



BOSWORTH HALL HOTEL & SPA

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 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 from 12:30pm on any Tuesday, Wednesday or
Thursday between 2nd – 18th December 2025.**

TO START

**ROAST PARSNIP, APPLE,
AND HONEY SOUP (V)**
Served with a crusty bread roll
and butter.

**CONFIT OF SMOKED
MACKEREL, SMOKED
PAPRIKA, AND CRÈME
FRAÎCHE**
Served with sourdough croûte
and homemade red onion
chilli jam.

CHICKEN LIVER PÂTÉ
Served with red onion and
chilli rémoulade, and
sourdough toast.

MAINS

**LOCALLY SOURCED
ROASTED TURKEY
BREAST**
Served with pigs in blankets,
sautéed red cabbage, roast
potatoes, aromatic bread
sauce, and rich turkey jus.

**CINNAMON MAPLE
GLAZED PORK BELLY**
Served with pigs in blankets,
sautéed red cabbage, roast
potatoes, aromatic bread
sauce, bacon crumbs, and
cider gravy.

**VEGAN COTTAGE PIE
(V, Ve)**
Served with sautéed red
cabbage, roast potatoes, and
vegetable jus.

DESSERTS

**WARM CHRISTMAS
PUDDING (Gf, V)**
Served with cognac cream and
morello cherry compote.

VANILLA CHEESECAKE
Served with warm winter
berry compote.

CHOCOLATE YULE LOG
Served with vanilla ice cream.

CHILDREN'S MENU AVAILABLE ON REQUEST.

(Gf) Gluten free. (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.

PRICES:

£19.95 per adult | £14.95 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.

— DATE —

SATURDAY 29TH NOVEMBER
DOORS OPEN: 11AM - 3PM

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.

£19.00 per person, or £23.95 per person
with a glass of sparkling wine.

Available:

Thursday, Friday and Sundays throughout December

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

**MOUSSE FILLED
CHOCOLATE
CUPS (V)**

(Gf) Gluten free. (Gf*) 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.

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 NIGHT

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 from 7:00pm for a three-course meal, followed by a disco with our resident DJ until 12:00 midnight.

Prices from **£39.00** per person

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

ROAST PARSNIP, APPLE, AND HONEY SOUP (V)

Served with a crusty bread
roll and butter.

VENISON AND BEEF TERRINE

Served with red onion
and chilli remoulade,
and sourdough toast.

CHICKEN, APRICOT, AND PANCETTA PÂTE

Served with red onion and
chilli remoulade, and
sourdough toast.

MAINS

LOCALLY SOURCED ROASTED TURKEY BREAST

Served with pigs in blankets,
sautéed red cabbage, roast
potatoes, aromatic bread
sauce, and rich turkey jus.

PAN-FRIED SALMON

Served with a potato
and dill cake, and
creamed spinach.

ROOT VEGETABLE WELLINGTON (V)

Served with sautéed red
cabbage, roast potatoes,
and rich gravy.

DESSERTS

WARM CHRISTMAS PUDDING (Gf, V)

Served with cognac cream
and morello cherry compote.

SALTED CARAMEL CHEESECAKE

Served with vanilla
ice cream.

CHOCOLATE TRUFFLE TORTE

Served with warm winter
berry compote.

(Gf) Gluten free. (V) Suitable for vegetarians.

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 2025!
Terms & conditions apply. Valid on all 2025 Christmas Party Night bookings.

CHRISTMAS PARTY NIGHTS INFO

DATES AND PRICES:

Thursday 4th December £39 pp | Friday 5th December £45 pp
Saturday 6th December £45 pp

Friday 12th December £45 pp | Saturday 13th December £45 pp

Thursday 18th December £39 pp | Friday 19th December £45 pp
Saturday 20th December £45 pp - Bosworth Bingo Bonanza

**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

Up to 60 Guests*

£35.00
per person

*Minimum numbers apply.

