



Tis the season at



WINDMILL VILLAGE HOTEL

GOLF CLUB & SPA



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WELCOME

Experience the magic of Christmas at the Windmill Village Hotel, Golf Club & Spa. We invite you to celebrate the festive season with loved ones and join us for Christmas and New Year.

Set in 90 acres of a stunning parkland golf course, the hotel boasts stunning views, with exceptional service, providing the perfect backdrop to a truly wonderful Christmas and New Year.

If you're looking to arrange a private festive gathering, we have a variety of options available to host most party sizes.

Whether it's your annual office get-together, a Christmas day feast in Loft18 or a New Year celebration, we have the perfect package for you.

We look forward to welcoming you and sharing the Christmas season with you.





Join us for live entertainment every
Friday and Saturday night.

Friday 2nd December
Saturday 3rd December
Friday 9th December
Saturday 10th December
Friday 16th December
Saturday 17th December



Enjoy festive dining with friends and family. Sample our delicious festive menu, catch up, and make the most of spending time together at the most wonderful time of year.

Available from Monday 28th November – Friday 23rd December

Lunch served 12pm – 3pm Monday – Saturday /
12.30pm – 3.30pm Sunday

Dinner served 6pm – 9.30pm Monday – Sunday

Deposit – a £10.00 per person deposit will be required at the time of booking for tables of 6 or more

LOFT18

Dining

£25.00 per adult – Lunch

£30.00 per adult – Dinner

£15.00 per child (under 12)

(Children's menu available on request)

STARTERS

Chicken liver & wild mushroom terrine, ciabatta croûte & real ale chutney

Salmon & prawn tian, pickled cucumber, dill & rocket

Chargrilled vegetable terrine, basil dressing & olive bread (v)

Winter vegetable soup, truffle oil & parsnip crisps (v,ve)

MAINS

Slow roasted beef blade, sea salt roasters, glazed roots, savoy cabbage & cooking liquor

Turkey parcel filled with cranberry farce, sea salt roasters, glazed roots, sprouts, pigs in blanket & seasonal gravy

Seared salmon, new potato cake, tender-stem broccoli & lemon dill hollandaise

Sweet potato & chickpea loaf, new potato cake, tender-stem broccoli & cranberry jus (v,ve)

DESSERTS

Chocolate & lime cheesecake, lime gel

Classic Christmas pudding, brandy sauce

Raspberry & almond tart, topped with frangipane & vanilla bean sauce (v,ve)

Sour cherry tart, spiced chocolate sauce



Festive AFTERNOON TEA

Our afternoon tea has been upgraded for winter with a selection of sweet and savoury treats, perfect for the ultimate pre-Christmas treat.

£17.50 per person

Available from Monday 28th November –
Friday 23rd December

Served 12pm – 4pm

Deposit – a £5.00 per person deposit will be
required at the time of booking

Add a glass of mulled wine or Prosecco for £7.50

Sandwiches

Turkey & cranberry
Brie & grape
Ham & piccalilli
Cucumber
Smoked salmon & chive crème fraîche

Cakes

Orange & cranberry scones, clotted cream & tip
tree jam
Bitesize mince pies
Festive spiced cheesecake
Chocolate & hazelnut filled profiteroles
Pear & ginger tart
Date & walnut cake

Drinks

Selection of Tea Pig tea's
Freshly brewed coffee



Young AT HEART

For those of you that are young at heart, join us with your friends for a delicious three-course Christmas lunch followed by live entertainment and a truly festive party atmosphere.

£17.50 per person (over 60's only)

Thursday 8th December

12pm arrival, 12.30pm food served, 3.30pm finish

Deposit – full payment will be required at the time
of booking

STARTER

Winter vegetable soup, truffle oil & parsnip crisps (v,ve)

MAINS

Turkey parcel filled with cranberry farce, sea salt roasters, glazed roots, sprouts, pigs in blanket & seasonal gravy

Sweet potato & chickpea loaf, new potato cake, tender-stem broccoli & cranberry jus (v,ve)

DESSERT

Classic Christmas pudding, brandy sauce



Winter WONDERLAND

Make the most of the festivities with a party night hosted in our Windmill Suite, the perfect setting for the annual office party or to celebrate with friends and family.

Enjoy a festive three-course meal followed by sounds of live entertainment and our resident DJ who will be playing all your favourite hits until the early hours.

