



CHRISTMAS

THE PRIEST HOUSE | CASTLE DONINGTON

A WARM WINTER WELCOME

Set in a tranquil and stunning location on the banks of the River Trent, The Priest House history is a rich one that can be traced back almost 1,000 years.

Built around a mill tower with its very own water wheels, this 42 bedroom hotel has played host to traditional Christmas celebrations for centuries.

We have chosen a fine selection of food and drinks to compliment the charm and romance of our English countryside setting.

Whether you are joining us for your Christmas party with colleagues, staying over the festive period with family and friends or simply enjoying Christmas lunch, allow The Priest House to add that extra sparkle you need to help you celebrate Christmas in style.

SUNDAY LUNCH WITH SANTA



Experience the magic of
Christmas with all the family,
over a delicious Sunday roast.

Sunday 8th December

Sunday 15th December

Sunday 22nd December

2 Courses £25.95

3 Courses £28.95

Served 12pm - 4pm

Santa visits between 1pm - 2.30pm





FESTIVE AFTERNOON TEA

FESTIVE MENU

Roast Beef, Horseradish Mayo & Roquette
Honey Roasted Ham, Tomato Compote, Watercress
Tuna, Sweetcorn
Devilled Egg Mayo, Cress

Cranberry Scones

Red Velvet Cake
Ginger Cookie
Mini Mince Pie
Macaroons
Peanut Brittle Tart

£19.95 per person

With Prosecco £24.95

With Champagne £29.95

VEGGIE & VEGAN

Devilled Egg Mayo, Cress (Vea)
Cream Cheese, Cucumber, Pickled Shallot & Capers
Smoked Coronation Tofu, Roast Pepper Vegan Mayo, Roquette
Hummus, Beetroot, Tomato.

Vegan Scones

Chefs Cake of the day
Banana Bread
Mini Mince Pie
Brownie
Madeira Cake

£19.95 per person

With Prosecco £24.95

With Champagne £29.95

Served daily throughout December from 12.00pm - 3.00pm. Advanced bookings only.

AFTERNOON TEA WITH CAROLS

Experience a magical Christmas afternoon at The Priest House Hotel with our special Afternoon Tea, accompanied by enchanting live Christmas carols.

On the banks of the River Trent, our historic venue becomes a winter wonderland, offering a cozy and festive ambiance perfect for the season.

Delight in a selection of exquisite teas, freshly baked scones, and festive treats, while the melodious sounds of classic carols fill the air, creating an unforgettable holiday experience.

TEA & CHOIR MENU

Smoked Salmon, Cream Cheese, Pickled Shallot & Capers
Roast Beef, Horseradish mayo & Roquette
Honey Roasted Ham, Tomato Compote, Watercress
Chicken, Redcurrant & Pistachio Stuffing

Cranberry Scones

Pork Pie

Red Velvet Cake

Ginger Cookie

Mini Mince Pie

Macaroons

Peanut Brittle Tart

Saturday 14th & 21st December

£23.95 per person

With Prosecco £28.95

With Champagne £33.95



WREATH MAKING & CENTRE PIECE CLASSES

Follow us on Facebook for further details to make your house extra festive with our wreath and centre piece tutorials!



FESTIVE CRAFT FAIR

Find those perfect gifts for your family and friends with locally created crafts and goodies at our Festive Fair

Sunday 1st December

11.30am – 4pm

Free Entry



CHRISTMAS PARTY NIGHT

Join us for a festive night to remember with
our disco and DJ

£38.95 per person

30th November

6th, 13th, 14th and 20th December

Festive Soup, Crusty Bread (VEa, GFa)

Chicken Liver Paté, Watercress Salad, Piccalilli Puree, Pickled Onion,
Parsnip & Bacon Crisp, Croute

Cauliflower Croquette, Black Garlic Mayo, Parmesan,
Lemon Pickled Sugar Snap Peas, Crispy Sage (VEa, GFa)

All served with Panache of Roasted Brussels & Parsnips

Roast Turkey, Pomme Puree, Confit Carrot, Rosemary Roasted Potatoes,
Cranberry & Pistachio Stuffing (GFa)

Nut Roast, Pomme Puree, Confit Carrot, Rosemary Roasted Potatoes,
Cranberry & Pistachio Stuffing (Ve, GFa)

