

*Join us for
the most wonderful time of the year!*



nuthurst grange
COUNTRY HOUSE HOTEL



It's the hap-happiest season of all ...

Whether you're looking for an indulgent festive meal, a relaxing afternoon tea or a more exuberant party night, you can be sure that a warm greeting awaits you this Christmas at Nuthurst Grange.

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Festive *Function* Menu

1ST - 24TH DECEMBER (Mon - Sat)

12:00 midday - 2:00pm & 6:00pm - 9:00pm (last order)

Served as part of our Christmas Party Night and Lunchtime Christmas Party packages

STARTERS

Maple Roasted Butternut Squash & Carrot Soup, Black Truffle Crème Fraiche (V)

Smoked Duck Breast, Celeriac & Toasted Oat Remoulade, Orange Gel, Thyme Oil (GF)

King Prawn & Salmon Terrine, Chicory & Endive Salad, Baby Capers, Lemon Dressing (GF, DF)

MAINS

Turkey & Sage Parcel, Pigs In Blankets, Fondant Potato, Toasted Chestnuts, Red Wine Sauce

Cod Fillet, Lemon & Parsley Crust, Fennel Crushed Potatoes, Spinach, Champagne Cream Sauce (DF)

Thyme & Garlic Marinated King Oyster Mushrooms, Pickled Red Cabbage,

Crispy Kale (VG, V, DF, GF)

DESSERTS

Traditional Christmas Pudding, Brandy Crème Anglaise (V)

Cranberry Crème Brulée, Vanilla Crème Fraiche, Rosemary Shortbread (V)

Trifle, Tangerine Compote, Vanilla Cream, Passionfruit Gel (V)

TO BOOK YOUR TABLE PLEASE CALL 01564 783972 (OPTION 2)



Festive *Canape* Menu

*Served as part of our Christmas Party Night
and Lunchtime Christmas Party packages*

Vegan Meat Ball, Rosemary Hummas

Honey Roast Pigs In Blankets

Beetroot Falafel, Horseradish Mayo

Smoked Salmon Lemon & Chive Mascarpone

Cranberry & Brie Wontons



Dining at Nuthurst Grange

Nuthurst Grange offers you an unforgettable dining experience. Superb food is beautifully prepared and presented in our festively decorated surroundings.

Imaginative menus embrace all that is best in both classic and modern British/French cuisine using the finest and the freshest produce available from first-class local suppliers.

Festive *Fine Dining* Menu

1ST - 24TH DECEMBER (Mon - Sat)

12:00 midday - 2:00pm & 6:00pm - 9:00pm (last order)

STARTERS

Maple Roasted Butternut Squash & Carrot Soup, Black Truffle Crème Fraiche (GF, V) - £8

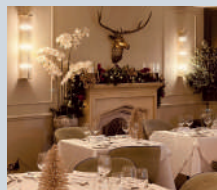
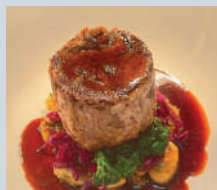
Smoked Duck Breast, Celeriac & Toasted Oat Remoulade, Orange Gel, Thyme Oil (DF) - £9

King Prawn & Salmon Terrine, Chicory & Endive Salad, Chive Oil (DF GF) - £9

Smoked Mackerel, Cured Trout, Capers, Pickled Fennel, Lemon Gel, Fennel Cress - £11

Goose Rilette, Toasted Sourdough, Onion Marmalade, Pickled Beetroot, Mustard Mayonnaise - £12

Pumpkin Panna Cotta, Maple Roasted Nut Crumb, Pea Shoots, Pear Gel (GF, DF, VG) - £9



TO BOOK YOUR TABLE PLEASE CALL 01564 783972 (OPTION 1)

Allergen information:

Please advise our staff of any food allergies at the earliest opportunity, so they can assist with appropriate menu choices.

V - Vegetarian GF - Gluten Free VG - Vegan DF - Dairy Free

*With those holiday greetings and happy meetings
When friends come to call.*

MAINS

Turkey & Sage Parcel, Pigs In Blankets, Fondant Potato, Toasted Chestnuts, Red Wine Sauce - £25

Cod Fillet, Lemon & Parsley Crust, Fennel Crushed Potatoes, Spinach, Champagne Cream Sauce (DF) - £24

Thyme & Garlic Marinated King Oyster Mushrooms, Pickled Red Cabbage, Crispy Kale (VG, V, DF, GF) - £18

Carrot Risotto, Roasted Chestnut Crumb, Cep Mushrooms, Carrot Crisps, Parmesan Wafer - £18

Beef Fillet, Braised Cheek, Thyme & Truffle Mashed Potato, Roast Carrot & Beetroot, Morrel Mushroom Jus (GF, DF) - £33

Pan Seared Sea Bream, Parsley Crab & Clam Creamy Linguine, Cavolo Nero, Lemon Dressing - £27

