

Park House
HOTEL & VENUE

CELEBRATING
CHRISTMAS & NEW YEAR 2024



SELECTED DATES THROUGH NOVEMBER & DECEMBER 2024

We have something for everyone to enjoy this festive season



CREST
HOTELS



CHRISTMAS IS A TIME OF MAGIC

and a time to Party!!





We have everything wrapped up from
Christmas Party Nights, Christmas Lunches or
Festive Afternoon Teas to New Year's Celebrations!



Why not extend the fun and stay with us overnight! Staying in one of our comfortable rooms that have all the amenities you need to get ready for the night or to relax after partying all night.

Why not take full advantage of staying with us.

Rates available from £69.00 for Friday evening
and £89.00 Saturday evenings.

and just add breakfast for £9.95 per person
to get you started for the day.



Terms & Conditions apply. Visit website for full details

www.parkhousehotelshifnal.co.uk

PRIVATE PARTY NIGHTS

Exclusive to you



How does an Exclusive Private Party night sound?
Let our experienced team guide you through planning your own event unique to you and your group or company.

Our recently refurbished suites offer a wonderful atmosphere with a modern décor. We have the Garden Suite available for guests up to 170. Alternatively, the Dobson Suite is available for guests up to 70. You can tailor the menu to suit your taste buds and you can even set the tone for the playlist!! Options available for lunch events and evening parties.

**Party dates available throughout November to January,
call us now to discuss your preferred date.**

CHRISTMAS PARTY NIGHTS

Experience the Magical Atmosphere of our Christmas Parties with friends or colleagues at our joiner parties. We have two beautifully decorated suites that can accommodate groups of up to 230 guests over the joined space. Taking place every Thursday, Friday & Saturday evening between 29th November until 21st December 2024.



STARTERS

Parsnip and Apple Soup
(GF)(V) (VE)
Herbed croutons

**Chicken Liver and
Wild Mushroom Pate**
Red onion marmalade,
ciabatta toast

Beetroot Caprese (V)
Red and golden beetroot, plum
tomato, mozzarella, pesto dressing

MAINS

Traditional Roast Turkey
Stuffing, pigs in blankets,
roast potatoes, gravy

Braised Feather Blade of Beef (GF)
Colcannon mash, chasseur sauce

Fillet of Sole (GF)
New potato dill cake, spinach cream

**Vegan Mushroom and Chestnut
Wellington (V)(VE)**
Cranberry jus

All served with seasonal vegetables.

DESSERTS

Traditional Christmas Pudding
Brandy sauce

Baked Vanilla Cheesecake (V)
Crunchy amaretti biscuits,
chocolate Bailey's sauce

Tart au Citron (V)
Caramelized walnuts,
winter berry coulis

Mince Pie, Tea or Coffee



FRIDAY OR SATURDAY £32.50 PER PERSON
THURSDAY £26.00 PER PERSON

*Please note we have a multi choice menu available to suit everyone's preferences, pre order must be received 28 days prior to your event along with all allergy and dietary requirement information.



CHRISTMAS DAY LUNCH



A Christmas Lunch like no other. The Festive season wouldn't be the same without indulging in our delicious Christmas Lunch with all the trimmings.



STARTERS

**Sweet Potato with
Butternut Squash Soup**
(GF)(V)(VE)
Coriander oil

Pork Rilette
Celeriac remoulade, cornichons,
toasted focaccia

Home Cured Beetroot Salmon
Crushed avocado, toasted rye bread

Goats Cheese Salad (GF)(V)
Shaved fennel, grapes,
toasted almonds

MAINS

Traditional Roast Breast of Turkey
Pigs in blanket, sage apricot and
chestnut stuffing, gravy

Roast Sirloin of Beef
Homemade Yorkshire pudding,
horseradish, red wine Jus

Baked Fillet of Hake
Worcestershire hop rarebit,
chive beurre blanc

**Wild Mushroom,
Creamed Leek Vol au Vent (V)**
Burnt onion puree

All served with rosemary and
garlic roast potatoes, braised
red cabbage, cauliflower cheese,
brussel sprouts and chestnuts,
seasonal vegetables.

