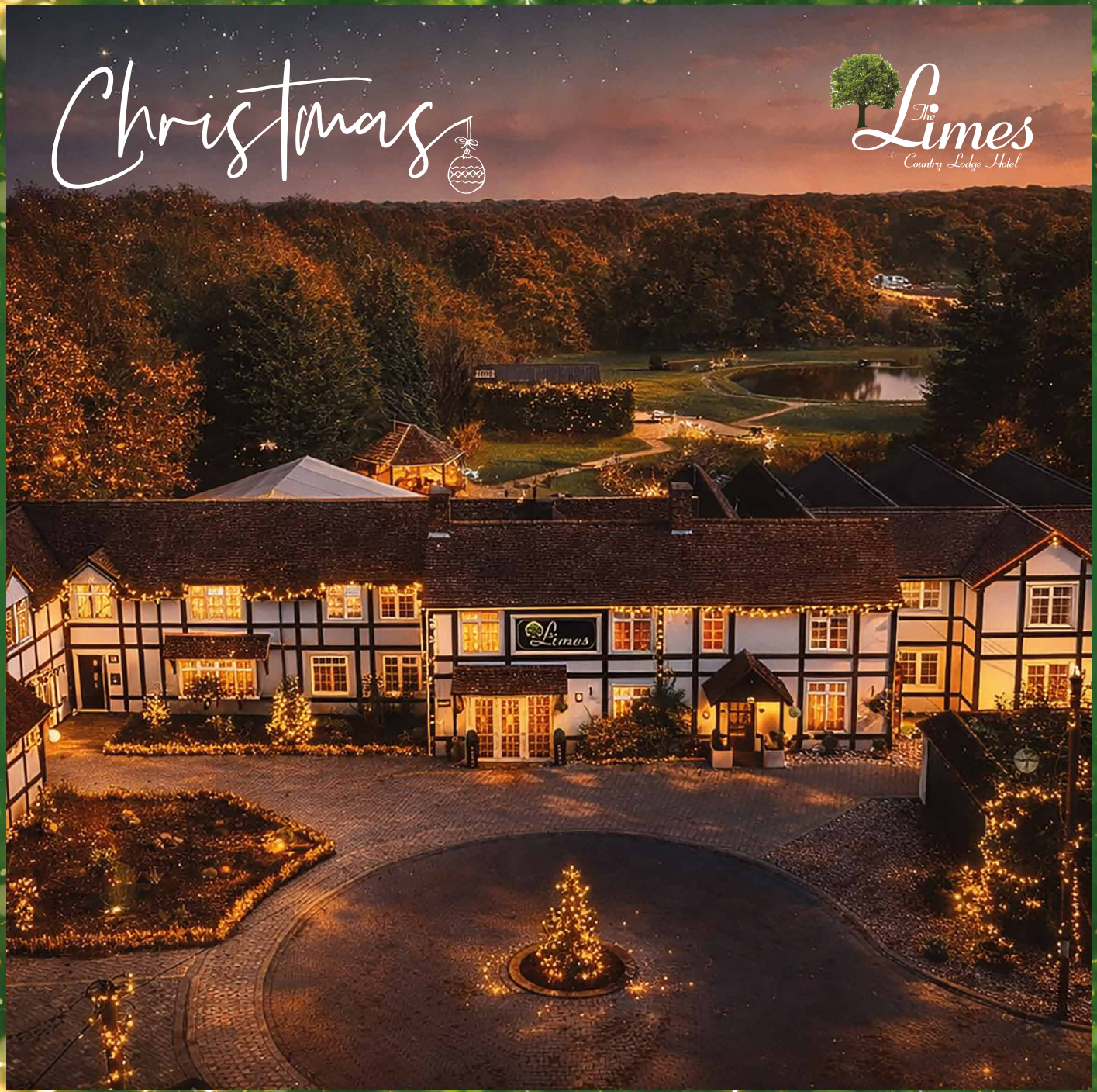
Christmas
The Limes
Country Lodge Hotel
Limes

Christmas at The Limes

Welcome to The Limes Country Lodge Hotel. During the Christmas season, we will be hosting a variety of Christmas Party Nights, Candlelit Christmas events and our very popular Christmas Eve, Christmas Day and Boxing Day lunches and brunches.

Located in the idyllic rural surroundings of Earlswood and Solihull, and almost upon Junction 3 off the M42.

Behind our traditional exterior you'll discover contemporary and modern interiors in our beautiful 6 acre setting, with a festive atmosphere, great food and friendly service waiting for you. We really are easy to reach and hard to leave.

Join us this Christmas to celebrate in style and create some magical festive memories. We are looking forward to welcoming you.