Friday 2nd December & Saturday 3rd December
£50.00

Friday 9th December & Saturday 10th December
£55.00

Friday 16th December & Saturday 17th December
£50.00

6.45pm arrival, 7.45pm food served, 1am finish

Dress Code – smart casual

Deposit – a £20.00 per person deposit will be required at the time of booking



Christmas PARTY NIGHTS

These fun-filled party nights are sure to get you in the Christmas spirit. Savour a three-course festive meal before dancing the night away to the sounds of our resident DJ.

Friday 25th November & Saturday 26th November
£35.00

Friday 2nd December & Saturday 3rd December
£40.00

Friday 9th December & Saturday 10th December
£45.00

Friday 16th December & Saturday 17th December
£40.00

Available for private parties, subject to availability

6.30pm arrival, 7.30pm food served, 1am finish

Dress Code – smart casual

Deposit – a £20.00 per person deposit will be required at the time of booking



STARTERS

Chicken liver & wild mushroom terrine, ciabatta croûte & real ale chutney

Winter vegetable soup, truffle oil & parsnip crisps (v,ve)

MAINS

Turkey parcel filled with cranberry farce, sea salt roasters, glazed roots, sprouts, pigs in blanket & seasonal gravy

Seared salmon, new potato cake, tender-stem broccoli & lemon dill hollandaise

Sweet potato & chickpea loaf, new potato cake, tender-stem broccoli & cranberry jus (v,ve)

DESSERTS

Classic Christmas pudding, brandy sauce

Raspberry & almond tart, topped with frangipane & vanilla bean sauce (v,ve)

All Inclusive PARTY NIGHT

Back for another year, our legendary Inclusive party night – the best value and party atmosphere in town. You'll enjoy a three-course festive meal whilst the drinks are free-flowing and the dancefloor full of classic favourites.

Saturday 26th November – £75.00

6.45pm arrival, 7.45pm food served, 1am finish

Dress Code – smart casual

Deposit – a £20.00 per person deposit will be required at the time of booking

N.B: Wristbands will be issued on the night.

Drinks included: house red, white and rosé wine by the glass; single spirits including house vodka, gin, whisky, white rum and brandy, selected draft and bottled beers and soft drinks.





Party WITH SANTA

Enjoy a traditional Christmas lunch with activities and games for all the children. A visit from Santa will follow where he will be waiting in his Grotto to meet all the good boys and girls, who will all receive a chocolatey treat!

£30.00 per adult

£15.00 per child (under 12)

Sunday 11th December & Sunday 18th December

12pm arrival, 12.30pm food served, 4.30pm finish

Deposit – a £10.00 per person deposit will be required at the time of booking



Children's Menu

STARTERS

Vegetable soup, parsnip crisps (v,ve)

Sweet melon, melon pearls (v,ve)

MAINS

Thyme roasted turkey, sea salt roasters, glazed roots, pigs in blanket & seasonal gravy

Battered cod goujons, fries & peas or beans

DESSERTS

Chocolate brownie sundae, toasted marshmallow

Fresh fruit skewers, strawberry & maple dipping sauce



Adult Menu

STARTERS

Roasted winter vegetable soup, parsnip crisps (v,ve)

Mulled melon cocktail, melon pearls in mulled wine syrup (v)

MAINS

Thyme roasted turkey, cranberry & orange stuffing, sea salt roasters, glazed roots, sprouts, pigs in blanket & seasonal gravy

Seared salmon, new potato cake, tender-stem broccoli & lemon dill hollandaise

Sweet potato & chickpea loaf, new potato cake, tender-stem broccoli & cranberry jus (v,ve)

DESSERTS

Classic Christmas pudding, brandy sauce

Cookies & cream cheesecake, crème de menthe cream

Festive TIPPLES

Start your Christmas party with one of our festive drinks packages specially designed for the festive season!

BOTTLED BEER PACKAGE

A selection of 12 bottled beers
£45.00

WINE PACKAGE

Three bottles of our house red, white or rosé
£55.00

PROSECCO PACKAGE

Three bottles of Prosecco
£80.00

ALL-INCLUSIVE PACKAGE

Unlimited drinks: house red, white and rosé wine by the glass; single spirits including house vodka, gin, whisky, white rum and brandy, selected draft and bottled beers and soft drinks.

