

Christmas 2025

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AT NORMANTON
PARK HOTEL



**Normanton
Park Hotel**

Normanton Park Hotel

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Christmas Party Nights

The bar opens for pre dinner drinks at 6.00pm

3 course dinner with coffee will be served at 7.30pm prompt

Disco music until 12.00am with the bar serving until 12.30am

Sunday - Thursday £39.95pp Friday & Saturday £44.95pp

Special overnight accommodation rates from £90.00 per room

STARTERS

Lightly spiced carrot and parsnip soup. [V]

Deep fried panko breaded brie with cranberry and red onion chutney [V]

Duck and orange pate, fruit chutney and toasted brioche

MAIN COURSE

Roast traditional turkey with roast potatoes, pigs in blankets, sage and onion stuffing,
roast parsnips, and turkey gravy.

Slow cooked blade of beef with a horseraddish mash and a rich red wine and shallot jus.

Poached fillet of salmon, sauteed new potatoes and sweet peppers tomato sauce [V]

Wild mushroom rissoto with truffle oil [V] (VG)

Family style seasonal vegetables on all tables

DESSERT

Chocolate brownie and salted caramel ice cream

Traditional christmas pudding with brandy sauce.

Orange and cinnamon creme brulee, berry compote and shortbread biscuit.

Apple and plum crumble with vanilla custard.

Tea / coffee and mince pie



Festive Lunches

December Monday to Friday 12.00pm - 3.00pm 2 course £24.95 3 Course £29.95
December Saturday & Sunday 12.00pm - 3.00pm 2 Course £29.95 3 Course £34.95
(Excluding Christmas Day & Boxing Day)

STARTER

Roasted butternut squash and sweet potato soup. [V]

Creamy mushroom bruschetta, rocket salad and balsamic glaze [V]

Duck & orange pate with spiced apple chutney & shards of toasted Ciabatta.

MAINS

Roast traditional turkey, Yorkshire pudding, pigs in blankets, sage and onion stuffing, roast parsnips and Turkey gravy.

Striploin of beef, Yorkshire pudding, sage and onion stuffing, roast parsnips and pan jus

Baked fillet of salmon served on a sweet pepper and tomato sauce.

Mushroom risotto with truffle oil. [V]

Family style seasonal vegetables and roast potatoes for each table

DESSERTS

Christmas pudding with brandy sauce.

Chocolate brownie with salted caramel ice cream.

Apple and plum crumble with vanilla custard.

Tea / coffee with a mince pie.

**Relax and enjoy a peaceful and special Christmas
or New Year here at Normanton Park Hotel.**

Set in the heart of Rutland's beautiful countryside, we are located on the shore of Rutland Water close to the local boutique shops of Oakham, Stamford & Uppingham. As soon as you cross the threshold you will receive the warmest of welcomes.

Christmas Eve Dinner Menu

Arrival 6.30pm, to eat for 7.00pm

STARTER

Mushroom bruschetta.

Deep fried brie, cranberry sauce.

Prawn and smoked salmon cocktail.

MAIN

Chicken breast stuffed with pork sausage meat, creamy mashed potato, pancetta jus.

Belly pork, dauphinoise potato, bramley apple jus.

Salmon and prawn fishcake with a cream of caper and leek sauce and sauteed potatoes

(Family style bowls of seasonal vegetables)

DESSERT

Apple crumble with vanilla custard.

Baileys creme brulee with berry compote and shortbread biscuit

Chefs cheese selection, savoury biscuits, celery, grapes and chutney.

Tea / coffee and chocolate mints

£39.95 per person

Christmas Day

Open your stockings from Santa!

Continental and full English breakfast with a glass of buck's fizz,

served in our clock restaurant from 8am – 10am.

Morning service in local churches. Please ask at reception for more information.

Christmas lunch will be served at 12.30pm

Traditional tea and Christmas cake will be served at 4pm in the lounge.

There will be a light cold buffet served in the restaurant from 7pm

Christmas Day Lunch

Arrival for 12.00pm to eat for 12.30pm

STARTER

Sweet potato and lentil soup with croutons. [V]

Smoked duck breast and fresh fig winter leaf salad with a light mango and cranberry dressing.

