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.

Don't 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
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 1st 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: 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
  - Gartons 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

<table>
<thead>
<tr>
<th><strong>Starter</strong></th>
<th><strong>Main Course</strong></th>
<th><strong>Dessert</strong></th>
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</thead>
<tbody>
<tr>
<td>Chicken &amp; Truffle Terrine</td>
<td>Traditional Turkey</td>
<td>Chocolate &amp; Passionfruit Mousse</td>
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<tr>
<td>Free range chicken &amp; malt terrine, truffle mayonnaise &amp; watercress</td>
<td>Roast turkey, fondant potato, chantenay carrots, honey &amp; thyme roast parsnip, pigs in blankets (GF)</td>
<td>Dark chocolate &amp; coconut mousse, passionfruit &amp; mango sorbet, honeycomb (VE &amp; GF)</td>
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<tr>
<td>Celeriac &amp; Sage Soup</td>
<td>Seabass &amp; Lobster</td>
<td>Traditional Christmas Pudding</td>
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<tr>
<td>Carmelised celeriac soup, sage oil (VE &amp; GF)</td>
<td>Lemon &amp; herb risotto, crispy leeks &amp; lobster oil (GF)</td>
<td>With Brandy sauce (GF)</td>
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<tr>
<td>Severn &amp; Wye Valley Salmon</td>
<td>Butternut Squash &amp; Sage Pine Nut Pithivier</td>
<td>Cherry &amp; Almond Tart</td>
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<tr>
<td>Cured &amp; cold smoked salmon, fennel &amp; apple salad, yuzu dressing (GF)</td>
<td>With glazed carrots, braised red cabbage &amp; kale (VE)</td>
<td>Griotine cherry frangipane tart, Kirsch gel, vanilla ice cream</td>
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<tr>
<td>Goats Cheese &amp; Pickled Walnut Parfait</td>
<td></td>
<td>Date &amp; Toffee Pudding</td>
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<tr>
<td>Goats cheese parfait, pickled walnut emulsion, heritage beetroot (GF)</td>
<td></td>
<td>Date &amp; toffee pudding, butterscotch sauce (GF)</td>
</tr>
</tbody>
</table>

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 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, carmelised 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 grapefruit (GF)

To Follow

Cucumber & lemongrass Granita

Main Course
- Beef & Cavelo Nero Derbyshire beef, black garlic puree, cavolo nero & red wine
- Venison & Fig Venison loin, roast sprouts, carmelised fig, dark chocolate (GF)
- Cod & Clam Roast loin, Cornish clams, white wine & dill emulsion, bisque oil & samphire (GF)
- Gnocchi & Butternut Pan fried gnocchi, butternut squash, wilted kale, pangrattato, sage

Dessert
- Chocolate & Cherry Bitter chocolate mousse, girottine gel, mascerated 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 & preserves

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

**Starters**
- 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, 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
- 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 & cherry 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 menu 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.