











We know what it takes to make Christmas truly special. From festive lunches to extravagant Christmas party nights, we have something for everyone! We have the experience, and most importantly the people, to bring your celebration together. Our expert team of Memory Makers are on hand to ensure that it's not just another Christmas—it's your Christmas.



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For the ultimate get together, we have a great range of festive packages.

◆ FESTIVE PARTIES

Join in the celebrations at one of our festive parties with friends, family or colleagues throughout December and enjoy a welcome drink on arrival, followed by a three-course meal and disco into the night!

We're adding a brand-new photobooth for 2025, so you can capture festive moments and make memories that last all year!

Dates

Throughout December
Get in touch with our team for available dates

Prices

From £45 per person

Timings

Welcome drinks from 6:45pm

Dinner served from 7:30pm

Disco until midnight

Dress Code

Smart casual

FESTIVE LUNCHES

Book one of our fantastic festive lunches with friends, family or colleagues throughout December and enjoy a three-course menu.

Dates

Throughout December
Get in touch with our team for available dates

Prices

From £31.50 per person

Timings

Lunch served from 12:30pm









STAY THE NIGHT

Make this festive season stress-free by booking an overnight stay! Whether you are visiting family or enjoying a seasonal getaway, relax in comfort with great dining, cosy rooms and easy access to local festivities. Let us take care of everything so you can focus on making magical memories.

Speak to our team today to secure your festive deal!











Chicken and apricot terrine (GF option available) with spiced fruit chutney and ciabatta toast

Leek, spinach and potato soup (VE) (GF) with herb oil

Thai style cod and prawn fishcake with sweet chilli mayonnaise, coriander and lime



Roast chicken breast

with sage and onion stuffing, bacon wrapped chipolatas, sea salt and thyme roasties, roast parsnips and carrots, Brussels sprouts and gravy

Butternut squash, kale and apricot roast (VE) (GF)

with sea salt and thyme roasties, roast parsnips and carrots, Brussels sprouts and gravy

Roast salmon

with gratin potatoes, fine green beans, carrots and tomato, mascarpone and basil sauce



Traditional Christmas pudding (VE option available)

with brandy sauce

Baked cinnamon swirl cheesecake (VE) (GF)

with orange and cinnamon spiced berry compôte

Chocolate truffle torte

with mango and passion fruit sauce



Vegan and gluten free options are available. Please ask your event organiser for full dietary and allergen information. Please note, some menu items may change slightly due to supply.





