CHRISTMAS & New Year 2023

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GROSVENOR

YOUR UNFORGETTABLE FESTIVE CELEBRATION

Celebrate the most wonderful time of the year at Grosvenor Pulford Hotel & Spa, where a glittering array of Christmas delights awaits.

'Tis the season to eat, drink and be merry with family, colleagues and friends, so whether you're planning a festive meal, a party or a cosy winter break, let us take care of all the finer details so you can indulge in all the joys of Christmas time.

Dressed in its festive best and sparkling for Christmas, experience exquisitely refined seasonal dining in the captivating Palm Court restaurant, or hearty festive fayre in the comfort of the inviting Nelson's gastro-pub. Palm Court's signature afternoon tea also enjoys a Christmas makeover with festive inspiration enhancing the quintessentially British dining experience.

The seasonal celebrations are not limited to our restaurants, either. We'll be hosting our sparkling line-up of Christmas Party Nights throughout the festive season, whilst our luxurious Spa by Kasia will have a menu of festive treatments perfect for treating you and your loved ones.

Experience an unparalleled festive escape this year: book today and have yourself a merry little Christmas at Grosvenor Pulford Hotel & Spa.

PALM COURT FESTIVE AFTERNOON TEA

£28 per person

Enjoy a festive inspired afternoon tea in charming surroundings with bubbling fountains and the sounds of a baby grand piano to create the perfect ambience.

SELECTION OF SANDWICHES WITH A FESTIVE TWIST

Smoked salmon, caper and dill soft cheese Treacle -glazed ham and apple chutney Traditional turkey, cranberry and stuffing Hen's egg, mayonnaise and cress

FRESHLY BAKED SCONES

Your choice of fruit or plain scone, served with clotted cream and preserves

CHEF'S FESTIVE HOMEMADE CAKES AND SWEET TREATS

Glazed winter berry tartlet, crisp sable and crème patisserie

Vanilla and almond macaron

Chocolate and orange opera

Toffee and honeycomb cheesecake

Our special Festive Afternoon Tea menu will be available 12pm-4pm (Monday to Saturday) from 24th November 2023 until 6th January 2024

Advance booking is essential. Dietary requirements can be catered for by prior request.

To arrange your festive treat please contact our reservations team on 01244 570560 or email reservations@grosvenorpulfordhotel.co.uk

ENJOY A FESTIVE TIPPLE WITH YOUR AFTERNOON TEA

Mulled Wine Festive Afternoon Tea £34.00pp

Sparkling Festive Afternoon Tea £35.00pp

G&T Festive Afternoon Tea **£35.00pp**

Champagne Festive Afternoon Tea £39.00pp



PALM COURT CHRISTMAS FAYRE MENU

2 courses £30 | 3 courses £37

Live musical acts performing on select dates – see website for more information.

Truffled Roscoff onion velouté, Gruyère gratin and garlic chive crème fraiche (v) (vgo) (gfo) Pressing of confit chicken, leek and wild mushroom, brandy-poached raisins and toasted ciabatta (gfo) Scottish smoked and poached salmon roulade, pickled cucumber, baby radish and lemon aioli (gfo) Wild mushroom and thyme parfait, red onion and quince chutney and toasted sourdough (v) (gfo)

Prosciutto-wrapped, butter-roasted turkey escalope, sage, onion and cranberry stuffing, pigs in blankets, seasonal vegetables, creamed sprouts, thyme-roasted potatoes and rich turkey gravy (gfo)

Pan-seared fillet of sea bass, rosemary and garlic parmentier potatoes, sautéed leek, caramelised cauliflower purée and sauce vierge (gfo)

Slow-roasted blade of beef Bourguignon, creamed potato, roasted root vegetables, silver skin onions and red wine and smoked pancetta sauce (gfo)

Roasted butternut squash, Portobello mushroom and toasted chestnut Wellington, seasonal greens and vegetable gravy (vg)

Traditional Christmas pudding, brandy sauce, slow-cooked winter berry compote and candied walnuts (v) (gfo)

Dark chocolate and praline cheesecake, candied walnuts and chocolate and orange ice cream

Passion fruit tart, charred pineapple, passion fruit syrup and coconut Chantilly cream

Selection of cheeses, classic accompaniments, house chutney and artisan biscuits (gfo) (supplement charge of £4.50 applicable)

Served from 24th November until 30th December 2023 excluding Sundays, Christmas Day and Boxing Day.

