

*Happy  
Christmas*



plough&harrow  
HOTEL BIRMINGHAM



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## Private Christmas Parties

Celebrate the festive season your way with exclusive private hire at the Plough & Harrow Hotel. Whether you're planning a corporate Christmas party to reward your team or a special gathering with family and friends, our versatile event spaces provide the perfect setting for a memorable occasion.

### Your Party, Your Way

Choose the date that suits you and select the ideal space for your celebration:

**The Terrace Suite –**  
perfect for parties of up  
to 100 guests

**The Lucullean Suite –**  
ideal for more intimate events  
of up to 30 guests

**Beauforts Bar –**  
for informal gatherings  
of up to 50 guests

Each offers a fully private environment, allowing you to create a truly personal and exclusive festive experience.

#### Flexible & Tailored to You

We understand that every celebration is different. That's why we offer:

- Tailored catering options to suit your budget and style
- A choice of dining formats, from festive buffets to traditional sit-down Christmas dinners
- Customisable menus to accommodate dietary requirements and preferences

#### Festive Food & Drink

Our on-site bars will be fully stocked throughout the festive season, with a range of drinks packages available to pre-book or purchase on the night—ensuring your guests can celebrate in style.

#### Exceptional Value

We are committed to offering **best available rates for private hire**, working with you to deliver an outstanding event that meets your budget without compromising on quality.

#### Make It a Night to Remember

Whether you're hosting colleagues, clients, or loved ones, our experienced team will help you plan every detail — so you can relax and enjoy the celebration

Enquire now to secure your preferred date and start planning your perfect Christmas party.  
Email [sales@ploughandharrowhotel.co.uk](mailto:sales@ploughandharrowhotel.co.uk) with your details & we will get straight back to you with some options

# Christmas Party Night Menu

The perfect way to celebrate with colleagues, friends and clients this Christmas.  
Celebrate the season in style with an unforgettable evening of great food, music and festive atmosphere.

Start your night with a festive cocktail on arrival, followed by a delicious three-course dinner before dancing the night away with our resident DJ.

Disco – Karaoke – Fancy Dress Photo Parlour

## Party Night Dates:

November: 28<sup>th</sup> 29<sup>th</sup>

December 5<sup>th</sup> 6<sup>th</sup> 12<sup>th</sup> 13<sup>th</sup> 19<sup>th</sup> 20<sup>th</sup>

**£34.50 per person**

Enjoy a selection of Appetisers with your drinks as you mingle with friends and colleagues before being seated

### Mains

Apricot & Thyme Stuffed Turkey Roulade Wrapped in Streaky Bacon  
Brussels Sprouts Gratin, Honey Roast Carrots, Pigs in Blankets and Roast Potatoes  
Turkey, Red Currant & Madeira Jus

Moroccan Style Vegan Roast  
Glazed Carrots, Grilled Vegetables and Roast Potatoes  
Vegan Gravy VE / GF

### Desserts

Lemon Meringue Tart, Raspberry Sauce  
Chocolate & Clementine Torte, Orange Coulis VE / GF

*Peak dates sell out early – book now to secure your preferred date*

# Party Night Drinks Packages

Elevate your evening – have your drinks ready and waiting at your table.

Pre-order your drinks packages and enjoy a seamless, stress-free celebration.

## The Celebration Package – £100

2 buckets of beer (10)  
3 bottles of house wine

## The Signature Package – £150

3 buckets of beer (15)  
3 bottles of house wine  
1 bottle prosecco

## The Platinum Party Experience – £200

3 buckets of beer (15)  
4 bottles of house wine  
2 bottles prosecco

## Just The Fizz – £85.50

4 bottles prosecco

## Designated Drivers – £58.50

Margarita, Virgin Mojito, Blue Lagoon (6)  
1 Bottle Non Alcoholic Spumante  
Individual options also available.

