



WHATS ON 2023/24

November 2023

Sat 25 Andy O Motown Show

Adult

Under 12's / U3's

£40.00 £ n/a

December 2023

Fri 1 Cilla Tribute Show with dinner and disco £40.00 £ n/a

Sat 2 Christmas Party Night with dinner & disco £35.00 £ n/a

Sun 3 Sunday Lunch With Santa £25.00 £12.50/ £5

Fri 8 Gary Barlow Tribute evening with dinner & disco £40.00 £ n/a

Sat 9 Christmas Party Night with dinner & disco £35.00 £ n/a

Sun 10 Sunday Lunch with Santa £25.00 £12.50/ £5

Fri 15 Neil Diamond Show with dinner & disco £40.00 £ n/a

Sat 16 Christmas Party Night with dinner & disco £35.00 £ n/a

Sun 17 Christmas Sunday Lunch in the Arches £5 per person deposit

Mon 25 Christmas Day Lunch £68.00 £34.00

Tue 26 Boxing Day Lunch £30.00 £15.00

Sun 31 New Years Eve Gala Buffet & Disco £50.00 £ n/a

January 2024

Fri 5 Freddie Mercury Tribute with dinner and disco £40.00 £ n/a



Booking Essential with £5.00 per person deposit on booking.

(Please note- we will not be serving our original Beaufort afternoon tea during this period & December)

Festive Afternoon Tea £16 per person

Why not add a glass of something fizzy? £20.00 per person with a glass of Kir Royal

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 Éclair filled with Baileys Cream Mini Mince Pie





12.00pm until 9.00pm. Booking Essential with £5.00 per person deposit.

Main course at £16.00, 2 courses at £20.00, 3 courses at £25.00

£2.00 per person room hire supplement, minimum 20 adults attending

(Private room subject to availability) with full payment & pre order required 10 days before private function.

Cumin Spiced Parsnip Soup 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

Button Mushrooms wrapped in a Garlic Cream 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, horseradish 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 Chocolate and Hazelnut Cheesecake

Traditional Christmas Pudding with Brandy sauce

Selection of Cheese and Biscuits Served with homemade chutney

Freshly brewed Tea, Coffee and Mints



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

> Cumin Spiced Parsnip Soup 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

> Button Mushrooms Wrapped in a Garlic Cream Sauce Sat on a warmed garlic ciabatta.

> > Wedge of Brie with a cranberry sauce dip

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, horseradish 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 Chocolate and Hazelnut Cheesecake

Lemon and Lime Tart

Traditional Christmas Pudding with Brandy sauce

Selection of Cheese and Biscuits Served with homemade chutney

Freshly brewed Tea, Coffee and Mints



CHILDREN'S MENU Tomato Soup Melon and Strawberries Chicken nuggets, chips & beans

Sausage, mash & gravy Pizza, chips and beans

Fruit Salad Chocolate Brownie

& cream



For all evening Christmas Parties & Tribute Evenings
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

Cumin Spiced Parsnip Soup 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

> Button Mushrooms Wrapped in a Garlic Cream 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, horseradish 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 Chocolate and Hazelnut Cheesecake

Traditional Christmas Pudding
with Brandy sauce
Sticky Toffee and Date Pudding (January only)
with custard

Selection of Cheese and Biscuits Served with homemade chutney



Gifts for all. Served in the Orchard Restaurant & Arches Bar £68.00 per adult /£34.00 under 12 years. Children aged 3 and under free of charge.

Children dine from this menu.

Limited child places, please book early.

Wild Mushroom Broth with Herby Ciabatta Croutons Served with a home baked bread roll

Goat Cheese Bonbon Sat on Dressed Rocket Leaves with a cranberry compote

Smoked Salmon & Prawn Mousse with a lime dressing & rye bread

Ham Hock and Pea Terrine served with homemade piccalilli

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

Roasted Bell Pepper Filled with a vegetable risotto and a tomato coulis garnished with parmesan crisps

Trio of Desserts Beaufort Eton Mess | Chocolate & Hazelnut Cheesecake | Lemon and Lime Tart topped with Chantilly Cream

Selection of Cheese and Biscuits from the Borders with homemade chutney, grapes and celery

Traditional Christmas Pudding with brandy sauce

Tea, Coffee and Chocolates



Price £30.00 per adult / £15.00 under 12 years. Children 2 years & under free of charge.

Cumin Spiced Parsnip Soup 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

Button Mushrooms Wrapped in a Garlic Cream 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, horseradish 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 Chocolate and Hazelnut Cheesecake

Tropical Fruit Salad with pouring cream

Lemon and Lime Tart

Selection of Cheese and Biscuits served with homemade chutney

Tea, coffee and Mints



Entrance to the Arches Bar & Restaurant is strictly by ticket only | Adult's Only Buffet & disco included. Evening commences 7.00pm. Bar closes 1.00am, dancing until 1.30am Dress code: smart casual, black tie optional

NEW YEARS EVE FUSION MENU

To Start

Assorted Canapes & Glass of Fizz

Homemade Chicken and Sweetcorn Soup Infused with sherry and served with prawn crackers

Sharing Platter

Vegetable Spring Rolls, Salt and Pepper Chicken Wings, Panko Prawns, BBQ Ribs. Served with Soy sauce, Sweet chilli & Plum dips

The Main Event MAKE YOUR SELECTION FROM THE BUFFET

Prawn Masala

Chicken Balti Mixed Roasted Vegetable Balti With Boiled Rice or Pilau rice

Cold Carved Meats & Fish
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 | Red Onion Coleslaw | | Tossed Green Salad with a lemon and mustard dressing | Assorted Dips & Dressings |

To Finish
Indian Rice pudding

Banana & Pineapple Fritters With pistachio ice cream

Tropical Fresh Fruit Salad With pouring cream

Selection of Cheese and Biscuits From The Borders With homemade chutney, grapes and celery

Freshly Brewed Tea and Coffee



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. £10.00 per person deposit required on bookings over ten, full payment required by contracted dates. All deposits are non refundable.

For Xmas fayre lunches; Booking is Essential with £5.00 per person deposit required, with full payment required 10 day before private function.

Christmas Day lunch/ New years Eve; Booking is Essential with £20.00 per person deposit with full payment by 1st December 2023- Please contact us for more information 01352 758646

No refunds will be made after the dates stated on your confirmation. 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

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

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

 \pounds 70.00 single room /£80.00 twin/double room - Friday events \pounds 75.00 single room /£85.00 twin/double room - Saturday events

Christmas Day

Please call for availability and prices



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