



Christmas at
Clayton Hotel
Birmingham



CLAYTON
HOTELS

Wonderful Festive Moments



Private and shared party nights in our event suites.

Celebrate the festivities in style in our Event Suites for a truly unforgettable evening in the run-up to Christmas

Party the night away in style with an arrival glass of festive cocktail, a sumptuous 3 course festive dinner, christmas novelties, DJ, and dancefloor.

Dress Smart to Party From 7pm until Midnight.

Festive drinks packages available.



From
£55
per person

Based on a minimum of 65 guests and deposit required.

(V) Vegetarian
(VG) Vegan
(GF) Gluten Free

Please note that the ingredients used in the dishes may vary based on where they are sourced from.

We take food allergies very seriously, however, our kitchen has many ingredients, so we can't guarantee zero cross-contamination with allergens. Please inform a member of our team of any food allergies so we can guide you accordingly.



ALLERGEN INDEX:

- | | | | |
|---------------|-----------------------------|-------------------------|-------------|
| 1. Crustacean | 5. Nuts | 9. Sulphur dioxide | 13. Mustard |
| 2. Molluscs | 6. Cereal containing gluten | 10. Sesame seeds | 14. Lupin |
| 3. Fish | 7. Milk/milk product | 11. Egg | |
| 4. Peanut | 8. Soya | 12. Celery and celeriac | |

Christmas Party Nights

STARTERS

Roasted Parsnip and Cumin Soup VG/GF

Served with warm bread roll and butter (Gluten free roll and plant-based spread available)
Allergens: 6 wheat, 7 milk, 12 Celery

Severn and Wye Valley Smoked Salmon GF

New potatoes and dill salad, sweet pickled shallot & horseradish crème fraiche
Allergens: 3 fish, 7 milk, 9 sulphur dioxide

Venison and Beef Shin Terrine, Toasted Brioche

Baby leaf salad & red onion marmalade In a rich creamy sauce with crisp parmesan discs
Allergen: 6 wheat

MAINS

Sweet Potato, Celeriac and Red Onion Tart VG

Grilled asparagus and pea fricasse
Allergens: 6 wheat, 8 soya, 12 celery

Pan Fried Sea Bass GF

Wild mushroom and tender stem broccoli, lemon butter and herb sauce
Allergens: 3 Fish, 7 milk, 9 sulphur dioxide

Traditional Roast Bronze Turkey Parcel GF

Sage and onion sausage meat stuffing, pigs in blankets, turkey gravy and cranberry sauce
Allergens: 9 sulphur dioxide, 12 celery

All served with traditional trimmings of roast potatoes,
braised red cabbage, brussel sprouts and carrots VG/GF

DESSERTS

Christmas Pudding GF/VG contains alcohol

Served with Brandy Sauce or Vanilla Ice Cream
(Can be served with vegan ice cream)

Allergens: 5 almond, brazil, cashew, hazelnut, macadamia, pecan, pistachio, walnut
No alcohol alternative available

Creamy Chocolate and Mocha Torte VG

Served with vegan vanilla ice cream
Allergen: 8 soya

Fresh Fruit Salad VG/GF

Served with orange sorbet and passionfruit coulis

Tea Coffee and Mince Pies GF

Allergens: 5 almonds, 9 sulphur dioxide



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Wonderful Festive Moments



Join us for a sumptuous festive lunch in our Grill Restaurant.

Our festive 3-course meal is the perfect way to celebrate with your colleagues, friends and family. Surround yourself with seasonal cheer, festive cocktail or mocktail on arrival, and Christmas novelties.

Monday - Friday from 12pm-2pm

Festive drinks packages available.



From

£35
per person

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Festive Lunch Menu

STARTERS

Roasted Carrot and Pumpkin Soup v

Served with warm bread roll (Gluten free roll and plant-based spread available)

Allergens: 6 wheat, 7 milk

Chicken Liver and Wild Mushroom Terrine

Baby leaf and herb salad, sweet chutney and toasted sourdough (Gluten free toast available)

Allergens: 6 wheat, 9 sulphur dioxide, 12 celery, 13 mustard

Chargrilled Vegetable and Harissa Hummus Salad vg

Crispy onions baby leaves and salsa verde

Allergens: 6 wheat, 9 sulphur dioxide, 10 sesame seed, 13 mustard

MAINS

Roast Salmon Fillet GF

Sauteed spinach and peas, sea herbs & curry cream sauce

Allergens: 3 fish, 7 milk, 12 celery

Vegetable Tagine Tart VG/GF

Toasted seeds and pomegranate with quinoa, vegetable salad, red pepper sauce

Allergens: 9 sulphur dioxide, 13 mustard

Traditional Roast Bronze Turkey Parcel GF

Sage and onion sausage meat stuffing, pigs in blankets turkey gravy and cranberry sauce

