



Borough Arms
Hotel

Get Festive

Christmas and New Year
at the Borough Arms Hotel

2026





*It's the most
wonderful time
of the year*

The warmest of welcomes this Christmas at the Borough Arms Hotel

Christmas truly is the most wonderful time of the year.

Spending special time with family, friends and colleagues. Enjoying the finest food and drink. Dancing the night away to those old Christmas classics!

You can do all of this at the Borough Arms Hotel this Christmas and New Year. Our festive menus are our best ever, bursting with the finest seasonal ingredients and mouth-watering creations. From an intimate meal to a Christmas party for up to 100, we've got everything covered.

So let us do all the hard work for you. Just sit back, relax and enjoy.

*We're ready to make your Christmas
an extra special one this year.*

Call us on 01782 629421 to check availability and make your booking – and please notify us at the time of booking if any of your party have food allergies or special dietary requirements. Our menus offer a choice of vegetarian, vegan and gluten-free options but note that some of our dishes contain nuts, seeds and other allergens. Traces of these may be present in other dishes, so get in touch for more information about the ingredients of specific dishes or to discuss dietary requirements. We'll do everything we can to ensure you and your guests are expertly catered for.

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Borough Arms Hotel, King Street,
Newcastle-under-Lyme, Staffordshire ST5 1HX



YOUNG AT HEART CHRISTMAS LUNCH

Our special Christmas lunches for Senior Citizens are a popular festive tradition at the Borough Arms Hotel, so make sure you book early. Enjoy a fabulous festive lunch and sing along to your favourite oldies and classic Christmas carols with our resident entertainer.

A wonderful way to get firmly into the Christmas spirit.

Starter

Cream of Vegetable Soup | Crispy Croutons | Freshly Baked Roll (V) (*VG) (*GF)

Main Course

Served with a selection of Potatoes and Seasonal Vegetables

Roast Staffordshire Turkey | Chipolata Sausage | Savoury Stuffing | Stock Gravy (*GF)

Roasted Vegetable Tart | Tomato & Chive Sauce (VG)

Dessert

Traditional Christmas Pudding | Rich Brandy Sauce (*VG) (*GF)

Vanilla Ice Cream | Café Curl

Freshly Brewed Coffee/Tea

served with delicious warm mince pies

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free * can be adapted

AVAILABILITY

Thursday 3rd December

Tuesday 8th December

Wednesday 16th December

TIMINGS

Arrival from 12 noon Sit down 12.30pm

PRICING

Two courses: £18.50 per person

Three courses: £22.50 per person

(groups over 10 guests are required to all have either starter and main or main and dessert)

FESTIVE LUNCH MENU

Celebrate the countdown to Christmas with a fabulous festive lunch in our elegant Ostler Restaurant. With so many people to catch up with in the run up to Christmas, our festive lunches provide a perfect opportunity to meet up with family, friends, colleagues and clients.

Starter

Cream of Vegetable Soup | Crispy Croutons | Freshly Baked Bread Roll (V) (*VG) (*GF)

Duck Liver & Orange Pâté | Red Onion Marmalade | Garlic Croutons (*GF)

Creamy Garlic & Herb Mushrooms | Rocket & Red Onion Salad (*VG) (GF)

Traditional Bruschetta | Balsamic Syrup | Crispy Rocket (VG) (*GF)

Main Course

Served with a selection of Potatoes and Seasonal Vegetables

Roast Staffordshire Turkey | Chipolata Sausage | Savoury Stuffing | Stock Gravy (*GF)

Slow Braised Beef | Yorkshire Pudding | Stock Gravy (*GF)

Grilled Fillet of Seabass | Pea Cream | Samphire (GF)

Roasted Vegetable Tart | Tomato & Chive Sauce (VG)

Creamy Mushroom & Spinach Linguine | Toasted Garlic Ciabatta (V) (*VG) (*GF)

Dessert

Traditional Christmas Pudding | Rich Brandy Sauce (*VG) (*GF)

Apple & Cinnamon Crumble | Vanilla Custard (V)

Vanilla Cheesecake | Mixed Berries Compote (VG) (GF)

Profiteroles | Chocolate Sauce

Freshly Brewed Coffee/Tea

served with delicious warm mince pies

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free | * can be adapted

AVAILABILITY

Monday 16th November to Thursday 24th December 2026

TIMINGS: 12pm - 2.00pm

Ostler Restaurant

Two courses: £21.50 per person

Three courses: £26.50 per person

Private Room

Two courses: £27.50 per person

Three courses: £33.50 per person
(Minimum numbers will apply)

Children under 10 years old are half price

CHRISTMAS PARTY NIGHTS 2026

It's time to party! Party Nights at the Borough Arms Hotel are the perfect way to celebrate the countdown to Christmas. Enjoy a delightful three-course meal from our festive dinner menu opposite before dancing the night away to all those Christmas classics and the latest chart-toppers with our resident DJ. Enjoy a family get-together or office party to remember.

