

# Warmth & Wonder

*Celebrate Christmas at Nuthurst Grange*



nuthurst grange  
COUNTRY HOUSE HOTEL

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

A warm greeting awaits you this Christmas at Nuthurst Grange with expertly prepared meals, indulgent afternoon teas and fun party nights set in beautifully festive surroundings.

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## Festive *Canape* Menu

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

Maple & Wholegrain Mustard Pigs in Blankets (DF)

Smoked Mackerel Blini Lemon Caviar Cream Cheese

Camembert Parcels, Cranberry Sauce (V)

Meat Free Meatball, Rosemary & Garlic Hummus (DF, GF, V, VG)

Priced  
from £5.50pp

## Festive *Petit Fours*

*Served with Tea and Coffee at our Festive Party Nights, Festive Sunday Lunches and New Years Eve Party.*

White Chocolate Fudge (GF) Orange Turkish Delight (GF, DF, V, VG) Warm Mince Pie (V)



... With those holiday greetings and happy meetings

## Wreath Making

Gear up for the Festive Season with Our Wreath Making Event!

Under the expert guidance of Oak & Ivy Florists you'll learn the intricate art of wreath making, creating a spectacular piece to adorn your home this holiday season.

MONDAY 2<sup>ND</sup> DECEMBER & WEDNESDAY 4<sup>TH</sup> DECEMBER

5:00pm - 9:00pm

**Warm Reception:** Join us at 5pm for a sparkling Prosecco welcome drink.

**Crafting Delight:** From 6pm to 9pm, unleash your artistic flair during your wreath-making session.

**Feast and Festivities:** After your creative endeavors, indulge in a delectable light snack buffet.

**Cheers to Creativity:** The evening draws to a close at 9pm.

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TUESDAY 3<sup>RD</sup> DECEMBER

10:30am - 2:00pm

**Festive Arrival:** Arrive at 10:30am and step into the holiday spirit at our Wreath Making Event.

**Creative Session:** At 11am, immerse yourself in the art of wreath-making.

**Cream Tea Indulgence:** Recharge with a delightful cream tea buffet served at 1pm.

**Farewell:** Bid adieu to a wonderful day at 2pm.

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



£75.00 per person

Includes All Wreath-Making Materials



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

## Festive *Afternoon Tea*

1<sup>ST</sup> - 24<sup>TH</sup> DECEMBER (Mon - Sat)

12:00 midday - 4:00pm

### SANDWICHES

Turkey Breast, Cranberry Sauce

Roasted Red Pepper, Rocket,  
Rosemary & Garlic Hummus

Egg Mayo

Hot Smoked Salmon, Dill Cream Cheese

Roast Beef &  
Horseradish Celeriac Remoulade

### SWEET TREATS

Mince Pie

Billionaire Shortbread

Mulled Wine Fruit Cake

Orange Macaron, Chocolate Ganache

### SELECTION OF TEAS OR COFFEE

We cater to dietary needs! Just inform our reception team when booking, and our chefs will take care of the rest.

£29.95 per person

£19.95 per child  
(under the age of 12)



## Festive Afternoon Tea with *Santa*

SATURDAY 21<sup>ST</sup> DECEMBER

Arrival: 12:30pm Afternoon Tea: 1:00pm

Santa: from 1:30pm Carriages: 4:00pm

## Brunch with *Santa*

MONDAY 23<sup>TH</sup> DECEMBER

Arrival: 11:00am Buffet Served: 12:00noon

Santa: from 12:30pm Carriages: 3:00pm

£41.95 per person

£21.95 per child\*  
(under the age of 12)

\*Includes gift for the child

... When friends come to call

## Children's December Menu

### STARTER

Garlic Bread Dough Balls, Tomato & Basil Salsa (V)

Pigs In Blankets Sausage Rolls

Popcorn Chicken, BBQ Sauce Dip

Carrot & Cucumber Sticks, Tomato & Mayo Sauce (V, VG, DF, GF)

### MAINS

Turkey Parcel, Mash Potato, Pigs in Blankets, Carrots, Sprouts, Gravy

Cheeseburger & French Fries

Mini Fish & Chips, Pea Puree (DF)