DESSERTS

Traditional Christmas Pudding
Brandy sauce, mulled
berry compote

Amaretto Crème Brule (V)
Puff pastry tuille

Dark Chocolate Delice (V)
Raspberry ripple ice cream

Cranberry Eggnog Tart (V)
Rum and raisin ice cream


**A Fantastic Buffet
of English Cheeses**
Grapes, chutneys,
artisan crackers, grissini sticks

Mince Pie, Tea or Coffee



£95.00 PER ADULT
£55.00 PER CHILD

*Please note we have a multi choice menu available to suit everyone's preferences, pre order must be received 28 days prior to your event along with all allergy and dietary requirement information.



BOXING DAY

In case you didn't have enough chairs for Christmas day Lunch or just simply haven't celebrated enough, why not spend that precious time with family at the Park House.



STARTERS

Roasted Parsnip Soup (GF)(V)
Curry oil

Confit Chicken Terrine
Gribiche, sourdough toast

Deep Fried Camembert (V)
Cranberry jam dressed leaves

Prawn Cocktail
Crushed avocado, tomato concasse

MAINS

Traditional Roast Turkey
Stuffing, pigs in blankets, gravy

Roast Sirloin of Beef
Homemade Yorkshire pudding,
horseradish, red wine jus

Oven Baked Haddock
Nduja and lentil cassoulet

**Mushroom and Chestnut
Wellington** (V)(VE)
Cranberry jus

All served with roast potatoes
and seasonal vegetables

DESSERTS

Traditional Sherry Trifle
Sherry soaked genoise biscuit,
seasonal fruit, strawberry gel,
crème pâtissier, chantilly cream

Apple & Bramble Strudel
Brandy custard

Malteser Cheesecake
Honeycomb crumb

Mince Pie, Tea or Coffee



**£30.00 PER ADULT
£16.00 PER CHILD**

*Please note we have a multi choice menu available to suit everyone's preferences, pre order must be received 28 days prior to your event along with all allergy and dietary requirement information.

NEW YEAR'S EVE

Looking for a New Year's Eve celebration filled with glitz and glam?
Welcome the New Year with us in our newly decorated suites to match the
glam of the evening whilst enjoying delicious food and lots of bubbles!
Celebrate with friends and family and make the New Year one to remember.



CANAPE & PROSECCO

RECEPTION

STARTERS

Salt Baked Celeriac Velouté (V)
Apple julienne

**Oaked Smoked Salmon and
King Prawns (GF)**
Perno dressing, petit herb salad

Slow Cooked Belly of Pork
Kimchi, sticky sesame sauce

Roasted Butternut Squash Salad
(GF)(V)(VE)
Pomegranate, baby leaf,
confit garlic oil

MAINS

Chicken Supreme (GF)
Tarragon mousse wrapped in
pancetta, dauphinoise potato, baby
carrots, wild mushroom fricassee

Duo of Beef (GF)
4oz fillet of beef served pink, slow
cooked feather blade of beef,
mustard pomme puree, roasted
salsify, port and peppercorn jus

Herb Crusted Seabass
Cavolo nero, lobster sauce,
saffron chateaux potato

Moroccan Vegetable Tagine (V)(VE)
Fruity cous cous, babaganoush,
lavosh cracker

DESSERTS

**Raspberry and Blueberry
Semi Freddo (V)**
Yuzu gel, almond biscotti

Warm Chocolate Fondant (V)
Clotted cream ice cream,
chocolate soil

Coconut Pannacotta (GF)
Roasted rum pineapple carpaccio

**Tea, Coffee,
Homemade Petit Fours**

Midnight Cheese Table
Selection of English cheese,
grapes, chutneys, artisan
crackers, grissini sticks.

£80.00 PER PERSON

or £160.00 per person

Including sparkling afternoon tea on arrival, NYE gala event, overnight stay, full English buffet
breakfast with a glass of bucks fizz and late checkout at 12:00 midday.