Scottish smoked salmon, lemon and capers dressing with toasted brioche.

Roasted beetroot and goats cheese pumpkin tartlet

MAIN

Roast traditional turkey with all the season trimmings, pigs in blankets, sage and onion stuffing and turkey gravy

Roast British sirloin of beef served with yorkshire pudding and a rich red wine sauce.

Baked fillet of seabass with a herb potato cake and a cream, lemon and shrimp sauce.

Squash, chestnut & mushroom Christmas wreath, with cranberry, apricots and walnuts, served with tomato and basil sauce. [V]

All served with roast potatoes and family style seasonal vegetables

DESSERT

Traditional christmas pudding and brandy sauce.

Lemon meringue tartelette with a raspberry coulis.

Chocolate marquis with orange sorbet. [V]

Poached pear pavlova with toffee sauce.

Tea / coffee and mince pie

Adult £95.00

Children Under 10* £45.00

Boxing Day

Please join us for Lunch 12.00pm - 3.00pm
or for Dinner, arrive for a glass of bucks fizz at
6.30pm with Dinner served at 7.00pm prompt

Boxing Day Menu

STARTER

Tomato and basil soup.

Mushroom bruschetta

Prawn cocktail in a marie rose dressing.

Ham hock terrine, toasted chards & homemade piccalilli.

MAIN

Pan roasted chicken breast, herb mashed potato and a creamy mushroom sauce.

Slow cooked blade of beef with herb mashed potato, shallot pan jus.

Pan fried seabass, sauteed potatoes, parsley and lemon sauce.

Pea and spring onion risotto and a parmesan crisp [V]

DESSERT

Sticky toffee pudding, toffee sauce and clotted cream ice cream.

Chocolate brownie with vanilla ice cream.

Poached pear with salted caramel ice cream.

Chefs cheese selection, savoury biscuits, celery, grapes and chutney.

£39.95



Day of Departure

A traditional English breakfast will be served in the hotel from 8–10am.

We will then bid you farewell and wish you a safe journey home.

Our thanks to you for sharing your Christmas with all of us at Normanton Park Hotel and all the best to you and your families for a very healthy and prosperous New Year.

We look forward to welcoming you back to Normanton Park Hotel soon.

CHRISTMAS PACKAGES

Prices are based on 2 adults

Single occupancy rates are available on request

1-night Standard Room £390

1-night Superior Room £425

2-nights Standard Room £550

2-nights Superior Room £600

NEW YEAR'S EVE PACKAGE

New Year's Eve

Dinner, bed and breakfast

1-night Standard Room £295

1-night Superior Room £325

New Year's Eve

CELEBRATE THE NEW YEAR IN STYLE.

Prosecco on arrival from 7pm sit down for 7.30pm prompt

Enjoy a 3-course dinner and disco, music until 12.30am

This is an adults only event, no children are permitted.

Individual couples and parties of 6 will be put on to tables of 8 or 10 sharing.

Stay the night and enjoy our new years day breakfast from £130 per room

STARTER

Sweet potato and coconut soup.

Pork belly bites and spiced apple chutney

Harissa butternut squash, hummous, pitta bread and pine nuts.

Sauteed prawns in white wine and cherry tomato sauce with garlic bread

MAINS

Chicken supreme, lentil ragout, celeriac puree and pancetta jus.

Fillet steak, creamed mashed potato, saute spinach and mushroom with pan jus and crispy shallots.

Pan fried salmon, creamy mashed potato, pancetta and creamy peas sauce.

Confit of duck leg, dauphinoise potato, honey roasted root vegetables and peppercorn sauce.

Roasted butternut squash risotto, rocket salad and pesto dressing.

DESSERT

Warm chocolate brownie with salted caramel ice cream.

Vanilla panacotta, citrus compote, pistachio biscuit.

Cinnamon apple tarte tatin, toffee sauce, vanilla ice cream

Winterberry cheesecake with berry ice cream

Tea / coffee with chocolate mints

11.00pm

Table sharing platter of cheese and biscuits

£90.00 per person