



EXCLUSIVE USE



HAPPY HOUR 6pm-7pm DINNER SERVED 7.30pm BAR CLOSES 00.30am CARRIAGES 1.00am

Friday and Saturday

£46 pp

Sunday to Thursday

£42 pp

Whirlow Brook Hall offers the perfect setting for a memorable Christmas and one that you'll never forget.

Combine mouth-watering menus, a stunning exclusive use venue and a dedicated team who can assist with bringing your theme to life, and you have everything you need for the perfect private Christmas Party. Whether you are looking to celebrate the festive season with friends, family or colleagues, we look forward to welcoming you.

Dress to impress!

ON ARRIVAL

Rustic bread roll, sea salt butter

STARTER

Honey & thyme roasted parsnip soup, parsnip crisp (v)

Ham hock terrine, pickled vegetable (NGC)

Wild mushroom & leek tart (v)

Smoked haddock fishcake, caper mayonnaise

MAINS

Roasted turkey, cranberry & sage stuffing, pigs in blankets Roasted loin of pork, sage & onion stuffing, crackling Baked cod loin, creamed pea, broad beans (NGC) Wild mushroom, spinach & goats cheese wellington (V)

All served with seasonal vegetables

DESSERTS

Christmas pudding, rum crème anglaise (v)
White chocolate & raspberry cheesecake, fruit coulis (v)
Baileys infused crème brûlée, vanilla shortbread (v)
Lemon tart, raspberry sorbet (v)

A £15 deposit per person is required at the time of booking. *Subject to minimum numbers

All menu items are subject to availability, and as such we may need to offer an alternative should the item not be available.



EXCLUSIVE USE



At Whirlow Brook Hall, the party starts at festive lunch!

If you are looking to host a family event, or get your colleagues around the table for a pre-Christmas celebration full of fantastic food, our venue is the ideal choice. Our delicious festive-themed menu is available throughout December. Expect a warm welcome, beautiful surroundings and a meal to remember.

ON ARRIVAL

Rustic bread roll, sea salt butter

STARTER

Honey & thyme roasted parsnip soup, parsnip crisp (v)
Ham hock terrine, pickled vegetable (NGC)
Wild mushroom & leek tart (v)
Smoked haddock fishcake, caper mayonnaise

MAINS

Roasted turkey, cranberry & sage stuffing, pigs in blankets Roasted loin of pork, sage & onion stuffing, crackling Baked cod loin, creamed pea, broad beans (NGC) Wild mushroom, spinach & goats cheese wellington (V)

All served with seasonal vegetables

DESSERTS

Christmas pudding, rum crème anglaise (v)
White chocolate & raspberry cheesecake, fruit coulis (v)
Baileys infused crème brûlée, vanilla shortbread (v)
Lemon tart, raspberry sorbet (v)

FINISH

Tea, Coffee & Mince Pies





*Subject to minimum numbers

Pre-booking is required. Please call the Christmas team, on **0114 236 6142** or **e-mail enquiries@whirlowbrook.co.uk** to make a booking.



FESTIVE PARTY NIGHT

SATURDAY 13TH DECEMBER 2025

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This is a chance to get into that festive spirit. It's a perfect choice for your friends, family or office party. The night includes a fabulous three-course meal followed by our resident DJ.

HAPPY HOUR 6pm-7pm DINNER SERVED 7.30pm BAR CLOSES 00.30am

CARRIAGES 1.00am



ON ARRIVAL

Rustic bread roll, sea salt butter

STARTER

Honey & thyme roasted parsnip soup, parsnip crisp (v)
Ham hock terrine, pickled vegetable (NGC)
Wild mushroom & leek tart (v)
Smoked haddock fishcake, caper mayonnaise

MAINS

Roasted turkey, cranberry & sage stuffing, pigs in blankets Roasted loin of pork, sage & onion stuffing, crackling Baked cod loin, creamed pea, broad beans (NGC) Wild mushroom, spinach & goats cheese wellington (V)

All served with seasonal vegetables

DESSERTS

Christmas pudding, rum crème anglaise (v)
White chocolate & raspberry cheesecake, fruit coulis (v)
Baileys infused crème brûlée, vanilla shortbread (v)
Lemon tart, raspberry sorbet (v)

3 Courses

From **£46** pp

A £15 deposit per person is required at the time of booking.

All menu items are subject to availability, and as such we may need to offer an alternative should the item not be available.

SUNDAY LUNCH WITH SANTA

SUNDAY 14TH DECEMBER



ARRIVAL 12:00pm LUNCH SERVED 12.30pm

Meet Santa and celebrate with family at Whirlow Brook Hall! Enjoy a festive three-course Sunday lunch with coffee and mince pies.

