



WESTMEAD

HOTEL, BAR & RESTAURANT

Christmas

2026 at Westmead Hotel

EXCLUSIVE FESTIVE EVENTS & MENUS
THEMED PARTY NIGHTS | NEW YEAR'S EVE CELEBRATIONS

Christmas 2026 at a glance...

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
23Nov	24Nov	25Nov	26Nov	27Nov	28Nov	29Nov
				Christmas Launch Party		
30Nov	01Dec	02Dec	03Dec	04Dec	05Dec	06Dec
				Party Night	Party Night	Breakfast with Santa
						Festive Sunday Lunch
07Dec	08Dec	09Dec	10Dec	11Dec	12Dec	13Dec
			Neon Party Night	Party Night	Party Night	Festive Sunday Lunch
14Dec	15Dec	16Dec	17Dec	18Dec	19Dec	20Dec
			Party Night	Party Night	Party Night	Festive Sunday Lunch
						Family Disco
21Dec	22Dec	23Dec	24Dec	25Dec	26Dec	27Dec
				Christmas Day Lunch	Boxing Day Lunch	
28Dec	29Dec	30Dec	31Dec	01Jan	02Jan	03Jan
			New Year's Eve Gala Party & New Year's Pizza Night			
04Jan	05Jan	06Jan	07Jan	08Jan	09Jan	10Jan
					January Blues Party Night	

CELEBRATING CHRISTMAS AT WESTMEAD HOTEL

Where great food, wonderful company and unforgettable festive memories come together.

Join us this festive season for exceptional dining, family celebrations, sparkling entertainment and warm hospitality. Whether you are gathering with loved ones, celebrating with colleagues or welcoming the New Year in style, we look forward to creating magical moments for you throughout Christmas 2026.

STAY WITH US

Make your evening more special and stay...

SINGLE ROOMS FROM £85.00
DOUBLE/TWIN ROOMS FROM £95.00
DOUBLE SUPERIOR ROOMS FROM £115.00

(ALL ROOMS INCLUSIVE OF BREAKFAST)
SUITE SUPPLEMENT FROM £30.00 PER ROOM

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The Christmas Launch Party

WHERE CHRISTMAS BEGINS

DJ UNTIL 1.00AM
+
3 COURSE MEAL
SERVED AT 7.30PM

BE THE FIRST
TO CELEBRATE
CHRISTMAS 2026 AT
WESTMEAD HOTEL.

AN EXCLUSIVE
LAUNCH NIGHT TO
OFFICIALLY BEGIN
THE FESTIVE SEASON.

Put on your party outfit, gather your guests,
and join us for a night of great food,
music, dancing, and Christmas celebrations
you'll remember long after the
festive season is over.

£45
PER PERSON

3 COURSE MENU

Starters

CARROT & PARSNIP SOUP (VE, GFA)
Warm Bread Roll

CHICKEN LIVER PATE (GFA)
Plum & Apple Chutney, Toasted Ciabatta

BRIE, CRANBERRY & RED ONION TART (V)
Rocket, Balsamic

Mains

ROAST TURKEY (GFA)
Sage & Onion Stuffing, Pigs in Blanket,
Seasonal Vegetables, Roast Potatoes, Gravy

OVEN BAKED SALMON (GF)
Lemon & Dill Potatoes, Green Beans, White Wine Cream

BUTTERNUT SQUASH AND LENTIL
WELLINGTON (VE, N)
New Potatoes, Seasonal Vegetables, Cranberry Gravy

Desserts

VANILLA CHEESECAKE (V, GF, N)
Mulled Berry Compote

CHOCOLATE TART (V, N, S)
Chocolate Sauce, Vanilla Ice Cream

CITRUS GROVE CAKE (VE, N)
Vegan Vanilla Ice Cream

Please note : (V) Vegetarian, (VE) Vegan, (GF) Gluten Free, (GFA) Can be adapted to Gluten Free, (DF) Dairy Free, (N) May contain or Traces of Nuts, (S) Contains Soya or Traces of Soya. Please do speak to a member of staff if you have an allergy or dietary requirement



Festive Menu

2 COURSE £25 | 3 COURSE £32

CELEBRATE THE FESTIVE SEASON WITH US

Gather friends, family, or colleagues and enjoy the flavours of Christmas with our delicious Festive Lunch and Dinner Menu. From traditional festive favourites to indulgent seasonal desserts, our carefully prepared menu is designed to make every celebration special.

