



BASINGSTOKE COUNTRY HOTEL & SPA



TERMS & CONDITIONS

1. Pre-booking is required with a 10% deposit, balance payment 4 weeks prior to the event date.
2. Menu choices are due 3 weeks prior to the event.
3. All monies are non-refundable and non-transferable.
4. We reserve the right to cancel any event and an alternative event or refund will be offered.
5. Table layouts, sizes and room plans are at the discretion of the hotel, as this is impacted by numbers attending. Every effort will be made to accommodate specific requests.
6. All prices include VAT at the current rate. The hotel reserves the right to increase the level of VAT subject to legislative increases.
7. **Dietary requirements** – Please inform us of any special dietary needs at the time of booking. Some dishes may contain nuts, so it is essential that you notify the hotel of any allergies in advance of the event. Throughout the brochure, dishes marked with (V) are suitable for vegetarians, and those marked with (Ve) are suitable for vegans.
8. **Timings** – Dinner service will begin promptly, so please arrive in good time to not inconvenience other guests.
9. All prices are correct at time of going to print.
10. Images are for illustrative purposes only.
11. The management have the right to refuse to serve alcohol. No alcohol will be served to persons under 18 years of age, photographic proof of age will be required to purchase alcohol.



OUR 2025 FESTIVE PROGRAMME

CELEBRATE THE FESTIVE SEASON WITH US

We've got Christmas all wrapped up this year with lots of festive fun to suit all gatherings and get-togethers from Christmas Party Nights, Festive Afternoon Tea to Christmas Day Lunch.

Be our guest and let us entertain you this festive season.

Our events team will look after all your requirements to ensure that you have a fantastically festive and fun time with us. From booking through to final details, we will make sure we have every detail covered to ensure you have an amazingly memorable experience at the Basingstoke Country Hotel this Christmas.

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FOR MORE INFORMATION CONTACT OUR CHRISTMAS TEAM

Contact our team on 01256 764 161 E: sales754@theelitevenueselection.co.uk

WELCOME

Step into a winter wonderland at our enchanting hotel this holiday season! Join us for a magical Christmas experience filled with festive cheer and joy. Indulge in our delightful festive afternoon tea, where you can savour a selection of seasonal treats and warm beverages in a cosy and festive setting. Our talented chefs have crafted a menu that captures the essence of the holidays, ensuring a truly memorable dining experience.

Looking to have a spectacular Christmas party? Look no further! Our exclusive Christmas parties offer a luxurious and elegant setting for you and your guests to celebrate in style. From beautifully decorated venues to exquisite catering options, we will take care of every detail to ensure your event is a resounding success.

Whether you're planning a festive gathering with loved ones or a corporate holiday celebration, our hotel is the perfect destination for all your Christmas festivities. Come and create unforgettable memories with us this year!



FESTIVE AFTERNOON TEA

Come and relax in our lovely lounge and indulge in a festive afternoon tea. Enjoy a selection of festive fancies, mince pies, finger sandwiches, mini cakes, scones and freshly brewed coffee & assorted teas.

Available:

Saturday 22nd November to Saturday 20th December 2025

Time:

12:00pm - 4:00pm

Prices:

£16.95 per person

Menu:

Selection of sandwiches
Festive dessert selection
Scone selection with jam and clotted cream
Tea or coffee

Option One	Add a glass of mulled wine for £3.75
Option Three	Add a glass of sparkling wine for £3.95
Option Four	Add a glass of champagne for £8.25

For those with special dietary requirements or allergies, please let a member of the team know at the time of booking.

Please call our Christmas team on 01256 764 161 to book directly with us or email sales754@thelitevenueselection.co.uk

CHRISTMAS PARTY NIGHTS

Celebrate the festive season in style with friends and colleagues at our Christmas Party Night, or you might want to go that little bit extra with our **VIP Christmas Party Nights**.

Christmas Party Nights include: festive event room, three-course festive meal, followed by a disco with our resident DJ.

VIP Christmas Party Nights includes - Christmas VIP Party Night: pre dinner VIP drinks reception, before sitting down for a three course VIP meal in our festive event room, followed by entertainment & disco with our resident DJ

Dates & Prices:

Friday 28th November Christmas Party Night **£30 per person**

Friday 5th December Christmas Party Night **£40 per person**

Saturday 6th December Christmas Party Night **£40 per person**

Friday 12th December Christmas Party Night **£40 per person**

Saturday 13th December Christmas Party Night **£40 per person**

VIP Christmas Party Night

Friday 19th December VIP Christmas Party Night **£55 per person**

Time:

Meet in the bar at **7:00pm**, before sitting down at **7:30pm** for dinner, carriages **12:00am**.