**Pre-order required to guarantee availability on the night.**

**Bookings & enquiries: [sales@ploughandharrowhotel.co.uk](mailto:sales@ploughandharrowhotel.co.uk)**

**0121 454 4111**





## Private Parties – Beaufort's Bar

Your own private festive pub –  
relaxed, social and exclusively yours.

Host your own private festive pub experience in Beaufort's Bar.

Enjoy exclusive use from 6pm–11pm & perfect for groups of 20–40 guests.

### Buffet Options: Finger Buffet:

Sandwich selection, sliders, samosas, sausage rolls, chicken goujons, fries

### Fork Buffet:

Slow braised beef chilli, seafood curry, southern fried chicken, rice, salads

From £19.50 per person

Limited availability for private hire – early booking recommended.

## Festive Lunch Menu

Gather together this Christmas and enjoy a  
festive lunch filled with seasonal flavours and  
good company.

7<sup>th</sup> to the 21<sup>st</sup> of December

£26.50 per person

### Mains

Apricot & Thyme Stuffed Turkey Roulade Wrapped in Streaky Bacon

Brussels Sprouts Gratin, Honey Roast Carrots, Pigs in Blankets and

Roast Potatoes

Turkey, Red Currant & Madeira Sauce

Moroccan Style Vegan Roast

Glazed Carrots, Grilled Vegetables and Roast Potatoes

Vegan Gravy VE / GF

### Desserts

Lemon Meringue Tart

Raspberry Sauce

Chocolate & Clementine Torte

Orange Coulis VE / GF

For bookings and enquiries:

[sales@ploughandharrowhotel.co.uk](mailto:sales@ploughandharrowhotel.co.uk) | 0121 454 4111



## Festive Afternoon Tea

A perfect festive pause – elegant, indulgent and effortlessly social.  
Take a break from the Christmas rush with a festive afternoon tea

Available from the 1st to the 22nd of December  
1pm - 4pm

**£32.50 per person**

Glass of Prosecco

\*\*\*\*\*

Quartet of Finger Sandwiches

Turkey Breast & Apricot Stuffing

Smoked Salmon, Cream Cheese and Chive

Roast Beef, Rocket and Horseradish

Free Range Egg & Cress

\*\*\*\*\*

Leek and Mushroom Tart

\*\*\*\*\*

Freshly Baked Scones

Cornish Clotted Cream & Strawberry Preserve

\*\*\*\*\*

Chocolate & Orange Cheesecake

Irish Cream Torte - Red Velvet Slice

Mini Mince Pies

\*\*\*\*\*

Christmas Cracker

**Selection of Teas**

English Breakfast, Earl Grey, Green Tea, Fruit Tea



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## The Conspirators - A Festive Immersive Dining Experience

Something completely different this  
Christmas – intrigue, deception and  
unforgettable entertainment.

Step into a world of secrets, strategy and suspicion  
with our exclusive Conspirators dining experience,  
inspired by the hit show The Traitors.

Perfect for groups looking for something beyond  
the traditional Christmas party, this immersive  
evening combines a three-course festive dinner with  
a live interactive experience.

Work together, form alliances, and uncover the  
conspirators... or keep your own secrets hidden.

**Includes:**

- Interactive immersive experience
- Three-course festive dinner
- Hosted evening entertainment

