



# This Christmas at the Park House Hotel

— 28 NOVEMBER - 31 —  
DECEMBER 2025



Park House Hotel  
VENUE & LOUNGE

# Exclusive For You

Private Party Nights Available Upon Request

**Tailored to your team, delivered by ours.**

Our various function spaces can host up to 170 people and will be all yours for the evening.

For more information contact our Sales team.

# Festive Party Nights

Celebrate in style with us this Christmas

Enjoy the most wonderful time of the year at the Park House Hotel!  
Our joiner parties can accommodate up to 230 guests and are sure to be a night to remember.

Taking place Friday & Saturday evenings | **28th November - 19th December**

£34 per person

## Themed Nights

Why not try one of our new for 2025 nights?

Dancing through the Decades - **Thursday 4th, 11th and 18th December**

£32 per person



# Festive Menu

Enjoy our menu at Party Nights or Festive Lunches throughout December

## STARTERS

### WINTER VEGETABLE SOUP

Herb croutons **(V, VE)**

### SMOKED SALMON

On mini blinis with cream cheese, dill & rocket salad

### HAM HOCK TERRINE

Charred focaccia & piccalilli

## MAINS

### TRADITIONAL ROAST TURKEY

Sage and onion stuffing,  
pigs in blankets & pan gravy

### SLOW BRAISED BEEF STEAK

Creamy mash potato & red wine jus

### BAKED SALMON

Champagne cream sauce, asparagus  
spears & crushed new potatoes

### BUTTERNUT SQUASH, CUMIN & LENTIL WELLINGTON

Cranberry sauce **(V, VE)**

All served with rosemary and garlic  
roast potatoes & seasonal vegetables

## DESSERTS

### TRADITIONAL CHRISTMAS PUDDING

Brandy sauce **(V, VE)**

### CREAM FILLED CHOUX BUNS

Baileys chocolate sauce

### FRUTTI DI BOSCO

Layers of pastry, patisserie cream,  
sponge, fruits of the forest &  
powdered sugar **(V)**

**V** = Vegetarian

**VE** = Vegan



# Festive Lunches

Looking for a more relaxed celebration this year?

Why not gather colleagues, friends or family for a pre-Christmas meal in the charming surroundings of our Lounge Bar & Restaurant or private function space.

**Available Monday - Saturday  
throughout December**

Pre booking is required

Contact us regarding Festive  
Sunday menus

**£29.95 for 3 courses**

# Drink Packages

Avoid the wait – have your drinks chilled and ready on arrival!

## **Beer Bucket**

10 x Peroni 330ml

**£45 per bucket**

## **Ultimate Package**

2x Bel Canto Pinot Grigio

2x Vina Carrasco Merlot

2x Prosecco Bel Canto

10x Peroni 330ml

**£175 per package**

Stay This Festive Season

# Stay This Festive Season

Party Night Rates from £42.50pp Bed & Breakfast\*

Get ready and relax in style this Christmas

Use code **RESTMAS** to redeem

\*based on 2 people sharing



# Bingo & Bubbles

20th December, 6pm - Late

Closing out the Festive Party season in style - classic bingo fun with a boozy twist.

**Prizes to be won including a grand finale cash prize!**

5 rounds of bingo  
Festive buffet  
Disco to finish up the night

**£25 per ticket**

Ticket only option also available

# Afternoon Tea

Served daily 12-4pm

## Sweet Treats

Traditional Sherry Trifle  
Cinnamon Apple Crumble (V)  
Ferrero Rocher Choux Buns  
Fruit Mince Pies (V)  
Scones with Cream & Jam

## Sandwiches

Worcester Hop Cheddar & Pickle  
Ham, English Mustard & Mayonnaise  
English Cucumber & Dill Crème Fraiche  
Oak Smoked Salmon & Chive Cream Cheese

Pigs in Blankets  
Tea & Coffee

**£5 extra per person to make it sparkle**

Pre booking is required

**£24.95 per person**

# Christmas Day

Make this Christmas unforgettable at the Park House Hotel

## STARTERS

**ROASTED RED PEPPER &  
TOMATO SOUP**  
Basil Oil (V, VE)

**CREAMY BAKED GOATS CHEESE**  
Sourdough toast & a drizzle of  
Welsh honey

**BEETROOT SALMON GRAVLAX**  
Green apple and radish salad &  
wasabi crisps

**CONFIT VENISON TERRINE**  
Beetroot piccalilli & sourdough toast

## MAINS

**ROAST TURKEY BREAST**  
Sage and onion stuffing,  
pigs in blankets & turkey gravy

**28-DAY DRY AGED TOPSIDE OF  
BEEF**  
Yorkshire pudding & red wine sauce

**PAN-FRIED SEA BASS**  
Lemon-crushed new potatoes, garlic  
greens & seafood butter

**PUMPKIN, BUTTERNUT SQUASH &  
SAGE VOL AU VENT (V, VE)**  
  
Served with rosemary and garlic roast  
potatoes, braised red cabbage,  
cauliflower cheese, brussel sprouts and  
chestnuts & seasonal vegetables

