



Festive Celebrations

BOSWORTH HALL HOTEL & SPA





OUR **2023** 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 Festive Lunches, Festive Afternoon Tea to Christmas Parties.

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 Bosworth Hall Hotel & Spa this Christmas.

CHRISTMAS CELEBRATIONS

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Festive Lunches



Enjoy the festivities with friends, family or work colleagues.
Join us for a delicious three course festive themed menu.

Available on Friday's throughout

December from 12:30pm. Friday 1st, 8th, 15th and 22nd December 2023.

TO START

WINTER SPICED MIXED
ROOT VEGETABLE SOUP (Gf*, Ve)

Served with a warm crusty roll.

GAME TERRINE (Gf*)

Served with cinnamon and apple
chutney and herb crostini.

TRADITIONAL PRAWN COCKTAIL (Gf*)

Served with buttered white bloomer.

MAINS

ROASTED TURKEY BREAST (Gf*)

Served with rosemary and garlic roasted
potatoes, pigs in blankets, honey glazed
carrots, seasonal vegetables, bread sauce
and rich gravy.

PAN FRIED SEA BASS (Gf)

Served with buttery crushed new
potatoes, seasonal vegetables and
hollandaise sauce.

MAINS *continued*

BUTTERNUT SQUASH
& LENTILS (Ve)

Wrapped in filo pastry & topped
with paprika, onion seeds and
parsley served with seasonal
vegetables.

DESSERTS

WARM CHRISTMAS PUDDING (V)

Served with a brandy sauce.

FOREST FRUIT ETON MESS (Gf, V)

CHOCOLATE BROWNIE (Ve)

Served with vanilla ice cream.

CHILDREN'S MENU

AVAILABLE ON REQUEST.

(Gf) Gluten free.

(Gf*) It can be served gluten free on request.

(V) Suitable for vegetarians.

(Ve) Suitable for vegans.

Prices:

£12.95 per adult | £8.95 per child aged 3 - 12 years | **FREE** Children 2 years and under

Please call **01455 291 717** to book directly with us.



Christmas Fayre

JOIN US FOR LOTS OF FESTIVE
FAMILY FUN AND PLENTY OF

**'NOT ON THE
HIGH STREET'**

GIFT IDEAS.



AVAILABLE

SATURDAY 2ND DECEMBER
DOORS OPEN: 11AM - 4PM

FOR STALL ENQUIRIES OR
FURTHER DETAILS,
PLEASE CONTACT OUR ELVES ON:

01455 291 717

OR EMAIL:

events711@thelitevenueselection.co.uk



Festive Afternoon Tea

Get into the Christmas spirit with a festive afternoon tea served in the beautiful manor house. Enjoy a selection of festive fancies, mince pies, finger sandwiches, mini cakes and scones.



£12.95 per person, or £15.95 per person with a glass of sparkling wine.



Available Thursday, Friday and Sundays throughout December - minimum number of 4 people.



Sandwiches:

TURKEY HAM AND CRANBERRY SAUCE (Gf*) served on white bloomer

RED LEICESTER CHEESE AND WINTER SPICED CHUTNEY (Gf*, V) served on malted bloomer

ROAST BEEF AND HORSERADISH (Gf*) served on white bloomer

CREAM CHEESE AND CUCUMBER (Gf, V) served on malted bloomer

Cakes:

MINCE PIES (Gf*)

FRUIT MACAROONS (Gf)

MINI VICTORIA CAKE (Ve)

FRUIT SCONE (Gf*, V) served with strawberry jam and clotted cream

MOUSE FILLED CHOCOLATE CUPS (V)

(Gf) Gluten free. (Gf*) It can be served gluten free on request.

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

Pre-booking is required with full payment; please call 01455 291 717 to book with us directly. All monies are non-refundable and non-transferable. Minimum numbers apply.





Christmas Party Nights



Celebrate the festive season in style with friends and colleagues at one of our Christmas Party Nights.

Gather in the Bar for pre-dinner drinks before sitting down at 7:30pm for a three-course meal, followed by a disco with our resident DJ until 12:00 midnight.

