







We know what it takes to make Christmas truly special. From intimate family get togethers to extravagant Christmas party nights, we have something for everyone! We have the experience and most importantly, the people, to bring your celebration together. Our expert team of Moment Makers are on hand to ensure that it's not just another Christmas – it's your Christmas.





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For the ultimate get together, we have a great range of festive packages.

FESTIVE PARTIES

Join us for a delicious three course meal with festive flavours before a DJ gets everyone on the dance floor.

Dates

Saturday 30th November

Every Friday and Saturday from Friday 6th December to Saturday 21st December

Thursday 12th and 19th December

Sunday 15th December

Prices

Saturdays in November £32.95

Fridays and Saturdays in December £35.95

Thursdays and Sundays in December £32.95

Timings

Arrival from 7pm

Dinner served from 8pm

Last orders at 12:30am

Event finishes at lam

Dress Code Smart casual

FESTIVE CELEBRATIONS

Festive Afternoon Tea from £12.95. Enjoy a selection of festive themed finger sandwiches, cakes and scones with clotted cream and jam. For an extra special treat, upgrade to a chilled glass of fizz.

Dates

Available throughout December – subject to availability

Prices

£19.95 per adult £24.95 per person to include a glass of fizz

£12.95 per child

Timings Available from 12pm to 5pm

STAY THE NIGHT

Why not stay the night of your party with accommodation from £79 for a standard twin or double room, upgrades and breakfast are available at a supplement (subject to availability).

All rates include onsite car parking.







🔶 CHRISTMAS DAY LUNCH

Sit back, put your feet up and relax with your friends and family – let us do the cooking this Christmas ... and the washing up! We'll be serving a glass of Prosecco on arrival as well as a tantalising four course lunch followed by tea, coffee and chocolates.

Prices

£69 per adult

£32 per child aged 6 to 12 years

£12 per child under the age of 5

Timings

Sittings available from 12pm to 2:30pm

Dress Code

Smart

- FESTIVE LUNCH AND FESTIVE DINNER

Enjoy a three course meal overlooking Hull Marina in our Marina View Restaurant and enjoy a complimentary glass of fizz on arrival.

Dates

Lunch is available daily throughout December Dinner is available throughout December, Sunday to Thursday

Prices

£27.95 per person Includes a complimentary glass of fizz

Timings

Lunch is available for sittings between 12pm and 2pm

Dinner is available for sittings between 6pm and 9pm

PRIVATE EVENTS

If you wish to host a private Christmas event, please contact the team for available dates and pricing



New Year's Eve

MAUNS



NEW YEAR'S EVE FAMILY PARTY

What's better than a family get-together?

Enjoy our child-friendly event and revel in all the family fun. Let us do the work, so you can relax and spend some quality time together.

Our chef will prepare a delicious two course hot buffet, with a main course and dessert for you to savour before dancing the night away with our disco and resident DJ – plus a naughty (or nice) glass of fizz or pop at midnight to welcome 2025 in with style!

Prices

£35.95 per adult £19.95 per child aged 4 to 12 years Free for children aged 3 and under

Timings

Arrival from 6pm Dinner served from 7pm Last orders at 12:30am Event finishes at 1am

Dress Code Smart casual

NEW YEAR'S EVE GALA DINNER

Welcome the New Year with us!

Enjoy a four course meal, followed by tea and coffee, before dancing the night away with our disco and resident DJ. We'll also be serving a glass of fizz for the midnight toast.

Why not wake up in 2025 to a full English breakfast by booking a bedroom with us too?

Prices

£65.00 per person Over 18's only

Timings

Arrival from 7pm Dinner served from 8pm Last orders at 12:30am Event finishes at 1am

Dress Code Smart

New Year's Eve

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NEW YEAR'S EVE RESIDENTIAL PACKAGE

From £160 based on one person in a standard double or twin room.

From £235 based on two people sharing a standard double or twin room.

Residential package includes gala dinner, overnight stay, breakfast the following morning and on-site parking.

Enjoy an additional night either side of New Year's Eve for only £65 per room, including breakfast the following morning.