Our usual menu will also be available throughout this period and our traditional roast carvery every Sunday.

Please note that for parties of 4 or more a deposit of £10.00 per person is required within 14 days of booking. A pre-order is required for parties of 15 or more.





NELSON'S CHRISTMAS FAYRE MENU

2 courses £25.50 | 3 courses £32.00

Honey-roasted parsnip soup, white truffle oil and toasted focaccia (v) (gfo) (vgo)

Pressing of confit chicken, leek and wild mushroom, brandy-poached raisins and toasted ciabatta (qfo)

Scottish smoked and poached salmon roulade, pickled cucumber, baby radish and lemon aioli (qfo)

Butter-roasted turkey, sage, onion and cranberry stuffing, pigs in blankets, seasonal vegetables, creamed sprouts, thyme-roasted potatoes and rich turkey gravy (gfo)

Slow-cooked beef feather blade, charred carrots, fine beans, creamed potatoes and Bourguignon sauce (gfo)

Pan-seared fillet of sea bream, crushed new potato, caramelised cauliflower purée, buttered spinach, confit cherry tomato and chive beurre blanc (gfo)

Roasted butternut squash, Portobello mushroom and toasted chestnut Wellington, seasonal greens and vegetable gravy (vg)

Traditional Christmas pudding, brandy sauce, slow-cooked winter berry compote and candied walnuts (v) (gfo)

Chocolate and toffee cheesecake, praline brittle and clotted cream ice cream

Citrus tart, spiced cranberry and orange compote and crème Chantilly (v) (gfo)

Selection of cheeses, classic accompaniments, house chutney and artisan biscuits (qfo) (supplement charge of £4.50 applicable)

Served from 24th November until 30th December 2023 excluding Christmas Day

Please note that for parties of 4 or more a deposit of £10.00 per person is required within 14 days of booking. A pre-order is required for parties of 15 or more.

Our usual menu will also be available throughout this period.



CHRISTMAS PARTY NIGHTS

Saturday 25th Nov	1:00am finish	Tribute to The Bee Gees	£48
Friday 1st Dec	1:00am finish	Tribute to Elton John	£47
Saturday 2nd Dec	1:00am finish	Young Elvis	£47
Thursday 7th Dec	12:00am finish	The Big Beat	£42
Friday 8th Dec	1:00am finish	The Big Beat	£48
Saturday 9th Dec	1:00am finish	The Big Beat	£48
Thursday 14th Dec	12:00am finish	Tribute to Tom Jones	£42
Friday 15th Dec	1:00am finish	Tribute to ABBA	£48
Saturday 16th Dec	1:00am finish	Tribute to ABBA	£48
Thursday 21st Dec	12:00am finish	Tribute to Tom Jones	£42
Friday 22nd Dec	1:00am finish	Dan Hadfield as Gary Barlow	£47
Saturday 23rd Dec	1:00am finish	Tribute to Robbie Williams	£47

Grosvenor Suite bar opens at 7.00pm; 7.30pm sit down

Party Nights are hosted by Dixi Tucker, Cabaret Drag Artiste, and include a 3-course choice Christmas dinner & interactive DJ, crackers and Christmas novelties.

Book your Christmas party night by contacting our events team on 01244 570560 or events@ grosvenorpulfordhotel.co.uk, or book your tickets online.

Plus, make a night of it and book your accommodation with our exclusive 20% discount on best available rates for Christmas Party Night Guests!