Cheese & Tomato Penne Pasta, Grated Cheddar Cheese (V)



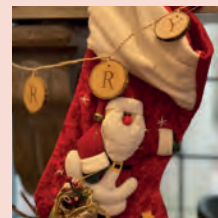
### DESSERT

Santa's Silly Sundae, Strawberry, Chocolate & Vanilla Ice Cream with Fresh Fruit & Marshmallow, Chocolate Sauce, Fruit Coulis (GF, V)

Christmas Tree Chocolate Brownie, Honeycomb Ice Cream (V)

Vanilla Crème Brûlée, Chocolate Chip Cookies (V)

Strawberry Cheesecake, Strawberry Coulis (V)



# Private Christmas *Luncheon*

Join us for a delightful Private Christmas Luncheon 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.

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

*PLEASE NOTE:*

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



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

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

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





*... There'll be parties for hosting*

## Menu

### STARTERS

Winter Root Vegetable Soup, Carrot Crisps (VG)

Mushroom & Walnut Parfait, Pickled Walnuts, Rosemary Focaccia (VG, DF)

Chicken & Parma Ham Terrine, Cranberry Compote, Endive Rocket, Paprika Oil (GF, DF)

### MAINS

Turkey Parcel, Sage & Onion Stuffing, Fondant Potato, Bacon & Sausage Chipolata, Chestnuts & Sprouts, Red Wine Sauce

Pan Seared Fillet of Sea Bass, Lemon & Dill Royal Potato, Winter Vegetable Linguine, Champagne Cream Sauce (GF)

Maple Roasted Winter Vegetable & Chestnuts Presse, Sticky Red Cabbage, Morel Mushroom Velouté (DE, GF, V, VG)

### DESSERTS

Christmas Pudding, Brandy Crème Anglaise, Red Berries (V, GF)

Orange Crème Brûlée, Candied Orange Zest, White Chocolate Chip Biscuit

Salted Caramel Tart, Honeycomb, Chocolate Coffee Whip, Honeycomb Ice Cream (V)





## 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*

1<sup>ST</sup> - 24<sup>TH</sup> DECEMBER (Mon - Sat)  
12:00 midday - 9:00pm (last order)

## Christmas Kingswood Menu (A la carte)

### STARTERS

Winter Root Vegetable Soup, Carrot Crisps (VG) - £9

Mushroom & Walnut Parfait, Pickled Walnuts, Rosemary Focaccia (VG, DF) - £9

Salmon, Courgette & Cream Cheese Roulade, Dill Crème Fraiche, Dill Oil,  
Crispy Capers, Rye Croute - £11

Chicken & Parma Ham Terrine, Cranberry Compote, Endive Rocket, Paprika Oil (GF, DF) - £10.50

Pan Fried King Prawns in Shell, Chorizo, Garlic & Chilli Burnt Butter, Lettuce, Fresh Herbs - £12

Braised Ox Cheek, Vanilla Parsnip Puree, Parsnip Crisp, Sauteed Silver-Skin Onions,  
Red Wine Glaze (GF) - £12.50



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



## ... Marshmallows for toasting

### MAINS

Turkey Parcel, Sage & Onion Stuffing, Fondant Potato, Bacon & Sausage Chipolata, Chestnuts & Sprouts, Red Wine Sauce - £24

Pan Seared Fillet of Sea Bass, Lemon & Dill Royal Potato, Winter Vegetable Linguine, Champagne Cream Sauce (GF) - £24

Maple Roasted Winter Vegetable & Chestnuts Presse, Sticky Red Cabbage, Morel Mushroom Velouté (DE, GF, V, VG) - £19

Fillet Of Beef, Thyme & Black Truffle Dauphinoise Potato, Carrot Puree, Baby Parsnips, Port Jus (GF) - £36

Beetroot Risotto, Glazed Goats Cheese, Roasted Sprouts, Butternut Squash, Hazelnut Crumb (DE, GF, V) - £19

