

A festive Christmas scene featuring a champagne glass with a cork popping, a Christmas tree with lights, and pinecones.

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



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

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.

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

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

£85.00 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

£50.00 Per Person

Based on a minimum of 10 guests.

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



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





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.





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

Oddfellows *on the park*

Bruntwood park | Cheadle | SK8 1HX

☎ 0161 697 3077 ✉ Events@oddfellowsonthepark.com

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