



*Christmas 2026 at*



**BULL HOTEL**

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Peterborough

# *Christmas 2026 at* THE BULL HOTEL



This year, we're delighted to present a fantastic selection of exciting events, featuring mouth-watering menus and live entertainment to make your celebrations truly unforgettable!

From lively Christmas Parties to putting your detective skills to the test at our thrilling Murder Mystery Evening, there's something for everyone to enjoy. Indulge in our 2-Course Festive Lunches throughout December or gather together for a traditional Sunday Carvery in between your Christmas Shopping, all within our warm and welcoming atmosphere!

# Festive Lunch



Enjoy a 2-course festive menu throughout December with festive novelties and light Christmas music. The perfect way to celebrate with loved ones or colleagues.

## *Mains*

Roast Turkey Breast & Leg, Sage Stuffing,  
Chipolata, Yorkshire Pudding, Roast Potatoes  
& Gravy (G,E,SD) (HALAL)

Roast Beef, Yorkshire Pudding  
& Roast Potatoes (G,E,D,SD)

Panfried Sea Bass, Sauteed New Potatoes,  
Green Beans & Lemon Garlic Butter Sauce  
(D,SD)

Butternut Squash & Lentil Wellington,  
New Potatoes, Tomato & Basil Sauce (D,G)

*All served with seasonal vegetables*

## *Desserts*

Christmas Pudding served  
with Brandy Sauce (G,E,D,A)

Chocolate & Raspberry Tort,  
Raspberry Coulis (SOYA)

Glazed Lemon Tart, Mixed Berry  
Compote (G,E,D)



12-3pm @ £22.50 per person  
Available Monday to Friday  
from Monday 30th November  
until Friday 18th December

# Silent Night, Deadly Night



The finalists are all keen and eager to see if they have been chosen in the national public vote but who will stop at nothing to ensure that they are the victor? Enjoy a 3 course dinner whilst solving the clues and then dance the night away with our resident DJ.



## Starters

Root Vegetable Soup, Herb Croutons (G)

Honey Soy Chicken, Asian Slaw (SOY,E) (HALAL)

Classic Prawn Cocktail, Baby Gem Lettuce & Marie Rose Sauce (C,MU,E)

Thyme-Roasted Portobello Mushroom, with Chestnut Puree,  
Melted Raclette Cheese, Toasted Ciabatta (G,E,D,SD)

## Mains

Roast Turkey Breast & Leg, Sage Stuffing,  
Chipolata, Yorkshire Pudding, Roast Potatoes  
& Gravy (G,E,SD) (HALAL)

Roast Beef, Yorkshire Pudding  
& Roast Potatoes (G,E,D,SD)

Panfried Sea Bass, Sauteed New Potatoes,  
Green Beans & Lemon Garlic Butter Sauce  
(D,SD)

Butternut Squash & Lentil Wellington,  
New Potatoes, Tomato & Basil Sauce (D,G)

All served with seasonal vegetables

## Desserts

Christmas Pudding Served  
With Brandy Sauce (G,E,D,A)

Chocolate & Raspberry Tort,  
Raspberry Coulis (SOYA)

Glazed Lemon Tart, Mixed Berry  
Compote (G,E,D)

Wednesday 16th December 2026

7:30pm sit down

@ £48 per person

# Young at Heart



Waltz the afternoon away after your 2 course lunch in our Broadway Suite with live entertainment from midday.

