

# The Sitwell Arms Hotel



CHRISTMAS 2026



# *A note from us...*

As another wonderful year draws to a close, we'd like to take a moment to thank all of our\* guests, friends, and local community for your continued support of our family-run hotel.

Christmas is a time to come together, to celebrate with loved ones, and to create special memories and we're truly honoured to be part of those moments.

We look forward to welcoming you this festive season, whether you're joining us for celebrations, dining, or simply spending time with those who matter most.

From all of us at the Sitwell Arms, we wish you a very Merry Christmas and a happy, healthy New Year.

*Jo-Anne  
& John*



*Festive Rate* **£120**

*Includes breakfast per room*



Throughout  
December

Why not stay  
over and enjoy  
the festivities a  
little longer?

Rooms available  
from £120 per  
night including  
breakfast.

The perfect way  
to relax, unwind,  
and wake up  
refreshed.

1-2



# Festive Fayre Menu



Enjoy a festive dining experience with our Festive Fayre Menu at *The Wild Boar Lounge*, featuring a delicious selection of seasonal dishes perfect for celebrating the holiday season with family and friends.

## Menu



Winter Vegetable Soup | Bread Roll & Butter  
(GFR)(DFR)(V)

Wild Boar Pate | Autumn Fruit Chutney | Toasted Sour  
Dough | Dressed Leaves  
(GFR)

Creamy Garlic Mushrooms | Sourdough Toast  
(GFR)(D)(V)

Honey Truffle Baked Camembert | Warm Ciabatta | Crisp  
Apple  
(D)(GFR)(V) £2 supp

Atlantic Prawn Cocktail | Marie Rose Sauce | Malted  
Bloomer  
(GFR) £4 supp

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Hand Carved Roast Breast of Derbyshire Turkey | Kilted  
Sausage | Sage & Onion Stuffing  
(GFR)

Salmon & Broccoli Bake | Creamy Leeks | Cheddar Crumble  
(GFR)(D)

Baked Portobello Mushroom | Goats Cheese | Lentil,  
Asparagus & Soya Bean Fricassee  
(GFR)(D)(V)

Roasted Pork Belly | Pancetta, Chorizo, & Mediterranean  
Vegetables | Tomato Sauce  
(GF) £3 supp

Slow Braised Beef Featherblade | Red Wine & Mushroom  
Sauce  
(GFR) £5 supp

Buttery Mash & Roast Potatoes | Carrots & Mixed Green  
Vegetables | Parsnips

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Traditional Christmas Pudding | Brandy Sauce  
(GFR)(D)

Baked Vanilla Cheesecake  
Toffee Sauce | Biscoff Crumb | Chantilly Cream  
(GFR)(D)

Spiced Winter Berry & Apple Crumble Tart  
Hot Vanilla Custard  
(D)

Chocolate Brownie  
Dark Chocolate Sauce | Chocolate Soil | Chantilly Cream  
(GFR)(D) £2 supp  
Selection of Cheese

Biscuits | Celery | Grapes | Autumn Fruit Chutney  
(D)(GFR) £3 supp





Throughout  
December

2 OR 3  
COURSE  
ADULTS  
FROM  
**£25.95**

UNDER 5'S  
**£9.95**

UNDER 10'S  
**£14.95**

3-4



# Christmas Party Night

Join us for an evening of great food  
and music.

## The Itinerary

- Arrive at 7.00pm
- Dinner served at 7.30pm
- DJ & Disco until Midnight



## Main Course

Roast Breast of Turkey

Kilted Sausage

Sage & Onion Stuffing (GFR)

Apricot & Goat's Cheese Nut Roast

Vegetarian Gravy (V)

*Served with Buttered Carrots, Cauliflower Cheese,  
Brussel Sprouts, Roasted and New Potatoes*

## Dessert

Baked Vanilla Cheesecake

Winter Berry Compote

Chantilly Cream (GFR)

## Vegetarian Options:

Courgette Potato & Leek Bake

Cheddar Cheese Crumble Topping



Available on:

Friday 4th  
December

**Grease Vs.  
Dirty Dancing**

Saturday 5th  
December

**80's Pop  
Party**

Friday 11th  
December

**Back to the  
90's Party  
Night**

Friday 18th  
December

**80's Pop  
Party**

FOR ONLY  
**£37.50**

5-6

# Ultimate Christmas Party Night

(includes live entertainment)

Enjoy great food, festive flavours,  
and an unforgettable night of music  
and celebration, featuring live  
entertainment.

