

Christmas & New Year 2019



BEAUFORT PARK HOTEL

Hotel & Conference Centre

At a Glance

Christmas Programme 2019/2020



PRICE

DATE		ADULT	U12's/U3's
2019			
Saturday 30th November	Elvis Tribute Evening Party night with dinner, tribute act & disco	£35.00	n/a
Sunday 1st December	Sunday Lunch with Santa	£22.00	£11.00 / £5.00
Friday 6th December	James Franklyn "The Voice of Soul & Motown" Party night with dinner, vocalist & disco	£35.00	n/a
Saturday 7th December	Christmas Party Night Dinner & disco	£32.00	n/a
Sunday 8th December	Sunday Lunch with Santa	£22.00	£11.00 / £5.00
Friday 13th December	Whitney & 80's Night Tribute Evening Party night with dinner, tribute act & disco	£35.00	n/a
Saturday 14th December	Christmas Party Night Dinner & disco	£32.00	n/a
Sunday 15th December	Liberty Green Antiques Fair	£1.00 admission, pay on door	
Friday 20th December	Gary Barlow Tribute Evening Party night with dinner, tribute act & disco	£35.00	n/a
Saturday 21st December	Cilla & 60's Night Tribute Evening Party night with dinner, tribute act & disco	£35.00	n/a
Sunday 22nd December	Family Christmas Carvery Lunch	£17.00	£8.50 / free
Wednesday 25th December	Christmas Day Lunch	£62.00	£31.00 / free
Thursday 26th December	Boxing Day Carvery Lunch	£22.00	£11.00 / free
Tuesday 31st December	New Years Eve Gala Buffet Disco	£46.00	n/a
2020			
Saturday 4th January	Freddie Mercury Tribute Evening Party night with dinner, tribute act & disco	£32.00	n/a

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

Sunday Lunch with Santa

Sundays 1st & 8th December 2019 (£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

Christmas Carvery Sunday Lunch

Sunday 22nd December 2019 (£17.00 per adult, £8.50 12 years & under) available 12.30pm – 2.30pm

Children 2 years & under free of charge

Menu

Homemade Harvest of Winter Vegetable Soup

With home-baked bread roll

Homemade Chicken & Duck Liver Terrine

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

Leek & Welsh "Y Fenni" Cheese Tartlet

Placed on a vegetable stir fry with spiced tomato sauce

Fantail of Seasonal Melon

With fresh berries & a mango coulis

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(Main course served carvery style on 22nd December)

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

(Honey Roast Ham on Carvery Menu

Sunday 22nd December 2019 only)

Fillet of Cod

With a mushroom, shallot & white wine sauce

Gran Gnocchi di Potato

Plump Gran Gnocchi wrapped in a spicy arrabiata sauce with garlic bread ciabatta

Served with Roast Potatoes, Sprouts, Carrots & Swede

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Christmas Pudding with Brandy Sauce

Homemade Chunky Chocolate Orange Brownie

Infused with Cointreau & served with Chantilly cream & seasonal berries

Homemade Jam & Mincemeat Roly Poly

& custard

Selection of Cheeses

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 15th December 2019. 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 2019 to 4th January 2020

Evening commences 7.30pm, Bar closes 12.00am Entertainment & Disco until 12.30am

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

Reduced accommodation rates available, see back of brochure

Menu

Homemade Harvest of Winter Vegetable Soup
With homebaked bread roll

Homemade Chicken & Duck Liver Terrine
A smooth pâté served with a sourdough croute with
homemade apple chutney

Leek & Welsh "Y Fenni" Cheese Tartlet
Placed on a vegetable stir fry
with spiced tomato sauce

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 mushroom, shallot & white wine sauce

Gran Gnocchi di Potato
Plump Gran Gnocchi wrapped in a spicy arrabiata
sauce with garlic bread ciabatta

Served with Roast Potatoes, Sprouts, Carrots & Swede

Christmas Pudding With brandy sauce
(November & December dates)

Homemade Jam & Mincemeat Roly Poly & Custard
(4th January 2020)

Homemade Chunky Chocolate Orange Brownie
Infused with Cointreau & served with Chantilly cream
& seasonal berries

Selection of Cheeses
Served with biscuits & homemade chutney

Freshly Brewed Tea or Coffee



Christmas Day Lunch

Wednesday 25th December 2019

Gifts for all. Served in the Orchard Restaurant & Arches Bar

£62.00 per adult / **£31.00** under 12 years.

Children 2 years & under free of charge.

