

# *Christmas*

## 2021



THE TYTHERINGTON  
BY THE CLUB COMPANY



Go big on your social calendar this Christmas with a festive party night to remember!

## MICHAEL BUBLÉ TRIBUTE NIGHT

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**SATURDAY 27<sup>TH</sup> NOVEMBER**

**£34.95 per person**

Join us for a very special Michael Bublé tribute night to kick off the season's festivities!  
Sit down to a decadent 3-course festive menu and then dance the night away to the songs you know and love!

## CHRISTMAS PARTY & LIVE ENTERTAINMENT

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**4<sup>TH</sup>, 11<sup>TH</sup> & 18<sup>TH</sup> DECEMBER**

**£44.95 per person**

We've lined up an evening of fabulous live entertainment to get you in the party spirit!  
Grab your festive cocktail on arrival, sit down to a delicious 3-course meal and then get ready to dance the night away!

## CHRISTMAS PARTY & DJ

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**FRIDAY 3<sup>RD</sup>, 10<sup>TH</sup> & 17<sup>TH</sup> DECEMBER**

**£39.95 per person**

Tis the season to party – Tytherington style!  
Enjoy a festive cocktail on arrival before sitting down to a delicious 3-course festive meal - and then dance the night away with our resident DJ!

## LIVE BAND NIGHT

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**THURSDAY 16<sup>TH</sup> DECEMBER**

**£42.95 per person**

Put on your dancing shoes and get ready to party the night away to the very best party tunes in pop, funk, soul, disco and rock throughout the decades!  
Enjoy a 3-course meal and a night to remember at The Tytherington this Christmas.

**ARRIVE 7.30PM BAR TILL: 12.00AM CARRIAGES: 12.30AM**

**HOLD YOUR PRIVATE CHRISTMAS PARTY AT THE TYTHERINGTON**  
**CONTACT US FOR MORE DETAILS**





# Festive Party Nights

We've lined up an indulgent 3-course Christmas menu to really get you into the party spirit!



## Starter

Rich Roasted Tomato and Basil Soup (VG/GF)

### Ham Hock Terrine

*served with Tangy Redcurrant Chutney  
and Crusty Ciabatta Bread*

Roasted Root Vegetable Tartlet (VG)

*served with Dressed Salad Leaves*



## Main Course

Traditional Roast Turkey

*served with Delicious Pigs in Blankets*

Mushroom and Spinach Filo Parcel (V)

*accompanied by a Herby Cream Sauce*

Slow Cooked Braised Beef au Poivre

*served with creamy mashed potato*

Fillet of Succulent Cod (GF)

*served with Creamed Leeks*

*All served with a selection of fresh seasonal vegetables,  
crispy roasted potatoes & slow-braised red cabbage*

## Dessert

Traditional Christmas Pudding

*served with Festive Brandy Sauce*

Lavish Chocolate Torte (V/GF)

*paired with Spiced Berries*

Indulgent Vanilla Cheesecake

*accompanied by a Winter Fruit Coulis*



Tea, coffee and miniature mince pies

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free

Some items on the menu may contain modified soya or maize and some of our products may contain nut or nut derivatives.

Please ask our staff for further information. Allergens - if you have a specific allergen requirement please ask our team for information on the dishes in this menu.

Please note our kitchens work with gluten-containing products so we cannot guarantee that our dishes will be free of gluten traces.



# Christmas Day

25<sup>TH</sup> DECEMBER

£69.95 per adult | £34.95 per child

Spend your big day relaxing with family while we do the hard work.  
Enjoy an exquisite 4-course Christmas lunch surrounded by beautiful scenery, and no washing up in sight!  
Enjoy a Selection of delicious Canapés served with a Glass of Fizz on arrival.



## Starter

**Fragrant Spiced Parsnip and Apple Soup (V)**  
*served with Freshly Baked Bread*

**Warm Vegetable Tartlet and Fresh Rocket (VG)**  
*drizzled in a Balsamic Glaze*

**Fresh Lobster and Prawn Cocktail**  
*in a Creamy Marie Rose Sauce*

**Smooth Duck Liver and Orange Parfait**  
*finished with a Cointreau Glaze  
and Warm Ciabatta*

## Main Course

**Traditional Roast Turkey**  
*served with Apple and Cranberry Stuffing,  
Delicious Pigs in Blankets and Rich Gravy*

**Slow-Cooked Lamb Shank**  
*infused with a Parsnip and Thyme Puree and served with  
a Mint and Onion Jus*

**Fillet of Pan-Fried Seabass**  
*paired with Ratatouille and Fresh Basil*

**Mushroom and Rosemary Filo Parcel (VG)**  
*served with Vegan Gravy*

*All served with crispy roast potatoes,  
creamy cauliflower cheese, slow-braised red cabbage  
& seasonal Brussel sprouts*

## Dessert

**Classic Eton Mess (V)**  
*served with Chantilly Cream, Winter Fruits  
and a Tangy Citrus Coulis*

**Traditional Christmas Pudding**  
*served with Winter Berries  
and Festive Brandy Sauce*

**Decadent Dark Chocolate Mousse (V)**  
*paired with Raspberries  
and Rich Chantilly Cream*

**Luxurious Home-made Profiteroles (V)**  
*filled with Baileys Cream and Chocolate Sauce*

Classic Cheese Board for the table followed by tea, coffee and miniature mince pies

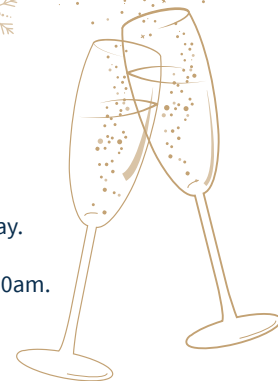


# New Year's Eve Gala Dinner



**31<sup>ST</sup> DECEMBER**  
**£69.95 per person**

Say goodbye to 2021 & celebrate 2022 in style with us!  
It happens only once a year so get dressed up, grab your friends and family and dance the night away.  
Arrive at 7:30pm for a cocktail & canapés reception followed by an exquisite 3-course meal.  
The hit the dance floor where our live entertainment and resident DJ will keep the party going until 1.00am.



