

*Happy
Christmas*



plough&harrow
HOTEL BIRMINGHAM



Private Christmas Parties

Celebrate the festive season your way with exclusive private hire at the Plough & Harrow Hotel. Whether you're planning a corporate Christmas party to reward your team or a special gathering with family and friends, our versatile event spaces provide the perfect setting for a memorable occasion.

Your Party, Your Way

Choose the date that suits you and select the ideal space for your celebration:

The Terrace Suite –
perfect for parties of up
to 100 guests

The Lucullean Suite –
ideal for more intimate events
of up to 30 guests

Beauforts Bar –
for informal gatherings
of up to 50 guests

Each offers a fully private environment, allowing you to create a truly personal and exclusive festive experience.

Flexible & Tailored to You

We understand that every celebration is different. That's why we offer:

- Tailored catering options to suit your budget and style
- A choice of dining formats, from festive buffets to traditional sit-down Christmas dinners
- Customisable menus to accommodate dietary requirements and preferences

Festive Food & Drink

Our on-site bars will be fully stocked throughout the festive season, with a range of drinks packages available to pre-book or purchase on the night—ensuring your guests can celebrate in style.

Exceptional Value

We are committed to offering **best available rates for private hire**, working with you to deliver an outstanding event that meets your budget without compromising on quality.

Make It a Night to Remember

Whether you're hosting colleagues, clients, or loved ones, our experienced team will help you plan every detail — so you can relax and enjoy the celebration

Contents:

	Page:
Private Christmas Parties	3
Christmas Party Night Menus	4
Party Night Drinks Packages	5
Beauforts Bar Private Parties	6
Festive Lunch Menu	7
Festive Afternoon Tea	8
The Conspirators	9
Christmas Day Lunch	10
Boxing Day Lunch	11
New Years Eve	12
New Years Day Brunch	14
Accommodation Bookings	15

Enquire now to secure your preferred date and start planning your perfect Christmas party.
Email sales@ploughandharrowhotel.co.uk with your details & we will get straight back to you with some options

Christmas Party Night Menu

The perfect way to celebrate with colleagues, friends and clients this Christmas. Celebrate the season in style with an unforgettable evening of great food, music and festive atmosphere.

Start your night with a festive cocktail on arrival, followed by a delicious three-course dinner before dancing the night away with our resident DJ.

Disco – Karaoke – Fancy Dress Photo Parlour

Party Night Dates:

November: 28th 29th

December 5th 6th 12th 13th 19th 20th

£34.50 per person

Enjoy a selection of Appetisers with your drinks as you mingle with friends and colleagues before being seated

Mains

Apricot & Thyme Stuffed Turkey Roulade Wrapped in Streaky Bacon
Brussels Sprouts Gratin, Honey Roast Carrots, Pigs in Blankets and Roast Potatoes
Turkey, Red Currant & Madeira Jus

Moroccan Style Vegan Roast
Glazed Carrots, Grilled Vegetables and Roast Potatoes
Vegan Gravy VE / GF

Desserts

Lemon Meringue Tart, Raspberry Sauce
Chocolate & Clementine Torte, Orange Coulis VE / GF

Peak dates sell out early – book now to secure your preferred date

Party Night Drinks Packages

Elevate your evening – have your drinks ready and waiting at your table.

Pre-order your drinks packages and enjoy a seamless, stress-free celebration.

The Celebration Package – £100

2 buckets of beer (10)
3 bottles of house wine

The Signature Package – £150

3 buckets of beer (15)
3 bottles of house wine
1 bottle prosecco

The Platinum Party Experience – £200

3 buckets of beer (15)
4 bottles of house wine
2 bottles prosecco

Just The Fizz – £85.50

4 bottles prosecco

Designated Drivers - £58.50

Margarita, Virgin Mojito, Blue Lagoon (6)
1 Bottle Non Alcoholic Spumante
Individual options also available.

Pre-order required to guarantee availability on the night.

Bookings & enquiries: sales@ploughandharrowhotel.co.uk

0121 454 4111





Private Parties - Beaufort's Bar

Your own private festive pub –
relaxed, social and exclusively yours.

Host your own private festive pub experience in Beaufort's Bar.

Enjoy exclusive use from 6pm–11pm & perfect for groups of 20–40 guests.

Buffet Options:

Finger Buffet:

Sandwich selection, sliders, samosas, sausage rolls, chicken goujons, fries

Fork Buffet:

Slow braised beef chilli, seafood curry, southern fried chicken, rice, salads

From £19.50 per person

Limited availability for private hire – early booking recommended.

Festive Lunch Menu

Gather together this Christmas and enjoy a
festive lunch filled with seasonal flavours and
good company.

