

Events 2022 Friday 25th November to Sunday 1st Jan 2023





THE SITWELL ARMS

01246 435226 | www.sitwellarms.com

Events 2022

Friday 25th November to Sunday 1st Jan 2023
The Directors, Management and

Staff would like to welcome you to The Sitwell Arms Hotel during this special time of year.

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Festive Fayre Menu

Wild Boar Lounge

Adults £15.95 (2 Course) £19.95 (3 Course) Under 10's £10 and Under 5's £6 (3 course only)

Winter Vegetable Soup with Cinnamon Spice
Duck and Orange Pate with Toasted Sour Dough and Red Onion Chutney
Baked Portobello Mushroom with Garlic Duxelle, Spinach and Goat's Cheese
Tempura Battered King Prawns with Chilli Jam

Roast Breast of Turkey with Stuffing and Kilted Sausage Roast Topside of Beef with Yorkshire Pudding Baked Parsley Crusted Cod Loin with Cream Leeks Apricot and Goats Cheese Tart with Veggie Gravy

Trio of Chocolate Dessert with Crème Anglaise Ginger and Rhubarb Crumble with Piping Hot Custard Bailey's Toffee Cheesecake with Toffee Sauce Christmas Pudding and Brandy Sauce

2 or 3 course at lunch or 3 course at dinner *Alternative children menu available. Please see page 11



Wild Boar Lounge/Restaurant - £20pp

SANDWICHES:

Turkey and Cranberry, Smoked Salmon with Lemon and Dill Cream Cheese, Egg Mayonnaise and Crispy Pancetta, Mature Cheddar and Shallot Savoury

HOT SELECTION:

Kilted Sausage, Mini Savoury Tartlets, Sausage Pastry

DESSERT SELECTION:

Sultana Scone with Ginger, Orange and Cinnamon Cream, Gingerbread Muffin, Belgian Chocolate Yule Log, Champagne and Raspberry Jelly

Why not add a glass of mulled wine for $\pounds 5$ per person

Available daily from 12 noon until 7pm. Pre-book tables only









Festive Afternoon Tea with Live Musician

Sun 4th – Live music on the saxophone from Andy Cahill Sun 11th – Live acoustic music from Matty Haynes 12.00 noon to 3.30pm | £25 per person

SANDWICHES:

Turkey and Cranberry, Smoked Salmon with Lemon and Dill Cream Cheese, Egg Mayonnaise and Crispy Pancetta, Mature Cheddar and Shallot Savoury

HOT SELECTION:

Kilted Sausage, Mini Savoury Tartlets, Sausage Pastry

DESSERT SELECTION:

Sultana Scone with Ginger, Orange and Cinnamon Cream Gingerbread Muffin, Belgian Chocolate Yule Log, Champagne and Raspberry Jelly

Golden Years Christmas Cabaret Afternoon

In the Sitwell Suite

Wednesday 7th December - Barbara Streisand - £18 Wednesday 14th December - Carrie Mathews Christmas Show - £20 Wednesday 21st December - Neil Diamond - £22 12.00-3.30 pm

> Enjoy a festive three course Christmas Lunch, with Live Entertainment and Bingo and Raffle. Winter Vegetable Soup with Winter Spice and Crusty Roll (GFR)

> > ***

Roast Breast of Turkey (GFR)
Kilted Sausage, Stuffing and Cranberry Sauce
Buttered Carrots and Cauliflower Cheese, Brussel Sprouts,
Roasted and New Potatoes

Bailey's Profiterole Cheesecake (GFR)

Tea and Coffee

Breakfast with Santa

Saturday – 3rd, 10th and 17th December

Adults £18 | Children Under 10 £15 | Under 5 £8 9.30am - 11.30am

Christmas Eve Breakfast with Santa

Saturday 24th December

Adults £20 | Under 10's £15 | Under 5's £8 9.30am – 11.30am

Hearty Sitwell Breakfast – Sausage, Bacon, Hash Brown, Beans, Tomato, Egg, Mushroom, Fried Bread, Pastries, Selection of Freshly Baked Bread, Orange Juice, Tea and Coffee

Present included for all the children.



Enjoy a Seasonal Disco with Party Games and a visit from Santa with a Gift

Adults £20 | Under 10's £15 | Under 5's £8 | Under 1's £3.50

1pm – 5pm

Present included for all the children

Hot Buffet for the adults:

Chef's Home Made Meat and Potato Pie Mushy Peas, Chunky Chips and Roast Gravy

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Hot Buffet for the Children:

Chicken Nuggets, Cheese and Tomato Pizza Fries, Baked Beans

Belgian Chocolate Fudge Cake with Fresh Cream









Ultimate Christmas Party Nights

Arrive 7pm, Dinner served at 7:30pm with Disco until midnight

Friday 2nd December - George Michael - £32 Friday 9th December - Buble & Swing - £36 Friday 16th December - Whitney Houston - £40

Seasonal Vegetable soup with Winter Spice (GFR) (v)