£45.00 per person

T&C's: All drinks packages are available for pre-order only and cannot be purchased on the night. Our All-Inclusive package is available from 7.30pm – midnight. Wristbands will be issued on the night for those who purchase the All-Inclusive package. Drinks packages cannot be sold to individuals and must be purchased by the event organiser only.



Accommodation

If you're joining us over the festive period, why not take advantage of our exclusive discounts?

£75.00 bed and breakfast per sole occupancy room
£85.00 bed and breakfast per double occupancy room

Prices are based on standard accommodation. Room upgrades are available from £20.00 per room.

T&C's: Offer is only valid for guests who are attending one of our Christmas Party Nights or Winter Wonderland Party Nights and are subject to availability. Card details will be required on booking as a guarantee.



Christmas Day

LUNCH IN LOFT18

Gather the family and join us for a fantastic Christmas day feast, with something for everyone to enjoy.

£85.00 per adult

£42.50 per child (under 12)

(Children's menu available on request)

Served 12.30pm – 3.30pm

Deposit – a £20.00 per person deposit will be required at the time of booking



STARTERS

Pressed duck terrine, Seville orange chutney, pumpkin toast

Gin & ginger cured salmon, candied ginger, gin & tonic jelly

Spiced parsnip & apple soup, watercress pesto (v)

Mulled melon cocktail, melon pearls in mulled wine syrup (v)

MAINS

Classic roast turkey, chestnut & cranberry stuffing, pigs in blanket, sea salt roasters, roasted parsnips & carrots, maple glazed Brussel sprouts & turkey jus

Ale-soaked salmon of beef, Yorkshire pudding, truffle gratin potato, roasted parsnips & carrots, maple glazed Brussel sprouts & ale gravy

Honey & mustard glazed gammon pave, sea salt roasters, roasted parsnips & carrots, maple glazed Brussel sprouts & orange thyme jus

Seared stone bass, crushed new potatoes, tender-stem broccoli, leeks, peas & choron sauce

Spiced sweet potato, cranberry & brie pithivier, sea salt roasters, roasted parsnips & carrots, maple glazed Brussel sprouts & orange thyme gravy (v)

DESSERTS

Traditional Christmas pudding, eggnog custard

Warm chocolate fondant, white chocolate sauce

Mojito cheesecake, candied lime & minted rum syrup

Mulled berry Eton mess, meringue, vanilla cream & seasonally spiced berry compote



Christmas Day

LUNCH IN THE WINDMILL SUITE

A timeless festive celebration. Take the stress out of Christmas Day and let us do all the hard work. Join us for an unforgettably elegant Christmas experience with family and friends in one of our stunning event suites.

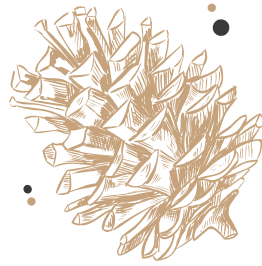
£80.00 per adult

£40.00 per child (under 12)

(Children's menu available on request)

Served 12.30pm – 3.30pm

Deposit – a £20.00 per person deposit will be required at the time of booking



STARTERS

Pressed duck terrine, Seville orange chutney, pumpkin toast

Spiced parsnip & apple soup, watercress pesto (v)

Mulled melon cocktail, melon pearls in mulled wine syrup (v)

MAINS

Classic roast turkey, chestnut & cranberry stuffing, pigs in blanket, sea salt roasters, roasted parsnips & carrots, maple glazed Brussel sprouts & turkey jus

Honey & mustard glazed gammon pave, sea salt roasters, roasted parsnips & carrots, maple glazed Brussel sprouts & orange thyme jus

Seared stone bass, crushed new potato, tender-stem broccoli, leeks, peas & sauce choron

Spiced sweet potato, cranberry & brie pithivier, sea salt roasters, roasted parsnips & carrots, maple glazed Brussel sprouts & orange thyme gravy (v)

DESSERTS

Traditional Christmas pudding, eggnog custard

Mojito cheesecake, candied lime & minted rum syrup

Mulled berry Eton mess, meringue, vanilla cream & seasonally spiced berry compote



Boxing Day

LUNCH IN LOFT18

Boxing Day – a time for family and friends to enjoy the festive season and relax in beautiful and refined surroundings. Enjoy a three-course festive lunch without the stress and strains, just sit back and enjoy.