**CALL OUR EVENTS TEAM
FOR MORE DETAILS**

01455 291 717

OR YOU CAN EMAIL

events711@theelitevenueselection.co.uk



BOSWORTH BINGO BONANZA



Get ready for a night of big laughs, silly prizes, and bingo like you've never played before! Join us at Bosworth Hall for an unforgettable evening of fun, forfeits, and festive mayhem.

Saturday 20th December 2025

Price: £45.00 per adult

What's included:

- A two-course meal (main & dessert from our 'Christmas Party Nights' menu on page 6)
- A bingo booklet for a night of outrageous bingo
- Hilarious forfeits and fun prizes

Event Schedule:

6:30pm: Gather in the bar for pre-drinks

7:00pm: Sit down for your meal

8:00pm: Bingo bonanza begins!

**SPACES ARE LIMITED, SO BOOK NOW FOR A
NIGHT OF FESTIVE FUN YOU WON'T FORGET!**

Please call our 'elfish' sales team on **01455 291 717** to book directly with us.
Over 18s only. May contain adult humour.

CHRISTMAS WREATH WORKSHOP



Available:

Tuesday 25th November 2025 | Tuesday 2nd December 2025
7:00pm–9:00pm

Price:

£49.00 per person

Get into the festive spirit with a fun and creative evening of wreath-making! Upon arrival, enjoy a warm welcome with **a glass of mulled wine and a selection of festive nibbles.**

With expert guidance from **Blooming Creative Florist**, you'll create a beautiful handmade Christmas wreath to take home and hang proudly on your front door. All materials and supplies are provided, so you can simply relax and enjoy the experience.

A WONDERFUL WAY TO START THE FESTIVE SEASON!

Contact the events team on **01455 291 717**
E: **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 14th December 2025 | Sunday 21st December 2025

Prices:

£19.95 per adult | £14.95 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

ROAST PARSNIP, APPLE, AND HONEY SOUP (V)

Served with a crusty bread
roll and butter.

CONFIT OF SMOKED MACKEREL, SMOKED PAPRIKA, AND CRÈME FRAÎCHE

Served with sourdough
croûte and homemade red
onion chilli jam.

CHICKEN LIVER PÂTÉ

Served with red onion
and chilli rémoulade, and
sourdough toast.

MAINS

LOCALLY SOURCED ROASTED TURKEY BREAST

Served with pigs in blankets,
sautéed red cabbage, roast
potatoes, aromatic bread
sauce, and rich turkey jus.

CINNAMON MAPLE GLAZED PORK BELLY

Served with pigs in blankets,
sautéed red cabbage, roast
potatoes, aromatic bread
sauce, bacon crumbs, and
cider gravy.

VEGAN COTTAGE PIE (V, Ve)

Served with sautéed red
cabbage, roast potatoes, and

DESSERTS

WARM CHRISTMAS PUDDING (Gf, V)

Served with cognac
cream and morello
cherry compote.

VANILLA CHEESECAKE

Served with warm winter
berry compote.

CHOCOLATE YULE LOG

Served with vanilla
ice cream.

(Gf) Gluten free. (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.



SANTA SUNDAY LUNCH CHILDREN'S MENU

TO START

ROASTED TOMATO SOUP (V)

Served with a crusty
bread roll and butter.

CHICKEN PARMESAN BITES

Served with BBQ sauce
and a dressed mixed salad.

TUNA, SWEETCORN, AND CONFIT POTATO CROQUETTES

Served with tartare sauce
and a dressed mixed salad.

MAINS

LOCALLY SOURCED ROASTED TURKEY BREAST

Served with pigs in blankets,
sautéed red cabbage, roast
potatoes, aromatic bread
sauce, and rich turkey jus.

FISH FINGERS AND CHIPS

Served with garden
peas.

PASTA MEATBALL BAKE

Served with a dressed
mixed salad.

DESSERTS

CHEESECAKE

Served with vanilla
ice cream.

TRIO OF ICE CREAM

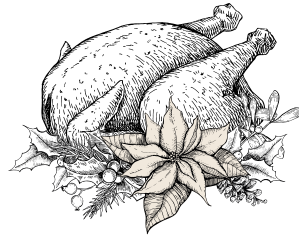
CHOCOLATE MOUSSE CAKE

Served with cream.

