

TRENT BRIDGE
EST. 1838

CHRISTMAS AT TRENT BRIDGE



Celebrate the holiday season with classic festive lunches and refined evening gatherings

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We had our Christmas Lunch in the Boundary's Edge suite last year and were so impressed, we've booked the same room for Christmas 2024!

The views were amazing, the room set up beautifully and the food was delicious. The staff couldn't be more professional and courteous and nothing was too much trouble for them.

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– Weatherford





LET US LIGHT UP YOUR CHRISTMAS WITH
A CELEBRATION THAT BRINGS A TYPICALLY
REFINED TRENT BRIDGE TOUCH TO YOUR
FESTIVE GATHERING.



Whether you join us for a sumptuous lunch or a superb evening meal, you'll enjoy a warm welcome and impeccable service from our experienced hospitality team.

Our stately chefs will be preparing the heartiest of feasts, made using the finest seasonal ingredients. And take it from us, our world-class sporting arena provides quite the festive backdrop.

We're a jolly flexible venue and can host parties of 40 to 200 revellers.



CHOICE MENU

Spiced parsnip soup with balsamic croutons

Ham hock bon bon with pickled cauliflower piccalilli

Smoked salmon roulade with rye bread toast, horseradish cream, micro lemon balm

Roast turkey roulade wrapped in bacon with chestnut and apple stuffing,
garlic roasted potatoes, brussels, carrot and parsnip with honey

Slow braised beef in a ruby red wine gravy, mustard mash and roasted root vegetables

Heritage tomato gnocchi, sundried tomato jus, baby basil pesto and toasted pine nuts

Traditional Christmas pudding with brandy sauce

Spiced pear & apple tart tatin with chantilly cream and micro basil

Duo chocolate marquise pot topped with a dark chocolate crumb

Freshly brewed tea & coffee and chocolate mints

All dietary requirements catered for

LUNCH
£37.95

per person inc. VAT

PARTY NIGHT
£46.95

*Sunday – Thursday
per person inc. VAT*

PARTY NIGHT
£49.95

*Friday & Saturday
per person inc. VAT*



SET MENU

Spiced parsnip soup with balsamic croutons

Roast turkey roulade wrapped in bacon with chestnut & apple stuffing,
garlic roasted potatoes, brussels, carrots & parsnips with honey
Heritage tomato gnocchi, sundried tomato jus, baby basil pesto and toasted pine nuts

Traditional Christmas pudding with brandy sauce

Freshly brewed tea & coffee and chocolate mints

All dietary requirements catered for

LUNCH
£32.50
per person inc. VAT

PARTY NIGHT
£41.95
Sunday – Thursday
per person inc. VAT

PARTY NIGHT
£45.95
Friday & Saturday
per person inc. VAT



FINGER BUFFET MENU

Turkey, sage and redcurrant bao buns

Galangal vegetable Chinese filo roll

Maple and thyme chicken goujon

Honey mustard glazed chipolata sausages

Brie and cranberry mini tarts

Fig and Cypressa lemon herb olives with feta, clementine, watercress salad

Prawn and dill frittata

Cajun jacket wedges sriracha mayo

Assorted mini chocolate cups filled with raspberry panna cotta, tiramisu, limoncello mousse

Mini mince pies

PARTY NIGHT PACKAGE

£35.95

*per person inc. VAT
Disco included*



FORK BUFFET MENU

Warm roll and butter

Big pigs in blankets with redcurrant gravy

Tandoori turkey kebabs with cranberry cous cous

Winter vegetable lasagne with garlic bread

Thyme and garlic roasted potatoes

Braised red cabbage with raisins

Mixed leaf salad

Coleslaw

Mince pies

Dark chocolate tart

Freshly brewed coffee and chocolate mints

PARTY NIGHT PACKAGE

£38.50

*per person inc. VAT
Disco included*



DRINKS PACKAGE

Package 1

3 x La Vivienda Verdejo
2 x La Vivienda Tempranillo
1 x Still water
1 x Sparkling water

£100

Package 2

3 x La Vivienda Verdejo
2 x La Vivienda Tempranillo
10 x Peroni (bottles)
1 x Still water
1 x Sparkling water

£100

Sparkling Wine / Champagne

Prosecco Da Luca, Italy

Fresh, zingy citrus flavours rounded by balanced fruit sweetness.

£25

Louis Dornier et Fills Brut, Champagne

A light fresh, lemony nose, long and crisp palate.

£45

Chapel Down Brut Sparkling Rosé

A pale onion-skin coloured rosé; shows strawberry and notes of blackcurrant-leaf with hints of shortbread and cream.

£60



DRINKS PACKAGE

White Wine

La Vivienda Verdejo, Spain

A zesty wine with lemon and lime flavours and a soft finish.

£18

Da Luca Pinot Grigio, Italy

Aromas of white flowers, pink grapefruit and Cox apple; the palate displays melon and guava.

£23

William Hardy Chardonnay, Australia

Shows aromas of melon and white peach, fresh and lively palate with rich flavours of peach, lemon zest and spice.

£25

DRINKS PACKAGE

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Red Wine

La Vivienda Tempranillo, Spain

Soft to medium bodied, it has rich plum flavours, sweet cherries and firm tannins.

£18

Da Luca Nero d'Avola, Italy

Fresh cherry and bramble fruit aromas, followed by a note of vanilla on the finish.

£23

Alma Mora Malbec, Argentina

This is full-bodied wine with ripe red berry and plum flavours finishing with a long, elegant touch of toasty vanilla.

