



Merry Christmas



Bestwood Lodge

Festive Party Nights



BOOK YOUR BEST CHRISTMAS PARTY YET!

Celebrate Christmas in style with colleagues and friends with a fun-filled Christmas night out. Enjoy a sumptuous four course dinner, followed by a disco to dance the night away.

THURSDAYS £29.95 | FRIDAYS & SATURDAYS £37.95

6:30pm | Bar open for pre-dinner drinks,
7:30pm | Delight in our delicious four-course festive dinner
9:00pm | Dance the night away with our resident DJ
Midnight | Carriages

STARTERS

Spiced Tomato Soup with garlic croutons (ve, gf*)
Marinated Mozzarella with cherry tomatoes, dressed rocket, pine nuts and a balsamic reduction (v)
Pressed Ham Hock with fine herbes and homemade piccalilli (gf)

MAINS

Roast Norfolk Turkey served with pork & cranberry stuffing, chipolata, roast potatoes, winter vegetables and rich red wine gravy (gf*)
Meltingly Tender Blade of Beef slow cooked in red wine, with seasonal vegetables, potato gratin and a red wine jus (gf)
Mushroom, Brie & Cranberry Wellington with roast potatoes and seasonal vegetables (v)
Baked Fillet of Salmon with herb-crushed new potatoes, tenderstem broccoli and a provençale sauce (gf)

DESSERTS

Chocolate Truffle Tort with crème anglaise & chocolate sauce (v)
Traditional Christmas Pudding with warm brandy sauce (v)
White Chocolate & Raspberry Chesecake with raspberry coulis (v)

COFFEE AND MINCE PIES

ve = vegan, v = vegetarian, gf = gluten free, gf* = gluten free on request

**OUR PRIVATE ROOMS ARE AVAILABLE FOR FESTIVE FUNCTIONS
ON VARIOUS DATES THROUGHOUT DECEMBER**



Festive Lunches & Dinners

Available throughout December
pre-booking required

FESTIVE LUNCH

MONDAY TO THURSDAY

2 COURSES £20.95

3 COURSES £23.95

FRIDAY & SATURDAY

2 COURSES £23.95

3 COURSES £27.95

FESTIVE DINNER

3 COURSES £32.95

STARTERS

Spiced Tomato Soup with garlic croutons (*ve, gf**)

Pressed Ham Hock with fine herbs and homemade piccalilli

MAINS

Roast Norfolk Turkey served with pork & cranberry stuffing, chipolata, roast potatoes, winter vegetables and rich red wine gravy (*gf**)

Mushroom, Brie & Cranberry Wellington with roast potatoes and seasonal vegetables (*v*)

Baked Fillet of Salmon with herb-crushed new potatoes, tenderstem broccoli and a provençale sauce (*gf*)

DESSERTS

Chocolate Truffle Tort with crème anglaise & chocolate sauce (*v*)

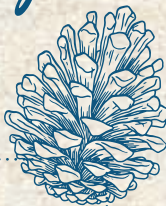
Traditional Christmas Pudding with warm brandy sauce (*v*)



Christmas Day Carvery

Lunch will be served from 12.00 noon.
Enjoy a four-course carvery lunch with festive hats and crackers.

ADULTS £78.95 | CHILDREN UNDER 10 YEARS £43.00
INFANTS UNDER 3 YEARS £19.00



STARTERS

- Butternut Squash & Chestnut Soup** with herb croutons (*ve, gf**)
- Chicken, Pancetta & Cranberry Terrine** with red onion chutney, sherry reduction, melba toast (*gf**)
- Scottish Oak Smoked Salmon** with a crayfish cocktail (*gf*)
- Wild Mushroom & Caramelised Onion Tart** with red onion & port marmalade, dressed watercress (*v*)

MAINS

- Roast Norfolk Turkey** served with pork & cranberry stuffing (*gf**)
 - Roast Sirloin of Beef** with Yorkshire pudding (*gf**)
 - Roast Loin of Pork** with crackling and baked apple (*gf*)
 - Roasted Aubergine** with braised rice, tomato salsa (*ve*)
 - Pan-roasted Halibut** with a herb crust, fine beans, buttered chive mash, red pepper sauce
- All served with a fine selection of winter vegetables and a rich red wine gravy*

