



THE
BIRCH

Hotel & NEVILLE'S Restaurant

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JINGGLE
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JAM
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A Choice Christmas Menu

Amazing Artists

DJ Until Late

Free Parking &
Discounted Rooms Available

PARTY NIGHTS

SOUL & MOTOWN

FRIDAY 6TH DECEMBER 2024

SOUL & MOTOWN

SATURDAY 7TH DECEMBER 2024

MAD FOR THE 90'S

FRIDAY 13TH DECEMBER 2024

GROOVE TO THE 80'S

SATURDAY 14TH DECEMBER 2024

GROOVE TO THE 80'S

FRIDAY 20TH DECEMBER 2024

MAD FOR THE 90'S

SATURDAY 21ST DECEMBER 2024

CALL 01706 366 137 TO BOOK!

£40.00_{PP}*

DISCOUNTS AVAILABLE FOR PARTIES OF 10 OR ABOVE!

A NON-REFUNDABLE DEPOSIT OF £10_{PP} IS REQUIRED ON BOOKING

6:30PM - 1AM - FINAL BALANCE TO BE PAID BY NOVEMBER 15TH 2024 - MEAL STARTS PROMPTLY AT 7:30PM

PARTY NIGHT

MENU

STARTERS

Partridge Gin and Pear Pate

served with melba toast

Winter Vegetable Soup

served with a bread roll
(V) (VE) (GF)

MAINS

Traditional Roast Chicken

chicken breast served with roast potatoes, brussels sprouts, carrots, pigs in blankets, stuffing, and gravy
(GF)

Salmon Wellington

salmon wrapped in puff pastry with new potatoes, brussels sprouts, carrots, pigs in blankets, and stuffing.
served with parsley sauce

Mediterranean Vegetarian Lasagne

served with homemade garlic bread and salad
(V) (VGN)

DESSERTS

Chef's Festive Dessert Table

A festive selection of decadent
desserts for you to choose from
(V) (GF)

If you suffer from food-related allergies or intolerances, please let us know.

Allergen information for this menu is available on request.

Foods described in this menu are prepared in a kitchen that handles gluten, nuts, and other allergens.



CHRISTMAS

DAY

PROSECCO ARRIVAL - 1PM

LUNCH - 1:30PM

SURPRISE FOR THE KIDS - 4PM

CARRIAGES - 4:30PM

ADULTS - £70.00PP

KIDS 10-13YRS - £50.00PP

KIDS UNDER 10YRS - £30.00PP

KIDS UNDER 2YRS EAT FREE

A NON-REFUNDABLE DEPOSIT OF £20_{pp} IS REQUIRED ON BOOKING



CHRISTMAS DAY

MENU

STARTERS

Carrot & Corriander Soup

served with a bread roll and butter
(V)

Country Terrinne

served with salad garnish and melba toast.

Home-Cured Salmon Gravalux

served on a bed of rocket, cherry tomatoes and sea-fresh samphire.

MAINS

Traditional Roast Turkey

served with roast potatoes, brussels sprouts, carrots, parsnips,
pigs in blankets, stuffing, and gravy.
(GF)

Gammon

served with brussels sprouts, carrots, parsnips, roast potatoes,
pigs in blankets, stuffing, and gravy.

Christmas Nut Roast

served with roast potatoes,
honey-roasted parsnips, brussels sprouts, carrots, and gravy.
(VGN)

DESSERTS

Cheese Board

selection of cheese, with assorted crackers and a shot of port.
(V)

Christmas Pudding

served with brandy sauce.
(V)

New York Cheesecake

(GF)

TO FINISH YOUR MEAL

Mince Pies & Coffee

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CHILDREN'S

CHRISTMAS DAY MENU

STARTERS

Garlic Bread (V)

Carrot and Corriander Soup (V) (VE)



MAINS

Traditional Roast Turkey

served with roast potatoes, brussels sprouts, carrots, pigs in blankets, stuffing, and gravy
(GF)

