



DERBY
MICKLEOVER
HOTEL

A space to be
Merry
AND CELEBRATED

Contents

3 CHRISTMAS PARTY NIGHT

5 FESTIVE LUNCH

6 CHRISTMAS DAY LUNCH

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
(GS) THESE DISHES ARE PRODUCED UTILISING NON-GLUTEN CONTAINING INGREDIENTS
(DF) THESE DISHES ARE DAIRY FREE



DATES THROUGHOUT NOVEMBER & DECEMBER

Christmas Party Nights

CELEBRATE A CHRISTMAS PARTY FULL OF
MOMENTS TO REMEMBER

Enjoy sparkling drinks, delicious food and great live entertainment in a beautifully dressed party space. Then take to the dance floor and celebrate into the early hours with our resident DJ.

FROM

£59.50

PER PERSON

Menu

STARTERS

Roast winter vegetable soup, herb oil
(vg & ngci)

Chicken, redcurrant & brandy parfait,
autumn fruit chutney, ciabatta croutes

Salmon, coconut & lemongrass fishcake,
sweet chilli mayo

Melon stack with mango, passion fruit,
pomegranate & mint relish (Vg & Gs)

MAIN COURSE

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

Baked salmon supreme, parmesan &
almond crumb, tomato & mascarpone
sauce, gratin potato, carrots & fine
green beans (ngci)

Carrot, mushroom, spinach & sunflower
seed pastry parcel, carrot, orange &
ginger spiced marmalade, sea salt roast
potatoes, roast parsnips & carrots and
brussel sprouts (Vg)

DESSERTS

Traditional Christmas pudding
with brandy sauce (v)

Baked cinnamon swirl cheesecake,
orange & cinnamon spiced berries
(vg & ngci)

Chocolate, honeycomb & toffee
tart, Bailey's caramel sauce

PROGRAM

7.00pm - 7.30pm

Welcome drink and
Live welcome entertainment

7.45pm-8.30pm

Pre dinner live entertainment

8.15pm

Three-course festive meal
Resident DJ and Disco

12.30am

Carriages

DATES THROUGHOUT NOVEMBER & DECEMBER

Christmas Party Nights

CELEBRATE A CHRISTMAS PARTY FULL OF
MOMENTS TO REMEMBER

Enjoy sparkling drinks, delicious food all starting with a festive welcome with live entertainment in a beautifully dressed party space. Then take to the dance floor and celebrate into the early hours with our resident DJ.

FROM

£49.50

PER PERSON

Menu

STARTERS

Roast winter vegetable soup, herb oil
(vg & ngci)

Chicken, redcurrant & brandy parfait,
autumn fruit chutney, ciabatta croutes

Salmon, coconut & lemongrass fishcake,
sweet chilli mayo

Melon stack with mango, passion fruit,
pomegranate & mint relish (Vg & Gs)

MAIN COURSE

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

Baked salmon supreme, parmesan &
almond crumb, tomato & mascarpone
sauce, gratin potato, carrots & fine
green beans (ngci)

Carrot, mushroom, spinach & sunflower
seed pastry parcel, carrot, orange &
ginger spiced marmalade, sea salt roast
potatoes, roast parsnips & carrots and
brussel sprouts (Vg)

DESSERTS

Traditional Christmas pudding
with brandy sauce (v)

Baked cinnamon swirl cheesecake,
orange & cinnamon spiced berries
(vg & ngci)

Chocolate, honeycomb & toffee
tart, Bailey's caramel sauce

PROGRAM

7.00pm - 7.30pm

Welcome drinks and
Live welcome entertainment

8.00pm

Three-course festive meal
Resident DJ and Disco

12.30am

Carriages

DATES THROUGHOUT NOVEMBER & DECEMBER

Festive lunch

GATHER FRIENDS, FAMILY OR COLLEAGUES AND ENJOY A RELAXED, JOYFUL FESTIVE LUNCH FILLED WITH GREAT FOOD AND GOOD COMPANY.

Set in relaxed surroundings, we take care of every detail from start to finish, so you can relax, unwind and enjoy every moment of your festive celebrations with those who matter most.

FROM

£25.95

PER PERSON FOR
2 COURSES

£29.95

PER PERSON FOR
3 COURSES

Menu

STARTERS

Roast winter vegetable soup, herb oil (vg & ngci)

Chicken, redcurrant & brandy parfait, autumn fruit chutney, ciabatta croutes

MAIN COURSE

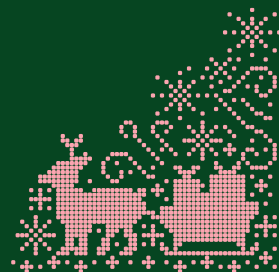
Traditional Roast Turkey, sage & onion stuffing balls, pigs in blankets, roast potatoes and pan gravy, roast parsnips & carrots and brussel sprouts

Carrot, mushroom, spinach & sunflower seed pastry parcel, carrot, orange & ginger spiced marmalade, sea salt roast potato's, roast parsnips & carrots and brussel sprouts (Vg)

DESSERT

Traditional Christmas pudding with brandy sauce (v)

Baked cinnamon swirl cheesecake, orange & cinnamon spiced berries (vg & ngci)



FRIDAY 25TH DECEMBER

Christmas Day Lunch

MAKE YOUR CHRISTMAS DAY TRULY MERRY AND BRIGHT AS WE TAKE CARE OF EVERY DETAIL, SO YOU CAN SIT BACK, RELAX AND ENJOY A WONDERFULLY SPECIAL CELEBRATION.

Begin your celebration with a glass of Kir Royale on arrival, followed by a complimentary glass of wine with lunch, with unlimited soft drinks for children.

FROM

£89.95
PER ADULT

FROM

£44.95
CHILDREN

Aged 3 to 12
Under 3 go free

Menu

FOR THE TABLE

Selection of warm bread rolls, salted butter

STARTER

Roast winter vegetable soup, herb oil (vg & ngci)

Chicken, apricot & pancetta terrine, dressed leaves, caramelised onion chutney, brioche toast

Smoked salmon, prawns dressed in light garlic mayonnaise, fresh mango, micro cress

Bruschetta of burrata mozzarella, aubergine & tomato caponata, roquette & basil pesto oil

MAIN COURSE

Served with sea salt & thyme roasties, roast parsnips, glazed carrots and brussel sprouts

Traditional roast turkey breast, sage & onion stuffing balls, pigs in blankets & cranberry sauce

Roast Sirloin of beef, red wine & peppercorn sauce,

Baked salmon supreme, lobster & prawn sauce

Carrot, mushroom, spinach & sunflower seed pastry parcel, carrot, orange & ginger spiced marmalade (Vg)

DESSERT

Traditional Christmas pudding with brandy sauce (v)

Baked cinnamon swirl cheesecake, orange & cinnamon spiced berries (vg & ngci)

Chocolate, honeycomb & toffee tart, honeycomb ice cream, Bailey's caramel sauce

Black Bomber Cheddar, Blue Stilton & Somerset brie, plum & apple chutney, crackers & grapes

FOR AFTERS

Tea and coffee served with warm mince pies

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 lunch bookings

1. Christmas Day Lunch 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 2026.

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. 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.

6. 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 or

Email: specialevents@derbymickleoverhotel.co.uk

Address

Derby Mickleover hotel, Etwall Road, Derby, DE3 0XX