



The perfect 2021
Christmas

 Oaklands
Hall Hotel







It's beginning to look
a lot like

Christmas

Get into the festive spirit and join us for one of our themed Christmas Party Nights. This year starts off with simply the best tribute to the greatest boyband of recent years – the amazing “Take That Experience” and it does not stop there, we have 5star entertainment every night. Do you fancy the glitz and magic of “Movies to Musicals” or the perfect harmonies of the “Jersey Boys”. The ever popular Rocket Man never fails to create an extravaganza on the senses and to finish we have a boyband trio performing all the classics in close harmony, an authentic tribute through the decades and a fantastic stage presence to boot. Our jam packed Christmas Calendar has something for everyone. Our themed Christmas Party Nights are now even more exclusive and with enhanced VIP service levels we can promise a First Class Christmas!

Oaklands Hall Hotel

- Pg. 3 & 4 Christmas Party Nights
- Pg. 5 Christmas Party Night Menu
- Pg. 6 Overnight Packages
- Pg. 7 & 8 Christmas Party Night
Drinks Packages

The Comfy Duck

- Pg. 9 Festive Lunch Menu
- Pg. 10 & 11 Festive Afternoon Tea
- Pg. 12 & 13 Christmas Day Lunch

New Year's Eve

- Pg. 14 NYE at The Comfy Duck



CHRISTMAS PARTIES

All prices per person

Christmas at the Oaklands is always a festive, winter wonderland occasion and this year we aim to enhance that experience. Our focus is to create events that exceed the social distancing requirements to keep our staff and customers safe. We are lowering the Capacity of The Churchill Suite and increasing the space around the tables so individual parties can enjoy a festive ambience that is more personal. Our VIP service levels will be even more exclusive and the five star entertainment has been hand-picked to create a Christmas party atmosphere that is truly magical.

Christmas Parties

Friday 3rd December

Take That Experience £45

Exceptional vocals, energetic routines and slick harmonies. An amazing tribute to the UK's favourite boyband.

Saturday 4th December

Pink/Cher Tribute £38

Get the Party Started with M!zz Pink and Chersised, a fantastic tribute to Pink followed by The UK's no1 tribute to Cher, more rock chick than one show can handle; an incredible stage presence, complete precision vocals and authentic costumes, with all the hits that everyone knows and loves.

Friday 10th December

Movies To Musicals £45

The glamour and glitz of the blockbuster movies and the classic close harmonies of the musicals are all performed by west end artists, so you can be assured of a quality, authentic, first class performance.

Saturday 11th December

Rocket Man £42

A tribute to the sounds of Elton John and classic pop and rock. A beautiful baby grand piano to boot, just to add some extra winter wonderland to your Christmas celebrations.

Friday 17th December

The Jersey Boys £45

The ultimate falsetto sound of Frankie Valli and the four seasons. All the moves and all the sounds lovingly recreated by vocalists from London's West End.

Saturday 18th December

Through The Decades £45

Let the boys entertain you take you on a journey through the decades all in perfect harmony from the 60's to the latest hits from all your favourite boybands.

Please enquire regarding private parties (minimum numbers of 60)

CHRISTMAS PARTY NIGHTS MENU

This menu will also be available in The Comfy Duck throughout December

We take our food just as seriously as our Christmas Party Nights. Our ingredients are all fresh, seasonal and locally sourced from our trusty suppliers from in and around Lincolnshire. Whether you fancy traditional Roast Turkey with all of the trimmings, or something a little bit different, we have a dish to suit everyone.

V – Suitable for Vegetarians, GF – Gluten Free, CGF – Can be made Gluten Free

We also cater for Vegetarians, Vegans and Gluten Free dietary requirements. Please make us aware of any specific dietary requirements upon booking. If you suffer from any Food Allergies or Intolerances, Please speak to our staff about the ingredients in your meal, when taking your order.

COURSE ONE

Winter Vegetable Soup (V)(CGF)

With Herb Croutons.

Farmhouse Pâté (CGF)

With Red Onion Chutney & Balsamic Crostinis.

Classic Prawn Cocktail (CGF)

On Crisp Iceberg Lettuce, Marie Rose Sauce, Lemon Wedge & Buttered Brown Bread.

