

# Jolly Nice...

CHRISTMAS & WINTER  
PARTY PACKAGES



# CHRISTMAS & WINTER PARTIES AT JOLLY NICE

The Cotswold's ultimate winter party venue offers a range of packages to suit your individual requirements. Whether you're a large corporate organisation, an extended family looking for a venue to meet up over Christmas, a hospitality business wanting a Winter Wonderland experience after the Christmas rush, a birthday gathering, or indeed any type of celebration involving more than 20 people.

Come and celebrate this magical time in one of three unique spaces - The Christmas Cabin, The Yurt, or The Hive Bar (which will be transformed into a twinkly ski chalet) - with roaring fires, winter skating and even real reindeer...

Nestle into The Cabin for a cosy celebration with the extra delight of feeding our resident reindeer (up until the 23<sup>rd</sup> December), or make your party sparkle in The Ski Chalet Bar or The Yurt, with exclusive use of our brand new 2025 skate track through the Winter Wonderland forest.

Everything on your menu, without exception, is freshly prepared from scratch in our kitchen by Jolly Nice chefs, using the best local, seasonal vegetables and free-range meat we can get our hands on.

## VENUES

Choose the venue based on your number of guests.

The Cabin	20-40 guests standing (includes feeding the reindeer if you wish)
The Yurt	30-50 guests standing (includes skating if you wish)
The Ski Chalet Bar	50-150 guests standing (includes skating if you wish)

Please contact us if you have a party fewer than 20 or more than 150 guests

# DATES, TIMINGS & DISCOUNTS

Our Winter Party Packages are available from Friday 21<sup>st</sup> November 2025 until Saturday 31<sup>st</sup> January 2026 (January packages exclude The Cabin).

There are eight options for event timings:

Alpine Brunch	9:00am - 11:00am
Alpine Lunch	12:00pm - 2:00pm
Winter Warmer	12:00pm - 2:30pm 6:00pm - 8:30pm
Après Skate	12:00pm - 3:00pm 6:00pm - 9:00pm
Après Ski	12:00pm - 3:30pm 6:00pm - 9:30pm

There are five package options for event pricing:

Alpine Brunch	£35 per person (2 hours exclusive use)
Alpine Lunch	£50 per person (2 hours exclusive use)
Winter Warmer	£60 per person (2.5 hours exclusive use)
Après Skate	£80 per person (3 hours exclusive use)
Après Ski	£95 per person (3.5 hours exclusive use)

10% Discount	Mondays to Wednesdays 21 <sup>st</sup> November to 10 <sup>th</sup> December 2025 Every day from 2 <sup>nd</sup> January to 31 <sup>st</sup> January 2026
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# THE CHRISTMAS CABIN PACKAGES

CAPACITY | 20 - 40 GUESTS STANDING

Exclusive use of the beautifully dressed Christmas Cabin and the Enchanted Forest Glade. Step outside The Cabin into the covered glade, to meet the Sami herder and his beautiful reindeer.

For the Alpine Brunch and the Winter Warmer packages, there will be a tartiflette station where our team will serve up this warming alpine special.

All packages include private use of our candle-lit Cabin, with a roaring Norwegian log-burner, a traditional Swedish sleigh, festive background music, and our Jolly Nice reindeer peeking through the windows.



# WHAT'S INCLUDED

## THE ALPINE BRUNCH | £35 PP

- Tea & filtered coffee on arrival and throughout, served with a homemade frangipane topped mince pie
- Visit the enchanted glade and feed the reindeer
- A generous portion of tartiflette with a chunk of focaccia for brunch
- Return to the warm cabin for hot chocolate or mulled wine/mulled cider/mulled apple juice
- Exclusive use of The Cabin for up to two hours

## THE ALPINE LUNCH | £50 PP

- Glass of mulled apple juice on arrival
- Visit the enchanted glade and feed the reindeer
- Return to The Cabin for wine and sharing boards (selected from the lunch menu)
- Half a bottle of house wine/two pints of keg beer/three glasses of 0% festive fizz per person
- Exclusive use of The Cabin for up to two hours

## THE WINTER WARMER | £60 PP

- A glass of mulled apple juice on arrival
- Visit the enchanted glade and feed the reindeer
- Return to The Cabin for a generous portion of tartiflette with a chunk of focaccia
- Choose one hot slider, one hot mini pie and one sweet treat per person from the 'Winter Warmer' menu
- Half a bottle of house wine/two pints of keg beer/three glasses of 0% festive fizz per person
- Exclusive use of The Cabin for up to two and a half hours

