

Season's Greetings
Christmas 2022



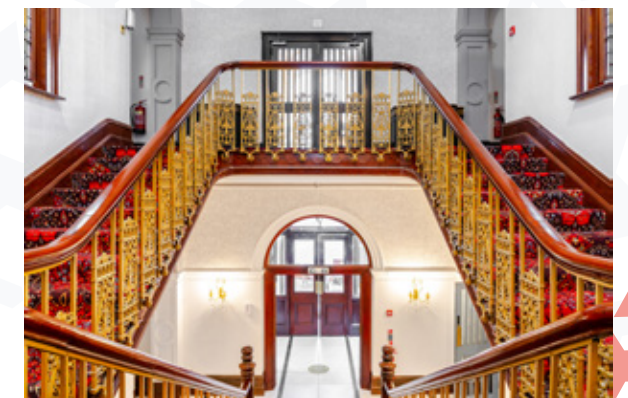
Trafford Hall
HOTEL



CHRISTMAS AT TRAFFORD HALL

A very warm welcome to our booklet of Christmas celebrations.

Our festive events will take place throughout November and December 2022, designed to the very last detail to ensure joyful merriments throughout each month. After thorough planning and preparation, Trafford Hall Hotel take pride in being able to provide a variety of magical evenings for families, friends, and colleagues.



FESTIVE PARTY NIGHTS

Our festive party nights will be located in our beautiful Grand Hall, complete with a winter cocktail on arrival at 7pm, an indulgent 3-course sit-down dinner, with plenty of classic festive dishes to choose from, our resident DJ, entertainment, and Christmas-themed novelties. Celebrate the season in style here at Trafford Hall Hotel.

Happy Hour from 19:00-20:00.

All evening meals will be served at 20:00.

M T W T F S S						
				NOV 25TH	NOV 26TH	
				£35	£40	
				DEC 2ND	DEC 3RD	
				£45	£45	
				DEC 8TH	DEC 9TH	
				£45	£45	
				DEC 16TH	DEC 17TH	DEC 18TH
				£45	£45	£45
				DEC 22ND	DEC 23RD	
				£40	£45	

Choose one from each course:

Starters

Leek and Potato Soup
With cream chive and crispy leeks (V)

Chicken Liver and Mushroom Terrine
Served with caramelised apple chutney and watercress

Smoked Salmon and Beetroot Salad
Drizzled with a horseradish dressing

Mains

Hand-Carved Turkey
Accompanied by lemon & thyme stuffing, a Cumberland pig-in-blanket, beef dripping-roasted potatoes & gravy

Baked Salmon Glazed with Cream Cheese
Served with buttered leeks, cherry tomatoes, and potato rosti

Potato Gnocchi
With mushrooms, garlic, parsley, then grilled with Parmesan

Desserts

Traditional Christmas Pudding
Served with a brandy sauce

Gingerbread Cheesecake
Served with winter fruit compote and a raspberry sauce



Dietary requirements available on request

FESTIVE FAYRE MENU

If you can't make it to any of the events detailed in this booklet, don't worry! We'll be holding our Festive Fayre menu daily throughout the merry months so we can welcome you at a time that suits you. Tuck into our Christmas-themed 2-course or 3-course lunch and enjoy the most magical time of the year here at Trafford Hall Hotel. This is available to senior citizens at a discounted rate of 20% (on weekdays only).

Our Festive Fayre Menu is served from 13:00 until 21:00 daily from Monday 28th November until Friday 30th December

2 courses: £22.50

3 courses: £28.00

Dietary requirements available on request

Entrée

Carrot and Parsnip Soup
With home-made croutons (V, VE GF)

Mains

Norfolk Bronze Turkey Chipolatas
Wrapped in bacon, served with stuffing, goose fat potatoes and turkey gravy (GF)

28 Day Aged Beef Rib-eye Steak
Served with chipolatas wrapped in bacon, stuffing, goose fat potatoes and peppercorn sauce

Portobello Mushroom and Sweet Potato Stout
Served with roast potatoes, seasonal vegetables, and a cranberry gravy (VE)

Desserts

Gingerbread Cheesecake
Served with a winter fruit compote and a raspberry sauce

Vegan Salted Caramel Cheesecake (V, VE, GF)
Served with berries and a strawberry sauce

FESTIVE AFTERNOON TEA

We really are spoiling you now, aren't we? If our Festive Fayre Menu still isn't good enough for you, we also have our Festive Afternoon Tea available daily throughout the joyful period. With a variety of options available, including vegan and gluten-free, celebrate Christmas with a relaxing afternoon tea with friends and family.

Our Festive Afternoon Tea is served from 12:00 until 17:00 daily from Monday 28th November until Friday 30th December (excluding Christmas & Boxing Day).