£30.00 per adult

£15.00 per child (under 12)

(Children's menu available on request)

Served 12.30pm – 3.30pm

Deposit – a £10.00 per person deposit will be required at the time of booking

STARTERS

Leek & potato soup, cheddar cheese scone

Smooth chicken liver parfait, fig chutney & ciabatta croûte

Beetroot & grapefruit cured salmon, smoked oil dressed roquette

MAINS

Salmon & spinach en croûte, crushed potato, charred gem & white wine butter sauce

Braised beef blade, thyme creamed potato, savoy cabbage, port jus

Butternut squash, cauliflower, sage & almond strudel, nutmeg spinach

DESSERTS

Brandy roasted orange, clotted cream ice cream

Raspberry & white chocolate torte

Steamed syrup sponge, vanilla sauce

New Year's Eve

BLACK & GOLD

Dress to impress at our New Year's Eve Black & Gold event. Arrive to a welcome glass of Champagne followed by a six-course dinner, then enjoy the sounds of live entertainment and our resident DJ before counting down the last moments of 2022.

£85.00 per adult (Over 18's only)

£150.00 per adult to include accommodation

7pm arrival, 7.30pm food served, 1am finish

Dress Code – black tie

Deposit – a £20.00 per person deposit will be required at the time of booking

N.B: Prices are based on 2 adults sharing a standard double room or 1 adult in a standard single room. £30.00 single supplement in a double room will apply. Room upgrades are available from £20.00 per room.

MENU

Leek & potato broth, crispy leeks, nutmeg cream

Salmon 3 ways, cured, torched & pâté; micro herbs & citrus flavour

Blood orange sorbet

Classic beef wellington, beef fat fondant potato, Chantenay carrot, Savoy cabbage & port jus

Textures of raspberry & vanilla, vanilla sponge & raspberry gel, macerated raspberries in vanilla, vanilla & raspberry deconstructed cheesecake

Selection of cheeses, grapes, chutney, breads & crackers (per table)





New Year's Eve ALL INCLUSIVE

Join us for a night of New Year celebrations. Enjoy a three-course meal and unlimited drinks before building up to the countdown to midnight with a spectacular party.

£95.00 per adult (Over 18's only)

£160.00 per adult to include accommodation

7pm arrival, 8pm food served, 1am finish

Dress Code – smart casual

Deposit – a £20.00 per person deposit will be required at the time of booking

N.B: Prices are based on 2 adults sharing a standard double room or 1 adult in a standard single room. £30.00 Single supplement in a double room will apply. Room upgrades are available from £20.00 per room. Wristbands will be issued on the night. Drinks included: house red, white and rosé wine by the glass; single spirits including house vodka, gin, whisky, white rum and brandy, selected draft and bottled beers and soft drinks.

STARTERS

Leek & potato soup, nutmeg cream (v)

Smoked salmon pâté, lemon flavours, sourdough croûte

MAINS

Pan seared chicken supreme, potato gratin, winter greens, wild mushroom café au lait

Lemon roasted cod loin, vanilla mash, braised gem lettuce, peas & cooking liquor

Spiced sweet potato, cranberry & brie pithivier, potato gratin, winter greens, gravy (v)

DESSERTS

Chocolate & orange cheesecake, blood orange coulis, chocolate shavings

Treacle tart, vanilla sauce

New Year's Eve IN LOFT18

Enjoy a delicious three-course meal with live entertainment in the surroundings of Loft18.

Why not upgrade for an additional £20.00 per person to join the Black & Gold event after dinner from 11pm to ring in the New Year?

£55.00 per adult

£140.00 per adult to include accommodation

Served 6pm – 9.30pm

Deposit – a £20.00 per person deposit will be required at the time of booking

N.B: Prices are based on 2 adults sharing a standard double room or 1 adult in a standard single room. £30.00 single supplement in a double room will apply. Room upgrades are available from £20.00 per room.