## THE APRES SKATE PARTY | £80 PP

- Glass of mulled wine, mulled cider or mulled apple juice on arrival
- Visit the enchanted glade and feed the reindeer
- Eight item festive floating buffet selected from the Après Skate menu
- Three hour unlimited selection of drinks from the Après Skate menu
- Exclusive use of The Cabin for up to three hours

## THE APRES SKI PARTY | £95 PP

- Glass of mulled wine, mulled cider or mulled apple juice on arrival
- Visit the enchanted glade and feed the reindeer
- Ten item festive floating buffet selected from the Après Ski menu
- Three hour unlimited selection of drinks from the Après Ski menu
- Visit from Father Christmas to give out your 'Secret Santa' gifts
- Exclusive use of The Cabin for up to three and a half hours



# THE YURT PACKAGES

CAPACITY | 30 - 50 GUESTS STANDING

Exclusive use of The Yurt throughout the duration of your event.

A truly magical setting, our beautifully crafted log-fired yurt is perfect for intimate festive experiences, social gatherings, corporate Christmas parties or celebrations by the fire.

When you book The Yurt, it's also time to get your skates on and wind your way through our magical Winter Wonderland Skate Track, gliding beneath snowy, twinkling trees and sparkling lights.

Then return to The Yurt to warm up by the wood burner, turn the festive music up and get the party started...



# WHAT'S INCLUDED

## THE ALPINE BRUNCH | £35 PP

- Tea & filtered coffee on arrival and throughout, served with a homemade frangipane topped mince pie
- Get your skates on with our new Winter Wonderland Skate Track
- A generous portion of tartiflette with a chunk of focaccia for brunch
- Return to the warm Yurt for hot chocolate or mulled wine/mulled cider/mulled apple juice
- Exclusive use of The Yurt for up to two hours

## THE ALPINE LUNCH | £50 PP

- Glass of mulled apple juice on arrival
- Get your skates on with our new Winter Wonderland Skate Track
- Return to The Yurt for wine and sharing boards (selected from The Alpine Lunch menu)
- Half a bottle of house wine/two pints of keg beer/three glasses of 0% festive fizz per person
- Exclusive use of The Yurt for up to two hours

## THE WINTER WARMER | £60 PP

- A glass of mulled apple juice on arrival
- Get your skates on with our new Winter Wonderland Skate Track
- Return to The Yurt for a generous portion of tartiflette with a chunk of focaccia
- Choose one hot slider, one hot mini pie and one sweet treat per person from the 'Winter Warmer' menu
- Half a bottle of house wine/two pints of keg beer/two glasses of 0% festive fizz per person
- Exclusive use of The Yurt for up to two and a half hours

## THE APRES SKATE PARTY | £80 PP

- Glass of mulled wine, mulled cider or mulled apple juice on arrival
- Get your skates on with our new Winter Wonderland Skate Track
- Eight item festive floating buffet selected from the Après Skate menu
- Three hour unlimited selection of drinks from the Après Skate menu
- Exclusive use of The Yurt for up to three hours

## THE APRES SKI PARTY | £95 PP

- Glass of mulled wine, mulled cider or mulled apple juice on arrival
- Get your skates on with our new Winter Wonderland Skate Track
- Ten item festive floating buffet selected from the Après Ski menu
- Three hour unlimited selection of drinks from the Après Ski menu
- Visit from Father Christmas to give out your 'Secret Santa' gifts
- Exclusive use of The Yurt for up to three and a half hours



# THE SKI CHALET BAR PACKAGES

CAPACITY | 50 - 150 GUESTS STANDING

Exclusive use of The Ski Chalet Bar, beautifully dressed as an alpine ski chalet. As you walk in, you are welcomed by a roaring log fire, twinkling Christmas foliage, holly candle wreaths, huge balls of mistletoe, and festive music to add to the already wonderful Christmas feel.

For the first hour or so, get your skates on and wind your way through our magical Winter Wonderland Skate Track, gliding beneath snowy, twinkling trees and sparkling lights, before returning to The Ski Chalet bar to get the party started...





