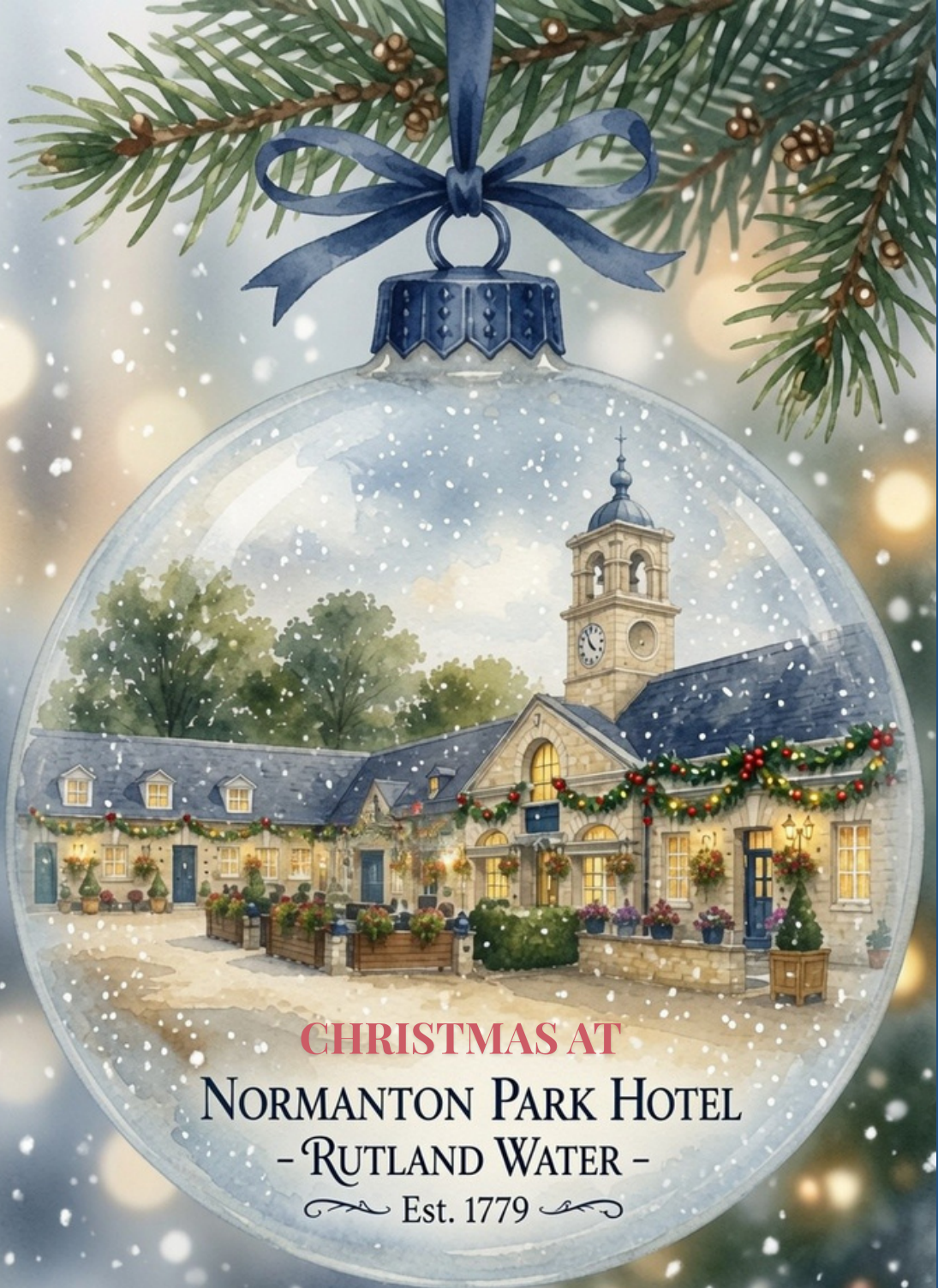




CHRISTMAS AT
NORMANTON PARK HOTEL
- RUTLAND WATER -
Est. 1779

Welcome



Welcome to Christmas at Normanton Park Hotel, ,

This Christmas, discover the magic of the season at Normanton Park Hotel.

Nestled on the tranquil shores of Rutland Water, our hotel provides the perfect setting to embrace the warmth, joy and timeless traditions of Christmas. From the twinkling lights and festive décor to the welcoming atmosphere that awaits you, every detail has been thoughtfully prepared to make your stay truly memorable.

Whether you are joining us for a relaxing festive escape, an indulgent afternoon tea, or a Christmas celebration with family and friends, you can look forward to exceptional hospitality, delicious seasonal dining and moments to cherish together.

From Christmas Eve through to Boxing Day, leave the planning to us and simply relax in the comfort of our lakeside surroundings. Savour beautifully prepared festive menus, raise a glass to the season, and create lasting memories with those who matter most.

