

PRIEST HOUSE

— BY THE RIVER —

CHRISTMAS
A Winter Woodland



A WARM WINTER WELCOME

- Set in a tranquil and stunning location on the banks of the River Trent, The Priest House has a rich history tracing back almost 1,000 years.

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

We have chosen a fine selection of food and drinks to complement 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 us to add that extra sparkle you need to help you celebrate Christmas in style.

We hope to welcome you and your guests soon.

James & the Team



2 Courses £25.05

3 Courses £28.05

Served 12pm - 4pm
Sundays only, December

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

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 6pm join us for a welcome drink in the lounge, followed by a 3-course meal in our dining room.

After a restful night's sleep, enjoy a full traditional breakfast and stroll around our wonderful surrounding areas or relax 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 tea or coffee served late afternoon.

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 & 25TH DECEMBER

From £299.50 per person
sharing a cottage double or twin room



CHRISTMAS DAY

Residents 2:30pm

Non-Residents 12:30pm, £95 Per Adult | £50 Per Child

Amuse-Bouche

TO START

French Onion Soup with Parmesan Shortbread (gfa)

Beetroot and Vodka-Cured Salmon, Confit Cucumber and Dill crème Fraiche (gf)

Confit Duck and Cranberry and Pistachio Terrine with Pickled Vegetables, Cumberland Sauce and Toasted Sourdough (gfa)

Trio of Cauliflower (Cous Cous, A La Grecque, Roasted) with Truffle Puree (gf,v)

TO FOLLOW

Roast Turkey Breast with Chestnut and Thyme Stuffing, Pigs in Blanket, Roast Potatoes, Roast Brussels Sprouts, Root Vegetable Mash, Tenderstem Broccoli, Bread Sauce and Pan Gravy (gfa)

Fillet of Beef cooked with Molasses, Fondant Potato, Roast Beetroot, Tenderstem Broccoli and Shallot and Port Jus (gf)

Fillet of Halibut with Lyonnaise Potato, Buttered Kale, and Red Wine Jus (gf)

Wild Mushroom and Celeriac Pithivier with Caramelised Carrot Puree, Kale and Tarragon Jus (v)

TO FINISH

Christmas Pudding with Raisin Compote and Brandy Sauce

Pear Tart Tatin with Rosemary Caramel and Clotted Cream Ice Cream

Assiette of Chocolate

Chocolate Delice, White Chocolate and Raspberry Parfait, Chocolate Bon Bon

Selection of British Isles Cheese with Biscuits and Chutney



PARTY NIGHTS

We host corporate and leisure party nights for you and your guests to celebrate the festivities with our festive menu packages. Your party will be joined by other groups, all enjoying our entertainment, including our resident DJ.

If you would like an exclusive party, please ask!

3 Courses £43.95 per person

THURSDAY 11TH, FRIDAY 12TH, SATURDAY 13TH DECEMBER

TO START

Honey Roast Parsnip Soup with Coriander Crème Fraîche (gf)

Prawn Cocktail with Tomato Tartare, Confit Cucumber and Homemade Pumpernickel Bread (gfa)

Poached Pear, Chicory and Walnut Salad with Blue Cheese Vinaigrette (gf, VGA)

Duck Liver Parfait and Balsamic Onion Compote with Toasted Brioche (gfa)

TO FOLLOW

Roast Turkey Breast with Chestnut and Thyme Stuffing, Pigs in Blankets, Roast Potatoes, Roast Brussels Sprouts, Root Vegetable Mash, Tenderstem Broccoli, Bread Sauce and Pan Gravy (gfa)

Braised Blade of Beef Bourignion with Parsley Mash, Confit Carrot and Wilted Spinach (gf)

Fillet of Cod with Fondant Potato, Sumac Roasted Cauliflower, Romesco Sauce and Lemon and Chive Beurre Noisette (n, gf)

Root Vegetable and Pearl Barley Wellington with Celeriac Dauphinoise and Vegetable Jus (VGA)

TO FINISH

Christmas Pudding with Rum-Soaked Raisins and Vanilla Bean Sauce (gfa)

Cranberry and Clementine Brûlée with Shortbread

Chocolate Delice with Griotte Cherry Compôte



DRINKS PACKAGES

To start as you mean to go on...

Pre-order drinks for the table for all your party to enjoy.

Set the night off with a glass of cold, crisp fizz on arrival or bottles of wine on the table to pair with dinner.