# WHAT'S INCLUDED

## THE ALPINE BRUNCH | £35 PP

- Tea & filtered coffee on arrival and throughout, served with a homemade frangipane mince pie
- Get your skates on with our new Winter Wonderland Skate Track
- A generous portion of tartiflette with a chunk of focaccia for brunch
- Return to The Ski Chalet Bar for hot chocolate or mulled wine/mulled cider/mulled apple juice
- Exclusive use of The Ski Chalet Bar for up to two hours

## THE ALPINE LUNCH | £50 PP

- Glass of mulled apple juice on arrival
- Get your skates on with our new Winter Wonderland Skate Track
- Return to The Ski Chalet Bar for wine and sharing boards (selected from The Alpine Lunch menu)
- Half a bottle of house wine/two pints of keg beer/three glasses of 0% festive fizz per person
- Exclusive use of The Ski Chalet Bar for up to two hours

## THE WINTER WARMER | £60 PP

- A glass of mulled apple juice on arrival
- Get your skates on with our new Winter Wonderland Skate Track
- Return to The Ski Chalet Bar for a generous portion of tartiflette with a chunk of focaccia
- Choose one hot slider, one hot mini pie and one sweet treat per person from the 'Winter Warmer' menu
- Half a bottle of house wine/two pints of keg beer/three glasses of 0% festive fizz per person
- Exclusive use of The Ski Chalet Bar for up to two and a half hours

## THE APRES SKATE PARTY | £80 PP

- Glass of mulled wine, mulled cider or mulled apple juice on arrival
- Get your skates on with our new Winter Wonderland Skate Track
- Eight item festive floating buffet selected from the Après Skate menu
- Three hour unlimited selection of drinks from the Après Skate menu
- Exclusive use of the shot ski (guests to buy shots from the bar)
- Exclusive use of The Ski Chalet Bar for up to three hours

## THE APRES SKI PARTY | £95 PP

- Glass of mulled wine, mulled cider or mulled apple juice
- Get your skates on with our new Winter Wonderland Skate Track
- Ten item festive floating buffet selected from the Après Ski menu
- Three hour unlimited selection of drinks from the Après Ski menu
- Visit from Father Christmas to give out your 'Secret Santa' gifts
- Exclusive use of the shot ski (guests to buy shots from the bar)
- Exclusive use of The Ski Chalet Bar for up to three and a half hours



# THE ALPINE BRUNCH

*FOOD & DRINK MENU*



**Speciality Tea & Organic Filter Coffee on arrival and throughout**

*Served with a*

**Homemade Frangipane Topped Mince Pie (v)**

*The frangipane topping makes these a cut above the rest.*

*Followed by*

**A generous portion of Tartiflette from the 'big pan' served with  
a handsome chunk of focaccia bread**

*Tartiflette is a classic apres-ski dish of a creamy mix of local organic potatoes,  
Oglesfield cheese (The British Award-winning take on the Swiss Raclette cheese),  
and free range lardons – at least this is the Jolly Nice version.*

*Served with (Two Glasses Per Person)*

**Mulled Wine or Mulled Cider or Mulled Apple Juice or  
Festive Fizz (0% alcohol) or A Cup Of Hot Chocolate**

A black and white photograph of a young boy carrying a large evergreen tree branch on his back in a snowy, mountainous landscape. The boy is wearing a dark jacket and a cap, looking towards the camera. The background shows a snowy mountain slope with some evergreen trees and a small building on the left.

# THE ALPINE LUNCH

*FOOD & DRINK MENU*



**A Glass Of Mulled Apple Juice On Arrival**

*Served with a*

**Homemade Frangipane Topped Mince Pie (v)**

*The frangipane topping makes these a cut above the rest!*

*Followed by*

**Two Sharing Boards**

**Ploughmans**

*Homemade and Free Range sausage rolls, scotch eggs and pork pies, two cheeses, home made chutney and a handsome chunk of Focaccia bread.*

**Mezze (v)**

*Mixed olives, marinated grilled vegetables, homemade Muhammara, Babaganoush, Tzatziki and tabbouleh, grilled halloumi, pickles, sumac onions and flatbreads.*

*Served with (per person)*

**Half a bottle of House White, or  
Two pints of keg beer, or  
3 glasses 0% alcohol Festive Fizz**

A black and white photograph of a woman in a fur coat walking a dog in a snowy landscape. The woman is wearing a long, light-colored fur coat and dark pants. She is holding a cane in her right hand and a bag in her left. The dog is a large, shaggy breed, possibly a Weimaraner, and is standing on the snow. The background shows snow-covered ground and some bare trees.

