

BEAUFORT PARK HOTEL
Hotel & Conference Centre

CHRISTMAS & NEW YEAR 2018

At a Glance

Christmas Programme 2018/2019



DATE		PRICE	
		ADULT	U12'S/U3's
2018			
Sunday 25th November	Sunday Lunch with Santa	£20.00	£10.00 / £5.00
Friday 30th November	Elvis & Rock 'n' Roll Tribute Evening Party night with dinner, tribute act & disco	£34.00	n/a
Saturday 1st December	Divas through the Decades Party night with dinner & disco featuring Michelle Lawson "One of the UK's Top Female Singers"	£34.00	n/a
Sunday 2nd December	Sunday Lunch with Santa	£22.00	£11.00 / £5.00
Friday 7th December	James Franklyn "The Voice of Soul & Motown" Party night with dinner, vocalist & disco	£34.00	n/a
Saturday 8th December	Christmas Party Night Dinner & disco	£30.00	n/a
Sunday 9th December	Sunday Lunch with Santa	£22.00	£11.00 / £5.00
Friday 14th December	Blondie & 80's Night Tribute Evening Party night with dinner, tribute act & disco	£34.00	n/a
Saturday 15th December	Christmas Party Night Dinner & disco	£30.00	n/a
Sunday 16th December	Liberty Green Antiques Fair	£1.00 admission, pay on door	
Friday 21st December	Freddie Mercury Tribute Evening Party night with dinner, tribute act & disco	£34.00	n/a
Saturday 22nd December	Murder Mystery Dinner "Party til you Die" (NB no disco on this event)	£30.00	n/a
Tuesday 25th December	Christmas Day Lunch	£60.00	£30.00 / free
Wednesday 26th December	Boxing Day Lunch	£22.00	£11.00 / free
Monday 31st December	NewYears Eve Gala Buffet Disco.	£45.00	n/a
2019			
Saturday 5th January	Michael Jackson Tribute Evening Party night with dinner, tribute act & disco	£30.00	n/a

Private parties & lunches also available please telephone 01352 758646 for details.

Sunday Lunch with Santa

Sunday 25th November 2018 (£20.00 per adult, £10.00 12 years & under)

Sunday 2nd December, Sunday 9th December 2018 (£22.00 per adult, £11.00 12 years & under)

Children 2 years & under £5.00 each

Family Sunday Lunch with children's entertainment & magic.

Visit from Santa with a personal gift for all children under 12 years.



Menu

Homemade Roasted Sweet Potato and Courgette Soup

With home-baked bread roll

Homemade Chicken & Duck Liver Terrine

A smooth paté served with a sourdough croute with
homemade apple chutney

Caramelised Red Onion and Cranberry Infused Tartlet

Topped with baked camembert cheese

Fantail of Seasonal Melon

With fresh berries & a mango coulis

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Roast Crown of Turkey

Served with chipolata & bacon roll, homemade sage
and onion seasoning with cranberry sauce

Roast Topside of Welsh Beef & Homemade Yorkshire Pudding

Served with horseradish sauce & roast gravy

Fillet of Cod

With a creamed spinach & Chardonnay sauce

Taglierini with Pesto

Taglierini pasta in a pesto dressing with sun blushed
tomatoes & goats cheese

Served with Roast Potatoes, Sprouts, Carrots & Swede

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Christmas Pudding With brandy sauce

Home-made Chunky Chocolate Brownie Infused with Raspberries

Topped with a web of white chocolate & served
with Chantilly cream & seasonal berries

Spiced Apple and Winter Berry Strudel Served with double cream

Selection of Cheese

Served with biscuits & homemade chutney

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Freshly Brewed Tea or Coffee with Mints

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Children can choose from main menu above
or

from the following:-

Heinz Tomato Soup

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Fish fingers, Chicken nuggets or Cheese & tomato
pizza

All served with chips & beans

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Ice Cream



Sunday Lunch served in the Orchard Restaurant & Arches Bar

Every Sunday throughout the year

Antiques Fair

Why not combine your lunch with a visit to our Antiques & Collectors Fair?

Open 9.00am until 4.00pm on Sunday 16th December 2018. Admission just £1.00 per person -
pay on door. Visit www.libertygreenantiques.co.uk for further information.



