

CHRISTMAS FESTIVITIES 2019



Lakeside Pavilion

As you sip from a Pina Colada, you can soak up the electric atmosphere in our Lakeside Pavilion, with bright colours, bright lights, and moreover bright clothes! Not forgetting that it was of course the music that defined the era, so for entertainment you can enjoy the sounds of the decade from our in-house DJ as you dance the night away. The space can be tailored to party sizes ranging from 120 to 500 guests, with extensions being opened or reduced as necessary.

1776 Grand Ballroom

Elegant and ornate, our ballroom is the perfect venue for a sophisticated soiree. Spectacular for corporate entertaining, be it lunch or dinner for up to 100 guests, or up to 150 with a more informal layout.

Byron's Brasserie

For society lunches up to 60 people, or office parties up to 80, escape into a world of cocktails, cuisine and conversation.

DeColwyck Hall & John Carr Suite

A Rococo designed splendid interlinking hall in the south eastern wing, suited to family celebrations with majestic afternoon tea for up to 36 guests. Beside the Lakeside, the DeColwyck also serves as a VIP drinks lounge.

George Stubbs

A VIP suite with panoramic lake views for up to 10 guests.



The most Bohemian of all Christmas parties









"Fantastic 80's night. Venue looked amazing. Food was lush. Staff were fabulous very helpful. Will definitely attend another event here." Lauren Creighton





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The A Team

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£27pp

£120

£40

£108

£15

Singapore Sling, Two drinks vouchers, half a bottle of tekena sauvignon blanc / cabernet sauvignon, Jelly shot

Prince's Gin & Vodka Package

Choose a premium or flavoured gin or vodka: Hendricks, Rhubarb Gin, Grey Goose, Belvedere - served by the bottle (70cl) with your choice of either premium tonics, ginger beer, cloudy lemonade or cola

Back To The 80's

4 cocktails for £32

£19.95 Per Bottle (Preordered)

Purple Rain – vodka with blue curacao, lemonade and a splash of sirop de arenadine Pina Colada – dark rum with pineapple and a hint of coconut cream Pretty Woman – prosecco topped with chambord Top Gun – amaretto with southern comfort, sloe gin and orange juice

Our Christmas Choice Wine

Tekena sauvignon blanc / cabernet sauvignon £20.95 Per Bottle (On the night)

Beer Sink

4 x peroni, 4 x corona, 4 x budweiser & chilli nuts

Prosecco Pod

4 x bottles of Prosecco on ice with popcorn to share

B52's Shot Tray

Selection of 5 shots. Choose from Jäger, Tequila or Sambuca



Lakeside 80's Christmas Cracker

The party season kicks off in the fashionable style of the 80's. Dance to all-time greats as Colwick Hall present the best ever festive treat in 2019 with an 80's Christmas cracker. With vibrant colour and a themed menu taking you back to the best decade ever, make sure you have an outfit to match!

Lakeride

£44.50pp Fri-Sat Full shared party night experience

£35pp Thurs Menu & Disco (min. 100 people with private use)

Sun-Wed £25pp

Menu & Disco (min. 80 people with private use)



Fri-Sat £44.50pp Menu & Disco (min. 70 people with private use & entertainment)

Sun-Thurs Menu only:

Ballroom

Menu & Disco: £30pp (min. 30 people with private use)

£25pp





dress

£44.50pp

£25pp

Byrons

Fri-Sat

Menu & Disco

use & entertainment

Sun-Thurs

Menu only:

(min. 40 people with private

Menu & Disco: £30pp

(min. 30 people with private use)

The Shining

"Too Shy Shy" Creamed mushrooms set on homemade ciabatta bread (v)

"The Rellex" Brussels pate with a port and red currant chutney

Mad Max Main Course

Rock to the Auture" Beef Bourguignon Pie served with a red wine jus

"Breaklast Club" Chicken Kiev dressed with a creamed garlic sauce

"The Codlatter" Vegetarian lasagne with garlic focaccia and leaf salad (v),

Desperately Seeking Sweets

"Pac Man" Cornflake tart with a vanilla sauce

"Rubik's Cube" Lemon meringue with a raspberry ripple ice cream

Dietary requirements can be catered for when notified in advance.



A Chilling Surprise For A Starter

Above served with boulangere potatoes, wilted cabbage and braised carrots

Gestive Lunch 🗱

Available throughout December 2019 excluding Christmas Day, Boxing Day and New Years Eve.

Menu

Ideal for society and office lunches including the option for private hire.

