

# Christmas



at



**THE SITWELL ARMS**

**Festive Events 2024**

Tuesday 26th November to Tuesday 31st December 2024





THE SITWELL ARMS

01246 435226 | www.sitwellarms.com

# Christmas

## Events 2024

Tuesday 26th November to  
Tuesday 31st December 2024

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

in The Wild Boar Lounge from 26th November

Adults: £19.95 (2 Course) £24.95 (3 Course)

Under 10's: £10 and Under 5's: £6

- Spiced Parsnip and Apple Soup – Roll and Butter
- Chef's Chicken Liver Parfait – Toasted Sourdough – Spiced Fig Chutney – Dressed Leaves
- Creamy Garlic Mushrooms – Warm Ciabatta
- Baked Camembert – Garlic and Rosemary – Plum and Apple Chutney – Ciabatta Crostini £1.50 supp
- Chinese Duck Bon Bon – Stir Fry Veg – Hoisin Sauce £2.50 supp
- Smoked Haddock and Leek Fishcake – Hollandaise Sauce – Soft Poached Egg £4 supp

- Roast Breast of Turkey – Stuffing – Kilted Sausage (GFR)
- Baked Hake Fillet with a Herb Crust – Creamed Leeks
- Wild Mushroom, Spinach and Chestnut En Croute – Creamy White Wine and Garlic Sauce
- Twice Cooked Pork Belly with Star Anise and Fennel Seed – Cider and Apple Gravy £2.50 supp
- Slow Braised Beef Cheek – Red Wine and Pancetta Sauce £5 supp
- Roasted Salmon Fillet – Mediterranean Vegetable and Bean Cassoulet £3 supp
- Served with Buttery Mash and Roast Potatoes, Carrots and Mixed Green Vegetables

- Traditional Christmas Pudding – Brandy Sauce (GFR)
- Profiteroles – Dark Chocolate Sauce – White Chocolate Soil – Chantilly Cream
- Spiced Winter Berry and Apple Crumble Tart – Hot Vanilla Custard
- Warm Chocolate Fondant – Vanilla Seed Ice Cream – Chocolate Sauce £2.50 supp
- Selection of Cheese – Biscuits – Celery – Grapes – Chutney £3 supp





## Breakfast with Santa

Monday 23rd and Tuesday 24th December: 10am – 12pm

Adults: £22 | Under 10's: £17 | Under 5's: £10

**Present included for all the children.**

### Hearty Sitwell Breakfast

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

## Santa's Sunday Lunch

Sunday 1st and Sunday 15th December  
Arrive 12:30 – Lunch 1:00 – Santa 2:30

Adults: £25 – Under 10's: £17 – Under 5's: £10

**Present included for all the children.**

Spiced Parsnip and Apple Soup – Roll and Butter

Roast Breast of Turkey – Stuffing – Kilted Sausage (GFR)  
Wild Mushroom, Spinach & Chestnut En Croute – Creamy White Wine & Garlic Sauce

Served with Buttery Mash and Roast Potatoes, Carrots and Mixed Green Vegetables

Spiced Winter Berry and Apple Crumble Tart – Hot Vanilla Custard

### Children

Garlic Bread Slices

Chicken Nuggets – Fries – Carrot and Cucumber

Chocolate Brownie – Whipped Vanilla Cream

## Family Christmas Eve Party

Enjoy a seasonal disco with party games  
and a visit from Santa: 1pm – 5pm

Adults £25 | Under 10's £17 | Under 5's £10

**Present included for all the children.**

### Adult Hot Buffet:

Chef's Homemade Meat and Potato Pie (GFR)  
Mushy Peas, Chunky Chips and Roast Gravy

### Children Hot Buffet:

Chicken Nuggets  
Cheese and Tomato Pizza  
Fries and Baked Beans

### Dessert:

Belgian Chocolate Fudge Cake with Fresh Cream

## Golden Years Christmas Cabaret

in the Sitwell Suite: 12pm – 3:30pm

A festive three course Christmas Lunch with Live Entertainment, Bingo, and Raffle.

Wednesday 11th December:  
Jamie B's Christmas Show - £25

Wednesday 18th December:  
Carrie Matthews Christmas Show - £25

Winter Vegetable Soup - Garlic and Thyme Croutons (GFR) (V)

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

-Winter Berry and Apple Crumble Tart with Hot Vanilla Custard



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## Seasonal Party Nights

Arrival 7pm – Dinner 7:30pm – DJ and  
Disco until Midnight

Friday 29th November: Grease vs Dirty Dancing - £27.50

Friday 6th December: Divas Disco - £32.50

Saturday 7th and Friday 13th December: 80's Pop Party - £32.50

Steak & Ale Pie - Mushy Peas - Chips - Roast Gravy

Vegetarian Option:

Courgette Potato & Leek Bake - Cheddar Cheese Crumble Topping

## Ultimate Christmas Party Nights

Arrival 7pm – Dinner 7:30pm – DJ and Disco until Midnight

Friday 13th December: Kylie Tribute - £37.50

Friday 20th December: Abba Tribute - £40

Seasonal Winter Vegetable Soup with Garlic & Thyme Croutons (GFR) (V)

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

Apricot & Goat's Cheese Nut Roast with Vegetarian Gravy (V)