Whole Lemon Sole, Fennel & Caper Crushed Potato, Charred Baby Leeks, Pickled Fennel, Lemon & Parsley Salsa Verdi (GF) - £24

### DESSERTS

Christmas Pudding, Brandy Crème Anglaise, Red Berries (V, GF) - £9

Orange Crème Brûlée, Candied Orange Zest, White Chocolate Chip Biscuit - £9

Dark Chocolate Cheesecake, Cranberry Compote, Chocolate Shards (V) - £10

Fruits of the Forest Eton Mess, Meringue Bark, Mixed Berry Compote, Raspberry Sorbet (V, GF, DF) - £9

Salted Caramel Tart, Honeycomb, Chocolate Coffee Whip, Honeycomb Ice Cream (V) - £10

Selection of Four Cheeses English & French, Celery Ribbons, Grapes, Quince Paste (V) - £14

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*And carolling out in the snow!*

# *Sunday Lunch* & Carols

1<sup>ST</sup>, 8<sup>TH</sup>, 15<sup>TH</sup> & 22<sup>ND</sup> DECEMBER

12:00 midday - 4:00pm

Indulge in an exquisite Sunday Lunch to celebrate the festive season, and afterwards 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.

**Includes: 3 Course Meal, Tea/Coffee & Petit Fours**

*See page 3 for Children's December Menu*

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

**£55.00 per person**

**£29.95 per child**  
(under the age of 12)



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

## Sunday Lunch Menu

### STARTERS

Winter Root Vegetable Soup, Carrot Crisps (VG)

Mushroom & Walnut Parfait, Pickled Walnuts, Rosemary Focaccia (VG, DF)

Salmon, Courgette & Cream Cheese Roulade, Dill Crème Fraiche, Dill Oil, Crispy Capers, Rye Croute

Chicken & Parma Ham Terrine, Cranberry Compote, Endive Rocket, Paprika Oil (GF, DF)

### MAINS

28 Day Matured Grass Fed Sirloin of Beef, Yorkshire Pudding, Red Wine Sauce (DF)

Traditional Roast Turkey Breast, Apricot & Thyme Stuffed Leg, Pigs in Blanket, Chestnuts & Sprouts, Thyme Jus (GF)

Pan Seared Fillet of Sea Bass, Lemon & Dill Royal Potato, Winter Vegetable Linguine, Champagne Cream Sauce (GF)

Maple Roasted Winter Vegetable & Chestnut Presse, Sticky Red Cabbage, Morel Mushroom Velouté (GF, DF, V, VG)

### DESSERTS

Christmas Pudding, Brandy Crème Anglaise, Red Berries (V, GF)

Orange Crème Brûlée, Candied Orange Zest, White Chocolate Chip Biscuit

Salted Caramel Tart, Honeycomb, Chocolate Coffee Whip, Honeycomb Ice Cream (V)

Selection of Four Cheeses English & French, Celery Ribbons, Grapes, Quince Paste(V)

# Sunday Lunch & Live Entertainment

SUNDAY 29<sup>TH</sup> DECEMBER

12:00 midday - 4:00pm

Enjoy an exquisite Sunday lunch then relax and listen to our fabulous live singers as they entertain you.

**Includes:**

**3 Course Meal, Tea/Coffee & Petit Fours**

*See page 3 for Children's December Menu*

**£55.00 per person**

**£29.95 per child**

(under the age of 12)



*There'll be much mistletoeing ...*

# *Christmas Day* Menu

TUESDAY 25<sup>TH</sup> DECEMBER  
12:00 midday - 4:00pm

## ARRIVAL DRINK & CANAPES

## STARTERS

Maple Roast Beetroot Soup, Garlic & Rosemary Focaccia (DF, V, VG)

Pork, Sage & Apple Terrine, Celeriac & Apple Remoulade, Charred Figs, Cider Apple Gel, Sourdough Croûte

Roasted Root Vegetable, Avocado, Rocket, Pickled Walnuts, Pomegranate (V, VG, GF, DF)

