

Christmas AND New Year 2021

Friday 26th November
to Saturday 1st Jan 2022



THE SITWELL ARMS



Introducing
CHRISTMAS
at the
~ Sitwell Arms Hotel ~



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

Relax in traditional surroundings and enjoy the true beauty of Christmas at our magnificent Derbyshire venue. Experience our professional service, excellent quality food and drink, served at value for money prices.

You will find something for everyone at the hotel over the festive season, delicious menus, entertainment and even a visit or two from Santa Claus himself.

Whatever your reason for visiting, we will ensure your experience is truly memorable.

Jo-Anne Oldfield
Managing Director

*Please turn to Page 11 of this brochure for our terms and conditions

Sitwell
SEASONAL
~ saver ~

Monday to Saturday 12pm - 2pm
Wild Boar Dining

Chefs Homemade Winter Vegetable Soup (GF on request)

Roast Breast of Turkey with Kilted Sausage,
Sage and Onion Stuffing (GF on request) and Cranberry Sauce
Buttered Carrots & Sprouts, Mashed & Roasted Potatoes

Traditional Christmas Pudding and Brandy Sauce (GF on request)

Tea or Coffee & Warm Mince Pies

£14.50





Golden Years CHRISTMAS ~ Cabaret Afternoon ~

12.00 noon to 3.30pm

Includes a tasty 3 course Christmas Lunch, tea or coffee,
"Live Entertainment" Bingo & Raffle
In the downstairs Sitwell Suite Wednesday's in December

8th - £16.00 - Dolly Parton

15th - £17.50 - Tina Turner

Winter Spiced Vegetable Soup and Thyme Croutons (GF on request)

Roast Breast of Turkey (GF on request)

Kilted Sausage, Stuffing & Cranberry Sauce

Buttered Carrots & Sprouts, Mashed & Roasted Potatoes

Christmas Pudding with Brandy Sauce (GF on request)

Tea or Coffee & Warm Mince Pies

Festive
Fayre Menu

WILD BOAR ~ Dining ~

Available Mon-Fri 12.00pm - 2.00pm
Under 10's £9.25pp & Under 5's £5.25
Sunday - Thursday 6.00pm - 9.00pm £18.95

Dinner and Dance

Friday 3rd £27.00 & Saturday 5th £28.00

Friday 10th £29.00 & Saturday 11th £30.00

Friday 17th £31.00 & Saturday 18th £32.00

Until Midnight with our Resident DJ

Roasted Scottish Salmon and Atlantic Prawns Marie Rose (GF)
Chicken Liver, Brandy and Herb Pate, Bruschetta Toast and Plum Chutney
Creamy Garlic Mushrooms, Stilton Crust and Crispy Ciabatta
Winter Spiced Vegetable Soup, Garlic & Thyme Croutons (GF on request)

Roast Breast of British Turkey, Kilted Sausage,
Sage and Onion Stuffing (GF on request)
Roast Topside of Derbyshire Beef, Yorkshire Pudding (GF on request)
Baked Cod Loin, Herb Crust, Mediterranean Vegetable Sauce (GF)
Beetroot and Goats Cheese En Croute, Shallots and White Wine (v)

Chef's Choice of Fresh Seasonal Vegetables and Potatoes

Vanilla Cream Profiteroles and Belgian Chocolate Sauce
Gingerbread and Orange Baked Cheesecake
Traditional Christmas Pudding and Brandy Sauce (GF on request)

CHRISTMAS PARTY NIGHTS

~ In The Grand Banqueting Suite ~

Ultimate Christmas Party Nights

Arrive 7.00pm, Dinner served at 7.30pm with Disco until midnight

Friday 3rd Dec £30.00 – 80's Pop Party Night Tribute Act

Friday 10th Dec £35.00 – Robbie Williams Tribute Act

Friday 17th Dec £37.00 – Abba Tribute Act

Chef's Winter Vegetable Soup and Herb Croutons served with a Roll and Butter

Roast Breast of Turkey with Yorkshire Pudding, Kilted Sausage & Stuffing
Goats Cheese, Apricot & Cashew Nut Roast (v)

Served with Chef's Choice of Fresh Seasonal Vegetables and Potatoes

Gingerbread and Orange Cheesecake with Toffee Sauce

Ladies Night – Greece Vs Dirty Dancing

Thursday 9th December 7.00pm – 11.30pm £24.50

Glass of Prosecco on arrival

Hot Turkey Sandwich with Cranberry Sauce
Seasoned Roast Potatoes, Sage & Onion Stuffing

School Disco

Thursday 16th December 7.00pm – 11.30pm £22.50
Dig out your old school tie for a night of fancy dress, fun & Games

