



Castle Bromwich

HALL HOTEL



Christmas 2026



Welcome

Welcome to Christmas at Castle Bromwich Hall,

This Christmas, escape the rush and settle into the warmth of the season at Castle Bromwich Hall Hotel.

Surrounded by history, candlelit corners, and the charm of our historic grounds, we invite you to relax, unwind, and enjoy a truly traditional Christmas experience.

Whether you are joining us for a festive getaway, afternoon tea, or Christmas celebration with loved ones, our team looks forward to welcoming you throughout the festive season.

From Christmas Eve through to Boxing Day, every detail has been carefully prepared so you can simply enjoy good food, cosy surroundings, and time well spent together.

We look forward to welcoming you and sharing the Christmas season with you.



The Team at Castle Bromwich Hall Hotel

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JOIN US FOR A

Christmas PARTY

ACCOMMODATION FROM £85.00 B&B

£40 PER PERSON

10% OFF IF YOU BOOK BEFORE SEPTEMBER 30TH

Saturday 5th December

Friday 11th December

Saturday 19th December

(Additional dates may be available on request)

3 COURSE FESTIVE DINNER | DJ

CHRISTMAS PARTY MENU

If you have any dietary requirements or allergies, please make a member of staff aware

Starter

Winter Vegetable Soup with leek oil and light cream on top (V)

Chicken Liver Parfait with Cognac & Orange gel, dressed salad, toasted brioche, cornichons

Crispy Fish Cake with Spiced Prawns, sous vide pineapple, little gem and chilli oil

Pork Cheek with apple puree, cider jus, pickled apple and mustard gel

Main

Traditional Roast Turkey, pigs in blankets, Sage and onion stuffing, goose fat roast potatoes, honey-glazed carrots and parsnips, Brussels sprouts, braised cabbage and turkey gravy

Braised Beef with creamy mash, roasted carrots and parsnips, Brussels sprouts, braised cabbage, and red wine jus

Pan-Seared Salmon with crushed new potatoes, Tenderstem broccoli, capers and lemon beurre blanc

Moroccan Spice Grilled Vegetables and Onion Marmalade Roast with carrots, Tenderstem broccoli, braised cabbage, and vegetarian gravy (V)

Dessert

Traditional Christmas Pudding, Brandy sauce and clotted cream ice cream

CBHH Mess (Trio mess of dessert)

Warm Chocolate Brownie with Cointreau ganache, raspberry gel and vanilla ice cream



FESTIVE AFTERNOON TEA



Sandwiches

Turkey, Cranberry, and baby gem

Brie and Grape (v)

Coronation Chicken

Smoked Salmon and dill cream cheese

Scones, clotted cream and Strawberry jam

Plain **or** sultana scones (v)

Cakes

Mini chocolate yule log (v)

Gingerbread (v)

Vanilla and Berry choux bun (v)

Mini Mince Pie

Drinks

- Selection of speciality teas & coffee

Traditional afternoon tea - £24.95

Sparkling afternoon tea - £30.95

Served 12 pm - 4 pm

Monday - Sunday

Throughout December

**If you have any dietary requirements or allergies, please make a member of staff aware **

FESTIVE DINING

Starter

Winter Vegetable Soup with leek oil and light cream on top (V)

Chicken Liver Parfait with Cognac & Orange gel, dressed salad, toasted brioche, cornichons

Crispy Fish Cake with Spiced Prawns, sous vide pineapple, little gem and chilli oil

Pork Cheek with apple puree, cider jus, pickled apple and mustard gel

Main

Traditional Roast Turkey, pigs in blankets, Sage and onion stuffing, goose fat roast potatoes, honey-glazed carrots and parsnips, Brussels sprouts, braised cabbage and turkey gravy

Braised Beef with creamy mash, roasted carrots and parsnips, Brussels sprouts, braised cabbage, and red wine jus

Pan-Seared Salmon with crushed new potatoes, tenderstem broccoli, capers and lemon beurre blanc

Moroccan Spice Grilled Vegetables and Onion Marmalade Roast with carrots, Tenderstem broccoli, braised cabbage, and vegetarian gravy (V)

Dessert

Traditional Christmas pudding, Brandy sauce and clotted cream ice cream

CBHH Mess (Trio mess of dessert)

Warm Chocolate Brownie with Cointreau ganache, raspberry gel and vanilla ice cream

2 Course- £29.95

3 Course - £34.95

Available all week

12 pm - 9 pm

Throughout December

If you have any dietary requirements or allergies, please make a member of staff aware





CHRISTMAS DAY LUNCH

TIMINGS

12 PM - 4 PM

MAY YOUR DAYS SHINE BRIGHT WITH LOVE AND HAPPINESS
DURING THIS HOLIDAY SEASON.

CHRISTMAS DAY LUNCH
- £109PP

CHILDREN'S LUNCH
- £54.50PP



CHRISTMAS DAY MENU

If you have any dietary requirements or allergies, please make a member of staff aware

Starter

Chestnut and Celeriac Velouté Truffle Cream, crispy chestnut and chive oil (v)

Citrus-Cured Salmon and **Tiger Prawns**, avocado cream, Baby gem, cucumber ribbons, horseradish Marie Rose, salmon roe, lemon gel.