Please call our **'elfish'** sales team on **01455 293 135** to book any of our Christmas Parties.

Pre-booking is required with a **£10.00** non refundable, non transferable deposit required per person to secure your place.

Menu choices are due 14 days prior to the event. Minimum numbers apply.



Christmas Party Nights Menu



TO START

PARSNIP AND CELERIAC SOUP (Gf*, Ve)

Enriched with coconut milk, served with garlic croutons and crusty bread rolls.

CHICKEN, APRICOT AND PANCETTA TERRINE (Gf*)

Served with caramelised red onion chutney and herbed crostini.

SUN DRIED TOMATO AND MOZZARELLA ARANCINI (V)

Served with dressed salad.

MAINS

LOCALLY SOURCED ROASTED TURKEY BREAST (Gf*)

Served with rosemary, garlic and goose fat roasted potatoes, chipolata sausage wrapped in streaky smoked bacon, honey glazed carrots, seasonal vegetables, aromatic bread sauce and rich gravy.

ROSEMARY AND GARLIC ROASTED BELLY PORK (Gf)

Served with fondant potato, burnt apple purée, seasonal vegetables and cider jus.

BULGUR WHEAT AND WALNUT ROAST (V)

Served with dressed salad and toasted garlic bread.

DESSERTS

WARM CHRISTMAS PUDDING (V)

Served with brandy sauce.

LOTUS BISCOFF CHEESECAKE (Ve)

Served with seasonal fruit.

LEMON MERINGUE PIE (V)

Served with raspberry coulis.

(Gf) Gluten free.

(Gf*) It can be served gluten free on request.

(V) Suitable for vegetarians.

(Ve) Suitable for vegans.

For those with special dietary requirements or allergies, please let a member of the team know before ordering any food.

EARLY BOOKING OFFER

HALF BOTTLE OF WINE PER PERSON

If booking is confirmed with a deposit before 31st August 2023!

Terms & conditions apply.
Valid on all 2023 Christmas Party Night bookings.





Christmas Party Nights Info



DATES AND PRICES:

Thursday 30th November £32 pp | Friday 1st December £39 pp

Thursday 7th December £32 pp | Friday 8th December £39 pp

Thursday 14th December £32 pp | Friday 15th December £39 pp | Saturday 16th December £39 pp

Thursday 21st December £32 pp | Friday 22nd December £39 pp | Saturday 23rd December £39 pp

**ALL PRICES ARE PER PERSON
AND INCLUDE FESTIVE EVENT ROOM,
THREE COURSE FESTIVE MENU
AND DISCO.**

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

Accommodation available from **£30.00** per person based on 2 people sharing a standard double or twin room with full English breakfast. Subject to availability. Please call **01455 291 717** to book directly with us or you can email events711@theelitevenueselection.co.uk

PRIVATE PARTY PACKAGE

Whether you're organising a corporate festive lunch, intimate dinner or private corporate Christmas party, our selection of function rooms provide the perfect venue.

We offer various beautiful Manor House rooms, providing a stunning back drop for you to celebrate privately with family, friends or work colleagues.

PRIVATE PARTY PACKAGE

Up to 60 Guests*

£32.00 per person

*Minimum numbers apply.

**CALL OUR
EVENTS TEAM
FOR MORE
DETAILS**

01455 291 717

OR YOU CAN EMAIL

events711@theelitevenueselection.co.uk



Santa Sunday Lunch

Treat your children to a traditional festive Sunday lunch followed by a magical visit from Santa. Lunch is served at 12:00 noon.

Visit Santa in his grotto with a gift for all the children and a festive disco to finish the day.

Available: Sunday 10th December 2023
Sunday 17th December 2023

Prices: £14.95 per adult
£7.95 per child (aged 3 - 12 years)
FREE Children 2 years and under

Dress Code: Smart casual

Please call our 'elfish' sales team on
01455 291 717 to book directly with us.



Santa Sunday Lunch Menu

TO START

LEEK AND POTATO SOUP (Gf*, Ve)
Served with a crusty bread roll.