Hot Buffet:

Chef's Home-Made Meat & Potato Pie

Mushy Peas, Chunky Chips, Roast Gravy



Prestigious

BLACK TIE

~ Dinner Dance ~

Saturday 4th £36.00, Saturday 11th £38.00 or Saturday 18th £40.00

Arrive 7.00pm, Dinner 7.30pm, with Resident DJ until 12.30am

Wild Boar & Cognac Pate with English Ale Chutney & Crispy Ciabatta
Baked Field Mushroom with Garlic Duxelle & Stilton Crust (GF on request)
Peppered Smoked Mackerel with Cucumber & Horseradish Salad (GF)

Celeriac & Pear Soup with Garlic Croutons (GF on request)

Pancetta Wrapped Chicken (GF on request)

With Red Wine & Mushroom Sauce

Pork Fillet with Mushroom & Stilton Sauce (GF on request)

Goats Cheese & Ratatouille Wellington (v)

Pan Fried Sea Bass Fillets with Lemon & Parsley Sauce (GF)

Served with Chef's Choice of Fresh Seasonal Vegetables & Potatoes

Rich Belgian Chocolate Brownie with White Chocolate Sauce

Baileys & Profiterole Cheesecake

Selection of Cheese & Biscuits with Crisp Celery & Grapes



Family CHRISTMAS EVE PARTY

~ in the Grand Banqueting Suite ~

Enjoy a Seasonal Disco with Party Games and a Visit from Santa with a Gift
Arrive 1.00pm, Depart 5.00pm

Hot Buffet for the Adults:
Chef's Home Made Meat and Potato Pie
Mushy Peas, Chunky Chips and Roast Gravy

Hot Buffet for the Children:
Chicken Nuggets, Cheese and Tomato Pizza, Fries and Baked Beans

Belgian Chocolate Fudge Cake with Fresh Cream

Present included for all the children.

Adults £17.00 Children Under 10 £11.00 and Children Under 5 £8.00
Babies under 12 months are £2.50

CHRISTMAS EVE

With Andy Cahill Live on the Saxophone
Arrive 7.30pm, Dinner 8pm

Pulled Pork & Black Pudding Fritter with Soft Poached Egg, Chilli Jam & Baby Salad
Pan Fried Scallops, Parsnip Puree & Crispy Pancetta (GF on request)
Butternut Squash & Red Pepper Soup, Thyme Croutons (GF)

Slow Braised Lamb Shank, Mint & Redcurrant Jus (GF on request)
Pan Fried Corn Fed Chicken, Chasseur Sauce (GF on request)
Roasted Fillet of Scottish Salmon, Creamed Leeks (GF)
Beetroot Risotto with Toasted Goats Cheese, Balsamic Glaze (V) (GF)

Dauphinoise & Chateau Potatoes & Panache Veg

Ginger & Pear Pudding, Warm Crème Anglaise
Rich Belgium Chocolate Fondant, Vanilla Seed Ice Cream
Strawberry & Prosecco Cheesecake, Raspberry Compote & Chantilly Cream
Freshly Coffee & Petit Fours

£40.00



Merry Christmas

to all our
CUSTOMERS

CHRISTMAS DAY

~ Lunch Menu ~

With a visit from Santa. Arrive 12.30 – Lunch 1.00pm

Prosecco and Canapes

Crayfish, Smoked Salmon & Atlantic Prawn Parcel

Chef's Chicken Liver Parfait with Orange Butter & Port & Redcurrant Sauce

Box Baked Camembert, Garlic & Rosemary, Plum Chutney (GF)

Wild Mushroom and Leek Filo Parcel

Roasted Cauliflower and Cheese Soup

Parmesan and Thyme Croutons (GF on request)

Roast Breast of Derbyshire Turkey with Sage and Onion Stuffing,

Kilted Sausage (GF on request)

Pan Roasted Pink Lamb Rack, Redcurrant and Mint Jus (GF on request)

Pan Fried Halibut Steak, White Wine, Garlic and Prawn Sauce (GF)

Goats Cheese and Beetroot Wellington (v)

Glazed Carrots, Herb Sprouts with

Bacon and Chestnuts, Honey Roast Parsnips,

Chateau and Duchesse Potatoes



Belgian Trio Chocolate Truffle, Rich Chocolate Sauce
Traditional Christmas Pudding and Brandy Sauce (GF on request)
Local and Seasonal Cheese with Crisp Celery, Grapes, Biscuits
Champagne and Orange Torte, Raspberry Compote