# THE WINTER WARMER

*FOOD & DRINK MENU*



## **A Glass Of Mulled Apple Juice On Arrival**

*Followed by*

### **A generous portion of Tartiflette from the 'big pan' served with a chunk of focaccia bread (v)**

*Tartiflette is a classic apres-ski dish of a creamy mix of local organic potatoes, Oglesfield cheese (the British award-winning take on the Swiss Raclette cheese), and free range lardons – at least this is the Jolly Nice version*

*Followed by Two hot sliders, two hot mini pies and one sweet treat chosen from the list below*

## **MINI SAVOURY PIES**

*(We make our own pastry cases by hand using local organic flour from Shipton Mill and British butter)*

### **Garlic Mushrooms Mini Pie (v)**

*Chestnut mushrooms roasted in Isle of Wight garlic and local cream in a homemade short crust pastry case*

### **Roasted Root Vegetable & Parsnip Cream Mini Pie (v)**

*Chestnut mushrooms roasted in Isle of Wight garlic and local cream in a homemade short crust pastry case*

## **SLIDERS**

### **Free Range Turkey Burger & Redcurrant Jelly**

*Chestnut mushrooms roasted in Isle of Wight garlic and local cream in a homemade short crust pastry case*

### **Nut Roast Burger & Redcurrant Jelly (vg)**

*Homemade mini nut roast burger in a plant based slider bun from the Artisan Baker in Stroud*

## **SWEET**

### **Jolly Nice Frangipane Topped Mince Pies (v)**

*The frangipane topping makes these mince pies a cut above the rest*

### **Mini Black Forest Yule Log (v/gf)**

*Made with Kirsch infused cherries, organic Shipton Mill flour, British butter and covered in the best chocolate, this yule log is one you won't forget*

### **Chocolate Orange Battenburg (v)**

*Painstakingly made by our Pastry Chefs, first orange infused sponge and then chocolate sponges are cut into long rectangles by hand and then wrapped into almond paste to create the 'Christmas Church Window Cake'*

### **Affogato Shot (v/gf)**

*Homemade Bourbon Vanilla ice cream topped with an organic espresso, served in a small shot glass is a great way to finish the feast.*

# THE WINTER WARMER DRINKS MENU

**Each guest may choose the equivalent of either**  
*half a bottle of mulled wine, two beers, or three servings of Festive Fizz*

*One white wine, One red wine, Two beers, Two alcohol-free drinks,  
Sparkling or Still bottled water*

## WHITE WINE

*House Sauvignon Blanc  
Da Il Bandiera Pinot Grigio*

## RED WINE

*Vina Mariposa Red*

## BEER & CIDER

*Stroud Brewery Budding Keg  
Hawkstone Lager Keg  
Dunkertons Premium Reserve Organic Cider Keg*

## ZERO ALCOHOL

*Jolly Nice Festive Fizz*

**Bottled Water Sparkling & Still**

A black and white photograph of three children ice skating on a snowy surface. The child on the left is wearing a dark jacket with a large white letter 'C' on the front, a light-colored knit hat with a pom-pom, and dark pants. The child in the middle is wearing a light-colored sweater, a dark cap, and dark pants. The child on the right is wearing a dark jacket, a dark knit hat, and dark pants. All three children are wearing ice skates and are captured in a dynamic pose as if skating together. The background is a blurred winter scene with trees.

# THE APRES SKATE PARTY

*FOOD & DRINK MENU*



**A glass of mulled apple juice, mulled wine or mulled cider on arrival**

*Followed by*

**An eight-item festive floating buffet selected from the list below**

*Served with*

**An unlimited quantity of your chosen wine and beers**

## **TRADITIONAL CANAPES**

### **Mixed Olives**

#### **Free Range Chicken Liver Pate On Blinis With Capers**

*It's virtually impossible to find a good chicken liver pate made using Free Range chicken livers, but our chefs have nailed it...*

#### **Taramasalata On Blinis With Cold Smoked Bibury Trout**

*Our home made taramasalata is essentially whipped cods roe – absolutely delicious.*

#### **Mushroom Free Range Scotch Egg (v)**

*Our very popular vegetarian scotch egg made with mushrooms, beans, and lentils.*

#### **Deep Fried Mac & Cheese Bites (v)**

*Traditional Mac & Cheese cut into squares, breaded and deep fried.*

#### **Tempura Field Mushrooms & Aioli dip (v)**

*We make our own mayo base and smoke best quality Isle of Wight Garlic in Big Bertha our original charcoal oven, to make the best aioli ever.*