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

Menu

Cumin Roasted Carrot & Butternut Squash Soup

Home-baked bread

Whipped Goats Cheese Bon-Bons

With figs and pickled beetroot

Marinated Melon Balls

With a rhubarb & ginger gin stock syrup

Hot Smoked Salmon, Home-cured Beetroot

Gravadlax, Skewer of Tiger Prawns

Bay gem lettuce, dill & lemon dressing

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Roast Crown of Turkey

With honey roast ham, chipolata & bacon roll,

Homemade bara brith stuffing,

Homemade cranberry sauce & roast gravy

Roasted Lamb Rump

On a bed of braised red cabbage, pickled raisins

& kale with a redcurrant jus

Fillet of Salmon

Accompanied with prawns & scallops in a

beurre blanc sauc

Roasted Vegetable Wellington

In a light puff pastry case with sunblush tomato

& chive sauce

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 Strawberry & Meringue Parfait

Served with berries & a mango coulis

Vanilla Pannacotta with Blueberry Compote

Served with a homemade shortbread biscuit

double dipped in chocolate

Cheeseboard from Wales & the Borders

Colliers Welsh Cheddar, Perl Wen Soft Cheese

& Perl Las Blue 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

Thursday 26th December 2019

Price **£22.00** per adult / **£11.00** under 12 years. Children 2 years & under free of charge.



Menu



Homemade Traditional French Onion Soup

With cheesy croutons

Prawn & Salmon Terrine

On a bed of baby leaves served with a lime dressing & rye bread



Medley of Forest Mushrooms

Tossed in garlic butter with chorizo sausage in shortcrust pastry croute

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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 Salmon

With a Beurre Blanc sauce

Gran Gnocchi di Potato

Plump Gran Gnocchi wrapped in a spicy arrabiata sauce with garlic bread ciabatta

Chefs seasonal vegetables & potatoes



Homemade Profiteroles

Infused with fresh cream & Baileys, with a hot chocolate sauce

Homemade Gingerbread Cheesecake

Traditional cheesecake on a crisp gingerbread biscuit base & topped with pieces of ginger cake

Tropical Fresh Fruit Salad

Served with double cream

Cheeseboard from Wales & the Borders

Colliers Welsh Cheddar, Perl Wen & Perl Las Blue

Served with water biscuits, oatcakes, grapes & celery

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Freshly Brewed Tea & Coffee

With mints



New Years Eve

Tuesday 31st December 2019

£46.00 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 & Kir Royale

on arrival

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Homemade Chicken & Sweetcorn Soup

Infused with sherry & served with prawn crackers
(Vegetarian option available, please advise on booking)

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Oriental Sharing Platter

Vegetable spring rolls, Salt & pepper chicken
wings, Tempura prawns, BBQ ribs

Served with soy sauce, sweet chilli & plum dips
(Vegetarian platter available, please advise on booking)

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Please make your selection from the buffet:

Chicken Teriyaki

With noodles

Sweet & Sour Stir-Fried Vegetables

With water chestnuts

Egg Fried Rice

Cold Carved Meats:

- Roast Topside of Beef • Mustard Glazed Ham
- Roast Chicken Breast
- Salmon Cutlets
- Chicken Satay • Szechuan Prawns

Minted New Boiled Potatoes

Chefs Assorted Salads

(potato salad with spring onion in a sour cream
dressing, beetroot with roasted red
onion, chunky coleslaw, Cantonese salad, tossed
green salad with a lemon & mustard dressing)

Dips, Dressings, Homemade Apple & Fruit
Chutney & Homemade Piccalilli

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Homemade Crème Caramel

Baked egg custard topped with caramel

Banana & Pineapple Fritters

With dairy vanilla ice cream

Tropical Fresh Fruit Salad

With lychees & mango

Cheeseboard Selection of Cheeses

Served with water biscuits, oatcakes,
grapes & celery

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Freshly Brewed Tea & Coffee

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.

Friday Nights

(6th December, 13th December, 20th December 2019) **£50.00** single room/ **£60.00** twin/double room.

Saturday Nights

(30th November, 7th December, 14th December, 21st December 2019) **£65.00** single room / **£75.00** twin/double room.

Saturday 6th January 2020 at **£50.00** single room / **£60.00** twin/double room.

New Year's Eve

Bedrooms: **£100.00** per single room, **£120.00** per twin/double bedroom.

All rates are subject to availability.

Bedroom prices are per room, per night & inclusive of full Welsh breakfast

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

Full payment for New Year's Eve bedrooms required by 1st December 2019.

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,
Mold CH7 6RQ.

01352 758646

www.beaufortparkhotel.co.uk

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