CHRISTMAS PARTY NIGHT MENU

Honey-roasted parsnip soup, white truffle oil and toasted focaccia (v) (gfo) (vgo)

Pressing of confit chicken, leek and wild mushroom, brandy-poached raisins and toasted ciabatta (gfo)

Scottish smoked and poached salmon roulade, pickled cucumber, baby radish and lemon aioli (gfo)

Butter-roasted turkey, sage, onion and cranberry stuffing, pigs in blankets, seasonal vegetables, creamed sprouts, thyme-roasted potatoes and rich turkey gravy (gfo)

Slow-cooked beef feather blade, charred carrots, fine beans, creamed potatoes and Bourguignon sauce (gfo)

Pan-seared fillet of sea bream, crushed new potato, caramelised cauliflower purée, buttered spinach, confit cherry tomato and chive beurre blanc (gfo)

Roasted butternut squash, Portobello mushroom and toasted chestnut Wellington, seasonal greens and vegetable gravy (vg)

Traditional Christmas pudding, brandy sauce, slow-cooked winter berry compote and candied walnuts (v) (gfo)

Chocolate and toffee cheesecake, praline brittle and clotted cream ice cream

Citrus tart, spiced cranberry and orange compote and crème Chantilly (v) (gfo)

Selection of cheeses, classic accompaniments, house chutney and artisan biscuits (gfo) (supplement charge of £4.50 applicable)

(v) vegetarian (vg) vegan (vgo) vegan option available (gfo) gluten-free option available

Please let us know if you have a special dietary requirement and we will endeavour to cater to your needs.

CHRISTMAS PARTY NIGHTS DRINKS PACKAGE

ON ARRIVAL

Prosecco £7.50 per person Champagne £10.00 per person

BOTTLED BEERS

Five bottles (330ml) £22.00 Ten bottles (330ml) £40.00

HOUSE WINE BY THE BOTTLE

(red or white) One £22.50 | Two £40.00 Four £ 79.00 | Six £118.00

Our extensive wine list is available to pre-order, please ask our events team for the full selection.

An evening with The Big Beat

Saturday 6th January 2024 £40 per person

Join us for a night of live entertainment from renowned local band The Big Beat, performing a selection of popular classics and up-tempo modern hits.

You'll also enjoy a delicious 2 course meal and disco to round off the evening.

PALM COURT CHRISTMAS EVE MENU with live piano entertainment | £45.00 per person

Roasted celeriac and apple velouté, thyme crème fraiche and toasted focaccia (v) (gfo) (vgo)

Slow-roasted belly pork, pear and black pudding croquette, roasted shallot purée and pickled walnuts (gfo)

Classic Coquille St. Jacques, queen scallops, pickled samphire, creamy tarragon mash, glazed with parmesan crumb (gfo)

Beetroot and pumpkin tarte tatin, whipped goat's cheese and rocket salad (v) (vgo)

Pan-roasted chicken, rosemary gnocchi, sautéed wild mushrooms, confit shallot and white truffle Hollandaise (gfo)

Sticky braised ox cheek, Pommes Anna potatoes, caramelised red cabbage, carrot and thyme purée and Guinness reduction (gfo)

Oven-baked cod fillet, parisienne potatoes, roasted cauliflower purée, buttered kale and a Chablis cream sauce (gfo)

Wild mushroom, caramelised shallot and spinach pithivier, seasonal greens and red wine sauce (v) (vgo)

Sticky toffee pudding, salted butterscotch sauce and vanilla bean ice cream (v) (gfo)

Strawberry and rhubarb crumble tart, stem ginger mascarpone (v)

Dark chocolate and Bailey's cheesecake, praline brittle, chocolate ganache and toffee ice cream

Selection of cheeses, traditional accompaniments and artisan biscuits (gfo)



$CHRISTMAS \ Day \ CARVERY \ {\rm with \ live \ piano \ entertainment}$

£92 per adult | £40 per child (age 5-12) | £20 per child (under 4) Glass of bubbly on arrival, 3 course meal, coffee and mini mince pies.

