

CHRISTMAS
&
NEW YEAR 2025

mour

IT'S THE MOST WONDERFUL TIME OF THE YEAR CHRISTMAS 2025

Whether you're planning the annual office party, gathering family and friends for a traditional Christmas Lunch or want to see in the New Year in style, you'll find the perfect event at the Mour Hotel.

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FESTIVE LUNCHES

2 Course £26.95 – 3 Course £31.95

12 Noon – 1.30pm Arrival

Enjoy a leisurely lunch at the Mour Bar & Grill

STARTER

Slow Roasted Confit Tomato Soup, served with Basil Oil and Crusty Bread Roll [GF*]

Chicken Liver Pate, with Apple and Real Ale Chutney and Seeded Sourdough Roll

Classic Prawn Cocktail, served with Gem Lettuce, Marie Rose Sauce and Granary Croutons [GF*]

MAIN COURSE

Traditional Turkey Roulade Wrapped in Streaky Bacon, Stuffed with Sage and Onion Stuffing,

Served with Herb Roasted Potatoes, Pigs in Blankets and Seasonal Roast Winter Vegetables [GF*]

Pan Fried Fillet of Salmon served with Herb Roasted Potatoes, Green Beans, Shallot and Red Pepper Salsa, Tomato and Caper Balsamic Dressing [GF*]

Vegan Sweet Potato and Chickpea Nut Roast, served with all the Traditional Trimmings [GF* VV]

DESSERT

Traditional Christmas Pudding served with Brandy Sauce [GF*]

Mixed Berry Frangipane Tart served with Whipped Citrus Dressing

Chocolate and Sour Cherry Roulade served with Spiced Winter Berry Compote and Pouring Cream



FESTIVE PARTY NIGHTS

3 Courses £49.95

Party nights available subject to availability in the Wing (Arrival 7pm dinner served at 7.30pm)
and the Grill (arrival time 8pm dinner served at 8.30pm)

Christmas party nights have something for everyone, a delicious menu, music from the decades,
And magic mirror

Private exclusive events available subject to minimum numbers

STARTER

Slow Roasted Confit Tomato Soup, served with Basil Oil and Crusty Bread Roll (GF*)

Chicken Liver Pate, with Apple and Real Ale Chutney and Seeded Sourdough Roll

Classic Prawn Cocktail, served with Gem Lettuce, Marie Rose Sauce and Granary Croutons (GF*)

MAIN COURSE

Traditional Turkey Roulade Wrapped in Streaky Bacon, Stuffed with Sage and Onion Stuffing,
Served with Herb Roasted Potatoes, Pigs in Blankets and Seasonal Roast Winter Vegetables (GF*)
Pan Fried Fillet of Salmon served with Herb Roasted Potatoes, Green Beans, Shallot and Red Pepper
Salsa, Tomato and Caper Balsamic Dressing (GF*)

Vegan Sweet Potato and Chickpea Nut Roast, served with all the Traditional Trimmings (GF* VV)

DESSERT

Traditional Christmas Pudding served with Brandy Sauce (GF*)

Mixed Berry Frangipane Tart served with Whipped Citrus Dressing

Chocolate and Sour Cherry Roulade served with Spiced Winter Berry Compote and Pouring Cream



CHRISTMAS DAY

£89.95 Per Adult - £39.95 Per Child under 12's

12 Noon – 2.30pm Arrival

STARTER

Honey Roasted Parsnip Soup served with Parsnips Crisps and Crusty Bread Roll [GF*]

Duck and Orange Pate, with Apple and Fig Chutney and Seeded Sourdough Roll

Classic Prawn Cocktail served with King Prawn Skewer, Gem Lettuce, Marie Rose Sauce and Granary Crouton [GF*]

MAIN COURSE

Traditional Turkey Roulade Wrapped in Streaky Bacon, Stuffed with Sage and Onion Stuffing, Served with Herb Roasted Potatoes, Pigs in Blankets and Seasonal Roast Winter Vegetables [GF*]

Pan Fried Cod, served with Hasselback Roasted Garlic and Herb Baby Potato, Wilted Garlic Spinach, Prawn and Chorizo Caper Sauce [GF*]

Roasted Sage and Butternut Squash served with Caramelized Shallot in Red Wine and Balsamic, Squash Puree, Crispy Sage and Arborio Rice [VV]