## The Itinerary

- Arrive at 7.00pm
- Dinner served at 7.30pm
- DJ & Disco until Midnight



### Appetiser

Seasonal Winter Vegetable Soup  
with Garlic & Thyme  
Croutons (GFR) (V)

### Main Course

Roast Breast of Turkey  
Kilted Sausage  
Sage & Onion Stuffing (GFR)  
Apricot & Goat's Cheese Nut Roast  
Vegetarian Gravy (V)

*Served with Buttered Carrots, Cauliflower Cheese, Brussel  
Sprouts, Roasted and New Potatoes*

### Dessert

Baked Vanilla Cheesecake  
Winter Berry Compote  
Chantilly Cream (GFR)

FOR ONLY  
**£45.00**

Saturday    Saturday  
12th        & 19th  
December    December

MERRY  
CHRISTMAS

7-8

# Golden Years Cabaret

A festive three course  
Christmas Lunch with  
Live Entertainment,  
Bingo, and Raffle.

**Sitwell Suite**  
**12.00pm – 3:30pm**

## Menu



### **Appetizer**

Winter Vegetable Soup  
Garlic & Thyme Croutons (GFR) (V)

### **Main Course**

Roast Breast of Turkey with Kilted Sausage,  
Stuffing and Cranberry Sauce (GFR)  
Served with Buttered Carrots, Cauliflower  
Cheese, Brussel Sprouts, Roasted and New  
Potatoes

### **Dessert**

Baked Vanilla Cheesecake  
Winter Berry Compote  
Chantilly Cream (GFR)



Available on:

Wednesday  
9th & 16th  
December

FOR ONLY  
**£28.50**

9-10



# *Breakfast With Santa*

Enjoy a hearty breakfast, festive treats, and a special gift for every child, all in a warm and joyful holiday setting

**10am-12pm**

Presents included for  
All the Children



## *Menu*

### **Hearty Sitwell Breakfast:**


Sausage  
Bacon  
Hash Brown  
Beans  
Tomato  
Egg  
Mushroom  
Fried Bread

### **Pastries**

Freshly Baked Bread

### **Drinks**

Orange Juice  
Tea  
Coffee



Available on:

Sunday  
13th & 20th  
December

Thursday  
24th  
December

ADULT  
**£22.50**

UNDER  
10'S  
**£17.50**

UNDER  
5'S  
**£10.50**

11-12



# Jingle Bell Bash

Join us ahead of the festive rush to  
celebrate Christmas with a 3  
course choice meal, Music Quiz &  
Festive Disco

## The Itinerary

- Arrive at 7.00pm
- Dinner served at 7.30pm
- Quiz after meal at 8.30pm
- DJ & Disco until Midnight



### Starters

Winter Vegetable Soup (GFR)(DFR)(V)  
Bread Roll & Butter

Wild Boar Pate (GFR)  
Autumn Fruit Chutney | Toasted Sourdough | Dressed  
Leaves

Creamy Garlic Mushrooms (GFR)(D)(V)  
Sourdough Toast

### Mains

Hand Carved Roast Breast of Derbyshire Turkey (GFR)  
Kilted Sausage | Sage & Onion Stuffing

Salmon & Broccoli Bake (GFR)(D)  
Creamy Leeks | Cheddar Crumble

Baked Portobello Mushroom (GFR)(D)(V)  
Goats Cheese | Lentil, Asparagus & Soya Bean Fricassee  
*Buttery Mash & Roast Potatoes | Carrots & Mixed Green  
Vegetables | Parsnips*

### Desserts

Traditional Christmas Pudding (GFR)(D)  
Brandy Sauce

Baked Vanilla Cheesecake (GFR)(D)  
Toffee Sauce | Biscoff Crumb | Chantilly Cream  
Spiced Winter Berry & Apple Crumble Tart (D)  
Hot Vanilla Custard



**£34.50**

Saturday  
28th  
November

**£37.50**

Friday  
11th  
December

13-14

# Family Christmas Eve Party

Enjoy a seasonal disco with party  
games & a visit from Santa:

1pm – 5pm



## Menu



### Adult Hot Buffet:


Chef's Homemade Meat & Potato Pie (GFR)  
Mushy Peas, Chunky Chips and Roast Gravy

### Children Hot Buffet:

Chicken Nuggets  
Cheese & Tomato Pizza  
Fries and Baked Beans

### Dessert:

Belgian Chocolate Fudge Cake  
with Fresh Cream



ADULTS  
**£27.50**

UNDER 10'S  
**£18**

UNDER 5'S  
**£10**

Thursday  
**24th**  
December

15-16

# Christmas Day Lunch



Enjoy a festive Christmas Day lunch, featuring a delicious multi-course meal in a warm, elegant setting—perfect for celebrating with loved ones.

