



CHRISTMAS

at the

BEAUFORT PARK



2026/27

WHATS ON GUIDE

NOVEMBER 2026

FRIDAY 27 TH NOVEMBER 2026	GIRL BANDS UNITE WITH DINNER AND DISCO	£41.00	/
---------------------------------------	--	--------	---

DECEMBER 2026

FRIDAY 4 TH DECEMBER 2026	PARTY NIGHT WITH DINNER AND DISCO	£38.00	/
--------------------------------------	-----------------------------------	--------	---

SATURDAY 5 TH DECEMBER 2026	PARTY NIGHT WITH DINNER AND DISCO	£38.00	/
--	-----------------------------------	--------	---

SUNDAY 6 TH DECEMBER 2026	SUNDAY LUNCH WITH SANTA	£27.00	£15.00/ £7.00
--------------------------------------	-------------------------	--------	---------------

FRIDAY 11 TH DECEMBER 2026	PARTY NIGHT WITH DINNER AND DISCO	£38.00	/
---------------------------------------	-----------------------------------	--------	---

SATURDAY 12 TH DECEMBER 2026	PARTY NIGHT WITH DINNER AND DISCO	£38.00	/
---	-----------------------------------	--------	---

SUNDAY 13 TH DECEMBER 2026	SUNDAY LUNCH WITH SANTA	£27.00	£15.00/ £7.00
---------------------------------------	-------------------------	--------	---------------

FRIDAY 18 TH DECEMBER 2026	PARTY NIGHT WITH DINNER AND DISCO	£38.00	/
---------------------------------------	-----------------------------------	--------	---

SATURDAY 19 TH DECEMBER 2026	PARTY NIGHT WITH DINNER AND DISCO	£38.00	/
---	-----------------------------------	--------	---

FRIDAY 25 TH DECEMBER 2026	CHRISTMAS DAY LUNCH	£77.50	£39.00
---------------------------------------	---------------------	--------	--------

SATURDAY 26 TH DECEMBER 2026	BOXING DAY LUNCH	£34.00	£17.00
---	------------------	--------	--------

THURSDAY 31 ST DECEMBER 2026	NEW YEARS EVE DINNER	£60.00	/
---	----------------------	--------	---

JANUARY 2027

SATURDAY 30 TH JANUARY 2027	GREASE & DIRTY DANCING, 2 COURSE DINNER AND DISCO	£35.00	/
--	--	--------	---





FESTIVE AFTERNOON TEA

Available in the Arches Bar Monday 23rd November until Friday 20th December 2026 inclusive, 12.00pm until 4.30pm.

Booking Essential with £5.00 per person deposit on booking.
(NB- we will not be serving our original Beaufort afternoon tea during this period)

£20.50 per person

Assorted Sandwiches

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

Pigs in a Duvet

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

Cranberry Scones

Served with clotted cream and jam

Winter Berry Eton Mess

Chocolate & Orange Brownie Yule Log Slice

Frangipane and Mincemeat Pie

Christmas Biscuits

Freshly Brewed Tea and Coffee

WHY NOT!?

Add a glass of Kir royal!
£25.00 per person



Limited Availability

BOOK NOW TO
AVOID
DISAPPOINTMENT!

14/12/26 - NOW
FULL!

Lunch With Santa

Sunday 6th & 13th December 2026

£27.00 per adult | £15.00 per 12 years & under | £7.00. per 2 years & under

Family Sunday lunch with children's entertainment & magic.

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

To Start

Roasted Sweet Potato & Butternut Squash 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

Garlic Button Mushrooms

Wrapped in a Garlic Cream Sauce Infused with Parsley Sat on toasted herby focaccia

Deep Fried Perl Wen

Served with a cranberry dipping sauce

Main Course

Roasted Crown of Turkey

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

Roasted Topside of Welsh Beef

Served with a homemade Yorkshire pudding, horseradish sauce and roast gravy.

Fillet of Salmon Supreme

In a white wine cream sauce infused with lemon.