CHICKEN LIVER PÂTÉ (Gf*)
Served with caramelised red onion chutney and melba toast.

HADDOCK FISHCAKE
Served with tartare sauce and dressed salad.

MAINS

ROASTED TURKEY BREAST (Gf*)
Served with rosemary and garlic roasted potatoes, pigs in blankets, honey glazed carrots, seasonal vegetables, bread sauce and rich gravy.

GRILLED PORK LOIN STEAK (Gf)
Served with dauphinoise potato, honey and mustard cream sauce and seasonal vegetables.

SPINACH AND RICOTTA CANNELLONI (V)
Served with dressed side salad and toasted garlic bread.

DESSERTS

WARM CHRISTMAS PUDDING (V)
Served with brandy sauce.

APPLE AND CINNAMON CRUMBLE (Ve)
Served with custard.

CHOCOLATE AND COCONUT TART (Gf, Ve)
Served with berry compote.

Children's Festive Menu

TO START

TOMATO SOUP (Gf*, V)
Served with a crusty bread roll.

MOZZARELLA STICKS (V)
Served with garlic mayo and dressed salad.

CHEESE GARLIC BREAD (V)

MAINS

LOCALLY SOURCED ROASTED TURKEY BREAST (Gf*)
Served with rosemary, garlic and goose fat roasted potatoes, chipolata sausage wrapped in streaky smoked bacon, honey glazed carrots, seasonal vegetables, rich gravy.

CUMBERLAND SAUSAGE
Served with mashed potato, peas and gravy.

MACARONI CHEESE (V)

DESSERTS

CHOCOLATE BROWNIE
Served with vanilla ice cream.

TRIO OF ICE CREAM (Gf)
Served with chocolate sauce.

VANILLA CHEESECAKE
Served with berry coulis.

(Gf) Gluten free.
(Gf*) It can be served gluten free on request.
(V) Suitable for vegetarians.
(Ve) Suitable for vegans.

For those with special dietary requirements or allergies, please let a member of the team know before ordering any food.





Christmas Day Lunch

Join us for a welcome drink when you arrive and a scrumptious four course Christmas lunch with all the trimmings. As the excitement settles and the serenity sets in, it's time to sit back, relax in Crompton's Manor House surroundings and create more memories with your loved ones!

Lunch served: between 12 noon until 2:00pm.

Available: Monday 25th December 2023

Prices: £69.95 per adult

£35.00 per child (aged 3 - 12 years)

FREE Children 2 years and under

Dress Code: Smart casual

Please call our 'elfish' sales team on
01455 291 717 to book directly with us.





Christmas Day Lunch Menu



BREAD COURSE

STONE BAKED BREAD ROLLS (V)
Served with whipped brown butter and Maldon sea salt.

STARTERS

CREAMY WILD MUSHROOM SOUP (Gf*, Ve)
Served with herb oil and coral tuile.

SMOKED SALMON AND DILL TERRINE (Gf*)
Served with parmesan sable, parsley mayonnaise and pickles.

SUNDRIED TOMATO AND GOATS
CHEESE STUFFED MUSHROOMS
Served with celeriac purée and fresh herbs.

CRISPY BELLY PORK BITES (Gf)
Served with burnt apple purée, sage and cider jus.

MAINS

LOCALLY SOURCED ROASTED TURKEY BREAST (Gf*)
Served with rosemary, garlic and goose fat roasted potatoes, chipolata sausage wrapped in streaky smoked bacon, honey glazed carrots, seasonal vegetables, aromatic bread sauce and rich gravy.

FILET MIGNON (Gf)
Served with sweet potato fondant, whiskey flambe Brussels sprouts and walnuts and a creamy ginger wine sauce.

CONFIT GRESSINGHAM DUCK LEGS (V)
Served with paprika and sautéed onion crushed new potatoes, aromatic red cabbage and red wine jus.

MAINS CONTINUED

RICOTTA GNOCCHI (Gf, V)
with buttered pea purée, sugar snap peas, spinach and shaved grana padano.

