



*The*  
FESTIVE  
SEASON

AT PARK FARM HOTEL







However you wish to celebrate the festive period this year, whether it be an intimate dinner with your loved ones or a party with your colleagues, let us do all the hard work for you.

Our weekend Festive Party Nights are a not to be missed event, but if you'd prefer to enjoy your festive celebrations in a private function room, our expert team can take care of all the details - we have options for small gatherings and larger parties.

Why not make a night of it and take advantage of our exclusive overnight accommodation rates.



# FESTIVE PARTY NIGHTS

Celebrate with friends, family or colleagues  
at one of our Festive Party Nights

Enjoy a glass of bubbles on arrival,  
followed by a sumptuous three course festive dinner.  
Then, dance the night away with our resident DJ.  
We are certain it will get you in the Christmas spirit.

**Friday 28th November**  
**Thursday 4th December**  
~~**Friday 5th December**~~ SOLD  
**Saturday 6th December**  
**Thursday 11th December**  
**Friday 12th December**  
**Saturday 13th December**  
**Friday 19th December**  
**Saturday 20th December**

Sunday dates are available on request.  
Everyone who attends a Festive Party Night can enjoy a 10%  
discount on accommodation. Please speak to a member of  
our team when booking to receive the discount.

*£50.00 per person for Thursday nights*  
*£58.00 per person for Friday and Saturday nights*  
*Arrival from 6.30pm – Carriages at 12.30pm*

# PARTY NIGHTS

## STARTERS

Parsnip, Celeriac and Apple Soup, Parsnip Crisp GFO VE (*c,g,so*)

Pork, Ale and Prune Terrine, Spiced Beer Chutney, Toasted Sourdough (*g,mu*)

Beetroot Cured Salmon, Pickled Cucumber,  
Dill Creme Fraiche, Rye Bread Crisp GFO (*g,f,m,su*)

## MAINS

Roast Turkey served with Chipolata Sausage wrapped in Bacon with  
Chestnut, Cranberry and Sage Stuffing, Roasted Root Vegetables,  
Buttered Brussels Sprouts and Duck Fat Roasted Potatoes (*c,m,tn*)

Baked Cod Fillet, Tomato, Roasted Vegetable and Spinach Gnocchi,  
Roquette Dressing (*c,g,f,su*)

Wild Mushroom, Sweet Potato and Apricot Wellington,  
Squash Puree, Port Jus VE (*c,g,so,su*)

## DESSERTS

Christmas Pudding with Rum Sauce GFO VE (*g,m,su*)

Rich Chocolate Torte, Elderflower Coulis, Vanilla Ice Cream (*g,e,m,so*)

British and French Cheese, Fig Chutney, Crackers GFO (*g,e,m,se*)

VE - suitable for vegan | GFO - gluten free option available

*Please inform your server of any food allergies or dietary restrictions. For your information and reassurance, all dishes show which potential allergens they may contain: c=Celery, g=Gluten, cr=Crustacean, e=Egg, f=Fish, lu=Lupin, m=Milk, mo=Molluscs, mu=Mustard, tn=Tree Nuts, pe=Peanut, se=Sesame, so=Soya, su=Sulphites.*

*Our Kitchen is not a nut-free or gluten-free zone.*

# FESTIVE LUNCH AND DINNER

For groups of ten people or more,  
enjoy a festive lunch or dinner with  
all the trimmings in a private room

A two or three course meal, prepared with fresh and  
seasonal ingredients. With crackers, festive table  
decorations and Christmas tunes, we are certain you  
will be filled with Christmas Spirit!