## *Mains*

Roast Turkey Breast & Leg, Sage Stuffing, Chipolata, Yorkshire Pudding, Roast Potatoes & Gravy (G,E,SD) (HALAL)

Roast Beef, Yorkshire Pudding & Roast Potatoes (G,E,D,SD)

Panfried Sea Bass, Sauteed New Potatoes, Green Beans & Lemon Garlic Butter Sauce (D,SD)

Butternut Squash & Lentil Wellington, New Potatoes, Tomato & Basil Sauce (D,G)

*All served with seasonal vegetables*



## *Desserts*

Christmas Pudding Served With Brandy Sauce (G,E,D,A)

Chocolate & Raspberry Tort, Raspberry Coulis (SOYA)

Glazed Lemon Tart, Mixed Berry Compote (G,E,D)



Tuesday 15th December 2026  
12:30pm sit down  
@ £20 per person

# Glitz & Glam Party Nights



Our Christmas Party Nights are a must for your festive celebrations this year! 3 course set menu served to your table then dance the night away with family, friends or colleagues until 1am with our resident DJ playing all of your festive favourites!

## Starters

Root Vegetable Soup, Herb Croutons (G)

Honey Soy Chicken, Asian Slaw (SOY,E) (HALAL)

Classic Prawn Cocktail, Baby Gem Lettuce & Marie Rose Sauce (C,MU,E)

Thyme-Roasted Portobello Mushroom, with Chestnut Puree,  
Melted Raclette Cheese, Toasted Ciabatta (G,E,D,SD)

## Mains

Roast Turkey Breast & Leg, Sage Stuffing,  
Chipolata, Yorkshire Pudding, Roast Potatoes  
& Gravy (G,E,SD) (HALAL)

Roast Beef, Yorkshire Pudding  
& Roast Potatoes (G,E,D,SD)

Panfried Sea Bass, Sauteed New Potatoes,  
Green Beans & Lemon Garlic Butter Sauce (D,SD)

Butternut Squash & Lentil Wellington,  
New Potatoes, Tomato & Basil Sauce (D,G)

*All served with seasonal vegetables*

## Desserts

Christmas Pudding served  
with Brandy Sauce (G,E,D,A)

Chocolate & Raspberry Tort,  
Raspberry Coulis (SOYA)

Glazed Lemon Tart, Mixed  
Berry Compote (G,E,D)

Thursdays, Fridays & Saturdays  
throughout December  
7:30pm sit down  
£40.00-£50.00 per person

# Christmas Carvery Bookings

After navigating the festive crowds in Queensgate Shopping Centre you can pause the madness and enjoy a delicious carvery in our Brasserie every Sunday throughout December.



## Carvery

Roast Turkey Breast

Roast Pork Loin with Crackling

Roast Beef Sirloin

Panfried Salmon

Butternut Squash and Lentil Wellington

All served with Yorkshire Pudding, Roast Potatoes,  
Seasonal Vegetables, Cauliflower Cheese and Gravy



Sunday 6th December,  
Sunday 13th December and  
Sunday 20th December  
between 12pm and 3pm  
@ £19.95 per adult.  
£14.95 per child under 12 years

# Lunch with Santa and Friends



Join Santa and friends for a Traditional Sunday Carvery this December! Bring the whole family along for a magical afternoon filled with festive cheer! A gift included for every child.



## Starters

Root Vegetable Soup, Herb Croutons (G)

Honey Soy Chicken, Asian Slaw (SOY,E) (HALAL)

Classic Prawn Cocktail, Baby Gem Lettuce & Marie Rose Sauce (C,MU,E)

Thyme-Roasted Portobello Mushroom, with Chestnut Puree,  
Melted Raclette Cheese, Toasted Ciabatta (G,E,D,SD)

## Mains

Roast Pork Loin With Crackling

Roast Beef Sirloin

Roast Turkey Breast (HALAL)

Panfried Salmon

Butternut Squash & Lentil Wellington

Yorkshire Pudding, Roast Potatoes, Seasonal  
Vegetables, Cauliflower Cheese & Gravy

## Desserts

Chocolate & Raspberry Tort,  
Raspberry Coulis (SOYA)

Sticky Toffee Pudding, Toffee  
Sauce, Vanilla Ice Cream (G,E,D)

Glazed Lemon Tart, Mixed  
Berry Compote (G,E,D)

Sunday 13th December 2026

12:30pm sit down

@ £25 per adult

@ £16 per child under 12 years

# Christmas Day



Let us take care of Christmas while you relax and enjoy the festivities. Join us for a glass of fizz on arrival, followed by a four-course lunch with live entertainment. Santa will also be paying a visit and have a gift for all children.