CHRISTMAS PARTY NIGHT AVAILABILITY

Ostler Restaurant

AVAILABILITY

Friday 27th November & Saturday 28th November 2026

Friday 4th, 11th & 18th December 2026

Saturday 5th, 12th & 19th December 2026

All dates - £46.50 per person

TIMINGS

Arrival from 7:00pm

Sit down 7.30pm Carriages - midnight

Function Suite

Sunday to Thursday

£40.00 per person

AVAILABILITY

Friday 27th November 2026

Saturday 28th November 2026

£47.50 per person

Friday 4th, 11th & 18th December 2026

Saturday 5th, 12th & 19th December 2026

£49.50 per person

TIMINGS

Arrival from 7:00pm

Sit down at 7:45pm - 8.00pm Carriages - 12.30am

MENU

Our three-course Festive Dinner menu opposite

Why go home?

Let your hair down and take advantage of our fantastic festive party night accommodation rates.

Just **£80.00** for a double/twin room or **£60.00** for a single
- both including a delicious full English breakfast

January party night specials

Too busy for a Christmas night out in December?

Why not host a Party Night in January instead and start 2026 in style!

Just £40.00 per person

FESTIVE DINNER MENU

Starter

Cream of Vegetable Soup | Crispy Croutons | Freshly Baked Roll (V) (*VG) (*GF)
Creamy Garlic & Herb Mushrooms | Rocket & Red Onion Salad | Garlic Croutes (*VG) (GF)
Traditional Bruschetta | Balsamic Glaze | Crispy Rocket (VG) (*GF)
Smoked Salmon & Baby Prawn Salad | Lemon & Horseradish Dressing (GF)

Main Course

Served with a selection of Potatoes and Seasonal Vegetables

Roast Staffordshire Turkey | Chipolata Sausage | Savoury Stuffing | Stock Gravy (*GF)
Slow Braised Beef | Yorkshire Pudding | Stock Gravy (*GF)
Lightly Grilled Fillet of Salmon | Asparagus Cream Sauce (GF)
Roasted Vegetable Tart | Tomato & Chive Sauce (VG)
Five Bean Chilli & Rice | Vegan Cheese (V) (VG) (*GF)

Dessert

Traditional Christmas Pudding | Rich Brandy Sauce (*VG) (*GF)
Vanilla Cheesecake | Biscoff Sauce | Biscoff Crumb | Vanilla Ice Cream (*VG) (*GF)
Sticky Toffee Roulade | Salted Caramel Ice Cream
Celebration Trifle | Chocolate Shavings

Freshly Brewed Coffee/Tea

served with delicious warm mince pies

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free | * can be adapted

AVAILABILITY

Monday 16th November to Thursday 24th December 2026

TIMINGS: 6pm - 9pm

Ostler Restaurant

Two courses: £26.00 per person
Three courses: £30.00 per person

Private Room

Two courses: £34.00 per person
Three courses: £39.50 per person
(Minimum numbers will apply)
Children under 10 years old are half price



*Spend the most magical
day of the year at the
Borough Arms Hotel*

Enjoy a dazzling display of gorgeous gourmet delights with us on Christmas Day. Put down the veg peeler, relax and let us do all the work so you can enjoy this special day to the full with your nearest and dearest.

CHRISTMAS DAY LUNCH

Starter

Broccoli & Stilton Soup | Crispy Croutons | Freshly Baked Roll (V) (*GF)
Duck Liver & Orange Pâté | Fig Chutney | Toasted Garlic Ciabatta | Rocket Salad (*GF)
Pan Seared Scallops | Cauliflower Purée | Glazed Cherry Tomatoes | Crispy Pancetta (GF)
Pan Fried Chilli & Coriander King Prawns | Toasted Ciabatta (*GF)
Garlic & White Truffle Mushrooms | Seasoned Croutons | Crispy Rocket (VG) (*GF)

Main Course

Served with a selection of Potatoes and Seasonal Vegetables

Roast Staffordshire Turkey | Chipolata Sausage | Savoury Stuffing | Stock Gravy (*GF)
8oz Fillet Steak | Cherry Tomato Confit | Portobello Mushroom | White Truffle Potato Puree |
Bone Marrow Jus (GF) - Served Medium
Slow Braised Lamb Henry | Mint & Rosemary Potato Purée | Stock Jus (GF)
Baked Herb Crusted Fillet of Salmon | Crushed Lemon & Dill New Potatoes |
Tenderstem Broccoli | Lemon Butter Sauce (*GF)
Beetroot & Butternut Squash Wellington | Roasted Vegetables | Vegan Gravy (VG)