DESSERTS

Traditional Christmas Pudding, Brandy Crème Anglaise (V) - £9

Cranberry Crème Brûlée, Vanilla Crème Fraîche, Rosemary Shortbread (V) - £9

Trifle, Tangerine Compote, Vanilla Cream, Passionfruit Gel (V) - £9

Bitter Dark Chocolate Mousse, Banana & Mango Sorbet, Chocolate Tuille, Orange Puree (GF, V) - £10

Pear & Almond Pudding, Black Cherry Cream, Pear Sorbet (V) - £9

Selection of British Cheese, Fig Chutney, Poached Grapes, Celery Ribbons, Savory Biscuits (V) - £12





£65.00 per person

(£4.95pp for Tea, Coffee
& Mince Pies)

Private Christmas Party

SATURDAY 9TH DECEMBER & FRIDAY 15TH DECEMBER

Experience the ultimate Private Christmas Party with us!
Choose your preferred date (subject to availability) for an exclusive celebration.
Enjoy the complete package, including a talented DJ, a delectable 3-course meal*,
and a choice of arrival drink per person (Prosecco, Kir Royale, Bottled Beer, or Soft Drinks).

We provide room hire to ensure privacy (minimum numbers apply), with arrival at 7pm,
dinner at 8pm, and festivities concluding at midnight.

Join us for an unforgettable evening of joy and merriment.
Book now for a memorable Private Christmas Party experience!

TO BOOK YOUR TABLE PLEASE CALL 01564 783972 (OPTION 2)

There'll be parties for hosting ...

Festive *Party* Night

SATURDAY 9TH DECEMBER &
FRIDAY 15TH DECEMBER

Includes:
Arrival Drink, 3 course meal* & DJ

**see Festive Functions Menu on pg 1*

Arrival: 7:00pm Dinner: 8:00pm
Carriages: 12:00 midnight

£59.95 per person

(£4.95pp for Tea, Coffee
& Mince Pies)





Marshmallows for toasting ...

Lunchtime Christmas Parties

Join us for a delightful Lunchtime Christmas Party filled with merriment and festive cheer. Our party dates are flexible, allowing you to choose any available date that suits you best.

Your experience will be complete with a delectable 3-course meal*, expertly crafted to tantalize your tastebuds and satisfy your cravings for holiday flavours.

Please note that room hire charges may apply, ensuring you have a dedicated space to enjoy the festivities in comfort.

Don't miss out on this incredible opportunity to celebrate the holiday season with friends, family, and colleagues. Book your Lunchtime Christmas Party today and create lasting memories in an enchanting setting.

**see Festive Functions Menu on pg 1*



£44.95 per person
(£4.95pp for Tea, Coffee
& Mince Pies)

TO BOOK YOUR TABLE PLEASE CALL 01564 783972 (OPTION 2)

Festive *Sunday Lunch* *Christmas Carol* Event

3RD, 10TH & 17TH DECEMBER

12:00 midday - 4:00pm

Indulge in an exquisite Sunday Roast to celebrate the festive season, and afterward, take a refreshing stroll or enjoy the comfort of our lounges.

Partake in the joyful atmosphere alongside local friends and fellow guests as we gather for a heartwarming Carol Singing event that is guaranteed to fill you with the enchanting spirit of Christmas.

£55.00 per person
£29.95 per child
(under the age of 12)



TO BOOK YOUR TABLE PLEASE CALL 01564 783972 (OPTION 1)

And carolling out in the snow!



TO BOOK YOUR TABLE PLEASE CALL 01564 783972 (OPTION 1)

Festive *Afternoon Tea*

1ST - 24TH DECEMBER (Mon - Sat)

12:00 midday - 4:00pm

SANDWICHES

Sliced Turkey Breast, Cranberry Sauce

Honey Roast Salmon, Dill Mayonnaise

Mature Cheddar & Fig Chutney (V)

Black Pepper Cream Cheese,
Charred Red Peppers (V)

Beef Pastrami, Gherkin Mayonnaise

SWEET TREATS

Cranberry and Plain Scones, Strawberry Jam &
Clotted Cream (V)

Milk Chocolate & Hazelnut Tart (V)

Cherry & Almond Macaroon, Cherry Centre (V)

Fruit Cake, Orange and Cinnamon Frosting (V)

Mince Pie

£29.95 per person

£19.95 per child
(under the age of 12)



£41.95 per person
£21.95 per child
(under the age of 12)

Festive Afternoon Tea with *Santa*

SATURDAY, 23RD DECEMBER

12:00 midday - 4:00pm

Santa: 1:00pm - 2:30pm

Christmas Day Menu

MONDAY 25TH DECEMBER

12:00 midday - 4:00pm

ARRIVAL DRINK & CANAPES

STARTERS

Maple Roasted Parsnip Velouté, Sage Crème Fraiche (V, GF)

Smoked Chicken & Ham Hock Terrine, Apple & Cider Chutney, Toasted Brioche, Pistachio Crumb

Cornish Crab & King Prawn Cocktail, Salted Cucumber Noodles, Dill Crème Fraiche, Caviar (GF)

Savoy Cheesecake, Candied Walnuts, Poached Grapes, Sherry Vinaigrette (VG, V, DF)

Compressed Melon, Roasted Fig, Raisin Chutney, Raspberry Vinaigrette (V, DF, VG)



TO BOOK YOUR TABLE PLEASE CALL 01564 783972 (OPTION 2)





There'll be much mistletoeing ...