Price

£18.95

for 2 courses

£21.95

for 3 courses

Starters

Cauliflower, Broccoli & Stilton Soup (v) **Prawn Cocktail** Chicken Liver Pate on Toasted Ciabatta, Orange & Onion Marmalade, Pine Nuts and Rocket

Main Course

Pan Roasted Cod Fillet, Spinach & Ricotta Tortellini, Olive Crumb and Tomato Fondue **Turkey Roulade, Pigs in Blankets, Roast Potatoes, Brussel Sprouts, Roasted Root Vegetables and Turkey Jus** Beef Bourguignon Pie served with Cheese Mash and Roasted Root Vegetables **80's Nut Cutlet, Crushed Roast Potatoes, Watercress Sauce and Roasted Root Vegetables (v)** 8oz Sirloin Steak served with a Vandyke Tomato, Mushrooms, Fat Chips & Peppercorn Sauce (Additional £5.00)

Dessert

Mince Meat Tart, Clotted Cream Ice Cream and Spiced Mulled Wine Syrup Black Forest Gateaux Cheesecake with Chocolate Sauce and Chocolate Shards Lemon Posset with Raspberries and Shortbread

Side Orders (Additional £4.25 each)

Brussels with Bacon Lardons, Halloumi Cheese & Chives with Tarragon Oil Cauliflower & Broccoli Cheese (v) Roasted & Braised Greens (v)





New for 2020

January... Back to School 80's Disco

Saturday 18th January 2020

£29.95pp to include themed three course menu, 80's music from our resident DJ and theming and décor match.



Jebruary...

NORTHERN SOUL & MOTOWN EVENING

Saturday 15th February 2020

£25.00pp to include themed three course menu and disco inspired from the era.



Let the party season last a little bit longer and book a January or February party night!

Starters

Cheese and onion flan with a crisp green salad (v)

Fish finger goujons with a pea puree and tartare sauce

Main Course

Minced beef and onion pie served with lumpy mashed potato and a pea and mint fritter

Chicken a la King served with a timbale of wild rice

Roasted vegetable lasagne served with garlic bread (v)

Desserts

Strawberry Jam and coconut sponge served with pink custard Butterscotch tart served with vanilla ice cream

Starters

Chicken kiev balls with tarragon and garlic butter

Giant vol au vent filled with creamed mushrooms and a parmesan crisp (v)

Main Course

Black peppered beef with duchess potatoes

Chicken chasseur with potato gratin

Ratatouille hot pot (v)

All the above served with buttered mange tout and carrots

Desserts

Knickerbocker glory cheesecake

Pineapple upside down cake served with coconut ice cream



A Christmas Carol Afternoon Tea



The most Dickensian Afternoon Tea Throughout December 2019

Scrooge's Sandwiches

Belle's blend of winter vegetables Cratchit's cucumber and cranberry cream cheese Tim's Turkey and stuffing Marley's maple glazed ham and mustard

Fezziwigs Fanciful Delights

White onion soup with a cheddar crouton Mrs Cratchit's beef pocket pie

Desserts of Christmas Past, Present and Future

Cranberry and orange scones with a clementine curd and einnamon clotted cream Mini Fruitcake with an almond topping Figgy pudding truffle One minute past midnight clock cookie Victoria Sponge

Served with a selection of tea and coffee



£26.95pp Sat & Sun 2 for £39 Mon-Fri Groups of 10+ get 10% off Children under 11 £13.50pp

Served between 12pm - 5pm



All dietary's can be catered for separately with advance notice.



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A perfect Christmas Day to enjoy with your family over a glass of prosecco and four course menu to follow. As usual a visit from Santa will make it extra special for the children.

Lakeside Christmas Day Menu

Starter

White onion and parmesan soup with a mushroom scone (v) Belly pork and apple fritters served with a barbeque chutney Smoked haddock and pea fishcake dressed with a mature cheddar sauce Beetroot and goats cheese terrine served with a wild rocket and pea shoot salad (v)

Main Course

Roasted Local Bronze Turkey served with a pork, sage and onion stuffing Blade of beef served with a red onion mash Fresh grilled sea bass laid upon a bed of moules mariniere Mushroom and stilton pithivier (v)

£55 per adult £27.50 per child Under 11's 2 course turkey and ice-cream

Dessert

All the above served with seasonal vegetables

Sticky toffee pudding served with a rich caramel sauce and vanilla bean ice cream Lemon and blueberry cheesecake • Traditional Christmas Pudding • Dark chocolate and black cherry roulade drizzled with a cherry liqueur and clotted cream

Arrival time: {]:00

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Ballroom & Byrons's Christmas Day Menu

Starter

Smoked chicken and sweet pea terrine with homemade bread and chutney Goat's cheese roulade dressed with herbs and beetroot (v) Prawn and lemongrass fishcake served with a Thai butter Cider and white onion soup served with a vegetarian parmesan crouton (v) Children welcome in Byron's only at £34.50 Under 11's 2 course turkey and ice-cream

Main Course

Roast rib of beef laid on a bed of caramelised carrots and leeks Spinach, mushroom and chestnut torte dressed with a rich garlic and herb sauce (v) Escallop of sea bass with sautéed smoked bacon, chicory and runner beans dressed with a red wine sauce Roasted bronze turkey served with a cranberry jus and seasonal accompaniments

All the above will be served with seasonal vegetables and potatoes

Desser

Granny smith apple and frangipane tart served with an elderflower custard Toffee and pecan tart served with a white chocolate ice cream Chocolate and orange mousse cake with gingerbread ice cream Plum pudding served with a brandy sauce

Arrival times: 12:00, 13:00, 14:00

Continental cheese plate served with an assortment of warm bread Coffee and homemade mince pies

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oxing Day

Enjoy a relaxing Boxing Day Lunch at Colwick Hall with our special menu served in our Byron's Brasserie.

