



**NOTTINGHAM VENUES**

ONE DESTINATION • ENDLESS POSSIBILITIES



C H R I S T M A S

**ENJOY THE FESTIVE  
SEASON WITH US**

2024



## **Celebrate with us**

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At Nottingham Venues you can celebrate the most magical time of the year, set in the beautiful grounds of the University of Nottingham. Whether you're planning a festive get together with family and friends, your work party or a New Year extravaganza; with capacity for up to 850 guests we can cater for Yuletide celebrations of all sizes.

Available at our East Midlands Conference Centre, Orchard Hotel and The Jubilee Hotel & Conference Centre.

Discover it all. From festive lunches to party nights, we can help you make this season memorable.

Dont forget to share your memories with us by mentioning @nottinghamvenues

### How to book?

To make a booking please contact our sales team:

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

Telephone: 0115 876 0900

[nottinghamvenues.com](http://nottinghamvenues.com)

All prices include VAT & service charge

# 2024 SEASONAL SAVINGS

Make your Christmas celebrations extra special at Nottingham Venues with a wonderful range of offers on food, drinks, entertainment and accommodation.

## Drinks Packages

Have your drinks waiting for you at your table at a discounted rate, saving you time and money.

## Make a night of it

Make a night of your festive celebrations and stay the night at one of our hotels.

Special rates apply for party attendees, ask our team for more details.

## Early Bird Booking

Book and pay for your party in full by 30th September and save 10% on our packages.



# CHRISTMAS PARTY NIGHTS

Create a party night exclusively for you and your guests and look forward to all the merriment of Christmas with a traditional Christmas feel. Enjoy a festive cocktail on arrival, traditional three-course meal and set the tone for a night of fun and celebrations. After dinner, hit the dancefloor in true party spirit and dance the night away with our resident DJ and disco.



## Party Nights Dates

Enjoy a joiner or private Christmas party. Available throughout November & December, subject to availability.

In all locations across Nottingham Venues: East Midlands Conference Centre, Jubilee Hotel & Conferences and the Orchard Hotel.

Arrival from 7pm for an 8pm dinner. Wine and drinks can be pre-booked for your tables.

## Whats Included?

- ◆ Festive drink on arrival
- ◆ Entertainment
- ◆ Christmas decorations
- ◆ 3 course dinner per person

**£49.50 per person** (Sunday to Wednesday)

**£52.95 per person** (Thursday to Saturday)



## Joiner Christmas Party Night

Experience the magic of a Christmas market, with a festive twist! Step into our cosy indoor market at the East Midlands Conference Centre with street food stalls, twinkling lights, a DJ and holiday cheer.

Date: Saturday 14th December at 7:30pm

What's included? Choose from a selection of Christmas Market food stalls, DJ & disco and festive decorations.

**£39.50 per person**



# CHRISTMAS PARTY Menu.

Festive party menu, a choice of 1 starter, 1 main & 1 dessert each.

Only £49.50 per person Sunday-Wednesday •

£52.95 per person Thursday-Saturday.

## Starter

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### Middleback Ham Hock & Pea Terrine

Garçons H.P & molasses glaze,  
fig preserve

### Roasted Celeriac & Sage Soup

Chive oil (VE & GF)

### Severn & Wye Valley Beetroot Cured Salmon

Cucumber, apple, pickled  
ginger & fennel salad (GF)

## Main Course

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### Traditional Turkey Facit Poenis

Roast turkey, fondant potato,  
chantenay carrots, honey & thyme  
roast parsnip, pigs in blankets (GF)

### Seabass & Saffron

Seabass, olive oil & saffron  
crushed new potatoes, dill &  
lemon veloute (GF)

### Carrot & Winter Wellington

Carrot & winter spiced orange  
wellington, maple & thyme glazed  
parsnips, potato fondant & mulled  
braised red cabbage (VE)

## Dessert

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### Mango & Passionfruit Charlotte

Mango charlotte, passionfruit  
curd, alfonso mango sorbet

### Traditional Christmas Pudding

Brandy anglaise (GF)

### Chocolate & Orange Torte

Chocolate truffle torte, dark  
chocolate soil, candied orange  
sorbet (VE, GF)



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# FESTIVE MENU

## Lunches

£29.95 PP FOR 2 COURSES • £32.95 PP FOR 3 COURSES  
PRIVATE DINING OPTIONS AVAILABLE FOR OVER 50 PEOPLE  
THROUGHOUT DECEMBER