## DESSERTS

**TRADITIONAL CHRISTMAS  
PUDDING**  
Brandy sauce (V, VE)

**PISTACHIO CRÈME BRÛLÉE**  
Seasonal spiced shortbread

**LEMON BAKED ALASKA**

**MULLED BERRY PANNA COTTA**

£95 per adult

£55 per child

Christmas Day



# Boxing Day

Continue the celebrations with family and friends this Boxing Day

## STARTERS

### WINTER VEGETABLE SOUP

Herb croutons **(V, VE)**

### SALMON & PROSECCO MOUSSE

Yuzu endive salad, charred  
cucumber & rye bread

### HAM HOCK TERRINE

Charred focaccia & piccalilli

### DEEP FRIED CAMEMBERT

Cranberry jam & dressed leaves

£40 per adult

£21 per child

## MAINS

### ROAST TURKEY BREAST

Sage and onion stuffing,  
pigs in blankets & turkey gravy

### SLOW BRAISED SHIN OF BEEF

Potato and leek mash, root vegetable  
crisps & jus de cuisson

### ROAST HAKE FILLET

Artichoke risotto & chive oil

### BUTTERNUT SQUASH, CUMIN &

### LENTIL WELLINGTON

Cranberry sauce **(V, VE)**

All served with rosemary and garlic  
roast potatoes & seasonal vegetables

## DESSERTS

### PANETTONE BREAD & BUTTER

### PUDDING

Hot custard

### BANOFFEE CHOCOLATE TART

Rum & raisin ice cream

### FRUTTI DI BOSCO

Layers of pastry, patisserie  
cream, sponge, fruits of the  
forest & powdered sugar **(V)**

### CHOCOLATE TRUFFLE

### TORTE

Mixed berries **(V, VE)**

# New Years Eve Gala

Welcome 2026 in style, with a delicious taster menu, dancing & plenty of bubbles!

## PROSECCO AND CANAPÉ RECEPTION

### WILD MUSHROOM VELOUTÉ

Sauté king oyster mushroom & truffle oil (V)

### PRESSED DUCK

Toasted focaccia, crispy chicken skin, golden beetroot picalilli & caper berry

### CRISPY SEA BASS

Celeriac puree, lemon and garlic samphire & lobster butter

### ORANGE SORBET

### FILLET OF BEEF

Served pink, crushed peppercorn, root vegetable dauphinoise, roasted beetroot, tenderstem broccoli, almond crumb & port jus

### TRIO OF DESSERTS

Lemon tart, mini tiramisu & dark chocolate delice

## MIDNIGHT CHEESE BUFFET

Selection of cheeses, grapes, chutney, artisan crackers & grissini sticks

£90 per person

£340 per room\*

\*based on 2 people

Overnight stay includes festive afternoon tea, gala event, bucks fizz breakfast and 12pm late checkout

If you have an allergy, intolerance or dietary requirement, please speak to a team member who will be able to provide you with information regarding the ingredients in our food. Although we take extra precautions when advised of an allergen or intolerance, we cannot guarantee that our menu items are 100% free from allergens due to the risk of cross contamination in the preparation process. Poultry and fish dishes may contain bones

# Terms & Conditions

Provisional bookings after 1st June 2025 can be held for up to 7 days. To confirm your festive booking, a £10.00 non-refundable or transferable deposit per person will be required.

Full payment is required 28 days prior to your event. We regret that if your party size decreases in numbers, all payments are non refundable or transferable.

One payment per booking to be made, no individual payments by attendees.

We reserve the right to move an event to an alternative room, subject to confirmed numbers, we will give as much notice as possible.

Table locations are subject to request and availability cannot be guaranteed. We reserve the right to join smaller parties together.

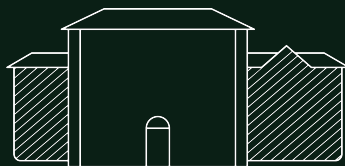
If the full balance is not received at least 28 days prior to your event, we reserve the right to cancel your booking without refund of any deposits paid.

Pre orders for all attendees including special dietary requirements must be confirmed no later than 28 days prior to your event.

Drinks packages must be pre ordered and pre paid up to 14 days prior to your event, any orders after this time are subject to availability. This payment is non-refundable.

All food items are subject to change at any point by the hotel without prior notice.

Any guest with an allergy of any kind must be notified to the events team 28 days prior to the event. A menu detailing allergen information is available upon request. Whilst every effort is made to be extremely careful, we cannot guarantee any of our food / drinks will be free of any traces of allergens.



# Park House Hotel

VENUE & LOUNGE

Contact Us For Festive Enquiries

T: 01952 460 128

E: [events@parkhousehotelshifnal.co.uk](mailto:events@parkhousehotelshifnal.co.uk)

