

LET'S MAKE IT
Merry &
BRIGHT



Christmas
AT THE
Beaufort Park Hotel



—# MERRY —#
CHRISTMAS

WHATS ON 2022/23

November 2022

Adult Under 12's / U3's

Sat 26	George Michael Tribute, dinner & disco	£37.00	£ n/a
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December 2022

Fri 2	Christmas Party Night with dinner & disco	£32.00	£ n/a
Sat 3	Christmas Party Night with dinner & disco	£32.00	£ n/a
Sun 4	Sunday Lunch With Santa	£24.00	£12/ £5
Fri 9	Christmas Party Night with dinner & disco	£32.00	£ n/a
Sat 10	Christmas Party Night with dinner & disco	£32.00	£ n/a
Sun 11	Sunday Lunch with Santa	£24.00	£12/ £5
Fri 16	Christmas Party Night with dinner & disco	£32.00	£ n/a
Sat 17	Christmas Party Night with dinner & disco	£32.00	£ n/a
Sun 18	Christmas Sunday Lunch in the Arches	£5 per person deposit	
Sun 25	Christmas Day Lunch	£65.00	£32.50
Mon 26	Boxing Day Lunch	£27.00	£13.50
Sat 31	New Years Eve Gala Buffet & Disco	£49.00	£ n/a

January 2023

Sat 7	Mamma Mania Tribute, dinner & disco	£37.00	£ n/a
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Festive Afternoon Tea AT THE BEAUFORT PARK HOTEL

Available in the Arches bar from Monday 28th November until Friday 22nd December 2022,
12.00am until 4.30pm.

Booking Essential with £5.00 per person deposit

Please call our reception team - 01352 758646

or

email - info@beaufortparkhotel.co.uk

FESTIVE AFTERNOON TEA

£16 PER PERSON

OR WHY NOT ADD A GLASS OF SOMETHING FIZZY?

£20.00 PER PERSON WITH A GLASS OF KIR ROYAL

MENU

ASSORTED SANDWICHES

TURKEY & CRANBERRY SAUCE | SMOKED SALMON AND CUCUMBER |

CORONATION CHICKEN | CHEDDAR CHEESE & CHUTNEY



PIGS IN BLANKETS

CRANBERRY SCONES

WINTER BERRY ETON MESS

CHOCOLATE BROWNIE

MINI ECLAIR FILLED WITH BAILEYS CREAM



BEAUFORT PARK HOTEL
[INFO@BEAUFORTPARKHOTEL.CO.UK](mailto:info@beaufortparkhotel.co.uk)
01352 758646

Christmas Fayre Lunches AT THE BEAUFORT PARK HOTEL

Available in the Arches bar & Orchard restaurant from 1st – 23rd December 2022,
12.00am until 9.00pm. Booking Essential with £5.00 per person deposit

Main course at £15.00, 2 courses at £19.00, 3 courses at £22.00

Private room supplement at £2.00 per person, minimum 20 people and 2 courses
(Private room subject to availability) with full payment required 10 days before private function.

ROASTED SWEET POTATO & BUTTERNUT SQUASH SOUP INFUSED WITH SWEET RED PEPPER.
SERVED WITH A HOME BAKED BREAD ROLL

HOMEMADE CHICKEN AND DUCK LIVER TERRINE
A SMOOTH PATE SERVED WITH A SOUR DOUGH CROUTE & APPLE AND CRANBERRY CHUTNEY

MEDLEY OF FORREST MUSHROOMS & CHORIZO IN A GARLIC AND PARSLEY BUTTER SAUCE
SAT ON A WARMED GARLIC CIABATTA.

ROAST CROWN OF TURKEY
SERVED WITH A CHIPOLATA AND BACON ROLL. HOMEMADE SAGE AND ONION SEASONING. CRANBERRY SAUCE AND ROAST GRAVY

ROAST TOPSIDE OF WELSH BEEF
SERVED WITH A HOMEMADE YORKSHIRE PUDDING. HORSE RADISH SAUCE AND ROAST GRAVY.