A Selection of Canapes (G,E,D,MU)

## Starters

Soft Boiled Egg Wrapped In Cumberland Sausage Meat served with Pickles (G,E,D,MU)

Creamy Butternut Squash Soup (D)

King Prawn, Smoked Salmon & Avocado Roulade, Rye Bread Crostini's, Cucumber Ribbons, Basil Mayonnaise (G,F,D,MU)

Pecan & Honey Topped Baked Camembert, Black Pepper Twists, Redcurrant Chutney (G,E,D,SD)

## Mains

Roast Beef Sirloin, Roast Potatoes, Yorkshire Pudding & a Red Wine Gravy (G,E,D,SD)

Roulade of Turkey Breast stuffed with Chestnut & Thyme, wrapped in Streaky Bacon, Pigs in a Blanket & Roast Potatoes (G,E,SD) (HALAL)

Roast Cod Fillet, Crushed New Potato, Sauteed Spinach & Samphire, Tartare Beurre Blanc (F,D,MO,SD)

Homemade Cranberry & Pistachio Nut Roast, Roast Potatoes & Vegetarian Gravy (D,E,G,N)

All served with seasonal vegetables

## Desserts

Luxury Christmas Pudding served with a Homemade Brandy Sauce (G,E,D,SD,A)

Lemon Meringue Pie with Poached Oranges (E,D,G)

Baileys Cheesecake, Chocolate Sauce (G,E,D)

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream (G,E,D)

between 12pm and 2pm  
@ £95 per adult  
@ £45 per child under 12 years

# Boxing Day



Continue the festive celebrations with our special Boxing Day Lunch. Indulge in a delicious three-course meal while enjoying live entertainment in a warm and lively atmosphere.



## Starters

Roasted Tomato & Basil Soup, Basil Pesto (D,E,G)

Classic Prawn Cocktail, Baby Gem Lettuce Marie Rose Sauce  
(CR,E,MU,SD)

Beetroot & Goat's Cheese Croquettes, Maple Syrup (G,E,D,SD)

Ham Hock & Chicken Terrine, Fruit Chutney Crostini (G,D)

## Mains

Roast Pork Loin Crispy Crackling, Roast Potatoes,  
Yorkshire Pudding, Apple Sauce (E,D,G,SD)

Roast Beef Sirloin, Roast Potatoes, Yorkshire  
Pudding, Beef Gravy (E,D,G,SD)

Panfried Chicken Breast, Garlic & Thyme Mash  
Potato, Tender Stem Broccoli, Chicken Sauce  
(D) (HALAL)

Poached Salmon Fillet, Crushed New Potatoes,  
Green Beans Hollandaise Sauce (F,D,SD,MU)

Wild Mushroom Linguine, Balsamic, Parmesan  
Cheese (SD,E,D)

*All served with seasonal vegetables*

## Desserts

Winter Spiced Berries & Apple  
Crumble served with Ice Cream  
or Custard (G,E,D)

Baked Vanilla Cheesecake,  
Fruits of The Forest Compote  
(D,G)

Crème Brulée Shortbread  
Biscuit (G,D)

Between 12:30pm and 3pm  
@ £37.50 per adult  
£20 per child under 12 years

# Residential Package



@ £300 per person

The Bull Hotel is the perfect setting for a magical Christmas break. Relax and enjoy three days of celebration with festive dining, drinks, and live entertainment. Whether you're after a cosy escape or a lively gathering, it's the perfect place to make Christmas unforgettable.

## *24th December*

Check into your room from 2pm.