#### **Wild Mushroom & Truffle Arancini (vg)**

*Wild mushrooms with garlic and truffle in a crispy coating, deep fried in local rapeseed oil.*

## FISHY

### **Battered Haddock Bites With Homemade Dip (v)**

*Fresh day boat haddock goujons in Hawkstone lager batter with a homemade minted pea dip.*

### **Fish Croquettes & Tartare Sauce Dip**

*Day boat mixed fish made into little croquettes by our chefs with homemade tartare sauce to dip.*

## MEATY

### **Pigs In Blankets With Bacon Jam Dip**

*Local free range traditional breed pork cocktail sausages wrapped in free range bacon with a delicious free range bacon dip.*

### **Free Range Cut Pork Pie**

*We couldn't find a genuinely free range pork pie anywhere, so our brilliant butchers take local free range traditional breed pork, mince it roughly and season it carefully, which results in a truly delicious pork pie.*

### **KFP Bites With Chipotle Mayo Dip**

*KFP is our twist on the Kentucky classic, pheasant breast from local shoots is brined in buttermilk overnight to tenderise, then coated with our secret spices and deep fried in Cotswold Gold rapeseed oil, to get a lovely golden crisp coating.*

## MINI SAVOURY PIES

### **Free Range Pork, Cider, Apple & Celeriac Mini Pie**

*Tender pork from the butchery is cooked slowly in Dunkertons organic cider. Apples and celeriac are added near the end – a flavour match made in heaven.*

### **Free Range Turkey, Free Range Pigs In Blankets & Homemade Stuffing Mini Pie**

*Local free range turkey leg meat which has a gamey flavour, with homemade pigs in blankets and a buttery sage & onion stuffing in a shortcrust pastry case, Christmas lunch, in a pie.*

### **Garlic Mushroom Mini Pie (v)**

*Creamed Isle of Wight garlic with mushrooms in a homemade shortcrust pastry case.*

### **Alpine Tartiflette Mini Pie**

*Tartiflette is a classic apres-ski dish of a creamy mix of local organic potatoes, Oglesfield cheese (The British Award winning take on the Swiss Raclette cheese), free range lardons and onions – at least this is the Jolly Nice version – in our own shortcrust pastry case.*

## SLIDERS

### **Grass Fed Beef Burger & Caramelised Onion**

*Local grass fed beef, a little seasoning, with caramelised onions and served in an Artisan brioche bun.*

### **Bratwurst With Hot Honey Glaze**

*Our butchers homemade free range Bratwurst with a hot Bisley honey glaze.*

### **Nut Roast Burger & Redcurrant Jelly (vg)**

*Homemade mini nut roast burger in a plant based slider bun from the Artisan Baker in Stroud.*

## SPUDS

### **Organic Mini Potato Baked Over Charcoal With Homemade Truffle Cream Topping (vg)**

*The Bertha oven is a legend and adds a smoky flavour to anything cooked in her.*

### **Cone Of Fries With Truffle Dust And Truffle Aioli (vg)**

*We couldn't find a genuinely free range pork pie anywhere, so our brilliant butchers take local free range traditional breed pork, mince it roughly and season it carefully, which results in a truly delicious pork pie.*

## SWEET

### **Mini Jolly Nice Frangipane Topped Mince Pies (v)**

*The frangipane topping makes these mince pies a cut above the rest.*

### **Chocolate Coated Jewelled Florentines (v)**

*Homemade Florentine biscuits covered in pretty candied fruit.*

### **Christmas Spiced Chocolate Brownies (v/gf)**

*Our award winning Valrhona Chocolate Brownie with a hint of Christmas spice.*



## **Please choose**

*One sparkling wine, Two white wines, One red wine, Two beers,  
Two alcohol-free drinks, Sparkling or Still bottled water*

## **WHITE WINE**

*House Sauvignon Blanc (our own Christmas themed label)  
Da Il Bandiera Pinot Grigio*

## **RED WINE**

*House Merlot (our own Christmas themed label)  
Rioja Muerza Tempranilla  
Vina Mariposa Red*

## **BEER & CIDER**

*Firkin of Stroud Tom Long Bright Beer (72 pints)  
Dunkertons Organic keg Cider  
Firkin of Stroud Budding Bright Beer (72 pints)*

