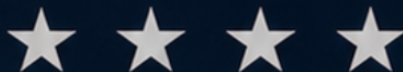




2026  
*Christmas  
Party Nights*

£70 per person

THE  
**CLAREMONT**





## TERMS & CONDITIONS

All party nights require a non-refundable, non-transferable deposit of £15.00 per person, based on anticipated number of attendees.

Bookings are confirmed once deposit is received and any changes to the number of attendees will result in the retention of the initial deposit as a cancellation fee.

### BOOKINGS & PAYMENTS FOR SMALL GROUPS (8 – 11 PEOPLE)

Minimum of 8 people per booking.

\*The remaining balance of payment for your booking based on the anticipated final number of attendees must be paid no later than 21 days prior to the date of your booking to prevent places being offered for re-sale without a deposit refund.

**\*Once your final payment has been received along with confirmation of the minimum number of attendees, no refunds can be made.**

Seating space allowing, additional persons may be added up to 48 hours before the date of your event.

All new bookings made between 2 – 21 days of the reservation date will require full payment for the menu price and pre-orders to be provided.

\*Final pre-orders required 10 days prior.

### BOOKINGS & PAYMENTS FOR LARGE GROUPS (12 – 110 PEOPLE)

\*The remaining balance of payment for your booking based on the anticipated final number of attendees must be paid no later than 6 weeks prior to the date of your booking to prevent places being offered for re-sale without a deposit refund.

**\*Once your final payment has been received along with confirmation of the minimum number of attendees, no refunds can be made.**

Seating space allowing, additional persons may be added up to 48 hours before the date of your event.

All new bookings made between 2 – 21 days of the reservation date will require full payment for the menu price and pre-orders to be provided.

\*Final pre-orders required 10 days prior.

- **Minimum of 100 people required for private events.**

### CANCELLATION POLICY

- If a party night, meal sitting or private hire event has to be cancelled by the hotel for unforeseen circumstance, an alternative date may be offered or all monies including deposits will be returned in full. This includes any pre-paid accommodation that may be held at the hotel in relation to the event.
- No further compensation will be applicable either to the company or individual attendees, aside from obligatory matters referenced within our standard terms and conditions of trade

All reservations and transactions at the Claremont are subject to our full standard terms & conditions of trade, which are available to view online at [www.claremonthoteldouglas.com/terms-and-conditions](http://www.claremonthoteldouglas.com/terms-and-conditions)

### ACCOMMODATION

Preferential overnight rates available on the evening of your confirmed event from £80.00 per room per night, bed & breakfast, in a standard room.

Room upgrade options are available.

For further information, please contact us at:

[events@claremont.im](mailto:events@claremont.im)



# *Christmas Party Nights*

Sparkling drinks reception at 7:00pm

Three-course à la carte dinner  
served to your table at 7:30pm prompt

Music, bar, DJ and dancing  
until 01:00am



## STARTERS

White onion soup with parmesan croutons (Gf, Df; Gf bread available)

Homemade ham hock terrine, piccalilli, homemade slaw (Gf)

Trio of cream cheese seafood profiteroles: smoked salmon mousse, kipper mousse, peppered mackerel mousse (Gf option available)

Wild mushroom and spinach arancini, rocket salad, soft herb and truffle cream (Vg) (Gf option available)

## MAIN COURSE

Medallion of slow braised beef, salt and pepper roast potatoes, herb butter black mushroom, bacon wrapped bean bundle, Yorkshire pudding, red cabbage purée and homemade jus (Gf Yorkshire pudding available)

Traditional roasted turkey crown, homemade herb stuffing, maple-glazed pigs in blankets, salt and pepper roast potatoes, crispy Brussel sprouts and homemade jus (Gf option available)

Citrus-brushed haddock, parsley butter and spinach new potatoes, garden greens, grilled lime, soft herb butter cream (Gf)

Pressed homemade nut roast steak with red cherries and chestnuts, herbed black mushroom, salt and pepper roast potatoes, garden greens, carrot and ginger purée (Gf, Df) (Vg)

## DESSERT

Traditional Christmas pudding, brandy custard, dark chocolate orange soil (Gf)

Sticky chocolate brownie, whipped Manx double cream, and berry coulis (Gf) (Vegan option available)

Lemon meringue tartlet, mint gastrique and white chocolate mint dust (Df option available)

Festive cheese plate with local Manx cheese, crackers, apple and raisin chutney, grapes (Gf crackers available)

- Tea, coffee, mini mince pies -