PALATE CLEANSER

GIN AND LEMON SORBET (Gf)

DESSERTS

12 MONTH MATURED
CHRISTMAS PUDDING (Gf*, Ve*)
Served with homemade, creamy brandy sauce and candied orange peel.

BRANDY SNAP BASKET FILLED
WITH CHESTNUT
MASCARPONE CREAM (V, Gf)
Served with cherry gel and malted white chocolate soil.

CHOCOLATE AND COCONUT TART (Gf, Ve)
Served with seasonal berry compote.

RUBY CHOCOLATE CHEESECAKE (V)
Served with cinnamon whipped cream.

(Gf) Gluten free.
(Gf*) It can be served gluten free on request.
(V) Suitable for vegetarians.
(Ve) Suitable for vegans.
(Ve*) It can be served vegan on request.

Please advise of any food allergies or dietary requirements at time of booking.



Boxing Day Lunch

Avoid another day of cooking and washing up, instead join us in **Crompton's Manor House Restaurant** for a sumptuous three course meal.

Enjoy a leisurely afternoon with family and friends in relaxed classically beautiful surroundings.

Lunch served: between 12:00pm until 2pm.

Available: Tuesday 26th December 2023

Prices: £25.00 per adult

£15.00 per child (aged 3 - 12 years)

FREE Children 2 years and under

Dress Code: Smart casual

Please call our 'elfish' sales team on **01455 291 717** to book directly with us.





Boxing Day Lunch Menu



TO START

CARROT AND CORIANDER SOUP (V)
Served with a crusty bread roll.

HAM HOCK AND WHOLE GRAIN
MUSTARD TERRINE (Gf*)
Served with caramelised red onion chutney
and toasted ciabatta.

SMOKED SALMON STUFFED
WITH DILL CREAM CHEESE (Gf)
Served on a bed of dressed rocket and citrus dressing.

HALLOUMI FRIES (Gf)
Served with sweet chilli dip and dressed salad.

MAINS

BUTTER CHICKEN
With fried onion basmati rice, and garlic
and coriander naan bread.

PAN FRIED SEABASS (Gf)
Served with herb crushed new potatoes,
wilted spinach and salsa
verde, topped with crispy capers.

GRILLED 8oz SIRLOIN STEAK (Gf*)
Served with triple cooked chips roasted cherry
tomatoes, hand battered onion rings
and peppercorn sauce.

MUSHROOM RISOTTO (Gf, Ve)
Topped with parmesan shavings.

DESSERTS

COOKIES AND CREAM CHEESECAKE
Drizzled with chocolate sauce.

TIRAMISU

APPLE PIE
Served with custard.

EATON MESS (Gf)

(Gf) Gluten free.
(Gf*) It can be served gluten free on request.
(V) Suitable for vegetarians.
(Ve) Suitable for vegans.

Please advise of any food allergies or dietary
requirements at time of booking. Pre-booking
is required with full pre-payment. Menu choices
are due 14 days prior to the event.

WE ARE OFFERING AN
ALTERNATIVE
BOXING DAY LUNCH IN OUR
JENNY'S RESTAURANT
Please ask for more details.

New Year's Eve

MANOR HOUSE CELEBRATION DINNER

Kick start the New Year celebrations with a glass of champagne and canapés in the Wolston lounge on arrival, then sit down to a magnificent four-course dinner in the beautiful Manor House surroundings.

After dinner the fun really starts with our fabulous in-house entertainment and New Year countdown with our Fireworks to celebrate the New Year in... It is the perfect way to welcome 2024.

Available: Sunday 31st December 2023

Prices: £65.00 per adult

Bar Opens: 7:00pm

Sit Down: 7:30pm

Carriages: 2:00am

Dress Code: Smart casual or fancy dress

Age Entry: Strictly over 18's only



Please call our 'elfish' sales team on 01455 291 717 to book directly with us.

EARLY BIRD OFFER

BOOK BEFORE 31ST AUGUST 2023
& RECEIVE A BOTTLE OF PROSECCO
PER TWO PEOPLE.