Coffee and Warm Mince Pie

Served in the Wild Boar Restaurant – £79.00

Under 10 £42.00, Under 3 £15.95

Served in our Lounge Bar £74, Under 10 £39.50, Under 3 £13.95

BOXING DAY and NEW YEAR'S DAY ~ lunch menu ~

In the Wild Boar Restaurant. Arrive from 1.00pm Lunch Served 1.30pm

Wild Boar and Venison Pate, Plum and Apple Chutney,
Toasted Brioche (GF on request)

Chicken, Leek and Cheddar Cheese Crepe

Goats Cheese and Red Pepper Bruschetta, Fresh Basil Pesto
Butternut Squash and Red Pepper Soup (GF on request)

Pan-fried Pork Loin, Garlic and Thyme, Cider and Apple Jus (GF on request)

Slow Braised Beef Cheek in a Rich Burgundy Wine Sauce
with Bacon and Mushroom (GF on request)

Pan Fried Sea Bass, Creamy Fennel, Mussels and Leek Sauce (GF)

Toasted Goats Cheese, Beetroot Risotto, Roquette and Balsamic (v) (GF)

Chef's Choice of Fresh Seasonal Vegetables and Potatoes

Baked Vanilla Cheesecake, Winter Berry Compote (GF)

Warm Chocolate Fondant, Vanilla Seed Ice-Cream

Apple and Blackberry Crumble Tart, Custard

Local and Seasonal Cheese with Crisp Celery, Grapes and Biscuits

Freshly Filtered Coffee with Handmade Chocolate Mint

£32.95 Under 10 £19.95, Under 3 £12.95



07



BOXING DAY ~ music quiz ~

In the Wild Boar Lounge. 5pm – 10pm. Food Served 5pm – 7pm
Prebook your Table & Food In Advance

Garlic Bread, Meatballs, Tomato & Pesto Salsa,
Olives, Garlic Mushrooms with Parmesan Gratin

Italian Platter - £12.95

Pork Belly & Chorizo Brochette, Fried Potatoes,
Sauté Prawns, Mussels & Squid in Garlic Butter, Crispy Fried Courgettes,
Garlic Aioli, Roasted Tomato & Red Pepper Salsa

Spanish Tapas Platter £14.95

Box Baked Camembert studded with Rosemary & Garlic,
Goosey Stilton Fondue, Plum & Apple Chutney, Crispy Ciabatta,
Crusty Bread, Walnut, Apple & Grape Salad

Cheese Dipping Platter £15.95

Mature Cheddar Cheese, Stilton, Brussels Pate, Pickled
Onions, Apple Wedges, English Ale Chutney, Crusty Bread, Crackers,
Celery & Grapes

Cheese & Pate Ploughman's Platter £13.50

Lamb & Mint Meat Balls, Fried Potatoes, Char Grilled Halloumi,
Greek Feta & Tomato Salad, Crispy Pitta Triangles, Tzatziki,

Humus & Garlic Olive Oil
Greek Meze Platter - £13.95



NEW YEAR'S EVE ~ celebrations ~

Join us to Celebrate the New Year in one of our
dedicated party rooms.

Enjoy an Evening of Excellent Food, Dancing
& See in the New Year with our Firework Display

In the Wild Boar Restaurant

Smart Dress Code

Arrive 7.00pm, Dinner 7.30pm, Finish 1.00am

Toasted Goats Cheese, Pink Grapefruit and Avocado Salad, Crispy Leek (GF)
Coarse Wild Boar Terrine, Toasted Brioche, English Ale Chutney
Smoked Haddock Scotch Egg, Wilted Spinach, Hollandaise Sauce
Tomato and Roasted Red Pepper Soup, Pesto Garlic Croutons (GF on request)

Pan Fried Pork Fillet and Twice Cooked Belly, Apple and Sage Jus (GF on request)
Pancetta Wrapped Chicken Breast, Wild Mushroom Sauce (GF on request)
Grilled Plaice with Hollandaise & Tarragon Sauce (GF)
Wild Mushroom Risotto, Stilton and Balsamic Finish (v) (GF)
Chef's Choice of Fresh Seasonal Vegetables and Potatoes

Strawberry and Prosecco Cheesecake, Fresh Raspberry Compote
Belgian Chocolate Tart, Chocolate Sauce and Vanilla Cream
Local and Seasonal Cheese, Crisp Celery, Grapes and Biscuits

Freshly Brewed Coffee & Petit Fours

£61.00



In the Grand Banqueting Suite

Black Tie Dinner

Arrive 7.00pm, Dinner 7.30pm, Finishes 1.00am

Chicken Caesar Salad, Crispy Croutons and Parmesan Cheese (GF on request)
Baked Creamy Garlic Mushrooms, Crispy Goats Cheese Top
Tiger Prawn and Crispy Pancetta Salad, Classic Vinaigrette and
Deep Fried Leek (GF)

