

WHATS ON 2025/26			
Nove	mber 2025	Adult	Under 12's / U3's
Wed 26th	Christmas Wreath making workshop	£75.00	£ n/a
Fri 28th	Grease VS Dirty Dancing, with dinner and a disco	£40.00pp	£ n/a
December 2025			
Fri 5th	Christmas Party Night with dinner & disco	£37.50 pp	£ n/a
Sat 6th	Christmas Party Night with dinner & disco	£37.50 pp	£ n/a
Sun 7th	Sunday Lunch With Santa	£26.00 pp	£14.00/ £6.00
Fri 12th	Christmas Party Night with dinner & disco	£37.50 pp	£ n/a
Sat 13th	Christmas Party Night with dinner & disco	£37.50 pp	£ n/a
Sun 14th	Sunday Lunch with Santa	£26.00 pp	£14.00/ £6.00
Fri 19th	Christmas Party Night with dinner & disco	£37.50 pp	£ n/a
Sat 20th	Christmas Party Night with dinner & disco	£37.50 pp	£ n/a
Sun 21st	Christmas Sunday Lunch in the Arches	£5pp deposit	£5pp deposit
Thur 25th	Christmas Day Lunch	£75.00 pp	£37.50
Fri 26th	Boxing Day Lunch	£34.00 pp	£17.00
Wed 31st	New Years Eve Gala Buffet & Disco	£57.50 pp	£ n/a

January 2026



Festive Wreath making workshop at the BEAUFORT PARK HOTEL

Wednesday 26th November 2025 6pm - 10pm Booking Essential with full payment on booking £75.00 per person (Adult only event)



Learn lots of techniques from the highly skilled team at Vivaldi Flowers. This is the perfect activity to get you and your friends into the festive spirit.

All materials will be provided to create your beautiful Christmas wreath creation on a 12 inch frame for your front door.

* But please bring your own scissors, garden secateurs and gloves* It is a little messy but super fun! so please wear your suitable clothing,

The event will also include a glass of mulled wine or cup of tea and coffee to warm you up on arrival followed by a savoury platter served in the restaurant with a glass of prosecco following your wreath making! Why not make a night of it!

Pre payment will be taken upon booking. *all payments are non refundable* No experience required - the team at Vivaldi will teach you everything you will need to know





Available in the Arches bar Monday 24th November until Friday 19th December 2025 inclusive, 12.00pm until 4.30pm. 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)

Festive Afternoon Tea

£18.50 per person

or

Why not add a glass of something fizzy? £24.00 per person with a glass of Kir Royale

Assorted Sandwiches

Turkey & Sage and Onion stuffing | Smoked Salmon and Cucumber | Home baked Ham | Cheddar Cheese & Chutney

Pigs in a Blanket

Chipolata roll wrapped in bacon & cranberry sauce and baked in a crisp puff pastry roll

> **Cranberry Scones** Served with clotted cream and jam

Winter Berry Eton Mess Chocolate Brownie Frangipane and Mincemeat Tart Christmas Biscuits



Freshly Brewed Tea and Coffee

Party Night Menu ATTHE BEAUFORT PARK HOTEL

For all evening christmas parties & tribute evenings November 2025- December 2025 Alternative menu will be available for Jan 31st event Evening commences 7.00pm with sit down for 7.30pm, bar entertainment and discos to finish by 12am see the "what's on" guide for details of events, dates and prices

> Winter Vegetable Broth Served with a home baked bread roll

Homemade Chicken and Duck Liver Terrine

A smooth pâté served with a sourdough 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

Wrapped in a white wine infused cream sauce with spinach

Mushroom & Spinach Parcel

Wrapped in filo pastry, served with vegan gravy

Baked Cherry Kirsch Cheesecake

Traditional Christmas Pudding with Brandy sauce

Selection of Cheese and Biscuits

Served with homemade chutney

Christmas Fayre Lynches AT THE BEAUFORT PARK HOTEL

Available in the Arches bar & Restaurant from Monday 24th November – 21st December 2025, 12.00pm until 9.00pm.

Booking Essential £5.00 per person deposit required with full payment and pre order required 10 days in advance.

Main course at £18.00, 2 courses at £23.00, 3 courses at £26.50

£2.00 per person private room hire supplement, minimum 20 adults attending (Private room subject to availability) with full payment & pre order required 10 days in advance of private function.

Homemade Winter Vegetable Broth

Served with a home baked bread roll

Homemade Chicken and Duck Liver Terrine

A smooth pâté served with a sourdough croute & apple and cranberry chutney

Button Mushrooms wrapped in a Garlic Cream Sauce

Sat on a warmed garlic ciabatta

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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** Wrapped in a white wine infused cream sauce with spinach

Mushroom & Spinach Parcel Wrapped in filo pastry, served with vegan gravy

Baked Cherry Kirsch Cheesecake

Traditional Christmas Pudding with Brandy sauce

Selection of Cheese and Biscuits Served with homemade chutney



Sunday 7th & 14th December 2025 £26.00 per adult/£14.00 12 years & under, Children 2 years & under £6.00. Family Sunday lunch with children's entertainment & magic. Visit from Santa with a personal gift for all children under 12 years

