



PRIEST HOUSE

BY THE RIVER

CHRISTMAS

A Very Merry Festive Season

A WARM WINTER WELCOME...



Nestled on the peaceful banks of the River Trent, The Priest House is a place where history, charm and festive tradition come together.

With origins dating back nearly a millennium, our unique hotel is built around a former mill tower, complete with original water wheels that continue to shape its character. Today, our 42-bedroom countryside retreat has become a much-loved setting for Christmas celebrations, shared and enjoyed year after year.

Throughout the festive season, we offer ample opportunities for corporate entertaining, with multiple function rooms available to suit everything from intimate gatherings to larger celebrations. From lively Christmas party nights to a calendar of festive events, our team is on hand to help you create an occasion to remember.

Our chefs have carefully curated a menu of seasonal food and drinks designed to complement the warmth and elegance of our English countryside setting.

Whether you are planning a Christmas celebration with colleagues, enjoying a festive stay with family and friends, or joining us for a memorable Christmas Day lunch, we invite you to relax, indulge and celebrate.

We look forward to welcoming you and your guests this festive season.

James & the Team



CHRISTMAS

RESIDENTIAL PACKAGE

A charming Christmas Day retreat to celebrate one of the most wonderful days of the year...

2-NIGHT CHRISTMAS BREAK

24th & 25th December

From £299.50 per person based on two people sharing a cottage double or twin room

Arrive at the hotel anytime from 3pm onwards.

Once you've settled into your room, head to our brasserie & lounge to savour a festive cream tea.

At 6pm, join us in the lounge for a welcome drink, followed by a 3-course dinner in our dining room.

After a restful night, wake up to a full traditional breakfast, then take a leisurely walk around our beautiful surroundings or simply relax and enjoy the morning at your own pace.

From 12:30pm, indulge in our 4-course Christmas Day lunch.

The afternoon is yours to enjoy at leisure, with tea or coffee served later in the day.

In the evening, delight in our cold buffet, served in the main dining room.

Spend the rest of the evening playing board games or cards, enjoying a festive drink, or simply unwinding before a well-earned night's sleep.



CHRISTMAS LUNCH

Reservations from 12pm | £95 Per Adult, £50 Per Child

Amuse-bouche & Welcome Drink

TO START

Truffled Parsnip Soup with Hazelnuts and Bacon (GF, N)

Double Confit of Pork Terrine with Cornichons and Toasted Brioche, (GFa)

Smoked Salmon Platter with Sieved Egg, Shallots, Capers, Parsley and Buttered Sourdough Bread (GFa)

Fennel, Quinoa, Orange and Pomegranate Salad with Tahini Dressing (GF)

TO FOLLOW

Roast Turkey Breast with Chestnut and Thyme Stuffing, Pigs in Blanket, Roast Potatoes, Roast Brussels Sprouts, Root Vegetable Mash, Tenderstem Broccoli, Bread Sauce and Pan Gravy (GFa)

Slow Honey Roast Duck with a Cassoulet of Haricot Blanc and Confit Carrot (GF)

Open Ravioli of Char-grilled Vegetables, Aubergine Caviar, Pommes Paille and Bearnaise Sauce

Fillet of Bass with Wild Rice Pilaf, Broad Bean, Tomato and Tarragon Sauté, and Jus Americaine (GF)

Cannon of Lamb, Crisp Lamb, Sweet Breads, Fondant Potato, Butternut Squash, Herb Crumb and Red Currant Jus

TO FINISH

Sticky Toffee Christmas Pudding with Candied Chestnuts and Salted Caramel Custard (N)

Dark Chocolate Tart with Clotted Cream Ice Cream, Cranberry Compôte, Nougat Glace and Whisky Soaked Prunes (GF, N)

Selection of British Isle Cheeses with Fruit and Crackers

PARTY NIGHTS

We host corporate and leisure party nights for you and your guests to celebrate the festivities with our festive menu packages. Your party will be joined by other groups, all enjoying our entertainment, including live music and our resident DJ.

If you would like an exclusive party, please ask!

