

Christmas AND New Year 2020

Friday 27th November
to Friday 1st Jan 2021



THE SITWELL ARMS



Introducing
CHRISTMAS
at the
~ Sitwell Arms Hotel ~



The Directors, Management and Staff would like to welcome you to The Sitwell Arms Hotel during this special time of year.

Relax in traditional surroundings and enjoy the true beauty of Christmas at our magnificent Derbyshire venue. Experience our professional service, excellent quality food and drink, served at value for money prices.

You will find something for everyone at the hotel over the festive season, delicious menus, entertainment and even a visit or two from Santa Claus himself.

Whatever your reason for visiting, we will ensure your experience is truly memorable.

Jo-Anne Oldfield
Managing Director

*Please turn to Page 11 of this brochure for our terms and conditions



Christmas market

Sunday 15th November

Visit our Christmas market with a wide range of craft and gift stalls to get your Christmas shopping well on the way.

Enjoy the brass band greeting you with Christmas carols and bring the Children to visit Santa in his Grotto.

Free entry & free parking. Food being served all day, so why not book a table in advance and experience our Wild Boar Dining? Reservations call 01246 435 226 or www.sitwellarms.com.



Sitwell
SEASONAL
 ~ saver ~

Monday to Saturday 12pm - 2pm
 in the Wild Boar Restaurant or Lounge Bar

Chefs Homemade Winter Vegetable Soup (GF on request)

Roast Breast of Turkey with Kilted Sausage,
 Sage and Onion Stuffing (GF on request) and Cranberry Sauce

Chef's Choice of Fresh Seasonal Vegetables and Potatoes

Traditional Christmas Pudding and Brandy Sauce (GF on request)

£14.50



Golden Years
FESTIVE
 ~ Lunch ~

Enjoy a 3 course festive lunch, a game of bingo & raffle
 in the downstairs Sitwell Suite Wednesday's in December
 Winter Spiced Vegetable Soup and Thyme Croutons (GF on request)

Roast Breast of Turkey with Kilted Sausage,
 Sage and Onion Stuffing (GF on request) and Cranberry Sauce

Fresh Seasonal Vegetables and Potatoes

Christmas Pudding with Brandy Sauce (GF on request)

Tea or Coffee

Wednesday 2nd Dec – £14.50pp

Wednesday 9th Dec – £15.50pp

Wednesday 16th Dec – £16.50pp

Festive
Fayre Menu
in the
WILD BOAR
~ Restaurant ~

Available Mon-Fri 12.00pm – 2.00pm
Saturday and Sunday 12.00pm – 3.00pm – £19.95
Under 10's £9.25 and Under 5's – £5.25
Tuesday – Thursday 6.00pm – £22.95

Dinner and Dance

Friday 4th – £30.00
Friday 11th – £32.00
Friday 18th – £34.00

Until Midnight with our Resident DJ

Roasted Scottish Salmon and Atlantic Prawns Marie Rose (GF on request)
Chicken Liver, Brandy and Herb Parfait, Toast and Plum Chutney
Creamy Garlic Mushrooms, Stilton Topping and Crispy Ciabatta Bruschetta
Winter Spiced Vegetable Soup, Thyme Croutons (GF on request)

Roast Breast of Turkey, Kilted Sausage,
Sage and Onion Stuffing (GF on request)

Roast Topside of Derbyshire Beef, Yorkshire Pudding (GF on request)
Baked Cod Loin with a Black Olive Crust, Mediterranean Vegetables
and Tomato (GF on request)

Beetroot and Goats Cheese En Croute, Shallots and White Wine (v)
Chef's Choice of Fresh Seasonal Vegetables and Potatoes

Vanilla Cream Profiteroles and Belgian Chocolate Sauce
Gingerbread and Orange Baked Cheesecake
Traditional Christmas Pudding and Brandy Sauce (GF on request)



Prestigious Dinner Dance in the
WILD BOAR
~ Restaurant ~

Saturday 12th £37pp, Saturday 19th £40pp
Arrive 7.00pm, Dinner 7.30pm with Resident DJ until 12.30am

Crispy Serrano Ham, Potato Rosti, Pea Puree, Soft Poached Egg
Smoked Salmon, Avocado and Prawns Parcel,
Sauce Marie Rose (GF on request)

Butternut Squash and Sweet Potato Soup, Garlic Croutons (GF on request)