Duck Confit and **Caramelised Onion Terrine**, orange and cranberry gel, pomegranate pickled cherries, dressed watercress and toasted brioche

Lamb Sekuwa Croquette, Sichuan pepper yoghurt, Pomegranate gel, mint oil and jus

Main

Traditional Roast Turkey Supreme, with herb butter, Pigs in blankets, Sage and onion stuffing, goose fat roast potatoes, honey-glazed carrots and parsnips, Brussels sprouts, braised red cabbage and rich Turkey gravy

Beef Fillet Wellington, truffle and parmesan dauphinoise, honey-glazed heritage carrots, Tenderstem broccoli and red wine jus

Pan-Seared Halibut, crushed herb butter, new potato, braised baby leek, samphire, white wine, tarragon chervil, chives velouté, dill oil

Wild Mushroom, chestnut and truffle pie with butter mash, tender stem broccoli, honey-glazed carrots and rich mushroom thyme gravy (v)

Plate cleanser

Lemon Posset, clementine jelly dome, raspberry purée, Prosecco caviar

Dessert

Traditional Christmas Pudding, Brandy sauce and clotted cream ice cream

Pear and Almond Frangipane Tart, pear gel, caramel sauce, Vanilla ice cream

Orange and Vanilla Mousse with cinnamon sponge and Grand Marnier berries, orange gel and clementine sorbet

CHRISTMAS DAY LUNCH
- £109 PP

CHILDREN'S LUNCH
- £54.50 PP

DECEMBER 26

BOXING DAY

A time to share, care, and cherish

2 COURSES

£34.95

3 COURSE MENU

- £39.95 PP

12 PM - 3 PM



BOXING DAY MENU

If you have any dietary requirements or allergies, please make a member of staff aware

Starter

Roasted Parsnip and Honey Soup (V)

Smoked Salmon and Prawns Cocktail with Marie Rose, baby gem, lemon and avocado

Ham Hock Terrine with toasted sourdough, dressed watercress and piccalilli

Brie and Red Currant Filo Parcel with apple chutney, crostini and dressed mixed leaves (V)

Main course

Roast Turkey Crown with roasted root vegetables, goose fat roast potatoes, braised cabbage, Yorkshire pudding and turkey gravy

Pan-Seared Sea Bass, new potatoes, tenderstem broccoli, lemon beurre blanc and capers

Osso Buco (Slow cooked Lamb Shank) with creamy mash, roasted root vegetables, red wine jus

Wild Mushroom and Spinach Pithivier, roasted root vegetables, gravy, herb oil (V)

Dessert

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice cream

Christmas Pudding, with Brandy Sauce and Clotted Cream Ice Cream

Warm Chocolate Brownie with Chocolate Ganache and Vanilla Ice Cream

Ice Cream or Sorbet with a selection of Wafers and Fruits (V)

2 COURSES

£ 3 4 . 9 5 P P

3 COURSE

£ 3 9 . 9 5 P P

YOU ARE INVITED TO

NEW YEARS *Eve Party*

December 31 | at 6PM till 1AM

If you have any dietary requirements or allergies, please make a member of staff aware

DJ • BUFFET •
FIREWORKS

£72.00 Per Person

Let's Party!

Accommodation from £99.00

10% OFF IF YOU
BOOK BEFORE
SEPTEMBER
30TH



Christmas Package

2 NIGHTS PACKAGE

24th December and 25th December

£525

1-hour Jacuzzi and sauna Relaxation
2 Course Christmas Evening Dinner - **24th December**

Christmas Day Lunch - **25th December**
Light Sharing Platter - Christmas Dinner

Festive Breakfast

3 NIGHTS PACKAGE

24th December , 25th December and 26th December

£625

1-hour Jacuzzi and Sauna Relaxation
2 Course Christmas evening Dinner - **24th December**

Christmas Day Lunch - **25th December**
Light Sharing Platter - Christmas Dinner

Afternoon Tea - **26th December**

Festive Breakfast



FESTIVE BREAKS THROUGHOUT DECEMBER

JACUZZI & SAUNA STAY ESCAPE

1 Hour Jacuzzi and Sauna Experience, Accommodation,
and Full English Breakfast

£129.00 for 2 People

CLASSIC TEA ESCAPE

Afternoon Tea, 1 Hour Jacuzzi & Sauna Experience,
Accommodation and Full English Breakfast

£159.00 for 2 People

Upgrades available to a superior room



Castle Bromwich Hall Hotel

A Grade I-listed Jacobean Manor dating from the late 16th century, set within beautifully restored formal gardens on the edge of Birmingham.

76 Bedrooms & Suites

The Great Hall Restaurant

Lounge Bar with TV

Garden Restaurant and Private Dining

Corporate and Events spaces

24-hour Reception Area

Free Car Parking

Extensive Gardens and Grounds

Thai-inspired Wellness Centre





Castle Bromwich Hall Hotel



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