



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

£129*

Superior Double Bed & Breakfast

Triple and family room upgrade £30 supplement.

*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.

Early Bird Offer

£49.50

per person

£45

per person if booked before 30th September 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
30th September 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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