(GFA) Please note: For dishes marked with (GFA) a gluten free option is available

Starters

- ROASTED PARSNIP, HONEY + THYME SOUP (VE, GFA)
Warm Bread Roll

SMOKED HADDOCK KEDGEREE FISHCAKE
Cauliflower Puree, Curry Oil, Crispy Shallots
- DUCK, PORK & ORANGE PATE (GFA)
Caramelised Onion & Cranberry Chutney, Toasted Ciabatta

BEETROOT HUMMUS + CHARRED CARROT (VE)
Pomegranate, Candied Walnuts, Warm Flatbread
- WILD MUSHROOM ARANCINI (V)
Rocket Leaf, Truffle Mayonnaise

Mains

- ROAST TURKEY (GFA)
Roast Potatoes, Sage & Onion Stuffing, Pigs in Blanket, Seasonal Vegetables, Gravy

THE WESTMEAD FESTIVE BURGER (GFA)
Burger Patty, Streaky Bacon, Brie, Cranberry & Onion Relish, Skin on Fries
- FOUR HOUR BRAISED BLADE OF BEEF (GF)
Horseradish Mash, Braised Red Cabbage, Roasted Carrots, Caramelised Shallot Jus

SEA BASS FILLET (GF)
Saffron Potato, Charred Leeks, Cherry Tomatoes, Spinach, Citrus & Dill Velouté
- PORK LOIN STEAK (GFA)
Fondant Potato, Buttered Savoy, Peas, Pancetta, Apple Compote, Chestnut Crumb

BUTTERNUT SQUASH + LENTIL WELLINGTON (VE, N)
Crushed New Potatoes, Seasonal Vegetables, Cranberry Gravy

Dessert

- CHRISTMAS PUDDING (V)
Brandy Custard

WHITE CHOCOLATE + RASPBERRY CHEESECAKE (V, N, GF)
Honeycomb Ice-Cream, Winter Berries
- MINCE PIE + CARAMEL SUNDAE (V, N)
Whipped Cream, Caramel Shards, Rum & Raisin Ice Cream

CHEESE + BISCUITS (V)
Selection of Cheeses, Chutney, Grapes, Crackers
- WARM CHOCOLATE BROWNIE (V)
Chocolate Sauce, Vanilla Ice Cream

CITRUS GROVE CAKE (VE, N)
Vegan Vanilla Ice Cream

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Sunday Lunch

2 COURSE ADULTS £ 2 5 CHILDREN £ 1 3

3 COURSE ADULTS £ 3 2 CHILDREN £ 1 7

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Starters

- ROASTED PARSNIP, HONEY + THYME SOUP (VE, GFA)
Warm Bread Roll
- SMOKED HADDOCK KEDGEREE FISHCAKE
Cauliflower Puree, Curry Oil, Crispy Shallots
- DUCK, PORK & ORANGE PATE (GFA)
Caramelised Onion & Cranberry
Chutney, Toasted Ciabatta
- WILD MUSHROOM ARANCINI (V)
Rocket Leaf, Truffle Mayonnaise

Mains

- ROAST TURKEY (GFA)
Sage & Onion Stuffing, Pigs in
Blanket, Seasonal Vegetables,
Roast Potatoes, Gravy
- BUTTERNUT SQUASH +
LENTIL WELLINGTON (VE, N)
Crushed New Potatoes,
Seasonal Vegetables,
Cranberry Gravy
- ROAST RUMP OF BEEF (GFA)
Roast Potatoes, Yorkshire Pudding,
Seasonal Vegetables, Gravy
- THE WESTMEAD
FESTIVE BURGER (GFA)
Beef Patty, Streaky Bacon, Brie,
Cranberry & Onion Relish, Skin
on Fries
- SEA BASS FILLET (GF)
Saffron Potato,
Charred Leeks, Cherry
Tomatoes, Spinach,
Citrus & Dill Velouté
- FISH AND CHIPS
Beer Battered Cod, Chunky
Chips, Mushy Peas, Tartare
Sauce, Lemon

Dessert

- CHRISTMAS PUDDING (V, N)
Brandy Custard
- WHITE CHOCOLATE +
RASPBERRY CHEESECAKE
(V, N, GF)
Honeycomb Ice-Cream,
Winter Berries
- MINCE PIE + CARAMEL
SUNDAE (V, N)
Whipped Cream, Caramel Shards,
Rum & Raisin Ice Cream
- CITRUS GROVE CAKE (VE, N)
Vegan Vanilla Ice Cream
- WARM CHOCOLATE
BROWNIE (V)
Chocolate Sauce,
Vanilla Ice Cream

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Breakfast with Santa



Bring the whole family
for a magical morning
filled with festive cheer,
*a delicious breakfast, and
the chance to meet Santa
Claus in person.*

Little ones can share their Christmas
wishes, take memorable photos with
Santa, and enjoy a special surprise.