Fillet Steak Medallions, Caramelised Red Onion and Stilton,
Red Wine and Mushrooms (GF on request)

Twice Cooked Belly Pork and Seared Fillet, Apple and Cider Jus (GF on request)

Pan Fried Sea Bass Fillets, Lemon and Parsley Sauce (GF on request)
Wild Mushroom and Asparagus Filo Parcel, White Wine and Garlic (v)
Chef's Choice of Fresh Seasonal Vegetables and Potatoes

Rich Belgian Chocolate Brownie, White Chocolate Sauce
Strawberry and Prosecco Cheesecake, Raspberry Compote
Selection of Cheese and Biscuits, Crisp Celery, Grapes and Chutney

Freshly Filtered Coffee and After Dinner Mints



Breakfast with **SANTA**

Saturday 5th, 12th, 19th and Sunday 6th, 13th, 20th

A hearty breakfast followed by a visit from the big man himself,
with a present for all the children

Adults £12, Children Under 10 £10, Under 5's £6

9.30am – 11.30am

Breakfast – Sausage, Bacon, Hash Brown, Beans, Tomato, Egg,
Mushroom, Fried Bread, Pastries, Selection of Freshly Baked Bread,
Orange Juice, Tea and Coffee



SANTA'S ~ Sunday Carvery ~

Includes a visit from Santa and a gift for every child
Sunday 13th and 20th in the Function Suite
Arrive 1.15pm, Lunch 1.45pm, Finish 5.30pm

Traditional Prawn Cocktail and Marie Rose (GF)
Cream of Winter Vegetable Soup and Thyme Croutons (GF on request)
Cheesy Garlic Bread and Sour Cream (c)

Help Yourself From The Carvery
Roast Turkey Crown and All The Trimmings (GF on request)
Roast Topside of Derbyshire Beef and Homemade Yorkshire Pudding
Butternut Squash and Roasted Red Pepper En Croute (c)
Chicken Nuggets, Chips and Vegetables from the Carvery (c)
Chef's Choice of Fresh Seasonal Vegetables and Potatoes

Vanilla Cream Profiteroles and Belgian Chocolate Sauce
Gingerbread and Orange Baked Cheesecake
Traditional Christmas Pudding and Brandy Sauce (GF on request)
Chocolate Dipping Pots, Fresh Fruit, Shortbread and Marshmallows (c)

£18.50, Under 10's £12, Under 3's £5.95

Ultimate CHRISTMAS

~ Party Nights ~

Arrive 7.00pm, Dinner served at 7.30pm with Disco until midnight

Friday 4th Dec – Motown Themed Disco, £25pp

Saturday 5th Dec – Resident DJ £26pp

Friday 11th Dec – Let's 80's Themed Disco, £26pp

Saturday 12th Dec – Diva's Themed Disco, £27pp

Friday 18th Dec – Resident DJ, £27pp

Saturday 19th Dec – Resident DJ, £28pp

Chef's Winter Vegetable Soup and Herb Croutons
served with a roll and Butter

Roast Breast of Derbyshire Turkey, Kilted Sausage and Stuffing
Goats Cheese, Apricot and Cashew Nut Roast (v)

Chef's Choice of Fresh Seasonal Vegetables and Potatoes

Gingerbread and Orange Cheesecake with Toffee Sauce

Please note on request we can serve all the above items free from gluten
excluding the vegetarian meal and cheesecake dessert, an alternative
gluten free dessert will be offered on the night



Sitwell CHRISTMAS EVE

~ celebrations ~

Santa Sleep Over

Stay overnight on the 23rd December and wake
for a magical breakfast with a visit from Santa Claus

Family Room for 2 adults and 1 Child £110 additional Child £15,
Babies under 12 months are FREE

or

Breakfast with Santa Served in the Wild Boar Restaurant

A hearty breakfast followed by a visit from the big man himself
Adults £15, Children Under 10 £12, Under 5 £6
9.30am – 11.30am

Breakfast – Sausage, Bacon, Hash Brown, Beans, Tomato, Egg,
Mushroom, Fried Bread, Pastries, Selection of Freshly Baked Bread,
Orange Juice, Tea and Coffee

Family Christmas Eve Party in the Grand Banqueting Suite

Children's disco, party games & a visit from Santa
Arrive 3.00pm, Depart 7.00pm

Hot Buffet for the Adults:

Chef's Home Made Meat and Potato Pie
Mushy Peas, Chunky Chips and Roast Gravy

Hot Buffet for the Children:

Chicken Nuggets, Cheese and Tomato Pizza and Chunky Chips

Present included for all the children.
Adults £15 Children Under 10 £11 and Children Under 5 £6
Babies under 12 months are FREE





Christmas Eve Afternoon Tea & Table Decoration Making

In the Function Suite
2pm – 7pm

A selection of Sandwiches

Roast Turkey and Cranberry, Roast Ham and Dijon Mustard,
Smoked Salmon and Cream Cheese, Roast Red Pepper
and Goats Cheese Wrap

A Selection of Festive Mini Desserts and Warm Mince Pies
Tea and Coffee

£45.00



CHRISTMAS EVE

Candlelit Dinner
in the Wild Boar Restaurant

Arrive 7.00pm, Dinner 7.30pm

Wild Boar and Cognac Pate with English Ale Chutney and Crispy Ciabatta
Celeriac and Pear Soup with Garlic Croutons (GF on request)
Hot Peppered Smoked Mackerel with Cucumber and Horseradish Salad (GF)

Seared Local Beef Steak Medallions (served medium) (GF on request)
with Red Wine & Mushroom Sauce
Pancetta Wrapped Pork Fillet with Mushroom and Stilton Sauce (GF on request)
Goats Cheese and Ratatouille Wellington (v)

Pan Fried Sea Bass Fillets with Lemon and Parsley Sauce (GF)
served with Chef's Choice of Fresh Seasonal Vegetables and Potatoes

Rich Belgian Chocolate Brownie with White Chocolate Sauce
Baileys and Profiterole Cheesecake
Selection of Cheese and Biscuits with Crisp Celery and Grapes

£40.00

Merry Christmas

to all our
CUSTOMERS

CHRISTMAS DAY

~ Lunch Menu ~

With a visit from Santa. Arrive 12.30 – Lunch 1.00pm

Prosecco and Canapes

Salmon, Mussels and Prawns En croute, Creamy Garlic and Saffron Sauce
Fan of Melon, Prosciutto and Caramelised Red Onion (GF)
Box Baked Camembert, Garlic and Rosemary, Plum Chutney (GF on request)
Wild Mushroom and Leek Filo Parcel

Roasted Cauliflower and Cheese Soup
Parmesan and Thyme Croutons (GF on request)

Roast Breast of Derbyshire Turkey with Sage and Onion Stuffing,
Kilted Sausage (GF on request)
Pan Roasted Pink Lamb Rack, Redcurrant and Mint Jus (GF on request)
Pan Fried Halibut Steak, White Wine, Garlic and Prawn Sauce (GF)
Goats Cheese, Wild Mushroom, Chestnut and Tarragon Wellington (v)

Glazed Carrots, Buttered Sprouts with
Bacon and Chestnuts, Honey Roast Parsnips,
Chateau and Duchesse Potatoes



Belgian Trio Chocolate Truffle, Rich Chocolate Sauce
Traditional Christmas Pudding and Brandy Sauce (GF on request)
Regional and Seasonal Cheese with Crisp Celery, Grapes, Biscuits
Champagne and Orange Torte, Raspberry Compote

Coffee and Warm Mince Pie
Served in the Wild Boar Restaurant – £76.00

Under 10 £40.00, Under 5 £15.95
Served in our Lounge Bar £71, Under 10 £37.50, Under 5 £13.95

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BOXING DAY and NEW YEAR'S DAY ~ lunch menu ~

In the Wild Boar Restaurant. Arrive from 1.00pm Lunch Served 1.30pm

Wild Boar and Venison Pate, Plum and Apple Chutney,
Toasted Brioche (GF on request)

Chicken, Leek and Cheddar Cheese Crepe

Goats Cheese and Red Pepper Bruschetta, Fresh Basil Pesto
Butternut Squash and Red Pepper Soup (GF on request)

Pan-fried Pork Loin, Garlic and Thyme, Cider and Apple Jus (GF on request)

Slow Braised Beef Cheek in a rich Burgundy Wine Sauce
with Bacon and Mushroom (GF on request)

Pan Fried Sea Bass, Creamy Fennel, Mussels and Leek Sauce (GF)
Toasted Goats Cheese, Beetroot Risotto, Roquette and Balsamic (v) (GF)
Chef's Choice of Fresh Seasonal Vegetables and Potatoes

Baked Vanilla Cheesecake, Winter Berry Compote (GF)