DESSERTS

- Traditional Christmas Pudding** served with a Cointreau sauce (*v, gf**)
- Baileys Cheesecake** with honeycomb and chocolate sauce (*v*)
- Poached Pear** mulled wine syrup, vanilla ice cream (*ve, gf*)
- Selection of British Cheeses** with biscuits, celery & grapes (*v*)



COFFEE AND PETIT FOURS

Christmas Day Private Dining

A "home from home" Christmas. Enjoy Christmas with family and close friends in one of our festively decorated private function rooms. We aim to create that family Christmas atmosphere without any of the stress.

Minimum numbers apply

New Year's Eve

£59.95 PER PERSON

A superb evening of entertainment. A sumptuous dinner, a great party atmosphere and our fantastic resident DJ make up the essential ingredients to bring in the New Year.

7:00pm | Drinks will be served in the Bar

7:45pm | Delight in our delicious three-course festive dinner

9:30pm | Dance the night away with our resident DJ

1:00am | Carriages

STARTERS

Chicken Liver Parfait with red onion jam and melba toast (*gf**)

Prawn Cocktail with marie rose sauce, avocado, little gem lettuce

Butternut Squash & Chestnut Soup with herb croutons (*ve, gf**)

MAINS

Meltingly Tender Blade Of Beef slow cooked in red wine, with seasonal vegetables, potato gratin and a red wine jus (*gf*)

Grilled Seabass with herb-crushed new potatoes, tenderstem broccoli and watercress velouté (*gf*)

Corn Fed Chicken Breast with dauphinoise potatoes, savoy cabbage, chasseur sauce (*gf*)

South Indian Vegetable Curry with pea & cumin pilau rice and poppadom (*ve, gf*)

DESSERTS

Strawberry & Prosecco Torte on a vanilla sponge with strawberry coulis (*v*)

Chocolate Truffle Tort with crème anglaise & chocolate sauce (*v*)

Glazed Treacle Tart vanilla ice cream (*ve*)



Celebrate & Stay Package

£129.95 PER PERSON | £50 SUPPLEMENT FOR SINGLE OCCUPANCY

Why not continue the celebration with our Celebrate and Stay Package, includes entrance to the New Year's Eve Dinner Dance, overnight accommodation in a double room and a relaxing buffet breakfast to start the New Year in style.





Boxing Day Lunch

This date is always popular, so book early to avoid disappointment!

Enjoy a fantastic three-course lunch, come and relax after the excitement of Christmas Day.
The Foyer Bar will be open with a welcoming roaring log fire from midday
with lunch served at 1.00pm.

ADULTS £37.50 | CHILDREN UNDER 10 YEARS £18.95

STARTERS

- Spiced Tomato Soup** with garlic croutons *(ve, gf*)*
- Prawn Cocktail** with marie rose sauce, avocado, little gem lettuce
- Pressed Ham Hock** with fine herbes and homemade piccalilli *(gf)*

MAINS

- Meltingly Tender Blade of Beef** slow cooked in red wine, with seasonal vegetables, potato gratin and a red wine jus *(gf)*
- Mushroom, Brie & Cranberry Wellington** with roast potatoes and seasonal vegetables *(v)*
- Baked Fillet of Salmon** with herb-crushed new potatoes, tenderstem broccoli and a provençale sauce *(gf)*

DESSERTS

- Traditional Christmas Pudding** with warm brandy sauce *(v)*
- Chocolate Truffle Torte** with crème anglaise & chocolate sauce *(v)*
- Baileys Cheesecake** with mulled fruit compote *(v)*



PRE-ORDER YOUR COFFEE AND MINCE PIES FOR £3.50 PER PERSON



Date of Function: Time:
No of Diners: Adults Children (under 10 yrs) Infants (under 3 yrs)
Group Name:
Organiser's Name:
Address:

.....Postcode:
Tel:.....
Email:

Type of Function (tick as appropriate) ☐ Festive Party Nights ☐ Festive Luncheon ☐ Festive Dinner
☐ Christmas Day Lunch ☐ Boxing Day Lunch ☐ New Year's Eve

Total Cost of Booking: £ Pre-ordered wines

A non-refundable deposit of £10 per person is required to confirm your booking
(£30 per person for Christmas Day and New Year's Eve).

