



COLWICK HALL

Christmas & New Year 2021

AT COLWICK HALL



Welcome Back

Its been a long couple of years and we simply cannot wait to welcome you back this Christmas.

Whilst events have been on pause, we have formulated some excellent food and drink offerings for you, be it a work do, private Christmas gala, or a relaxed dinner and even the infamous 'Friends' inspired 'Foodies' Afternoon Tea, we welcome you to indulge this Christmas at Colwick Hall.

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The Venue

LAKESIDE PAVILION

The Lakeside Pavilion is the ideal venue for large Christmas and New Year celebrations, accommodating up to 500 guests. Popular for both shared and private Christmas party nights. It is set alongside the lake overlooking the country park which makes for a most exquisite setting. The Lakeside Pavilion has its own garden area, private bar, stage and dance floor.

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.



Festive Lunch & Dinner

BYRON'S BRASSERIE

Available throughout December 2021, excluding Christmas Day and New Years Eve.

Menu

STARTERS

Parsnip & Apple soup with Rosemary sea salt croutons (v)
Duck & Orange pâté with cranberry chutney, crostini & Dressed leaves
Crayfish, Avocado, Fennel Salad with chilli and lime dressing

MAINS

Turkey Roulade, Pigs in blankets, Roast Potatoes, Roasted Root vegetables, Brussel Sprouts and Turkey jus
Pressed Blade of Beef, Champ Mash, Spiced Red Cabbage, Seasonal Vegetables & Red wine jus
Pan fried Salmon, Saffron & Pea Risotto with Asparagus & Rocket Pesto
Spiced sweet potato Roulade with Roast Potatoes, Roasted Root Vegetables, Brussel sprouts & Tomato fondue (v)
Slow Roasted Belly Pork, Champ Mash, Sauteed Greens and seasonal vegetables with a rich jus
Sirloin Steak, roast tomato, flat cap mushroom, fat chips and crushed peppercorn sauce (Supplement £5)

DESSERT

Christmas Pudding with Brandy Sauce
White Chocolate Cheesecake with Strawberry & Chocolate Sauce
Clementine Tart, Lemon Curd, Vanilla creme
Warm Cranberry Bread & Butter Pudding with crème Anglaise and Baileys ice cream

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



AVAILABLE ON
BOXING DAY!

Lakeside Party Nights

Entertain clients, colleagues and chums to a fabulous Christmas party in the Lakeside Pavilion. Lavishly decorated in a winter wonderland theme, you and your guests can enjoy a private party or choose to join a party night. A sumptuous 3 course festive menu awaits and dance the night away courtesy of our resident DJ.



Drink Packages

LAKESIDE PACKAGE

Gin Sling, Two drinks vouchers, half a bottle of Tekena Sauvignon Blanc / Cabernet Sauvignon

£27PP

FLAVOURED GIN PACKAGE

Choose a premium or flavoured gin: Hendricks or Bombay Sapphire, Rhubarb or Raspberry Gin, Peech Boe Hibiscus or Spit Roast Pineapple Gin – served by the bottle (70cl) with your choice of either premium tonics, ginger beer or lemonade. Choice of premium vodkas also available.

£120

COCKTAILS

4 COCKTAILS FOR £32

Cranberry Mojito - A refreshing mix of fresh mint and lime juice with white rum and cranberry
Raspberry Chambord - Prosecco Royale topped with Chambord
Winter Wonderland - A creamy feel good concoction of coconut, vanilla vodka and crème de cocoa on ice
Bakewell Fizz - A festive blend of disaronna amaretto, cherry liquer and prosecco

OUR CHRISTMAS CHOICE WINE

Tekena Sauvignon Blanc / Cabernet Sauvignon

£20.95 PER BOTTLE (PREORDERED)

£21.95 PER BOTTLE (ON THE NIGHT)

BEER SINK

4 x Peroni, 4 x Corona, 4 x Budweiser & Chilli Nuts

£40

PROSECCO POD

4 x bottles of Prosecco on ice with popcorn to share

£108

SHOT TRAY

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

£15

Menu

STARTERS

Pressed Ham Hock, Piccalilli and Crostini
Garlic Mushroom on Toasted Focaccia Bread with Rocket Parmesan Salad (v)

MAINS

Pan Roasted Chicken Fillet with Dauphinoise Potato, Glazed Carrots and Greens
Pressed Belly Pork, Bubble and squeak, Glazed Carrots and Greens
Roast Vegetable Parcel, Dauphinoise Potato, Glazed Carrots, Greens, Sundried Tomato Dressing (v)

DESSERT

Lemon Cheesecake with Scotched Meringue & Lemon Curd
Chocolate Truffle Cake, Chocolate Sauce & Raspberries

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

Price
£44.50
Per Person

Times

19:00 Drinks Reception

20:00 Dinner service

22:00 Entertainment

1am Carriages



Christmas Day

IN THE HALL

A perfect Christmas Day to enjoy with your family over a glass of prosecco and five course menu to follow. As usual a present from Santa will make it extra special for the children. Adults only in the Grand Ballroom and children welcome in Byron's and all other dining rooms.