Adults: £19pp
Under 12s: Half Price
Under 3's: Free

A Selection of Finger Sandwiches

Roast Carvery Honey Glazed Ham & Vine Tomatoes

Cambridge Bronze Turkey & Cranberry

Cured Salmon & Cream Cheese

Options for Vegetarian

Free Range British Egg, Truffle Mayonnaise and Cress

English Cucumber, Wild Rocket, and Cream Cheese

Mature Cheddar, Onion, and Chutney

Baked Scones & Clotted Cream

Christmas Scones
Served with fresh British clotted cream and strawberry preserve

Pastries & Cakes

A selection of cakes chosen by our chef

Please note that the vegan and gluten free options are available on request with a 72 hours' notice before arrival.

CHRISTMAS DAY

CHRISTMAS LUNCH

This Christmas Day we're hosting an exquisite 4-course lunch here in our Restaurant. Grab a drink and mince pie on arrival and await an afternoon of fantastic festive food, exceptional service, and making memories. We guarantee to make the afternoon extra special for you and your loved ones.

Our Christmas Day Lunch is served between 12:00 and 15:00 on 25th December.

Adults: £74pp
Under 12s: Half Price
Under 3's: Free



Starters

Sweet Roasted Butternut Squash Soup (V)
Topped with crispy greens and served with toasted sourdough
Vegan option available

King Prawn and Smoked Salmon Cocktail
King prawns, smoked Scottish salmon, Marie Rose sauce, and lettuce. Served with farmhouse bread

Duck Pâté
Smooth pâté flavoured with port, served with apple & date chutney and toasted ciabatta

Roast Shallot, Farm Oak Smoked Cheddar & Yorkshire Ale Tart (V)
Roast shallots with a Yorkshire ale glaze on a light pastry, served with a balsamic glaze, and topped with a sesame seed mix

Sorbet Course

Mains

Norfolk Turkey Escalope
Hand-carved turkey escalope served with stuffing, red onion, Cumberland pigs in blankets, Chantenay carrots, glazed greens, maple roasted parsnip, roast potatoes, and gravy

10oz Rib-eye Steak
Chargrilled 28-day-aged rib-eye steak with garlic butter, a roasted flat mushroom, vine tomato and triple cooked chips. With a choice of Diane sauce, peppercorn sauce or Béarnaise sauce

Grilled Sea Bass
With herb-crushed baby potatoes, tenderstem broccoli, with a king prawn, white wine & champagne thermidor sauce

Walnut & Almond Nut Roast (VE)
Served with glazed Chantenay carrots, winter greens, maple roast parsnip, oven-roasted potatoes, and gravy

Desserts

Salted Caramel and Gingerbread Cheesecake (V)
Served with fruit compote

Christmas Pudding (V)
Traditional pudding with sultanas and raisins soaked in dark rum, orange peel and festive spices. Served with a rich brandy sauce

Christmas Globe (V)
Meringue globe filled with fresh cream, fruits, and a rich raspberry compote

Dietary requirements available on request

CHRISTMAS DAY

"Christmas magic is silent. You don't hear it-you feel it. You know it. You believe it."
- Kevin Alan Milne

CHRISTMAS & BOXING DAY CARVERY

Starter

Soup of the Day (V, VE, GF)
Served with sour dough bread

Salads

Cold Meat Platter | Signature Chef Salad |
Chicken Caesar Salad | Greek Salad

Main

Trio of Roasts
Norfolk Bronze Turkey | Roast of Grass-Fed Beef
| Roast Loin of Pork

Each of our roasts are served with beef
dripping roast potatoes, a Yorkshire pudding,
thyme-roasted carrots, broccoli, honey-roasted
parsnips, sprouts, and bottomless gravy

Vegetable Lasagne (V)

Pigs in Blankets
Mashed potatoes (V)
Cauliflower Cheese (V)
Minted Garden Peas (V)

Desserts

Chocolate Fudge Cake

Cheesecake of the Day
With fruit of the forest compote

Christmas Pudding (V)
Traditional pudding with sultanas and raisins
soaked in dark rum, orange peel and festive
spices, served with a rich brandy sauce

Dietary requirements available on request

Not up to cooking over Christmas but want to relax with the family and fill your boots yourself? Our 3-course carvery is ideal for a fantastic, festive afternoon without the formalities of a traditional sit-down dinner. Choose from soup and salad starters, a succulent carvery main, and a variety of desserts, with a glass of bubbly or soft drink on arrival, situated in our K.Rave Kitchen. We're planning on making December a month to remember, so make sure you're here!

Our 3-Course Carvery is served
between 12:00 and 15:00 on 25th
and 26th December.