**Every child will receive a Christmas
gift from Santa!**

Spaces are limited, so book your
table early to avoid disappointment!

Festive Breakfast Buffet

Traditional breakfast favourites including sausages, bacon, scrambled eggs,
hash browns, beans, mushrooms and tomatoes.

Continental selection including croissants, pastries, cereals, toast, yoghurts,
fresh fruit and porridge. Unlimited tea, filter coffee, fruit juices and a children's
hot chocolate station with marshmallows and whipped cream.



Adults
£22.95

Child
(3–12 years)
£18.95

Under 3's
£8.95

Family Ticket
(2 Adults & 2 Children)
£75.00



Family Sunday Disco

Join us for a festive afternoon packed with Christmas music, dancing, and seasonal fun for all ages. Whether you're showing off your best dance moves, singing along to your favourite festive hits, or enjoying time together with family and friends, there's something for everyone.

ADULTS £27 | CHILDREN £15

ARRIVAL
FROM 4PM

FOOD SERVED
AT 4.30PM

DISCO
UNTIL 9PM

BUFFET MENU

ADULT MAINS AND SIDES

- | | |
|--|-------------------------------------|
| TURKEY, MUSHROOM + SAGE PIE | GARLIC BREAD (V) |
| BEEF LASAGNE | COLESLAW (V, GF) |
| CHARGRILLED VEGETABLE + PASTA BAKE (V) | MIXED HOUSE SALAD AND DRESSINGS (V) |
| BUTTERED NEW POTATOES (V, GF) | |

CHILDREN'S MAINS AND SIDES

- | | |
|-----------------------------|--|
| CHICKEN NUGGETS | SKIN ON FRIES (V) |
| FISH GOUJONS | CHARGRILLED VEGETABLE + PASTA BAKE (V) |
| BAKED BEANS/GARDEN PEAS (V) | |

SWEET TREATS

- | | |
|--------------------|--------------------|
| MINCE PIES | STICKY GINGER CAKE |
| LEMON DRIZZLE CAKE | BAKEWELL SLICE |

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Festive Afternoon Tea

Selection of Sandwiches

- Roast Turkey and Cranberry Brioche Bun
- Cream Cheese + Cucumber Brioche Bun (V)
- Roast Ham + Tomato on White Bread
- Egg Mayonnaise + Rocket on Wholemeal Bread (V)

Cakes

- Sticky Ginger Cake (S, N)
- Mince Pies (N)
- Lemon Drizzle Cake (GF, V, N)
- Salted Caramel Profiterole (N)
- Mulled Winter Berry + Cinnamon Cream Tartlet (S, N)
- Macarons (GF, N)

Scones

Freshly Baked Fruit Scone with Clotted Cream and Strawberry Jam

*VEGAN, VEGETARIAN AND GLUTEN FREE
ALTERNATIVES WILL BE AVAILABLE UPON
REQUEST WHEN BOOKING.

SERVED WITH A SELECTION OF TWINING TEAS: **ADULTS £26 | CHILDREN £15**
SERVED WITH A SELECTION OF TWINING TEAS PLUS GLASS OF PROSECCO (20CL): **£35**

Festive Cream Teas

- Baked Fruit Scone with Clotted Cream and Strawberry Jam (S, N)
- Mince Pie (N)
- Sticky Ginger Cake (S, N)

SERVED WITH A SELECTION OF TWINING TEAS: **£11.50**

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Celebrate the most wonderful time of the year with our enchanting Festive Afternoon Tea, where seasonal flavours and festive cheer come together in every bite



CHILDREN'S
FESTIVE MENU

Starters

- CARROT & PARSNIP SOUP (VE, GFA)
- GARLIC CIABATTA BREAD
WITH CHEESE (V)
- CUCUMBER BATONS + CARROT
STICKS WITH MAYO (V, GF)