Catch of the Day Fillet, Chorizo, Borlotti Bean Ragu,
Patatas Bravas, Confit Fennel, Spring Onion & Garlic Compound Butter

Caramelised Onion Tart Tatin, Sautéed Spinach, Mushroom Puree, Pan-Fried
Oyster Mushroom, Roasted Artichoke, Veggie Jus (V)

Christmas Pudding, Brandy Cream (GFa)

White Chocolate Cheesecake, Mint Ice-Cream, Ginger & Chilli Brittle (VEa)

Winter Apple, Plum & Mincemeat Crumble, Brandy Cream (GFa)

CHRISTMAS RESIDENTIAL PACKAGE

Arrive at the hotel anytime from 3pm onwards.

After settling into your room, make your way to our brasserie & lounge to enjoy a festive cream tea.

At 6.00pm join us for a welcome drink and a chance to meet your fellow guests followed by a 3 course meal in our dining room.

After a refreshing nights sleep, enjoy a full traditional breakfast before taking a stroll in the surrounding area or relaxing for the rest of the morning.

From 12.30pm we will be serving our 4 course Christmas Day lunch.

The afternoon is for your leisure with a cup of tea or coffee served late afternoon, along with a slice of Christmas cake.

In the evening enjoy our delicious cold buffet served in the main dining room.

The evening is yours to play a selection of board games, cards or just enjoy a festive drink or two, before retiring for a well-earned sleep.

TWO-NIGHT CHRISTMAS BREAK 24TH AND 25TH DECEMBER

from £249.50 per person
sharing a cottage double or twin room.



FESTIVE LUNCH & DINNER

*Enjoy a peaceful lunch or dinner and catch up with friends, family or colleagues during the holidays in our tranquil Millstream Bar & Restaurant.
Private dining is also available.*

Festive Soup, Crusty Bread (Vea, GFa) £7.25

Chicken Liver Paté, Watercress Salad, Piccalilli Purée,
Pickled Onion, Parsnip & Bacon Crisp, Croute £8.25

Blackberry Gin Cured Trout, Cucumber & Dill, Caper Mayo,
Beetroot, Radish, Salt Cured Egg Yolk. (GFa) £9.95

Cauliflower Croquette, Black Garlic Mayo, Parmesan,
Lemon Pickled Sugar Snap Peas, Crispy Sage (Vea, GFa) £7.95

Mains served with Panache of Roasted Brussels & Parsnips

Roast Turkey, Pomme Purée, Confit Carrot, Rosemary Roasted Potatoes,
Cranberry & Pistachio Stuffing (GFa) £19.95

Nut Roast, Pomme Purée, Confit Carrot, Rosemary Roasted Potatoes,
Cranberry & Pistachio Stuffing (Ve, GFa) £17.95

Rolled Blade of Beef, Pomme Duchesse, Mushroom Purée,
Charred Shallots, Peppercorn Sauce (GF) £19.95

Crispy Pork Belly, Braised Savoy Cabbage,
Black Pudding & Stuffing Croquette, Charred Spring Onion Jus £18.95

Catch of the Day, Chorizo, Borlotti Bean Ragu, Patatas Bravas, Confit Fennel,
Spring Onion & Garlic Compound Butter (GF) £18.95

Caramelised Onion Tart Tatin, Sautéed Spinach, Mushroom Purée,
Pan-Fried Oyster Mushroom, Roasted Artichoke, Veggie Jus (Vea) £17.95

Christmas Pudding, Brandy Cream (GFa) £8.25

White Chocolate Cheesecake, Mint Ice-Cream, Ginger & Chilli Brittle (Vea) £8.75

Classic Christmas Trifle £8.25

Winter Apple, Plum & Mincemeat Crumble, Brandy Cream (GFa) £8.75

SERVED DAILY THROUGHOUT DECEMBER
12.00PM - 3.00PM & 6.00PM - 9.00PM



CHRISTMAS DAY

Confit Garlic, Celeriac & Chestnut Soup

Mushroom, Thyme, Chestnut Granola, Crusty Bread (V, VE, GFA)

Brie & Cranberry Filo Tart, Peach, Shallot Balsamic Chutney (V)

Salmon Gravlax, Cucumber, Fennel, Dill Salsa, Lemon Mascarpone, Honey & Mustard Caviar (GF)