Vegan Nut Roast

A mix of cashew nuts, chestnuts and almonds, mushrooms & rice topped with cranberries

Served with vegan gravy.

All Served with chef's seasonal vegetables and potatoes

To Finish

Baked Black Forrest Cheesecake

with a cherry compote

Traditional Christmas Pudding

With brandy sauce

Triple Chocolate Brownie

With Chantilly cream

Selection of Cheese and Biscuits from the borders

Served with homemade chutney

CHILDREN'S OPTION

Tomato Soup

Melon and Strawberries

~~~

Chicken Nuggets, chips & beans

Sausage, mash & gravy

Pizza, chips and beans

~~~

Fruit Salad

Chocolate Brownie & Cream

CHRISTMAS PARTY NIGHTS

For all evening Christmas parties & tribute evenings
November 2026 - December 2026

Alternative menu will be available for January 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.

To Start

Roasted Sweet Potato & Butternut Squash 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

Garlic Button Mushrooms

Wrapped in a garlic cream sauce infused with parsley sat on toasted herby focaccia

Main Course

Roasted Crown of Turkey

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

Roasted Topside of Welsh Beef

Served with a homemade Yorkshire pudding, horseradish sauce and roast gravy.

Fillet of Salmon Supreme

In a white wine cream sauce infused with lemon.

Vegan Nut Roast

A mix of cashew nuts, chestnuts and almonds, mushrooms & rice topped with cranberries
Served with vegan gravy.

All Served with chef's seasonal vegetables and potatoes

To Finish

Baked Black Forrest Cheesecake

with a cherry compote

Traditional Christmas Pudding

With brandy sauce

Selection of Cheese and Biscuits from the Borders

Served with homemade chutney

BOOK NOW!

WITH ONLY A £10 PER
PERSON NON
REFUNDABLE DEPOSIT.

FULL PAYMENT & FINAL
NUMBERS REQUIRED 1
MONTH IN ADVANCE

CHRISTMAS FAYRE MENU

Available in the Arches bar & Restaurant from Monday 23rd November - 20th December 2026, Served all day - 12.00pm until 9.00pm.

Main course at £18.50, 2 courses at £23.50, 3 courses at £26.50

A £5.00 per person non refundable deposit required with full payment and pre order required 10 days in advance

To Start

Roasted Sweet Potato & Butternut Squash 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

Garlic Button Mushrooms

Wrapped in a Garlic Cream Sauce Infused with Parsley Sat on toasted herby focaccia

Main Course

Roasted Crown of Turkey

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

Roasted Topside of Welsh Beef

Served with a homemade Yorkshire pudding, horseradish sauce and roast gravy.

Fillet of Salmon Supreme

In a white wine cream sauce infused with lemon.

Vegan Nut Roast

A mix of cashew nuts, chestnuts and almonds, mushrooms & rice topped with cranberries

Served with vegan gravy.

All Served with chef's seasonal vegetables and potatoes

To Finish

Baked Black Forrest Cheesecake

with a cherry compote

Traditional Christmas Pudding

With brandy sauce

Selection of Cheese and Biscuits

Served with homemade chutney

BOOK NOW!

Private room hire available!

A 2.00 per person private room hire supplement is required.

A minimum of 20 adults attending (Private room subject to availability)

Full payment & pre order required 10 days in advance of private function.

CHRISTMAS DAY LUNCH

Friday 25th December 2026

Gifts for all. Served in the Restaurant & Arches Bar

£77.50 per adult /£38.75 under 12 years. Children 2 years and under free of charge.

Limited child places, please book early to avoid disappointment.

To Start

Roasted Butternut Squash, Potato and Courgette Soup
with sour cream & served with a home baked bread roll

Fricassee of Woodland Mushrooms

In a light white wine cream sauce infused with garlic sat on a toasted herby focaccia

Salmon and Prawn Terrine

Infused with flaked smoked salmon garnished with prawns and served with a gem lettuce and dill vinaigrette. Served with wholemeal bread.

Chicken and Duck Liver Pate

A smooth pate infused with brandy. Garnished with smoked chicken and duck, a homemade red onion and Madeira chutney and toasted sourdough

Main Course

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.