Whatever you choose, our drinks packages are a great way to both please your guests and make a saving ahead of your event.

ON ARRIVAL

Glass of Prosecco £6 Per Person

FOR THE TABLE

Bottle of Prosecco £25

Two Bottles of House Wine £39

6 Bottles of Beer £25

Jugs of Fresh Juice £8 Each

NEW YEARS EVE GALA DINNER BREAK

After enjoying a cream tea from 3pm-5pm, our 6-course Gala dinner will commence at 7pm with a pre-dinner drink.

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 Auld Lang Syne.

If you would like a joining table, please speak with our team.

Residential package from £185 per person
based on sharing a cottage double or twin room

Amuse-bouche

Heirloom Tomato, Confit Cucumber, Whipped Feta, Crispy Onion, Chilled Tomato Consomme (ve)

Wild Mushroom and Truffle Veloute (ve)

Seared Scallops, Pea and Mint Puree, and Parma Ham Crisp
or
Seared King Oyster Mushroom, Pea and Mint Puree, and Celeriac Crisp (ve)

Sicilian Lemon Sorbet (ve)

Fillet of Beef, Dauphinoise Potato, Parsnip Puree, Confit Celeriac, and Port Jus (gf)
or
Salt-baked Beetroot, Dauphinoise Potato, Parsnip Puree, Spinach, Confit Celeriac, and Tarragon Sauce (ve)

Assiette of Desserts
Dark Chocolate Tart, Vanilla Panna Cotta and Mulled Wine Poached Pear (gfa)

British Isles Cheese Selection



BIG BRUNCH

Served on Boxing Day and New Year's Day from 11am-3pm
£32pp

TO START

Eggs Benedict

Egg Royale

Eggs Florentine (v)

English Muffin, Smashed Avocado, Whipped Vegan Feta-style Cheese (ve)

Croissant and Scrambled Egg (v)

FROM THE BUFFET

COLD

Selection of Cold Meats (gf)

Poached and Smoked Salmon (gf)

Prawns Marie Rose (gf)

Selection of Salads

Artisan Bread (gfa)

HOT BUFFET

Roast Beef, Roast Pork (gf)

Yorkshire Puddings

Roast Potatoes (gf)

Mash Potato (gf)

Seasonal Vegetables (gf)

Baked Cod Mornay

Roost Vegetable and Walnut Crumble (ve)

TO FINISH

Pain au Chocolat Pudding

Apple and Cranberry Crumble

Chocolate Brownie (gf)

Sticky Toffee Pudding (ve)

WREATH WORKSHOP



Embrace the magic of the season, crafting your own stunning wreath or table centrepiece using seasonal foliage, berries, pinecones and ribbons.

Whether you're looking to adorn your front door or create a beautiful focal point for your Christmas table, this workshop promises creativity and festive cheer. All tools and materials, a glass of mulled wine on arrival (or a soft drink) and festive canapés are included.

THURSDAY 27TH NOVEMBER & THURSDAY 4TH DECEMBER

£35 per ticket including a mulled wine and canapés!



FESTIVE 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.

SUNDAY 7TH DECEMBER

£24.95 per person

Or £28.95 with Prosecco, Mulled Wine, or Baileys Hot Chocolate

FINGER SANDWICHES

Turkey, Stuffing and Cranberry Wrap
Smoked Salmon, Cream Cheese and Chive
Free-range Egg Mayonnaise
Mature Cheddar and Chutney
Cucumber and Sour Cream

SAVOURIES

Goat Cheese and Cranberry Quiche
Homemade Festive Sausage Roll

HOMEMADE SCONES

Plain and Fruit Scones
Clotted Cream and Preserves

PASTRIES AND CAKES

Mini Mince Pies
Macarons
Chocolate and Hazelnut Delice
Chocolate Choux Bun
Bakewell Tart

Gluten-free and Vegan alternatives available
on request



Our festive afternoon tea is available every day from 12-3pm throughout December. You can book this directly through our website for £24.95 per person.

SUNDAY LUNCH WITH SANTA



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

Sunday 14th December

2 Courses £27.95

3 Courses £34.95

CHILDREN:

2 courses £13.95

3 courses £17.45

Served 12pm - 4pm

Santa visits between 1pm - 2.30pm



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 per person.
 2. Full payment to be made a month prior to the event date.
 3. The hotel reserves 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 reschedule 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. Children's 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 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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VISIT

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