Enjoy a three course meal followed by coffee for just £28.95pp or £15pp for under 11's for a smaller portion of the menu.

Starters

Broccoli and blue cheese soup served with sea salt snippets (v)

Smooth chicken liver pate with herb crostini and red onion chutney

Homemade fish goujons with a lemon and lime crème fraiche

Warm sun blushed tomato and butternut squash tart served with a fresh herb salad (v)

Main Course

Belly Pork and Derbyshire pork sausage served with a Dijon mustard mash, dressed with deep fried onions

Roast beef served with caramelised vegetables and a traditional Yorkshire pudding

Luxury fish pie dressed with a cheddar mash

Roasted baby onion and gruyere strudel served with a watercress sauce (v)

Dessert

Apple and blackberry crumble served with a caramel ice cream

Toffee and Pecan Roulade served with double cream

Chocolate cheesecake brownie served with chocolate sauce

Lemon tart with raspberry ripple ice cream



Christmas Break Special

Two night Christmas break from £189 per person based on two adults sharing.

- Two night break in our Executive Room
- Christmas Day Lunch in our
- Lakeside Pavilion
- Breakfast Included

Supplement of £30 per person applies for Superior Room.

Book early on: 0115 9500 566 or email: reservations@colwickhallhotel.com

Party Night Accommodation

Book your bedroom whilst organising your Christmas party and receive concessionary rates **from £109** for an executive room.

Rate is per room per night based on two adults sharing and includes breakfast.



STRIKE A POSE AT THE COLWICK HALL NYE



logue Ball

artises of

Timeless fashion and unparalleled music rewinds

you to the heyday of the 80s vogue ball. Dressing

costume possibilities are endless!

There ain't no party like an 80's party!

BOT TO

up has always been a huge part of New Year's Eve, and with so many iconic styles to be recreated the

Begin with a glass of prosecco and canapes followed

by our four course dinner in our Lakeside Pavilion or

Byron's Brasserie. Continue the celebrations to the

2020 countdown with our disco, piper and fireworks.



Gtonten

Thai chicken skewer served on a bed of coconut rice

Wild mushroom, beetroot and red wine crumble with whipped goat's cheese and a savoury granola (v)

Butternut squash, coconut and pickled ginger soup (v)

Prawn and crab Tian dressed with watercress and served with buttered sour dough

Main Course

Three bone lamb rack served with soft onions placed upon a bubble and squeak cake served with a red jus and buttered beans

Grilled halibut and langoustines with smoked haddock risotto and shellfish broth

Beef wellington, truffle pomme fondant with spring onion, roast baby vegetables and a madeira jus

Heritage tomato tart with a courgette and basil salad and herbed crushed potatoes (v)

Dessent

Chocolate truffle torte served with hazelnut ice cream and caramel sauce and praline

Morello cherry tarte tatin dressed with amaretto cream and vanilla ice cream

Coconut milk and raspberry panna cotta

Traditional English cheeseboard served with warm walnut bread and homemade chutney

Cottee and Truttles

Times

£65 per person With canapés and drink *Ententainment* Disco, Piper, Fireworks

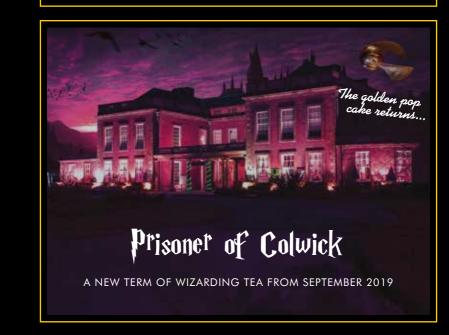
19:00 Arrival with prosecco 20:00 Dinner service 22:00 Disco with DJ 12:00 Piper & Fireworks 01:00 Carriages



Colwick Hall, Colwick Park, Racecourse Road, Nottingham, NG2 4BH T. 0115 950 0566 E. reservations@colwickhallhotel.com colwickhallhotel.com







TERMS & CONDITIONS - CHRISTMAS PARTIES

- A £10 deposit per person will confirm your booking.
- The final balance and confirmation of final numbers (including any dietary requirements) is due 4 weeks prior to the date of your party.
- All monies paid are Non-Refundable and Non-Adjustable/Transferable.
- · Bookings made less than 1 month prior to the event will require full payment at the time of booking.

Telephone 0115 9500 566 for more information.