Christmas Party Nights Menu

For all Evening Christmas Parties & Tribute Evenings
30th November 2018 to 5th January 2019



Evening commences 7.30pm, Bar closes 12.00am

Entertainment & Disco until 12.30am (no disco on 22nd December Murder Mystery Dinner)

See the "At a glance" guide for details of events, dates & prices

Reduced accommodation rates available, see back of brochure

Menu

**Homemade Roasted Sweet Potato
and Courgette Soup**

Homemade Chicken & Duck Liver Terrine

A smooth paté served with a sourdough croute with
homemade apple chutney

**Caramelised Red Onion
and Cranberry Infused Tartlet**
Topped with baked camembert cheese
~ ~ ~

Roast Crown of Turkey
Served with chipolata & bacon roll, homemade sage
and onion seasoning with cranberry sauce

**Roast Topside of Welsh Beef & Homemade
Yorkshire Pudding**
Served with horseradish sauce & roast gravy

Fillet of Salmon
With a creamed spinach & Chardonnay sauce

Taglierini with Pesto
Taglierini pasta in a pesto dressing with sun blushed
tomatoes & goats cheese

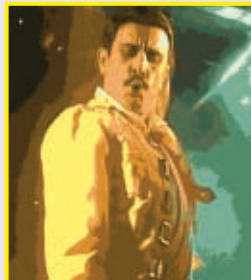
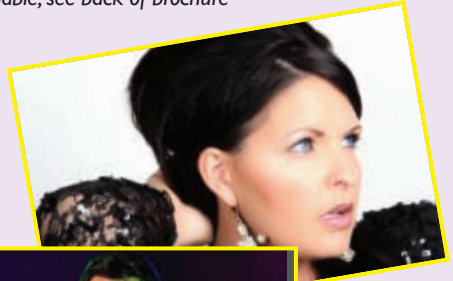
Served with Roast Potatoes, Sprouts, Carrots & Swede
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Christmas Pudding with Brandy Sauce (November
& December dates) (Homemade Sticky Toffee and
Date Pudding with Custard on 5th January 2019)

**Home-made Chunky Chocolate Brownie Infused
with Raspberries**
Topped with a web of white chocolate & served with
Chantilly cream & seasonal berries

Selection of Cheese
Served with biscuits & homemade chutney
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Freshly Brewed Tea or Coffee





Christmas Day Lunch

Tuesday 25th December 2018

Gifts for all.

Served in the Orchard Restaurant & Arches Bar

£60.00 per adult / **£30.00** under 12 years. Children 2 years & under free of charge.

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



Menu

Velouté Agnes Sorel

Homemade asparagus & mushroom soup infused with wild mushrooms and truffle oil

Smoked Trout and Prawn Terrine

Garnished with prawns, served with a gem lettuce salad and dill vinaigrette

Roasted Beetroot and Apple Salad finished with Goat's Cheese

served with a toasted focaccia

Duet of Melon and Prosciutto Ham

Served with a cherry tomato confit and a herb infused olive oil

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Roast Crown of Turkey

With honey roast ham, chipolata & bacon roll, homemade sage and onion seasoning, cranberry sauce & roast gravy

Herb Crusted Rack of Lamb

Set on buttered spinach & fondant potato, finished with a Madeira & rosemary jus

Pan Roasted Cod Loin

Wrapped in crisp pancetta, on a bed of sun-blushed tomato & rocket salad.

Served with sautéed potatoes & finished with a lemon & lime vinaigrette

Baked Sweet Potato with Mascarpone Cheese

Finished with roasted butternut squash, courgette and balsamic glazed cherry vine tomatoes

Roast Potatoes & Crushed Sweet Potatoes

Button Sprouts Sprinkled with Chestnuts

Baton Carrots & Swede, Honey Roast Parsnips

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Christmas Pudding & Brandy Sauce

Homemade Raspberry & Meringue Parfait

Served with berries & a strawberry coulis

Triple Chocolate & Pistachio Torte

Homemade chocolate brownie, topped with dark & light chocolate truffles scented with Calvados & topped with toasted pistachios, served with Calvados vanilla cream

Cheeseboard from Wales & the Borders

Colliers Welsh Cheddar, Perl Wen & Red Leicester Cheese served with water biscuits, oatcakes, grapes & celery

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Freshly Brewed Tea or Coffee

Served with homemade chocolates & mini Welsh cakes

Bar closes 4.00pm.






Boxing Day Carvery Lunch

Wednesday 26th December 2018

Price **£22.00** per adult / **£11.00** under 12 years.