## **ZERO ALCOHOL**

*Jolly Nice Festive Fizz  
Wiper & True Tomorrow Lager  
Bottled Water sparkling & still*

## **Bottled Water Sparkling & Still**



# THE APRES SKI PARTY

*FOOD & DRINK MENU*

**A glass of mulled apple juice, mulled wine or mulled cider on arrival**

*Followed by*

**An unlimited quantity of your chosen wine and beers**

**Raclette Cheese station by the Reindeer Paddock (Cabin Package)  
or at the Skate Shack (Yurt & The Hive Bar Packages)**

*Raclette is a very popular semi-soft cheese from Switzerland. It's often a highlight of festivals, Christmas markets, and each year the Swiss cannot wait until it's "raclette weather!" Served straight from the Raclette grill by our chefs onto a little pot of potatoes, this will help keep you warm.*

**Choose nine additional items from the festive floating buffet list below**

## **TRADITIONAL CANAPES**

### **Perello Olives**

*Perelló Gordal Olives are huge fleshy pitted olives that have an intense, juicy flavour and firm texture. They've garnered a cult following because of the guindilla chilli in the brine, which imparts a nice tangy kick.*

### **Free Range Chicken Liver Pate On Blinis With Capers**

*It's virtually impossible to find a good chicken liver pate made using Free Range chicken livers, but our chefs have nailed it...*

### **Taramasalata On Blinis With Cold Smoked Bibury Trout**

*Our home made taramasalata is essentially whipped cods roe – absolutely delicious.*

### **Fresh Porthilly Oysters (gf)**

*Porthilly Oysters often considered to be the best of the best, can be found in Michelin starred restaurants, not only in Cornwall, but across the world.*

### **Tempura Oyster Mushrooms & Aioli Dip (v)**

*We make our own mayo base and smoke best quality Isle of Wight Garlic in Big Bertha our original charcoal oven, to make the best aioli ever.*

### **Muhammara In Mini Croustades (vg)**

*Muhammara is a Middle Eastern walnut and roasted red pepper dip, made using peppers smoked low and slow in the Bertha charcoal oven giving a savory, sweet, slightly smoky, and slightly spicy taste.*

### **Steak Tartare On A Charcoal Cracker With Tallow Emulsion**

*Raw fillet steak from local grass-fed traditional beef breeds, fresh from our own butchery.*



## FISHY

### **Day Boat Monkfish Scampi With Home-Made Tartare Dip**

*Monkfish caught on Day Boats in Cornwall and delivered to us the same day, cut into pieces, breaded and fried.*

### **Devon Fresh Crab Croquettes & Lobster Sauce Dip**

*Devon crab, hand-picked and delivered to us within 24 hours of being caught with a creamy fresh Cornish lobster dipping sauce made fresh by our chefs.*

## MEATY

### **Pigs In Blankets With Bacon Jam Dip**

*Local free range traditional breed pork cocktail sausages wrapped in free range bacon with a delicious free range bacon dip.*

### **Free Range Cocktail Sausage Rolls**

*The same delicious free range pork sausage meat in a buttery puff pastry.*

### **KFP Bites With Chipotle Mayo Dip**

*KFP is our twist on the Kentucky classic, pheasant breast from local shoots is brined in buttermilk overnight to tenderise, then coated with our secret spices and deep fried in Cotswold Gold rapeseed oil, to get a lovely golden crisp coating.*

## MINI SAVOURY PIES

### **Wild Cotswold Venison & Sloe Gin Mini Pie**

*Prime local wild venison from our butchery is aged to tenderise it before being diced and cooked in a rich red wine gravy low and slow before being spooned into shortcrust pastry cases, hand made by our Pastry chefs in the production kitchen back on the Farm in Westonbirt.*

### **Overnight Shin Of Beef & Ale With Horseradish Mini Pie**

*Local traditional breed grass fed beef chuck steak braised overnight in Wiper & True Milk Stout with sweet root vegetables seasoned with fresh horseradish, before being spooned into homemade short crust pastry cases.*

### **Mushroom & Truffle Mini Pie (v)**

*Earthy chestnut mushrooms cooked in a creamy truffle sauce, in a homemade shortcrust pastry case.*

### **Alpine Tartiflette Mini Pie**

*Tartiflette is a classic apres-ski dish of a creamy mix of local organic potatoes, Oglesfield cheese (The British Award winning take on the Swiss Raclette cheese), free range lardons and onions – at least this is the Jolly Nice version – in our own shortcrust pastry case.*