## The Itinerary

- Arrive at 12.30pm
- Lunch served at 1.00pm

## Prosecco & Canapes on Arrival



Lock Fynne Smoke Salmon (GFR)  
Dressed Atlantic Prawns | Lemon & Chive Crème  
Fraiche | Baby Leaves | Malted Bloomer  
Dupois Soignon Goats Cheese (GFR)  
Gran Bosco Parma Ham | Cypressa Olive Salad |  
Candied Walnuts | Aged Balsamic Pearls | Sourdough  
Crostini  
Wild Mushroom Tart (D)(V)  
Garlic Infused Cream | Pinenuts | Stilton Crust | Cheese  
Tuille  
Chicken Liver & Brandy Parfait (GFR)(D)  
Annis Plum & Apple Chutney | Dressed Leaves |  
Toasted Sourdough

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Celeriac, Apple & Hazelnut Soup (GFR) (V)  
Garlic & Thyme Croutons

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Hand Carved Roast Breast of Derbyshire Turkey (GFR)  
Kilted Sausage | Sage & Onion Stuffing |  
Locally Reared Cannon of Lamb (GFR)  
Wild Garlic and Rosemary Crust | Lamb Shank Hotpot  
Pan Seared Halibut (GF)  
Garlic, Safron & White Wine | Mussel & Prawn Velouté  
Roasted Cauliflower (V)(D)(GFR)  
Cheddar Rarebit & Crumble | Griddled Asparagus &  
Tender Stem

# In The Wild Boar Lounge & Restaurant

Belgian Chocolate Fondant (GFR)

Vanilla Seed Ice Cream | Dark Chocolate Sauce |  
Chocolate Soil

Cherry, Almond & Cognac Christmas Pudding (GFR)(D)  
Brandy Sauce

White Chocolate & Passion Fruit Cheesecake (D)

Mango & Pineapple Salsa | Chantilly Cream

Selection of Cheese (GFR)(D)

Biscuits | Celery | Grapes | Autumn Fruit Chutney

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Coffee  
Petit Fours



ADULT

**£145.00**

UNDER 10'S

**£70.00**

UNDER 5'S

**£35.00**



17-18

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*New Year's Eve:  
Gala Dinner Dance*

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Celebrate New Year's Eve in style with a glamorous Gala Dinner Dance, featuring a delicious multi-course meal, great music, and a lively festive atmosphere perfect for an unforgettable night.

## The Itinerary

- Arrive at 7.00pm
- Dinner served at 7.30pm
- DJ & Disco until 1.00am



### Chicken Liver & Brandy Parfait

Annise Plum & Apple Chutney | Dressed Leaves | Toasted Sourdough (GFR)(D)

Wild Mushroom Tart

Garlic Infused Cream | Pinenuts | Stilton Crust | Cheese Tuille (D)(V)

Smoked Haddock & Leek Crepe

Cheddar Cheese Sauce | Garlic Panko Crumb (GFR)(D)

Tomato & Roasted Red Pepper Soup

Pesto Croutons (GFR)(V)

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Roasted Pork Belly

Caramelised Apple – Cider & Wholegrain Mustard Sauce

Pan Seared Fillet Medallions

Pancetta | Mushrooms | Red Wine Sauce

Pan Fried Sea Bass

Lobster Hollandaise | Samphire (GF)(D)

Courgette Parmigiana

Tomato Sauce | Ratatouille (V)(GFR)(D)

\*\*\*

Baked Vanilla Cheesecake

Toffee Sauce | Biscoff Crumb | Chantilly Cream (GFR) (D)

Warm Chocolate Brownie

Chocolate Sauce | Vanilla Seed Ice Cream | Chocolate Soil (GFR)(D)

Apple & Blackberry Crumble Tart

Warm Crème Anglaise (D)

Selection of Cheese

Biscuits | Celery | Grapes | Chutney (GFR)(D)



Wednesday

31st

December

ADULTS  
ONLY  
**£95.00**

19-20



# *Festive Drinks Packages*



**Package 1** £40

**Package 2** £85

**Package 3** £110

**Package 4** £140



**Package 5** 1 bottle FREE

Choose 10 bottles from our premium wine list - pay for 9.

The cheapest bottle is on us.

*All packages must be ordered & paid 7 days before your event*



## *How to Book*

Adding a drinks package to your booking is simple. Here's all you need to know:

- 1 Choose your package from the options on the previous page.
- 2 Contact our events team to add the package to your booking.
- 3 Pay for your package at least 7 days before your event to lock in the price.
- 4 Arrive and find your drinks already on the table, ready to enjoy from the moment you sit down.

### **Get in touch**

**E:** [events@sitwellarms.com](mailto:events@sitwellarms.com)

**T:** 01246 435226

**W:** [www.sitwellarms.com](http://www.sitwellarms.com)





We look forward to raising a glass with you this Christmas.

*To Anne & John*

21-22

The SITWELL ARMS HOTEL, 39 Station  
Road, Renishaw, Derbyshire S21 3WF



<https://bit.ly/Sitwell-events>

\*Please note all our Events our subject to T&Cs, more information can be found on the website.

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