Roast Breast of Turkey with Kilted Sausage and Sage and Onion Stuffing (GFR)

Apricot and Goat's Cheese Tart with Vegetarian Gravy

Served with Carrots, Cauliflower Cheese, Brussel Sprouts, Roasted and New Potatoes

Bailey's Profiterole Cheesecake Served with Toffee Sauce and Whipped Cream (GFO)

Ladies Night's

Arrive 7pm, Dinner served at 7:30pm with Disco until 11:30pm Thursday 1st December - Christmas With Eileen Proctor - £30

Thursday 8th – Retro 80's Night with Madonna and
Tina Turner Tribute - £31

Thursday 15th – Back to the 90's with Amy Winehouse and
Britney Spears Tribute - £32

Thursday 22nd – Glow Dance Party: Ibiza anthems

including guest Saxophone player - £33

Seasonal Vegetable Soup with Winter Spice (GFR) (v)

Roast Breast of Turkey with Kilted Sausage and Sage and Onion Stuffing (GFR)

Apricot and Goat's Cheese Tart with Vegetarian Gravy

Served with Carrots, Cauliflower Cheese, Brussel Sprouts,

Roasted and New Potatoes

Bailey's Profiterole Cheesecake Served with Toffee Sauce and Whipped Cream (GFO)

Prestigious Dinner Dance

Saturday 10th December - £42.50 Saturday 17th December - £45

Arrive 7pm, Dinner 7:30pm, with Resident DJ until 12:30am

Duck And Orange Pate with Crispy Ciabatta and Red Onion Chutney (GFR)
Thai Spiced Fishcakes with Sweet Chilli Jam and Baby Leaf Salad (GFR)
Creamy Garlic Wild Mushroom Bruschetta With Balsamic Glaze (GFR) (v)

Courgette And Brie Soup with Garlic And Thyme Croutons (GFR) (v)

Pancetta Wrapped Pork Fillet with Tarragon and Cream Jus (GFR)
Fillet Medallions with Red Wine Dexulle and Pancetta (GFR)
Wild Mushroom, Goat's Cheese and Spinach Mille-Feuille with Vegetable Jus (v)
Lemon Sole and Prawn Mousse Paupiette with Hollandaise and Dill Sauce (GFR)

Chocolate Fondant With Crème Anglaise and Chantilly Cream (GFR)
Champagne and Orange Torte with Raspberry Compote and Chantilly Cream
Selection of Cheese and Biscuits with Crisp Celery and Grapes (GFR)





Christmas Day Lunch

With a visit from Santa Arrive 12.30 – Lunch 1.00pm

Wild Boar Restaurant - Adults £85 | Under 10's £45 | Under 3's £18 Wild Boar Lounge – Adults £80 | Under 10's £40 | Under 3's £15

Prosecco and Canapés

Smoked Salmon and Prawn Platter with Marie Rose Sauce (GF) Wild Boar Pate with Toasted Sour Dough and Port and Redcurrant Sauce (GFR) Goats Cheese and Red Onion in Filo with Beetroot Chutney (v) Creamy Garlic wild Mushrooms En Croute (GFR) (v)

Butternut Squash Soup with White Truffle Oil and Garlic and Thyme Croutons (GFR) (v)

Roast Breast of Derbyshire Turkey with Sage and Onion Stuffing, Kilted Sausage (GFR) Pan Fried Locally Reared Fillet Steak with Red Wine, Mushroom and Pancetta Sauce (GFR)

Grilled Lemon Sole, White Wine, Garlic and Prawn Sauce (GF)

Quorn Leek and Stilton Wellington (v)

Glazed Carrots, Herb Sprouts with Bacon and Chestnuts, Honey Roast Parsnips, Chateau and Duchesse Potatoes

Trio of Belgian Chocolate Desserts, Rich Chocolate Sauce Traditional Christmas Pudding and Brandy Sauce (GFR) Local and Seasonal Cheese with Crisp Celery, Grapes, Biscuits Champagne and Strawberry Cheesecake with Chantilly Cream

Coffee and Warm Mince Pie

*Alternative children menu available. Please see page 11



Boxing Day Music Quiz Party

In the Wild Boar Lounge

5pm – 11pm Food Served 5pm – 7pm Prebook your Table and Food in Advance

Platter - £16 per person (min of 2 people)

Creamy Garlic Mushrooms and Crispy Ciabatta Battered Courgettes with Aioli Lamb and Mint Meat Balls with Tzatziki and Toasted Flat Bread **BBO Wings** Sauté Potatoes

Halloumi Fries with Sweet Chilli Iam Feta and Sun Blush Tomato Salad Sauté Prawns, Mussels and Squid In Garlic Butter





Arrive 7pm, Dinner 7:30pm, Finishes 1am £65pp Adults Only

Duck And Orange Pate with Crispy Ciabatta and Red Onion Chutney (GFR)
Thai Spiced Fishcakes with Sweet Chilli Jam and Baby Leaf Salad (GFR)
Creamy Garlic Wild Mushroom Bruschetta With Balsamic Glaze (GFR) (v)