Room upgrades are available from $\pounds10~\text{per}$ room.

Subject to availability.

NEW YEAR'S EVE ACCOMMODATION

From £95 bed and breakfast, for a standard twin or double room for one person

From £105 bed and breakfast, for a standard twin or double room for two people.

Family rooms are available upon request, subject to availability.



🔶 STARTER 🔶

Chicken, redcurrant and brandy pâté spiced fruit chutney and ciabatta toast

Leek, potato and pea soup (VE) herb oil

Warm sun-blushed tomato, mozzarella and basil tart (V) dressed leaves

+ main +

Roast turkey breast

sage and onion stuffing, bacon wrapped chipolatas and cranberry sauce, sea salt and thyme roasties, roast parsnips and carrots, Brussels sprouts and gravy

Beetroot wellington (VE)

sea salt and thyme roasties, roast parsnips and carrots, Brussels sprouts and gravy

Grilled salmon

lemon and herb crust, gratin potato, fine green beans, carrots and tarragon butter sauce

DESSERT 🔶

Traditional Christmas pudding (VE option available) with brandy sauce

> Chocolate and clementine torte (VE) mango and passion fruit sauce

> > Baked vanilla cheesecake (V) mulled berry compote

Vegan and gluten free options are available. Please ask your event organiser for full dietary and allergen information.

Please note, some menu items may change slightly due to supply.

🔶 STARTER 🔶

Leek, potato and pea soup (VE) herb oil

Duck liver and orange pâté plum and apple chutney and ciabatta toast

Traditional smoked salmon with prawns and mango

Garlic mushrooms (V) served on a toasted ciabatta with garlic cream sauce and shaved Italian cheese

MAIN 🔶

Roast turkey breast

sage and onion stuffing, bacon wrapped chipolatas and cranberry sauce, sea salt and thyme roasties, roast parsnips, carrots, Brussels sprouts and pan gravy

Roast sirloin of beef

Yorkshire pudding, sea salt and thyme roasties, roast parsnips, carrots, Brussels sprouts and red wine gravy

Beetroot wellington (VE)

sea salt and thyme roasties, roast parsnips, carrots, Brussels sprouts and pan gravy

Grilled salmon fillet

lemon and herb crust, gratin potato, fine green beans, carrots and tarragon butter sauce

🕨 DESSERT 🔶

Traditional Christmas pudding (VE option available) with brandy sauce

White chocolate and red velvet cheesecake raspberry sauce

French lemon tart (V) clotted cream and mulled wine berries

Coffee and tea served with warm mince pies

🕨 CHEESE 🔶

Mature Cheddar, Blue Stilton and Brie (V) served with a red onion chutney, grapes and crackers

Vegan and gluten free options are available. Please ask your event organiser for full dietary and allergen information.

Please note, some menu items may change slightly due to supply.

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+ MAIN + Roast sirloin of beef

whisky and peppercorn sauce, served with gratin potato, roast carrots and fine green beans

Grilled salmon fillet

lemon and herb crust and tarragon butter sauce, served with gratin potato, roast carrots and fine green beans

Beetroot wellington (VE)

served with potato and cheese gratin, carrots, fine green beans and gravy

🗖 DESSERT 🔶

Chocolate and clementine torte (VE) mango and passion fruit sauce

French lemon tart (V) with clotted cream and mulled wine berries

Honeycomb cheesecake honeycomb ice cream and chocolate sauce

British cheese selection (V)

Westcombe Cheddar, Colston Bassett Stilton and Croxton Manor Brie with a plum and apple chutney and crackers

🔶 COFFEE OR TEA 🔶

with mint crisp chocolates (V)

🔶 STARTER 🔶

Duck liver and truffle parfait fig and honey chutney and ciabatta toast

> Leek, potato and pea soup (VE) herb oil, sourdough croutons

Traditional smoked salmon with prawns, crab and mango

🔶 INTERMEDIATE 🔶

Mediterranean lemon sorbet (VE) with fresh mint

Vegan and gluten free options are available. Please ask your event organiser for full dietary and allergen information.

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