



Eat Drink Be merry

DELTA HOTELS BY MARRIOTT BREADSALL PRIORY
FESTIVE PACKAGES & PARTY NIGHTS
2025



Join us to Celebrate the Festive Season

Create unforgettable moments this Christmas at Delta Hotels by Marriott Breadsall Priory.
From cosy gatherings, to sparkling spectacles – let us take care of every detail.

Joiner Christmas Party Nights

Whether you are organising an event for yourself and a group of friends or a corporate Christmas party, our Joiner Party Nights are always evenings to remember.

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

PRICES

£69.95 pp

DEPOSIT

£10.00 pp. Balance due 31st October 2025

SAMPLE FESTIVE MENU

TO START

Pressing of confit chicken and apricot with apple cider chutney, toasted ciabatta
(C, G - gluten free alternative available)

Smoked mackerel, pickled fennel and cucumber, sourdough croûte
(F, M, G - gluten free alternative available)

Maple roasted root vegetable soup, crispy onions (VE)
(G - gluten free alternative available)

TO FOLLOW

Bacon wrapped turkey breast, sage, onion and cranberry stuffing, pigs in blanket, spiced red cabbage, Brussel sprouts, glazed root vegetables, duck fat roasties
(C, M, G - gluten free alternative available)

Slow braised blade of beef, glazed roots, horseradish mash, sauce bourguignon (GF)
(C, M)

Pan seared salmon, leeks, tartare hollandaise, wilted greens, crushed new potatoes (GF)
(F, E)

Squash, brie, beetroot chutney and truffle infused tart glazed winter vegetables, spiced red cabbage, tomato fondue (V) (GF)
(C, M)

TO FINISH

Traditional Christmas pudding, slow-cooked mulled berry compote, brandy sauce (V)
(E, S, M, G - vegan alternative available)

Salted caramel cheesecake, blueberry purée, macerated berries (VE) (GF)
(S)

Dark Valrhona chocolate delicate, boozy cherries, dark chocolate shavings, crème Chantilly
(E, S, M, SU, G)

(V) Vegetarian / (VE) Vegan / (GF) Gluten Free

*If you have a food allergy, intolerance, or coeliac disease - please speak to the staff about ingredients in your food and drink before you order. We request all guest to note that all food is prepared in an area where allergens are present.
C = Celery; G = Cereals containing Gluten; CR = Crustaceans; E = Eggs; F = Fish; L = Lupin; M = Milk; MO = Molluscs; MU = Mustard; N = Nuts; P = Peanuts; SS = Sesame Seeds; S = Soya; SU = Sulphites*

INCLUDES

Arrival drink

Three course festive menu with tea, coffee and mince pies

Table novelties and crackers

Dancing to our resident DJ until 12am

To discuss package details, or to check availability please contact our events team on 01332 836 000 or email breadsallpriority.events@deltahotels.com

SAMPLE FESTIVE MENU

TO START

Pressing of confit chicken and apricot with apple cider chutney,
toasted ciabatta
(C, G - gluten free alternative available)

Smoked mackerel, pickled fennel and cucumber, sourdough croûte
(F, M, G - gluten free alternative available)

Maple roasted root vegetable soup, crispy onions (VE)
(G - gluten free alternative available)

TO FOLLOW

Bacon wrapped turkey breast, sage, onion and cranberry stuffing,
pigs in blanket, spiced red cabbage, Brussel sprouts, glazed root vegetables,
duck fat roasties
(C, M, G - gluten free alternative available)

Slow braised blade of beef, glazed roots, horseradish mash,
sauce bourguignon (GF)
(C, M)

Pan seared salmon, leeks, tartare hollandaise, wilted greens,
crushed new potatoes (GF)
(F, E)

Squash, brie, beetroot chutney and truffle infused tart glazed winter vegetables,
spiced red cabbage, tomato fondue (V) (GF)
(C, M)

TO FINISH

Traditional Christmas pudding, slow-cooked mulled berry compote, brandy sauce (V)
(E, S, M, G - vegan alternative available)

Salted caramel cheesecake, blueberry purée, macerated berries (VE) (GF)
(S)

Dark Valrhona chocolate delicé, boozy cherries, dark chocolate shavings,
crème Chantilly
(E, S, M, SU, G)

(V) Vegetarian / (VE) Vegan / (GF) Gluten Free

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Private Party Nights

Celebrate the festive season with your family and friends at our Private Christmas Party Nights! Get into the festive spirit with a three-course meal and enjoy an evening of music and dancing. Get your group together and let us make it a memorable evening that everyone will remember!

Available from 28th November - 24th December

PRICES

Friday and Saturday £69.95 pp Thursday - Sunday £64.95 pp

DEPOSIT

£10.00 pp deposit at time of booking.
Remaining balance due by 31st October 2025.
Menu choices required four weeks prior to your party date.