New Year's Eve Menu



AMUSE-BOUCHE

HOMEMADE OLIVE AND ROSEMARY FOCACCIA (V)
Served with extra virgin olive oil and aged balsamic vinegar.

STARTERS

CREAMED PEA AND SPRING ONION SOUP
WITH PARMESAN CRISP (Gf*, V)
Served with crusty farmhouse bread.

FRESH FIGS STUFFED WITH BLUE CHEESE,
WRAPPED IN PARMA HAM (Gf)
Served with pomegranate gel.

PAN SEARED SCALLOPS (Gf)
Served with buttery pea purée, black budding crumb,
and buttered broad beans.

BAKED CAMEMBERT (Gf*, V)
Served with crusty ciabatta roll and caramelised red
onion chutney.

MAINS

PORK FILLET WRAPPED IN PANCETTA (Gf)
Served with celeriac purée, pommes anna, tenderstem
broccoli and cider jus.

SLOW COOKED LAMB SHANK (Gf)
Served with creamy pommes purée, glazed baby carrots
and redcurrant gravy.

8oz CHICKEN SUPREME (Gf)
Served with buttered pea purée, sugar snap peas, spinach
and shaved grana padano.

MAINS CONTINUED

SWEET POTATO, CHICKPEA, RED LENTIL
AND CARAMELISED RED ONION SOUFFLÉ (Gf, V)
Served with pommes anna, tenderstem broccoli
and a light curry sauce.

PALATE CLEANSER

CHAMPAGNE SORBET (Gf, Ve)

DESSERTS

CRÈME BRÛLÉE (Gf*, V)
Served with shortbread biscuit and caramelised figs.

CHOCOLATE FONDANT (V)
Served with crisp honey comb and vanilla ice cream.

GREEK YOGHURT PANNA COTTA (Gf*, V)
Served with walnut praline and shortbread.

RASPBERRY FRANGIPANE (Gf, Ve)
Served with vanilla ice cream and fresh berries.

(Gf) Gluten free.

(Gf*) It can be served gluten free on request.

(V) Suitable for vegetarians.

(Ve) Suitable for vegans.

Please advise of any food allergies or dietary
requirements at time of booking. Pre-booking
is required with full pre-payment. Menu choices
are due 14 days prior to the event.

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

Terms & Conditions



1. Pre-booking is required with full pre-payment, a minimum of 21 days prior.
2. Menu choices are due 14 days 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 or refund will be offered.
5. Only one payment from each party will be accepted.
6. All prices include VAT at the current rate.
7. Dietary requirements – If you have any special dietary needs, please let us know in advance of your booking. Some of our dishes may contain nuts, therefore, please highlight any allergies to the hotel prior to the event. When looking at our menus throughout the brochure, if you see this symbol (Gf) Gluten free. (GF*) It can be served gluten free on request. (V) The meal is suitable for vegetarians. (Ve) Suitable for vegans. (Ve*) It can be served vegan on request.
8. Menu pre order required for all events a minimum of 21 days prior to event and for group bookings a seating plan will be required.
9. Timings – Dinner service will begin promptly so please arrive in good time so as not to inconvenience other guests.
10. All prices are correct at time of going to print.
11. All images are representative.
12. 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.

WHAT TO DO NEXT IF YOU WANT TO ATTEND A CHRISTMAS EVENT AT BOSWORTH HALL HOTEL

Our Christmas team will be able to answer any questions you may have about any of the Christmas events within this brochure.



Contact the events team on +44 (0) 1455 291 717
E: events711@theelitevenueselection.co.uk

Office hours: Monday to Saturday 9:00am until 5:00pm.