FILLET OF SALMON SUPREME
IN A SPINACH AND WHITE WINE CREAM SAUCE

VEGAN NUT ROAST
A MIX OF CASHEW NUTS, CHESTNUTS AND ALMONDS, MUSHROOMS & RICE TOPPED WITH CRANBERRIES
SERVED WITH VEGAN GRAVY.

BAKED WHITE CHOCOLATE & CRANBERRY CHEESECAKE
WITH A FRUIT COULIS

TRADITIONAL CHRISTMAS PUDDING WITH BRANDY SAUCE

SELECTION OF CHEESE AND BISCUITS
SERVED WITH HOMEMADE CHUTNEY

FRESHLY BREWED TEA, COFFEE AND MINTS



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Sunday Lunch with Santa AT THE BEAUFORT PARK HOTEL

Sunday 4th & 11th December 2022 £24.00 per adult/£12.00 12 years & under,
Children 2 years & under £5.00. Family Sunday lunch with children's entertainment & magic.
Visit from Santa with a personal gift for all children under 12 years

ROASTED SWEET POTATO & BUTTERNUT SQUASH SOUP INFUSED WITH SWEET RED PEPPER.
SERVED WITH A HOME BAKED BREAD ROLL

HOMEMADE CHICKEN AND DUCK LIVER TERRINE
A SMOOTH PATE SERVED WITH A SOUR DOUGH CROUTE & APPLE AND CRANBERRY CHUTNEY

MEDLEY OF FORREST MUSHROOMS & CHORIZO IN A GARLIC AND PARSLEY BUTTER SAUCE
SAT ON A WARMED GARLIC CIABATTA.

FANTAIL OF MELON
SAT ON FRUIT COULIS WITH FRESH BERRIES

ROAST CROWN OF TURKEY
SERVED WITH A CHIPOLATA AND BACON ROLL. HOMEMADE SAGE AND ONION SEASONING. CRANBERRY SAUCE AND ROAST GRAVY

ROAST TOPSIDE OF WELSH BEEF
SERVED WITH A HOMEMADE YORKSHIRE PUDDING. HORSE RADISH SAUCE AND ROAST GRAVY.

FILLET OF SALMON SUPREME
IN A SPINACH AND WHITE WINE CREAM SAUCE

VEGAN NUT ROAST
A MIX OF CASHEW NUTS, CHESTNUTS AND ALMONDS, MUSHROOMS & RICE TOPPED WITH CRANBERRIES
SERVED WITH VEGAN GRAVY.

SPICED APPLE AND WINTER BERRY STRUDEL
WITH CUSTARD

BAKED WHITE CHOCOLATE & CRANBERRY CHEESECAKE
WITH A FRUIT COULIS

TRADITIONAL CHRISTMAS PUDDING WITH BRANDY SAUCE

SELECTION OF CHEESE AND BISCUITS
SERVED WITH HOMEMADE CHUTNEY

TEA, COFFEE AND MINTS



CHILDREN'S MENU

TOMATO SOUP
MELON AND STRAWBERRIES

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CHICKEN NUGGETS, CHIPS & BEANS

SAUSAGE, MASH & GRAVY

PIZZA, CHIPS AND BEANS

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FRUIT SALAD

CHOCOLATE BROWNIE & CREAM

Christmas Party Nights **AT THE** **BEAUFORT PARK HOTEL**

For all Evening Christmas Parties & Tribute Evenings

26th November 2022 to 7th January 2023

Evening commences 7.30pm, Bar, entertainment and discos to finish at 12.00am

See the "What's on" guide for details of events, dates & prices

Reduced accommodation rates available, see back of brochure

ROASTED SWEET POTATO & BUTTERNUT SQUASH SOUP INFUSED WITH SWEET RED PEPPER.