Salmon en Croûte, Pickled Fennel, Sea Grass, Parsley & Caper Sauce

Cheesy Polenta Fritter, Aubergine Purée, Spiced Tomato & Red Pepper Sauce, Basil Cress (DF, V, VG)



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

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

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



## MAINS

Free Range Pembrokeshire Turkey Breast, Apricot & Thyme Stuffed Leg, Pigs in Blankets, Chestnuts & Sprouts, Thyme Jus

Pan Roasted Rump of Lamb, Carrot Puree, Roast Baby Parsnips, Rosemary Jus (GF)

Guinea Fowl Breast & Leg Ballotine, Wild Mushroom & Black Garlic Risotto, Pickled Red Cabbage, Port Jus (GF)

Pan Seared Fillet of Sea Bass, Braised Chicory & Leek, Champagne Sauce (GF)

Winter Nut Roast, Carrot & Barley Risotto, Curley Kale, Parsley & Thyme Garlic Dressing (DF, V, VG)

## DESSERTS

Homemade Christmas Pudding, Brandy Infused Crème Anglaise

Banoffee Pie Alaska, Chocolate & Banana Mousse, Caramel Sauce, Italian Meringue (V)

Rum Baba Mulled Wine, Winter Fruits

After Eight Mousse, Dark Chocolate Glaze, White Chocolate Powder, Gold Leaf, Chocolate Truffle (V, GF)

Selection of British and French Cheeses, Fig Chutney, Poached Grapes, Celery Ribbons, Savoury Biscuits (V)

# Children's Christmas Menu

Available Christmas Day and Boxing Day

12:00 midday - 4:00pm

## STARTER

King Prawn Cocktail, Cucumber Noodles (DF, GF)

Chicken Satay, Cucumber Yogurt (GF)

Goats Cheese Balls, Pineapple Jam (V)

Winter Vegetable Soup (V, VG, DF, GF)

## MAIN

Turkey Breast, Roast Potato, Pigs in Blanket, Carrots & Sprouts, Gravy

Salmon Pasta, Baked Parsley Crust, Mixed Greens

Mini Nut Roast, Sticky Red Cabbage, Broccoli (V, VG, GF, DF)

Jumbo Pigs in Blankets, Creamy Mash Potato, Broccoli & Carrot, Gravy

## DESSERT

Toffee Sponge, Salted Caramel, Vanilla Ice Cream (V)

Santa's Silly Sundae, Strawberry, Chocolate & Vanilla Ice Cream with Fresh Fruit & Marshmallow, Chocolate Sauce, Fruit Coulis (V, GF)

Mini Strawberry Trifle (V)

Banana Waffle with Chocolate Sauce (V)



*And hearts will be glowing ...*

## *Boxing Day* Menu

WEDNESDAY 26<sup>TH</sup> DECEMBER  
12:00 midday - 4:00pm

### STARTERS

Chestnut & Mushroom Velouté, Black Garlic Cream Cheese (V, VG, DF, GF)

Parma Ham, Roasted Fig, Blue Cheese, Rocket, Pine Nuts, Balsamic Onion, Focaccia Shards

Butternut Squash Tarte Tatin, Sage Crisps, Chestnut & Cranberry Crumb, Roasted Garlic Oil (GE, DE, V, VG)

Seafood Presse, Crispy Capers, Salted Cucumber Carpaccio, Fennel Seed Straw, Saffron & Gherkin Aioli

Chicken Liver Parfait, Whipped Truffle Butter, Sherry Kumquat & Shallot Chutney, Mini Walnut Loaf

£65.00 per person  
£32.50 per child  
(under the age of 12)

*Children's Christmas Menu available on page 11*

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



## MAINS

Aubrey Allens 28 Day Matured Grass Fed Sirloin of Beef, Yorkshire Pudding, Red Wine Jus (DF)

Rosemary & Garlic Rubbed Cornish Leg of Braised Lamb, Mint & Red Carrot, Gel Rosemary Jus (DF)

Jimmy Butler's Blythburgh Farm Pork Rack, Black Pudding & Sage Stuffing, Charred Apple, Rich Pan Jus

