



Christmas starts here

at Lea Marston Hotel



ENJOY CHRISTMAS

— *with us*

Celebrate the most wonderful time of the year at Lea Marston Hotel.

Whether you're planning a small gathering, a sparkling Christmas party or a delicious festive feast with loved ones, let us set the scene for a truly memorable festive season.

Sparkle & Shine

CHRISTMAS PARTY

November | Friday 27th, Saturday 28th
£45.00 per person

**December | Friday 4th, Saturday 5th, Friday 11th, Saturday 12th,
Friday 18th, Saturday 19th**
£55.00 per person

Celebrate the festive season in style at our *Sparkle & Shine Christmas Party Nights*. Gather your colleagues, friends and loved ones for a magical evening filled with festive cheer, delicious food and unforgettable entertainment.

Enjoy a traditional three-course Christmas dinner carefully prepared by our chefs, before the celebrations continue with music from our resident DJ. Dance the night away on our spectacular LED dancefloor, soak up the party atmosphere and create memories that will last long after the festive season ends.

Whether you're celebrating with your team, catching up with friends or planning a festive night out, our Sparkle & Shine party nights promise an evening of great food, fantastic music and plenty of festive fun.

Arrival 19:00 | Sit down 19:30 | Carriages 00:00

T&C's apply.

Three Course

MENU

STARTERS

Winter spiced vegetable soup (VG)
Warm bread roll

Prawn and tomato cocktail
Shredded lettuce, Marie rose sauce, buttered brown bread

Chicken, duck and plum terrine
Spiced cranberry chutney, dressed leaves, crisp breads

MAINS

Roasted turkey breast OR Wild mushroom, spinach and truffle Wellington (VG)
Served with honey glazed parsnip, roasted carrot, sprouts, roast potatoes, stuffing, pigs in blankets, pouring gravy

Roast salmon fillet
Crushed new potatoes, wilted spinach, green beans, lemon butter sauce

DESSERTS

Traditional Christmas pudding
Salted caramel brandy sauce, crushed ginger crumble

Profiteroles
Chocolate sauce

Milk chocolate mousse (VG)
Raspberry compote

VG – Vegan
V - Vegetarian

GF - Gluten Free
GFA - Gluten Free Available

VEA - Vegan Options Available

Festive AFTERNOON TEA

Everyday throughout December | excluding Christmas Day

£24.95 per adult

*Enhance your experience with a little sparkle
Glass of Bucks fizz - £5.00 per person
Baileys coffee - £7.00 per person.*

Round up your loved ones and join us in B76 for a delightful *Festive Afternoon Tea*, the perfect way to celebrate the season together.

Enjoy a traditional afternoon tea with a festive twist, featuring a selection of freshly prepared sandwiches, delicious, sweet treats and warm, freshly baked scones served with jam and cream. It's the ideal opportunity to relax, catch up with friends and family, and soak up the magical atmosphere of the festive season.

Tables are available daily between 12pm – 4pm throughout December.

Pre-booking is essential, so be sure to reserve your table and make it a festive occasion to remember.

T&C's apply. Bookings required, subject to availability

Festive AFTERNOON TEA MENU

Selection of finger sandwiches

Yule log

Mince pies

Mini trifle

Macarons

Plain and fruit buttermilk scones, clotted cream and jam

Tea and coffee

Please speak to a member of our team for any dietary requirements or alternative options.

FESTIVE LUNCHESES THROUGHOUT *December*

December | Sunday 6th, Sunday 13th and Sunday 20th

£35.00 per adult

£25.00 per child

Under 3 free

Celebrate the season with a *Festive Sunday Lunch* at Hathaway's Restaurant throughout December. Gather your family and friends and enjoy a traditional Sunday roast with a festive touch in a warm and welcoming setting.

Indulge in a delicious roast with all the classic trimmings, perfectly prepared by our chefs and served with seasonal flavours that capture the spirit of Christmas. It's the perfect way to spend a relaxed Sunday afternoon, sharing great food and festive cheer with your loved ones.

Tables available between 12pm – 4pm every Sunday throughout December.

Pre-booking is essential, so reserve your table and enjoy a wonderful festive dining experience at Lea Marston Hotel.