7th to the 21st of December

£26.50 per person

Mains

Apricot & Thyme Stuffed Turkey Roulade Wrapped in Streaky Bacon

Brussels Sprouts Gratin, Honey Roast Carrots, Pigs in Blankets and

Roast Potatoes

Turkey, Red Currant & Madeira Sauce

Moroccan Style Vegan Roast

Glazed Carrots, Grilled Vegetables and Roast Potatoes

Vegan Gravy VE / GF

Desserts

Lemon Meringue Tart

Raspberry Sauce

Chocolate & Clementine Torte

Orange Coulis VE / GF

For bookings and enquiries:

sales@ploughandharrowhotel.co.uk | 0121 454 4111



Festive Afternoon Tea

A perfect festive pause – elegant, indulgent and effortlessly social.
Take a break from the Christmas rush with a festive afternoon tea

Available from the 1st to the 22nd of December
1pm - 4pm

£32.50 per person

Glass of Prosecco

Quartet of Finger Sandwiches

Turkey Breast & Apricot Stuffing

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

Chocolate & Orange Cheesecake

Irish Cream Torte - Red Velvet Slice

Mini Mince Pies

Christmas Cracker

Selection of Teas

English Breakfast, Earl Grey, Green Tea, Fruit Tea



For bookings and enquiries: sales@ploughandharrowhotel.co.uk | 0121 454 4111

The Conspirators - A Festive Immersive Dining Experience

Something completely different this Christmas – intrigue, deception and unforgettable entertainment.

Step into a world of secrets, strategy and suspicion with our exclusive Conspirators dining experience, inspired by the hit show The Traitors.

Perfect for groups looking for something beyond the traditional Christmas party, this immersive evening combines a three-course festive dinner with a live interactive experience.

Work together, form alliances, and uncover the conspirators... or keep your own secrets hidden.

Includes:

- Interactive immersive experience
- Three-course festive dinner
- Hosted evening entertainment

Arrive 7pm

£85 per person

**Limited to 30 guests per date –
early booking essential!**

9th, 16th and 23rd December

Menu

Smoked Salmon and Cream Cheese Roulade
Sweet Beetroot Pearls, Beetroot Glaze, Fresh Dill

or

Goats Cheese and Balsamic Onion Tart,
Honey & Grain Mustard Dressing, Micro Leaves V

Apricot & Thyme Stuffed Turkey Roulade
Wrapped in Streaky Bacon, with Pigs in Blankets

Turkey, Red Currant and Madeira Sauce

or

Moroccan Style Vegan Roast
Glazed Carrots, Grilled Vegetables and Roast Potatoes

Vegan Gravy VE / GF

Individual Lemon Meringue Tart
Caramelised Orange, Raspberry Sauce

or

Chocolate & Clementine Torte
Orange Coulis VE / GF

Freshly Filtered Coffee and Chocolate Mints

Christmas Day Lunch

A truly special Christmas Day – relax while we take care of everything.
Enjoy a traditional Christmas Day lunch with all the trimmings in a warm and welcoming setting.

£87.50 per adult - Children 12 and under £43.50

Menu

Smoked Salmon and Cream Cheese Roulade
Sweet Beetroot Pearls, Beetroot Glaze,
Fresh Dill

Fillet of Beef Carpaccio,
Rocket and Parmesan, Horseradish Cream

Confit & Smoked Duck Terrine
Scented with Prunes and Sloe Gin, Plum,
Fig & Apple Chutney

Goats Cheese and Balsamic Onion Tart,
Honey & Grain Mustard Dressing,
Micro Leaves V

Wild Mushroom Velouté,
Shaved Truffle and Croutes V

Apricot & Thyme Stuffed Turkey Roulade
Wrapped in Streaky Bacon,
with Pigs in Blankets
Turkey, Red Currant and Madeira Sauce

Roast Ribeye of Dry Aged Beef served
Pink, Yorkshire pudding & Roast Gravy

Roasted Beetroot and Sweet Potato
Wellington, Vegan gravy VE/V

*Served with Roast Potatoes, Brussels
Sprouts Gratin and Braised Red Cabbage*

Fillet of Salmon En Croute
Tenderstem Broccoli, Carrot Puree, Potato
Dauphinoise, Roast Pepper Sauce GF

Apple Tart Tatin
Calvados Sauce & Vanilla Ice-cream

Individual Lemon Meringue Tart
Caramelised Orange, Raspberry Sauce

Chocolate & Clementine Torte
Orange Coulis VE / GF

Traditional Christmas Pudding,
Brandy Sauce, Fig & Ginger syrup

Mince Pies

Boxing Day Lunch

Keep the festive celebrations going –
relaxed dining with family and friends.

2 Courses £28.50 – 3 Courses £35.50 per adult
Children 12 and under £14.50

Menu

Classic Prawn Cocktail
Atlantic Prawns, Shredded Iceberg,
Cocktail Sauce, Brown Bread

Smoked Duck Terrine
Plum, Fig & Apple Chutney, Toast

Goats Cheese and Balsamic Onion Tart,
Honey & Grain Mustard Dressing,
Micro Leaves V

Wild Mushroom Soup,
Cheese Croute V

Honey Roast Gammon
Mustard Glaze & Gravy

Roast Ribeye of Dry Aged Beef served Pink,
Yorkshire pudding & Roast Gravy

*Served with Roast Potatoes, Brussels
Sprouts Gratin and Braised Red Cabbage*

Fillet of Salmon en Croute
Tenderstem Broccoli, Carrot Puree, Potato
Dauphinoise, Roast Pepper Sauce

Moroccan Style Vegan Roast
Glazed Carrots, Grilled Vegetables and
Roast Potatoes
Vegan Gravy VE / GF

Apple Tart Tatin
Calvados Sauce & Vanilla Ice-cream

Individual Lemon Meringue Tart
Caramelised Orange, Raspberry Sauce

Chocolate & Clementine Torte
Orange Coulis VE / GF

Traditional Christmas Pudding,
Brandy Sauce, Fig & Ginger syrup

Christmas Day is extremely popular – early booking essential.