### Starter

**Chicken & Truffle Terrine**  
Free range chicken & malt terrine,  
truffle mayonnaise & watercress

**Celeriac & Sage Soup**  
Carmelised celeriac soup,  
sage oil (VE & GF)

**Severn & Wye Valley  
Salmon**  
Cured & cold smoked salmon,  
fennel & apple salad, yuzu  
dressing (GF)

**Goats Cheese &  
Pickled Walnut Parfait**  
Goats cheese parfait, pickled  
walnut emulsion, heritage  
beetroot (GF)

### Main Course

**Traditional Turkey**  
Roast turkey, fondant potato,  
chantenay carrots, honey & thyme  
roast parsnip, pigs in blankets (GF)

**Seabass & Lobster**  
Lemon & herb risotto, crispy leeks  
& lobster oil (GF)

**Butternut Squash & Sage  
Pine Nut Pithivier**  
With glazed carrots, braised  
red cabbage & kale (VE)

### Dessert

**Chocolate & Passionfruit  
Mousse**  
Dark chocolate & coconut  
mousse, passionfruit & mango  
sorbet, honeycomb (VE & GF)

**Traditional Christmas  
Pudding**  
With Brandy sauce (GF)

**Cherry & Almond Tart**  
Griotine cherry frangipane tart,  
Kirsch gel, vanilla ice cream

**Date & Toffee Pudding**  
Date & toffee pudding,  
butterscotch sauce (GF)

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 Suitable for vegetarians | VE Suitable for vegans | GF Gluten Free





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# New Years Eve

Gather your friends and family to welcome in 2025. Our New Years Eve celebration will start from the moment you arrive with canapes to start the night. You'll then enjoy a seven-course dinner, followed by coffee and petit fours. At midnight, we'll raise a glass as we count down to the New Year

## Arrival Canapes

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### Amuse Bouche

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Celeriac & Kings Meadow  
Honey soup with chive oil

### Starter

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#### Chicken & Truffle

Free range chicken & malt terrine,  
truffle mayonnaise & watercress

#### Celeriac & Walnut

Slow baked celeriac, caramelised  
walnut, cornishons, capers & mint

#### Goats Cheese & Pickled Walnut

Goats cheese parfait, pickled  
walnut  
emulsion, heritage beetroot (GF)

#### Beetroot & Salmon

Severn & Wye Valley beetroot cured  
salmon, fennel, apple & pink grape-  
fruit (GF)

## To Follow

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Cucumber & lemongrass  
Granita

## Main Course

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#### Beef & Cavolo Nero

Derbyshire beef, black garlic  
puree, cavolo nero & red wine

#### Venison & Fig

Venison loin, roast sprouts,  
caramelised fig, dark chocolate (GF)

#### Cod & Clam

Roast loin, Cornish clams, white  
wine & dill emulsion, bisque oil &  
sapphire (GF)

#### Gnocchi & Butternut

Pan fried gnocchi, butternut  
squash,  
wilted kale, pangrattato, sage

## Dessert

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#### Chocolate & Cherry

Bitter chocolate mousse, girottine  
gel, macerated cherries &  
chocolate soil (GF)

#### Apple & Cinnamon

Bramley apple tart tatin, cinnamon  
ice-cream, creme anglaise

#### Local Cheese & Quince

Selection of locally awarded  
cheeses, quince, wafers & pre-  
serves

## Petit Fours

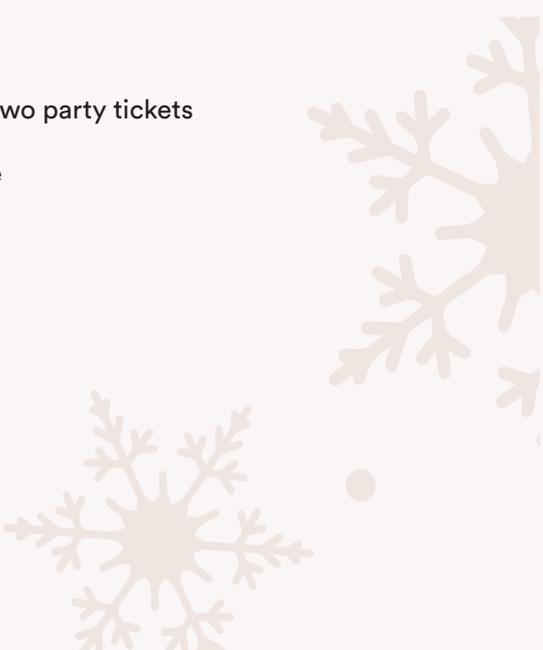
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Selection of petit fours  
served with coffees