December

Thurs 3rd	Live Music Act, £38pp
Fri 4th	Christmas Party with DJ, £42pp
Sat 5th	Christmas Party with DJ, £42pp
Sun 6th	Festive Dinner with live entertainment, £32pp
Thurs 10th	Live Music Act - Lawrie Jean, £38pp
Fri 11th	Live Music Act - Beatles Tribute, £46pp
Sat 12th	Christmas Party with DJ, £42pp
Sun 13th	Festive Dinner with live entertainment, £32pp
Thurs 17th	Live Music Act - Abba Tribute, £38pp
Fri 18th	Christmas Party with DJ, £42pp
Sat 19th	Christmas Party with DJ, £42pp
Thurs 24th	Christmas Eve
Fri 25th	Christmas Day
Sat 26th	Boxing Day
Thurs 31st	New Years Eve Party

Festive Afternoon Tea

Step into the magic of the season with our enchanting Festive Afternoon Tea, a heartwarming celebration of Christmas traditions, indulgent treats, and time spent together. A Festive Afternoon Tea is the perfect way to slow down and savour the joy of the season.

Sandwiches

Roast Norfolk Turkey with Sage Onion Stuffing and Cranberry Sauce

Roast Top Side Beef with Horseradish Cream

Honey Roast Ham with strong English Mustard

Classic Cucumber and Cream Cheese

Brioches

Devilled Egg Mayonnaise with Watercress

Somerset Brie with a Mulled Apple Chutney

Scottish Smoked Salmon, Lemon and Dill Crème Fraiche

Quiches

Mini Quiche Lorraine

Spinach, Tomato and Goat's Cheese

Desserts

Classic Victoria Sponge with Cinnamon Dust

Spiced Ginger Cake with Butterscotch

Rich Dark Chocolate and Brandy Tartlet

Cream Filled Profiteroles and White Chocolate

Puddings

Warm Fruit Scones with an Orange Glaze served with:

Clotted Cream

Fresh Strawberry Cream

Classic Mince Pies

Mulled Berry Eton Mess

Drinks

Selection of Tea and Freshly Brewed Filter Coffee

£23pp

plus £4.50 to include a glass of mulled wine

plus £5.00 to include a glass of Prosecco

Booking is essential

Christmas Party Nights

Time to put yourself in the limelight!

This year and back by popular demand we are hosting our Christmas Party Nights throughout December. Enjoy our locally sourced freshly prepared 4 course dinner and dance the night away to floor fillers played by our resident DJ. If you are looking to organise a private or corporate party night please contact us to discuss your requirements, our exclusive party nights could be just the ticket.

Christmas Party Night Menu

Starters

Chicken Liver Pâté served with seasonal chutney & malted baguette croutes

Winter Vegetable Soup served with a crusty roll and butter (v)

Mains

Roast Breast of Norfolk Turkey with sage and cranberry seasoning and bacon wrapped chipolata sausage

Festive Chestnut and Cranberry Nut Roast with a honey glazed carrot and parsnip (v)

All served with crispy roast potatoes and a selection of seasonal vegetables

Desserts

Chocolate Tart finished with Chantelle cream & raspberry coulis (v)

Christmas Pudding with brandy cream sauce

Tea, Coffee and Mini Mince Pies

Adults only. Deposit required upon booking - payment one month prior to the event. Gluten free options available for all above menu items. Guests must pre order the Christmas Party Night Menu at least one month before event date.

Bar opens at 7pm –
Dinner served at 7:45pm

Monday to Thursday –
Carriages at 12am

Friday & Saturday –
Carriages at 1am

Party Nights start from £38pp

Christmas Party Night overnight packages are also available from £171 per room, per night (based on 2 guests sharing including breakfast)

Festive Live Sundays

Experience a magical and joyful evening at our Festive Sunday Live Nights on 7th & 14th December

Treat yourself to a glass of Mulled Wine, a 3 course Festive Roast and enjoy the live entertainment we have planned for you.

Sing along festive tunes to get the vocal chords warmed up and perhaps a dance or two under the Christmas lights with a loved one.

Let's bring friends and families to The Limes this festive season on a Sunday evening between 5pm and 9pm.

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3 courses –
£32pp

Dinner served at 5.30pm

This is an adult focused event.

The evenings menu is our Christmas Party Night menu and dietary requirements are catered for.

Deposit required upon booking - payment 1 month prior to the event

Christmas Day

So here it is, the main event and it's the day we have all been looking forward to.

Enjoy a festive feast in the atmosphere of our decked-out Commodore Suite, Marquee & Admirals Bistro.

Everyone is welcome and it's the perfect occasion to relax with family and friends while we do the hard work.

Adults –	Children (age 3–12 yrs) –
£115pp	£65pp

Tables can be booked from 12pm.

A deposit is required upon booking - full payment is due one month prior to the event.

Christmas Day Menu

Starters

Chefs chargrilled red pepper and tomato soup with a warm rustic roll and butter (v)

Smoked salmon, prawn and dill roulade served with granary bread and a herb creme fresh

Game terrine with a quince and blackberry chutney, served with ciabatta crisps

Saute wild mushrooms in a garlic, herb and cream sauce. Served on a toasted brioche topped with freshly grated parmesan cheese (v)

Parisienne melon with raspberry Champagne sorbet (v)

Mains

All served with roast potatoes and seasonal vegetables

Porchetta of Pork, sage and onion stuffing served with an apple and cider sauce

Traditional roast turkey, hand rolled pigs in blankets, cranberry seasoning, bread sauce and pan gravy

Salmon en croute, salmon fillet, creme fraiche & chives wrapped in a puff pastry, served with a hollandaise sauce

Roast butternut and pumpkin tart with a rosemary and blue cheese crust and provencal sauce (v)

Sirloin of roast beef, with homemade Yorkshire Pudding, served with a Merlot sauce

Desserts

Pear Belle Helen with chocolate and vanilla ice cream

Festive Cheeseboard with grapes, chutney and crackers

Raspberry crème brulée with pistachio shortbread

Classic Christmas pudding and brandy sauce

Classic winter crumble with sauce Anglaise

Followed by Coffee and Mince Pies

All desserts are vegetarian.