Traditional Ham Hock Terrine, Piccalilli Puree, Sourdough Croute, Pickled Onion, Red Sorrel (GF)

All served with pancetta roasted brussels and honey glazed parsnips

Roast Stuffed Turkey

Stuffed with Cranberries, Sage, Brioche & Chicken Livers, Pig in Blanket, Herb Roasted Potatoes, Pomme Puree, Confit Carrot, Green Beans & Fresh Turkey Jus (DF)

Mini Beef Wellington

Rosemary Pomme Puree, Green Beans, Fresh Red Currents & Jus

Pan-Fried Goose

Roasted Root Veg Mash, Confit Shallot, Pickled Blackberries & Sweet Jus (GF)

Seared Cod Fillet

Sautéed Cabbage & Leeks, Roasted Cherry Tomatoes, Confit Garlic, Sun-Dried & Caper Butter (GF)

Mini Vegan Wellington

Honey Roasted Parsnips, Confit Carrots, Roasted Herby Potatoes, Green Beans & Vegan Jus (V, VE)

Christmas Pudding, Brandy Cream & Redcurrant (VE, V, GFA)

Rum Baba, Clotted Cream, Fruit Salsa, Caramel Rum

Gingerbread Cheesecake, Stem-Ginger, Mojito Sorbet

Chocolate Yule Log, Brown Sugar & Orange Granita, Mandarin Sorbet

Cheeseboard, Frozen Grapes, Celery, Artisan Biscuits

Tea, Coffee & Mint

Sittings: 12.30pm, 2.30pm & 3.45pm

£89.95 per person | Children £45.00
Five & under complimentary



NEW YEARS EVE GALA DINNER BREAK

What a way to welcome in 2025... After enjoying a cream tea in our lounge, your Gala dinner will commence at 7pm with a pre dinner drink before being escorted through to dinner to enjoy a sumptuous six course menu prepared by the Priest House Hotel chefs.

Following dinner there will be dancing to our resident disco through to the New Year, pausing to mark the arrival of the New Year in style at midnight with the chimes of Big Ben and a rousing chorus of Auld Lang Syne.

Champagne & Canapés Reception

Melon, Parma Ham & Ricotta Bruschetta, Balsamic Caviar, Roquette, Rosemary & Parmesan Crisp
Heirloom Tomato & Basil Pesto Bruschetta, Tomato, Crispy Basil (Veg, VG, GF, DF)

Ox Tail Soup, Shredded Ox Bon-Bon, Pickled Shallot, Sriracha Yoghurt (GFa)
Balsamic Roasted Shallot Soup, Crispy Onion, Herb Roasted Croutons (Veg, VG, GFa, DF)

Elderberry Cured Salmon, Blackberry and Port Jus, Red Sorrel, Pickled Berries (GF, DF)
Tri-Beet Carpaccio, Blackberry And Port Jus, Red Sorrel, Pickled Berries (Veg, VG, GF, DF)

Crispy Pork Belly, Braised Pig Cheek, Smoked Chicken Croquette, Charred Spring Onion,
Black Garlic & Celeriac Remoulade, Cider & Pineapple Jus (GFa)
Pan Fried Tofu Smoked Mash Croquette, Charred Spring Onion, Black Garlic & Celeriac Remoulade,
Cider & Pineapple Jus (Veg, VG, GFa, DF)

White Chocolate Pyramid, Popping Golden Crumb, Caramel Nest, Mandarin Sorbet
Red Berry & Prosecco, Popping Brownie Crumb, Mango Sorbet, Sugar Nest (Veg, VG, GF, DF)

Selection of British Cheeses, Artisan Crackers, Frozen Redcurrants, Chutney

Residential package from £185.00 per person
sharing a cottage double or twin room

NEW YEARS EVE EARLY EVENING DINNER

Start your evening in style and join us at The Priest House for a delicious 3 course New Year celebration, from 6.30pm

£69.95 PER PERSON

Prosecco on Arrival

Heirloom Tomato & Basil Pesto Bruschetta, Tomato, Crispy Basil (Veg, VG, GF, DF)

Balsamic Roasted Shallot Soup, Crispy Onions, Herb Roasted Croutons (Veg, VG, GFa, DF)

