



MOUNT PLEASANT HOTEL

Merry
Christmas

Festive Lunches throughout December

Celebrate the Christmas season in style by joining us in the Brasserie Artisan for a delicious festive lunch with friends, family, or work colleagues.

Available from Tuesday 26th November to Tuesday 31st December,
Monday – Saturday, between 12noon – 6pm

STARTERS

- Roasted Winter Vegetable Soup with Olive Oil & Sea Salt Focaccia (V)
- Honey Glazed Ham Hock Pressing with Piccalilli, Wild Rocket Salad & Sourdough Toast
- Scottish Smoked Salmon served with Horseradish & Caper Dressing, Lemon Oil & Wholemeal Soda Bread
- Seasonal Sweet Melon with Poached Apples, Blackcurrant Sorbet, Clementine & Mint Syrup (VE)

MAIN COURSE

- Traditional Roast Turkey Breast, Sage & Onion Stuffing, Chipolata, Roast Potatoes, Seasonal Vegetables & Rich Turkey Gravy
- Pan Fried Sea Bass, Potato Gratin, Buttered Curly Kale, Crayfish & Parmesan Cream Sauce
- Slow Cooked Shoulder of Lamb, Roast Garlic Mashed Potato, Creamed Savoy Cabbage & Red Wine Sauce
- Roasted Butternut Squash, Quinoa & Pumpkin Seed Tart with Arrabiata Sauce (VE)

DESSERTS

- Christmas Pudding with Mulled Plums & a Rich Brandy Sauce (V)
- Black Forest Chocolate Pudding with Dark Chocolate Sauce & Vanilla Ice Cream (V)
- Baked Cheesecake with Lemon Curd, Blueberry Compote & Crushed Meringue (V)
- Dark Chocolate Delice with Spiced Oranges, Salted Caramel Sauce & Clotted Cream (V)
- Artisan Cheese Board with Plum Membrillo, Grapes & Savoury Crackers (V)

COFFEE & MINI MINCE PIES

Please make your reservation for the Brasserie Artisan to guarantee availability. For groups of 10 guests or more a £10.00 deposit per guest is required to secure your date, then menu pre-orders and full payment is due one month before your meal.

Our full menu, Table D'Hote dinner menu and Festive Sunday Lunch menu is also available throughout December. Private dining is also available with this menu, please contact our events team to plan your event.

2 courses - £29.95 per person

3 courses - £36.95 per person

(Coffee & Mini Mince Pies included for both courses)



Festive Afternoon Tea

What could be nicer than sharing a Festive Afternoon Tea with family and friends? Join us in the Brasserie Artisan and enjoy a selection of Open Sandwiches and Homemade Cakes.

Available Monday – Saturday between 12noon – 6pm
and Sundays 4pm – 6pm

SELECTION OF FINGER SANDWICHES

- Roast Turkey, Sage Stuffing & Cranberry
- Honey Roast Ham & Red Onion Chutney
- Egg Mayonnaise & Cucumber
- Smoked Salmon & Dill Cream Cheese

SCONES & CAKES

- Dark Chocolate Brownie
- Blueberry Crumble Cheesecake
- Christmas Fruit Cake
- Champagne & Raspberry Posset
- Salted Caramel Tart
- Homemade Fruit Scone with Preserves and Clotted Cream

FRESHLY BREWED TEA OR COFFEE

Festive Afternoon Tea with a Christmas Cracker - £21.95 per person

Add a Glass of Prosecco - £28.95

Add a Glass of Champagne - £31.95

Bookings for groups of 10 guests or more require full payment at the time of booking.

Christmas Fayre

IN AID OF WESTON PARK CANCER CHARITY



SUNDAY 24TH NOVEMBER & MONDAY 25TH NOVEMBER

Join us for our annual Christmas Fayre and help us raise valuable funds for the Weston Park Cancer Charity.

There really is something for everyone, with an array of over 50 stalls featuring homemade Christmas crafts, gifts, clothing & food we're sure you'll leave feeling full of festive cheer.

Open from 10:30 - 4pm both days

There is no admission charge for this event, so bring along your friends, family and loved ones for a joyful day!

Reservations for lunch are recommended in advance. Free Car Parking.

Gift Vouchers

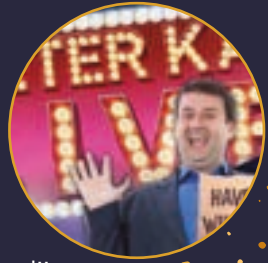
TREATING SOMEONE SPECIAL OR JUST TREATING YOURSELF....