**£99 per person**

£320 Double occupancy, bed and breakfast including two party tickets

All prices include VAT & service charge



# TRENT BUILDING CHRISTMAS MENU



£26.50 + VAT PP FOR 2 COURSES • £32.00 + VAT FOR 3 COURSES  
PLEASE CHOOSE ONE STARTER, ONE MAIN AND ONE DESSERT FOR ALL YOUR GUESTS  
WITH VEGETARIAN/PLANT-BASED ALTERNATIVE WERE APPLICABLE

## Starter



All served with a rustic bread roll and butter or plant butter (VE, DF, GF is available)

**Spiced Carrot & Lentil Soup**  
Enriched with coconut milk, finished with plant cream, herbs and toasted seeds (VE, GF, DF)

**Prawn & Melon Salad**  
Prawn, cantaloupe & galia melon salad, bloody mary-vodka cocktail sauce (GF)

**Chicken Liver Parfait**  
Chicken liver & cognac parfait, balsamic onion confit, pickled red onion salad, crisp raisin & cranberry toast

**Grilled Marinated Halloumi**  
Quinoa, tomatoes, broad beans, chickpeas, and mixed peppers and pomegranate (V, GF)

## Main Course



**Roast Turkey Ballotine**  
With sage & onion stuffing wrapped in bacon, roast potato, sauté sprouts, Christmas carrot, mulled cranberry compote and jus (DF, GF available)

**Slow Braised Beef**  
In stout with onions & mushrooms, gratin potato, Christmas carrot, cranberry & orange glazed red cabbage, red wine jus (GF)

**Plant Based Butternut Squash & Spinach Tart**  
With quinoa and seeds, roast potato, Christmas carrot, cranberry & orange glazed red cabbage, and jus (VE,DF)

**Brie and Beetroot Tart**  
With chestnut and walnut crumble, roast potato, Christmas carrot, saute sprouts and jus (V, N)

**Baked Hake Fillet**  
With oregano, thyme, garlic, cayenne, courgettes in tomato ragu, parsley potato, salsa verde (GF)

## Dessert



**Baked Vanilla Cheesecake**  
Mango, mango sauce, coconut ice cream (V)

**Sticky Toffee Pudding**  
Sticky toffee sauce, caramelised walnuts, pistachio ice cream (V)

**Plant Based Chocolate Cheesecake**  
Almond crumble, caramel sauce, vanilla ice cream (VE, N, GF)

**Christmas Pudding**  
Traditional Matthew Walkers Christmas pudding served warm, icing sugar & hot brandy sauce (V) Also available as not containing gluten ingredients with cream or brandy sauce or plant based with plant based cream (VE,DF)

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

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V Suitable for vegetarians | VE Suitable for vegans | GF Gluten free | N Contains nuts | DF Dairy free



# AFTERNOON TEA WITH SANTA

## Savoury

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Wiltshire ham and mustard

Turkey, orange & cranberry

Smoked salmon & citrus creme fraiche

Free range egg & cress mayonnaise

## Sweet

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Buttermilk & fruit scones, preserves & clotted cream

White chocolate & cherry brownie

Dark chocolate & chrry brownie

Almond & cinnamon mince pie

Clementine & gingerbread choux

## Vegan Savoury

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Roast butternut squash, pumpkin & plant based feta

Soya cream cheese & cucumber sandwich

Beetroot, radish & rocket

Violife & Orchard chutney

OR

## Vegan Sweet

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Fruit & plain scones with preserves

Chocolate & orange tiffin

Christmas cake

Millionaires shortbread

Pumpkin & cardamon doughnut

## Children

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Selection of ham, cheese & jam sandwiches

Buttermilk scones with jam and cream

Chocolate chip cookie sandwich

Marshmallows, meringue & chocolate

brownie bites, jam doughnuts

Rudolph gingerbread biscuits

Treat yourself to an afternoon tea and a special guest on Sunday 8th December at 2pm. Please choose either the savoury & sweet menu, the vegan or the childrens meny per person.

**£25 per adult & £15 per child**

Pre-booking only by emailing [events@nottinghamvenues.com](mailto:events@nottinghamvenues.com) or call 0115 876 0900.

Price includes meeting Santa and a gift per child.



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