Lunch from 12pm - 2pm | Dinner from 6pm - 9pm  
*daily throughout December*



# FESTIVE LUNCH

## STARTERS

Tomato, Red Pepper and Smoked Paprika Soup, Crispy Croutons GFO VE (*c,g,su*)  
Smoked Haddock and Chive Fishcake, Tomato Compote, Roquette (*c,g,e,f,m,su*)  
Binham Blue, Roasted Beetroot and Candied Walnut Salad (*m,tn*)

## MAINS

Roast Turkey served with Chipolata Sausage wrapped in Bacon with Chestnut, Cranberry and Sage Stuffing, Roasted Root Vegetables, Buttered Brussels Sprouts and Duck Fat Roasted Potatoes (*c,m,tn*)

Herb Crusted Haddock Fillet with Saffron, Prawn and Pea Risotto GFO (*c,g,cr,f,mo,so,su*)

Wild Mushroom, Sweet Potato and Apricot Wellington, Squash Puree, Port Jus VE (*c,g,so,su*)

## DESSERTS

Christmas Pudding with Rum Sauce GFO VE (*g,m,su*)  
Caramel Cheesecake, Dulce de Leche, Vanilla Ice Cream (*g,m,e*)  
Blackberry Brulee, Spiced Shortbread Biscuit GFO (*g,e,m*)

*2 course £34*

*3 course £38*

*Does not include a DJ*

VE - suitable for vegan | GFO - gluten free option available

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# FESTIVE DINNER

## STARTERS

Parsnip, Celeriac and Apple Soup, Parsnip Crisp GFO VE (*c,g,so*)  
Pork, Ale and Prune Terrine, Spiced Beer Chutney, Toasted Sourdough (*g,mu*)  
Beetroot Cured Salmon, Pickled Cucumber,  
Dill Creme Fraiche, Rye Bread Crisp GFO (*g,f,m,su*)

## MAINS

Roast Turkey served with Chipolata Sausage wrapped in Bacon with  
Chestnut, Cranberry and Sage Stuffing, Roasted Root Vegetables,  
Buttered Brussels Sprouts and Duck Fat Roasted Potatoes (*c,m,tn*)  
Baked Cod Fillet, Tomato, Roasted Vegetable and Spinach Gnocchi,  
Roquette Dressing (*c,g,f,su*)  
Wild Mushroom, Sweet Potato and Apricot Wellington,  
Squash Puree, Port Jus VE (*c,g,so,su*)

## DESSERTS

Christmas Pudding with Rum Sauce GFO VE (*g,m,su*)  
Rich Chocolate Torte, Elderflower Coulis, Vanilla Ice Cream (*g,e,m,so*)  
British and French Cheese, Fig Chutney, Crackers GFO (*g,e,m,se*)

2 course £44

3 course £48

*Does not include a DJ*

VE - suitable for vegan | GFO - gluten free option available

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# NEW YEAR'S EVE BREAK

Our special New Year's Eve Breaks  
feature fabulous food, spirited  
celebrations and plenty of time  
to relax and rejuvenate...

*Your break includes:*

An individually styled bedroom  
Unlimited use of the leisure facilities  
Drinks reception  
Four course New Year's Eve gala dinner  
Disco and dancing in our beautiful Colney Suite  
A sparkling toast at midnight  
Freshly cooked breakfast  
Hamper in your room

Visit our website or contact our Reception team to book  
[enq@parkfarm-hotel.co.uk](mailto:enq@parkfarm-hotel.co.uk) | 01603 810264



# BOOKING PROCEDURE

## HOW TO BOOK

Please phone our events team on 01603 810264, send an enquiry form via our website or email [events@parkfarm-hotel.co.uk](mailto:events@parkfarm-hotel.co.uk). We would be delighted to work with you to create your ideal festive get together.

We can provisionally hold your booking for one week.

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## PAYMENT

All events - We require a non refundable deposit of £15 per person to confirm your booking.

The final balance is due one month before the event date.

Cancellations made within 30 days before the event will not be eligible for refund.

A link to pay your deposit and final balance as well as our menus to select your dining choices will be sent over via 'Creventa'. If you are not able to complete these online, please let us know at the time of booking.

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## FINER DETAILS

Please inform us of any dietary requirements on booking.

You may be seated on a shared table for our Festive Party Nights.

Enjoy 10% discount on a Bed and Breakfast rate when attending a Christmas function.

Menu and drink package pre-orders are required 30 days before the event.

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## DRESS CODE

Smart







WHERE MOMENTS  
ARE MADE SPECIAL...



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