## **Starter**

**Cauliflower and Chestnut Soup** (V)  
*served with Freshly Baked Bread*

**Pork and Chorizo Terrine**  
*served with Freshly Baked Bread  
and Seasonal Fruit Chutney*

**Fresh Melon** (VG/GF)  
*paired with Pineapple Compote  
and a Delicate Fruit Coulis*

## **Main Course**

**Pan-Fried Chicken Supreme**  
*with Mushroom and Peppery  
Wholegrain Mustard Sauce*

**Mustard-Glazed Pork Chop**  
*served with Creamed Leeks*

**Melting Slow-Cooked Braised Beef** (GF)  
*with Red Wine and Shallot Jus*

**Winter Vegetable Risotto** (VG/GF)  
*served with Dressed Rocket Leaves*

*All served with a selection of fresh seasonal vegetables,  
crispy roasted potatoes & slow-braised red cabbage*

## **Desserts**

**Glazed Lemon Tart**  
*laced with Smooth Vanilla Cream*

**Indulgent Salted Caramel  
and Dark Chocolate Torte**  
*served with Chantilly Cream*

**Frozen Berries** (V/GF)  
*drizzled in a Warm White Rum  
& White Chocolate Sauce*

**Hot Sticky Toffee Pudding**  
*served with a Rich Butterscotch Sauce*

**ARRIVE 7.30PM    DINNER: 8.00PM    CARRIAGES: 1.00AM**

# Christmas Breaks

## 23<sup>RD</sup> DECEMBER

We'll greet you with a tea or coffee and mince pie on arrival between 3.00pm and 5.00pm. In the evening, sit down to a 3-course dinner taking in stunning views of the golf course.

## CHRISTMAS EVE

After enjoying a leisurely breakfast served between 8.00am - 10.00am, why not book a round of golf or a treatment in our Aura Spa, followed by a swim and some relaxation in our wet spa facilities?

Dinner consists of a delicious 3-course meal.

Collect a plate for Santa from our Elves at 6.00pm, containing carrots, a mince pie & shot of sherry.

Join us for carol singing, mulled wine or hot chocolate at 7.00pm.

If you would like to attend midnight mass, please inform our reception team.

## CHRISTMAS DAY

After exchanging gifts, join us for a Bucks Fizz breakfast served from 8.00am - 10.00am.

Enjoy our 3-course traditional Christmas Day Lunch including all the trimmings, not forgetting the party hats and cracker jokes. Continue the festivities with coffee and Christmas cake whilst watching the Queen's speech at 3pm, with milk and a brownie for the children.

Finish the day with a cold buffet served in our restaurant followed by a festive quiz.

## BOXING DAY

Come down to breakfast between 8.00am - 10.00am, before heading to the Boxing Day sales to grab yourself a bargain. Then sit down and relax with our special Boxing Day dinner.

## 27<sup>TH</sup> DECEMBER

End the festivities with a farewell breakfast served between 8.00am - 10.00am. Safe journey home!

**2 night stay:** £249 – Adults | **3 night stay:** £309 – Adults | **4 night stay:** £379 – Adults , £159 - Children (age 2 -12), Under 2 Free

All Christmas breaks must include an overnight stay on Christmas Day. Limited number of family rooms available.

## LUNCH WITH SANTA AND HIS REINDEER'S

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**12<sup>TH</sup> DECEMBER**

**£34.95 per adult | £14.95 per child | Under 2 free**

Celebrate Christmas with the whole family at our 3-course carvery, featuring a special visit from Santa and his reindeers! Feed, stroke and have your picture taken with our beautiful reindeers, while Santa pays a visit to all tables throughout the afternoon!

## FESTIVE LUNCHES

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**1<sup>ST</sup> - 23<sup>RD</sup> DECEMBER**

**2-courses - £19.95 per person | 3-courses - £24.95 per person**

Get together with friends & family in fabulous scenery at The Tytherington this festive season. Set in beautiful surroundings, let our team take the weight off while you sit back and enjoy a delicious meal in festive style.

## FESTIVE AFTERNOON TEA

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**1<sup>ST</sup> - 23<sup>RD</sup> DECEMBER**

Tea is served 12pm till 4pm

**£14.95 per person**

Join us for a deliciously festive afternoon tea in the scenic surroundings of The Tytherington - a treat for all the family.

## BOXING DAY CARVERY

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**26<sup>TH</sup> DECEMBER**

Lunch is served between 12pm and 2pm

**£24.95 per adult | £14.95 per child**

Put your feet up this Boxing Day and enjoy an exquisite 3-course Carvery surrounded by beautiful scenery.



Please see our menus online at [www.thetytheringtonclub.com/christmas](http://www.thetytheringtonclub.com/christmas)





THE TYTHERINGTON

BY THE CLUB COMPANY

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