



PARK HALL  
HOTEL & SPA

WHERE FESTIVE MAGIC BEGINS...



# A MAGICAL CHRISTMAS

This Christmas, step into a world of shimmering lights, rich colours, and enchanting festive celebrations at Park Hall Hotel & Spa. Inspired by the elegance and mystique of Arabian Nights, this year's festive theme promises an unforgettable atmosphere filled with indulgence, entertainment, and seasonal sparkle.

Whether you are celebrating with colleagues, friends, or family, let us take care of every detail while you relax, indulge, and enjoy a truly magical festive experience.

## PARTY NIGHT ACCOMMODATION

Make a night of it and enjoy a relaxing overnight stay.

£119\*

Single Occupancy Bed & Breakfast

Triple and family room upgrade £30 supplement.

£129\*

Superior Double Bed & Breakfast

\*Excludes New Year's Eve bedroom booking

To book: 01902 349 510 | sales@parkhallhotelandspa.co.uk

# ARABIAN NIGHTS PARTY NIGHTS

4th, 5th, 11th, 12th, 18th & 19th

December

7.00pm Foyer arrival

7.30pm Ballroom doors open

**Includes:** Three-course festive dinner  
Arabian Nights themed décor  
entertainment DJ and dancefloor

Experience Christmas with a twist this year as Park Hall transforms into an Arabian Nights celebration filled with atmosphere, entertainment, and festive glamour.

Enjoy a three-course festive dinner followed by immersive entertainment, themed décor, and a lively DJ keeping the dancefloor buzzing into the night. Perfect for work celebrations, festive gatherings, and unforgettable nights out.

£49.50

per person

Early Bird Offer

£45

per person if booked before

31st May 2026

# ARABIAN NIGHTS MENU

*Appetisers*

## Shish Tawook

Middle Eastern chicken skewers with yoghurt, garlic, lemon and spices

## Butternut Squash Soup (VE)

Homemade butternut squash soup served with herb oil and rustic bread

*Main Courses*

## Traditional Roast Turkey

Sage and onion stuffing, pigs in blankets, roast potatoes, honey glazed carrots and parsnips, Brussel sprouts with roast gravy

## Vegan Stuffed Pepper (VE)

Red pepper stuffed with Arabian spiced rice and tomato sauce

*Desserts*

## Traditional Christmas Pudding

Served with vanilla custard

## Walnut Baklava Cigars

Served with vanilla ice cream

## Mango Cheesecake (VE)

(VE) Vegan

# PRIVATE CHRISTMAS PARTY NIGHTS

Available throughout December  
7pm until Midnight

*Includes:*  
Three-course meal from the festive menu,  
Christmas decor, DJ and dancefloor

Host an unforgettable festive gathering in your own private room, featuring a delicious three-course menu, seasonal touches, and traditional Christmas crackers to set the mood.

After dinner, enjoy a private DJ and dance late into the night—perfect for corporate events or celebrations with family and friends, all in an exclusive setting.

**£49.50**

per person  
(minimum of 60 guests)

*Early Bird Offer*

**£45**

per person if booked before  
31st May 2026



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## FESTIVE LUNCHES

1st to 24th December,  
Tuesday to Thursday  
12pm to 3pm

Gather colleagues, friends, or family for a relaxed festive lunch served from the festive menu, in seasonal surroundings with Christmas music and festive décor.

Ideal for work celebrations or casual festive meet-ups.

**£25**

per person

**£29.50**

per person with glass of prosecco

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## FESTIVE MENU

### Starters

**Carrot & Coriander Soup** (VE)  
Herb oil & crème fraîche

**Chicken & Apricot Terrine**  
Caramelised red onion chutney

### Mains

**Roast Staffordshire Turkey**  
served with accompaniments

**Vegan Stuffed Pepper** (VE)  
served with accompaniments

**Harissa & Red Pepper Salmon**  
served with crushed roasted potatoes and grilled veg

*Accompaniments: Roast potatoes cooked in duck fat, seasoned with rosemary, honey roasted carrots & parsnips, pigs in blankets, sage & onion stuffing, fresh seasonal vegetables & red wine & thyme jus*

### Dessert

**Traditional Christmas Pudding**  
**Walnut Baklava Cigars**  
**Mango Cheesecake** (VE)

### Afters

**Tea, Coffee & Mince Pies**

(VE) Vegan

# FESTIVE AFTERNOON TEA

1st to 24th December  
Tuesday to Thursday  
12pm to 4pm

Enjoy a relaxed festive treat in elegant surroundings  
with our seasonal afternoon tea experience.

Perfect for catch-ups, pre-Christmas celebrations,  
or a festive indulgence.

One afternoon tea stand per two guests.