STARTERS

Leek & potato soup, nutmeg cream (v)

Smoked salmon pâté, lemon flavours, sourdough croûte

MAINS

Classic beef wellington, beef fat fondant potato, Chantenay carrot, Savoy cabbage & port jus

Pan seared chicken supreme, potato gratin, winter greens, wild mushroom café au lait

Lemon roasted cod loin, vanilla mash, braised gem lettuce, peas & cooking liquor

Spiced sweet potato, cranberry & brie pithivier, potato gratin, winter greens, gravy (v)

DESSERTS

Chocolate & orange cheesecake, blood orange coulis, chocolate shavings

Treacle tart, vanilla sauce

Pear & ginger trifle, Jamaican ginger cake, poached pears, ginger custard, topped with vanilla cream

Festive

SPA DAYS

What better way to prepare for the festive season than with a visit to our Spa? Spend an entire day being pampered and take advantage of one of our fantastic seasonal offers.

FESTIVE AFTERNOON TEA SPA DAY

£65.00 per person – Monday - Thursday

£75.00 per person – Friday - Sunday

Includes festive afternoon tea, one 25-minute spa treatment, full use of the leisure facilities and hire of a robe package.

WINTER WARMER SPA DAY

£75.00 per person – Monday - Thursday

£85.00 per person – Friday - Sunday

Includes a hot drink on arrival, 1-course lunch, festive cocktail, one 25-minute spa treatment, full use of the leisure facilities and hire of a robe package.

Please ask for our full Spa brochure for further information on our treatments.

N.B: Offers are valid throughout December 2022 and are subject to availability. Selected spa treatments only.

Gift

VOUCHERS

Treat someone special this Christmas with a present they will love from our wide range of gift vouchers. Our monetary gift vouchers can be used against an overnight stay, a meal in Loft18, a gin experience or towards one of our many spa and golf packages.

To purchase, simply visit us in venue or call the sales team. To guarantee delivery before Christmas Day, order before Wednesday 14th December.



Booking

CONDITIONS

1. Provisional bookings must be confirmed within 7-days of holding by paying a non-refundable, non-transferable deposit. Failure to provide a deposit may result in the release of your booking.
2. Deposits and pre-payments are non-refundable or transferable. If numbers reduce after paying the deposit, the deposits cannot be used to pay any of the outstanding balance of the event cost.
3. Full payment of the event is payable no later than 28-days prior to the event date and is to be paid by one member of the party; individual payments will not be accepted. Failure of payment may result in the cancellation of your booking.
4. Final details including final numbers, special dietary requirements and meal and drinks package pre-orders are to be confirmed no later than 28-days prior to the event date. Failure in confirming meal pre-orders will result in the hotel selecting the standard menu for your whole party.
5. If you wish to cancel your booking, you must notify the hotel in writing. All deposits will be retained. If the hotel receives your cancellation less than 14-days prior to the date of your event, full payment will be retained.
6. Whilst we are happy to accommodate special dietary requirements, notice must be given to the hotel no later than 28-days prior to the event date. The menus detailed in the brochure are set and menu options cannot be substituted.
7. The hotel reserves the right to change menus, if necessary, without prior notice.
8. The hotel reserves the right to combine Christmas events to ensure appropriate numbers.
9. The hotel reserves the right to move events to a smaller or larger function suite should numbers dictate.
10. The hotel reserves the right to cancel any festive event where minimum numbers are not reached. In this instance, an alternative date or a full refund will be offered.
11. Restrictions may apply to children at certain events.
12. Only a limited number of bedrooms are available at the Christmas and New Year rates and all offers are subject to availability.
13. A debit/credit card is required to guarantee accommodation bookings at the time of booking.
14. Cancellation for individual rooms is 4pm the day prior to arrival. For groups of 10 or more, a 28-day written cancellation is required. Failure to cancel accommodation bookings or cancellations made after the cut-off will result in full cancellation charges.
15. Cards accepted are Visa, MasterCard, Amex and Switch.
16. Cash payments cannot be accepted in any outlet of the hotel.
17. All offers are subject to availability.
18. Brochure details are correct at the time of print but may be subject to alterations without prior notice.
19. The management at the hotel reserves the right to refuse entry to the hotel. In addition, the hotel reserves the right to charge the organiser, company or individual for any damages caused by unreasonable behaviour.
20. No smoking is permitted in the hotel.
21. No food or drink may be brought onto the hotel premises. The hotel reserves the right to confiscate items.
22. All terms and conditions will be subject to Government guidelines at the time.



WINDMILL VILLAGE HOTEL
GOLF CLUB & SPA

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