Explore Peterborough in the afternoon or relax in our Lounge & Bar area before enjoying Festive entertainment from 6pm. This is then followed by a three-course dinner served in our Brasserie Restaurant.

## *25th December*

Spend the morning in our Restaurant enjoying an English Breakfast. From midday, our Broadway Suite will be in full Festive swing serving a Traditional Christmas Lunch with all the Trimmings. A visit from Santa himself & live entertainment to raise the already jolly atmosphere! Retire to the Lounge and listen to the King's speech. A light Buffet will be served at 6:30pm and then it is time to test your knowledge in our Festive quiz.

## *26th December*

Enjoy a leisurely Breakfast prior to check out at midday. Join us for a final three-course lunch with live music before having a safe journey home.

# A Night at The Musicals



The end of 2026 calls for big celebrations and what better way to welcome in the New Year than a night at the musicals! Check in from 2pm, enjoy Afternoon Tea, then join us downstairs for black-tie canapé and fizz reception followed by a five-course dinner with live music. Dance into the New Year with our DJ, and end your stay on New Year's Day with a Full English Breakfast before a midday checkout.

A Selection Of  
Canapes (G,E,D,MU)

## *Amuse Bouchée*

Pickled Baby Beet with  
Herbed Goat Cheese &  
Candied Kumquats

## *Starters*

Pulled Beef and Smoked Bacon Croquettes  
with Black Garlic Aioli & Crispy Leeks (G,E,SOYA,SD)

Spinach & Ricotta Puff Pastry Pinwheels, Redcurrant Jam (D,E,G)

## *Mains*

8oz Fillet Steak, Pressed Potato, Roasted Roots,  
Broccoli Gratin, Horseradish Emulsion  
(Cooked Medium) (D,SD)

Herb-Crusted Roast Cod, Crushed Baby Potatoes,  
Garden Peas, Broad Beans, Sugar Snaps with  
a Pea and Tarragon Velouté (F,D)

Wild Mushroom, Chestnuts & Brie Wellington,  
Winter Ratatouille Caramelised Red Onion Jus (G,E,D)

## *Desserts*

Sticky Gingerbread Puddings  
with Ginger Wine  
& Brandy Sauce (G,E,D)

Dark Chocolate Mousse,  
Clotted Cream Ice Cream  
& Honeycomb (E,G,D)

A Selection of Artisan Cheese  
and Biscuits, Celery & Fruit  
Chutney (G,E,D,SD,SE)

@ £200 per adult – Standard Double Bedroom

@ £220 per adult – Executive Double Bedroom

# Post Christmas Party

Who says the festivities end in December?  
It's never too late to arrange a Festive get together!  
Sit down to a three-course meal & then dance the  
night away with our in-house DJ. The perfect way  
to start off your year!



## Starters

Root Vegetable Soup, Herb Croutons (G)

Honey Soy Chicken, Asian Slaw (SOY,E) (HALAL)

Classic Prawn Cocktail, Baby Gem Lettuce & Marie Rose Sauce (C,MU,E)

Thyme-Roasted Portobello Mushroom, with Chestnut Puree,  
Melted Raclette Cheese, Toasted Ciabatta (G,E,D,SD)

## Mains

Roast Turkey Breast & Leg, Sage Stuffing,  
Chipolata, Yorkshire Pudding, Roast Potatoes  
& Gravy (G,E,SD) (HALAL)

Roast Beef, Yorkshire Pudding  
& Roast Potatoes (G,E,D,SD)

Panfried Sea Bass, Sauteed New Potatoes,  
Green Beans & Lemon Garlic Butter Sauce  
(D,SD)

Butternut Squash & Lentil Wellington,  
New Potatoes, Tomato & Basil Sauce (D,G)

*All served with seasonal vegetables*

## Desserts

Christmas Pudding served  
with Brandy Sauce (G,E,D,A)

Chocolate & Raspberry Tort,  
Raspberry Coulis (SOYA)

Glazed Lemon Tart, Mixed Berry  
Compote (G,E,D)

Saturday 9th January 2027  
7:30pm sit down  
@ £40 per person



# Drinks Package

At The Bull Hotel, we offer a range of drinks packages to suit every occasion. Pre-order with our events team today to skip the queues, and have your drinks ready and waiting at your table on arrival.