T&C's apply

Three Course MENU

STARTERS

Winter spiced vegetable soup (VG)

Warm bread roll

Prawn and tomato cocktail

Shredded lettuce, Marie rose sauce, buttered brown bread

Chicken, duck and plum terrine

Spiced cranberry chutney, dressed leaves, crisp breads

MAINS

Roasted turkey breast OR Wild mushroom, spinach and truffle Wellington (VG)

Served with honey glazed parsnip, roasted carrot, sprouts, roast potatoes, stuffing, pigs in blankets, pouring gravy

Roast salmon fillet

Crushed new potatoes, wilted spinach, green beans, lemon butter sauce

DESSERTS

Traditional Christmas pudding

Salted caramel brandy sauce, crushed ginger crumble

Profiteroles

Chocolate sauce

Milk chocolate mousse (VG)

Raspberry compote

VG – Vegan
V - Vegetarian

GF - Gluten Free
GFA - Gluten Free Available

VEA - Vegan Options Available

Christmas Day LUNCH

Friday 25th December

£110.00 per adult

£55.00 per child (3-12 years)

After the excitement of the morning and once the presents have been unwrapped, join us for a truly special *Christmas Day Lunch* with all the traditional festive trimmings.

Gather with family and loved ones and enjoy a beautifully prepared meal served in a warm and welcoming setting. Our chefs will take care of everything while you relax and enjoy the magic of Christmas, with delicious seasonal dishes and all the flavours you expect from a classic Christmas feast.

Sit back, raise a glass and soak up the joyful atmosphere as you celebrate the most wonderful day of the year surrounded by those who matter most. With great food, festive cheer and no washing up to worry about, it's the perfect way to enjoy a stress-free Christmas Day.

Arrival 12:00 | Sit down 12:30

T&C's apply.

Three Course MENU

STARTERS

Carrot and coriander soup
(VG, GFA)

Served with bread roll

King prawn cocktail (GFA)

Buttered brown bread

**Beetroot feta and
cucumber salad** (GF)

**Chicken and apricot
terrine** (GFA)

Ciabatta crispbread

MAINS

Pan-fried salmon

*Fine beans, asparagus, lemon,
dill, cream sauce*

Roast turkey dinner (GFA)

All the trimmings

Roast sirloin of beef (GFA)

Yorkshire pudding

Nut roast (VG)

*All roast dinners are served
with seasonal vegetables*

DESSERTS

Traditional Christmas pudding

*Salted caramel brandy sauce,
crushed ginger crumble*

Pecan pie

Custard

**Spiced sticky toffee
pudding** (GFA)

Salted caramel ice cream

Cheese and biscuits (V)

KIDS MENU

Cheesy garlic bread (V)

Roast chicken dinner

Chocolate brownie

*Chocolate sauce, vanilla
ice cream*

VG – Vegan
V - Vegetarian

GF - Gluten Free
GFA - Gluten Free Available

VEA - Vegan Options Available

New Years Eve

FAMILY PARTY

Thursday 31st December

£95.00 per adult

£50.00 per child (3-12 years)

Ring in the New Year with a fun-filled celebration for the whole family. Our *New Year's Eve Family Party* promises an evening of great food, lively entertainment and a fantastic atmosphere, perfect for guests of all ages.

Enjoy a delicious three-course meal before the celebrations begin, then get ready to dance the night away with live entertainment and a lively disco to keep the party going.

Bring your family together to celebrate the final moments of the year in style, creating special memories as you count down to midnight. With entertainment, great music and a warm festive atmosphere, it's the perfect way to welcome the New Year together.

T&C's apply.

Three Course

MENU

STARTERS

Roasted red pepper and tomato soup (VG, GFA)
Bread roll

Goats cheese and fig tart (V)
Caramelised onion, thyme

MAINS

Blade of beef (GF)
Truffle mash, roasted carrots, red wine, mushroom sauce

Butternut squash, mushroom and thyme en croute (VG)
Truffle mash, roasted carrots, red wine sauce

DESSERTS

Warm triple chocolate brownie (V)
Chocolate sauce, vanilla ice cream

KIDS MENU

Cheesy garlic bread (V)

Roast chicken dinner

Chocolate brownie
Chocolate sauce, vanilla ice cream

VG – Vegan
V - Vegetarian

GF - Gluten Free
GFA - Gluten Free Available

VEA - Vegan Options Available

RESIDENTIAL NEW YEARS EVE *Package*

Thursday 31st December

£229.00 based on 2 people sharing.

Celebrate the arrival of the New Year with a relaxing *New Year's Eve Escape* with us. Leave the celebrations to us and enjoy a memorable evening followed by a comfortable overnight stay, making it the perfect way to welcome the year ahead.

Your package includes overnight accommodation, giving you the chance to unwind and enjoy the occasion without the worry of travelling home. Begin the evening with a delicious three-course meal in Hathaway's Restaurant, accompanied by a glass of prosecco to toast the festivities.

