



BEAUFORT PARK HOTEL

HOTEL & CONFERENCE CENTRE

*Christmas
& New Year
Festivities
2011*

*Celebrate with Great Food,
Good Company
& Fabulous Entertainment*

Christmas Fayre Lunch in the Arches Bar

**Available Monday to Saturday,
1st to 23rd December 2011 | 11.30am until 3.00pm**

*Homemade Soup of the Day
Served with a rustic bread roll*

~ ~ ~

*Traditional Roast Turkey
Served with chipolata & bacon roll, homemade bara brith & sage
stuffing, roast gravy & cranberry sauce*

Vegetable Parcel

*Mushrooms, leeks, courgettes & onions topped with Taleggio cheese
in a filo pastry parcel, served with an apple & mango chutney*

Served with roast potatoes, carrots, swede & sprouts

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Christmas Pudding & Brandy Sauce

**1 course at £6.50 2 courses at £9.00
3 courses at £11.50**

Evening Special Christmas Menu in the Arches Bar

**Available Monday – Saturday evenings,
1st – 23rd December 2011 From 3.00pm to 9.30pm**

Homemade Soup of the Day served with a rustic bread roll

Chicken Liver Pate

Served with toasted focaccia bread, side salad & homemade chutney

Mushroom Basket

*Spring roll basket filled with mushrooms wrapped in a garlic and
cream sauce and glazed with a stilton crumb*

Smoked Salmon & Prawn Terrine

On a bed of vegetable noodles drizzled with a dill dressing

Goats Cheese & Red Onion Tartlet

On a bed of baby leaves & balsamic syrup

Garlic Bruschetta

Italian bread, topped with chopped tomatoes, basil & garlic butter

~ ~ ~

Traditional Roast Turkey

*Served with chipolata & bacon roll, homemade bara brith & sage
stuffing, roast gravy & cranberry sauce*

Trio of Sausages and Mash

Served with a caramelised red onion gravy & cheddar mash

Roast Fillet of Seabass

*Served with crushed pesto new potatoes, rocket & sunblush
tomato salad*

Beef Goulash with Crusty Bread

*Tender pieces of beef in a red wine sauce with root vegetables
finished with sour cream & chives*

Chicken or Halloumi Cheese Fajitas

*with green peppers, onions, tortillas, guacamole, sour cream
& salsa sauce*

Fish & Chips with Mushy Peas, Bread, Butter & Tartare Sauce

Gammon, Egg & Chips

*Rump Steak served with onion rings, tomato, mushrooms & chips
(£4.50 supplement)*

Lamb Shank

With new boiled potatoes & roasted vegetables

Vegetable Parcel

*Mushrooms, leeks, courgettes & onions topped with Taleggio cheese
in a filo pastry parcel, served with an apple & mango chutney*

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*Arches Christmas Spiced Cranberry & Mincemeat Roly Poly
served with Vanilla Custard*

Refreshing Lemon Ripple

*Lemon curd rippled through Greek yoghurt & cream
Topped with crushed gingersnut biscuits*

Caramel & Dark Chocolate Cheesecake

With a butterscotch coulis

Christmas Pudding flavoured Ice Cream Basket

Cheese & Biscuits

**1 course £9.95
2 courses £12.95
3 courses at £15.95**

Sunday Lunch with Santa

Sunday 27th November, Sunday 4th December, Sunday
11th December 2011

£18.50 per adult / £9.25 under 12's / 2 years & under free of charge
Family Sunday lunch with children's entertainment & magic.
Visit from Santa with a personal gift for all children under 12

Homemade Tomato & Basil Soup
Served with a rustic bread roll

Melon, Pineapple & Satsuma Cocktail
Wrapped in a mango syrup

Chicken & Duck Liver Pate
Served with home-made red onion chutney & melba toast

Mushroom Basket
Spring roll pastry basket filled with mushrooms in a garlic
& cream sauce & glazed with a stilton crumb
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Traditional Roast Turkey
Served with chipolata & bacon roll, home-made bara brith
& sage stuffing & cranberry sauce

Roast Beef & Yorkshire Pudding
Prime Welsh beef served with roast gravy & horseradish sauce

Supreme of Salmon
With a lemon & caper butter

Pasta Gorgonzola
Penne pasta wrapped in a cream sauce with gorgonzola &
Finished with baby spinach leaves

Served with roast potatoes, carrots, swede & sprouts
~ ~ ~

Christmas Pudding & Brandy Sauce

Cheese & Biscuits

Chocolate Torte
Served with a raspberry coulis

Homemade Apple Crumble & Custard
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Freshly Brewed Tea or Coffee with mints

Children can choose from the main menu or from the following:
Soup or Fruit cocktail followed by Cod goujons or Chicken
nuggets or Homemade beef burger
or Cheese & tomato pizza & ice cream.