SERVED WITH A HOME BAKED BREAD ROLL

HOMEMADE CHICKEN AND DUCK LIVER TERRINE

A SMOOTH PATE SERVED WITH A SOUR DOUGH CROUTE & APPLE AND CRANBERRY CHUTNEY

MEDLEY OF FOREST MUSHROOMS & CHORIZO IN A GARLIC AND PARSLEY BUTTER SAUCE

SAT ON A WARMED GARLIC CIABATTA.

ROAST CROWN OF TURKEY

SERVED WITH A CHIPOLATA AND BACON ROLL. HOMEMADE SAGE AND ONION SEASONING. CRANBERRY SAUCE AND ROAST GRAVY

ROAST TOPSIDE OF WELSH BEEF

SERVED WITH A HOMEMADE YORKSHIRE PUDDING. HORSE RADISH SAUCE AND ROAST GRAVY.

FILLET OF SALMON SUPREME

IN A SPINACH AND WHITE WINE CREAM SAUCE

VEGAN NUT ROAST

A MIX OF CASHEW NUTS, CHESTNUTS AND ALMONDS, MUSHROOMS & RICE TOPPED WITH CRANBERRIES

SERVED WITH VEGAN GRAVY.

BAKED WHITE CHOCOLATE & CRANBERRY CHEESECAKE

WITH A FRUIT COULIS

TRADITIONAL CHRISTMAS PUDDING WITH BRANDY SAUCE (DECEMBER DATES)

SPICED APPLE AND WINTER BERRY STRUDEL WITH CUSTARD (JANUARY)

SELECTION OF CHEESE AND BISCUITS

SERVED WITH HOMEMADE CHUTNEY



BEAUFORT PARK HOTEL

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Christmas Day Lunch

AT THE BEAUFORT PARK HOTEL

Saturday 25th December 2022

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

£65.00 per adult / £32.50 under 12 years. Children ages 3 and under free of charge.

Children dine from this menu.

Limited child places, please book early.

ROASTED CARROT AND PARSNIP SOUP INFUSED WITH CUMIN WITH SPICED CROUTONS

SERVED WITH A HOME BAKED BREAD ROLL

CARAMELISED RED ONION AND CRANBERRY TARTLET TOPPED WITH PERL WEN CHEESE

SERVED WITH A ROCKET AND SUN BLUSHED TOMATO SALAD

MEDLEY OF FORREST MUSHROOMS & CHORIZO & TIGER PRAWNS IN A GARLIC AND PARSLEY BUTTER SAUCE

SAT ON A WARMED GARLIC CIABATTA.

DUO OF MELON AND PROSCIUTTO HAM

WITH A CHERRY TOMATO CONFIT DRIZZLED WITH HERB INFUSED OLIVE OIL.

ROASTED CROWN OF TURKEY

SLICES OF ROAST TURKEY AND HONEY ROAST HAM SERVED WITH A CHIPOLATA AND BACON ROLL. HOMEMADE SAGE AND ONION SEASONING. CRANBERRY SAUCE AND ROAST GRAVY.

PAN FRIED DUCK BREAST- SERVED PINK

IN A BLUEBERRY AND PORT SAUCE.

PAN FRIED SEA BASS

ACCOMPANIED WITH TIGER PRAWNS IN A TIO PEPPE CREAM & LEMON SAUCE

VEGAN WELLINGTON

INDIVIDUAL WELLINGTON PARCELS WITH ROASTED RED PEPPERS. KALE AND COOKED BEETROOT. LAYERED WITH HOMEMADE SWEDE. PUY LENTIL AND HAZELNUT STUFFING
GLAZED WITH MARMITE AND SERVED WITH VEGAN GRAVY

TRIO OF DESSERTS

BEAUFORT ETON MESS | WHITE CHOCOLATE AND CRANBERRY CHEESECAKE | LEMON AND LIME TART TOPPED WITH CHANTILLY CREAM

SELECTION OF CHEESE AND BISCUITS FROM THE BORDERS

SERVED WITH HOMEMADE CHUTNEY. GRAPES AND CELERY

TRADITIONAL CHRISTMAS PUDDING

WITH BRANDY SAUCE

TEA, COFFEE AND CHOCOLATES



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Boxing Day Lunch

AT THE BEAUFORT PARK HOTEL

Sunday 26th December 2022 12-2.30pm

Price £27.00 per adult / £13.50 under 12 years. Children 2 years & under free of charge.