COURSE TWO

Traditional Roast Turkey (CGF)

With Pig in Blanket, Homemade Fruit Stuffing, Creamed & Roast Potato, Seasonal Vegetables & Roast Gravy.

Blade of Beef (GF)

Cooked in Pan Jus with Creamed & Roast Potato, Honey Roasted Roots, Seasonal Vegetables & Roast Gravy.

Poached Salmon Fillet (GF)

Served with Crushed New Potatoes, Seasonal Greens & a Caperberry Butter.

Broccoli & Goats Cheese Tart (V)(CGF)

with Caramelised Red Onion, Rocket & Seasonal Vegetables

COURSE THREE

Christmas Pudding (CGF) (V)

With Homemade Brandy Custard.

'It's Mine' Brownie (V)(GF)

Double Chocolate Orange Brownie with Cherry Foam & Chantilly Cream

Mixed Berry Cheesecake (V)(CGF)

With Fruit Coulis.

Cheese & Biscuits (V)(CGF)

A Selection of 3 Local Cheeses with Biscuits, Crackers, Celery, Grapes & Red Onion Chutney.

(£2.00 per person supplement)

COURSE FOUR

Stokes of Lincoln Tea or Coffee

With Mince Pies.

CHRISTMAS PARTY NIGHTS RESIDENTIAL PACKAGES

Kick off your dancing shoes and relax in the comfort of one of our individually designed bedrooms. Whether you're looking to snuggle up and dream of all things Christmas in one of our superbly comfortable beds and wake up to a delicious home-cooked breakfast the following morning, or to spend an evening in the luxury of our Junior Suite and take a hot bubble bath in our deep tub, we have bedrooms and suites to suit all. Rates included Bed & Breakfast, check-in after 2pm and check-out before 11am.

Standard Double	£70
Executive Room	£85
Feature Room	£95
Junior Suite	£159

BOOKING ENQUIRIES

To book your room, please call (01472) 872248 or email reception@oaklandshallhotel.co.uk. Be sure to book in advance and to inform us of the party or event that you would like to attend.





CHRISTMAS PARTY NIGHTS DRINKS PRE-ORDER

WINE & CHAMPAGNE

White

Colombard Ugni Blanc, Richelieu, France	£17.95
Sauvignon Blanc, Turi, Chile	£22.95
Pinot Grigio Pure, Veneto, Italy	£18.95
Chardonnay Freedom Cross, South Africa	£18.95
Chablis Philippe Testut, Burgundy	£30.95

Red

Grenache, Carignan, Merlot, Richelieu, France	£17.95
Shiraz Le Charme, France	£18.95
Merlot Turi, Chile	£22.95
Cabernet Sauvignon Monastler, France	£23.95
Rioja Vega Crianza, Spain	£26.95

Rose

Cinsault Blush, Richelieu, France	£17.95
Zinfandel Blush, Route 66 Boulevard, California	£19.95
Pinot Grigio Rose, Amori, Italy	£20.95

Champagne & Sparkling Wine

Prosecco Spumante Pure	£24.95
Il Fresco Prosecco Rose, Villa Sandi	£26.95
Gardet Brut Tradition, Chigny-les-Roses	£41.95

Laurent Perrier Brut, Tors-sur Marne	£53.95
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Wines are subject to a like for like change depending on supplier availability.

WINE OFFER

2 Bottles for £30
On our Specially Selected House Red, White or Rose Wines (Pleno, Spain)

BOTTLED WATER

Harrogate Still Water (750ml) £4.00
Harrogate Sparkling Water (750ml) £4.00

DRINKS PACKAGE ONE £70
Up to £20 Saving

20x Chilled Mixed Bottles.