During your stay, take advantage of our leisure facilities, perfect for relaxing before or after the celebrations. After a restful night's sleep, wake up to a traditional full English breakfast on New Year's Day, the ideal start to the year ahead.

Celebrate, relax and welcome the New Year in comfort with a special getaway.

T&C's apply.

Three Course MENU

STARTERS

Soup of the day (VG, GFA)
Bread roll

Cod scampi (GFA)
Seaside tartare sauce, malt vinegar, fresh lemon

Sweet potato falafels (VG, GFA)
Mixed salad, siracha mayonnaise

Nachos (V)
Nacho cheese sauce, fresh tomato salsa, jalapenos

Buttermilk chicken bites (GFA)
Tossed in honey, hot sauce and sesame seeds

MAINS

Roast gammon (GF)
Fried egg, salted fries, fresh pineapple, peas

Beer battered cod and chips
Minted mushy peas, seaside tartare sauce

Chicken tikka masala (GFA)
Chicken thighs cooked in coconut, black pepper and tikka spices served with basmati rice and warm naan bread

Caesar salad (GFA)
Baby gem, parmesan, pancetta, croutons (add chicken)

Red pesto pasta (VG)
Rigatoni pasta, cherry tomatoes, red pesto, chargrilled vegetables (add chicken)

Margherita (V)
Fior di latte mozzarella, tomato, fresh basil

Classic burger (GFA)
House beef burger, tomatoes, pickles, salted fries, baby gem

DESSERTS

Please see restaurant menu

VG – Vegan
V - Vegetarian

GF - Gluten Free
GFA - Gluten Free Available

VEA - Vegan Options Available



ACCOMMODATION

DOUBLE ROOM

-
£135.00 Bed & Breakfast

SINGLE ROOM

-
£125.00 Bed & Breakfast

New Years Eve Residential Package

-
£229.00 | Based on 2 people sharing

Stay With Us



FULL TERMS & CONDITIONS

BOOKING

Please visit leamarstonhotevents.co.uk to check availability and to secure your places. The appropriate deposit will be required to secure your booking. A £10.00pp deposit is required for party nights, Christmas day & New Year's Eve. A £25.00 per room deposit is required for bedrooms. A £5.00pp deposit is required for all lunches & afternoon teas.

PAYMENT

Guarantee your booking by paying a non-refundable deposit (As above). Full payment together with any food/ wine pre-orders will be required one month prior to your date booked. Bedrooms will be paid for on arrival to the hotel, unless a New Year's Eve package is booked, in that case, full payment is due one month prior to the event. All additional charges must be settled on departure. Please note, Lea Marston Hotel is a cash free venue

CANCELLATIONS

If you need to cancel your booking you must notify the hotel immediately. All monies paid are non-refundable or transferable in the case of a cancellation. We regret that if your party size decreases in numbers no refund in deposits paid will be made and the final balance due will be on the revised numbers. No Amendments can be made to your booking from 7 days prior.

TERMS & CONDITIONS - OTHER

The hotel reserves the right to change the festive programme, contents or prices due to circumstances outside of its control and will not be held liable other than to return any monies paid. Please notify us at the time of booking if any of your party have food allergies or special dietary requirements. Party nights and New Year's Eve Ball are strictly 18 years and over, proof of age may be required when purchasing alcohol. Dress code for party nights is smart casual, we ask that you refrain from wearing trainers or sportswear. Customers will be held responsible for any damage caused to bedrooms, furnishings or equipment. Abusive

behaviour towards other guests or staff will not be tolerated under any circumstances. We advise all guests to drink responsibly and will refuse service to any guest that is deemed to be too intoxicated. We also have the right to eject these guests, with no refund or explanation. We have a zero-tolerance policy with regards to drugs being brought onto or used on the hotel grounds. Please ensure you have read the brochure description for the event you are attending thoroughly, we will not be responsible or liable for any refunds, should there have been a misinterpretation of the event. We hope you enjoy the event you are attending, however on the rare occasion that it may not have been perfect for you, please ensure you speak to a member of our team on the date of the event. No complaints will be handled or refunds issued after the date. Prices include vat at the current rate (20%).



**PLEASE SCAN THE QR CODE
TO BOOK YOUR EVENT**

T: 01675 470468 opt 3
E: events@leamarstonhotel.co.uk
W: leamarstonhotevents.co.uk

Lea Marston Hotel, Haunch Lane,
Lea Marston, Sutton Coldfield, B760BY



Lea **MARSTON** HOTEL