Crispy Breaded Brie, Redcurrant Jam, Ginger Salsa, Winter Leaf Salad

Duck Liver Parfait, Orange Chutney, Pickled Veg, Croute, Pea Shoots

Crispy Pork Belly, Smoked Chicken Croquette, Charred Spring Onion, Black-Garlic & Celeriac Remoulade, Cider & Pineapple Jus (GFa)

Pan Fried Tofu, Smoked Mash Croquette, Charred Spring Onion, Black Garlic & Celeriac Remoulade, Cider & Pineapple Jus (Veg, VG, GFa, DF)

Pan Fried Chicken, Chorizo, Borlotti Bean Ragu, Patatas Bravas, Winter Leaf

Salmon en Croute, Creamed Winter Greens, Lemon & Garlic Confit Oil

Chilled Blackcurrant Parfait, Ginger Salsa, Mojito Sugar (Veg, VG, GF, DF)

Festive Cheesecake, Festive Compote, Crushed Meringue (GFa)

Chocolate Brownie, Pistachio Ice Cream, Strawberry, Mixed Nut Brittle (VGa, GFa)

4 Cheese Board, Frozen Grapes, Artisan Biscuits, Celery, House Chutney



New Year Eve Family Party

from £40 per adult and £20 per children

Our New Years Eve Family Party starts at 7pm
with our finger food buffet served at 9.30pm

Dance the night away and welcome in 2025 with our resident DJ

CHRISTMAS PARTY NIGHT IN JANUARY

Too busy in December? Why not celebrate on 10th January 2025?
From only £24.95 per person

VISIT FRIENDS & FAMILY RATE

From 20th December 2024 — 12th January 2025
(Excluding 24th, 25th & 31st)
Room Only From £50.00
(selected rooms, subject to availability)

GIFT VOUCHERS

Looking for the perfect Christmas gift this year?
Our Vouchers can be purchased for specific items such as
Afternoon Tea, an overnight stay, or a monetary value of your choice to use in our
Millstream Bar & Restaurant.

Contact us on 01332 810649 to discuss or purchase on our website
www.priesthousehotel.co.uk

JANUARY BED & BREAKFAST

Stay over in January with fantastic rates from only £69.00
Bed and Breakfast for Two!

TERMS & CONDITIONS

1. A non-refundable deposit is required to reserve your booking at £10 per person for all Christmas party bookings (private or joining a party), and £20 per person for Christmas Day/NYE. Residential Package bookings require a deposit of £50.00 per person.
 2. Full payment to be made a month prior to the event date.
 3. The hotel reserve the right to amalgamate parties or move events to an alternative room to ensure optimum numbers.
 4. Party night - Parties of 8 people or less may be seated on a party table with other groups. The maximum number of guests per table is 10.
 5. Guests must be over the age of 18 for party nights.
 6. The hotel reserves the right in unusual circumstances or in a case of under subscription to cancel or re-schedule events. In this case an alternative date will be offered or a full refund given.
 7. All accommodation packages are from rates and are subject to availability.
 8. All accommodation bookings must be guaranteed with a credit card.
 9. All residential package bookings are payable in full no later than 2 weeks prior to arrival.
 10. Childrens prices are based on 12 years and under.
 11. Under 5 years of age eat complimentary with a paying adult.
 12. All monies paid in advance are strictly non-refundable and non-transferable and cannot be used towards other goods or services. Party organisers are requested to inform all members of their party of this policy.
 13. Payment for party bookings must be made by cash, cheque, credit card or bank transfer. Payment by cheque will only be accepted no later than 14 days prior to the event date.
 14. All prices quoted include VAT at the prevailing rate.
 15. Alterations to all bookings must be confirmed in writing.
 16. All prices and information are correct at the time of going to press and are subject to change without notice.
 17. The hotel reserves the right to refuse admission and to escort a guest off the premises whose behaviour is inappropriate.
 18. The hotel reserves the right to cancel any function or accommodation reservation.
 19. If you are concerned about food allergies, such as nuts, you are required to inform one of our team members for assistance when selecting the menu.
 20. V = Vegetarian. Ve = Vegan. GF = Gluten Free. VEa = Vegan Adjustable. GFa = Gluten Free Adjustable.
 21. For full allergen information please ask our coordinator.
 22. All details are subject to availability at the time of booking.
- Please retain a copy of the Terms & Conditions for your reference.



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VIEW

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