Choose maximum of 3 types from:

Carlsberg
Budweiser
Peroni
Rekorderlig
Blue WKD
Hooch

DRINKS PACKAGE TWO £80
Up to £25 Saving

4 Bottles of Specially Selected House Red, White or Rose Wines (Pleno, Spain)

Plus 10x Chilled Mixed Bottles.
Choose maximum of 3 types from:
Carlsberg
Budweiser
Peroni
Rekorderlig
Blue WKD
Hooch

DRINKS PACKAGE THREE £95
Up to £30 Saving

3x Bottles of Prosecco Spumante Pure or Villa Sandi Rose Prosecco

Plus 10x Chilled Mixed Bottles.
Choose maximum of 3 types from:
Carlsberg
Budweiser
Peroni
Rekorderlig
Blue WKD
Hooch

Non-alcoholic options available

T&C's All drinks pre-orders must be paid for when the order is placed. Your pre-ordered drinks will be at your table ready for arrival. These prices only apply for pre-orders for our Christmas Party Nights in our Churchill and Garden Rooms.

We are serving Christmas Lunches here in The Comfy Duck, Monday – Sunday throughout December from 12pm – 2.30pm. Our delicious festive lunches are made using the best locally sourced ingredients, and cooked by our team of award-winning chefs, making for the best winter treat.

£24.95 per person, Pre-order for parties of 8 or more.

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FESTIVE LUNCH

COURSE ONE

Winter Vegetable Soup (V)(CGF)
With Herb Croutons.

Farmhouse Pâté (CGF)
With Red Onion Chutney & Balsamic Crostinis.

Classic Prawn Cocktail (CGF)
On Crisp Iceberg Lettuce, Marie Rose Sauce, Lemon Wedge & Buttered Brown Bread.

COURSE TWO

Traditional Roast Turkey (CGF)
With Pig in Blanket, Homemade Fruit Stuffing, Creamed & Roast Potato, Seasonal Vegetables & Roast Gravy.

Blade of Beef (GF)
Cooked in Pan Jus with Creamed & Roast Potato, Honey Roasted Roots, Seasonal Vegetables & Roast Gravy.

Poached Salmon Fillet (GF)
Served with Crushed New Potatoes, Seasonal Greens & a Caperberry Butter.

Broccoli & Goats Cheese Tart (V)(CGF)
with Caramelised Red Onion, Rocket & Seasonal Vegetables

COURSE THREE

Christmas Pudding (CGF) (V)
With Homemade Brandy Custard.

'It's Mine' Brownie (V)(GF)
Double Chocolate Orange Brownie with Cherry Foam & Chantilly Cream

Mixed Berry Cheesecake (V)(CGF)
With Fruit Coulis.

Cheese & Biscuits (V)(CGF)
A Selection of 3 Local Cheeses with Biscuits, Crackers, Celery, Grapes & Red Onion Chutney.
(£2.00 per person supplement)

COURSE FOUR

Stokes of Lincoln Tea or Coffee
With Mince Pies.



FESTIVE AFTERNOON TEA

£19.95 for Adults & £11.95 for Children. Including a Glass of Christmas Fizz or a Soft Drink.

Here at The Comfy Duck, we take the tradition of Afternoon Tea very seriously. Packed full of nostalgic wintery flavours and a few modern twists, sit back, relax and enjoy Grimsby's most fabulous Winter Afternoon Tea in the comfort of our restaurant, next to our roaring open fire and views over the garden.

Served with a choice of Unlimited Stokes of Lincoln freshly brewed Tea or Coffee

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29th November – 23rd December (excluding Sundays)

FESTIVE AFTERNOON TEA

Mini Winter Vegetable Soup (V)(GF)
Turkey & Cranberry Finger Sandwich (V)(CGF)
Homemade 'Pig in Blanket' Sausage Roll
Deep Fried Brie with Cranberry Sauce (V)(CGF)

Mini Mince Pie with Brandy Cream (V)
Festive Flavoured Macaron (V)(GF)
Mulled Wine Panna Cotta (V)(GF)
Homemade Shortbread Christmas Tree (V)
Chocolate Orange Brownie (V)(GF)



Served with a choice of Unlimited Stokes of Lincoln freshly brewed Tea or Coffee.

CHRISTMAS DAY LUNCH

Adults £74.95
Under 11s £39.95
Under 2s Free

Spend Christmas Day Lunch in the surroundings of our magical countryside hotel and restaurant, with fairy lights hung from our forest of trees, hundreds of baubles and candy canes decorating our restaurant, and garlands draped over our roaring fire and winding up our grand stair case. Indulge in a sumptuous five course traditional Christmas Day Lunch with all of the luxuries and trimmings and a few seasonal twists, with the hope that Santa Claus might fly in for a visit with a present for the children too.