Age Restriction:

All attendees must be **18** years and over

Dress Code:

Party wear / smart casual

ASK ONE OF OUR TEAM ABOUT THE DRINKS PACKAGES WE ARE OFFERING ON ALL CHRISTMAS PARTY NIGHTS

Please call our Christmas team on **01256 957 115** to book directly with us or email **sales754@theelitevenueselection.co.uk**

CHRISTMAS PARTY NIGHT MENU

TO START

ROAST BUTTERNUT SOUP (Ve) (V)
With chestnut crumbs & croutons

HAM HOCK CRUMPET
With pickled vegetables

MELON

MAINS

SLICED ROAST TURKEY OR PORK
With pigs in blankets, sage & onion stuffing, chateau potatoes, honey roasted rooted vegetables, sprouts with bacon lardons & shallots, with red wine gravy

PAN-FRIED SEA BASS
Confit peppers & apple, bubble & squeak, almond lobster bisque

ROASTED SAFFRON CAULIFLOWER (Ve) (V)
With sweet potato & cashew dauphinoise on a bed of Moroccan couscous

DESSERTS

CHRISTMAS PUDDING (Ve) (V)
With brandy sauce

WHITE CHOCOLATE & BAILEYS PANNA COTTA (V)
With basil-infused forest fruits

MINI CHEESEBOARD (V)
£3.50 additional charge

TO FINISH

TEA & COFFEE with mince pies

(V) Suitable for vegetarians. (Ve) Suitable for vegans.
For those with special dietary requirements or allergies, please let a member of the team know at the time of booking.

Menu choices must be received 3 weeks prior to event.

VIP CHRISTMAS PARTY NIGHT MENU

TO START

ROAST BUTTERNUT SOUP (Ve) (V) With chestnut crumbs & croutons	BABY GEM LETTUCE & SMOKED SALMON With crab, radish, & cucumber ribbons	POTTED MACKEREL TOAST With pickles, shallots, & cucumber herb aioli	CHICKEN, APRICOT, & PANCETTA TERRINE With plum chutney, & herb croute
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MAINS

ROAST TURKEY Braised red cabbage, sautéed sprouts with pancetta & shallots, confit carrots & cranberry & orange jus	10oz SIRLOIN STEAK Dauphinoise, caramelised baby onions, sautéed wild mushrooms & red wine jus	PAN-FRIED SEA BASS Confit peppers & apple, bubble & squeak, almond lobster bisque	ROASTED SAFFRON CAULIFLOWER (Ve) (V) Sweet potato & cashew nut dauphinoise on a bed of Moroccan couscous
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DESSERTS

WARM CHOCOLATE BROWNIE (Ve) Vanilla ice cream on chocolate soil.	BISCOTTI CHEESECAKE Clotted cream ice cream.	STICKY TOFFEE PUDDING Butterscotch sauce, and ice cream.	LOCAL CHEESEBOARD Apple & plum chutney, and biscuits.
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Menu choices must be received 3 weeks prior to event.

EXCLUSIVE PRIVATE PARTIES

If your organisation would like to book its own, tailor-made Christmas party, then look no further!
With dates from November to January available, our team can organise everything you need: an exceptional three-course dinner, Christmas novelties, and entertainment. Just choose the date and time, and we'll do the rest.
If you book an exclusive party night for more than 60 guests, we will provide a disco absolutely free of charge.

Prices:
£35.00 per person
(minimum number of 60)

TO START

ROAST BUTTERNUT SOUP (Ve) (V) With chestnut crumbs & croutons	HAM HOCK CRUMPET With pickled vegetables
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MAINS

SLICED ROAST TURKEY Pigs in blankets, sage & onion stuffing, Château potatoes, honey roasted root vegetables, sesame & orange glazed sprouts with red wine gravy	ROASTED SAFFRON CAULIFLOWER (Ve) (V) Sweet potato & cashew nut dauphinoise on a bed of Moroccan couscous
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DESSERTS

CHRISTMAS PUDDING (Ve) (V) With brandy sauce	WHITE CHOCOLATE & BAILEYS PANNA COTTA With basil infused forest fruits
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TO FINISH

TEA OR COFFEE with mince pies

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Menu choices must be received 3 weeks prior to event.

DRINKS PACKAGES

You can take advantage of our pre-order offers for drinks for your event or party night.
All drink pre-orders must be paid in full on booking and should be ordered no later than 2 weeks prior to your event.