Christmas Day
Adults: £59pp
Under 12's: Half Price
Under 3's: FREE

Boxing Day
Adults: £39pp
Under 12s: Half Price
Under 3's: Free

NEW YEAR'S EVE

NEW YEARS GALA DINNER

We're going all out this New Year and celebrating the biggest night of the year in style with our New Years Gala Dinner in our Grand Hall. Start your evening with canapes and a glass of bubbly, followed by a 5-course gala dinner and our in-house DJ for entertainment.

Arrival is at 19:30, followed by your evening meal being served at 20:00, then dance the night away until 01:00.

Gala Dinner: £79pp

Gala Package: £139pp*

*includes overnight accommodation, gala dinner dance, and breakfast the next morning

Amuse-Bouche

Goat's Cheese & Pesto Tartelette

Cucumber Topped with Sour Cream & Chive with Pomegranate Seeds

Starters

Truffled Mushroom Soup (VE)

Served with Truffle Brie de Meaux on Toast

Trio of Salmon

Salmon rillettes, cured salmon, and smoked salmon, served with pickled beets, mustard & dill sauce, and crostini

Ham Hock and Pea Terrine

With plum chutney and toasted brioche

Mains

Seared Salmon Fillet (GF)

Pan-fried samphire with broccoli, baby spinach, confit tomatoes and fresh salsa

Braised Beef Blade and Grilled Fillet Mignon (GF)

With creamed potatoes, mushrooms, shallots, bacon, and a red wine sauce

Poussin Chicken

Teriyaki marinated Poussin chicken served with herby crunchy potatoes and oyster mushrooms

Spinach, Cauliflower, and Chestnut Wellington (VE)

Served with root vegetables, sprouts, and a vegan gravy

Desserts

64% Manjari Chocolate Delice

With beetroot sorbet, chocolate crumble, and yoghurt

Baileys Crème Brûlée

With shortbread and fresh berries

Lemon Meringue Tartlette

With a lemon drizzle crumb, caramel ice cream and brown sugar meringue

British Cheese Selection

With seeded crackers, apple chutney and sourdough

Coffee & Chocolates

A selection of luxury truffles to finish your meal

Salads & Soup

Classic Caesar

With Grana Padano, white anchovies, and crostini

Potato Wedge Salad

With blue cheese, tomato, green onions, and crumbled bacon

Mixed Greens Salad

With smoked almonds, blue cheese, and red wine vinaigrette

Farro Salad

With oven roasted tomato, olives, basil, cucumber, red onion, and red wine vinaigrette

Roasted Carrot & Fennel Soup

With kale crisps

Mains

Lemon and Rosemary Roasted Chicken Breast

With a warm quinoa salad, vincotto, and charred eggplant

Duck Leg Confit

With celery root puree and sautéed savoy spinach

Miso Marinated Cod

With bok choy, shitake mushrooms, and sunchoke puree

Thai Prawn Red Curry

Served with sweet basil rice and prawn crackers

Herb Grilled Beef Topside

With blue cheese mashed potato, Marsala jus, and seasonal vegetables

Lamb Balti

Served with basmati rice, naan, and a poppadum

Pasta Mains

Mushroom Ravioli

Mascarpone, Grana Padano, sage, and pine nuts

Penne Arrabiata

Roma Tomatoes, Grana Padano, and basil

Sweets

Indulgence Torte | NY Cheesecake | Warm Gulab Jamun

Red Velvet Cake | Fresh Fruit Salad (VE/V/GF)

TRAFFORD HALL PARTY

Are you wanting to celebrate the last day of the year with the full family? Join us for our family friendly New Year's Eve Party and bring in 2023 with all of your loved ones. Your evening will consist of a disco, delicious buffet, and making precious memories.

Arrival is required at 19:00 on 31st December, with our buffet being served at 19:30. Our bar will close at 01:00.

Adults: £54.50pp

Under 12's: Half Price

Under 3's: Free

Dietary requirements available on request



EVEN MORE TREATS!

BOOK NOW!

Festive Accommodation

Do you want to make your evening even more memorable and not have to worry about getting home after your evening with us? Take advantage of our Christmas party accommodation rate with bed & breakfast from just £40pp for those attending any of our festive functions.

This is required to be pre-paid and is non-refundable (excludes New Year's Eve and is subject to availability). The offer includes one of our standard, classic twin, or double rooms, with breakfast available the morning after. Price per person is based on 2 people sharing; get in touch for single occupancy.

Visit Manchester

If Manchester is on your list of places to visit this Christmas to see your loved ones, we are offering an exclusive deal from 12th December until 27th December. This includes bed and breakfast from £45pp, with breakfast available the morning after.



To book one of our Christmas events, please call our events team on 07459168590 or email events@traffordhallhotel.com

A member of our team will be happy to help.



Terms & Conditions

You can find these on our website www.traffordhallhotel.com/terms



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