



**It's an** *'Odd'*  
**Christmas**

**ODDFELLOWS**

ON THE PARK | CHEADLE

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# Welcome to a whimsical Wonderland

Nestled within the enchanting embrace of nature, where history meets contemporary charm, Oddfellows on the Park invites you to a magical celebration like no other. As the snowflakes fall gently upon our picturesque estate, we are thrilled to invite you to a gateway to a season of merriment, wonder, and joy.



## Christmas day *lunch*

**No need to get the emergency chairs out this year!** Book the family in for a scrumptious Christmas Day lunch at Oddfellows On The Park. Relaxed, casual, informal - there is no dress code, its really up to you!

**We will spoil you** with our four course menu offering a delicious selection of dining delights, followed by coffee and mince pies for the perfect complement to your festive celebration.

**£125** Per Adult     **£59.50** Per Child  
(12 years & younger)

In the Galloping Major

**£110** Per Adult     **£52.00** Per Child  
(12 years & younger)

In the Parlor Suite **(Private)**

**£140** Per Adult     **£67.00** Per Child  
(12 years & younger)

in the Parlor Suite **(Private dining : Minimum numbers of 10 & Maximum numbers of 22)**

📅 Available booking times

Galloping major

**1pm-3pm** *Sitting 1*

**3.30pm-5.30pm** *Sitting 2*

Parlor Suite

**12.30pm-2.30pm** *Sitting 1*

**4.00pm-6.00pm** *Sitting 2*

(Tables are allocated for 2 hours)

Places must be pre-booked. To make a reservation, ☎ 0161 697 3066 or ✉ email [events@oddfellowsonthepark.com](mailto:events@oddfellowsonthepark.com)

**Celebrate** *christmas eve*  
**at Oddfellows**

with festive seasonal treats and a cosy atmosphere!

*Festive menu served in the Galloping Major*

**12.30pm-2.30pm** <sup>⌚</sup>

**£10.00** *deposit*

per person is required at time of booking.



# Christmas *day* menu

## *Amuse bouche*

Braised ox cheek bon bon , sticky bourbon glaze *or* charred corn fritter, smoked chipotle gel **(ve)**

## *To follow*

Berry Gin and tonic sorbet, dehydrated winter berries (ve)

## *Starters*

Cream of Jerusalem artichoke soup, crisp pancetta, chive oil **(gf, ve available)**  
King prawn shawarma, sumac Fattoush salad, chilli jam, sour cream, cumin flat bread  
Smoked Ham hock terrine, heritage piccalilli, sourdough, micro herbs  
Bruschetta of heirloom tomato, basil caviar, cashew cheese, black garlic aioli **(ve)**



## *Mains*

Locally sourced breast of turkey, duck fat roast potatoes, caraway carrots and parsnip, shredded sprouts, chestnut and pancetta stuffing, pig in blanket, pan gravy.

Pressing of braised local beef, laminated potatoes, chimichurri, sauté morels, burnt onion **(gf)**

Scottish salmon en crouete, wilted spinach, celeriac fondant, seasonal greens, roasted San Marzano tomato sauce

Cannelloni of quinoa, harissa and smoked aubergine, toasted almond, fine beans, balsamic peals, dukkha parsnip **(ve)**

## *Desserts*

Traditional Christmas pudding, xo brandy sauce, dehydrated red berries **(gf)**

Rich chocolate, pistachio and rum delice, pistachio shard, white chocolate ice cream

Vegan Yuzu and miso cheesecake, blood orange sorbet, citrus curd **(ve)**

Mrs Kirkham's Lancashire cheese, warm Eccles cake, grapes, celery, artisan biscuits

# Little *ones* at Christmas

## *Starters*

Cream of tomato soup, mini croutons  
Cornflake Chicken tenders, ketchup  
Hummus, crudites and flat bread

## *Mains*

Roast turkey with all roast vegetables and potatoes, pigs in blanket and gravy  
Cod goujons with fries and garden peas  
Wood fired pizza with either margarita or pepperoni

## *Desserts*

Warm chocolate brownie with vanilla ice cream  
Mixed ice cream sundae  
Salted caramel profiteroles





# Boxing *day* at Oddfellows

As the festivities draw to a close, celebrate Boxing Day at Oddfellows with a traditional Sunday roast and a cosy atmosphere!