3 COURSES | £43.95 PER PERSON

FRIDAY 11TH, SATURDAY 12TH, FRIDAY 18TH, SATURDAY 19TH DECEMBER

TO START

Cream of Cauliflower Soup, Roast Chestnuts (GF, N)

Home Cured Gravadlax, Honey Mustard and Dill Sauce (GF)

Goats' Cheese and Cranberry Terrine, Cumberland Sauce, Toasted Brioche (GFa)

TO FOLLOW

Galantine of Turkey Stuffed with a Sage and Onion Farce, Pigs in Blankets, Roast Brussel Sprouts, Root Vegetable Crush, Mash Potato, Roast Potatoes, Pan Gravy (GF)

Fillet of Plaice, Macaire Potato, French Beans, Sauce Choron (GF)

Wild Mushroom and Jerusalem Artichoke Feuillette, Wilted Spinach, Sauce Soubise

TO FINISH

Christmas Pudding, Brandy Sauce, Cranberry and Clementine Compôte

Bailey's Cheesecake

Selection of Ice Creams and Sorbets

DRINKS PACKAGES

Pre-order drinks for the table for all your party to enjoy.

Set the night off with a glass of cold, crisp fizz on arrival or bottles of wine on the table to pair with dinner.

Whatever you choose, our drinks packages are a great way to both please your guests and make a saving ahead of your event.

ON ARRIVAL

Glass of Prosecco £7 Per Person

FOR THE TABLE

Bottle of Prosecco £25

Two Bottles of House Wine £39

6 Bottles of Beer £25

Jugs of Fresh Juice £8 Each



NEW YEAR'S EVE

GALA DINNER & OVERNIGHT STAY

Residential package from £185 per person based on sharing a cottage double or twin room

Check in from 3pm and enjoy a welcoming cream tea on arrival.

Spend some time exploring our woodland and riverside grounds, or unwind in your room before joining us at 7pm for your 8-course Gala Dinner. Drinks will be served in the lounge prior to dinner.

After dinner, dance the night away with our resident disco, pausing at midnight to celebrate the arrival of the New Year with the chimes of Big Ben and Auld Lang Syne.

CANAPÉ RECEPTION

-

PRE STARTER

Wild Mushroom Cappuccino (GF)

-

STARTER

Cauliflower Textures (GF)

Cous Cous, A la Grecque, Roasted, Crisps, Truffled Purée

-

FISH COURSE

Kaloubiac of Salmon, Champagne and Dill Cream

Vegetarian Option

Potato, Carrot and Beerroot Gratin, Champagne and Dill Cream (V)

-

PALETTE CLEANSER

Moscow Mule Water Ice

-

ENTRÉE

Loin of Venison, Leek and Potato Cake, Buttered Kale, Pickled Black Berries, Black Berry Jus, Garlic and Herb Crumb (GF)

Vegetarian option

Roast Baby Vegetables, Leek and Potato Cake, Buttered Kale, Pickled Black Berries, Black Berry Jus, Garlic and Herb Crumb (V, GF))

-

DESSERT

White Chocolate Mousse, Chocolate Cremeaux, Florentine Biscuit (GF, N)

-

CHEESE

British Isle Cheese Selection

THE BIG FESTIVE BRUNCH

Served on Boxing Day and New Year's Day from 10am-2pm

Celebrate the season with a luxurious brunch menu, designed to delight every guest with indulgent classics, contemporary favourites, and sweet treats to finish.

Kids portions are also available.

FULL ENGLISH BREAKFAST £15.95

Fried egg, bacon, sausage, beans, hashbrown, mushroom, tomato, black pudding, and toast

EGGS SELECTION

Poached eggs on a toasted English muffin with hollandaise sauce:

Benedict / Yorkshire ham £12.95

Florentine / Wilted spinach £12.95

Royale / Smoked Salmon £15.95

PANCAKE STACK £10.95

Buttermilk pancake with winter berries and whipped cream

WILD MUSHROOMS & TRUFFLE ON SOURDOUGH £12.95

Sautéed seasonal wild mushrooms on toasted artisan sourdough, finished with a poached egg and a drizzle of truffle oil

AVOCADO & DUKKAH FLATBREAD £12.95

Flatbread topped with smashed avocado, cream cheese, house-made hummus, pickled red onion, sun-dried tomato and cumin-spiced dukkah.

FESTIVE HALLOUMI ON TOAST £10.95

Grilled halloumi with honey and cranberries on a toasted English muffin

SMOKED SALMON BAGEL £10.95

Scottish smoked salmon with cream cheese and dill on a toasted bagel

THE CBLT £10.95

A Christmas twist on a classic – streaky bacon with baby gem lettuce, garlic mayo and cranberry chutney



BREAKFAST WITH SANTA



Experience the magic of
Christmas with all the family,
over a delicious breakfast.
Sunday 13th December

£14.95 PER CHILD
Includes breakfast and a
gift from Santa!

