

TRENT BRIDGE

EST. 1838

CHRISTMAS PARTIES AT TRENT BRIDGE

What a festively smashing idea!



Let us light up your Christmas celebration with a hearty feast, expertly prepared by our chefs using the finest seasonal ingredients. A traditionally warm Trent Bridge welcome is the perfect way to ease into a memorable festive period.



LUNCH MENU

STARTERS

Broccoli and stilton soup with toasted almonds (V)

Lemon dressed prawns with pickled cucumber, wholegrain mustard
mayonnaise and rye bread

Bubble and squeak with a soft poached egg and hollandaise sauce (V)



MAINS

Roast turkey roulade with sage & onion stuffing, roast potatoes,
shredded sprouts, glazed carrots and red wine jus

Roasted sea bass with pan fried parmesan & thyme polenta, asparagus,
red pepper jam and chive oil

Roasted flat cap mushroom filled with Cropwell Bishop stilton & walnuts,
dauphinoise potatoes and tender stem broccoli (V)



DESSERTS

Homemade Christmas pudding with forest fruit
compote and brandy cream

Selection of cheese and biscuits with homemade fruit chutney

Dark chocolate tart with burnt orange and Cointreau cream



Freshly brewed tea or coffee with chocolate mints



SET LUNCH MENU

STARTERS

Broccoli and stilton soup with toasted almonds (V)



MAINS

Roast turkey roulade with sage and onion stuffing,
roast potatoes, shredded sprouts glazed carrots and red wine jus

Open lasagne of winter vegetables with slow roasted tomatoes
and crumbled Stilton (V)



DESSERTS

Homemade Christmas pudding with forest fruit compote
and brandy cream



Freshly brewed tea or coffee with chocolate mints







PARTY NIGHTS

Welcome drinks on arrival



STARTERS

Broccoli and stilton soup with toasted almonds (V)

Lemon dressed prawns with pickled cucumber, wholegrain mustard
mayonnaise and rye bread

Bubble and squeak with a soft poached egg and hollandaise sauce (V)



MAINS

Roast turkey roulade with sage & onion stuffing, roast potatoes,
shredded sprouts, glazed carrots and red wine jus

Braised beef cheek with horseradish mashed potato,
sautéed mushrooms, kale, slow roasted shallots and red wine jus

Roast cod supreme and breaded mussels with lemon and thyme risotto,
celeriac and apple

Open lasagne of winter vegetables with slow roasted tomatoes
and crumbled Stilton (V)



DESSERTS

Homemade Christmas pudding with forest fruit
compote and brandy cream

Selection of cheese and biscuits with homemade fruit chutney

Dark chocolate tart with burnt orange and Cointreau cream



£45

Friday & Saturday
Per Person
Inc. of VAT

Coffee & chocolate mints followed by
an evening disco

£40

Sunday – Thursday
Per Person
Inc. of VAT

PARTY NIGHTS SET MENU

Welcome drinks on arrival



STARTERS

Broccoli and stilton soup with toasted almonds (V)



MAINS

Roast turkey roulade with sage & onion stuffing, roast potatoes, shredded sprouts, glazed carrots and red wine jus

Open lasagne of winter vegetables with slow roasted tomatoes and crumbled Stilton (V)



DESSERTS

Homemade Christmas pudding with forest fruit compote and brandy cream



Coffee & chocolate mints followed by an evening disco

£42

Friday & Saturday
Per Person
Inc. of VAT

£37

Sunday – Thursday
Per Person
Inc. of VAT

DRINKS PACKAGES

	PRICE	QUANTITY	TOTAL (price)
Package 1 (Table of 10) 3 x Sauvignon Blanc, Tekena, Chile 2 x Merlot, Tekena, Chile 1 x Sparkling Water 1 x Still Water	£90 per table		
Package 2 (Table of 10) 3 x Sauvignon Blanc, Tekena, Chile 2 x Merlot, Tekena, Chile 1 x Sparkling Water 1 x Still Water 10 x selection of bottled beers	£126 per table		