Get it right every time with a gift voucher from the Mount Pleasant Hotel.

Available from the Hotel Reception or online from:

www.mountpleasant.co.uk/offers/giftvouchers

Peter Kay Comedy Night



Join us for a fantastic night of comedy, Featuring UK's No.1 Peter Kay Tribute Act - Lee Lard!! Including a Premium Steak Pie & Pea Supper and Disco until Midnight.

WEDNESDAY 18TH & SUNDAY 22ND DECEMBER

Only £29.95 per person

Bar Open | from 7pm Pie & Peas | 8pm Bar Closes | 11.30pm Event Finishes | 12am

Full payment is required at time of booking.

Private Christmas Parties

We can offer a range of function rooms for Christmas parties for 40 -200 guests throughout November, December and even January if required!

£36.95 per person | 2-Course Hot Buffet or Pie & Pea Supper with Desserts

£44.95 per person | 3-Course Christmas Party Menu

You can book a private party for your office, club or group and dance the night away in your own private suite.

Our parties include: Function Room Hire, DJ & Disco, Private Bar Facilities & Christmas Novelties

Optional extras of Photobooths, Venue Dressing, Drinks Packages, Balloons plus much more can also be added for extra Christmas sparkle.

(Minimum numbers apply to peak dates)



Festive Tribute & Theme Nights

£44.95 per person

Including our Christmas Party Night Menu, Show & Disco

Bar Open | from 7pm Dinner | 8pm

Bar Closes | 12am Event Finishes | 12.30am

SATURDAY 23RD NOVEMBER

Frankie Valli & The Four Seasons

The Ragdolls will take you on a musical journey through the sounds of one of the most successful bands of all time. Performing classic songs such as 'Sherry', 'Walk Like a Man', 'Oh What a Night', 'Oh Carol', 'Teenager in Love' and many more, they will fill your night with enjoyment. With slick choreography and the recognisable falsetto, this really sets the scene for a great night.

THURSDAY 5TH DECEMBER

ABBA

Calling all 'Dancing Queens', this is the night to say 'Thank you for the Music!' Let the fabulous Bjorn Legacy take you on a musical journey back to those heady pop-tastic disco days when ABBA ruled the dance floor. With hits including The Winner Takes It All, Mamma Mia, S.O.S, Fernando, Take a Chance on Me, Knowing Me Knowing You, Waterloo plus many more...



THURSDAY 12TH DECEMBER

80's v 90's Tribute Night

Two fabulous decades of music but only one can win! Our Poptastic tribute act 'We love the 80's & 90's' will take you on a journey through two iconic decades of feel-good dance floor filling pop anthems. So, dig out your Shell Suit or Pink Leg Warmers and get ready to vote.

SUNDAY 15TH DECEMBER

Murder Mystery Evening

Mistletoe Murders - It's 1979 and the sleepy town of Mistletoe is about to wake up, as Chillingham College is to hold a Christmas Reunion Party for their class of '69. Is there a feeling of fun and excitement in the air or will old grudges and rivalries spark off an explosive atmosphere? Could well kept dark secrets be revealed with dire consequences, or are hatchets about to be finally buried? Come dressed in your finest sixties or seventies gear and all will be revealed.

THURSDAY 19TH DECEMBER

Soul & Motown Night

Take a journey back in time to celebrate all things Motown with a spectacular evening of live music. Let the Chris Q and the Soul Sensations band entertain you with the classic sounds of Motown, Soul and beyond.

Christmas Party Night's Menu

STARTERS

- Roasted Winter Vegetable Soup (V)
- Smoked Salmon & Prawn Ballotine, Marie Rose Sauce & Mixed Leaf Salad
- Honey Glazed Ham Hock Pressing, Piccalilli, Wild Rocket Salad & Sourdough Toast
- Sweet Seasonal Melon with Poached Apples, Blackcurrant Sorbet, Clementine & Mint Syrup (VE)

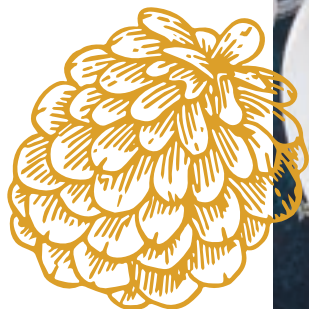
MAIN COURSE

- Traditional Roast Turkey, Sage & Onion Stuffing, Pigs in Blankets, Roast Potatoes & Roast Turkey Gravy
- Fillet of Sea Bass, Potato Gratin & Parmesan Cream Sauce
- Roasted Butternut Squash, Quinoa & Pumpkin Seed Tart, Arrabiata Sauce (VE)

DESSERTS

- Christmas Pudding, Mulled Plums & Brandy Sauce
- Chocolate Truffle Brownie Torte, Spiced Oranges, Salted Caramel Sauce (VE)
- Baked Cheesecake, Blueberry Compote & Crushed Meringue

COFFEE & MINI MINCE PIES



Christmas Party Nights

Join us on Friday and Saturday nights for one of our fabulous traditional Christmas party nights.

