



CHRISTMAS 2025

at



NOTTINGHAM VENUES

— ONE DESTINATION • ENDLESS POSSIBILITIES —

CELEBRATE THE SEASON IN STYLE



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

☎ 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

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

at the



EAST MIDLANDS

CONFERENCE CENTRE



**Price from £55.95
per person**

STARTERS

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

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

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

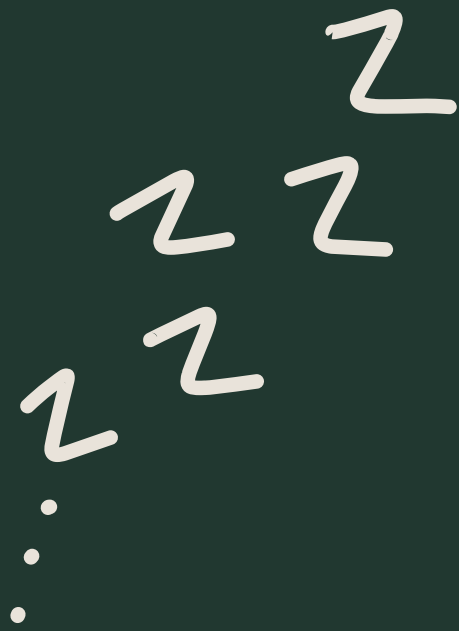
Fruit coulis & Chantilly cream

FROM £49.95
PER PERSON





WANT TO MAKE A NIGHT OF IT?



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.