Mains

- CHILDREN'S ROAST TURKEY (GFA, DF)
Sage & Onion Stuffing, Pigs in Blanket, Carrots, Roast
Potatoes, Gravy
- CHICKEN NUGGETS (S)
Fries and Baked Beans
- FISH GOUJONS
Fries and Garden Peas
- CHEESE AND TOMATO PIZZA (V)
Salad and Fries

Desserts

- WARM CHOCOLATE BROWNIE (V, S, N)
Vanilla Ice Cream
- ICE CREAM SUNDAE (GF, N)
Mini Marshmallows, Crushed Oreo, Chocolate Sauce
- TRIO OF ICE CREAM
(Vanilla, Strawberry, Chocolate)

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Christmas Day

ADULTS £ 8 0 | CHILDREN (4-12YRS) £ 4 5 | UNDER 4 £ 1 5

Celebrate Christmas with us and create memories to cherish with your loved ones. Enjoy a deliciously prepared Christmas Day feast featuring traditional favourites, seasonal flavours, and all the special touches that make the day truly magical.

To make the celebration even more memorable, Santa will be paying a special visit with festive cheer for all to enjoy. Sit back, savour every moment, and let us take care of the rest while you experience the joy and magic of Christmas

Starters

- ROASTED BUTTERNUT SQUASH + SAGE SOUP (VE, GFA)
Warm Bread Roll

SMOKED SALMON + PRAWN COCKTAIL (GFA)
Salad of Pickled Cucumber, Shallots, Lemon, Wholemeal Mini Loaf
- FLAKED DUCK, CRANBERRY + THYME TERRINE (GFA)
Port & Onion Chutney, Baby Leaf, Toasted Brioche

CRUMBLed GOATS CHEESE + BEETROOT (V, GF, N)
Chicory, Rocket, Pomegranate, Toasted Walnuts, Balsamic Vinaigrette

Mains

- ROAST TURKEY (GFA)
Roast Potatoes, Sage & Onion Stuffing, Pigs in Blanket, Seasonal Vegetables, Gravy

PAN ROASTED SEA TROUT
Squash & Sage Gnocchi, Garlic Wilted Spinach, Lemon and Dill Butter
- ROAST RUMP OF BEEF (GFA)
Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables, Gravy

BUTTERNUT SQUASH + LENTIL WELLINGTON (VE, N)
Crushed New Potatoes, Seasonal Vegetables, Cranberry Gravy

Dessert

- CHRISTMAS PUDDING (V)
Brandy Custard

TRIO OF CHOCOLATE TRUFFLE (N)
Chocolate Sauce, White Chocolate Ice Cream

CITRUS GROVE CAKE (VE, N)
Vegan Vanilla Ice Cream
- BLACKCURRANT + PROSECCO CHEESECAKE (V, N)
Blackcurrant & Mint Coulis, Vanilla Bean Ice Cream

GLAZED LEMON TART (V, N, GF)
Winter Berries, Raspberry Crumb, Raspberry Sorbet

TEA, COFFEE + CHOCOLATE MINTS

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DJ UNTIL 1.00AM
+3 COURSE MEAL
SERVED AT 7.30PM
& drinks offers
throughout the night

Festive Party Nights

AT WESTMEAD HOTEL

Put on your party outfit, gather your guests, and join us for a night of great food, music, dancing, and Christmas celebrations you'll remember long after the festive season is over.

Our Christmas Party Nights are always popular,
so book early to secure your preferred date.

FRI 27TH NOV
WITH A 3 COURSE MEAL
£45 per person

FRI 4TH DEC
WITH A 3 COURSE MEAL
£50 per person

SAT 5TH DEC
WITH A 3 COURSE MEAL
£50 per person

FRI 11TH DEC
WITH A 3 COURSE MEAL
£50 per person

SAT 12TH DEC
WITH A 3 COURSE MEAL
£50 per person

THURS 17TH DEC
WITH A 3 COURSE MEAL
£37 per person

FRI 18TH DEC
WITH A 3 COURSE MEAL
£45 per person

SAT 19TH DEC
WITH A 3 COURSE MEAL
£45 per person

3 COURSE

CHRISTMAS PARTY NIGHTS MENU

Starters

CARROT + PARSNIP SOUP (VE, GFA)
Warm Bread Roll

CHICKEN LIVER PATE (GFA)
Plum & Apple Chutney, Toasted Ciabatta

BRIE, CRANBERRY + RED ONION TART (V)
Rocket, Balsamic

Mains

ROAST TURKEY (GFA)
Sage & Onion Stuffing, Pigs in Blanket,
Seasonal Vegetables, Roast Potatoes, Gravy

