



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

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

Telephone: 0115 876 0900

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 party nights
19th & 20th December**



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

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

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

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)



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





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

Amuse Bouche

Celeriac & Kings Meadow
Honey soup with chive oil

Starter

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

Cucumber & lemongrass
Granita

Main Course

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

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

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 PP FOR 3 COURSES
PLEASE CHOOSE ONE STARTER, ONE MAIN AND ONE DESSERT PER PERSON
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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AFTERNOON TEA WITH SANTA

Savoury

Wiltshire ham and mustard

Turkey, orange & cranberry

Smoked salmon & citrus creme fraiche

Free range egg & cress mayonnaise

Sweet

Buttermilk & fruit scones, preserves & clotted cream

White chocolate & cherry brownie

Dark chocolate & chrry brownie

Almond & cinnamon mince pie

Clementine & gingerbread choux

Vegan Savoury

Roast butternut squash, pumpkin & plant based feta

Soya cream cheese & cucumber sandwich

Beetroot, radish & rocket

Violife & Orchard chutney

OR

Vegan Sweet

Fruit & plain scones with preserves

Chocolate & orange tiffin

Christmas cake

Millionaires shortbread

Pumpkin & cardamon doughnut

Children

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 or call 0115 876 0900.

Price includes meeting Santa and a gift per child.



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