Mildly Curried Leek & Potato Soup, Garlic Croutons (GF on request)

Seared Local Beef Fillet Steak Medallions Red Wine
and Mushroom Sauce (GF on request)
Pork Loin Medallion, Pulled Pork and Stilton, Grain Mustard Sauce (GF on request)
Goats Cheese and Mediterranean Vegetable Wellington (v)
Chef's Choice of Fresh Seasonal Vegetables and Potatoes

Rich Belgian Chocolate Brownie, White Chocolate Sauce
Champagne and Orange Torte, Raspberry Compote
Local and Seasonal Cheese, Crisp Celery, Grapes and Biscuits

Freshly Filtered Coffee & Petit Fours

£69.00

In the Lounge Bar

TICKET ONLY EVENT

Pre-book your tickets from reception.

Buffet and Disco

Arrive 8.00pm - Buffet 9.30pm - Finishes 12.30am

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
Margherita Pizza and Chips (c)

Vegetarian Falafel Burger with Mint Yoghurt & Mango Chutney

Adults £26.00 Under 10's £16





Christmas Accommodation

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

£95 Double, £60 Single including Breakfast & complimentary use of the gym

A £20pp deposit is requested with final balance
4 weeks prior to your stay

*Excludes New Years Eve – Please call our reservation team

Children's Menu

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

Starters – Vegetable Soup / Garlic Bread

Main Courses – Roast Turkey, Vegetable & Potatoes / Margherita Pizza Chips & Peas /
Chicken Nuggets Chips & Peas

Desserts – Chocolate Pot & 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.



GIFT VOUCHERS

~ Make Memories not Landfill ~

Spend your money locally this Christmas! We have
GIFTS TO SUIT EVERYONE!

You can buy an experience and create memories, or you can buy monetary vouchers for the lucky recipient to spend on anything they like here at The Sitwell Arms Hotel!

3 Months Gym Membership £80

Neck, Back & Shoulder Massage £17.50

Manicure £18

3- Course Dinner for Two with Wine £49

Afternoon Tea for Two £25

Dinner, Bed & Champagne Breakfast in Bed for two £140

To purchase call us or go to our website

www.sitwellarms.com



The Sitwell Arms Hotel/Wild Boar Inns Ltd 2021 Christmas Terms and Conditions

- Telephone to check availability and make a provisional booking which can be held for a period of 10 days. Any bookings made from the 1st November onwards can be provisional for 48 hours only.
- A booking cannot be guaranteed unless a deposit has been paid and this must be paid within 10 days of booking (or 48 hours if made during November). Any bookings made after the 8th November will require payment in full upon booking. All payments are to be made by the party organiser and individuals to a party cannot call themselves to make a payment.
- We accept Cash, Visa & 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 CHEQUES.
- Once a provisional booking is made we shall send all the relevant correspondence via email or post. Please read the letter carefully for full instructions regarding your booking, we shall enclose a copy of these terms & conditions as once your deposit has been paid you will automatically enter into a contract.
- You should complete your pre order with all your party's food and wine requirements and send it back to the hotel with your final balance. Pre-orders under no circumstances can be done over the phone. Final balances are due no later than Monday 8th November 2021. We encourage that you keep a copy of your pre order and bring it with you on the day.
- Once confirmed any alterations to your booking MUST be confirmed in writing by the party organiser. Alterations to bookings can only be made up to 72 hours prior.
- Deposits/balances are non refundable under normal circumstances. Should we be forced by the government following the recent pandemic, not to go ahead with mass gatherings, we would allow any money paid to be transferable to an alternative date in agreement with the hotel's availability within a 6 month period from the date of the booking. Should the event still be allowed to go ahead, however differ in any way to what has been already advertised, the hotel will accept no responsibility for these changes and no refunds will be given. The management may choose to compensate in a form of alternative food / drink / music that they find acceptable for the change. Anyone showing signs of COVID 19 will not be allowed on the premises and the hotel will under no circumstances offer a refund for turning people away with symptoms.
- Cancellations after final payment will only be considered if given 72 hours prior notice. In these circumstances the initial deposit will still be retained and only the remaining balance considered for refund.
- Any requests for refunds will have to be in writing and addressed to The General Manager. The General Manager will only respond to Christmas refund requests in January 2022.
- 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.
- All guests making an accommodation reservation over the festive season will need to pay for their room in full by the 9th November.
- 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 whose 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 & 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



THE SITWELL ARMS

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