MAINS

Traditional Christmas Turkey, Pigs in Blankets, Sage & Onion Stuffing, Chestnuts, Sprouts, Red Wine Sauce

7oz Fillet of Beef, Truffle Roasted Roots, Pickled Red Cabbage, Thyme Jus (GF)

Pan Seared Fillet of Brill, Creamy Smoked Haddock & Parsley Risotto, Pickled Fennel, Salsa Verdi (GF)

Roast Breast of Duck, Jerusalem Artichoke Puree, Roasted Beetroot, Rosemary Jus (GF)

Roasted Winter Roots Nut Roast, Curley Kale, Water Cress Cream Sauce (V, VG, GF, DF)

DESSERTS

Traditional Christmas Pudding, Vanilla & Brandy Crème Anglaise (V)

Tropical Fruit Savarin, Italian Meringue, Passion Fruit, Mango Gel (V)

Black Forrest Cheesecake, Honeycomb Shards, Chocolate & Cherry Ice Cream (V)

Selection Of British Cheeses, Poached Grapes, Celery Ribbons, Chutney & Biscuits (V)

Sticky Toffee Pudding, Caramel Sauce, Fruit, & Nut Ice Cream (V)

£149.95 per person
£74.95 per child
(under the age of 12)

Allergen information:

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And hearts will be glowing ...

Boxing Day Menu

TUESDAY 26TH DECEMBER

12:00 midday - 4:00pm

STARTERS

Honey Roast Sweet Potato & Butternut Squash Soup, Cumin Crème Fraiche (V, GF)

Duck Arancini, Charred Pak Choi, Sesame Bean Sprout & Pea Shoot Salad, Teriyaki Sauce

Beetroot Cured Salmon, Pickled Vegetables, Salsa Verdi (V, GF, DF)

Roasted Baby Beets, Horseradish Crème fraiche, Candied Pecans, Orange Gel (DF, V)

Chicken Liver Parfait, Toasted Sourdough, Red Onion Jam

£65.00 per person

£32.50 per child

(under the age of 12)

Allergen information: Please advise our staff of any food allergies at the earliest opportunity, so they can assist with appropriate menu choices.

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MAINS

Traditional Roast Sirloin of Scotch Beef, Carrot Puree, Yorkshire Pudding, Red Wine Sauce

Rosemary & Garlic Roast Leg of Lamb, Mint & Red Current Gel, Rosemary Jus (DF)

Roast Rack of Pork, Black Pudding Stuffing, Charred Apple, Rich Pan Jus

Seared Fillet of Sea Bass, Saffron Dauphinoise Potato, Buttered Greens, Champagne Cream Sauce

Bubble & Squeak, Sticky Red Cabbage, Roots, Cep Mushroom Cream (V)

DESSERTS

Dark Chocolate & Coffee Delice, Baileys Ice Cream, Orange Gel (V)

Banoffee Eton Mess, Caramel Sauce, Dehydrated Bananas (V)

Apple Cinnamon, Brioche Pudding, Crème Anglaise, Baby Apple (V)

Cherry & Coconut Bakewell Tart, Coconut Ice Cream (V)

Selection of British Cheese, Onion Chutney, Celery Ribbons, Poached Grapes, Savory Biscuits (V)



TO BOOK YOUR TABLE PLEASE CALL 01564 783972 (OPTION 2)

New Year's Eve Party

SUNDAY 31ST DECEMBER

Includes:

Saxophonist, Arrival Drink (Beer & Cocktail)
& Canapes, DJ, Four Course Meal and Tea & Coffee.

Arrival: 7:00pm Dinner: 8:00pm Carriages: 1:00am

£100 per person
(Bedrooms available
upon request).



New Year's Eve Menu

STARTER

Smoked Fish Terrine, Salt Cucumber, Scottish Crème Fraiche, Pickled Fennel

SORBET

Champagne & Strawberry

MAINS

Pan Roasted Fillet Of Beef, Black Truffle Royale Potato,
Honey Roast Carrot Puree, Morrel Mushroom & Thyme Jus

DESSERT

Dark Chocolate Delice, White Chocolate Whip, Honeycomb, Clementine Gel

TO BOOK YOUR TABLE PLEASE CALL 01564 783972 (OPTION 2)

When loved ones are near ...

BEDROOMS AVAILABLE UPON REQUEST.
TO BOOK A ROOM CALL 01564 783972 (OPTION 1)



It's the most wonderful time of the year!

Finish your evening off in style with a stay in one of our specially selected rooms.
From the cosy modern style rooms to the elegantly furnished suites,
there's a bedroom to suit every taste and preference.



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