£19  
per person

£25  
per person with glass of prosecco

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# FESTIVE AFTERNOON TEA MENU

## Savoury Treats

Selection of Breads Ciabatta / Seeded Bread /  
White or Brown Slice bread

Roast Turkey, Sage & Onion Stuffing & Cranberry

Smoked Salmon, Lemon Zest Cream Cheese  
& Watercress

Mature Cheddar with Caramelised Onion  
Chutney (V)

Mini Quiche & Baby Leaf Salad (V)

Paneer Tikka Wrap (V)

## Sweet Treats & Scones

Freshly Baked Plain & Fruit Scones, Clotted Cream,  
Seasonal Preserves

Mini Mince Pie

Dark Cherry & Chocolate Bomb

Spiced Apple & Cinnamon Tart

Pumpkin & Ginger Cake

(V) Vegetarian





# CHRISTMAS DAY CARVERY

*Friday 25th December*

*12pm to 4pm*

Celebrate Christmas Day in warm festive surroundings and leave the cooking to us. Enjoy a traditional Christmas carvery with seasonal favourites, festive atmosphere, and a special visit from Santa with gifts for children.

A relaxed, family-friendly way to enjoy Christmas Day together.

*Children's menu available.*

**£89**  
*per person*

**£45**  
*per child*

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# CHRISTMAS DAY MENU

## *Starters*

**Carrot & Coriander Soup** (VE)  
*served with a warm bread roll*

**Smoked Salmon & Prawn Timbale**  
*served with cucumber relish, chive dressing & micro leaf*

**Chargrilled Vegetable Terrine** (V)  
*served with herb oil, balsamic glaze, toasted pinenuts & pea shoots*

**Chicken Liver Pâté**  
*served with toasted brioche toast, fig & plum chutney, micro herbs*

*Intermediate* **Orange Sorbet with Citrus Zest**

## *Mains*

**Traditional Butter Roasted Staffordshire Turkey**  
*served with accompaniments*

**Topside Beef**  
*served with accompaniments*

**Baked Scottish Salmon**  
*served with crushed new potato, saffron & chive beurre blanc*

**Lightly Spiced Cranberry Nut Roast** (VE)

*Accompaniments: Roast potatoes cooked in duck fat, seasoned with rosemary, honey roasted carrots & parsnips, pigs in blankets, sage & onion stuffing, fresh seasonal vegetables & red wine & thyme jus*

## *Desserts*

**Traditional Christmas Pudding**  
*with brandy sauce*

**Warm Lattice Dutch Apple Flan**  
*served with vanilla ice cream*

**Chocolate Truffle Brownie Torte** (VE)  
*served with coconut ice cream*

**Rocky Road Chocolate & Caramel Brownie** (V)  
*served with toasted marshmallow & vanilla ice cream*

**Cheese & Biscuits Sharing Platter for Two** (V)  
*served with a selection of chutneys, grapes, celery & crackers*

## *Kids Menu*

**Starter - Veggie Sticks**

**Main - Festive Turkey Meatballs with Star Pasta  
or Festive Veggie Bake with Star Pasta**

**Dessert - Santa Hat Brownie**

(V) Vegetarian (VE) Vegan

# NEW YEAR'S EVE ARABIAN NIGHTS

7.30pm Foyer opens

8.00pm Ballroom doors open

Welcome the New Year in style with an evening of great food, entertainment, and celebration.

Enjoy a themed dining experience featuring sharing platters, festive dishes, dessert buffet, and lively DJ entertainment to take you through to midnight.

Dress to impress and celebrate the year ahead in true Park Hall style.

**£55**  
per adult

**£30**  
per child

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# NEW YEAR'S EVE MENU

*Appetiser - Selection of*

**Chicken Biryani**

**Minced Lamb Kebab served with Tahini Sauce**

**Breaded Prawns**

**Paneer Tikka (V)**

**Falafel (VE)**

**Veg Spring Rolls (V)**

**Veg Biryani (VE)**

**Arabic Chickpea Salad (VE)**

**Selection of Pizzas**

**Chunky Chips**

**Cucumber Raita**

**Chef's Choice Dessert Selection**

If you have a food allergy or intolerance, please inform a member of staff who will be happy to assist you. Whilst we have strict controls in place, unfortunately it is not possible to guarantee our dishes will be 100% allergen or contamination free. Fish dishes may contain small bones.

(V) Vegetarian (VE) Vegan

# STAY WITH US THIS FESTIVE SEASON

Extend your celebration with an overnight stay at Park Hall Hotel & Spa. Comfortable accommodation, festive atmosphere, and the perfect way to relax after your event. Accommodation available throughout the festive season.

*Contact the hotel directly for details.*



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