Medallions of Beef Rossini

Medallion of Welsh Beef wrapped in smoked, streaky bacon, sat on a sourdough croute topped with chicken and duck liver pate. In a rich Madeira and shallot sauce.

Pan Fried Sea Bass

Garnished with prawns and mussels wrapped in a Tio Peppe cream & lemon sauce

Roasted Sweet Potato Gratin

Golden roasted sweet potato, mashed and topped with creamy Perl wen, maple-toasted pecans, and a tart cranberry glaze, finished with a gently smoked red pepper coulis.

All Served with chef's seasonal vegetables and potatoes

To Finish

Trio of Desserts

Beaufort Eton mess, black forest cheesecake and milk chocolate coated profiterole filled with Cointreau infused cream,

Traditional Christmas Pudding

With brandy sauce

Selection of Cheese and Biscuits From the Borders

Served with homemade chutney, grapes

Freshly Brewed Tea and Coffee

Served with a homemade fudge

IN DEMAND

**HIGHLY POPULAR EVENT
LIMITED AVAILABILITY
BOOKING ESSENTIAL**

**ADD YOUR NAME TO 2027
WAITLIST TODAY!**

BOXING DAY LUNCH

Saturday 26th December 2026
Price £35.00 per adult / £17.50 under 12 years.
Children 2 years & under free of charge

To Start

Roasted Sweet Potato & Butternut Squash 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

Triple Cheese & Tarragon Stuffed Baked Mushroom

Served with dressed rocket leaves and garlic sauce

Main Course

Make your selection from the chefs 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.

Vegan Nut Roast

A mix of cashew nuts, chestnuts and almonds, mushrooms & rice topped with cranberries
Served with vegan gravy.

All Served with chef's seasonal vegetables and potatoes

To Finish

Baked Black Forest Cheesecake

Served with a cherry compote

Lemon and Lime Tart Topped with Chantilly Cream

Served with a berry compote

Triple Chocolate Brownie

Sat on a caramel sauce served with Chantilly cream.

Selection of Cheese and Biscuits from the Borders

Served with homemade chutney

BOOK NOW!

£10.00 PER PERSON NON
REFUNDABLE DEPOSIT
REQUIRED TO BOOK!
FULL PAYMENT REQUIRED 1
MONTH IN ADVANCE

NEW YEARS EVE

Thursday 31st December 2026

£60.00 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

To Start

**Welcome Drink Cocktail
&
Assorted Canapes**

~~~

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

~~~

Sharing Platter
Vegetable spring rolls, salt & 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

Butter Chicken

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

To Finish

Egg Custard Tart

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

Cheese and Biscuits From The Borders
With homemade chutney & grapes

BOOK NOW!

ACCOMMODATION
AVAILABLE - PLEASE ASK FOR
DETAILS!

BOOK EARLY TO AVOID
DISAPPOINTMENT

SINGALONG SHOWDOWN!

GREASE VS DIRTY DANCING PARTY NIGHT

Saturday 30th January 2027

£35.00 per Adult

Evening commences 7.00pm with sit down for 7.30pm, bar entertainment and
discos to finish by 12am

2 course meal, tribute entertainment and disco

MAIN COURSE

Roast Supreme of Chicken Dijonaise

Infused with brandy, shallots and dijon mustard finished with a dash of
cream

Served With Chef's seasonal vegetables and roast potatoes

DESSERT

Baked Salted Caramel Cheesecake

Special Diets Catered for - Please advise on booking



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 must 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

All payments are non refundable and 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.

HOTEL 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 for all Functions and Christmas Events throughout November, December and January

£70.00 single room /**£80.00** classic twin/double room - Friday events
£85.00 single room /**£95.00** classic twin/double room - Saturday events
** upgraded rooms available - ask for details & prices**

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 2026.



Beaufort Park Hotel
Mold, Flintshire, CH7 6RQ
01352 758646
info@beaufortparkhotel.co.uk
www.beaufortparkhotel.co.uk