Courgette And Brie Soup with Garlic And Thyme Croutons (GFR) (v)

Pancetta Wrapped Pork Fillet with Tarragon and Cream Jus (GFR)
Fillet Medallions with Red Wine Dexulle and Pancetta (GFR)
Wild Mushroom, Goat's Cheese and Spinach Mille-Feuille with Vegetable Jus (v)
Lemon Sole and Prawn Mousse Paupiette with Hollandaise and Dill Sauce (GFR)

Chocolate Fondant With Crème Anglaise and Chantilly Cream (GFR)
Champagne and Orange Torte with Raspberry Compote and Chantilly Cream
Selection of Cheese and Biscuits with Crisp Celery and Grapes (GFR)

Family Friendly New Years Party

7:30pm – 12:30am

Adults £40 | Under 10's £20 Includes Hot Buffet, DJ and Disco

Slow Braised Pulled Shoulder of Pork, Slices of Hot Roast Topside of Beef, Crackling, Yorkshire Puddings, Seasoned Roast Potatoes,

Floured Baps, Rich Onion Meat Gravy, Apple Sauce and Horseradish, Chunky Coleslaw, Pesto Pasta Salad and Mixed Leaf Dressed Salad

> Vegetarian Falafel Burger with Mint Yoghurt and Mango Chutney Margarita Pizza and Chips (c)

Christmas Terms and Conditions

Christmas Accommodation

We are delighted to offer a discounted rate for anyone wishing to stay over during the Christmas Period when attending an event*:

- £100 Double
- £65 Single
- Rooms include breakfast and complimentary use of the gym
- · Full payment is required upon booking
- * Excludes New Years Eve Please call our reservation team

Children's Menu

This children's menu accompanies any of our Christmas menu's, please see the price for children on the event.

Starters - Vegetable Soup / Garlic Bread

Main Courses – Roast Turkey, Vegetable and Potatoes / Margarita Pizza Chips and Peas / Chicken Nuggets Chips and Peas

Desserts – Chocolate Pot and Dipping Items / Candy Shop Ice Cream / Brownie Sundae

Special Dietary Requirements

Gluten Free items are specified on some menus. All soups are freshly made and free from gluten and Roast Turkey dishes can be served with gluten free items and Christmas Pudding with prior notice. Further special dietary would need to call the hotel and speak with one of our Christmas coordinators, and we would advise you to book as early as possible to avoid disappointment.

THE SITWELL ARMS HOTEL / WILD BOAR INNS LTD CHRISTMAS 2022 - Terms and Conditions

- We accept Cash, Visa and all major Credit/Debit Cards and BACS payments (please call for the hotel's bank details should you wish to transfer) We DO NOT ACCEPT AMEX or CHEOUES.
- Once confirmed any alterations to your booking MUST be confirmed in writing by the party organiser. Alterations to bookings can only be made 72 hours prior.
- All tickets must be paid for in full at time of booking.
 Whether tickets are purchased through the website or directly through our booking team.
- Cancellation of tickets more than 48 hours prior to event will result in a gift voucher for the original ticket amount. Cancellation less than 48 hours and no refunds will be given.
- In circumstances that events should be cancelled due to government guidelines, that would prevent us from safely running events, a refund will be issued in the form of a gift youcher.

- If you are required to cancel your tickets due to extreme, unforeseen circumstances, please address your refund request to The General Manager. Christmas Refund request will be responded to in January 2023.
- A direct result of an act of God (i.e extreme weather conditions) or pandemic, will unfortunately, result in no refund.
- The management reserves the right to move and amalgamate parties to optimize bookings without any prior notice.
- The management reserve the right in unusual circumstances to re-arrange or cancel events. In these circumstances should an alternative date not be agreed then a full refund would be granted in form of a voucher.
- In the extreme circumstances that the live entertainment becomes unavailable at short notice, management reserve the right to replace the original act with a suitable alternative. However, in the instance that a substitute act is unavailable, the management will provide an adequate additional service to compensate.
- Food Pre-Orders for the following events MUST be received by the 14th of November: Prestigious Dinner Dance, Christmas Day Lunch and New Years Eve Gala Dinner Dance.
- The hotel accepts no responsibility for any loss or damage to vehicles, personal property or clothing whilst attending an event.
- The management reserves the right to refuse guests who's behaviour is classed as inappropriate.
- All disco events are until midnight (1.00am on New Years Eve).
- · We strongly advise that you pre book taxis home.
- All disco events are strictly over 18's only. While we do not have a strict dress code, trainers, tracksuits and baseball caps are not permitted at any of our Christmas and New Year events.
- Any alcohol consumed on our premises which is not bought over our bars will be confiscated and discarded, and you may also be asked to leave the premises.
- Large company bookings (over 50 guests) will be issued with a separate contract that must be signed and returned with the deposit payment.

We look forward to welcoming you to the hotel over the festive season and would like to take this opportunity to thank you for your custom.

Kindest Regards Jo-Anne Oldfield Managing Director





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