Children 2 years & under free of charge.



Menu



Homemade Roasted Sweet Potato and Courgette Soup

Homemade Chicken & Duck Liver Terrine

A smooth paté served with a sourdough croute
with homemade apple chutney

Duet of Melon and Prosciutto Ham

Served with a cherry tomato confit and a herb
infused olive oil

Caramelised Red Onion and Cranberry Infused Tartlet

Topped with baked Camembert cheese
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Please make your selection from the carvery:-

Roast Topside of Welsh Beef & Homemade

Yorkshire Pudding

With roast gravy and horseradish sauce

Honey Glazed Gammon

Accompanied with wholegrain mustard

Roast Loin of Pork & Apple Sauce

Crackling & homemade sage & onion seasoning

Fillet of Cod

With a creamed spinach & Chardonnay sauce

Taglierini with Pesto

Taglierini pasta in a pesto dressing with sun
blushed tomatoes & goats cheese

Chefs seasonal vegetables & potatoes

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Home-made Chunky Chocolate Brownie Infused with Raspberries

Topped with a web of white chocolate & served
with Chantilly cream & seasonal berries

Spiced Apple and Winter Berry Strudel

Served with double cream

Tropical Fresh Fruit Salad

Served with double cream


Cheeseboard from Wales & the Borders

Colliers Welsh Cheddar, Perl Wen
& Red Leicester Cheese

Served with water biscuits, oatcakes,
grapes & celery
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Freshly Brewed Tea & Coffee

With mints





New Years Eve

Monday 31st December 2018

£45.00 per person

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



Menu



Chefs Assorted Canapés & Prosecco Sangria

on arrival

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Sopa Cocida

A traditional hearty Spanish soup of beef, pork, chorizo, chickpeas & vegetables

Served with a selection of home-baked breads (vegetarian option available)

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Sharing Tapas

Mixed Olives, Apple & Manchego Crostini

Fresh home-baked breads with alioli & dipping oils, Calamari, Deep fried squid rings in a crisp batter with an alioli dip

Prawns with garlic and chilli oil

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Please make your selection from the buffet:

Chicken, Chorizo & Prawn Paella (vegetarian option available Roasted Vegetable Paella)

Traditional Spanish rice dish

Patatas Bravas

Sautéed potatoes in a spicy tomato sauce

Croquetas de Jamon y Queso

Ham & cheese croquettes

Tortilla Espanola

Traditional Spanish Omelette

Salmon Cutlets



Cold Carved Ham, Beef & Chicken

• Turkey Crown • Honey Glazed Ham • Roast Topside of Beef •

Chefs Assorted Salads

Chunky Coleslaw

Roasted Vegetables in Rosemary Olive Oil

Beef Tomato Salad

Crisp Green Salad

Dips, dressings & homemade chutneys

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Please make your selection from our dessert table :-

Churros with Chocolate Dipping Sauce

Continental Cheeseboard

with grapes & biscuits

Creme Caramel

Quesadas Limon

Lemon citrus cheesecake

Empanada de Manzana

Spanish apple pie

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Freshly Brewed Tea & Coffee

With mints & chocolates

Booking Terms

To secure your reservation a non refundable deposit is required as follows:

£10.00 per person for Sunday Lunches, Boxing 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.

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 organiser's 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.

Accommodation

Don't worry about taxis or driving home. Reduced accommodation rates are available for guests attending any of the party nights featured in this brochure. Rates valid from Friday 30th November until Saturday 22nd December 2018 (inclusive) and Saturday 5th January 2019.

Only **£35.00** per person, per night, based on two people sharing a twin or double bedroom.

Inclusive of full breakfast (single rooms at **£60.00** per room, per night)

New Years Eve bedrooms: **£100.00** per single room, **£120.00** per twin/double bedroom. B&B.

All rates are subject to availability.

A non-refundable deposit of **£20.00** per room, payable on booking.

Full payment for New Years Eve bedrooms required by 1st December 2018.

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

Why not...

Choose Beaufort Park Hotel Gift Vouchers for a wonderful & versatile gift.

The vouchers are redeemable against accommodation, including executive suites, dining & drinks in the Arches Bar & Orchard Restaurant, and special occasion functions.

Please contact the hotel for further details.



BEAUFORT PARK HOTEL

Hotel & Conference Centre

The Beaufort Park Hotel,
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