dripping Roast potato, maple glazed winter vegetables (NCGI available)

### Slow Cooked Beef

Red wine, pearl onions, dry cured bacon & chestnuts, buttery mashed Potato, maple glazed winter vegetables (NCGI)

### Mushroom, Leek, Thyme, Spinach, Cheese & Chestnut Wellington

Jus, buttery mashed potato, maple glazed winter vegetables (V)

### Plant Based Cauliflower Cheese Tart

Herb dressing, Roast potato, maple glazed winter vegetables (VE NCGI)

### Baked Pollock

Garlic & herb crumb, sweet pepper piperade, buttery mashed Potato, garlic & herb dressing (NCGI)

## DESSERTS

### Christmas Cheesecake

Vanilla Cheesecake, raspberry coulis, white chocolate & crushed meringue (V)

### Guinness Sticky Toffee Pudding

Toffee sauce, honeycomb ice cream (V)

### Traditional Matthew Walkers Christmas Pudding

Icing sugar & brandy sauce (V)

### Plant based & NCGI Chocolate truffle torte

Pistachio crumble, non-dairy ice cream (VE N NCGI)

**Inclusive of tea or coffee, chocolate mint crisp and plastic free festive crackers**

Please reserve in advance. If you have a food-related allergy/intolerance or specific dietary requirements, please let us know. Full allergen information for all our festive menus is available on request.

V-Vegetarian | VE-Plant based | NCGI -Not containing gluten ingredients

N-Contains nuts | DF- Made without dairy | F - Fish | C - Crustaceans.

# Christmas

AT  
THE



## LUNCH

### STARTER

**Roasted Celeriac Soup**  
Bacon, chestnut & sage pesto  
(VG option available)

### MAIN

**Turkey Roulade**  
Pigs in blankets, roast potato,  
seasonal vegetables

**Squash Wellington**  
Seasonal vegetables, tomato  
coulis

### DESSERT

**Rich Brandy Lace Christmas  
Pudding**  
Brandy cream sauce

### TO FOLLOW

**Coffee & Mince pie**  
£3.95

**FROM £18.95  
PER PERSON**

## DINNER

### STARTER

**Roasted butternut squash &  
sweet potato soup**  
(VG)

**Venison Pate**  
Chestnut & Armagnac

### MAIN

**Turkey Roulade**  
Pigs in blankets, roast potato,  
seasonal vegetables

**Poached Salmon Fillet**  
Lemon & dill butter, crushed  
new potato, seasonal  
vegetables

**Carrot Wellington**  
Spiced marmalade, petit salad  
(VG)

### DESSERT

**Rich Brandy Lace Christmas  
Pudding**  
Brandy cream sauce

**Baileys Cheesecake**  
Fruit coulis & Chantilly cream

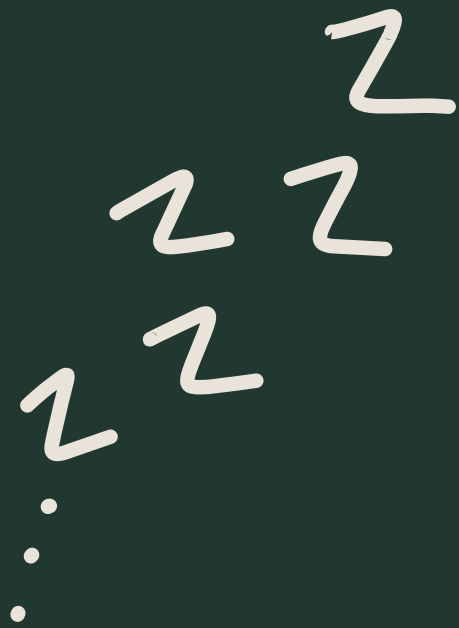
**FROM £49.95  
PER PERSON**





# WANT TO MAKE A NIGHT OF IT?

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Why let the fun end when the party's over? With not one but two hotels just a short distance away, you and your guests can celebrate into the early hours and then kick back in comfort.

Whether it's a well deserved lie-in after dancing the night away or a hearty breakfast with your team the next morning, we've got your overnight stay covered. No taxis, no stress, just a smooth finish to a sparkling night.