For bookings and enquiries: sales@ploughandharrowhotel.co.uk | 0121 454 4111

New Year's Eve Dinner Dance

End the year in style with an evening of elegance, dining and celebration.

Celebrate New Year's Eve with a five-course dinner, music and a vibrant party atmosphere.

Champagne reception, dinner, DJ, midnight toast

Carriages 1am.

£87.50 Dinner & Dance

Menu

Champagne and Canapes

Confit & Smoked Duck Terrine
Scented with Prunes and Sloe Gin
Plum, Fig & Apple Chutney GF

or

Smoked Salmon & Cream Cheese Roulade
Sweet Beetroot Pearls, Beetroot Glaze, Fresh Dill GF

Pink Champagne Sorbet

Fillet of Beef and Truffle Wellington
Rosemary Dauphinoise, Roast Shallot Puree,
Glazed Baby Carrots, Sauce Perigord

or

Iberico Ham wrapped Monkfish Fillet
Potato & Thyme Rosti, Fine Beans and Piquillo Pepper Sauce

Dark Chocolate Torte
white chocolate and pistachio ice-cream, black cherry
sauce

or

Apple Tart Tatin
Calvados Sauce, Vanilla Ice-cream

Selection of British Cheeses
Home-made Walnut Bread and Winter Ale Chutney

Coffee and Petit Fours

Champagne at Midnight

Vegan Menu

Champagne and Canapes

Mushroom and Walnut Stuffed Portobello
Raisin Puree, Toasted Pine Nuts, Frisee Salad
Maple & Dijon Dressing

Pink Champagne Sorbet

Beetroot and Sweet Potato Wellington
Rosemary Fondant, Roast Shallot Puree, Maple Glazed
Baby Carrots,
Truffle & Madeira Jus

Dark Chocolate and Clementine Torte
Vegan Ice Cream, Black Cherry Sauce

Vegan Cheese Board
Home-made Walnut Bread and Winter Ale Chutney

Coffee and Petit Fours

Champagne at Midnight

New Years Day Brunch

Enjoy a delicious New Year's Day brunch featuring all your favourites,
from classic breakfasts to indulgent brunch dishes

Served 11:30am to 1:30pm

Flat White **£3.50** – Americano **£3.50** – Espresso **£2.50** – Cappuccino **£3.75**

Tea Selection: English Breakfast, Earl Grey, Darjeeling, Camomile, Fruit Teas **£3.50**

Orange Juice **£2.50** – Litre Jug of Mimosa **£25** – Bottle of Prosecco **£25**

Bloody Mary **£8.50**

Traditional / Vegetarian Full English

Lincolnshire Sausages, Smoked Bacon, Mushrooms, Hash Browns Black Pudding, Beans, Your choice of Eggs, Toast **£14.50**

Classic Eggs Benedict

Toasted English Muffin, 2 Poached Eggs, Sauce Hollandaise, Smoked Bacon **£11.5**

Eggs Royale

Toasted English Muffin, Smoked Salmon, 2 Poached Eggs, Sauce Hollandaise **£12**

Smoked Salmon and Scrambled Eggs, Toasted Sourdough **£11.5**

Brioche French Toast, Fruit Compote, Greek Yoghurt **£11**

Smashed Avocado on Toasted Sourdough, Roasted Cherry Tomatoes, 2 Poached Eggs **£12**

Build your own Breakfast Bap / Sandwich

1 item **£4** – 2 items **£5** – 3 items **£6**

Sides: **£2 each**

Eggs, Sausage, Bacon, Mushrooms, Tomatoes, Hash Browns, Black Pudding, Baked Beans



Stay the Night.

Skip the Journey.

Relax in one of our comfortable, well-appointed bedrooms and
enjoy exclusive rates when you book direct.
No taxis. No late-night travel. Just a great night from start to finish.

Make your Christmas celebration effortless
Step from the dance floor straight into a relaxing overnight
stay and wake up refreshed the next morning.

Book Direct for the Best Rates

Email: reception@ploughandharrowhotel.co.uk

Online: www.ploughandharrowhotel.co.uk



plough&harrow
HOTEL BIRMINGHAM

135 Hagley Road, Birmingham B16 8LS

T: 0121 454 4111 E: Sales@ploughandharrowhotel.co.uk www.ploughandharrowhotel.co.uk



Facebook - PloughAndHarrowHotel



Instagram - ploughandharrow



Tiktok - ploughharrowbir