## *Beer & Alcopop Buckets*

8 bottles per bucket with choice of Becks, Corona, Peroni, Smirnoff Ice & Wkd – £32.00 Per Bucket

## *Cocktails & Mocktails*

1 ltr Jug of Woo Woo, Mojito or Long Island Iced Tea Cocktails – £30.00 Per Jug  
1 ltr Jug of Fruitini or Apple Mojito Mocktail – £16.00 Per Jug



## *Wine Packages*

Chardonnay / Shiraz / Whispering Hills Rose

Choice of 10 Bottles – £200.00

Sauvignon Blanc / Merlot / Rose Rioja

Choice of 10 Bottles – £225.00

Pinot Grigio / Pinot Noir / Pinto Grigio Rose

Choice of 10 Bottles – £275.00

## *Prosecco Package*

10 bottles of Prosecco – £300.00

# Terms & Conditions



1. All provisional party bookings must be confirmed within 14 days of booking by paying the non-refundable, non-transferable deposit of £10.00 per person or £25.00 per person for Christmas Day and New Year's Eve.
2. Full payment is required 4 weeks prior to the event which is non-refundable.
3. Residential Christmas and New Year Packages are to be fully prepaid at the time of booking and are non-refundable.
4. Payment of the deposit confirms that you have read and understood the terms and conditions detailed in this brochure.
5. Groups of 10 guests or more may be positioned on separate tables depending upon final numbers in attendance and configuration of the final table plan.
6. No guarantee can be made when requesting special seating arrangements.
7. The hotel reserves the right to cancel and amend any function at any time - alternative dates will be offered or monies paid will be returned.
8. A pre-order form will be sent to you on payment of your deposits, which needs to be completed and returned 3 weeks prior to your event. Pre-orders need to be completed with individual names and choices and a copy of this order will be on your table for your party as a reference. Please note that some dishes may not be presented as described.
9. Please advise any dietary requirements you or members of your party may have on the pre-order form. Please see below dietary requirements. C: Crustaceans CE: Celery D: Dairy E: Eggs F: Fish P: Peanuts G: Gluten L: Lupin N: Nuts MO: Molluscs MU: Mustard S: Soya SD: Sulphur Dioxide SE: Sesame Seeds A: Alcohol VE: Vegan VG: Vegetarian GF: Gluten Free
10. All accommodation bookings must be guaranteed with a valid credit or debit card number to secure the booking. Individual confirmed accommodation can be cancelled up to 12 noon the day prior to arrival without charge. For Group bookings, the cancellation is as follows. 1-2 bedrooms – 24 hours. 3-10 bedrooms – 3 weeks. 11-25 bedrooms – 4 weeks. 26 + bedrooms – 6 weeks.
11. Accommodation is available for occupation from 2.00pm on the day of arrival and should be vacated by 12 noon the day of departure.
12. Full deposits and payments can be made by BACS payment, debit/credit cards and cash.
13. We request that all payments for bookings are paid as a group and not on an individual basis. We regret that we cannot accept multiple cheque or card payments for any one booking.
14. Car parking is subject to availability, and for guests not staying over, is chargeable at £3.00 per car.
15. The management of the hotel reserves the right to refuse entry to the hotel. In addition, the hotel reserves the right to charge the organiser, company or individual for any damage caused by reckless, wilful or unreasonable behaviour.
16. If a ramp is requested by any party, then this will be put out where required by the duty manager on site. The hotel does not take responsibility for guests whilst on site using the ramp and once your booking is confirmed with your deposit you are agreeing that you take full responsibility to ensure all your guests are safe and supervised at all times
17. All prices are inclusive of VAT at the prevailing rate.
18. Hotel guests, residents and visitors are responsible for their own safety and wellbeing whilst on hotel premises.