We look forward to welcoming you to Normanton Park Hotel and sharing a truly magical Christmas with you.

The Team at Normanton Park Hotel

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T h r o u g h o u t D e c e m b e r

Festive Lunch & Dinner

Weekday £27.50 / £29.95 | Weekend £32.50 / £37.50

Lunch: Mon – Sun, 12–3 pm | Dinner: Mon – Sun, 5.30– 8.15 pm

· 1st December until 23rd December ·

Starters

Deep-fried panko-breaded brie, cranberry and red onion chutney **GF**

Lightly spiced parsnip soup **GF V VG**

Creamy mushroom bruschetta, rocket salad, balsamic glaze **V**

Duck and orange pâté, fruit chutney, toasted brioche

Main course

Roast traditional turkey, pigs in blankets, sage and onion stuffing, roast parsnips, turkey gravy and Yorkshire Pudding

Slow-cooked blade of beef, horseradish mash, red wine and shallot jus, Yorkshire Pudding **GF**

Poached fillet of salmon, sautéed new potatoes, sweet pepper and tomato sauce **V · GF**

Wild mushroom risotto, truffle oil **V · VG**

(Family style seasonal vegetables on all tables)

Dessert

Traditional Christmas pudding, brandy sauce

Chocolate brownie, salted caramel ice cream

Orange and cinnamon crème brûlée, berry compote, shortbread **GF**

Apple and plum crumble, vanilla custard

Tea or coffee, and a mince pie

If you have any dietary requirements or allergies, please make a member of staff aware



T h r o u g h o u t D e c e m b e r

Festive Afternoon Tea

Mon - Sun - Served 12 - 3 pm

• 1st December until 23rd December •

Sandwiches

Turkey and Cranberry

Cheese and Pickle

Ham and English Mustard

Smoked salmon and cream cheese

Cakes

Lemon and Lime Cheesecake **V**

Chocolate Brownie **V**

Carrot cake

Mini Mince Pie

Handmade fruit scones

Served with strawberry preserve and clotted cream **V**

**If you have any dietary requirements or allergies, please make a member of staff aware **

Drinks

A soft drink or Unlimited Tea & Coffee

Festive Afternoon Tea - £27.50

Sparkling Afternoon Tea - £34.50



N o v , D e c e m b e r , J a n

Christmas Party Nights

Sun – Thu £39.95pp | Fri – Sat £44.95pp

Bar open from 6.00 pm · dinner at 7.30 pm · disco until midnight

Starters

Deep-fried panko-breaded brie, cranberry and red onion chutney GF

Lightly spiced parsnip soup GF V VE

Creamy mushroom bruschetta, rocket salad, balsamic glaze V

Duck and orange pâté, fruit chutney, toasted brioche

Main course

Roast traditional turkey, pigs in blankets, sage and onion stuffing,

Yorkshire Pudding, roast parsnips and turkey gravy

Slow-cooked blade of beef, horseradish mash, red wine and shallot jus,

Yorkshire Pudding

Poached fillet of salmon, sautéed new potatoes, sweet pepper and tomato

sauce V · GF

Wild mushroom risotto, truffle oil V · VG

(Family style seasonal vegetables on all tables)

Dessert

Orange and cinnamon crème brûlée, berry compote, shortbread GF

Traditional Christmas pudding, brandy sauce

Chocolate brownie, salted caramel ice cream

Apple and plum crumble, vanilla custard

Tea or coffee, and a mince pie

If you have any dietary requirements or allergies, please make a member of staff aware



C h r i s t m a s R e s i d e n t i a l

Packages

Arrival from Christmas Eve...

(Prices based on two adults sharing · single occupancy available on request)

2 night
Standard
Double
£625

2 night
Garden/ Lake view
Double
£675

3 nights
Standard
Double
£745

3 nights
Garden/Lake View
Double
£795

Christmas Eve

4.00 pm Let the festivities begin with a glass of wine & nibbles, served in our bar/lounge

6.00 pm The bar & lounge will be open with background Christmas music

7.00 pm Enjoy a **3-course dinner** in our Clock Restaurant

After dinner, unwind and relax by the warmth of our open log fire

Christmas Day

8.00 am – 10.00 am A glass of buck's fizz and a Festive breakfast in our Clock Restaurant

12.30 pm Traditional Christmas Day lunch will be served in the Water View Restaurant

4.00 pm The Bar & Lounge will be serving Tea & coffee alongside scones, jam, & cream

7.00 pm A Cold light buffet will be served in the Water View Restaurant

9.00 pm Join us for a selection of games in the lounge

Boxing Day

8.00 am to 10.00 am Breakfast will be served in the Water View Restaurant

Enjoy a relaxing walk around Rutland Water or take a trip to one of our nearest towns,