OVEN BAKED SALMON
Lemon & Dill Potatoes, Green Beans,
White Wine Cream

BUTTERNUT SQUASH +
LENTIL WELLINGTON (VE, N)
New Potatoes, Seasonal Vegetables, Cranberry Gravy

Dessert

VANILLA CHEESECAKE (V, GF, N)
Mulled Berry Compote

CHOCOLATE TART (V, N, S)
Chocolate Sauce, Vanilla Ice Cream

CITRUS GROVE CAKE (VE, N)
Vegan Vanilla Ice Cream

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member of staff if you have an allergy or dietary requirement



DJ UNTIL 1.00AM
+ 2 COURSE MEAL
SERVED AT 7.30PM

Dress bright. Glow all night. Dance until late!

Brighten up the festive season at our electrifying Neon Nights Glow Party!

Dress in your brightest neon colours and get ready for a night of dazzling lights, vibrant energy, and non-stop entertainment.

Dance beneath glowing décor as our DJ keeps the party alive with all your favourite chart hits and dancefloor classics.

Whether you're celebrating with friends, family, or colleagues, this is the ultimate festive party night guaranteed to light up your Christmas season.

THURSDAY 10TH DECEMBER

2 COURSE NEON NIGHTS GLOW PARTY MENU

Mains

SOUTHERN FRIED CHICKEN AND FRIES (GFA)

CLASSIC BURGER AND FRIES (GFA)

GARDEN VEGETABLE BURGER
AND FRIES (VE, GFA)

Accompanied with ketchup, mayonnaise
and barbecue sauce

Dessert

LEMON TART WITH RASPBERRY COULIS (V)

VEGAN CHOCOLATE CHERRY CHEESECAKE
(VE, GF)

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Looking for Something More Exclusive?

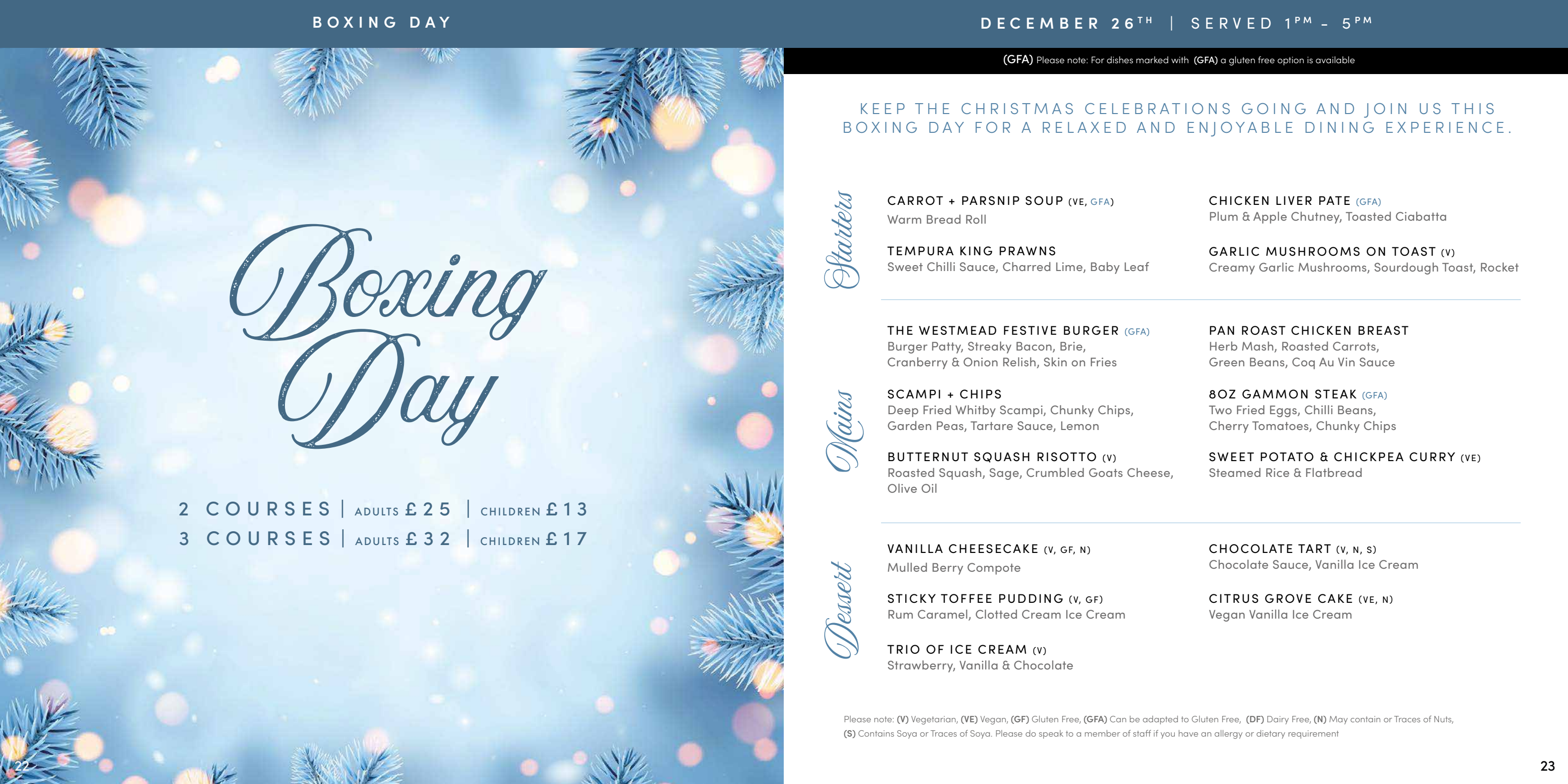
PLANNING A LARGER CELEBRATION?
WESTMEAD HOTEL OFFERS EXCLUSIVE
CHRISTMAS PARTIES FOR PRIVATE
GROUPS, SUBJECT TO AVAILABILITY
AND MINIMUM NUMBERS.