Festive Private Dining



Gather your friends, family, or colleagues and celebrate the festive season with a delicious **Festive Lunch or Dinner** at Breadsall Priory. Enjoy a beautifully prepared, traditional meal in your private dining space, perfect for getting into the Christmas spirit. Whether it's a cosy catch-up or a special occasion, our festive dining experiences are the perfect way to indulge in great food and good company. So sit back, relax, and let us take care of everything while you soak up the festive cheer.

AVAILABLE 1ST – 24TH DECEMBER

Festive Lunches:

Two courses £29.95 pp

Three courses £34.95 pp

Festive Dinners:

Two courses £34.95 pp

Three courses £39.95 pp

(minimum numbers apply, private dining only)

To book please contact our events team on 01 332 836 000 or email [breadsalpriory.events@deltahotels.com](mailto:breadsallpriory.events@deltahotels.com)



Festive Sparkling Afternoon Tea



Celebrate the festive season in style with our **Festive Sparkling Afternoon Tea**.

Set in our charming, historic surroundings, you'll enjoy a delicious selection of seasonal treats, dainty finger sandwiches, warm homemade scones, and indulgent festive cakes.

All served with a glass of bubbly to add a little extra sparkle to your afternoon.

It's the perfect way to relax and catch up with friends and family during the most wonderful time of the year.

Book now and make this Christmas one to remember!

AVAILABLE 1ST – 24TH DECEMBER

£32.50 pp with a glass of Prosecco

£39.50 pp with a glass of Champagne

To book please contact our events team on 01 332 836 000 or email breadsallpriory.events@deltahotels.com



Festive Sunday Lunch

Make your Sunday extra special this festive season with a **Festive Sunday Lunch** at Breadsall Priory. Gather your loved ones and enjoy a delicious traditional roast with all the trimmings, served in a warm and welcoming setting. With a relaxed atmosphere, wonderful food, and plenty of festive spirit, it's the perfect way to celebrate the season. Sit back, savour every bite, and let us make your Sunday lunch a truly memorable occasion.

14th DECEMBER

Three course meal £34.95 pp

To book please contact our events team on 01 332 836 000 or email breadsallpriory.events@deltahotels.com



Christmas Day Lunch

Create cherished memories with us.

Let the team at Breadsall Priory take care of everything this Christmas allowing you to make the most of your quality time together.

Enjoy a traditional Christmas day lunch with all the trimmings in the pleasant surroundings of our elegant restaurant.

Relax with a glass of bubbly upon arrival followed by a choice of starter, a carvery-style main course served with traditional festive favourites and seasonal vegetables.

Followed by an array of desserts, tea, coffee and mince pies.

25th December
Sittings at 12pm, 1:15pm and 2:30pm

£125.00 pp per adult

£62.00 pp per child

SAMPLE MENU

TO START

Charcuterie boards

(E, C, SU, G)

Seafood display

(CR, F, C, M, G)

Selection of market salads, chutneys, relish, dressings and pickles

(M, C)

CARVERY AND BUFFET

Roast crown of turkey with traditional trimmings, poultry gravy (GF)

(G, C)

Oven baked sea trout with roast fennel wedge (GF)

(F)

Honey and mustard glazed whole gammon with sage-roast pineapple (GF)

(MU)

Roast striploin of beef with horseradish and Yorkshire pudding

(G – gluten free available)

Guinness lamb stew with winter vegetables (GF)

Pumpkin and sage tortellini with wild mushroom and onion dressing,

crispy fried sage and leek (V)

(E, S, M, G)

Crispy roasted potatoes, creamed mash, sea salt and rosemary baked new potatoes

(M)

Thyme and honey roasted root vegetables, cauliflower and broccoli cheese,

festive spiced cabbage *(M)*

TO FINISH

Dark chocolate tart (VE) (GF)

(E, S, M, G)

Warm Christmas pudding, brandy sauce (V)

(G, S, M – gluten free available)

Mini mince pies

(SU, M, G)

Mini cheesecake selection

(E, M, G)

Exotic fruit platter (VE) (GF)

Gingerbread and orange crème brûlée

(E, M)

Red berry Eton mess

(E, M)

Assorted fruit tartlets

(E, M, G)

Chocolate profiterole, vanilla cream

(E, M, G)

British artisan cheeses, chutneys, oatcakes and crackers

(C, M, G)

(V) Vegetarian / (VE) Vegan / (GF) Gluten Free

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A hotel room featuring a large bed with white linens, a brown sofa, and a window with a view of a golf course. The room has patterned wallpaper and two lamps.

Create Unforgettable Memories With Us This Season

Enhance your celebrations with a festive stay that's sure to leave a lasting impression. Perfect for couples, friends or families, explore our range of accommodation options.

£135 bed & breakfast single
£145 bed & breakfast double
(subject to availability)

Contact our team on 01332 836 000 to book.



BREADSALL PRIORY

COUNTRY CLUB

DELTA HOTELS BY MARRIOTT

Delta Hotels by Marriott Breadsall Priory
Moor Road, Morley, Derby, DE7 6DL
[breadsalpriory.events@deltahotels.com](mailto:breadsallpriory.events@deltahotels.com)