Allergens: 9 sulphur dioxide, 12 celery

All served with traditional trimmings of roast potatoes,
braised red cabbage, Brussel sprouts and carrots VG/GF

DESSERTS

Christmas Pudding GF/VG contains alcohol

Served with Brandy Sauce or Vanilla Ice Cream

(Can be served with vegan ice cream)

Allergens: 5 almond, brazil, cashew, hazelnut, macadamia, pecan, pistachio, walnut

No alcohol alternative available

Chocolate and Cherry Torte, Vanilla Ice Cream vg

Allergens: 6 wheat, 8 soya

Baked Raspberry and Almond Tart VG/GF

With almond brittle and raspberry sorbet

Allergens: 5 almond, brazil, cashew, hazelnut, macadamia, pecan, pistachio, walnu, 8 soya

Tea Coffee and Mince Pies GF

Allergens: 5 almonds, 9 sulphur dioxide



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Wonderful Festive Moments



Let's get into the Christmas spirit together!

Whether you're celebrating with your family or getting together with friends, we've got the perfect menu for you

Join us at our Grill Restaurant for a festive dinner featuring 3 courses and Christmas novelties.

Festive drinks packages available.



From

£45
per person

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Festive Dinner Menu

STARTERS

Roasted Parsnip and Cumin Soup VG/GF

Served with warm bread roll (Gluten free roll and plant-based spread available)

Allergens: 6 wheat, 7 milk, 12 celery

Severn and Wye Valley Smoked Salmon GF

New potatoes and dill salad, sweet pickled shallot & horseradish crème fraiche

Allergens: 3 smoked salmon, 7 milk, 9 sulphur dioxide

Venison and Beef Shine Terrine, Toasted Brioche

Baby leaf salad & red onion marmalade In a rich creamy sauce with crisp Parmesan discs

Allergen: 6 wheat

MAINS

Sweet Potato Celeriac and Red Onion Tart VG

Grilled asparagus and pea fricasse

Allergens: 6 wheat, 8 soya, 12 celery

Pan Fried Sea Bass GF

Wild mushroom and tender stem broccoli, lemon butter and herb sauce

Allergens: 3 sea bass, 7 milk, 9 sulphur dioxide

Traditional Roast Bronze Turkey Parcel GF

Sage and onion sausage meat stuffing, pigs in blankets turkey gravy and cranberry sauce

Allergens: 9 sulphur dioxide, 12 celery

All served with traditional trimmings of roast potatoes,
braised red cabbage, Brussel sprouts and carrots VG/GF

DESSERTS

Christmas Pudding GF/VG contains alcohol

Served with Brandy Sauce or Vanilla Ice Cream

(Can be served with vegan ice cream)

Allergens: 5 almond, brazil, cashew, hazelnut, macadamia, pecan, pistachio, walnut

No alcohol alternative available

Creamy Chocolate and Mocha Torte VG

Served with vegan vanilla ice cream GF

Allergen: 8 soya

Fresh Fruit Salad VG/GF

Served with orange sorbet and passionfruit coulis

Tea Coffee and Mince Pies GF

Allergens: 5 almonds, 9 sulphur dioxide



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Wonderful Festive Moments



Escape the cold and wrap up in our Festive afternoon tea this Christmas, indulge with a glass of Prosecco or Mulled wine, a delicious selection of Christmas themed finger sandwiches, Scones, Cakes and more, as well as your chosen tea from the speciality range.

Afternoon tea served from
1pm - 5pm daily.