Warm Chocolate Fondant, Vanilla Seed Ice-Cream

Apple and Blackberry Crumble Tart, Custard

Regional and Seasonal Cheese with Crisp Celery, Grapes and Biscuits

Freshly Filtered Coffee with Handmade Chocolate Mint

£34 Under 10 £18.95, Under 5 £11.95



NEW YEAR'S EVE ~ celebrations ~

with Fireworks at Midnight

Family Dinner & Dance in the Sitwell Suite

Arrive 7.30pm, Dinner 8.00pm, Finish 12.30am

Leek & Potato Soup, Garlic Croutons – Roasted Chicken Breast,
Stuffing & Yorkshire Pudding, Chef's Vegetables,

Double Chocolate Fudge Cake, Pouring Cream

Adults £34, Children Under 10 £24

In the Wild Boar Restaurant

Smart Dress Code

Arrive 7.00pm, Dinner 7.30pm, Finish 1am

Toasted Goats Cheese, Pink Grapefruit and Avocado Salad, Crispy Leek (GF)

Coarse Wild Boar Terrine, Toasted Brioche, English Ale Chutney

Smoked Haddock Scotch Egg, Wilted Spinach, Hollandaise Sauce

Tomato and Roasted Red Pepper Soup, Pesto Garlic Croutons (GF on request)

Pan Fried Pork Fillet and Twice Cooked Belly, Apple and Sage Jus (GF on request)

Pancetta Wrapped Chicken Breast, Wild Mushroom Sauce (GF on request)

Grilled Plaice with Creamy Tarragon Butter Sauce (GF)

Wild Mushroom Risotto, Stilton and Aged Balsamic (v) (GF)

Chef's Choice of Fresh Seasonal Vegetables and Potatoes

Strawberry and Prosecco Cheesecake, Fresh Raspberry Compote

Belgian Chocolate Tart, Chocolate Sauce and Vanilla Cream

Regional and Seasonal Cheese, Crisp Celery, Grapes and Biscuits

£59.00



In the Grand Banqueting Suite

Black Tie Dinner

Arrive 7.00pm, Dinner 7.30pm, Finishes 1am

Chicken Caesar Salad, Crispy Croutons and Parmesan Cheese (GF on request)

Mildly Curried Leek and Potato Soup, Garlic Croutons (GF on request)

Tiger Prawn and Crispy Pancetta Salad, Classic Vinaigrette and Crispy Fried Leek (GF)

Seared Local Beef Fillet Steak Medallions Red Wine and Mushroom Sauce (GF on request)

Pork Loin Medallion, Pulled Pork and Stilton, Grain Mustard Sauce (GF on request)

Goats Cheese and Mediterranean Vegetable Wellington (v)

Chef's Choice of Fresh Seasonal Vegetables and Potatoes

Rich Belgian Chocolate Brownie, White Chocolate Sauce Champagne and Orange Torte, Raspberry Compote

Regional and Seasonal Cheese, Crisp Celery, Grapes and Biscuits

£67.00

In the Lounge Bar

TICKET ONLY EVENT

Pre-book your tickets from reception.
Buffet and Disco

Arrive 7.30pm - Buffet 9.30pm - Finishes 12.30am

Slow Braised Pulled Shoulder of Pork, Slices of Hot Roast Topside of Beef, Crackling, Yorkshire Puddings, Seasoned Roast Potatoes,

Floured Baps, Rich Onion Meat Gravy, Apple Sauce and Horseradish,

Chunky Coleslaw, Pesto Pasta Salad and Baby Leaf Dressed Salad Margherita Pizza and Chips (c)

Adults £26.00 Under 10's £16

Ride and Relax

You can get away from it all with this fabulous festive package. Sleep well at the Sitwell, and Trek on horseback through stunning winter surroundings with the beautiful horses from Coloured Cob Equestrian the following morning.

Itinerary:

Check in to the hotel from 2pm

Feast on a delicious 3-course meal with a glass of wine from 5.30pm

Wake up refreshed to a full cooked English breakfast

Check out up to 11am

Enjoy a one-hour horse ride on bridleways immediately adjacent to the archaeological beauty spot of Creswell Crags

£155 for 2 adults, £45 per child

Available to book throughout December or can be purchased as a Christmas gift to use in the new year.

Christmas Accommodation

We are delighted to offer a discounted rate for anyone wishing to stay over during the Christmas period when attending an event.