Whether you're organising a company Christmas party, family celebration, club dinner or festive gathering with friends, we can create a bespoke event tailored to your requirements.

Choose from a range of festive menus, entertainment options and drinks packages, all designed to suit your budget while delivering a memorable Christmas experience.

Speak to our Events Team to discuss availability and let us help
create your perfect festive celebration.





(GFA) Please note: For dishes marked with (GFA) a gluten free option is available

KEEP THE CHRISTMAS CELEBRATIONS GOING AND JOIN US THIS BOXING DAY FOR A RELAXED AND ENJOYABLE DINING EXPERIENCE.

Boxing Day

2 COURSES | ADULTS £25 | CHILDREN £13
3 COURSES | ADULTS £32 | CHILDREN £17

Starters

- CARROT + PARSNIP SOUP** (VE, GFA)
Warm Bread Roll

TEMPURA KING PRAWNS
Sweet Chilli Sauce, Charred Lime, Baby Leaf
- CHICKEN LIVER PATE** (GFA)
Plum & Apple Chutney, Toasted Ciabatta

GARLIC MUSHROOMS ON TOAST (V)
Creamy Garlic Mushrooms, Sourdough Toast, Rocket

Mains

- THE WESTMEAD FESTIVE BURGER** (GFA)
Burger Patty, Streaky Bacon, Brie, Cranberry & Onion Relish, Skin on Fries

SCAMPI + CHIPS
Deep Fried Whitby Scampi, Chunky Chips, Garden Peas, Tartare Sauce, Lemon
- PAN ROAST CHICKEN BREAST**
Herb Mash, Roasted Carrots, Green Beans, Coq Au Vin Sauce

8OZ GAMMON STEAK (GFA)
Two Fried Eggs, Chilli Beans, Cherry Tomatoes, Chunky Chips
- BUTTERNUT SQUASH RISOTTO** (V)
Roasted Squash, Sage, Crumbled Goats Cheese, Olive Oil

SWEET POTATO & CHICKPEA CURRY (VE)
Steamed Rice & Flatbread

Dessert

- VANILLA CHEESECAKE** (V, GF, N)
Mulled Berry Compote

STICKY TOFFEE PUDDING (V, GF)
Rum Caramel, Clotted Cream Ice Cream

TRIO OF ICE CREAM (V)
Strawberry, Vanilla & Chocolate
- CHOCOLATE TART** (V, N, S)
Chocolate Sauce, Vanilla Ice Cream

CITRUS GROVE CAKE (VE, N)
Vegan Vanilla Ice Cream

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£70

PER PERSON

GREAT GATSBY

New Year's Eve

RING IN THE NEW YEAR IN ROARING '20S STYLE!