From

£27.95
per person

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Festive Afternoon Tea Menu

SWEET TREATS



Reindeer Gingerbread Biscuit VG/GF

Snowmen Macaroons with a Mulled Spiced Ganache

Allergens: 5 almond, brazil, cashew, hazelnut, macadamia, pecan, pistachio, walnut, 7 milk, 11 egg

Ginger and White Chocolate Brownie

Allergens: 7 milk, 11 egg

Christmas Milk Chocolate and Cranberry Clusters

Allergen: 7 milk

SANDWICHES

Baguette - Brie and Caramelised Red Onion Chutney, Mixed Leaf

Allergens: 6 wheat, 7 milk, 9 sulphur dioxide

White bread - Sliced Turkey, Cranberry Sauce and Salad

Allergens: 6 wheat, 7 milk

Brown bread - Egg, Spring Onion and Mayonnaise

Allergens: 6 wheat, 7 milk, 11 egg

Open Sandwich - Smoked Salmon, Dill Crème Cheese

Allergens: 3 fish, 6 wheat, 7 milk



SCONES

Cranberry Scone and a Plain Scone

Allergens: 6 wheat, 7 milk, 11 egg

Served with Fruit Jam and Clotted Cream

Allergen: 7 milk



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NYE 2024 Dinner Menu



Cocktail & Canapes On Arrival

STARTERS

Creamy Butternut Squash and Truffle Soup,

Spiced cauliflower & herb fritter, warm sourdough baguette with butter
Allergens: 12, 6 wheat in baguette, can be served with gluten free bread and plant based spread

King Prawn and Hot Smoked Salmon Cocktail

Gem lettuce, spring onion & pink grapefruit salsa with brioche tuille
Allergens: 1 king prawns, 9, 3 salmon, can be served without brioche for gf

Chicken and Herb Pressed Terrine

Chicken crisps, mango and chilli chutney and toasted rye bread
Allergens: 6 wheat, rye(bread) can be served with gluten free bread

MAINS

Wild Mushroom and Celeriac Ballontine VG

Courgette and carrot 'spaghetti' crispy basil, roasted red pepper coulis
Allergens: 6 wheat, 9, 12

Red Mullet, Salt and Pepper Squid GF

Stir fried pak choi, baby corn & asparagus, gochujang sauce
Allergens: 3 mullet, 8, 12

Chargrilled Peppered Fillet of British Beef

Pomme anna, sauteed spinach, crispy onion ring, roasted portobello mushroom & vine ripened tomato, bordelaise sauce

DESSERTS

Ruby Chocolate Cheese Cake VG

Cherry compote, pistachio ice cream
Allergens: 5 pistachio, 6 wheat, 7, 8

Coconut and Mango Pannacotta VG/GF

Passionfruit jelly raspberry sorbet
Allergen: 8

British and European Cheese Board VG

Quince crostini, toasted walnut, spiced pear chutney,
Artisan crackers and warm penny loaf
Allergens: gluten free bread available, 7, 9, 12

Tea Coffee and Handmade Chocolate Truffles



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Terms & Conditions

All packages are subject to availability. All alterations to a booking are to be confirmed in writing and will not be confirmed until after the hotel has sent written confirmation of these changes. All monies paid in advance is strictly NON-TRANSFERABLE and cannot be used to pay for any other goods and services. Party organisers are requested to inform everyone in their party of this policy.

Prices quoted are inclusive of VAT at the current rate at the time of booking and are subject to alteration should the VAT rate change. All Private Parties bookings will be treated as provisional and will be held for no more than 7 days pending receipt of the completed booking form with a deposit of £15 per person within the afore mentioned 7 days. The remaining balance is due a minimum of 14 working days prior to the event date. All prices and information were correct at the time of going to press and are subject to change without notice. The Management reserves the right to amalgamate parties or move events to a smaller room to ensure optimum numbers.

The Management reserves the right in unusual circumstances or in the case of under subscription to cancel or rearrange events. In this case an alternative date or venue will be offered or a full refund given.

Should beverages be brought into the hotel by guests attending any of the events, they will be charged corkage at the relevant corkage fee. Alternatively, the beverages will be held by the Hotel Management and returned to the guests after the event.

All special diets should be notified to the hotel at least 14 working days before the event with final pre-order. No additional cost will be incurred for these meals provided they are within the cost of the meal chosen.

Directions/Parking

From Birmingham International Airport

Catch one of the frequent trains direct from Birmingham International Station to New Street, a 10-minute walk from Clayton Hotel Birmingham. Journey time is typically 10 – 15 minutes with 4 trains per hour.

Arriving by train

If you are arriving by train, then you can easily walk from Moor Street Station in about 2 minutes or 10 minutes from New Street station. Taxis are readily available outside both stations.

Off-site Parking

Guest can avail of special rates at nearby B4 Car Park, Weaman St, Birmingham B4 6DG, 7-minute walk from the hotel.





A very merry Christmas



Get in touch to book

T: 0121 726 3200

E: events.birmingham@claytonhotels.com

W: claytonhotels.com