Wild mushroom velouté, truffled goat's cheese and focaccia croute (v) (gfo) (vgo)

Pan-seared king scallops, saffron and crab risotto, confit tomato and basil emulsion (gfo)

Ratatouille pithivier, rocket pesto and roasted walnuts (vgo)

Chicken liver pâté, crispy chicken skin, fig and date chutney and toasted ciabatta (gfo)

Scottish smoked salmon, prawn and crayfish roulade, pickled cucumber, caviar and citrus aioli (gfo)

Butter-roasted turkey, bread sauce and traditional accompaniments (gfo)

28-day dry-aged roast beef sirloin, creamed horseradish and Yorkshire pudding (gfo)

Traditional oven-roasted horseshoe gammon, honey, orange and muscovado glaze (gfo)

All served with a selection of seasonal vegetables, goose-fat potatoes, chipolata sausage, sage and onion stuffing and rich roast pan gravy

Pan-roasted halibut fillet, saffron potato, braised baby leeks, spinach purée, cockle and caviar beurre blanc (gfo)

Spiced chestnut and salt-baked beetroot Wellington, maple-roasted piccolo parsnips, charred sprouts and red wine jus (v) (vgo)

Traditional Christmas pudding, rum sauce and mulled winter fruits (v) (gfo)

Dark chocolate tart, Bailey's cream and hazelnut tuile (v)

Classic sherry trifle, kirsch cherries, Chantilly cream, vanilla bean custard and dark chocolate shard (v)

Passion fruit and pineapple cheesecake with coconut sorbet

Traditional cheeses, truffle honey, quince jelly and artisan biscuits (gfo)



PALM COURT BOXING DAY CARVERY

3 course carvery £38.50 per adult | £20 per child (age 6-12) | £12.50 per child (under 5)

Parsnip and Bramley apple velouté, pickled apple and toasted walnuts (v) (gfo) (vgo)

Chicken liver, thyme and port parfait, apple and cranberry chutney and toasted ciabatta (gfo)

King prawn and crayfish cocktail, pickled cucumber, crisp celery, Bloody Mary sauce and tabasco tuille (gfo)

Baked wild mushroom and shallot tartlet, thyme-dressed baby leaf (vgo)

Spiced duck and potato rösti, poached duck egg, watercress and a sweet wholegrain mustard dressing

Roasted British 28-day dry aged beef striploin, Yorkshire pudding and horseradish sauce (gfo)

Honey and treacle braised roast Van Der May bacon joint, caramelised Braeburn apples (gfo)

Traditional roast chicken, sage and apricot stuffing

All served with roast potatoes and seasonal vegetables

Roasted salmon fillet, buttered mash, charred tender stem broccoli, samphire, baby caper and brown shrimp beurre noisette (gfo)

Sweet potato and aubergine curry, braised wild rice, spiced poppadum, mango chutney and lime pickle (vgo) (gfo)

Toffee apple crumble with clotted cream ice cream (v)

Vanilla crème brûlée, winter berry compote and cinnamon sable (v) (gfo)

Citrus tart, blackcurrant purée and vanilla mascarpone (v)

Sticky toffee pudding, toffee sauce with honeycomb ice cream (v) (gfo)

Selection of cheeses, classic accompaniments, house chutney and artisan biscuits (gfo)



(v) Vegetarian (vg) Vegan (vgo) Vegan option available (gfo) Gluten free option available.

To book contact our events team on **01244 570560** or email **events@grosvenorpulfordhotel.co.uk**.

NEW YEAR'S EVE BUFFET

£85.00 per person

See in the New Year in style at Grosvenor Pulford Hotel & Spa with a fabulous night of food, drink and entertainment.