Step into a world of glamour, glitz, and unforgettable celebration at our Great Gatsby New Year's Eve Party!

- **Dress to impress** in your finest Gatsby-inspired attire and get ready for a night of elegance, excitement, and endless entertainment.
- **Live DJ** spinning the biggest party anthems all night long
- **Fun Gatsby Props** for incredible photos and unforgettable memories
- **Sparkling party atmosphere** with a dazzling countdown to midnight
- **Dress Code:** Gatsby Glamour – Think sequins, feathers, pearls, tuxedos, and vintage style!

Whether you're dancing the night away, striking a pose with our themed props, or raising a glass as the clock strikes twelve, this is the ultimate way to welcome the New Year.

3 COURSE

NEW YEAR'S EVE MENU

Starters

CARAMELISED ONION +
BLUE CHEESE TART
Roasted Sweet Pear, Pancetta, Rocket,
Balsamic Vinaigrette

Mains

MAPLE ROAST CHICKEN (GF)
Streaky Bacon, Sage, Fondant
Potato, Glazed Carrot, Green Beans,
Shallots, Port & Cherry Jus

Dessert

RASPBERRY MERINGUE (V, N)
Crushed Meringue, Raspberry
Crumb, Champagne Sorbet

3 COURSE

NEW YEAR'S EVE VEGETARIAN + VEGAN MENU

Starters

CARAMELISED ONION (VE, GF)
Roasted Sweet Pear, Rocket Salad
Balsamic Vinaigrette

Mains

BEETROOT WELLINGTON (VE)
Fondant Potato, Glazed Carrot, Green Beans,
Shallots, Red Wine & Mushroom Gravy

Dessert

CITRUS GROVE CAKE (VE)
Vegan Vanilla Ice Cream

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New Year's Eve Pizza Party

BAR & LOUNGE | OPEN TO EVERYONE

Celebrate New Year's Eve at Westmead Hotel with great music, dancing and unlimited wood-fired pizza.

Enjoy all-you-can-eat wood-fired pizzas from 8:00pm until 10:00pm while our DJ keeps the party atmosphere going throughout the evening.

Then join us as we count down together and welcome in the New Year.

ADULTS £30

Includes entry, all-you-can-eat wood-fired pizza, live DJ, dancing and the midnight countdown.

CHILDREN £15

Children are welcome to join the celebrations and enjoy all-you-can-eat wood-fired pizza, plus the live DJ, dancing and midnight countdown.

GATHER YOUR FAMILY AND FRIENDS, ENJOY
YOUR FAVOURITE DRINKS FROM THE BAR,
AND WELCOME THE NEW YEAR IN TRUE
WESTMEAD STYLE

January Beat the Blues

£22.95
PER PERSON

ONE LAST CHRISTMAS PARTY

(GFA) Please note: For dishes marked with (GFA) a gluten free option is available

CHRISTMAS MAY BE OVER, BUT THE CELEBRATIONS DON'T
HAVE TO END JUST YET.

Join us for Beat the January Blues Party Night – One Last Christmas Party. Enjoy a delicious basket supper, fantastic drinks offers and dancing until late. Gather your friends and help us give Christmas the send-off it deserves.

2 COURSE MEAL | DJ UNTIL 1.00AM | DINNER SERVED AT 7.30PM

Mains

SOUTHERN FRIED CHICKEN
AND FRIES (GFA)

GARDEN VEGETABLE BURGER
AND FRIES (VE)

CLASSIC BURGER
AND FRIES (GFA)

Accompanied with ketchup, mayonnaise
and barbecue sauce

Dessert

LEMON TART WITH
RASPBERRY COULIS (V)

VEGAN CHOCOLATE
CHERRY CHEESECAKE (VE, GF)

Please note: (V) Vegetarian, (VE) Vegan, (GF) Gluten Free, (GFA) Can be adapted to Gluten Free, (DF) Dairy Free, (N) May contain or Traces of Nuts, (S) Contains Soya or Traces of Soya. Please do speak to a member of staff if you have an allergy or dietary requirement

Give the gift OF A WESTMEAD HOTEL VOUCHER!