Winter



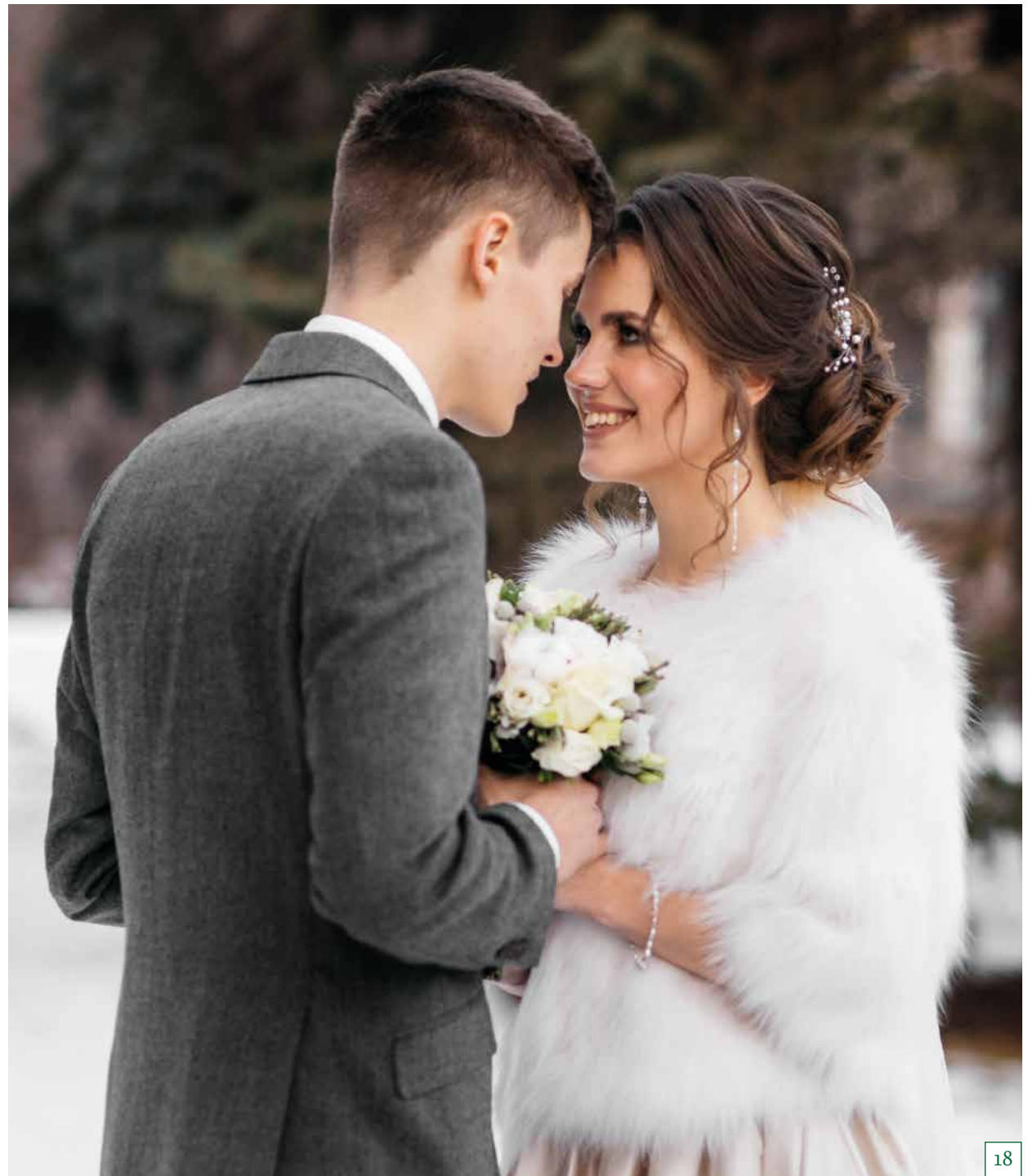
WEDDING PACKAGES

Your choice of venue is an essential part of your wedding and will be the place you create memories that will last a lifetime.

Bosworth Hall is the perfect backdrop to begin the next stage of your life - Impeccably set in our classically landscaped gardens, our stunning 17th century manor house has a distinctive character that creates an elegant & romantic atmosphere on your special day.

COME AND DISCUSS YOUR WEDDING REQUIREMENTS WITH OUR WEDDING TEAM

We'll ensure your wedding is just how you dream it will be.
Call **01455 291 717** or you can email
weddings711@theelitevenueselection.co.uk





The Park | Market Bosworth | Warwickshire | CV13 0LP

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