Halibut Fillet, Mussel Clam & Samphire Gnocchi, Fennel Cream Sauce

Roasted Stuffed Tomato, Spiced Lentil & Cauliflower Cous Cous, Kale Pesto, Yellow Pepper Coulis, Balsamic Toasted Cashew Nuts (V, VG, DF, GF)

## DESSERTS

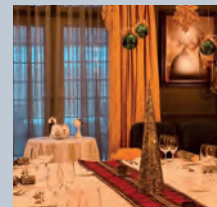
Cinnamon & Cardamon Panna Cotta, Sweet Orange Consommé, Milk Chocolate Mousse, Burnt Orange (GF)

Sweet Fig Bakewell Tart, Crème Anglaise, Hazelnut Brittle, Clotted Cream

Malibu Poached Pineapple, Dark Chocolate Sorbet, Passionfruit Foam (DF, V, VG, GF)

Dark Chocolate & Baileys Yule Log, Gold Leaf, Black Cherry Kirsch Syrup

Selection of Cheeses, Onion Chutney, Celery Ribbons, Poached Grapes, Savoury Biscuits (V)



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

When loved ones are near ...

## Stables Private Party Package

Available Mon - Sat throughout December

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

### Includes:

Arrival Drink, Buffet, DJ and Private Party Room

Arrival: 7:00pm Buffet: 8:00pm Carriages: Midnight

### PLEASE NOTE:

Minimum number of guests is 50

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



£49.95 per person

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

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



## Buffet Menu

### MAINS (choose 2 options)

Roast Chicken Breast

Turkey Breast with Stuffing

Roast Beef - supplement of £6.00 per person

Vegetable Moussaka

Salmon & Haddock Fish Pie

### SIDES (choose 2 options)

Roast Potatoes

Minted New Potato

Roasted Root Vegetables

Panache of Vegetables

Cauliflower Cheese

Yorkshire Puddings - supplement of £1.00 each

Any additional options at £4.50 per person

### DESSERTS

Apple and Cinnamon Crumble with Crème Anglaise

Hot Mince Pies

Vanilla Cheesecake, Maple Cream

Fresh Fruit Salad



# Festive *Party Night*

Please refer to our website or events coordinator for dates and availability

Includes:

Arrival Drink (prosecco/beer), 3 course meal & DJ

Arrival: 7:00pm Dinner: 8:00pm Disco: 10:00pm Carriages: Midnight

*PLEASE NOTE:*

*Pre-order your wines and drinks packages with the event coordinator.*

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

**£59.95 per person**

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

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



## Festive Party Night Menu

### STARTERS

Winter Root Vegetable Soup, Carrot Crisps (VG) £8.50

Mushroom & Walnut Parfait, Pickled Walnuts, Rosemary Focaccia (VG, DF) £9.00

Chicken & Parma Ham Terrine, Cranberry Compote, Endive Rocket, Paprika Oil (GF, DF) £9.50

### MAINS

Turkey Parcel, Sage & Onion Stuffing, Fondant Potato, Bacon & Sausage Chipolata, Chestnuts & Sprouts, Red Wine Sauce

Pan Seared Fillet of Sea Bass, Lemon & Dill Royal Potato, Winter Vegetable Linguine, Champagne Cream Sauce (GF)

Maple Roasted Winter Vegetable & Chestnuts Presse, Sticky Red Cabbage, Morel Mushroom Velouté (DF, GF, V, VG)

### DESSERTS

Christmas Pudding, Brandy Crème Anglaise, Red Berries (V, GF)

Orange Crème Brûlée, Candied Orange Zest, White Chocolate Chip Biscuit

Salted Caramel Tart, Honeycomb, Chocolate Coffee Whip, Honeycomb Ice Cream (V)



# *New Year's Eve* Party

TUESDAY 31<sup>ST</sup> DECEMBER

Welcome in 2025 in style with our end of year spectacular party!

Includes: Saxophonist, Arrival Drink (Beer or Cocktail) & Canapes, DJ, 4 Course Meal, Tea/Coffee & Petit Fours.