Arrive 7pm

**£85 per person**

**Limited to 30 guests per date –  
early booking essential!**

**9th, 16th and 23rd December**

### Menu

Smoked Salmon and Cream Cheese Roulade

Sweet Beetroot Pearls, Beetroot Glaze, Fresh Dill

or

Goats Cheese and Balsamic Onion Tart,

Honey & Grain Mustard Dressing, Micro Leaves V

\*\*\*\*\*

Apricot & Thyme Stuffed Turkey Roulade

Wrapped in Streaky Bacon, with Pigs in Blankets

Turkey, Red Currant and Madeira Sauce

or

Moroccan Style Vegan Roast

Glazed Carrots, Grilled Vegetables and Roast Potatoes

Vegan Gravy VE / GF

\*\*\*\*\*

Individual Lemon Meringue Tart

Caramelised Orange, Raspberry Sauce

or

Chocolate & Clementine Torte

Orange Coulis VE / GF

\*\*\*\*\*

Freshly Filtered Coffee and Chocolate Mints

# Christmas Day Lunch

A truly special Christmas Day – relax while we take care of everything.  
Enjoy a traditional Christmas Day lunch with all the trimmings in a warm and welcoming setting.

£87.50 per adult - Children 12 and under £43.50

## Menu

Smoked Salmon and Cream Cheese Roulade  
Sweet Beetroot Pearls, Beetroot Glaze,  
Fresh Dill

Fillet of Beef Carpaccio,  
Rocket and Parmesan, Horseradish Cream

Confit & Smoked Duck Terrine  
Scented with Prunes and Sloe Gin, Plum,  
Fig & Apple Chutney

Goats Cheese and Balsamic Onion Tart,  
Honey & Grain Mustard Dressing,  
Micro Leaves V

Wild Mushroom Velouté,  
Shaved Truffle and Croutes V

Apricot & Thyme Stuffed Turkey Roulade  
Wrapped in Streaky Bacon,  
with Pigs in Blankets  
Turkey, Red Currant and Madeira Sauce

Roast Ribeye of Dry Aged Beef served  
Pink, Yorkshire pudding & Roast Gravy

Roasted Beetroot and Sweet Potato  
Wellington, Vegan gravy VE/V

*Served with Roast Potatoes, Brussels  
Sprouts Gratin and Braised Red Cabbage*

Fillet of Salmon En Croute  
Tenderstem Broccoli, Carrot Puree, Potato  
Dauphinoise, Roast Pepper Sauce GF

Apple Tart Tatin  
Calvados Sauce & Vanilla Ice-cream

Individual Lemon Meringue Tart  
Caramelised Orange, Raspberry Sauce

Chocolate & Clementine Torte  
Orange Coulis VE / GF

Traditional Christmas Pudding,  
Brandy Sauce, Fig & Ginger syrup

\*\*\*\*\*

Mince Pies

Christmas Day is extremely popular – early booking essential.

# Boxing Day Lunch

Keep the festive celebrations going –  
relaxed dining with family and friends.

2 Courses £28.50 – 3 Courses £35.50 per adult  
Children 12 and under £14.50

## Menu

Classic Prawn Cocktail  
Atlantic Prawns, Shredded Iceberg,  
Cocktail Sauce, Brown Bread

Smoked Duck Terrine  
Plum, Fig & Apple Chutney, Toast

Goats Cheese and Balsamic Onion Tart,  
Honey & Grain Mustard Dressing,  
Micro Leaves V

Wild Mushroom Soup,  
Cheese Croute V

Honey Roast Gammon  
Mustard Glaze & Gravy

Roast Ribeye of Dry Aged Beef served Pink,  
Yorkshire pudding & Roast Gravy

*Served with Roast Potatoes, Brussels  
Sprouts Gratin and Braised Red Cabbage*

Fillet of Salmon en Croute  
Tenderstem Broccoli, Carrot Puree, Potato  
Dauphinoise, Roast Pepper Sauce

Moroccan Style Vegan Roast  
Glazed Carrots, Grilled Vegetables and  
Roast Potatoes  
Vegan Gravy VE / GF

Apple Tart Tatin  
Calvados Sauce & Vanilla Ice-cream

Individual Lemon Meringue Tart  
Caramelised Orange, Raspberry Sauce

Chocolate & Clementine Torte  
Orange Coulis VE / GF

Traditional Christmas Pudding,  
Brandy Sauce, Fig & Ginger syrup

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# New Year's Eve Dinner Dance

End the year in style with an evening of elegance, dining and celebration.