FESTIVE AFTERNOON TEA

Every day from

Friday 29th November

until

Sunday 22nd December

Served daily between
12.00pm-16.00pm

FESTIVE AFTERNOON TEA £22.95

Make it sparkle for just £5.00
Pre book in advance to avoid disappointment

SWEET TREATS

Traditional Sherry Trifle
Cinnamon Apple Crumble (V)
Ferro Roche Choux Buns
Fruit Mince Pies (V)

SANDWICHES

Worcester Hop Cheddar, Pickle
Honey Glazed Gammon Ham,
English Mustard, Mayonnaise
English Cucumber, Dill Crème Fraiche
Oaked Smoked Salmon, Chive Cream Cheese

Pigs in Blankets
Fruit or Plain Scone

Devonshire Clotted Cream, Strawberry Jam

Tea or Coffee

FESTIVE SUNDAY LUNCH

Celebrate in advance with family we have
enough chairs to fit around the table!
Served in our restaurant & lounge.

Sunday 3rd December

Sunday 10th December

Sunday 17th December

**£26.50 PER ADULT
£13.95 PER CHILD**

Prices for Children aged between 2 – 10 years old



STARTER

Roasted Parsnip Soup (GF)(V)
Curry oil

MAIN

Traditional Roast Breast of Turkey
With onion and sage stuffing, pigs in blankets,
garlic and rosemary roasted potatoes, gravy

DESSERTS

Traditional Christmas Pudding
Served with a red currant
compote and a brandy sauce



Vegetarian options available please ask on enquiring

THREE DAYS OF CHRISTMAS

Join us for the Three days of Christmas and celebrate in style at the Park House in a twin or double room, or treat yourself to an upgrade...

CHRISTMAS EVE

AFTERNOON TEA

Served from 12:00 midday

2 course dinner will be served in our hotel restaurant

CHRISTMAS DAY

FULL ENGLISH BREAKFAST

Served early with some healthy options thrown in to not spoil your lunch

Enjoy the 4 course Christmas Lunch

Ploughman's plate of the evening

BOXING DAY

FULL ENGLISH BREAKFAST

Served early with some healthy options thrown in to not spoil your lunch

Enjoy the 3 course Boxing Day Lunch

Ploughman's plate of the evening

£270.00 PER PERSON

When sharing a twin or double bedded room

£340.00 PER SINGLE PERSON

When staying in a double bedded room

Upgrades available for exec rooms £60 per room subject to availability

WHAT'S ON IN 2025



★
Wedding Open Day
Sunday 26th January



All Day Wedding Fayre
Sunday 23rd February



★
Romantic Valentines Packages
Friday 14th February



Mother's Day
Sunday 30th March



Easter Sunday
20th April

Bottomless Brunch
Sat 17th May ★



Ladies Gin Nights
Watch this space



Gents Rum Evening
Watch this space



Live Bands
Watch this space



Comedy Nights
Watch this space

Scan this code
to sign up to be
the first to hear
about our events



HOW TO BOOK

To secure your booking today, call us on **01952 460 128**
or email events@parkhousehotelshifnal.co.uk

HOW TO BOOK

To secure your booking today, call us on **01952 460 128**
or email **events@parkhousehotelshifnal.co.uk**



TERMS & CONDITIONS

Make a provisional booking which will be held for 7 days.

A £15.00 per person non-refundable or transferable deposit will be required after 7 days of booking.

Full payment is required 28 days prior to your event.

We regret that if your party size decreases in numbers we will not be able to refund deposits already paid but your final balance will be reviewed based on your revised numbers.

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

Accommodation rates are advertised at a from price and are subject to change.

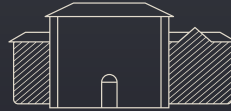
Table locations are subject to request and availability and cannot be guaranteed. We reserve the right to join smaller parties together.

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

Drinks packages can be pre ordered no later than 14 days prior to your event, any orders after this time are subject to availability.

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, it is with regret that we cannot guarantee any of our food / drinks will be free of any traces of allergens.



Park House
HOTEL & VENUE



Park House Lounge & Venue
Park Street
Shifnal
Shropshire
TF11 9BA

Contact number: **01952 460 128**

Email: events@parkhousehotelshifnal.co.uk



CREST
HOTELS