

The background of the poster is a dark, warm-toned image featuring a copper-colored pendant lamp hanging from a cord. The lamp is illuminated, casting a warm glow. In the background, there are numerous out-of-focus lights, creating a bokeh effect, which appear to be Christmas lights or garden lights. The overall atmosphere is cozy and festive.

*THE MAGIC
GARDEN*

THE MAGIC OF CHRISTMAS



C H R I S T M A S 2 0 2 6

Celebrate Christmas in the Garden



A SEASON OF MAGIC

Our enchanting and beautifully adorned venue set across 3 floors, is the perfect destination for all your holiday gatherings, whether you're planning an intimate get-together with close friends, a heartwarming family feast filled with joy, or a vibrant office party to mark the season in style.



DELECTABLE SEASONAL FEAST:

Indulge in our exclusive Christmas menu, brimming with mouthwatering seasonal dishes, festive treats, and a delightful selection of handcrafted holiday drinks designed to warm your heart and soul.

WARM AND MAGICAL AMBIENCE:

Step into a cosy, twinkling wonderland where the holiday spirit comes alive, with festive decorations and a welcoming atmosphere that creates the perfect backdrop for cherished memories.

EXCLUSIVE PRIVATE PARTY SPACES:

Elevate your event with our stylish private areas, offering dedicated spaces tailored to your needs, ensuring a bespoke and memorable festive experience for you and your guests.

BRAND-NEW WINTER MARQUEE:

Be among the first to experience our stunning new marquee in the garden, a magical addition that transforms your Christmas celebration into an extraordinary outdoor festive adventure.





PACKAGES

Available for groups of 15 persons or more.
All guests must choose the same package.
Dishes are served in portion sizes relative to your group.

SILVER PACKAGE £18PP

Classic Tomato & Mozzarella Flatbread (V) (VGA) (GFA)
Chorizo & Hot Honey Flatbread (GFA)
Goose Fat Roast Potatoes with Red Onion Gravy (GFA) (VGA)
Wild Boar Pate with Plums on Artisan Toast (GFA)
Moroccan Hummus & Roasted Vegetable Tartlet (VG) (GFA)
Prawn Cocktail Tartlet (GFA)
Korean-Style Chicken Tenders
Cauliflower Wings - Orange BBQ Sauce (VG) (GFA)

GOLD PACKAGE £23PP

Camembert Flatbread (V) (GFA)
Chorizo & Hot Honey Flatbread (GFA)
Loaded Goose Fat Roast Potatoes with Brie & Cranberry (VA) (GFA)
Wild Boar Pate with Plums Served on Artisan Toast (GFA)
Prawn Cocktail Tartlet (GFA)
Moroccan Houmous & Roasted Vegetable Tartlet (VG) (GFA)
Beef Sliders (VGA) (GFA)
Maple Glazed Pigs in Blankets (GF)
Mini Yorkshire Pudding with Pulled Turkey, pan gräv
Halloumi Fries - sweet chilli dipping sauce (V) (GFA)
Cauliflower Wings - Orange BBQ Sauce (VG) (GFA)
Cauliflower Wings - Mango & Habanero Sauce (VG) (GFA)

TRIO OF DESSERTS £9PP

Mince Pies (V) (GFA) (VGA)
Brownies (V) (VGA) (GFA)
Mini Raspberry Cheesecake (V)

(GF) - Gluten Free (GFA) - Gluten Free Available (V) - Vegetarian (VG) - Vegan (VGA) - Vegan Available (VA) - Vegetarian Available

Please inform our staff of any allergies you may have when placing your order. Our staff cannot offer any specific advice or recommendations beyond those in our allergies information assessment.

Due to the nature of our operation, we can't fully guarantee that any food or drinks will be allergen free.



FESTIVE FARE

SET MENU

Bookings only, pre-orders required for 8+ guests

2 Courses – £30pp

Available Sunday – Thurs, Fri 12pm–3pm

3 Courses – £37pp

STARTERS

Wild Boar Pâté (GFA)

Crisp Sourdough Croute, Caramelised onion chutney

Classic Prawn Cocktail

Marie Rose, Little Gem

Creamy Tomato & Basil Soup (V) (VGA) (GFA)

Warm sourdough and butter

Hummus & Roast Vegetable Tart (VG)

Rocket, Sun Blush Tomato Salad

MAINS

Traditional Roast Turkey

Goose fat Roast Potatoes, Pigs in Blankets, Roast vegetables, Greens, Yorkshire Pudding and a Rich Pan Gravy

Roasted Salmon (GFA)

Roasted Salmon, Mediterranean Vegetables, Baby Potatoes, Chimichurri

Braised Beef Steak (GF)

Bourguignonne-style sauce, Goose Fat roasted potatoes, Roast vegetables, Greens

Miso Cauliflower Steak (VG)

Roasted Potatoes, Roast Vegetables, Greens, and Miso Gravy

DESSERTS

Chocolate Fudge Cake (VGA)

Ice Cream

Lemon Tart (GFA) (VGA)

Raspberry Sorbet

Apple Crumble (V)

Custard

Christmas Pudding (V)

Brandy Sauce

(GF) - Gluten Free (GFA) - Gluten Free Available (V) - Vegetarian (VG) - Vegan (VGA) - Vegan Available (VA) - Vegetarian Available

Please inform our staff of any allergies you may have when placing your order. Our staff cannot offer any specific advice or recommendations beyond those in our allergies information assessment.

Due to the nature of our operation, we can't fully guarantee that any food or drinks will be allergen free.



THE MAGIC GARDEN

DRINKS PACKAGES

AT A GLANCE

SILVER

£6 for 1 Drink
Voucher

CHOICE OF

175ml House Wine, 125 ml Prosecco,
Single House Spirit & Mixer, House Bottled
Beers, Any Bottled Cider, Or Pint Of House
Lager / Cider

GOLD

£7.50 for 1 Drink
Voucher

CHOICE OF

250ml House Wine, 125 ml Prosecco,
Single Premium Spirit & Mixer,
Any Bottled Beers / Cider

COCKTAILS

£10 for 1 Drink
Voucher

CHOICE OF

Any cocktail from our menu

MOCKTAILS

£4 for 1 Drink
Voucher

CHOICE OF

Any Mocktail Or Selected Soft Drink

BUNDLES

CHOICE OF

24 x Corona £120
24 x Peroni £130
24 x Pacifico Clara £140
6 Bottles of House Wine Red/Rose/White £145
6 Bottles of Prosecco £190

THE MARQUEE



*MAGIC
GARDEN*

UNFORGETTABLE CHRISTMAS

GET IN TOUCH

01157 860 075

BOOKINGS@THEMAGICGARDENNOTTS.COM
THEMAGICGARDENNOTTS.COM



THE
*MAGIC
GARDEN*