ROASTED SWEET POTATO & BUTTERNUT SQUASH SOUP INFUSED WITH SWEET RED PEPPER.

SERVED WITH A HOME BAKED BREAD ROLL

HOMEMADE CHICKEN AND DUCK LIVER TERRINE

A SMOOTH PATE SERVED WITH A SOUR DOUGH CROUTE & APPLE AND CRANBERRY CHUTNEY

MEDLEY OF FORREST MUSHROOMS & CHORIZO IN A GARLIC AND PARSLEY BUTTER SAUCE

SAT ON A WARMED GARLIC CIABATTA.

MAKE YOUR SELECTION FROM THE CARVERY

HONEY GLAZED GAMMON

SERVED WITH WHOLEGRAIN MUSTARD

ROASTED TOPSIDE OF WELSH BEEF

SERVED WITH A HOMEMADE YORKSHIRE PUDDING. HORSE RADISH SAUCE AND ROAST GRAVY.

ROASTED LOIN OF PORK

SERVED WITH CRACKLING. HOMEMADE SAGE AND ONION SEASONING. APPLE SAUCE AND ROAST GRAVY.

FILLET OF SALMON SUPREME

IN A SPINACH AND WHITE WINE CREAM SAUCE

VEGAN NUT ROAST

A MIX OF CASHEW NUTS, CHESTNUTS AND ALMONDS, MUSHROOMS & RICE TOPPED WITH CRANBERRIES

SERVED WITH VEGAN GRAVY.

BAKED WHITE CHOCOLATE & CRANBERRY CHEESECAKE

WITH A FRUIT COULIS

HOMEMADE PROFITEROLES FILLED WITH A BAILEYS CREAM

TOPPED WITH A RICH CHOCOLATE SAUCE

TROPICAL FRESH FRUIT SALAD

WITH POURING CREAM

SELECTION OF CHEESE AND BISCUITS FROM THE BORDERS

SERVED WITH HOMEMADE CHUTNEY, GRAPES AND CELERY

TEA, COFFEE AND MINTS



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New Years Eve Gala

AT THE BEAUFORT PARK HOTEL

Friday 31st December 2022

£46.00 per Adult

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

Buffet & disco included. Evening commences 7.00pm. Bar closes 1.00am, dancing until 1.30am

Dress code: smart casual, black tie optional

ASSORTED CANAPES & LYCHEE FIZZ TO START

HOMEMADE CHICKEN AND SWEETCORN SOUP
INFUSED WITH SHERRY AND SERVED WITH PRAWN CRACKERS
VEGETARIAN OPTION AVAILABLE (PLEASE ADVISE ON BOOKING)

ORIENTAL SHARING PLATTER
VEGETABLE SPRING ROLLS. SALT AND PEPPER CHICKEN WINGS. TEMPURA PRAWNS. BBQ RIBS.
SERVED WITH SOY SAUCE. SWEET CHILLI & PLUM DIPS
(VEGETARIAN PLATTER AVAILABLE. PLEASE ADVISE ON BOOKING)