Carved Christmas Buffet

Sunday 18th December 2011

£13.50 per adult / £6.75 children 12 years & under.
Children 2 years & under free of charge

Homemade Tomato & Basil Soup
Served with a rustic bread roll

Melon, Pineapple & Satsuma Cocktail
Wrapped in a mango syrup

Chicken & Duck Liver Pate
With home-made red onion chutney & rosemary focaccia bread

Mushroom Basket
Spring roll pastry basket filled with mushrooms in a garlic
& cream sauce & topped with a stilton crumb
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Selection of home cooked meats, carved for you by our chefs at the
hot buffet- Choose from the following, or try a bit of everything:

Traditional Roast Turkey
Served with chipolata & bacon roll, home-made bara brith
& sage stuffing & cranberry sauce

Roast Beef & Yorkshire Pudding
Prime Welsh beef served with roast gravy & horseradish sauce

Honey Roast Gammon

Supreme of Salmon
With a lemon & caper butter

Pasta Gorgonzola
Penne pasta wrapped in a cream sauce with gorgonzola &
Finished with baby spinach leaves

Served with roast potatoes, carrots, swede & sprouts
~ ~ ~

Christmas Pudding & Brandy Sauce

Cheese & Biscuits

Chocolate Torte
Served with a raspberry coulis

Homemade Apple Crumble & Custard
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Freshly Brewed Tea or Coffee
with mints

Christmas Party Nights 2011

Programme of Events

Friday 25th November 2011 – Robbie Williams
Tribute evening, Dinner & Disco £26.00 per person

Saturday 26th November 2011 – Robbie Williams
Tribute evening, Dinner & Disco £26.00 per person

Friday 2nd December 2011
An evening with comedy impressionist Les Gibson,
as seen on Britain's Got Talent 2011, Dinner & Disco £26.00
per person

Saturday 3rd December 2011
Dinner & Disco at £25.00 per person

Friday 9th December 2011
Dinner, Disco & Vocalist at £29.50 pp

Saturday 10th December 2011
Dinner, Disco & Vocalist at £29.50 pp

Thursday 15th December 2011
Dinner & Disco at £25.00 per person

Friday 16th December 2011
Dinner, Disco & Vocalist at £29.50 pp

Saturday 17th December 2011
Dinner, Disco & Vocalist at £29.50 pp

**Sunday 18th December 2011 – No frills night – see separate
menu, Dinner & Disco £18.00 per person**

Saturday 7th January 2012 – Michael Bubl 
Tribute evening, Dinner & Disco £25.00 per person

Robbie Williams

Friday 25th & Saturday 26th
November 2011

Back by popular demand following
a fantastic evening in our 2010
events programme, Mike Andrew
has become one of the no 1

Robbie Williams tribute acts in the UK and has even gained
recognition from Robbie's own father

Pete Conway. Mike's extremely unbelievable resemblance to
Robbie, including his mannerisms, his look, his cheekiness on stage,
not to mention his vocal similarity are second to none, even
down to the tattoos! Dinner & disco included.



Les Gibson

Friday 2nd December 2011
Come & meet the stars in person
with our top comedy impressionist,
Les Gibson as seen on Britain's Got
Talent 2011. From footballers &
soap stars to TV favourites such
as Ant & Dec, Les is often called "The man of a thousand voices"
because of the accuracy and sheer number of characters that he
can impersonate. A hilarious night of comedy with dinner & disco.



Michael Bubl 

Saturday 7th January 2012
Introducing Max Hutton as
Canadian crooner and new swing
sensation Michael Buble. Following
a sell out event here in May 2011,
his show includes Bubl s own
international chart hits, Home, Everthing, Lost and Haven't met you
yet mixed with a selection of Bubl s trademark Big Band standards
taken from his four UK chart topping albums covering artistes from
Nina Simone, Queen, Bobby Darrin, Stevie Wonder, Peggy Lee, Van
Morrison and Dean Martin and many more.
Dinner & Disco included.



Kris Kane Vocalist

Friday 9th, Saturday 10th,
Friday 16th &
Saturday 17th December 2011
A regular, personality entertainer
here at the Beaufort Park Hotel,
both in the Arches Bar and for
private & Christmas functions,
Kris performs hits for every age
group, from the swinging sixties to the noughties.
Dinner & Disco included.