£24

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Rosé

Short Mile Bay Rosé, Australia

Strawberry and red cherry, backed by citrus notes.

£20

Fish Hoek Fairtrade Cinsault Rosé, South Africa

Aromatic, soft, sweet cherries and raspberries – made to an easy-going, medium-dry style.

£24

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Bottled Beer

10 x Peroni

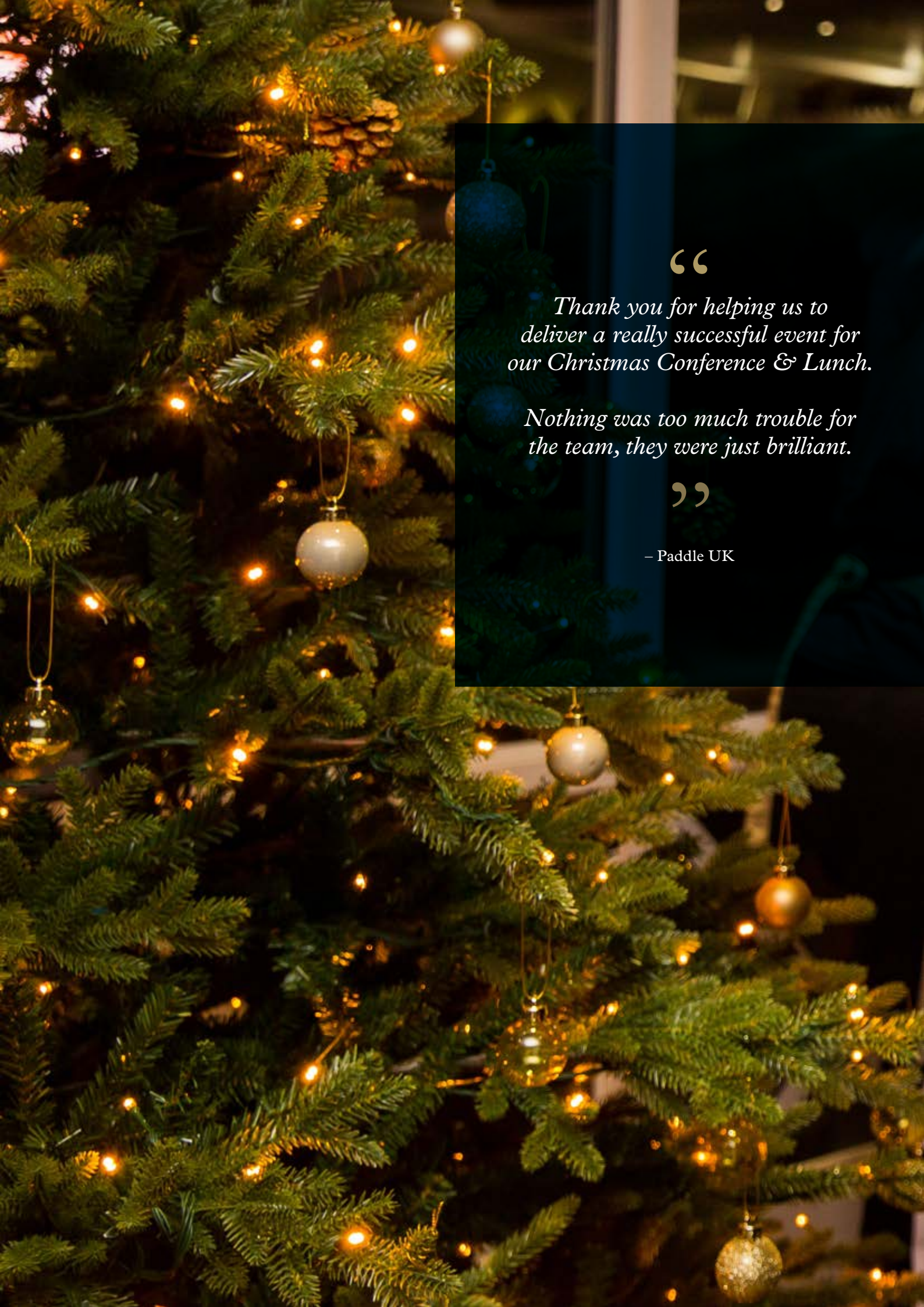
£40

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Water

1L Still or sparkling water

£4



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Thank you for helping us to deliver a really successful event for our Christmas Conference & Lunch.

Nothing was too much trouble for the team, they were just brilliant.

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– Paddle UK



TO BOOK YOUR FESTIVE GATHERING OR FOR
MORE INFORMATION, KINDLY EMAIL US AT
EVENTS@TRENTBRIDGE.CO.UK
OR CALL
0115 982 3000

SO YOU KNOW

All prices include VAT at 20%. We ask for a deposit of £15.00 per person within 10 days of making your booking (non-refundable, so make sure everyone has confirmed!). We'll collect the rest of the balance 21 days before your event - by bank transfer or all major credit/debit cards. At this point, we will also ask you to pre-order your meals. Should you need to cancel or reduce numbers at this stage, we regret we are unable to give a refund; however, should you wish to add more people, we'll do our best to accommodate them if we can. To avoid rumbling tums, our festive fare will be served promptly at an agreed time. We've never had to yet...but should we need to refuse admission, we will. In exceptional circumstances, we may need to transfer a party night to an alternative date or cancel your event. In the unlikely case of this happening, we'll ensure we give plenty of notice.