MAKE YOUR SELECTION FROM THE BUFFET

CHICKEN TERIYAKI WITH NOODLES
SWEET AND SOUR STIR FRIED VEGETABLES WITH WATER CHESTNUTS
EGG FRIED RICE
MINTED NEW POTATOES
CHICKEN SATAY
SZECHUAN PRAWNS
COLD CARVED MEATS
ROAST TOPSIDE OF BEEF | HONEY GLAZED HAM | ROASTED CHICKEN BREAST | SALMON CUTLETS
CHEFS ASSORTED SALADS
POTATO & SPRING ONION SALAD IN A SOUR CREAM DRESSING | BEETROOT WITH ROASTED RED ONION | COLESLAW
| CANTONESE SALAD | TOSSED GREEN SALAD WITH A LEMON AND MUSTARD DRESSING.
DIPS. DRESSINGS. HOMEMADE APPLE AND FRUIT CHUTNEY & HOMEMADE PICCALILLI

HOMEMADE CRÈME CARAMEL
BAKED EGG CUSTARD TOPPED WITH CARAMEL

BANANA & PINEAPPLE FRITTERS
WITH VANILLA DAIRY ICE CREAM

TROPICAL FRESH FRUIT SALAD
WITH POURING CREAM

SELECTION OF CHEESE AND BISCUITS FROM THE BORDERS
SERVED WITH HOMEMADE CHUTNEY. GRAPES AND CELERY

FRESHLY BREWED TEA AND COFFEE
WITH A SELECTION OF CHOCOLATES AND MINT CRISPS



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BOOKING TERMS

TO SECURE YOUR RESERVATION PAYMENT IS REQUIRED IN FULL ON BOOKING. DIRECT WITH THE HOTEL OR VIA THE ONLINE BOOKING SYSTEM.

IF YOU ARE BOOKING A LARGE PARTY, PLEASE CONTACT THE HOTEL DIRECTLY FOR BOOKING TERMS AND FULL PAYMENT DATES.

FOR FESTIVE LUNCHES: BOOKING IS ESSENTIAL WITH £5.00 PER PERSON DEPOSIT REQUIRED, WITH FULL PAYMENT REQUIRED 10 DAY BEFORE PRIVATE FUNCTION.

NO REFUNDS WILL BE MADE AFTER THESE DATES. AS ALL PAYMENTS ARE NON- REFUNDABLE/ NON- TRANSFERABLE, 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.

ONCE PAYMENT HAS BEEN MADE YOU WILL RECEIVE A COPY OF YOUR BOOKING CONFIRMATION, PLEASE CHECK THAT ALL INFORMATION IS CORRECT.

IT IS THE PARTY ORGANISER'S RESPONSIBILITY TO ENSURE THAT ALL OTHER GUESTS ARE AWARE OF THE BOOKING & PAYMENT TERMS.

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 – SMART CASUAL. NO TRAINERS.

PLEASE DO NOT VISIT THE HOTEL IF YOU, OR ANY OF YOUR GUESTS, HAVE SYMPTOMS OF, OR HAVE BEEN IN CLOSE CONTACT WITH ANYONE TESTING POSITIVE FOR CORONA VIRUS.

ALL BOOKINGS ARE SUBJECT TO FUTURE WELSH GOVERNMENT COVID UPDATES

FINGERS CROSSED THAT WE WILL ALL BE ABLE TO ENJOY A SAFE & HAPPY CHRISTMAS PERIOD

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.

FUNCTIONS AND CHRISTMAS EVENTS

£70.00 SINGLE ROOM / £80.00 TWIN/DOUBLE ROOM

NEW YEARS EVE

£100.00 SINGLE ROOM/ £120.00 TWIN/DOUBLE ROOM

ALL RATES ARE SUBJECT TO AVAILABILITY.

BEDROOM PRICES ARE PER ROOM, PER NIGHT & INCLUDE FULL BREAKFAST.

A £20.00 PER ROOM DEPOSIT IS REQUIRED ON BOOKING.

FULL PAYMENT FOR NEW YEARS EVE BEDROOMS BY 1ST DECEMBER 2022.



BEAUFORT PARK HOTEL
HOTEL & CONFERENCE CENTRE

MOLD, FLINTSHIRE, CH7 6RQ

01352 758646

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