

Welcome to our New Year's Eve 2026 event information.

As ever we have a packed evening of great food and entertainment for you.

Our comedian for this year is Martin Gold, a return visitor to us.

And, our DJ's Sam & Warren will be here to welcome in the New Year with you all, along with a serving of champagne and mince pies at midnight.

For more information or bookings please do not hesitate to call in or phone on **01623 843728**.

Details on our website including sample menus, wedding packages, events and availability.

Stuck on a Christmas present idea this year? We provide a wide variety of gift vouchers to suit all budgets.

**The Hostess Restaurant, Sookholme Rd,
Sookholme, Mansfield, NOTTS. NG19 8LL**

<http://www.thehostess.co.uk>
email: info@thehostess.co.uk



SATURDAY 7TH FEBRUARY

Come dance away to the Motown classics

DISCO until midnight

MOTOWN Party

3 course meal
doors open 6.30pm

meal orders taken 7 - 8pm

£28

CDs: "I HEARD IT THROUGH THE GRAPE" MARVIN GAYE, "MY OLD PIANO (3.52)" DIANA ROSS

Saturday 21st March

THE Hostess DAY DISCO

01623 843728
info@thehostess.co.uk

2 COURSE MENU **£25**

1PM - 6PM

Instagram, Facebook, X icons

Afternoon Tea

Saturday 17th January

followed by **LIVE ENTERTAINMENT** 2 - 3pm

£22

more info call **01623 843728**
Doors open at 12.30pm Food served at 1pm

JON ALEX
SENSATIONAL MULTI INSTRUMENTAL VOCALIST

THE Hostess

NEW YEAR'S EVE

Gala Dinner 2026

Booking Form

Tel : 01623 843728

EMAIL: info@thehostess.co.uk

REGISTERED FOR MARRIAGES AND CIVIL PARTNERSHIPS

WEDDING DAY

*ON-SITE WEDDING CEREMONIES.
*OUR FOLLY RUIN FOR YOUR PHOTOS.
*YOUR GUESTS CHOOSE FROM A FULL CHOICE MENU ON YOUR WEDDING DAY.
PLUS MUCH MUCH MORE...

THE HOSTESS RESTAURANT LIMITED

Sookholme Road, Sookholme, Mansfield, Notts. NG19 8LL

TEL: 01623 843728

NEW YEAR'S EVE BOOKING FORM 2026

Name

Address

.....

.....

Postcode Tel.....

Email

No. of Persons in Party

Time booked to eat 7.00pm - 8.00pm

Booking Fee Enclosed

Please make cheques payable to
THE HOSTESS RESTAURANT LTD.

Or bank transfer

Sort Code: 60-14-03

Account Number: 51636565 (using the date of
booking & name of booking as a reference)

TERMS AND CONDITIONS

- To confirm the booking, a booking fee of £10 per person must be sent within 14 days, the remainder of the bill has to be settled before 17th DECEMBER 2026.
- If payment is not received within 14 days we will assume the booking no longer required.
- **Diners only allowed in restaurant.**
- In the event of cancellation the booking fee and payments are NON-REFUNDABLE under any circumstances.
- We reserve the right to alter menus, prices or any other information in this leaflet without notice.

**I HAVE READ AND UNDERSTOOD THE ABOVE
TERMS AND CONDITIONS.**

Signed..... Date.....

NEW YEARS EVE GALA DINNER 2026 £82 per person

MENU

A SELECTION OF HORS D'OEUVRES TO INCLUDE ALL of the following:-
Melon pearls, pate en choux, ritz cracker topped with cream cheese & chive,
filo wrapped prawn, coronation egg & carbonara bite.

CHEF'S HOME-MADE TOMATO & ROASTED RED PEPPER SOUP or A REFRESHING SORBET

ROAST OF BEEF

served with Yorkshire pudding & red wine gravy.

SALMON & SEABASS DUO

lightly steamed salmon & seabass fillets served with a champagne sauce.

PORK LOIN STEAK

pork loin steak with a haggis and sausage meat patty

served with a creamy cracked black pepper & brandy sauce.

SLOW COOKED LAMB SHANK

tender lamb shank in a rich port & redcurrant sauce.

VEGETARIAN & VEGAN

see separate menu.

RASPBERRY RIPPLE VACHERIN with mixed fresh berries.
BLACKCURRANT & ALMOND FRANGIPANE SPONGE with custard.
HOME MADE CHOCOLATE BROWNIE served with cream.
CHEESE SELECTION.

HOSTESS COFFEE and mint

Champagne & Mince Pie at Midnight!

*FOOD ALLERGIES & INTOLERANCES Please ask a member of staff
if you require information on the ingredients in the food we serve.*

We reserve the right to alter menu choices without notification