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COURSE ONE

Chef's Selection of Seasonal Canapés (CGF)

COURSE TWO

Smoked Haddock Chowder (GF*)
With Poached Egg & Mini Homemade Loaf.

Home Cured Smoked Salmon (GF)
With Textures of Beetroot & Horseradish Cream.

Farmhouse Pâté (CGF)
With Red Onion Chutney & Balsamic Crostinis.

Trio of Melon (V)(GF)
Mulled Wine Infused Watermelon, Galia Quenelles & Fanned Honeydew with a Fruit Coulis.

COURSE THREE

Roast Breast & Leg of Turkey (CGF)
With Pig in Blanket, Homemade Fruit Stuffing, Creamed & Roast Potato, Seasonal Vegetables & Roast Gravy.

28 Day Aged Roast Sirloin of Beef (CGF)
With Homemade Yorkshire Pudding, Creamed & Roast Potato, Pickled Red Cabbage, Seasonal Vegetables & Roast Gravy.

Luxury Fish Pie (GF)
with Seasonal Vegetables.

Wild Mushroom Risotto (V)(GF)
Topped with a Breadcrumbs Flat Cap Stuffed with Cote Hill Blue.

All Served with Roast Potatoes, Creamed Potatoes, & Seasonal Vegetables

COURSE FOUR

Homemade Christmas Pudding (V)(CGF)
With Asian Spices, Cointreau Soaked Fruits, Brandy Soaked Nuts & Homemade Brandy Custard.

Homemade Tiramisu (V)
With Homemade Shortbread and a White Chocolate Tuile.

Glazed Lemon Tart (V)(CGF)
With Raspberry Sorbet & Raspberry Gel.

Cheese & Biscuits (V)(CGF)
A Selection of 4 Local Cheeses with Biscuits, Crackers, Celery, Grapes & Red Onion Chutney.

COURSE FIVE

Stokes of Lincoln Tea or Coffee
With Homemade Petit Fours & Mince Pies.



NEW YEAR'S EVE AT THE COMFY DUCK

5pm – 9.30pm
The Comfy Duck
6 Course
£45pp

Spend New Year's Eve with us here at The Comfy Duck and indulge in a delicious six course menu, with a glass of Champagne on arrival and live music from our resident lounge singer.

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COURSE ONE

Canapés & Champagne (CGF)
Kick off the evening in style with Chef's Selection of Canapés & a Glass of our Specially Selected Gardet Champagne.

COURSE TWO

Pan Fried Scallops (GF)
With Salsify, Truffle Foam & Chorizo Oil.

Avocado & Crab Meat Salad (GF)
With Cured Mackerel & Pickled Cucumber.

Chicken & Ham Hock Terrine (CGF)
With Piccalilli & Toasted Brioche.

Panéed Duck Egg (V)(CGF)
With Marinated Charred Vegetables & Balsamic Dressing.

COURSE THREE

Slow Cooked Lamb Shank (CGF)
With Garlic & Rosemary Mash, Roasted Vegetables & Redcurrant Jus.

28 Day Aged Roast Sirloin of Beef (CGF)
With Homemade Yorkshire Pudding, Creamed & Roast Potato, Pickled Red Cabbage, Seasonal Vegetables & Roast Gravy.

Pan Fried Sea Bass (GF)
Simply Grilled and Served with Crushed New Potatoes & Wilted Greens with a Lemon & Caper Berry Butter.

Wild Mushroom Tortellini (V)
With Pickled Vegetables, Truffle Foam & a Parmesan Tuile.

COURSE FOUR

Chef's Trio of Sharing Desserts (V)
Chocolate & Salted Caramel Tart, Vanilla Panna Cotta & Mango Compôte and Pear Tarte Tatin with Vanilla Pod Ice Cream.

COURSE FIVE

Sharing Funky Cheese Platter (V)(CGF)
A Selection of 4 Weird & Wonderful Cheeses with Biscuits, Crackers, Sourdough, Celery, Grapes & Apple Curd.

COURSE SIX

Stokes of Lincoln Tea or Coffee
With Homemade Petit Fours.



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