£46.95 per person | 3-Course Festive Meal & Disco

Bar Open | from 7pm Dinner | 8pm

Bar Closes | 12am Event Finishes | 12.30am

FRIDAY 29TH NOVEMBER & SATURDAY 30TH NOVEMBER

FRIDAY 6TH DECEMBER & SATURDAY 7TH DECEMBER

FRIDAY 13TH DECEMBER & SATURDAY 14TH DECEMBER

FRIDAY 20TH DECEMBER

Groups of less than 10 will be on a sharing table.

£10.00 Per Person Deposit required at the time of booking.

Full balance, drinks orders & menu pre-order required 4 weeks before the event.

Party Night Drinks Package

Pre-order your table drinks in advance, and they will be on your table as you are seated for dinner.

Bronze Baubles

ONLY £100

- 2 Buckets of Beer (10 Bottles)
- 2 Bottles of House Wine (Red/White/Rose)
- 1 Bottle of Prosecco

Glorious Gold

ONLY £200

- 3 Buckets of Beer (15 Bottles)
- 3 Bottles of House Wine (Red/White/Rose)
- 3 Bottles of Prosecco

Sparkling Silver

ONLY £150

- 2 Buckets of Beer (10 Bottles)
- 3 Bottles of House Wine (Red/White/Rose)
- 2 Bottles of Prosecco

Individual Drinks

- Bucket of 5 Beers - £19.95
- House Wine - £21.95 per Bottle
- Prosecco - £29.95 per Bottle
- Large Mineral Water - £3.95

Our full wine list is also available to pre-order from.

Payments must be made in full a minimum of 7 days before your party night to guarantee availability.



Christmas Party Accommodation Rates

If you are holding your Christmas Event at Mount Pleasant Hotel, you will be entitled to take advantage of our preferential Christmas rates.

To book your room, simply call the hotel on **01302 868 696** and quote that you are attending a Christmas Party. You will then be offered discounted room rates.

SUNDAY - THURSDAY

- Standard Double | £99 Bed & Breakfast
- Executive Double | £119 Bed & Breakfast
- Junior Suite | £139 Bed & Breakfast

FRIDAY & SATURDAY

- Standard Double | £109 Bed & Breakfast
- Executive Double | £129 Bed & Breakfast
- Junior Suite | £149 Bed & Breakfast

Rooms are fully payable at the time of booking and this payment is non-refundable and non-transferable less than four weeks prior to arrival. All rates are subject to availability.

Christmas Day Lunch

Enjoy a truly magical Christmas Day with your family and friends in the wonderful, relaxing setting of the Brasserie Artisan. Let us do the hard work whilst you enjoy a glass of Champagne on arrival, then unwind and indulge with a delicious 4-course traditional Christmas Day lunch followed by Coffee. Includes Christmas Crackers, Novelties, and a Gift for children.

£135.00 per adult | £85.00 per child (under 12's)

STARTERS

- Roast Parsnip & Thyme Soup, Honey & Truffle Oil (V)
- Smoked Salmon & Crayfish Ballotine, Avocado Pate, Mango Dressing & Watercress Oil
- Wild Duck & Corn Fed Chicken Pressing, Pickled Baby Vegetables, Tarragon & Grain Mustard Dressing & Sourdough Toast
- Sweet Seasonal Melon, Elderflower, Lime, Grape & Basil Salad (VE/GF)

INTERMEDIATE

- Lemon Sorbet

MAIN COURSE

- Bronze Breasted Free Range Turkey, Apricot & Cranberry Stuffing, Traditional Trimmings, Goose Fat Roast Potatoes & Turkey Gravy
- Pan Seared Wild Sea Bass, Puy Lentil, Wild Mushroom Fricassee, King Scallop & Crayfish Sauce
- Roast Duck Breast, Chestnut & Duck Leg Croquette, Potato Gratin, Smoked Pancetta & Maple Jus
- Honey Roasted Butternut Squash & Sage Pithivier, Tomato & Chili Arrabbiata Sauce (V)