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

Chef's Belgian Chocolate Tart - Winter Berry Compote - Chantilly Cream (GFR)



## Prestigious Dinner Dance

Arrival 7pm – Dinner 7:30pm – DJ and Disco until 12:30am

Saturday 14th December: £55

Bucks Fizz on Arrival

Chef's Chicken Liver Parfait – Toasted Sourdough – Spiced Fig Chutney – Dressed Leaves

Smoked Haddock & Leek Fishcake - Sweet Chilli Jam - Baby Leaf Salad (GFR)

Baked Portobello Mushroom - Garlic Duxelle - Stilton Crust – Salsa Verde (V)

Pancetta Wrapped Pork Fillet – Red Wine Sauce (GFR)

Garlic & Thyme Chicken Fillet – Creamy Garlic & Wild Mushroom Sauce (GFR)

Beetroot & Goats Cheese En Croute - Red Wine Sauce (V)

Grilled Sea Bass Fillets - Creamed Leeks (GFR)

White Chocolate & Raspberry Tart – Chocolate Soil – Chantilly Cream (GFR)

Champagne & Orange Torte - Chantilly Cream

Selection of Cheese - Biscuits - Celery - Grapes - Chutney (GFR)





# Christmas Day Lunch

in The Wild Boar Lounge and Restaurant

Arrival 12:30 – Lunch 1pm

Adults £120 | Under 10's £55 | Under 5's £25

Prosecco and Canapés on arrival

Scottish Smoked Salmon & Greenland Prawns - Marie Rose Sauce – Brown Bread (GF)  
Chefs Chicken Liver & Brandy Parfait - Toasted Sourdough - Spiced Fig Chutney (GFR)  
Box Baked Camembert – Garlic & Rosemary – Sourdough Crostini – Plum & Apple Chutney(V)  
Baked Portobello Mushroom – Spinach, Chestnut Duxelle – Stilton – Salsa Verde (V)

Creamy Courgette & Brie Soup - Garlic & Thyme Croutons (GFR) (V)

Roast Breast of Derbyshire Turkey - Kilted Sausage - Sage & Onion Stuffing (GFR)  
Pan Fried Locally Reared Fillet Steak - Red Wine, Mushroom & Pancetta Sauce (GFR)  
Baked Seabass – Stuffed with Creamed Leeks (GF)  
Apricot & Goats Cheese Wellington – Red Wine Sauce (V)

*All served with Glazed Carrots, Brussel Sprouts with Bacon and Chestnuts,  
Honey Roast Parsnips, Chateau and Duchess Potatoes*

Warm Chocolate Fondant - Vanilla Ice Cream – Belgian Dark Chocolate Sauce  
Traditional Christmas Pudding – Brandy Sauce (GFR)  
Selection of Cheese – Biscuits - Celery – Grapes - Chutney (GFR)  
Champagne & Strawberry Cheesecake- White Chocolate Soil - Chantilly Cream

Coffee & Warm Mince Pie

# New Years Eve: Gala Dinner Dance

Arrival 7pm – Dinner 7:30pm – DJ and Disco until 1am

Adults Only: £85

Glass of Prosecco at Midnight

Chef's Chicken Liver Parfait – Toasted Sourdough – Spiced Fig Chutney – Dressed Leaves  
Smoked Haddock and Leek Fishcake – Sweet Chilli Jam – Baby Leaf Salad (GFR)  
Baked Portobello Mushroom – Garlic Duxelle – Stilton Crust – Salsa Verde (V)

Creamy Courgette and Brie Soup with Garlic and Thyme Croutons (GFR) (V)

Fillet of Beef Medallions – Red Wine Sauce ( GFR)  
Garlic and Thyme Chicken Fillet – Creamy Garlic and Wild Mushroom Sauce (GFR)  
Beetroot and Goats Cheese En Croute – Red Wine Sauce (V)  
Grilled Sea Bass Fillets – Creamed Leeks (GFR)

White Chocolate and Raspberry Tart – Chocolate Soil – Chantilly Cream (GFR)  
Champagne and Orange Torte – Chantilly Cream  
Selection of Cheese – Biscuits – Celery – Grapes – Chutney (GFR)





# New Years Eve in the Wild Boar Lounge

8pm – 12.30am

Enjoy the sounds of Brooke Waddle Vocalist,  
singing the best hits from the decades

Includes:

Pizza Served 9.30pm – Fireworks at Midnight  
Ticket Event: £20pp



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## 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\*:

- £120 Double
- £75 Single

Full payment is required upon booking

Rooms include breakfast & complimentary use of the gym

\*Excludes New Years Eve – Please call our reservation team.

### Children's Menu

This children's menu accompanies any of our Christmas set 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 and Vegetarian items are specified on all menus. For any and all special dietary requirements, please speak with the events team prior to the event. We will be as accommodating as possible, but this can only be done with ample notice.

### SITWELL ARMS HOTEL / WILD BOAR INNS LTD CHRISTMAS 2024 - Terms & Conditions

- 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 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 7 days prior to the event will result in a gift voucher for the original ticket amount. Cancellation less than 7 days 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 voucher.
- 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 2025.

- 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 11th of November: Prestigious Dinner Dance, Christmas Day Lunch & 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 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

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**THE SITWELL ARMS**

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