



DERBY  
MICKLEOVER  
HOTEL



Sparkle  
through the season

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Please note that menu items are subject change due to supplier availability (V) these dishes are suitable for a vegetarian diet

(Vg) these dishes are suitable for a vegan diet

(Ngci) these dishes are produced utilising non-gluten containing ingredients

(Df) these dishes are dairy free

DATES THROUGHOUT NOVEMBER & DECEMBER

# ALL INCLUSIVE PARTY NIGHT



FOR A MEMORABLE, FESTIVE SEASON PARTY, BOOK OUR INCLUSIVE PARTY NIGHTS, IDEAL FOR CELEBRATIONS WITH FRIENDS, FAMILY AND COLLEAGUES

Enjoy a great value ticket price that includes everything; a three-course festive meal whilst the drinks are free-flowing, entertainment, cheerful service and a dance floor that stays full until the early hours.

FROM

## £75.00

PER PERSON

## MENU

### Starters

Roasted winter vegetable soup  
(VG) (GF)

Chicken, redcurrant & brandy  
parfait, fig & ginger chutney,  
ciabatta croutes

Bruschetta of mozzarella, tomato,  
aubergine & peppers, basil pesto  
dressing (V)

### Main Course

Traditional roast Turkey breast,  
sage & onion stuffing balls, pigs in  
blankets, roast potatoes and pan  
gravy, roast parsnips & carrots and  
brussels sprouts. (GF)

Baked salmon supreme, lobster  
sauce, gratin potato, carrots &  
fine green beans (GF)

Butternut squash & lentil filo  
parcel, cumin spiced gravy, roast  
potatoes, roast parsnips & carrots  
and brussels sprouts (VG)

### Desserts

Traditional Christmas pudding with  
brandy sauce (V)

Baked cinnamon swirl cheesecake,  
orange & cinnamon spiced berries  
(VG) (GF)

Banoffee pie, chocolate shavings &  
caramel sauce (V)





# ALL INCLUSIVE CHRISTMAS PARTY NIGHT PROGRAM

(Arrival and Seating time to be confirmed at booking)

**7:30pm - 8:00pm**

Welcome drinks and canapés

**8:00pm**

Three-course festive meal  
Fun novelties, crackers and balloons  
A range of wine, bottled beers and soft drinks  
whilst you're eating

**10.00pm**

Resident DJ and Disco  
Famous finale  
Inclusive bar service from 10.00pm to midnight  
with many of your favourite drinks, including  
branded spirits.

In addition, visit our VIP bar for shooters, vodka  
buckets and Champagne

\*Additional charges apply

**11:45pm**

Midnight Snacks

**12:30am**

Carriages



\*Price subject to availability and based on two adults sharing a double  
or twin room on a bed and breakfast basis.

Call: 0330 028 3404 Email: [specialevents@derbymickleoverhotel.co.uk](mailto:specialevents@derbymickleoverhotel.co.uk)

AVAILABLE ON FRIDAYS THROUGHOUT DECEMBER

# ALL INCLUSIVE PARTY LUNCH

Welcome drinks, two course lunch with unlimited wines and beers whilst you're eating. After Lunch, dance the afternoon away with our resident DJ and enjoy our inclusive bar service from 2-4pm.



FROM

## £59.00

PER PERSON

## MENU

### Main Course

Traditional roast turkey breast, sage & onion stuffing balls, pigs in blankets, roast potatoes and pan gravy, roast parsnips & carrots and brussels sprouts. (GF)

Baked salmon supreme, lobster sauce, gratin potato, carrots & fine green beans (GF)

Butternut squash & lentil filo parcel, cumin spiced gravy, roast potatoes, roast parsnips & carrots and brussels sprouts (VG)

### Desserts

Traditional Christmas pudding with brandy sauce (V)

Baked cinnamon swirl cheesecake, orange & cinnamon spiced berries (VG) (GF)

Banoffee pie, chocolate shavings & caramel sauce (V)

### Program

**12.30pm - 1.00pm**

Welcome drinks

**1.00pm**

Two-course festive meal with free-flowing wines, bottled beers and soft drinks whilst you're eating  
Resident DJ and Disco

**2.00pm**

Inclusive bar service from 2.00pm to 4.00pm with many of your favourite drinks including branded spirits.