Children's Christmas Day Menu

Starters

Crudités with a tomato mayonnaise (v)

Tomato Soup with crusty bread and butter (v)

Garlic Bread and Cheese and garnish (v)

Parisian melon with wild berry compote (v)

Mains

Half size portion of all above main course options excluding Salmon en croute

Desserts

Chocolate tart finished with cream and raspberry coulis

Classic Winter Crumble with sauce anglaise

Ice cream Sundae. A selection of Chocolate, Strawberry and Vanilla

Classic Christmas Pudding with custard

All desserts are vegetarian.

Gluten free options available for all above menu items.
Guests must pre order the Christmas Day Menu at least one month before event date.

Christmas Eve & Boxing Day Brunch

Take that brisk winter walk to our warm welcome.

We have created a special festive breakfast to give you a break from all the formalities. Take some time out to enjoy a tipple or two at this family friendly event!

Festive brunch is available:

Christmas Eve
12pm - 2pm

Boxing Day
11am - 1pm
1pm - 3pm

Adults –
£17.50pp

Children (age 3–12 yrs) –
£9.50pp

Payment is due in full at the time of booking.

New Year's Eve

Join us for the biggest celebration of the year.

Bring your party to our party! This year's theme is... Dress to impress and ring in the New Year with family and friends!

Enjoy a delicious executive buffet and dance into the New Year with our resident DJ from 7pm until late.

Please be advised this is a family event!

Adults –
£75pp

Children (age 3–16 yrs) –
£40pp

New Year's Eve Buffet Menu

Starters

Winter Vegetable Soup served with bread and butter (v)

Mains

A selection of flavoured pies (v)

A selection of carved meats

Seasonal vegetables

Roast potatoes

Mixture of salads

Sauces

Desserts

Chef's selection of cheesecakes, party cakes and gateaux

Sweet pies and winter crumble with custards

Christmas pudding with brandy sauce

Vegetarian and gluten free options available

Children's

Soup and bread (v)

Chicken nuggets

Sausages

Pizza (v)

Fish goujons

All served with fries and beans

Christmas Festive Lunch Menu

Starters

A velouté of winter vegetable soup finished with cream and served with a warm roll of butter (v) (gfa)

Chef's chicken liver and red wine pâté served with plum chutney and toasted ciabatta bread (gfa)

Mains

All served with roast potatoes and seasonal vegetables

Roast breast of Norfolk Turkey served with a sage and cranberry seasoning and bacon-wrapped chipolata sausage (gfa)

Festive Chestnut and Cranberry Nut Roast served with honey glazed carrot and parsnips (v) (gfa)

Pan fried fillet of salmon served with wilted greens and a lemon and dill velouté (gfa)

Desserts

Traditional Christmas Pudding served with brandy cream sauce (v) (gfa)

Chocolate Tart finished with Chantelle cream and a raspberry coulis (v) (gfa)

Followed by Tea, Coffee and Mince Pies

2 courses – £28pp

3 courses – £30pp

Lunch menu served throughout December, must be pre-booked.

Available 12pm until 3pm, Monday - Wednesday only.

Booking is essential.

2026 Events at The Limes

March

Sunday 15th March
Mother's Day

Friday 27th March
70s night

April

Friday 24th April
Reggae night

May

Monday 4th May
Bank Holiday Funday

Monday 25th May
Bank Holiday Funday

June

Sunday 21st June
Father's Day

Sunday 28th June
Wedding Fayre

August

Monday 31st August
Bank Holiday Fun Day

October

Sunday 4th October
Wedding Fayre

November

Friday 27th November
Tribute Act

We also host private functions, corporate Christmas parties and weddings.

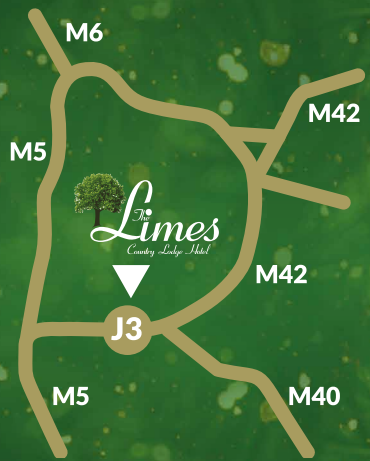
Contact our events team for more details.

How to find us

The Limes Country Lodge Hotel
Forshaw Heath Lane,
Earlswood,
Solihull B94 5JZ
T: 01564 703 444
E: info@thelimes.biz

thelimescountrylodge

thelimescountrylodgehotel



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www.limescountrylodge.co.uk