WINE

WHITE WINE	PRICE	QUANTITY	TOTAL (price)
Sauvignon Blanc, Tekena, Chile Crisp with concentrated tropical fruit flavours with a zesty acidity giving a juicy and refreshing finish.	£16.20		
Chenin Blanc, Cullinan View, South Africa Sunshine in a glass! Fresh citrus and tropical fruit flavours with a zesty finish.	£16.65		
Unoaked Chardonnay, Berri Estates, Australia Soft fruit driven by peach, pineapple, melon and citrus with a crisp acidity.	£17.10		
RED WINE	PRICE	QUANTITY	TOTAL (Price)
Merlot, Tekena, Chile Fruit Driven with blackberry flavours. A smooth and pleasing finish.	£16.20		
Shiraz, William Hardy, Australia Soft & dark red fruits with a pinch of pepper spice.	£19.80		
Malbec, Callia, Argentina Rich, powerful showing good concentration of blackberry, plum and herbal flavours a long side oak spice from the medium toast American and French oak.	£21.15		

ROSÉ WINE	PRICE	QUANTITY	TOTAL (Price)
White Zinfandel, Vendange, California A delicious, medium-sweet rose, Salmon pink colour and cool fermented to retain freshness and acidity.	£16.20		
Rosé, Short Mile Bay Rosé, Australia A fresh and fruity rosé made from the Cabernet Sauvignon grape; shows notes of strawberry and red cherry backed by citrus.	£17.10		

CHAMPAGNE/SPARKLING WINE

	PRICE	QUANTITY	TOTAL (Price)
Prosecco Da Luca, Italy Fresh, zingy citrus flavours rounded by balanced fruit sweetness.	£23.40		
Louis Dornier et Fills Brut, Champagne A light fresh, lemony nose, long and crisp palate.	£40.50		
Louis Dornier et Fills Brut Rose, Champagne Classic summer fruit aromas, fresh citrus and apple notes.	£45		

BEER, SOFT DRINKS & WATER

	PRICE	QUANTITY	TOTAL (Price)
10 Bottled beers Selection of 10 bottled beers	£36		
10 Bottled premium beers Selection of 10 bottled premium beers	£40.50		
10 Mixed soft drinks Selection of 10 soft drinks (Coke, Diet Coke, Fanta - 500ml)	£24.80		
Water 1 Litre of Sparkling or Spring water	£4.50		

PRE-ORDERED DRINKS PACKAGES

10% DISCOUNT IF PRE-ORDERED BY 18 NOVEMBER

Ensure there's plenty of Christmas cheer amongst your guests by letting us put together a bespoke drinks package for you. Simply fill out this order form, which details our wide selection, and we'll do the rest.



STEP 1: Please complete your booking details

STEP 2: Please make your drink selections

STEP 3: Please fill in the payment details for drinks pre-orders

STEP 4: Please email the pre order sheet to your designated Event Planner

Please note, all pre orders must be received no later than 30 days prior to your event date. Pre-orders received after this time, unfortunately, may not be honoured. Please note the discounted beverage is available for pre-ordered beverage only - This offer will not be available on the evening of the event. We will require full pre-payment for any beverage ordered. Please note payment will be taken on confirmation.

DATE OF CHRISTMAS PARTY NIGHT:	
COMPANY / BOOKING NAME:	
NUMBER OF GUESTS IN PARTY:	TEL NO:
METHOD OF PAYMENT: Cheque (Notts CCC – please send prior to arrival) / Credit Card: Visa, Mastercard, American Express	
CREDIT CARD NUMBER:	SECURITY NUMBER:
EXPIRY DATE:	NAME ON CARD:



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, excluding American Express. 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.

**TO MAKE A BOOKING CALL 0844 811 8710
TRENTBRIDGE.CO.UK/CHRISTMAS**

Calls to this number will cost 7p per minute plus your telephone company's access charge.
Nottinghamshire County Cricket Club Limited. Registration number IPS28978R.