£85 Double £50 Single

Including Breakfast and complimentary use of the gym.

Full payment required by 9th November

*Prices excludes New Year's Eve - Please call our reservation team

Children's Menu

Please see the price for children on the specific event you wish to attend.

STARTERS - Vegetable Soup / Chef's Garlic Bread / Nachos with Melted Cheese and Salsa Dip

MAIN COURSES - Roast Turkey Vegetable and Potatoes, Margherita Pizza, Chips and Peas, Chicken Nuggets Chips and Peas

DESSERTS - Chocolate Pot and Dipping Items, Sweet Shop Ice Cream or Strawberry Sundae.



Special Dietary Requirements

Gluten Free items are specified on some menus. All soups are freshly made and free from gluten and Roast Turkey dishes can be served with gluten free items and Christmas Pudding with prior notice. The following vegan dishes can be made available on any of the festive menus. Mediterranean Ratatouille Bake, Wild Mushroom & Leek Risotto Courgette & Red Pepper Risotto.



Christmas 2020 Terms and Conditions

- Telephone to check availability and make a provisional booking which can be held for a period of 10 days. Any bookings made from the 1st November onwards can be provisional for 48 hours only.
- A booking cannot be guaranteed unless a deposit has been paid and this must be paid within 10 days of booking (or 48 hours if made during November). Any bookings made after the 9th November will require payment in full upon booking. All payments are to be made by the party organiser and individuals to a party cannot call themselves to make a payment.
- We accept Cash, Visa & all major Credit /Debit Cards and BACS payments (please call for the hotel's bank details should you wish to transfer) We DO NOT ACCEPT AMEX or CHEQUES.
- Once a provisional booking is made we shall send all the relevant correspondence via email or post. Please read the letter carefully for full instructions regarding your booking, we shall enclose a copy of these terms & conditions as once your deposit has been paid you will automatically enter into a contract.
- You should complete your pre order with all your party's food and wine requirements and send it back to the hotel with your final balance. Pre orders under no circumstances can be done over the phone. Final balances are due no later than Monday 9th November 2020. We encourage that you keep a copy of your pre order and bring it with you on the day.
- Once confirmed any alterations to your booking MUST be confirmed in writing by the party organiser. Alterations to bookings can only be made 72 hours prior.
- Deposits/balances are non refundable under normal circumstances. Should we be forced by the government following the recent pandemic, not to go ahead with mass gatherings, we would allow any money paid to be transferable to an alternative date in agreement with the hotel's availability within a 6 month period from the date of the booking. Should the event still be allowed to go ahead, however differ in any way to what has been already advertised, the hotel will accept no responsibility for these changes and no refunds will be given. The management may choose to compensate in a form of alternative food / drink / music that they find acceptable for the change. Anyone showing signs of COVID 19 will not be allowed on the premises and the hotel will under no circumstances offer a refund for turning people away with symptoms.
- Cancellations after final payment will only be considered if given 72 hours prior notice. In these circumstances the initial deposit will still be retained and only the remaining balance considered for refund.

- Any requests for refunds will have to be in writing and addressed to The General Manager. The General Manager will only respond to Christmas refund requests in January 2021.
- A direct result of an act of God (i.e extreme weather conditions) or pandemic, will unfortunately, result in no refund.
- The management reserves the right to move and amalgamate parties to optimize bookings without any prior notice.
- The management reserve the right in unusual circumstances to re-arrange or cancel events. In these circumstances should an alternative date not be agreed then a full refund would be granted.
- All guests making an accommodation reservation over the festive season will need to pay for their room in full by the 11th November.
- The hotel accepts no responsibility for any loss or damage to vehicles, personal property or clothing whilst attending an event.
- The management reserves the right to refuse guests who's behaviour is classed as inappropriate.
- All disco events are until midnight (1.00am on New Years Eve).
- We strongly advise that you pre book taxis home.
- All disco events are strictly over 18's only. While we do not have a strict dress code, trainers, tracksuits & baseball caps are not permitted at any of our Christmas and New Year events.
- Any alcohol consumed on our premises which is not bought over our bars will be confiscated and discarded and you may also be asked to leave the premises.
- Large company bookings (over 50 guests) will be issued with a separate contract that must be signed and returned with the deposit payment.

We look forward to welcoming you to the hotel over the festive season and would like to take this opportunity to thank you for your custom.

Kindest Regards

Jo-Anne Oldfield
Managing Director



THE SITWELL ARMS

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