ADULTS BREAKFAST MENU
AVAILABLE

Book between 9:30am-12pm



FESTIVE WREATH WORKSHOPS

Embrace the magic of the season, crafting your own stunning wreath or table centrepiece using seasonal foliage, berries, pinecones and ribbons.

Whether you're looking to adorn your front door or create a beautiful focal point for your Christmas table, this workshop promises creativity and festive cheer.

All tools and materials are provided, as well as either a hot drink, mulled wine, or Prosecco on arrival and festive treats.

The foliage used in these workshops is collected from the surrounding woodlands at our hotel.

TUESDAY 24TH NOVEMBER & THURSDAY 26TH NOVEMBER
£35 per ticket including a drink and festive treats!



FESTIVE AFTERNOON TEA WITH CAROLS

Experience a magical Christmas afternoon with our special Afternoon Tea, accompanied by enchanting live Christmas carols.

SUNDAY 6TH DECEMBER | £26.95 PER PERSON
Or £28.95 with Prosecco, Mulled Wine, or Baileys Hot Chocolate

SAMPLE MENU (2025)

FINGER SANDWICHES

Turkey, Stuffing and Cranberry Wrap
Smoked Salmon, Cream Cheese and Chive
Free-range Egg Mayonnaise
Mature Cheddar and Chutney
Cucumber and Sour Cream

SAVOURIES

Goat Cheese and Cranberry Quiche
Homemade Festive Sausage Roll

HOMEMADE SCONES

Plain and Fruit Scones
Clotted Cream and Preserves

PASTRIES & CAKES

Mini Mince Pies
Macarons
Chocolate and Hazelnut Delice
Chocolate Choux Bun
Bakewell Tart

Gluten-free and vegan alternatives are available on request.



Our festive afternoon tea is available every day from 12-3pm throughout December.
You can book this directly through our website for £19.95 per person.



GIFT VOUCHERS

Looking for the perfect Christmas gift this year?

Our Vouchers can be purchased for specific items such as Afternoon Tea, an overnight stay, or a monetary value of your choice to use in our Millstream Bar & Restaurant.

Contact us on 01332 810649 to discuss or purchase on our website www.priesthousehotel.co.uk

TERMS & CONDITIONS

- A non-refundable deposit is required to reserve your booking at £10 per person for all Christmas party bookings (private or joining a party), and £20 per person for Christmas Day/NYE. Residential Package bookings require a deposit of £50 per person.
- Full payment to be made a month prior to the event date.
- The hotel reserves the right to amalgamate parties or move events to an alternative room to ensure optimum numbers.
- Party night - Parties of 8 people or less may be seated on a party table with other groups. The maximum number of guests per single table is 12. On request, this can be extended.
- All guests must be over the age of 18 to join party nights.
- The hotel reserves the right in unusual circumstances or in a case of under-subscription to cancel or reschedule events. In this case, an alternative date will be offered or a full refund given.
- All accommodation packages are from rates and are subject to availability.
- All accommodation bookings must be guaranteed with a credit card.
- All residential package bookings are payable in full no later than one month prior to arrival, or at the time of booking.
- Children's prices are based on 12 years and under.
- Under 5 years of age eat complimentary with a paying adult.
- All monies paid in advance are strictly non-refundable and non-transferable and cannot be used towards other goods or services. Party organisers are requested to inform all members of their party of this policy.
- Payment for party bookings must be made by cheque, credit card or bank transfer. Payment by cheque will only be accepted no later than 14 days prior to the event date.
- All prices quoted include VAT at the prevailing rate.
- Alterations to all bookings must be confirmed in writing.
- All prices and information are correct at the time of going to press and are subject to change without notice.
- The hotel reserves the right to refuse admission and to escort a guest off the premises whose behaviour is inappropriate.
- The hotel reserves the right to cancel any function or accommodation reservation.
- If you are concerned about food allergies, such as nuts, you are required to inform one of our team members for assistance when selecting the menu.
- V = Vegetarian. Ve = Vegan. GF = Gluten Free. VEa = Vegan Adjustable. GFa = Gluten Free Adjustable. For full allergen information, please ask our coordinator.
- All details are subject to availability at the time of booking.