*Sunday Roast menu served between*

**12.00pm-8.00pm** ⌚

*in the Galloping Major*

**£10.00** *deposit*

per person is required at time of booking.



## Option 1 The Sit Down Dinner

- Chiavari Chairs
- DJ
- Glass of prosecco on arrival
- Set 3 course festive menu
- Half a bottle of wine per person
- Christmas crackers and novelties

**£85.00** Per Person

Based on a minimum of 50 guests.

## Option 2 The Par-Tay!

- Chiavari Chairs
- DJ
- Glass of prosecco on arrival
- Canapés on arrival (3 bites per person)
- Light bites (2 items per person)
- Christmas crackers and novelties

**£55.00** Per Person

Based on a minimum of 70 guests.

## Option 3 The Fancy Little Lunch

- Glass of prosecco on arrival
- Set 3 course festive menu
- Half a bottle of wine per person
- Christmas crackers and novelties

**£50.00** Per Person

Based on a minimum of 10 guests.

## Option 4 The Fancy Little Dinner

- Glass of prosecco on arrival
- Canapés on arrival (3 bites per person)
- Light bites (2 items per person)
- Christmas crackers and novelties

**£85.00** Per Person

Based on a minimum of 10 guests.

Canapes can be added to your party:  
3 for £9.00 pp or 5 for £14.00pp

Light bites can be added to your party  
for £15.00pp

Festive afternoon tea is offered  
at £24.00 pp



# Christmas *private* lunch

## *Starters*

Seasonal squash and celeriac soup, chilli oil, cumin croutons **(ve)**

Terrine of chicken and smoked ham, black garlic leeks, heritage piccalilli, focaccia

Smoked cheddar and asparagus tart, caramelised beets, aged balsamic frisée

Roulade of prawn and smoked salmon, dill aioli, lump roe, cucumber pickle **(gf)**

## *Mains*

Roast breast of Lancashire turkey, duck fat roast potatoes, caraway carrot and parsnip, shredded sprouts, sage and onion stuffing, pig in blanket, pan gravy.

Slow braised feather blade of beef, horseradish mash, spiced red cabbage, tender stem broccoli **(gf)**

Grilled sea bass fillet, giant cous cous, smoked chorizo and bean caponata, foraged sea rosemary

Candied vegetable and spinach wellington, Parmenter potatoes, marmite jus **(ve)**

## *Desserts*

Christmas pudding, brandy sauce, dehydrated red berries **(gf)**

Apple tartlette tatin, cinnamon ice cream, apple syrup

Vegan cherry chocolate mousse, dark cherry compote, chocolate soil **(ve)**

Oddfellows sticky toffee pudding, salted caramel, vanilla pod ice cream



# Christmas *light* bites

Spiced turkey kofta sliders, cranberry slaw, spiced yoghurt

Spicy bratwurst hot dog, sauerkraut, Cumberland sauce

King prawn and chorizo skewer, manuka honey and piquillo pepper **(gf)**

Curried parsnip spring rolls, mango gel, pickled chilli **(ve)**

Bang bang cauliflower, salt and pepper fries, katsu curry sauce **(ve, gf)**

Salt beef 'tatty hash', pickled beetroot, homemade sourdough

# Christmas *canapes*

Sticky gochujang chilli pig in blanket's

Brie and mango money bag parcels, cranberry gel **(v)**

Smoked salmon and avocado bruschetta, chive oil

Jackfruit jerk bon bon, pineapple rum and ting salsa **(ve, gf)**

Whipped feta and mint tartlet, pomegranate molasses and maple

Red lentil and sun blushed tomato pate, focaccia, carrot cake chutney **(ve)**

# Private *dining* evening

## *Starters*

Classic French onion soup, beef consommé, aged parmesan, house made sour dough.