6.00 pm Please join us for a glass of Buck's Fizz

7.00 pm Enjoy a 3-course dinner in our Clock Restaurant

2 4 t h D e c e m b e r

Christmas Eve Dinner

Arrival 6.30 pm · Dinner served 7.00 pm

£39.95 per person



Starters

Lightly spiced parsnip soup GF V VE

Melon, raspberry coulis and raspberry sorbet GF V VE

Deep-fried brie, cranberry sauce GF V

Prawn and smoked salmon cocktail GF

Main

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

Slow-cooked blade of beef, herb mashed potato, shallot pan jus GF

Salmon and prawn fishcake, cream of caper and leek sauce, sautéed
potatoes GF

(Family style bowls of seasonal vegetables)

Dessert

Orange and cinnamon crème brûlée, berry compote & shortbread biscuit

Chef's cheese selection, savoury biscuits, celery, grapes, chutney

Apple and plum crumble, vanilla custard

Chocolate brownie, vanilla ice cream

Tea or coffee, and chocolate mints



If you have any dietary requirements or allergies, please make a member of staff aware

2 5 t h D e c e m b e r

Christmas Day Lunch

Adult £110.00 | **Children Under 10** £50.00

Arrival 12.00pm · Lunch served 12.30pm

S t a r t e r s

Sweet potato and lentil soup, croutons **V** **VE** **DF**

Smoked duck breast, fresh fig winter leaf salad, mango and cranberry
dressing **GF** **DF**

Scottish smoked salmon, lemon and caper dressing, toasted brioche **DF**

Roasted beetroot and goats cheese pumpkin tartlet

M a i n

Roast traditional turkey, all the trimmings, pigs in blankets, stuffing,
turkey gravy

Roast British sirloin of beef, Yorkshire pudding, rich red wine sauce

Baked fillet of sea bass, herb potato cake, cream lemon and shrimp sauce

Squash, chestnut and mushroom Christmas wreath, apricot, walnut,
tomato and basil sauce **V**

(All served with roast potatoes and family-style seasonal vegetables)

D e s s e r t

Traditional Christmas pudding, brandy sauce **GF**

Lemon meringue tartlet, raspberry coulis

Chocolate Marquis, orange sorbet **V** **GF**

Poached pear pavlova, toffee sauce **GF**

Tea or coffee, and a mince pie

If you have any dietary requirements or allergies, please make a member of staff aware



2 6 t h D e c e m b e r

Boxing Day

Lunch 12–3 pm | Dinner 7 pm

£39.95 per person

Starters

Tomato and basil soup **V** **VE** **GF** **DF**

Mushroom bruschetta **V**

Prawn cocktail, Marie Rose dressing **GF** **DF**

Ham hock terrine, toasted chards, homemade piccalilli

Main

Pan-roasted chicken breast, herb mashed potato, creamy mushroom sauce **GF**

Slow-cooked blade of beef, herb mashed potato, shallot pan jus **GF**

Pan-fried sea bass, sautéed potatoes, parsley and lemon sauce **GF**

Pea and spring onion risotto, parmesan crisp **V** **GF**

Dessert

Sticky toffee pudding, toffee sauce, clotted cream ice cream

Chef's cheese selection, savoury biscuits, celery, grapes, chutney **GF**

Chocolate brownie, vanilla ice cream

Poached pear, salted caramel ice cream **GF**

Tea or coffee, and Chocolate mints



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N E W Y E A R ' S E V E .

Restaurant Dinner

3-course menu - Dinner served between **6:00 PM and 8:30 PM**

£55.00 per person Children's menu available



Starters

Sweet potato and coconut soup **V GF DF VE**

Pork belly bites, spiced apple chutney **GF DF**

Harissa butternut squash, hummus, pitta bread, pine nuts **V DF VE**

Sautéed prawns, white wine and cherry tomato sauce, garlic bread

Main

Chicken supreme, lentil ragout, celeriac purée, pancetta jus

Fillet steak, creamed mashed potato, sautéed spinach and mushrooms, crispy

shallots **£7.00 supplement GF**

Pan-fried salmon, creamy mashed potato, pancetta and creamy peas sauce **GF**

Confit of duck leg, dauphinoise potato, honey roasted root vegetables,

peppercorn sauce **GF**

Roasted butternut squash risotto, rocket salad, pesto dressing **GF V VE**

Dessert

Warm chocolate brownie, salted caramel ice cream

Vanilla pannacotta, citrus compote, pistachio biscuit **GF**

Cinnamon apple tarte tatin, toffee sauce, vanilla ice cream

Winterberry cheesecake, berry ice cream

Tea or coffee with chocolate mints

If you have any dietary requirements or allergies, please make a member of staff aware



Accommodation available from £140.00 including Breakfast

NORMANTON PARK HOTEL
- RUTLAND WATER -

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