Prices

£69 per adult
£34.50 per child

Under 11's 2 course
turkey and veg cream



Menu

STARTERS

Cappuccino of Wild Mushroom Soup with Croutons (v)
Gravlax of Scottish Salmon, Rochelle of Cream Cheese,
Beetroot & Water Cress
Whipped Goat Cheese, Honey Roasted Fig, Pear Puree
with Rocket & Parmesan (v)
Smoked Chicken & Pancetta Larine with Mango Salsa,
Chilli Jam, Toasted Sour Dough bread

MAINS

Traditional Roast Turkey breast, Pork & Onion Stuffing,
Pigs in Blankets, Goose fat Potato sautéed Brussel, Root
Vegetables, with Turkey jus
Confit shoulder of Lamb, Koffman Cabbage, Rosemary
fondant Potato with redcurrant jus
Oven Baked Cod Loin, Spring onion & Ginger Potato
Rosti with Greens and Laksa
Roasted Pepper & Brie Roulade, sautéed chestnut
Mushroom and Asparagus with herb sauce (v)

DESSERT

Traditional Christmas Pudding with Brandy Sauce
Irish Coffee Brûlée, Sable Biscuits with Praline Toffee Sauce
Yuzu Cake, Lemon Curd, Seasonal Berry Compote,
Orange Sorbet
Vanilla Panacotta with Winter Berry Compote

CONTINENTAL CHEESE PLATE WITH ONION
MARMALADE, WAFERS AND GRAPES

COFFEE AND MINCE PIES



ARRIVAL TIMES:

12:00 / 13:00 / 14:00

New Years Eve

Begin with a glass of Prosecco and canapés followed by our four course dinner in our Byron's Brasserie, Grand Ballroom or Lakeside Pavilion. Continue the New Year's Eve celebrations by partying to all the latest hits played by the resident DJ.

Menu

STARTERS

Chilli and Coriander Chicken, Sticky Coconut Rice,
Asian Slaw and Lime Dressing
Vine Tomato Soup, Rocket Pesto and Focaccia Crouton (v)
Carpaccio of Peppered Beef Fillet, Truffle Parmesan, Rocket
Salad and Beetroot Relish
Cornish Crab Cake, Guacamole, Sea Herbs and Pink
Pickled Ginger

MAINS

Roast Rump of English Lamb, Dauphinoise Potatoes with
Red Currant jus
Crispy Duck Breast with Stir Fry Vegetables with
Vegetable Spring Role with Spicy Plum and
Ginger Sauce (v)
Pan Fried Sea Bream Clam and Mussel Risotto
with Sea Vegetable
Mediterranean Vegetable Parcel with Dauphinoise
Potato with Herb Sauce Fondue (v)

DESSERT

Vanilla Panna cotta with Winter Berry Compote
Cranberry & White Chocolate Bread and Butter Pudding
with Custard
Taste Art Citron, Raspberries & Vanilla Cream
Warm Chocolate Brownie with Chocolate Sauce
& Vanilla Ice Cream

Price

£72 per person
With canapés and drink

Entertainment
Disco, Piper, Fireworks

Times

19:00 Arrival with prosecco

20:00 Dinner service

22:00 Disco with DJ

12:00 Piper & Fireworks

01:00 Carriages





Staying AT COLWICK HALL

F.O.O.D.I.E.S

AFTERNOON TEA

Due to popular demand we are bringing back our 'Foodies' afternoon tea, with a Christmas twist.

JOEY REALLY, REALLY LOVES SANDWICHES

ROSS'S THANKSGIVING MOIST MAKER

Turkey, bacon, stuffing club - served on white bread

PHOEBE'S HOUMOUS ATTACK

Roasted red pepper and houmous - served on wholemeal bread

'ROSS IS FINE'

Mexican five bean, cheese and salsa wrap

CHEF MONICA'S SAVOURIES

'ROSS CAN'T FLIRT'

Margarita pizza

'HE'S HER LOBSTER'

Seafood and lobster bisque - served in little espresso cups

JOEY DOESN'T SHARE FOOD!

'I NEED A PLAN TO GET OVER MY MAN'

Citrus scones served with clotted cream & blackberry jam

'PHOEBE'S GRANDMOTHERS' SECRET RECIPE'

Homemade chocolate chip cookies

CHANDLERS STOLEN CHEESECAKE

Vanilla cheesecake

RACHEL'S 'SPECIAL' TRIFLE

Traditional English strawberry trifle (v)

CENTRAL PERK COFFEE CAKE

Rich mocha cake with espresso cream

GUNTHER'S FINEST TEA & COFFEE



Prices

£26.95PP
SAT & SUN

2 FOR £45
MON-FRI

Groups of 10+
get 10% off
Children under 11
£13.50pp



SERVED:

Between 12pm - 5pm

PARTY NIGHT ACCOMMODATION

Book your bedroom whilst organising your Christmas party and receive concessionary rates from £99.

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



CHRISTMAS BREAK SPECIAL

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

- Two night break in our Standard Room
- Christmas Day Lunch
- Breakfast Included

Supplement from £30 per person applies for Deluxe, Luxury and Signature Suites.

Book early on:

0115 9500 566 or email:

reservations@colwickhallhotel.com





COLWICK HALL

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.
 - In the event that dates are impacted by government restrictions then payments will be rolled forward to a postponed date.
- Telephone 0115 9500 566 for more information.