To include:

- Glass of bubbly on arrival at 7pm
- Buffet served from 7.30pm
- Live music from pianist and singer Andy Clark followed by King of Swing Andy Bayley in Palm Court until 12.30am
- Live band entertainment from The Big Beat plus DJ in Nelson's bar until 1.00am

To book your New Year's Eve celebration contact our events team on 01244 570560 or email events@ grosvenorpulfordhotel.co.uk.

BUFFET:

Teriyaki salmon, sesame and coriander brochettes

Salt and pepper chicken wings with a sriracha and lime mayonnaise

Sticky honey BBQ ribs, spring onion and toasted sesame

Selection of samosas with cucumber raita

Cauliflower and spinach pakora, citrus and coriander yoghurt (v)

Prawn crackers, vegetable spring rolls and prawn and sesame toast with sweet chilli sauce

Crispy shredded chilli beef with fresh lime and coriander

Sweet and sour king prawn, mixed pepper and caramelised pineapple

Chicken korma, toasted almond and coconut

Marinated sticky char siu pork and tenderstem broccoli stir fry

Sweet potato, chickpea and spinach Balti (v)

Poppadoms and chutneys (v)

Garlic buttered naan (v)

Pilau rice (v)

Vegetable stir fry noodles with pak choi and sesame (v)

Bombay potatoes (v)

DESSERT SELECTION:

Mini fruit pavlova Toffee and chocolate éclair Lemon meringue pie Salted caramel brownie Selection of cheeses with traditional accompaniments

(v) vegetarian

Please notify our team in advance if you have any dietary requirements and we will endeavour to cater to your needs.

NEW YEAR'S DAY CARVERY

Start the New Year as you mean to go on, with great food and great company.

Traditional Carvery Luncheon Served in Palm Court from 12.30pm

For more information or to book call our reservations team on **01244 570560** or email **reservations@grosvenorpulfordhotel.co.uk**

Christmas & New Year Terms and Conditions

Please note:

- 1. If a booking is cancelled or numbers reduce then all deposits and final payments are strictly non-refundable and non-transferable.
- 2. A non-refundable deposit of £10.00 per person is required to secure your Party Night or Boxing Day reservation within 14 days of booking.
- 3. For Christmas Day Lunch and New Year's Eve, a non-refundable deposit of £20.00 per person is required within 14 days of booking.
- 4. The final balance for Christmas Party Nights is to be paid in full by 31st October 2023 together with your pre-order.
- The final balance for Christmas Day, Boxing Day and New Year's Eve is to be paid in full by 30th November 2023 along with a pre-order for Christmas Day.
- 6. The company does not accept responsibility for the property of customers or guests. Cloakrooms are provided for the convenience of guests but any goods deposited in the cloakroom are left at the owners risk and without obligation on the part of the hotel/company.
- Children under the age of 16 years old will not be able to attend Christmas Party Nights or the New Year's Eve function.

ESCAPE THIS CHRISTMAS AND NEW YEAR

Sit back, relax and enjoy a truly indulgent festive break this season. Whether you're looking to be waited on hand and foot over the Christmas period, celebrate the New Year in style or longing for a luxury winter bolthole to escape to, we'll ensure you have a magical experience.

CHRISTMAS BREAK

Three night break from £530 per adult £179 per child under 12 / 3 years and under free

Welcome drink and mince pies

Pre-dinner drink and three course Christmas Eve dinner in Palm Court with live piano and vocal duo, Incahoots

Christmas Day lunch in the Grosvenor Suite with glass of bubbly, live piano entertainment and a visit from Santa

Christmas Day evening buffet in Palm Court with entertainment from master magician Robbie Danson plus live music from pianist and vocalist Andy Clark

Boxing Day dinner dance in the Grosvenor Suite with three course dinner and entertainment from renowned Swing and Rat Pack singer Matt Roberts, plus fun casino tables

Full English breakfast each morning and use of leisure facilities throughout your stay