**4.30pm**

Carriages



DATES THROUGHOUT NOVEMBER & DECEMBER  
EXCLUDING 23RD TO 27TH AND 31ST DECEMBER

# FESTIVE LUNCH

FOR THE ULTIMATE FESTIVE DINING EXPERIENCE,  
GATHER TOGETHER WITH FRIENDS, FAMILY OR WORK  
COLLEAGUES AND ENJOY A JOLLY FESTIVE LUNCH

Set in relaxed surroundings, let us take care of all the  
details, so you can enjoy your festive celebrations.

2 COURSES

£25.95

PER PERSON

3 COURSES

£29.95

PER PERSON

## MENU

### Starters

Roasted winter vegetable soup  
(VG) (GF)

Chicken, redcurrant & brandy  
parfait, fig & ginger chutney,  
ciabatta croutes

Bruschetta of mozzarella, tomato,  
aubergine & peppers, basil pesto  
dressing (V)

### Main Course

Traditional roast turkey breast,  
sage & onion stuffing balls, pigs in  
blankets, roast potatoes and pan  
gravy, roast parsnips & carrots and  
brussels sprouts. (GF)

Baked salmon supreme, lobster  
sauce, gratin potato, carrots &  
fine green beans (GF)

Butternut squash & lentil filo  
parcel, cumin spiced gravy, roast  
potatoes, roast parsnips & carrots  
and brussels sprouts (VG)

### Desserts

Traditional Christmas pudding with  
brandy sauce (V)

Baked cinnamon swirl cheesecake,  
orange & cinnamon spiced berries  
(VG) (GF)

Banoffee pie, chocolate shavings &  
caramel sauce (V)



AVAILABLE DAILY THROUGHOUT DECEMBER

# FESTIVE AFTERNOON TEA

INDULGE WITH OUR AFTERNOON FESTIVI-TEA

A selection of delicious finger sandwiches, warmed scones and clotted cream, paired with tea or coffee and a Christmas cracker. An indulgent celebratory treat.

£20.95

PER PERSON



## MENU

A selection of finger sandwiches



Warmed fruit scones served with clotted  
cream and preserves



Individual mini cakes and Mince Pies



Glass of Prosecco



THURSDAY 25TH DECEMBER

# CHRISTMAS DAY LUNCH



MAKE YOUR CHRISTMAS DAY TRULY MERRY  
AND BRIGHT, AS WE TAKE AWAY THE HASSLE

Enjoy the company of family and friends, whilst we provide the joyful atmosphere and a delicious four-course menu filled with festive favourites.

Welcome glass of Kir Royale and unlimited soft drinks for children.

**£85.00**

PER PERSON

**£40.00**

CHILDREN  
3 TO 12

**FREE**

CHILDREN  
UNDER 3

## MENU

### Starters

Winter vegetable soup with Smoked applewood cheese croutons (VG) (GF)

Chicken, duck and orange liver parfait, dressed with leaf salad and Cumberland sauce (GF)

Sun blush tomato and broccoli frittata, Red onion and fig chutney & leaf salad (VG)(GF)

Salmon and Prawn mousse and Oak smoked salmon Roquet salad, pearl peppers, lemon dressing

### Main Course

Traditional roast turkey with pigs in blankets, sage and onion stuffing accompanied with cranberry sauce (GF)

Daube of beef Maderia jus with braised red cabbage, roast baby onions in thyme (GF)

Red snapper and smoked haddock With chive hollandaise sauce (GF)

Roast root vegetable wellington With roast pepper and basil sauce (VG)

### Dessert

Christmas pudding with brandy sauce

Chocolate and coconut tart with forest berries (VG)

Baileys cheesecake with Biscoff sauce

Apple and mango crumble tart, With vanilla custard

Assiette of cheese with red onion chutney, celery and grapes

All main courses are served with roast parsnips, sweet carrots, brussels sprouts and crispy herb roast potatoes



WEDNESDAY 31ST DECEMBER

# ALL INCLUSIVE NEW YEARS EVE GALA DINNER



MAKE YOUR NEW YEAR'S CELEBRATION ONE  
TO REMEMBER!