Treat someone special to a delightful Afternoon Tea, a memorable overnight stay, or a monetary voucher to spend in our restaurant. Visit our website and check out the voucher section to find the perfect gift.



Breakfast with Santa

BOOKING INFORMATION:

Reservations: Advance booking and a non-refundable, non-transferable deposit of £10 per person are required for Breakfast with Santa.

Contact: Call the Westmead Hotel at **0121 445 1202** or visit their website for more details and to make a reservation or email mev@westmeadhotel.co.uk

Ensure to inform the hotel of any dietary requirements or allergies when booking.

This is a family-friendly event, perfect for children and adults alike to enjoy a festive afternoon together.

TERMS & CONDITIONS

- All verbal bookings will be treated as provisional and will be held for no longer than 5 days pending receipt of appropriate deposit.
- A non-refundable and non-transferable deposit of £20 per person is required. For Christmas Day, a deposit of £40 per person is required.
- For all events, a full non-refundable/ transferable payment of the balance is due by the 2nd of November 2026. Due to the high volume of payments, we can only accept payments and food pre-orders in writing from the organiser.
- No amendments can be made to your booking from 7 days prior to your event date, including food pre-orders. Additional guests are subject to availability at time of request.
- For those people wishing to be seated as one group, all places must be booked and dealt with by the main organiser, who is responsible for the booking, collecting monies and menu choices. Anybody who wishes to be added onto the bookings, must be added on by the main organiser.
- Bookings not paid in full by the 2nd of November 2026 will be deemed to have been cancelled and any deposits paid will be retained by the hotel
- No refunds will be paid for cancellations or decreases in the number of guests attending.
- Money paid for non-arrival and cancellation is forfeited and cannot be transferred to cover food, drinks, entertainment or overnight accommodation for other members of the party.
- No additional food or beverage of any kind is permitted into a the hotel by any guest and will be confiscated by the staff, with corkage charge applied against the table on the night.
- Prices quoted in the hotel's brochures and on its website are correct at the time of publication but may be subject to change without notice. Any alterations in prices relating to a confirmed booking will be notified to the customer in writing.
- Any discounted promotional offers apply only to new bookings made during the stated promotional period and are subject to availability.
- The customer is responsible for the behaviour of its guests. If the hotel in its absolute discretion considers both the guest's verbal or general behaviour unreasonable or unacceptable and likely to cause harm, noise nuisance or disturbance to staff, guests or other customers, the hotel reserves the right to request the guest and/or guests to leave the hotel. Neglect by the customer or guests will require reimbursement in full to make good or remedy any such damage.
- The information in this brochure is correct at the time of printing. The hotel reserves its right to amend its prices and packages at any time before booking. Bookings are subject to availability and prices quoted at the time of booking.
- The hotel reserves the right to alter or amend the contents of an event or to cancel any event for any reason, for example if there is a shortfall in minimum numbers required to operate a programme. In such circumstances you may choose at your sole discretion an alternate date, subject to availability, or obtain a full refund from us.
- In the event of a force majeure (examples of which could be, but not limited to, fire, flood, extreme adverse weather conditions, war, terrorist attack, nuclear, chemical or biological contamination) the hotel may be required to postpone the event. An alternative date will be advised at the earliest reasonable opportunity.
- In the event of difficulty in obtaining an ingredient, we reserve the right to make changes to published or agreed menus.
- Some of our dishes may contain ingredients which could cause an allergic reaction. Guests subject to allergies are advised to check beforehand. As our dishes are not prepared in a nut free environment, we cannot guarantee our dishes are completely nut free. Where dietary requirements are catered for we are unable to offer substitute dishes.
- All prices are inclusive of VAT at the prevailing rate. Should the rate of VAT change, our prices will be adjusted accordingly.
- Other than for death or personal injury caused by our negligence, our liability to you is limited to the price of your booking.
- The hotel will not be liable for failure to perform to the extent that the failure is caused by any factor beyond its reasonable control.

*We look forward to celebrating
the festive season with you!*

ENQUIRY@WESTMEADHOTEL.CO.UK

WESTMEADHOTEL.CO.UK | 0121 445 1202

WESTMEAD HOTEL, REDDITCH ROAD, HOPWOOD, BIRMINGHAM B48 7AL

Private Parties & Events

To enquire about hosting a private party or event, please email **mev@westmeadhotel.co.uk** or call **0121 445 1202**. Our dedicated team will help you plan the perfect festive celebration.