Sausage & Mash

served with garden peas and gravy
Vegetarian Sausages also available

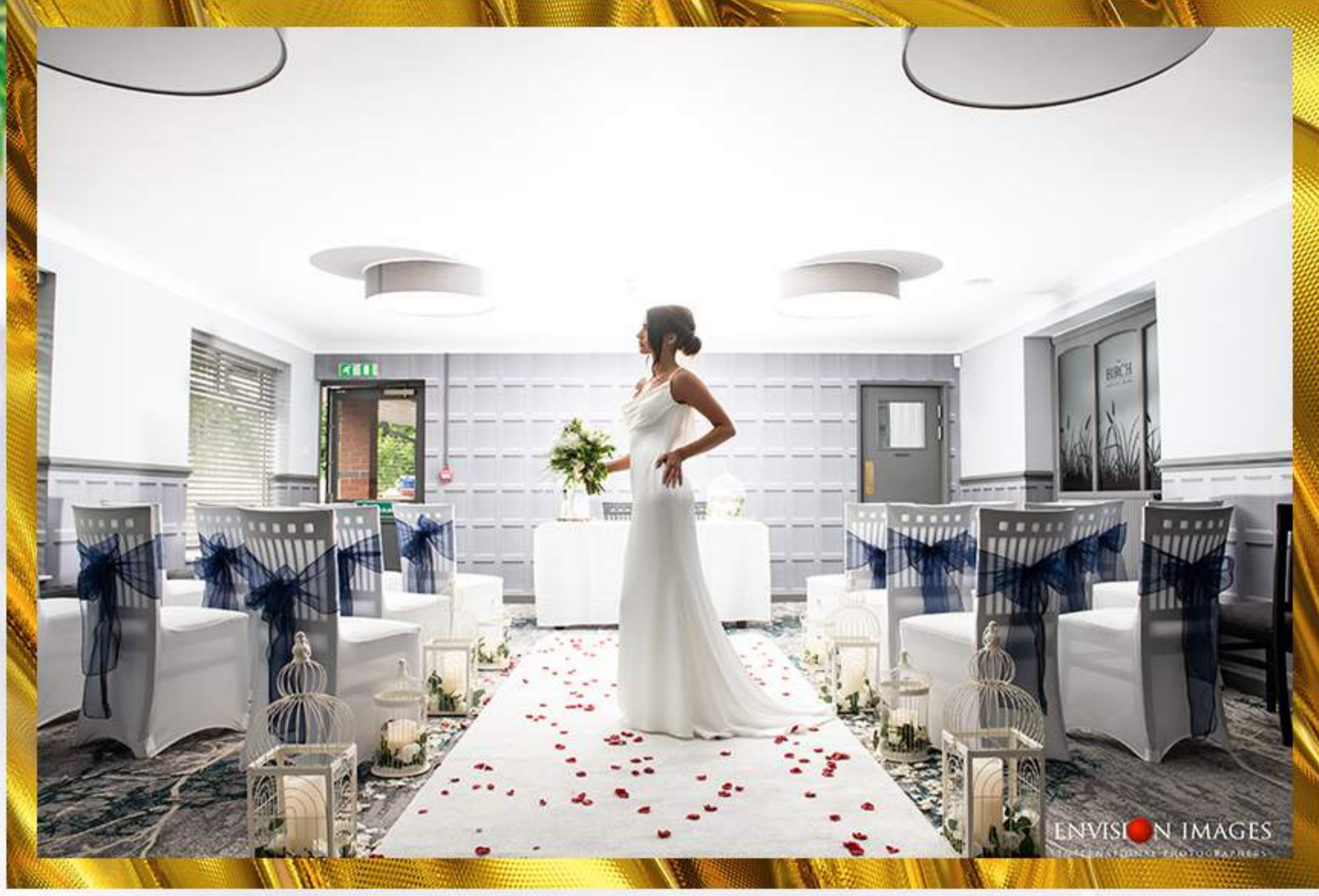
Chicken Goujons

served with chips and beans

DESSERTS

Vanilla Ice Cream
or
Chocolate Brownie





WHY NOT HOST YOUR PARTY

WITH US?

CONTACT US NOW ON 01706 366137

OR THEBIRCHHOTEL@COURTESYWORLD.CO.UK





THE
BIRCH

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