DESSERTS

- Tasting Plate of Mount Pleasant Desserts
- Artisan Cheese Board, Plum Membrillo, Grapes & Savoury Crackers
- Christmas Pudding, Mulled Plum & Cranberry Compote & Brandy Sauce

COFFEE & MINI MINCE PIES



Boxing Day Lunch

Boxing Day is a time for family and friends to enjoy the festive season and relax in beautiful surroundings. Why not enjoy a delicious 3-course lunch followed by coffee in the Brasserie Artisan.

£55.00 per adult | £32.50 per child (under 12's)

STARTERS

- Roast Parsnip & Thyme Soup, Honey & Truffle Oil (V)
- Gin-Infused Smoked Salmon, Pickled Cucumber & Apple Salad finished with Horseradish Cream
- Confit Chicken & Herb Terrine, Port & Beetroot Relish & Warm Sourdough
- Sweet Seasonal Melon, Elderflower Syrup, Grape & Basil Salad & Lime Sorbet (VE/GF)

MAIN COURSE

- Roast Yorkshire Beef, Yorkshire Pudding & Roast Gravy
- Slow Cooked Shoulder of Lamb, Truffle Dauphinoise Potatoes, Creamed Savoy & Rosemary Sauce
- Seared Cod Fillet, Wild Mushroom, Leek & Lentil Fricassee & Sun-Dried Tomato Crème Fraiche (GF)
- Sweet Potato & Red Onion Tart, Wilted Baby Spinach & Pumpkin Seed Pesto (VE)

DESSERTS

- Baked Mascarpone Cheesecake, Winter Fruits & Clotted Cream
- Sticky Ginger & Treacle Pudding, Vanilla Ice Cream
- Dark Chocolate Tart, Toasted Hazelnuts & Coffee Caramel Sauce
- Artisan Cheese Board, Plum Membrillo, Grapes & Savoury Crackers

COFFEE & MINI MINCE PIES



New Year's Eve Dinner Dance

Standard Bedrooms | **From £208.00 per person**

(Upgrades to Executives, Junior Suites and Spa Suites are available. Single room supplement £50.00)

Package without Accommodation | **£125.00 per person**

(Over 18's only)

- Arrive anytime from 3pm to check-in to your room and get ready at your leisure.
- Join us in the Captains Bar with the Bowker's from 7.00pm for a Sparkling Champagne & Canapé reception.
- Sit down in the Brasserie Artisan at 8pm and enjoy a delicious 5-course meal accompanied by live music.
- After dinner, dance the night away until the New Year countdown.
- Sing Auld Lang Syne before heading outside for a fantastic firework display. *(subject to weather conditions)*
- Bacon Sandwiches will be served after 12.30am.
- Bar and music until 1am, with dancing in the Restaurant. Then head up to your luxurious bedroom for a fantastic night's sleep.
- Finish your stay with a tasty breakfast on New Year's Day, to set you up for your journey home.

DRESS CODE

Black Tie, Lounge Suits, Evening Dresses



Menu

Crayfish Ballotine with Smoked Salmon & Prawn Cocktail
with a Bloody Mary Dressing*

Haggis, Neeps & Tatties
Finest Scotch Whiskey Dressing*

Lemon Sorbet

Yorkshire Fillet of Beef Wellington*
Truffle Dauphinoise, Winter Vegetables, Port, Red Wine & Thyme Jus

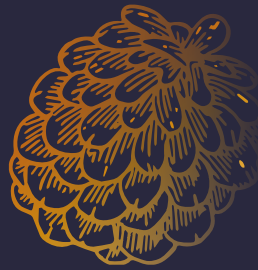
Assiette of Mount Pleasant Desserts

Coffee and Petit Fours

**Vegetarian alternative available, please advise at the time of booking.*



Roaring 20's New Year's Eve Ball



Standard Bedrooms | **From £198.00 per person**

(Upgrades to Executives, Junior Suites and Spa Suites are available. Single room supplement £50.00)

Package without Accommodation | **£115.00 per person**

(Over 18's only)