Dessert

Traditional Christmas Pudding | Rich Brandy Sauce (*VG) (*GF)
Strawberry & White Chocolate Cheesecake | Vanilla Ice Cream (*GF)
Chocolate Fondant | Chocolate Ganache | Vanilla Ice Cream
Sticky Toffee Apple Pudding | Toffee Sauce | Vanilla Custard
Selection of Cheeses | Celery | Grapes | Fig Chutney | Savoury Biscuits (V) (*GF)

Freshly Brewed Coffee/Tea

Served with delicious warm mince pies

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free | * can be adapted

PRICING:

£99.50 per person
Children under 10 years £49.50

TIMINGS:

12.30pm - 4pm

*Decadent
dining*

BOXING DAY LUNCH

Starter

Leek & Potato Soup | Crispy Leeks | Freshly Baked Roll (V) (*VG) (*GF)

Duck & Orange Pâté | Fig Chutney | Toasted Croutes (*GF)

Tandoori Chicken Skewers | Mint Yoghurt | Rocket & Red Onion Salad (GF)

Oven Baked Portobello Mushrooms | Blue Cheese | Spring Onion | Herb Crumb (V)

Main Course

Served with a selection of Potatoes and Seasonal Vegetables

Roast Sirloin of Beef | Yorkshire Pudding | Stock Gravy (*GF)

Pan Fried Supreme of Chicken | Crispy Parma Ham | Mushroom & Tarragon Cream Sauce (GF)

Beer Battered Fillet of Fish | Hand Cut Chips | Minted Peas (*VG)

Crispy Belly Pork | Colcannon Mash | Apple Cider Sauce (GF)

Roasted Vegetable Tart | Tomato & Chive Sauce (VG)

Dessert

Apple & Cinnamon Crumble | Vanilla Custard

Sticky Toffee Roulade | Salted Caramel Ice Cream

Lemon Tart | Chantilly Cream

Vanilla Cheesecake | Biscoff Crumb | Biscoff Sauce | Vanilla Ice Cream (*VG) (*GF)

Selection of Local Cheeses | Celery | Grapes | Fig Chutney | Savoury Biscuits (V) (*GF)

Freshly Brewed Coffee/Tea
served with chocolate mints

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free | * can be adapted

PRICING: £43.50 per person
£22.00 (Children under 10)

TIMING
12.30pm - 4pm

The background of the entire image is a close-up of two champagne glasses being clinked together. The glasses are filled with a golden liquid, likely champagne, which is covered in fine, sparkling bubbles. The background behind the glasses is a soft-focus bokeh of warm, golden-yellow and orange light spots, creating a festive and celebratory atmosphere. The text is overlaid on the upper half of the image, centered between the two glasses.

*Ring out the old
and ring in
the new!*

Auld acquaintances will never be forgot at our magical Gourmet Dinner & Disco on New Year's Eve. Enjoy a sumptuous three-course dinner before dancing the night away with our resident DJ.

Polish your dancing shoes and get ready for the big countdown with a complimentary glass of prosecco to bring in the new year. The bar will be open until 1.00am.

NEW YEAR'S EVE GOURMET DINNER & DISCO

Starter

Carrot & Coriander Soup | Freshly Baked Roll (V) (*GF)

Tandoori Chicken Skerwers | Crispy Rocket Salad | Mint Yoghurt

Tempura King Prawns | Sweet Chilli Dip | Rocket Salad

Baked Portobello Mushroom | Blue Cheese Herb Crumb | Balsamic Dressed Rocket (*VG)

Traditional Bruschetta | Balsamic Syrup | Crispy Rocket (VG) (*GF)

Main Course

Served with a selection of Potatoes and Seasonal Vegetables

8oz Fillet Steak | Confit Tomato | Portobello Mushroom | White Truffle Pureé (GF)

Rosemary & Garlic Lamb Rump | Minted Potato Cake | Mint & Rosemary Gravy (GF)

Crispy Duck | Sweet Potato Purée | Plum & Red Wine Jus (GF)

Baked Herb Crusted Salmon | Crushed Lemon & Dill New Potatoes | Lemon Butter Sauce

Spinach Mushroom & Falafel Curry | Basmati Rice | Naan Bread (VG) (*GF)

