



MGM
MUTHU HOTELS

CHRISTMAS
&
NEW YEAR
2021

MUTHU
CLUMBER PARK

HOTEL & SPA

NOTTINGHAMSHIRE - UK

WWW.MUTHUHOTELSMGM.COM

CHRISTMAS AT CLUMBER...

What better place to be than Muthu Clumber Park Hotel and Spa for a relaxing, festive and foodie break. Arrive to a warm welcome and enjoy a pot of tea or coffee served with mince pies, then switch off and leave the rest to us.

Our Christmas breaks are available as a one, two or three night package, which all commence with a champagne reception on Christmas Eve followed by a three-course meal with coffee and mints, served in the Courtyard Restaurant.

On Christmas Day enjoy a hearty breakfast, then perhaps explore the area or take advantage of our New Leaf Spa facilities before your traditional four-course lunch with local, Nottinghamshire turkey. On Christmas Day evening, settle down with a glass of mulled wine, chef's choice buffet and a light-hearted quiz - the perfect end to a Christmas at Clumber.

Also included; comfortable accommodation, dinner each night, full English breakfast each morning, unlimited tea and coffee throughout your stay, complimentary use of the spa, chocolates for your arrival.

Traditional board games, magazines and books will be available for you to enjoy and additionally mince pies, satsumas, chocolates are complimentary during your stay.

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CHRISTMAS BREAK PACKAGES

ALL PACKAGES INCLUDE:

- Comfortable accommodation;
- Full English breakfast each morning;
- A meal each night;
- Champagne reception on Christmas Eve;
- Unlimited tea and coffee throughout your stay;
- Complimentary use of the spa.

1 NIGHT PACKAGE:

£160.00 PER GUEST PER NIGHT

2 NIGHTS PACKAGE:

£120.00 PER GUEST PER NIGHT

3 NIGHTS PACKAGE:

£105.00 PER GUEST PER NIGHT

Children 12y and under are charged from £60 per night, and free for children 3y and under.

Booking is essential for all Christmas celebrations, if you have any enquiries please contact us on 01623 835333

CHRISTMAS FESTIVE LUNCH 3 COURSE

£30 PER GUEST

PLEASE MAKE A NOTE THAT BOOKINGS
WILL ONLY BE TAKEN MONDAY-THURSDAY

STARTERS:

- Roast tomato and garlic soup;
- Deep fried Cornish brie, orange and cranberry relish;
- Ragout of melon, air dried ham and feta.

MAIN COURSE:

- Thyme roasted turkey breast, sage and onion stuffing, turkey gravy.
- Wild mushroom and stilton gnocchi.
- Baked salmon fillet, wilted spinach and béarnaise sauce.

DESSERTS:

- Steamed Christmas pudding, vanilla and rum sauce;
- Vanilla bean panacotta, mulled berries;
- Chocolate and orange mousse.

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CHRISTMAS
PARTY NIGHTS
FRIDAYS AND SATURDAYS

£46.95 PER GUEST

Disco until 1:00am.

**Price includes a 3-course festive menu plus coffee and mince pies.*

STARTERS:

- Parsnip and cider soup;
- Chicken liver pate, Melba toast and Cumberland sauce.
- Ragout of melon, basil and cranberry dressing.

MAIN COURSE:

- Roast turkey, orange and cranberry parcel wrapped in streaky bacon, honey glazed parsnips, pan gravy and roast potatoes;
- Chickpea, sweet potato and tofu stew, chive crème fraiche and braised rice;
- Braised feather blade of beef, stilton and mushroom sauce, thyme fondant potato;
- Baked salmon fillet, celeriac and potato terrine, warm tartar sauce.

DESSERTS:

- Steamed Christmas pudding, vanilla and rum sauce;
- Pear and almond tart, clotted cream;
- Chocolate and orange mousse;
- Selection of cheese and biscuits, chutney.

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CHRISTMAS
DAY LUNCH

SATURDAY, 25TH DECEMBER

FROM **£67.95** PER GUEST

£31.50 PER CHILD

STARTERS:

- Chicken liver and brandy pate, orange & thyme butter, toasted brioche loaf;
- Honey Roasted figs, goats cheese and roquette brushetta;
- Home cured salmon, horseradish snow, pickled and torched cucumber;
- Parsnip and apple soup, parsnip crisps.

MAIN COURSE:

- Butter and thyme roasted turkey breast, Lincolnshire sausage chipolata, cranberry and sage stuffing, crispy bacon shard.
- Pan-fried trout fillet, cockle pop corn, wilted greens champagne veloute.
- Walnut, smoked cheddar and leek filo cigar, tarragon hollandaise.

All with roasted potatoes, creamed chestnut Brussels, Vichy carrots and braised red cabbage

DESSERTS:

- Chocolate marquis, homemade marshmallows, crushed raspberries and vanilla bean ice cream;
- Christmas pudding, rum and cinnamon sauce;
- Nutmeg and custard tart, clotted cream and roasted plums;
- Stilton and port, oat cakes, pear and walnut chutney.

COFFEE, TEA & MINCE PIES

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CHRISTMAS BOXING DAY LUNCH

SUNDAY, 26TH DECEMBER

£26.95 PER GUEST

STARTERS:

- Roast tomato and garlic soup;
- Classic prawn cocktail, brown bread and butter;
- Ham hock terrine, home picked vegetables and salad cream.

MAIN COURSE:

- Slow roast brisket of beef, Yorkshire pudding and pan gravy.
- Pan roasted cod fillet, clam chowder and wilted greens.
- Confit duck leg, white bean cassoulet.
- Roast butternut squash, feta, pine nut and spinach.

DESSERTS:

- Bakewell tart, mulled berries and clotted cream;
- Thyme and honey iced parfait, pecan granola;
- Bramley apple crumble and vanilla anglaise.

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NEW YEAR'S EVE GALA DINNER

TUESDAY, DEC 31ST

£89.00 PER PERSON - TICKET ONLY

FROM **£165.00** PER PERSON includes: Cream tea on arrival, Use of all spa facilities, 5 course Dinner with Live Entertainment and Disco till 1am, Overnight stay and a Late Breakfast New Years Day.

Join us for a magical New Year's Eve!

The Muthu Clumber Park Hotel and Spa has become the place to be to welcome in the new year!

We will be celebrating in true style with live entertainment until 1:00am

CANAPÉS & BUBBLES

SOUP:

- Leek and chive, miniature stilton scones.

FISH:

- Smoked salmon and home cured salmon Tatar, poached hens egg and béarnaise sauce.
- Vegetarian – roast onion tart, poached hens egg and béarnaise sauce.

MAIN COURSE:

- Roast fillet of beef rolled in soft herbs; root vegetable terrine, caramelised onion and kidney pie, red wine jus.
- Vegetarian – roast cauliflower steak; root vegetable terrine, spinach and leek pie, cheese fondue.

DESSERTS:

- Dark chocolate terrine, kirsch marinated cherries, chocolate soil and Chantilly cream.

COFFEE AND CHOCOLATE TRUFFLE

CHEESE

- Selection of cheeses, house chutney, grapes and crackers.

Why not extend your stay with our special rates from £40 per person per night including a full traditional English breakfast.

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**The New Year's Eve gala dinner will be the only dining option available that evening.*



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Make your reservation with us.

Tel: 01623 835 333

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