- Arrive anytime from 3pm to check-in to your room and get ready at your leisure.
- Then take a step back in time to the roaring 1920s, the era of prohibition, speakeasy bars, flappers, dappers and silent movie stars.
- Join us in the Faugh-A-Ballagh bar from 7.30pm for a Gin Fizz reception.
- Sit down in the William James Suite at 8pm and enjoy a delicious 3-Course Dinner followed by Coffee & Petit Fours.
- After dinner try your luck on the casino tables and dance the night away with live entertainment from 'The Bowkers' and our resident DJ until the New Year countdown and sing Auld Lang Syne before heading outside for a fantastic firework display *(subject to weather conditions)*.
- Bacon Sandwiches will be served after 12.30am.
- The bar and music will finish at 1am so simply head up to your luxurious bedroom for a fantastic night's sleep.
- Finish your stay with a tasty breakfast on New Year's Day to set you up for your journey home. Breakfast to 10.30am.

DRESS CODE

Black Tie, Lounge Suits, Evening Dresses, 1920's theme

Menu

Crayfish Ballotine with Smoked Salmon & Prawn Cocktail
with a Bloody Mary Dressing*

Yorkshire Fillet of Beef Medallions*
Truffle Dauphinoise, Winter Vegetables, Port, Red Wine & Thyme Jus

Assiette of Mount Pleasant Desserts

Coffee and Petit Fours

**Vegetarian alternative available, please advise at the time of booking.*



New Year's Day Lunch

What better way to start 2025 than by enjoying New Year's Day Lunch together with your friends and family at the Mount Pleasant Hotel.

£55.00 per adult | £32.50 per child (under 12's)

STARTERS

- Roast Tomato Soup, Parmesan Toastie (V)
- Smoked Haddock & Cheddar Fishcake, Spring Onion & Watercress Sauce
- Chicken Liver & Brandy Parfait, Crispy Bacon Salad, Red Onion Chutney & Sourdough Toast
- Chorizo, Red Pepper & Feta Tart, Baby Spinach & Poached Free Range Egg
- Sweet Melon, Blossom Honey & Mint Yoghurt & Mango Sorbet (VGF)

MAIN COURSE

- Roast Sirloin of Yorkshire Beef, Yorkshire Pudding & Roast Gravy
- Roast Loin of Pork, Sage & Onion Stuffing, Bramley Apple Sauce & Cider Gravy
- Baked Salmon Fillet, Potato Hash Cake & Smoked Salmon & Caviar Cream (GF)
- Slow Cooked Duck Leg, Haggis Croquette, Neep's 'n' Tatties & Whiskey Gravy
- Roasted Butternut Squash, Quinoa & Pumpkin Seed Tart, Arrabbiata Sauce (VE)

DESSERTS

- Crème Brûlée, Apple Compote & Stem Ginger Shortbread
- Dark Chocolate Delice, Candied Orange, Clotted Cream & Honeycomb
- Treacle Tart, Clotted Cream Ice Cream
- Artisan Cheese Board, Plum Membrillo, Grapes & Savoury Crackers

COFFEE & MINTS



Terms and Conditions

- Company cheques will only be accepted by prior arrangement.
- The deposits are £10.00 per person for all seasonal bookings and £30.00 per person for New Year's Eve and Christmas Day. All deposits are non-refundable and non-transferable.
- Full balances and menu pre-orders are required a calendar month prior. This payment is also non-refundable, and no refunds will be made if bookings or part bookings are cancelled.
- On receipt of deposit payment, we will send a confirmation letter and any applicable pre-order forms for food and wine.
- Upon payment of the deposit for your booking, this is accepted as a booking contract and as such, all terms listed are enforceable.
- All additional costs for drinks and wine must be settled prior to leaving the hotel on this party date.
- Sole occupancy may be available by written agreement.
- Most special dietary requirements can be met, given notice at the time of booking. Please discuss a suitable option with the function office and once a choice has been agreed, list the guest's name together with their special dietary option and return to the function office. Upon receipt of this, we will confirm back that we can supply this choice.
- We do not allow alcohol to be brought onto the premises.
- In the event that we are unable to achieve minimum numbers on any event, we reserve the option to offer you another date or full refund of your deposit. Please feel free to discuss this with our function office.
- These menus and details are a fair representation of what will be on offer, but certain details and dishes may change without prior warning.
- Refunds due to COVID 19 or any future pandemic will only be made if an event is unable to go-ahead due to government restrictions, refunds will not be made for individual cases.



MOUNT PLEASANT HOTEL

GREAT NORTH ROAD DONCASTER DN11 OHW

t: 01302 868 696

e: conference@mountpleasant.co.uk

www.mountpleasant.co.uk

@BWPMountP