☐ Sign me up for email communications about Christmas and other events

I (we) agree to all the above details, charges and the Terms and Conditions

Signature:Date:

Please return to:

Christmas Events, Bestwood Lodge, Bestwood Country Park, Arnold, Nottingham NG5 8HT

Email: christmas@bestwoodlodge.co.uk

TERMS AND CONDITIONS

The term "the Company" refers to Bestwood Lodge.

1. All verbal bookings will be treated as provisional and will be held no longer than 3 days pending receipt of the booking forms and the appropriate non-refundable deposit. 2. Confirmation of your booking will be sent and is your guarantee. Any booking that has not been confirmed will be released. 3. No refund of money paid will be made for cancellations or decreases in number of guests attending. 4. Monies paid for non-arrivals cannot be transferred to cover food, drinks or entertainment for other members of the party. 5. Full pre-payment will be required 28 days before the function. The number of guests paid for at 28 days before the function will become the final number for accounting purposes and in the event of a cancellation or a reduction in numbers a refund will not be given and any increase is subject to availability. Additional places booked after full payment has been made must be paid for at time of booking by debit/credit card. 6. All additional charges incurred during the evening must be settled prior to departure. 7. All menu pre-orders will be required 28 days before the function date. 8. No wines, spirits or soft drinks may be brought into the hotel by the client or guests for consumption on the premises. Unless prior consent of the management has been obtained and for which a charge will be made. 9. All evening functions are not suitable for under 18's, unless stated otherwise. 10. The Company reserves the right to remove food displayed within a suitable time period. 11. When the Company provides the event which includes any services supplied by third party company, it does

not give any warranty guarantee or other terms as to the quality, fitness for purpose or otherwise, but shall, where possible assign to the hirer the benefit of any warranty, guarantee or indemnity given by the person supplying the services to the Company. 12. Guests attending an event accept dancing at their own risk and the Company may not be held liable for any injuries. 13. Outside areas: the Company assumes no liability for injuries in these areas owned by the company. 14. The Company may at its absolute discretion change its festive program and will not be held liable other than the returns of all monies paid. 15. The Company reserves the right to rearrange the event to another room or offer an alternative date with reasonable notice commensurate with the number of persons wishing to attend on that date. 16. The festive meal shall be served promptly at the time stated and late arrivals will forfeit courses missed. 17. The disco commences shortly after the last course has been served. 18. The Company reserves the right to alter or amend any content and prices of the events and packages as necessary without prior notice. 19. The Company reserves the right to amend the terms and conditions at any time. 20. The Company reserves the right through its manager and authorised persons to refuse admission or remove from the premises any person considered to be behaving, or likely to be behaving in a manner prejudicial to the Company. The dress code for all our party nights is smart dress with the exception of New Year's Eve which is black tie. 21. The Organiser shall indemnify the Company against all costs, charges, claims, expenses, demands and liabilities incurred by or made against the Company as a result of any act or default or negligence of the Organiser or their guests. 22. The Company's decision will be final over determining any questions rising in relation to the interpretation of these terms and conditions. 23. All prices are inclusive of VAT at the prevailing rate.

Party Night Special Offers

Pre-order your wines and receive a 10% discount*

Stay after the party, room rates from £75

**Book a party of 10 or more before 1st September
and get one person free**

**Organisers of parties of 20 or more will get a
free meal for two in the Parkside Restaurant****

**Must be paid in full 28 days prior to the event*

***Must be booked before 31st January & taken 1st January - 5th February*



Bestwood Lodge

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