Baked fig and goats cheese parcels, roast pepper jam, mizuna leaf **(v)**

Pan seared British scallops, nduja risotto, lemon oil. **(gf)**

Smoked aubergine and tomato tarte tatin, dill pickle chutney, rosemary balsamic **(ve)**

## *Mains*

Roast breast of Lancashire turkey, duck fat fondant potato, Caraway parsnip and carrot, shredded sprouts, sage, pancetta and shallot stuffing, pig in blanket, pan gravy.

Pan fried venison, fried Jerusalem artichoke, sweet potato puree, seasonal greens, sloe gin jus.

Grilled fillet of hake, herb potato cake, burnt onion, salsify, beurre Blanc.

Cannelloni of quinoa, harissa and smoked aubergine, toasted almond, fine beans, balsamic peals, dukkha parsnip **(ve)**

## *Desserts*

Christmas pudding, xo brandy sauce, dehydrated red berries **(gf)**

Irish cream and chocolate torte, key lime sorbet, chocolate pencil

Vegan lemon tart, coconut ice cream, blueberry compote **(ve)**

Mrs Kirkham's Lancashire cheese, warm Eccles cake, house chutney



# Festive *afternoon* tea

## *Sandwiches*

Smoked salmon, dill sour cream, mini brioche

Butter roasted turkey breast, sage and onion stuffing aioli, farmhouse white

Roasted Quinoa, chickpea and corn, rosemary spiced salsa, wholemeal tortilla

Mrs Kirkham's Lancashire cheese, sun dried tomato chutney, crisp ciabatta

## *Scones*

Homemade cranberry warm scones, clotted cream, strawberry jam **(plain available)**

## *Sweet Treats*

Triple chocolate brownie baubles

Cherry and apricot fruit cake

Lemon and raspberry pannacotta

Snowflake cookie

**£24.00** *Per Person*







# Christmas *staycation*

Experience the magic of Christmas at Oddfellows on the Park with our enchanting Christmas Staycation Package. Nestled in the heart of the stunning Bruntwood Park, our luxurious hotel offers the perfect escape for a festive retreat.

## **Welcome Bottle of Prosecco**

Start your Christmas getaway in style with a complimentary bottle of Prosecco waiting for you upon arrival. Toast to the holiday season and the beginning of a memorable stay.

## **A Night in One of Our Cosy Rooms**

Relax and unwind in one of our beautifully appointed, cosy rooms. Each room is thoughtfully designed to provide you with the utmost comfort, ensuring a restful night's sleep.

## **A Delicious Breakfast**

Wake up to the aroma of a delectable breakfast served at our on-site restaurant. Enjoy a range of scrumptious options to fuel your day and kickstart your Christmas celebrations.

**£179.00** *Per night*

Available from 17th November to the 31st December. Subject to availability. T&Cs apply.





# Winter *warmer* on The Terrace

Savour the taste of a Yorkshire pudding wrap on our terrace. Indulge in this delightful treat while enjoying the outdoor ambiance. And don't forget to pamper your furry friend with a puppacino!

*Everyone is welcome!*



Every Sunday starting from Sunday 12th November



From 11am

## *Prices*



£12

Rostie Wrap



£6

Mulled Wine



£16

Wrap & mulled wine



£3

Kids hot choc



£1.50

Puppacino



£2

Dog treats

A photograph of a dining room with a large Christmas tree in the foreground. The tree is decorated with lights, ornaments, and bows. In the background, there is a dining table with chairs and a framed picture on the wall.

# Oddfellows *on the park*

**Bruntwood park | Cheadle | SK8 1HX**

☎ 0161 697 3077 ✉ [Events@oddfellowsonthepark.com](mailto:Events@oddfellowsonthepark.com)

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