NEW YEAR'S EVE BREAK

One night break from £199 per person Two night break from £294 per person

Glass of bubbly and Asian-themed, 3-course buffet

Live music from talented pianist and vocalist Andy Clark followed by King of Swing Andy Bayley in Palm Court

Live band entertainment from The Big Beat plus DJ in Nelson's Bar

Full English breakfast for a hearty start to 2024

Use of leisure facilities during your stay

For further details on our festive breaks and special seasonal accommodation rates, please visit our website or enquire with our reservations team on 01244 570560 or email reservations@grosvenorpulfordhotel.co.uk

WINTER ESCAPE From £89.50 per person

Overnight accommodation with £30 dinner credit to be used on the evening of your stay, full English breakfast the following morning and use of the leisure facilities throughout your stay.

Available from 01/11/2023-28/02/2024. Subject to availability and excludes special event dates. Terms apply.



FESTIVE SPA ESCAPES

A WHITE CHRISTMAS

£130pp Tuesday-Thursday £145pp Friday-Monday

- Deeply relaxing and invigorating frangipane full body exfoliation followed by a soothing warm-oil cinnamon and spice massage of the back, head, neck and shoulders (75 minutes of treatment time).
- Seasonal afternoon tea and cinnamon infused mulled wine
- Including use of towel, gown and slippers plus full access to our spa and relaxation facilities

I'M DREAMING OF A SPA DAY

£110pp Tuesday-Thursday £125pp Friday-Monday

- Cinnamon and spice warm-oil soothing back massage followed by a frankincense and orange skin brightening facial (50 minutes of treatment time)
- Seasonal afternoon tea and cinnamon infused mulled wine
- Including use of towel, gown and slippers plus full access to our spa and relaxation facilities

THE ELF EXPRESS

£49pp (Monday-Sunday) does not include access to spa facilities

- 25 minute cinnamon and spice warm-oil soothing back massage **OR** 25 minute frankincense and orange skin brightening facial
- Followed by a delicious cinnamon latte OR mulled wine, and mini mince pies in Palm Court

TIME TO SPARKLE SPA BREAK

£230pp Sunday-Thursday £270pp Friday & Saturday

- 50 minute frankincense and orange skin brightening facial
- 25 minute cinnamon and spice warm-oil soothing back massage
- A seasonal Afternoon Tea to enjoy during your spa day
- Access to spa and relaxation facilities with use of towel, gown and slippers
- Evening meal in Palm Court or Nelson's (£30 per person to spend towards food)
- Overnight accommodation in an executive bedroom
- Full English Breakfast

All packages available from 1st November 2023 until 31st January 2024





Enquire about our fantastic offer of a 3 month taster Health Club Membership!





TREAT YOUR LOVED ONES THIS CHRISTMAS...

Can't quite find the perfect present for your special someone?

Give them the gift of choice this Christmas with a Grosvenor Pulford Hotel & Spa gift voucher.

Our vouchers are the ideal festive treat and can be used for everything from an indulgent afternoon tea to event tickets, spa treatments or towards a room for a romantic getaway.

Visit our website at **www.grosvenorpulfordhotel.co.uk** now and make their Christmas Day!

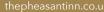


NELSON HOTELS & INNS









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Within the Nelson Hotels & Inns collection you can also discover other warm and welcoming venues to visit this winter.

From The Bear's Paw in Sandbach, to The Pheasant Inn in Tattenhall, The Fishpool Inn, Delamere, or The Manor in Greasby, all of our locations are brimming with Christmas cheer, serving freshly prepared seasonal fayre. Don't forget all of our properties are also dog-friendly, so four-legged friends don't have to miss out on the Christmas fun!

For more information about everything taking place at our properties this Christmas, as well as details on how to book or buy gift vouchers, visit our dedicated websites as detailed on this page or visit **nelsonhotels.co.uk**

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Owned and operated by Nelson Hotels & Inns www.nelsonhotels.co.uk



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