Celebrate New Year's Eve with a five-course dinner, music and a vibrant party atmosphere.

Champagne reception, dinner, DJ, midnight toast

Carriages 1am.

**£87.50 Dinner & Dance**

## Menu

Champagne and Canapes

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Confit & Smoked Duck Terrine  
Scented with Prunes and Sloe Gin  
Plum, Fig & Apple Chutney GF

or

Smoked Salmon & Cream Cheese Roulade  
Sweet Beetroot Pearls, Beetroot Glaze, Fresh Dill GF

\*\*\*\*\*

Pink Champagne Sorbet

\*\*\*\*\*

Fillet of Beef and Truffle Wellington  
Rosemary Dauphinoise, Roast Shallot Puree,  
Glazed Baby Carrots, Sauce Perigord

or

Iberico Ham wrapped Monkfish Fillet  
Potato & Thyme Rosti, Fine Beans and Piquillo Pepper Sauce

\*\*\*\*\*

Dark Chocolate Torte  
white chocolate and pistachio ice-cream, black cherry  
sauce

or

Apple Tart Tatin  
Calvados Sauce, Vanilla Ice-cream

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Selection of British Cheeses  
Home-made Walnut Bread and Winter Ale Chutney

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Coffee and Petit Fours

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Champagne at Midnight

## Vegan Menu

Champagne and Canapes

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Mushroom and Walnut Stuffed Portobello  
Raisin Puree, Toasted Pine Nuts, Frisee Salad  
Maple & Dijon Dressing

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Pink Champagne Sorbet

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Beetroot and Sweet Potato Wellington  
Rosemary Fondant, Roast Shallot Puree, Maple Glazed  
Baby Carrots,  
Truffle & Madeira Jus

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Dark Chocolate and Clementine Torte  
Vegan Ice Cream, Black Cherry Sauce

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Vegan Cheese Board  
Home-made Walnut Bread and Winter Ale Chutney

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Coffee and Petit Fours

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Champagne at Midnight

## New Years Day Brunch

Enjoy a delicious New Year's Day brunch featuring all your favourites,  
from classic breakfasts to indulgent brunch dishes

**Served 11:30am to 1:30pm**

Flat White **£3.50** – Americano **£3.50** – Espresso **£2.50** – Cappuccino **£3.75**

Tea Selection: English Breakfast, Earl Grey, Darjeeling, Camomile, Fruit Teas **£3.50**

Orange Juice **£2.50** – Litre Jug of Mimosa **£25** – Bottle of Prosecco **£25**

Bloody Mary **£8.50**

\*\*\*\*\*

Traditional / Vegetarian Full English

Lincolnshire Sausages, Smoked Bacon, Mushrooms, Hash Browns Black Pudding, Beans, Your choice of Eggs, Toast **£14.50**

Classic Eggs Benedict

Toasted English Muffin, 2 Poached Eggs, Sauce Hollandaise, Smoked Bacon **£11.5**

Eggs Royale

Toasted English Muffin, Smoked Salmon, 2 Poached Eggs, Sauce Hollandaise **£12**

Smoked Salmon and Scrambled Eggs, Toasted Sourdough **£11.5**

Brioche French Toast, Fruit Compote, Greek Yoghurt **£11**

Smashed Avocado on Toasted Sourdough, Roasted Cherry Tomatoes, 2 Poached Eggs **£12**

Build your own Breakfast Bap / Sandwich

1 item **£4** – 2 items **£5** – 3 items **£6**

Sides: **£2 each**

Eggs, Sausage, Bacon, Mushrooms, Tomatoes, Hash Browns, Black Pudding, Baked Beans



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Skip the Journey.*

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enjoy exclusive rates when you book direct.  
No taxis. No late-night travel. Just a great night from start to finish.

Make your Christmas celebration effortless  
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stay and wake up refreshed the next morning.

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