



Christmas Booking Form

- To make your booking:
- 1. Email sales@ploughandharrowhotel.co.uk with your numbers & the date you require to check availability.
 - 2. We will contact you to confirm availability & will hold the space for 72 hours for you to complete & return the booking form below.
 - 3. Once we have confirmed we are holding space please complete the booking form below and return by scanning & emailing it to sales@ploughandharrowhotel.co.uk within 72 hours.
 - 4. Any bookings not confirmed within 3 days by receipt of the booking form & payment of deposits will be released.
 - 5. The BW Plough & Harrow Hotel will acknowledge receipt of your booking form and deposit & finalise the booking.
 - 6. Send the balance of payment for your booking to the Plough & Harrow Hotel at least 28 days prior to the date of your event by bank transfer or pay by card over the phone.

Event	Date - please specify	Deposit required per person	Number of people	Number of Bedrooms	Twin or Doubles	Deposits enclosed
Festive Christmas Party		£20				
Private Festive Party		£20				
Beaufort's Pub Hire		£10				
Festive Afternoon Tea		£15				
Afternoon Tea with Santa		£10				
Christmas Day Lunch	25/12/25	£50				
New Year Eve	31/12/25	£25				
Total Deposits						

Full Name: _____ Company Name (if applicable): _____

Address: _____

Telephone Number: (Home/Mobile): _____ (Work): _____

Email (this is our preferred method of communication so please complete): _____@_____

Deposit – please tick one of the methods of payment below:

☐ Please email me a payment link to take the deposit payment by credit / debit card

☐ I will make payment by bank transfe

Account Name: TTM Partnership LLP

Account Number: 03636321 • Sort Code: 20-07-82

Please use the lead name on the booking & the date the booking is for as the reference.

Signed: _____

I, the above signed agree to the terms & conditions of booking below.

All deposits are non-refundable if bookings are cancelled. Full payment is required a minimum of 28 days before the date of your booking. No deposits or payments are refundable other than already stipulated above. The Plough & Harrow Hotel reserve the right to cancel any bookings where full payment is not received 28 days before the date of the event and retain the deposits paid. If the event is cancelled due to Government Coronavirus restrictions, then credit notes will be issued in lieu of deposits for redeeming against future events at the hotel. Please keep a copy of your booking form for your own records. All content is correct at the time of printing however may be subject to change without notice. Please advise any special diet requirements in writing in advance. We reserve the right to cancel events if numbers are not viable and will offer alternative dates or refunds. All prices include VAT at the prevailing rate.

New Years Eve House Party

Buffet & Disco with Karaoke and Fancy-Dress Photo Parlor

Bring in the New Year with a bang

Celebrating Birmingham's Great Acts from the 60s to the present day

£65 per adult

Arrive from 7pm • Buffet served from 8pm

Cold Meats

Parma Ham – Salami – Chorizo - Mortadella
Pork Pies – Sausage Rolls

Cheese Selection

Brie – Stilton – Cheddar - Biscuits – Grapes – Chutney

Salads

Coleslaw – Tomato Red Onion & Feta – Pasta Salad
Green Salad – Red Pepper Humous & Crudities

Tarts

Brie & Red Onion Quiche – Classic Quiche Lorraine

Sandwiches

Pastrami, Swiss Cheese & Pickle Bagel –
Roast Beef & Horseradish Roll
Tomato, Mozzarella & Pesto Ciabatta

Hot

Slow Braised Brisket – Jerk Chicken – Truffle Mac & Cheese
Local Samosas - Basmati Rice – French Fries

Various

Olives – Sundried Tomatoes – Pickles – Bread Sticks – Rolls

Something Sweet

Chocolate Brownie – Mixed Fruit Pavlova –
Individual Ice Cream

Midnight

Champagne and Madeira cake

Fancy staying over?

Take advantage of our **Best Available Rate** by booking early on our website **www.ploughandharrowhotel.co.uk**

If you require more than 5 bedrooms please call us on **01214 544111** or email **reception@ploughandharrowhotel.co.uk**

CELEBRATE YOUR OFFICE PARTY IN STYLE THIS CHRISTMAS AT YOUR VERY OWN PUB.

Beauforts Bar at the Plough & Harrow Hotel

Can be exclusively yours from 6 until 11pm

Absolutely Free, when having one of the following Buffets

FINGER BUFFET

£24.50 Per Person
Sandwich Selection
Cheeseburger Sliders
Local Birmingham Samosas
Freshly Baked Sausage Rolls
Breaded Chicken Goujons
Mini Quiche Selection
Cajun Fries

FORKED BUFFET

When something a little more substantial is required
£24.50 Per Person
Slow Braised Beef Chilli
Indonesian Seafood Curry
Southern Fried Chicken
Red Onion Coleslaw
Saffron Rice
Cajun Fries
Rolls and Flat Breads