Arrival: 7:00pm Seated: 7:30pm

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

*PLEASE NOTE:*

*Seating at communal tables.*

*Pre-orders for Food, Wine and Midnight Champagnes are required.*

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

## New Year's Eve Menu

### STARTERS

Apple & Celeriac Soup, Toasted Hazelnuts, Truffle Oil (V, VG, DF, GF)

Beetroot Polenta Cake, Beetroot Puree, Rosemary Cream Cheese, Rosemary Crumb (V, VG, DF, GH)

Salt Cured Sea Trout, Cucumber Three Ways; Compressed, Ketchup & Pickled Ribbons, Lemon Crème Fraiche (GF)

Confit Pig Cheek, Apple & Celeriac Remoulade, Black Pudding Crumb, Apple Gel

### MAINS

Fillet of Beef, Thyme Confit Potato, Caramelised Shallot Purée, Roast Beetroot, Thyme Jus (GF)

Maple Roast Duck Breast, Root Vegetable Dauphinoise, Wild Mushroom & Savoy Cabbage, Roast Plum, Madeira Plum Jus (GF)

Cod Ballotine, Potato & Leek Terrine, Cavolo Nero, Watercress & Caviar Champagne Sauce (GF)

Smoked Applewood, Pear & Watercress Arancini, Pickled Walnuts, Curly Kale, Pear Puree (V, VG, DF, GF)

*It's the most wonderful time of the year!*

## DESSERTS

Salted Caramel & Apple Sponge, Hazelnut Brittle Ice Cream (V, GE, VG, DF)

Jack Daniel's Brownie, Honeycomb Ice Cream, Chocolate Tuile, Toffee Popcorn

Passion Fruit Shells Filled with Passionfruit Iced Custard, Passionfruit & Mint Salsa, Toasted Coconut, Coconut Milk Foam

Selection of Cheeses, Onion Chutney, Celery Ribbons, Poached Grapes, Savoury Biscuits (V)

### PLEASE NOTE:

*The Restaurant is open at Lunch time on New Year's Eve from 12noon - 2pm only where the Christmas Kingswood Menu will be available.*

**£100 per person**

(Bedrooms available upon request).



## Terms & Conditions

- Private Dining may incur additional room hire charges.
- Please advise us on any known dietary requirements upon submission of your menu choices.
- Pre-orders of both food and wines for Christmas Day, Boxing Day and New Years Eve are required no later than 25th November 2024.
- Where an arrival drink is included in your package, please select a maximum of two arrival drinks and the ratio how you would like it to be split. Maximum of 1 drink is included per person. Additional arrival drinks may be purchased and is subject to availability.
- Nuthurst Grange reserves the right to vary menus, and substitute items in the unlikely event items become unavailable.
- Where canapes are included in your Private Functions, please make a selection of 3 canapes. Additional choices of canapes will incur additional charges.
- Seating plans and dietary information are required no later than 1 month prior to your event.
- Full payment for events is required 1 month prior to the event (including but not limited to - Festive Party Nights, Private Functions, Christmas Day, Boxing Day, Afternoon Tea & Brunch with Santa, New Years Eve Dinner & Disco, Wreath Making)
- Full pre-payment (non-refundable and non-transferable) will be required in order to secure a booking for Christmas Day, Boxing Day, New Year Eve, Afternoon Tea with Santa, Brunch with Santa and Wreath making events.
- If making a reservation less than a month prior to event, full payment will be required upon making the reservation.
- All deposits paid are non-refundable and non-transferable.
- All functions and events will be bound by Nuthurst Grange's Events Terms and Conditions
- Festive Party Nights, Wreath Making and New Years Eve seating plans are on communal tables of up to 10 guests. Individual group tables may be requested, however cannot be guaranteed.
- Although we will endeavour to meet any special request, we cannot guarantee they will be met.

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

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.



nuthurst grange

COUNTRY HOUSE HOTEL

Hockley Heath, Warwickshire B94 5NL

Tel. 01564 783972 (option 1 for Bookings - option 2 for Social & Corporate Events)

reception@nuthurst-grange.co.uk [www.nuthurst-grange.co.uk](http://www.nuthurst-grange.co.uk)