Gary Sausage

(Sunday Lunch with Santa)
Sunday 27th November, Sunday 4th December &
Sunday 11th December 2011

Due to the popularity of this event, with mostly repeat bookings
from previous years an additional Sunday has been added for 2011.
Table magic, balloon modelling, circus school & magic show; this is a
fantastic Christmas treat for families with a special visitor bringing
personal gifts for all children.
Sunday lunch included.

Party Night Menu

Applicable to all dinner inclusive evening functions as listed on programme of events

(excluding the No Frills Frolics night on Sunday 18th December)

Homemade Sweet Potato & Red Pepper Soup
Finished with a dash of cream

Smoked Salmon & Prawn Terrine
Sat on a bed of vegetable noodles drizzled with a dill dressing

Mushroom Basket
Spring roll basket filled with mushrooms wrapped in a garlic and cream sauce with a stilton crumb

Traditional Roast Turkey
Served with chipolata & bacon roll,
Homemade bara brith & sage stuffing, roast gravy & cranberry sauce

Roast Fillet of Seabass
Served with a roasted tomato, rosemary & garlic sauce

Pot Roast Sirloin of Beef
In a soft green peppercorn sauce flamed with brandy

Vegetable Parcel
Mushrooms, leeks, courgettes & onions topped with Taleggio cheese,
in a filo pastry parcel, served with an apple & mango chutney

Served with roast potatoes, carrots, swede & sprouts

Christmas Spiced Cranberry & Mincemeat Roly Poly
Served with Vanilla Custard

Caramel & Dark Chocolate Cheesecake
With a butterscotch coulis

Cheese & Biscuits

Freshly Brewed Tea or Coffee
Mini mince pies

Evening commences 7.30pm
Bar closes 12.30am,
Entertainment until 1.00am

“No Frills Frolics”

Sunday 18th December 2011

£18.00 per person – Dinner & Disco

Homemade Sweet Potato & Red Pepper Soup
Finished with a dash of cream

Traditional Roast Turkey
Served with chipolata & bacon roll, home-made bara brith
& sage stuffing & cranberry sauce

Vegetable Parcel
Mushrooms, leeks, courgettes & onions topped with Taleggio cheese
In a filo pastry parcel, served with an apple & mango chutney

Served with roast potatoes, carrots, swede & sprouts

Christmas Spiced Cranberry & Mincemeat Roly Poly
Served with Vanilla Custard

Or
Fresh Fruit Salad

Freshly Brewed Tea or Coffee
with mints

Evening commences 7.30pm
Bar closes 12.30am,
Entertainment until 1.00am

Accommodation

Don't worry about taxis or driving home. Reduced accommodation rates available for guests attending any of the party nights featured in this brochure.

Rates valid until Thursday 22nd December 2011 (inclusive) and Saturday 7th January 2012.

£50.00 per single occupancy room per night or
£60.00 per twin/double occupancy room per night
Inclusive of full Welsh breakfast
£130.00 per executive suite B&B
New Years Eve bedrooms: £95.00 per single room,
£110.00 per twin/double bedroom. B&B.

All rates are subject to availability. A non refundable deposit of £20.00 per room payable on booking.

Christmas Day Lunch

Sunday 25th December 2011

Visit from Santa with gifts for all.

Served in the Orchard Restaurant & Arches bar
£55.00 per adult/£27.50 children under 12 years.

Children 2 years & under free of charge

Children dine from this menu. Limited child places, please book early.

Veloute Angus Sorrel

*Asparagus & mushroom soup infused with wild mushrooms
and truffle oil*

Exotic Fruit Terrine

Passion fruit, pineapple, mango, melon & paw paw in a Cassis jelly

Duet of Smoked Salmon & Halibut

*Sat on a timbale of red onion & potato salad wrapped in a dill
& sour cream sauce*

~ ~ ~

Traditional Roast Turkey

*Accompanied with honey roast ham, chipolata & bacon roll,
homemade bara brith & sage stuffing, cranberry sauce & roast gravy*

Breast of Duck

With a butternut squash puree and a blackberry & sloe gin jus

Roast Fillet of Seabass

*With a sauce of roasted tomatoes, rosemary & garlic and
Accompanied with vine tomatoes*

Courgette Cannelloni

*Courgette filled with a ratatouille of vegetables, gratinated with
"Y Fenni" cheese*

Roast & crushed sweet potatoes

*Button sprouts sprinkled with chestnuts
Baton carrots & swede, honey roast parsnips*

~ ~ ~

Individual Christmas Pudding & Brandy Sauce

Vanilla Panacotta

Cooked cream dessert served chilled with a raspberry compote

Cheeseboard from Wales & the Borders

Served with water biscuits, oatcakes, grapes & celery

Chocolate Truffle

Accompanied with a passion fruit coulis

~ ~ ~

Freshly Brewed Tea or Coffee

served with Petit Fours & Mini Mince Pies

Bar closes 4.00pm.