Dessert

Treacle Tart | Vanilla Custard

Trio of Profiteroles | Duo of Chocolate Sauces

Selection of Cheeses | Celery | Grapes | Fig Chutney | Savoury Biscuits (V) (*GF)

Vanilla Cheesecake | Oreo Biscuit Crumb | Vanilla Ice Cream

Passionfruit Crème Brûlée | Shortbread (*GF)

Freshly Brewed Coffee/Tea
served with petit fours

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free | * can be adapted

PRICING: £82.50 per person

TIMING:

Arrival from 7.00pm

Sit Down 8.00pm

ACCOMMODATION

Let your hair down and take advantage of our fantastic New Year's Eve accommodation package. Enjoy our Gourmet Dinner & Disco, an overnight stay and Full English breakfast for just £245 per couple

WINE LIST

Our extensive selection of Wine, Prosecco and Champagne can be pre-ordered when booking your Christmas meal with us.

White Wine

		Bottle (75cl)
Bin 1	Pier 42 Chardonnay	£22.95
Bin 2	Pier 42 Sauvignon Blanc	£22.95
Bin 3	D'Avento Pinot Grigio	£22.95
Bin 4	Squealing Pig Sauvignon Blanc	£26.95

Red Wine

Bin 5	Fairway Cabernet Sauvignon	£22.95
Bin 6	Santiano Merlot	£22.95
Bin 7	Blass Shiraz	£24.95
Bin 8	7 Fires Malbec	£26.95

Rose Wine

Bin 9	D'Avento Pinot Grigio Rose	£22.95
Bin 10	Yellow Rock Zinfandel Rose	£24.95

Sparkling Wine

Bin 11	Elegant Prosecco Spumante	£27.95
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Champagne

Bin 12	Ayala Brute Majeur	£64.50
Bin 13	Bollinger NV	£84.50

Why go home?

After enjoying a Christmas lunch or dinner at the Borough Arms Hotel, why not make the most of your special time with family and friends and stay the night with us?

Take advantage of our special festive accommodation offer, which includes your room and a delicious Full English breakfast in the morning.

SPECIAL FESTIVE RATES

Double/twin room: **£80.00**

Single room: **£60.00**

The Borough Arms Hotel is one of the oldest established hotels in Staffordshire, with history dating back to the 18th century. We retain the style of a traditional coaching inn, with many period features still proudly in place, but with the modern comfort and standards you expect. All rooms are en-suite, with digital TV and free Wi-Fi.

TERMS & CONDITIONS

Booking

Telephone the hotel on 01782 629421 to check availability and make your booking. Please notify us at the time of booking if any of your party have food allergies or special dietary requirements. If you are concerned about food allergies, please speak to one of our team members for assistance when selecting menu items. You will be asked to confirm the reservation, and pay a £10 per person deposit, within 7 days. Full payment is required no later than **9th November, 2026**. Any bookings made after this date will require full immediate payment. **No party bookings may be charged to the account.**

Cancellations

In the event of cancellation, all deposits are strictly NON-REFUNDABLE and NON-TRANSFERABLE.

Final Guest Numbers & Menu Choices

Final guest numbers & menu choices must be confirmed 14 days in advance of your function date. For private parties, the minimum number charged will be the number notified to us at the time of booking.

The King Room & The Baker Room

The maximum number of guests in The Baker Room is 40. The maximum number of guests in The King Room is 60. The rooms are adjoining and may be combined to accommodate 100 guests.

Children

Children are charged at half-price under the age of 10 (unless otherwise stated). Admission of children to Party Nights is at the discretion of the hotel.

Prices

Prices are fully inclusive of VAT, with gratuities at your discretion. Christmas crackers are provided with all festive meals. The prices quoted for Christmas Party Nights are inclusive of disco entertainment and Christmas crackers.

Other

The management reserves the right to refuse admission and to escort a guest off the premises whose behaviour is deemed inappropriate. Bag searches will take place and any drinks found will be confiscated and returned at the end of the evening. No alcohol is to be consumed on the premises other than that purchased from the hotel bars. Anyone found to be consuming their own alcohol may be asked to leave.

Please notify us at the time of booking if any of your party have food allergies or special dietary requirements.

If the hotel is prevented or hindered from carrying out its obligations hereunder by circumstances beyond its reasonable control including (without prejudice to the generality the foregoing) government intervention, strikes, labour disputes, accidents, Acts of God, national disasters or war, then the hotel's liability to the client shall be no greater than the amount paid by the client to the hotel in the respect of the function. **If for any reasons beyond the hotel's reasonable control the services reserved cannot be made available.**

The management reserves the right to make alterations without prior notice. All prices shown are correct at time of going to print. Please retain a copy of these terms and conditions for your reference.



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