## *The Perfect Gift*



It's time to stop worrying about what to get the person who has everything.

We sell gift vouchers starting from £10, up to the value of your choice.

They are perfect for an afternoon tea, a romantic meal for two, one of our themed party nights or for a relaxing break away.

### *Additional Information*

Call or visit our reception team  
for more information



## *Party Night Accommodation*

Head back to one of our Cosy Hotel Bedrooms after your night of Festive celebration and enjoy a lie-in the next Morning.

All our accommodation includes free car parking.

Single occupancy from £88.00 per room  
including Bed & Breakfast.

Standard double from £98.00 per room  
including Bed & Breakfast.

Please note all prices are subject to availability.

Executive, Superior Bedrooms & Suite are available  
upon request and are subject to a supplement.

## *Forthcoming Events for 2027*

Valentine's Dinner or Valentine's Package – Saturday 13th February 2027

Mother's Day Lunch – Sunday 7th March 2027

Father's Day Tribute Night – Saturday 19th June 2027



# November / December 2026

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
<b>30</b> Festive Lunches £22.50 per person	<b>1</b> Festive Lunches £22.50 per person	<b>2</b> Festive Lunches £22.50 per person	<b>3</b> Festive Lunches £22.50 per person Christmas Party Nights £37.00 per person	<b>4</b> Festive Lunches £22.50 per person Christmas Party Nights £42.00 per person	<b>5</b> Christmas Party Nights £42.00 per person	<b>6</b> Christmas Carvery Lunch £ 19.95 per adults £ 14.95 per child
<b>7</b> Festive Lunches £22.50 per person	<b>8</b> Festive Lunches £22.50 per person	<b>9</b> Festive Lunches £22.50 per person	<b>10</b> Festive Lunches £22.50 per person Christmas Party Nights £37.00 per person	<b>11</b> Festive Lunches £22.50 per person Christmas Party Nights £50.00 per person	<b>12</b> Christmas Party Nights £50.00 per person	<b>13</b> Christmas Carvery Lunch £19.95 per adults £ 14.95 per child Sunday Lunch with Santa £25.00 per adults £ 16.00 per child

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
<b>14</b> Festive Lunches £22.50 per person	<b>15</b> Festive Lunches £22.50 per person Young at Heart Lunch £20.00 per person	<b>16</b> Festive Lunches £22.50 per person Murder Mystery Night £48.00 per person	<b>17</b> Festive Lunches £22.50 per person Christmas Party Nights £37.00 per person	<b>18</b> Festive Lunches £22.50 per person Christmas Party Nights £50.00 per person	<b>19</b> Christmas Party Nights £50.00 per person	<b>20</b> Christmas Carvery Lunch £ 19.95 per adults £ 14.95 per child
<b>21</b>	<b>22</b>	<b>23</b>	<b>24</b> 2 Day Residential Package £300.00 per person	<b>25</b> Christmas Day Lunch £95.00 per adult £45.00 per child	<b>26</b> Boxing Day Lunch £37.50 per adult £20.00 per child	<b>27</b>
<b>28</b>	<b>29</b>	<b>30</b>	<b>31</b> New Years Eve Package Starting from £200.00	<b>1</b>	<b>2</b>	<b>3</b>
<b>4</b>	<b>5</b>	<b>6</b>	<b>7</b>	<b>8</b>	<b>9</b> Post Christmas Party Night £40.00 per person	<b>10</b>



**BULL HOTEL**

Peterborough

To make a reservation or for more  
information call 01733 561364

[info@bull-hotel-peterborough.com](mailto:info@bull-hotel-peterborough.com)

[www.peelhotels.co.uk](http://www.peelhotels.co.uk)