Minimum 30 guests



Christmas 2025

Festive Celebrations

Christmas Party Menu

Kick Proceedings off with a complimentary Cocktail on Arrival
Enjoy your meal and then its Party Time
Disco – Karaoke – Fancy Dress Photo Parlor

Party Nights Dates					
Nov		Dec			
28 th		5 th	12 th	19 th	
29 th		6 th	13 th	20 th	

- £39.50 per person**
- Arrival Cocktail
★ ★ ★
- Starters
Smoked Salmon, Prawn and Avocado Tian, Baby Leaf Salad, Toasted Crostini GF
Deep-fried Breaded Brie, Cranberry Sauce, Dressed Leaves V
Spiced Butternut Squash Soup, Toasted Pumpkin Seeds, Warm Ciabatta V/VE/GF
★ ★ ★
- Mains
Pancetta Wrapped Breast of Chicken, Cumberland chipolata, apricot stuffing, Potato Gratin
Glazed Carrots, Wilted Greens, Chicken Gravy GF
Pan-fried Fillet of Seabass, Baby Spinach, Fine Beans, Potato Gratin, Roast Pepper Sauce GF
Beetroot and Sweet Potato Wellington, Mapel Glazed Carrots, Wilted Greens,
Potato Fondant, Vegan Gravy VE
★ ★ ★
- Desserts
Chocolate Chip Brownie, Dark Chocolate Sauce, Vanilla Ice-cream GF
Warm Apple Pie, Pouring Cream or Custard
Passion Fruit Cheesecake, Mango Sauce VE
★ ★ ★
Freshly Filtered Coffee and, Chocolate Mints

Festive Afternoon Tea

Our festive afternoon tea is the perfect way to finish off a day's Christmas shopping or just meet up with friends before Christmas. What's more if you book in for a Festive Afternoon Tea we'll let you park your car for free on the same day while you go and do your shopping.

Available from the 1st to the 22nd of December
12 - 4pm
£32.50 per person

- Glass of Prosecco or Mulled Wine
★ ★ ★
- Quartet of Finger Sandwiches
Chicken Breast & Cranberry
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
★ ★ ★
- Mini Rose Cheesecake
Chocolate & Orange Battenberg
Salted Caramel Eclair
Mini mince pies
★ ★ ★
- Selection of Teas
English Breakfast, Earl Grey, Green Tea, Fruit Tea
Additional glasses of prosecco or champagne
are available by the glass or bottle

Sunday Kids Afternoon Tea with Santa

Come and enjoy Afternoon Tea at the Plough and Harrow Hotel
Santa will be coming around the tables to say hello to the children & give them a small present. Bring your camera for that photo with Santa
(bookings must be made in advance with full payment)

7th, 14th and 21st December
Midday - 4pm



- Ham and Cheese sandwiches
Sausage Rolls
Mini Quiche
Scone, Jam and Cream
Chocolate Brownie
Vanilla & milk chocolate Slice
Tea or Soft Drink

Gluten free & vegan diets & allergies can be catered for when notified in advance.

Adult £20 – Children £13.50 including gift

Christmas Day Lunch

Take the stress out of Christmas. And let us have the responsibility for Christmas Lunch this year.
Join us from 12.00 for a glass of fizz before being brought through to your table.

£85 per adult
Children 12 and under £42.50

- Glass of Prosecco
★ ★ ★
- Plate of Scottish Smoked Salmon, Baby Caper & Dill Cream, Buttermilk Blinis (GF available)
Fillet of Beef Carpaccio, Rocket and Parmesan, Horseradish Cream
Glazed Ham Hock Terrine, Spiced Apple Chutney
Goats Cheese and Balsamic Onion Tart, Honey & Grain Mustard Dressing, Micro Leaves V
Wild Mushroom Velouté, Shaved Truffle and Croutes V
★ ★ ★
- Roast Breast of Norfolk Bronze, Apricot & Cranberry Stuffing,
Pigs in Blankets, Turkey Gravy
Sirloin of Dry Aged Beef served Pink, Yorkshire pudding & Roast Gravy
Roasted Beetroot and Sweet Potato Wellington, Glazed Brussels
and Chestnuts, Vegan gravy VE/V
Served with roast potatoes, seasonal vegetables and glazed Brussels with chestnuts
- Prosciutto Wrapped Cod Loin
Griddled Asparagus, Glazed Vegetables, Potato Gratin, Roast Pepper Sauce GF
★ ★ ★
- Christmas Banoffee Pie, toffee sauce, vanilla ice cream GF
Hot Apple Strudel, Custard, and Honeycomb Ice Cream
Passion Fruit Cheesecake, Mango Sauce VE
Traditional Christmas Pudding, Brandy Sauce, Fig & Ginger syrup
English Cheese Board,
Colston Basset Stilton, Somerset Brie and Montgomery Cheddar
Quince Jelly, Apple, Grapes Celery and Biscuits
★ ★ ★
Freshly Filtered Coffee and Chocolate Mince Pies