ON ARRIVAL

Rustic bread roll, sea salt butter

STARTER

Tomato & roasted red pepper soup, herb croutons (v) Chicken liver pâté, red onion chutney, ciabatta Garlic mushroom with truffle oil, parmesan crumb (v) Caramelised pear & Yorkshire blue cheese tart (v)

MAINS

Roast sirloin of beef

Roast pork loin, sage & onion stuffing, crackling Roast turkey, cranberry stuffing, pigs in blankets Loin of cod, potato & pea cake, lemon butter (NGC) Roasted root vegetables, cranberry & brie wellington (v)

All served with roasted potatoes, Yorkshire pudding, roasted root vegetables, panache of green vegetables with chestnut butter

DESSERTS

Winter spiced apple crumble, vanilla custard (v)

Vanilla cheesecake, fresh berries, raspberry coulis (v)

Christmas pudding, rum & custard (v)

Double chocolate roulade, chocolate sauce, Chantilly cream (v)

FINSH

Tea, Coffee & Mince Pies



Child
From
£19.50 pp

Children's menu available on request.

A £10 deposit per person is required at the time of booking.

Pre-booking is required. Please call the Christmas team, on **0114 236 6142** or **e-mail enquiries@whirlowbrook.co.uk** to make a booking.



CHRISTMAS DAY

LUNCH



Celebrate the big day with a magnificent four-course feast and all the trimmings you could wish for. Whirlow Brook Hall will be decked out for the big day. On arrival, you will be greeted with a glass of fizz and mouth-watering canapés before enjoying a festive feast for all the family. Santa has also made a visit and each child will receive a present.

ARRIVAL 12:30pm LUNCH SERVED
1pm

ON ARRIVAL

A selection of canapés

STARTER

Cumin spiced butternut squash soup, carrot ribbons, coriander oil (v)
Gin cured salmon, pickled beetroot, dill crème fraiche (NGC)
Pork, duck & port pate, pear & ginger chutney, toasted ciabatta
Pickled pear, crystalised walnut, whipped Roquefort blue (v) (NGC)

MAINS

Roast turkey, cranberry & sage stuffing, pigs in blankets

Brisket of beef braised in red wine, pickled wild mushroom, smoked pancetta, roasted shallot purée (NGC)

Pan seared fillet of salmon, mussels, tiger prawns, curried cream (NGC)

Beetroot, chestnut & goats cheese wellington (v)

All served with carrot, swede & onion mash, cauliflower cheese, winter spiced braised red cabbage, roasted root vegetables, green vegetables, chestnut butter & crispy pancetta, herb roasted potato.

DESSERTS

Christmas pudding, glazed orange brandy sauce (v)

Double chocolate roulade, whipped cream, chocolate sauce (v)

Baileys infused crème brûlée, lemon grass flaVoured short bread (v)

Chocolate & cherry trifle (v)

FINISH

Tea, Coffee & Mince Pies

Adult
From
£89.95pp

Child From \$44.50 pp

A £15 deposit per person is required at the time of booking.
All menu items are subject to availability, and as such we may need to offer an alternative should the item not be available.



SEASONAL SAVINGS

You can make your Christmas parties extra special with a wonderful range of offers on food, drinks, entertainment and accommodation.

ACCOUNT BAR

Why not open an account bar for your group, it's a convenient way to keep your drinks flowing throughout the festive party night.

HAPPY HOUR

20% of selected drinks between 6pm - 7pm.

MAKE A NIGHT OF IT

Rooms, including breakfast, available at Mercure Sheffield Kenwood Hall Hotel & Spa from, £95.00 Sunday – Thursday, £104 Fridays & £117 Saturdays.

Based on two people sharing and subject to availability.

FESTIVE DRINKS PACKAGES

Have your drinks waiting for you at your table, saving you time δ money. Speak to the events team for further information.

Pre-booking is required. Please call the Christmas team, on **0114 236 6142** or **e-mail enquiries@whirlowbrook.co.uk** to make a booking.



Weddings • Events • Conferencing

CONTACT US

0114 236 6142 enquiries@whirlowbrook.co.uk



FIND US

Whirlow Brook Park, Eccleshall Road South, Sheffield S11 9QD

Bookings require a non-refundable deposit of £15.00 per person within 14 days of making reservations. Bookings for Christmas Day Lunch require a non refundable deposit of £25.00 per person within 14 days of making reservations. Full payment for bookings is required a minimum of four weeks prior to the event along with completed pre orders. After which no refunds will be given or transferred for other services.

We reserve the right to move or amend Christmas events, due to any unforeseen circumstances.

Any pre-orders returned after the requested date may result in the venue making food choices for the party.

Anyone bringing their own alcohol on the venue property will be asked to leave the premises.

All details are correct at the time of going to print but may be subject to alteration without prior warning.

All prices quoted include VAT at the current rate.

It is the party organiser's responsibility to inform the hotel of any dietary requirements of guests, including nut allergies, coeliac and dairy allergies. Meals cannot be made available on the day. Shared tables may apply for small parties on public events.

Children menu prices are only valid for 12 years and under.