BEER BUCKET

6 x Various bottle beers _____ **£30.00**
Upgrade to 12 bottles _____ **£40.00**

THE DRIVER BUCKET

8 x Various bottles of soft drinks _____ **£25.00**
Upgrade to include fresh juices, mineral water and energy drinks _____ **£40.00**

THE ULTIMATE WINE BUCKET

1 x Bottle of House White Wine
1 x Bottle of House Red Wine
1 x Bottle of House Fizz _____ **£65.00**

EARLY BOOKING OFFER

ORGANISER GOES

FREE

+10% OFF

If the booking is confirmed &
pre-paid in full by **1st November**
2025 Minimum 10 persons

**GROUP
DISCOUNTS
AVAILABLE**

Please enquire for
our best offers

All offers subject to availability

**IF NO ONE WANTS TO BE THE DESIGNATED DRIVER
AND YOU WANT TO MAKE A REAL OCCASION OF
YOUR EVENT, WHY NOT TAKE ADVANTAGE OF OUR
EXCLUSIVE OVERNIGHT OFFERS FROM JUST**

£75 PER ROOM

**INCLUDING BREAKFAST
IT'S CHEAPER THAN A TAXI HOME!**

CHRISTMAS DAY LUNCH

Take the pressure off this Christmas and join us for a three-course festive feast with all the traditional Christmas trimmings. Sit back, relax and enjoy proper family time together in a beautifully traditional setting.

Available:

Christmas Day Thursday 25th December 2025

Lunch Sitings:

12:00pm

Prices:

£60.00 per adult | £29.50 per child (4-12 yrs) | **FREE** Children 3 years and under

Dress Code:

Smart casual

EARLY BOOKING OFFER

BOOK AND PRE-PAY BEFORE

1st October 2025:

£55.00 PER ADULT

Please call our Christmas team on **01256 764 161** to book directly with us or email sales754@theelitevenueselection.co.uk

CHRISTMAS DAY LUNCH MENU

STARTERS

HONEY-ROASTED PARSNIP & APPLE SOUP (Ve)(V)

Served with a bread roll

DUCK & CHAMPAGNE PÂTÉ

Christmas spiced fruit chutney
and toasted brioche

SMOKED SALMON & PRAWN TIMBALE (V)

Cucumber ribbons,
citrus crème fraîche

FROM THE HOT BUFFET

BAKED SALMON SUPREME

Mushroom leek &
potato nage, pernod,
samphire and
basil aioli

SLICED ROASTED TURKEY

Sausage, sage & onion stuffing,
pigs in blankets, château
potatoes, honey-roasted root
vegetables, sesame & orange
glazed sprouts with
red wine gravy

BETROOT & HORSERADISH RISOTTO (Ve)(V)

10oz SIRLOIN STEAK

Dauphinoise,
caramelised baby
onions, sautéed wild
mushrooms & red
wine jus

DESSERTS

CHRISTMAS PUDDING (Ve)(V)

With brandy sauce

WHITE CHOCOLATE & BAILEYS PANNA COTTA

Basil infused forest fruits

MINI CHEESE BOARD

Selection of cheeses,
celery, grapes, chutney
and savoury biscuits.

TO FINISH

FRESHLY BREWED TEA OR COFFEE

With mini mince pies

(V) Suitable for vegetarians. (Ve) Suitable for vegans.

For those with special dietary requirements or allergies,
please let a member of the team know at the time of booking.

NEW YEAR'S EVE GALA

Kick start the New Year celebrations with a red-carpet arrival for a champagne reception, before sitting down to a three-course dinner in our Function Suite.

Available:

New Year's Eve Wednesday 31st December 2025

Prices:

£65.00 per adult

Age Restriction:

All attendees must be 18 years and over

Dress Code:

Smart casual

Carriages:

2:00am

EARLY BOOKING OFFER

BOOK AND PRE-PAY BEFORE

1st October 2025:

£55.00 PER ADULT

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NEW YEAR'S EVE MENU

TO START

WILD MUSHROOM & ASPARAGUS SOUP WITH CHIVE CRÈME FRAÎCHE (Ve)(V)
With a bread roll

CHICKEN LIVER PÂTÉ
Caramelised red onion & fig chutney, sea salt & rosemary focaccia

MAINS

LEMON & CHILLI PORK TENDERLOIN WRAPPED IN PROSCIUTTO
Wrapped in parma ham, served with gratin potatoes, stem broccoli & diane sauce

ORZOTTO (V)
Chargrilled vegetables, spiced marinated halloumi, toasted pine kernals and warm tomato compote

DESSERTS

STICKY TOFFEE PUDDING (Ve)(V)
Stem ginger toffee sauce & vanilla ice cream

PROFITEROLE TOWER
Dark chocolate & baileys sauce, macerated raspberry sauce

TO FINISH

TEA OR COFFEE
With petit fours

Menu choices must be received 3 weeks prior to event

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Scan the QR code on your smartphone or tablet to visit our social media.

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