







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 and the Jubilee Hotel and Conferences.

## Sounds like the one for you?

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

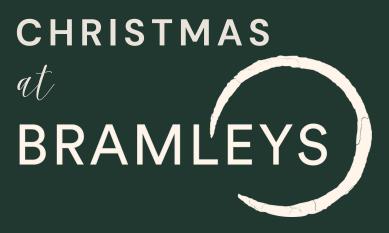
events@nottinghamvenues.com



**O115 876 0900** 

Nottinghamvenues.com

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



### PRICE FROM £25 PER PERSON

### **STARTERS**

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

**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**

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



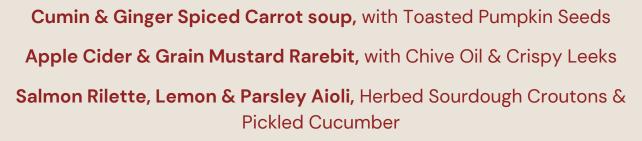


# **FESTIVE MENU**



Price from £55.95 per person

### **STARTERS**



Porcini Mushroom Arancini, Truffle Velouté & Lemon Thyme

### MAINS

**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**

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

# Phristmas 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

£3.95

# 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 17 IT?

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.