Fabulous food, friends (old and new) all together and a sparkling toast to welcome in a New Year. If there is one resolution to make, it's to have a memorable celebration to start 2026 at our all inclusive Gala Dinner.

Adults only event (over 18's) seated on Captain's Tables.

## £119.00

PER PERSON

## MENU

Tiger Prawn and oak smoked salmon tarte tatin  
Green salad, rémoulade dressing, beetroot crisps



Marinated Cannon of Beef in whiskey and herbs  
With smoked neeps and tatties galette, roast root vegetables,  
grand veneur sauce



Morello cherry and brandy brûlée with honeycomb  
clotted cream



Assiette of cheese with red onion chutney, celery and grapes



Tea, coffee and petit fours



# ALL INCLUSIVE NEW YEARS EVE PROGRAM

**7.30pm**

Step into an evening of elegance with welcome cocktails and canapés, accompanied by the traditional sounds of our Scottish Piper escorting you to dinner

**8.00pm**

Indulge in our delicious five course set gala dinner expertly crafted to delight your taste buds.

Free-flowing wine, bottled beers and soft drinks whilst you're eating

**10.00pm**

Resident DJ and Disco

Our inclusive bar is from 10.00pm until 12.30am

**12.00am**

Raise a glass of fizz at midnight to welcome in the New Year in style

**12.30am**

Late night snacks

**1.00am**

Carriages

Call: 0330 028 3404

OR

Email: [specialevents@derbymickleoverhotel.co.uk](mailto:specialevents@derbymickleoverhotel.co.uk)

# Terms and Conditions

1. Party night places are subject to availability which must be checked with the hotel before confirming with deposit payments.
2. Party night provisional bookings can be made but must be confirmed with a non-refundable/ non-transferable deposit of £10.00 per person.
3. Payments can be made by credit/debit card or bank transfer (Please note one payment transaction per party for both deposit and final payment).
4. For large groups and private parties you may be asked to sign a contract with minimum numbers.
5. Final payment and menu pre-orders for all parties are required four weeks prior to the event.
6. It is the guest's responsibility to advise us of any dietary requirements and allergies.
7. Any payments received are non-refundable and we will not be able to transfer the monies to cover food, drinks or entertainment for other members of the party.
8. For bookings made within four weeks of the event date, full payment for the party will be required.
9. Minimum age for a person attending events at the hotel is 18 years, except where stated in the brochure.
10. The hotel reserves the right to amalgamate, cancel or change the venue of Christmas parties in the event that minimum numbers are not met.
11. Dress codes may apply, please refer to the party information that you are attending.
12. The client must reimburse the costs of repairing any damage to the property, contents or grounds made by any guests within their party to the hotel.
13. No refunds will be given due to adverse weather conditions.
14. We've tried our best to make sure that all details of packages and prices are correct. We do apologise if any of these have changed. If we've made a mistake we will tell you when you enquire or book with us.

For Christmas Day luncheon and New Years Eve Gala Dinner bookings

1. Christmas Day Luncheon and New Years Eve Gala Dinner bookings a non-refundable deposit of 20% per person is required when making the reservation and the balance is due no later than 1st December 2025.
2. A booking is not confirmed until the deposit has been received.
3. All prices include VAT at 20%.
4. All details in this brochure are correct at the time of going to press but may be subject to alteration without prior notice.
5. We do not accept children under 18 years old for our New Years Eve Gala Dinner.
6. All pre-paid monies are non-refundable and non-transferable to any other hotel service and once payment has been made the booking cannot be cancelled.
7. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.

Please note the hotels no longer accept cash or cheque payments



CONTACT US FOR BOOKING AND MORE INFORMATION  
WE LOOK FORWARD TO WELCOMING YOU!

DERBY MICKLEOVER HOTEL

Tel: 0330 028 3404

Email: [specialevents@derbymickleoverhotel.co.uk](mailto:specialevents@derbymickleoverhotel.co.uk)

Etwall Road, Derby, DE3 0XX

For terms and conditions please visit [lghm.com/terms](http://lghm.com/terms)