Homemade Winter Vegetable Broth Served with a home baked bread roll

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

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

> Camembert Wedge Deep fried in a crisp batter with a cranberry dipping sauce

**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** Wrapped in a white wine infused cream sauce with spinach

**Mushroom & Spinach Parcel** Wrapped in filo pastry, served with vegan gravy

#### Baked Cherry Kirsch Cheesecake

**Rocky Road Brownie** Topped with Chantilly cream

Traditional Christmas Pudding with Brandy sauce

Selection of Cheese and Biscuits Served with homemade chutney



#### CHILDREN'S MENU

Tomato Soup Melon and Strawberries

Chicken nuggets, chips & beans Sausage, mash & gravy Pizza, chips and beans

Fruit Salad Chocolate Brownie & cream



Thursday 25th December 2025 Gifts for all. Served in the Orchard Restaurant & Arches Bar £75.00 per adult /£37.50 under 12 years. Children 2 years and under free of charge. Limited child places, please book early.

> Wild Mushroom Broth With herby ciabatta croutons with home baked bread roll

> > Prawn Cocktail

Served on a bed of crisp baby gem lettuce, wrapped in a tangy Marie Rose sauce. Garnished with a slice of lemon and a sprinkle of paprika finished with a tiger prawn

Chicken & Duck Liver Parfait

Infused with brandy. Garnished with smoked chicken and duck, homemade red onion & madeira chutney & toasted sourdough

Goat Cheese Bonbon Sat on dressed rocket leaves & beetroot coulis

Slices of Roast Crown of Turkey & Honey Roast Ham Served with a chipolata roll, homemade sage and onion stuffing, cranberry sauce & roast gravy

> Duet of Pork and Beef Medallions of pork and beef in a brandy and green pepper corn sauce

Pan Fried Red Snapper Sat on crushed potatoes in a lime and caper butter sauce

Baked Aubergine, Courgette and Potato Cake Gratin with a butternut squash, chive and red pepper coulis

All served with chefs choice of seasonal vegetables and potatoes

Traditional Christmas Pudding with brandy sauce

Assortment of Cheese from the borders served with grapes, biscuits and chutney

Trio of Mini Desserts

Cherry kirsch cheesecake, rocky road brownie topped with Chantilly cream & an individual Baileys cream filled profiterole topped with white chocolate sauce

#### Freshly Brewed Tea, Coffee and Homemade Fudge



Friday 26th December 2025 Price £34.00 per adult / £17.00 under 12 years. Children 2 years & under free of charge

> Winter Vegetable Broth Served with a home baked bread roll

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

#### Roasted Beetroot & Caramelised Red Onion Tartlet

Topped with whipped feta cheese and beetroot coulis

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

> Mushroom & Spinach Parcel Wrapped in filo pastry, served with vegan gravy

All served with chefs choice of seasonal vegetables and potatoes

Baked Kirsch Cherry Cheesecake

Apple Strudel With custard

Homemade Rocky Road Brownie Topped with Chantilly cream

Selection of Cheese and Biscuits Served with homemade chutney



Wednesday 31st December 2025 £57.50 per Adult Entrance to the Arches Bar & Restaurant is strictly by ticket only | Adult's Only Buffet & disco included. Evening commences 7.00pm. Bar closes 12.45am, dancing until 1.00am Dress code: smart casual, black tie optional

<u>To Start</u>

Welcome Drink Cocktail & Assorted Canapes

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 Bhuna

Chicken Masala

Mixed Vegetable Balti

Served with Pilau rice

Cold Carved Meats & Fish Roast Topside of Beef | Honey Glazed Ham | Roasted Chicken Breast | Salmon Cutlets

Chefs Assorted Salads Cantonese Salad | Beetroot with Roasted Red Onion | Coleslaw | Tossed Green Salad with a lemon and mustard dressing| Assorted Dips & Dressings

#### <u>To Finish</u>

#### Egg Custard Tart

**Banana & Pineapple Fritters** wrapped in a toffee sauce with vanilla ice cream

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

# **BOOKING TERMS**

To secure your christmas party reservation online, payment is required in full on booking. A £10.00 per person non refundable deposit is required to secure your christmas party booking if you are booking a large party. Full payment is required by contracted dates. All payments are non refundable. Please contact the hotel directly for booking terms and full payment dates.

For private Christmas fayre lunches; Booking is Essential with £5.00 per person deposit required, with full payment & pre order required 10 days before private function.

For Christmas lunches in the ARCHES, £5.00 per person deposit required, all pre ordered food <u>must</u> be pre paid in advance of the date booked. All pre ordered food will be ready at the time you have pre booked for.

Christmas Day lunch/Boxing Day Lunch & New years Eve ; Booking is Essential with £20.00 per person deposit with full payment required one month in advance of the date booked- 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

£65.00 single room /£75.00 classic twin/double room - Friday events £80.00 single room /£90.00 classic twin/double room - Saturday events \*\* upgrades available - ask for details\*\*

#### Christmas Day

Please call for availability and prices

**New Years Eve** Please call for availability and prices

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 2025.



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