### **Wild Pheasant & Mushroom Mini Pie**

*Wild pheasant from local shoots, tenderised in buttermilk and then cooked with chestnut mushrooms for a wintery earthy flavour inside a shortcrust pastry case.*

## SLIDERS

### **Wild Venison Burger & Crab Apple Jelly**

*Wild venison burger from local shoots straight from our butchery served with a local red cabbage slaw in a slider brioche bun from the Artisan Baker in Stroud.*

### **Crispy Battered Fish With Tartare Sauce**

*Fresh day boat haddock in a Hawkstone larger batter with homemade tartare sauce served in a slider brioche bun from the Artisan Baker in Stroud.*

### **Nut Roast Burger & Redcurrant Jelly (vg)**

*Homemade mini nut roast burger in a plant based slider bun from the Artisan Baker in Stroud.*

## SPUDS

### **Organic Mini Potato Baked Over Charcoal, With local Rollright Cheese And Lardon Topping**

*TAn alpine flavour match of the Swiss Reblochon cheese and our own free range crispy lardons.*

## SWEET

### **Mini Jolly Nice Frangipane Topped Mince Pies (v)**

*The frangipane topping makes these mince pies a cut above the rest.*

### **Mini Black Forest Yule Log (v/gf)**

*Made with Kirsch infused cherries, organic Shipton Mill flour, British butter and covered in the best chocolate, this yule log is one you won't forget.*

### **Chocolate Orange Battenburg (v)**

*Painstakingly made by our Pastry Chefs, first orange infused sponge and then chocolate sponges are cut into long rectangles by hand and then wrapped into almond paste to create the 'Christmas Church Window Cake'*

### **Affogato Shot (v/gf)**

*Homemade Bourbon Vanilla ice cream topped with an organic espresso, served in a small shot glass, is a great way to finish the feast.*

## **Please choose**

*One sparkling wine, Two white wines, Two red wines, Three beers,  
One cider, Three alcohol-free drinks, Sparkling or Still bottled water*

## **SPARKLING**

*De Chancery Cremant de Loire Brut*

## **WHITE WINE**

*Nugan Estate Third Generation Chardonnay  
Domaine des Mazelles Touraine Sauvignon Blanc 2023  
Woodchester Valley Bacchus*

## **RED WINE**

*Halfpenny Green English Red  
Chateau Roc de Segur Bordeaux  
Inacayal Select Malbec*

## **BEER & CIDER**

*Firkin of Stroud Tom Long Bright Beer (72 pints)  
Dunkertons Organic keg Cider  
Firkin of Stroud Budding Bright Beer (72 pints)  
Hawkstone Lager keg*

## **ZERO ALCOHOL**

*Jolly Nice Festive Fizz  
Noughty sparkling wine  
Wiper & True Tomorrow Lager  
Wiper & True Kaleidoscope Pale Ale  
Bottled Water sparkling & still*

## **Bottled Water Sparkling & Still**



# WANT TO ADD MORE?

## FESTIVE ADD-ONS

- Upgrade arrival drinks to English Sparkling Wine and Organic local beer - £7 per person
- Upgrade arrival drinks to cocktails - £7 per person
- Add a festive cocktail or your choice of cocktail (Winter Mojito, Moscow Mule, Clementine Fizz, Sloe Gin Fizz, Evergreen Pine Sour, Mince Pie Cocktail) pitcher - £35 each
- Add one hour extra time to your event - £10 per person
- Visit from Father Christmas to give out your 'Secret Santa' gifts - £5 per person
- Add two more food items per person - £10 per person
- DJ after party (The Hive Bar only) 9pm to midnight - £40 per person (minimum 80 guests) including extra time fee
- Feeding the reindeer (for The Yurt and Ski Chalet Bar events) - £5 per person
- One hour skating for The Cabin packages - £5 per person
- A Jolly Nice gift hamper/bag from £20 per person
- A food & drink picnic box for children - £15 per person

## MORE INFORMATION

- We can't guarantee allergen-free food due to our preparation areas. Please contact us if you have any allergies.
- For events 80+ person events, one mandatory security guard is required - from £250
- For events 120+ person events, two mandatory security guards are required - from £250
- 25% booking non-refundable deposit required & signed T&C's to secure your booking
- Full invoice due one month prior to event





Jolly  
Nice...

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