Boxing Day Lunch & New Years Day Lunch

Monday 26th December 2011

& Sunday 1st January 2012

£17.50 per adult/£8.75 children 12 years & under
2 years & under free of charge

Homemade Winter Vegetable Soup

Chicken Liver Pate

Served with toasted foccacia bread side salad & homemade chutney

Melon, Pineapple & Kiwi Fruit Cocktail

~ ~ ~

Please make your selection from the carvery:~

*Roast Beef & Homemade Yorkshire Pudding
With roast gravy and horseradish sauce*

Honey Baked Gammon

Roast Pork & Apple Sauce

Supreme of Salmon

With a Beurre Blanc Sauce

Penne Pasta Gorgonzola

*Penne pasta in a gorgonzola cream sauce,
finished with baby spinach leaves*

~ ~ ~

Homemade Apple Crumble with custard

*Cheeseboard from Wales & the Borders
Served with water biscuits, oatcakes, grapes & celery*

Fresh Fruit Salad

Chocolate Torte served with a raspberry coulis

~ ~ ~

Freshly Brewed Tea or Coffee served with mints

Booking Terms

To secure your reservation a non refundable deposit is required as follows: £10.00 per person for Sunday Lunches, Boxing Day, New Years Day and all Party Nights. £20.00 per person for Xmas Day Lunch & New Year's Eve. Full payment and final numbers required 5 full weeks in advance of your party or by 1st December for Xmas Day, Boxing Day, New Year's Eve & New Years Day. No refunds will be made after these dates. As all payments are non refundable, we recommend that you take out insurance to cover you in case of cancellation due to illness, adverse weather or other reasons. The Beaufort Park reserves the right to cancel any bookings where payment is not made by the due date, with no monies refunded. It is the party organisers responsibility to ensure that all other guests are aware of the booking & payment terms. Upon receipt of your deposit you will receive a Christmas Booking Form which should be checked carefully and kept safe to be presented with all further amendments & payments.

The management reserve the right to alter, postpone or exchange dates of events due to unforeseen artiste contractual commitments & availability that may occur at short notice. Dress Code for all events - Smart casual. No trainers. For further information on weddings, family celebrations, conferences, training events, exhibitions or other events, please phone our conference & banqueting department on 01352 758646 or visit our website at www.beaufortparkhotel.co.uk

New Years Eve Gala

£42.00 per person Saturday 31st December 2011

Entrance to the Arches Bar & Orchard Restaurant is strictly
by ticket only.

Buffet & disco included. Evening commences 7.30pm.

Bar closes 1.00am Dancing until 1.30am

Dress code: smart casual, black tie optional

Chefs Canapés & Bucks Fizz on arrival

~ ~ ~

Homemade Crème Dubarry Soup

Cream of cauliflower soup with a port infusion & chive sippets

~ ~ ~

*Italian Antipasti Platter - Olives, cheese straws, sunblushed tomatoes,
cured meats & focaccia bread*

~ ~ ~

Please make your selection from the carved buffet

Cold carved meats: • Turkey Crown • Mustard Glazed Ham

• Roast Sirloin of Beef • Dressed Salmon with Tiger Prawns

*Penne Pasta Verde - wrapped in a gorgonzola sauce finished
with baby spinach leaves*

Beef Goulash

*Tender pieces of beef, slow cooked with red wine, rustic vegetables
& paprika, finished with sour cream, served with rice*

Minted New Boiled & Parisienne Potatoes

Chefs Assorted Salads, Dips, Dressings & Chutneys

~ ~ ~

*Duo of Chocolate Surprise - White chocolate and mint chocolate
mousse tartlet, scattered with popping candy*

Citrus Tart - Finished with crushed raspberries

Chilled Coconut Rice Pudding - topped with a strawberry compote

Cheeseboard from Wales & the Borders

Served with water biscuits, oatcakes, grapes & celery

~ ~ ~

Freshly Brewed Tea & Coffee with mints



BEAUFORT PARK HOTEL

HOTEL & CONFERENCE CENTRE

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