DESSERTS

Christmas Pudding served with Brandy Sauce

Rhubarb and Ginger Cheesecake served with Ginger Crumb and Stem Ginger Cream [GF VV]

Selection of 3 cheeses served with Artisan Crackers, Grapes and Festive Chutney

TO FINISH

Freshly Brewed Tea or Coffee and Festive Mince Pies



NEW YEAR'S DINNER AND DISCO

£70.00 per adult dinner only

£115.00 per adult Including Overnight Accommodation, Breakfast and Late Check Out – Based on 2 people sharing a room - £30.00 Single supplement

Relaxed Party Celebration with Supreme Hot and Cold Sharing Buffet

[Luxurious Food Station will be continuous between 7.30pm and 9.30pm and then dance the night away until 1am with our resident DJ]

Wednesday 31st December 2025

7pm arrival for food service from 7.30pm

ON ARRIVAL from 7pm

Glass of Sparkling Festive Cocktail or Bottle of Beer

FOOD CONTINUOUSLY SERVED BETWEEN 7.30pm to 9.30pm

HOT INDIVIDUAL TAPAS STYLE with

BBQ Glazed Pork Belly served with Garlic Mash

Black Treacle and Pomegranate Glazed Salmon served with Crushed Potatoes and Velouté Sauce

Tandoori Chicken served with Mint Raita Dressing (GF)

Sweet Potato Falafel served with Hummus and Balsamic (GF)

LUXURY SEAFOOD PLATTER with Beetroot Gravadlax, Smoked Salmon and Citrus Marinated Prawns (GF)

CHARCUTERIE PLATTER with Sliced Meats, Salami Milano, Dried Cured Ham with Pickles and Dried Fruits

COLD SHARING BOARDS with Chicken Caesar Wraps, Vegetable Spring Rolls with Soya and Honey, Smoked Ham Hock Terrine and Homemade Piccalilli

COLD SALAD SELECTION with Homemade Pasta Salad, Potato Salad, House Slaw, Cous Cous and Salad Platter

CELEBRATION OF BRITISH CHEESE with Cropwell Stilton, Petit Brie and Red Leicester served with Artisan Crackers, Festive Chutneys and Grapes

DESSERT TABLE with Lemon and Poppy Seed Cake, Chocolate Brownie and Red Velvet Cake



STAY OVER

Sleep well in one of our 92 designer bedrooms with 32" LCD flat screen televisions, bespoke bathrooms with warm fluffy towels and walk in power showers, all with king size bed.

Make your evening extra special by upgrading to one of our Executive rooms for an additional £25, which includes a super king bed, welcome hampers, bathrobes, and luxury toiletries.

Special festive accommodation rates are available

Single occupancy £110.00 bed and breakfast

Double occupancy £118.00 bed and breakfast

TERMS & CONDITIONS

All prices shown are per person

A credit card guarantee will be required for all bookings at the time of booking

A £10.00 deposit for festive bookings

All deposits are non-refundable, and the final balance is payable no later than 1 month prior to the event date

Afternoon tea bookings available on request and is fully prepaid at the time of booking and non-refundable

For group bookings, please pay with one credit card

In the incident that you need to cancel some or all of your party, then the pre-paid amount is non-refundable

We request the party organiser advises us in advance of any special dietary requirements for their guests

It is the managements responsibility to allocate seating and tables and menus subject to supplier availability

All prices are inclusive of VAT at 20.0%

Menus and wine pre-orders are required 21 days prior to the event date

If additional numbers are required, we will do our best to ensure that it is possible, however additional places cannot be guaranteed if the venue is to capacity

Extensive free on-site car parking is available, and cars may be left overnight at the owner's risk. Please ensure that reception have your car details.

Food Allergy or Intolerance – If you have a food allergy or intolerance, please ensure you confirm when providing menu pre orders

[GF] Gluten free

[GF*] Gluten free available on request

[V] Vegetarian

[VV] Vegan

[N] Contains nuts

DRINKS PACKAGES

Why not add a drinks package to your booking to get the party started

All pre-ordered drinks will be ready on your table awaiting your arrival

Bottled Beer Bucket £60.00

10 bottles of mixed lager

Wine Special £70.00

1 bottle of red

1 bottle of white

1 bottle of rose

Mour Special £99.00

2 bottles of wine

2 bottles of prosecco