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

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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 12:00 noon until 2:00pm.

Available:

Thursday 25th December 2025

Prices:

£74.95 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

ARTISAN BREAD BASKET (V)

Served with festive butter, oil, and balsamic vinegar.

TO START

SMOKED SALMON AND PROSECCO PARFAIT

Served with brioche garlic croûte and lemon gel.

JERUSALEM ARTICHOKES SOUP WITH BLACK TRUFFLE OIL (V)

Served with festive butter and petit Irish bread.

KATSU CHICKEN AND CONFIT POTATO CROQUETTES

Served with Asian slaw and spiced onion jam.

PALATE CLEANSER

BLOOD ORANGE SORBET (V)

MAINS

LOCALLY SOURCED ROASTED TURKEY BREAST

Served with pigs in blankets, sautéed red cabbage, roast potatoes, aromatic bread sauce, and rich turkey jus.

BRAISED FEATHER BLADE OF BEEF

Served with caramelised shallots, rainbow carrots, pomme purée, and mulled wine jus.

CARAMELISED RED ONION AND BEETROOT TART (V, Ve)

Served with rainbow carrots, pomme purée, and mulled wine jus.

DESSERTS

RICH CHOCOLATE AND RASPBERRY TEAR

Smooth Belgian chocolate truffle on a chocolate sponge base, studded with raspberries.

WARM CHRISTMAS PUDDING

Served with cognac cream and morello cherry compote.

CHOCOLATE RASPBERRY CHEESECAKE

Served with crème Chantilly and spiced fruit compote.

TO FINISH

TEA AND COFFEE FOLLOWED BY A MINCE PIE

(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.

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 12:00 noon until 2:00pm.

Available:

Friday 26th December 2025

Prices:

£39.95 per adult | **£19.95** 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.





BOXING DAY LUNCH MENU

TO START

OAK SMOKED SALMON

Served with golden beetroot, lightly pickled cucumber, Irish soda bread, and lemon dressing.

CURRIED PARSNIP AND APPLE SOUP (Gf, V, Ve)

Served with a crusty bread roll and festive butter.

'NDUJA ARANCINI

Served on a bed of rocket leaves and tomato ragù, with balsamic drizzle and aged Parmigiano shavings.

MAINS

PAN-FRIED SALMON FILLET

Served with pearl couscous and curry sauce.

PAN-FRIED CHICKEN BREAST (Gf)

Served with roasted potato cream, wild garlic and walnut ketchup, and tenderstem broccoli.

ASPARAGUS RISOTTO (Gf, V)

Served with shaved asparagus and parmesan foam.

DESSERTS

CHOCOLATE SAMPLER

Double chocolate, white chocolate and raspberry mousse, and chocolate and orange tartlets made with rich Belgian chocolate.

COFFEE CRÈME BRÛLÉE (Gf)

Served with pâte sablée.

MINCE PIE CHEESECAKE (V)

Served with spiced wine gel.

TO FINISH

TEA AND COFFEE FOLLOWED BY A MINCE PIE

(Gf) Gluten free. (V) Suitable for vegetarians. (Ve) Suitable for vegans.

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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 2026.

Available:

Wednesday 31st December 2025

Price: £76.95 per adult

Bar Opens: 7:00pm

Sit Down: 7:30pm

Carriages: 2:00am

Dress Code: Black tie/dress to impress

Age Entry: Strictly over 18s only

EARLY BIRD OFFER
BOOK BEFORE 31ST AUGUST 2025
& RECEIVE A BOTTLE OF PROSECCO
PER TWO PEOPLE.

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

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



NEW YEAR'S EVE MENU

AMUSE BOUCHE

GAZPACHO SHOOTERS

TO START

PEA AND WATERCRESS SOUP (V)

Served with crusty artisan bread and paprika oil drizzle.

CHICKEN LIVER PARFAIT

Served with garlic croûte and spiced prune chutney.

KING PRAWN AND SMOKED SALMON COCKTAIL

Served with artisan bloomer bread.

BUTTERNUT SQUASH

ARANCINI (V)

Served on a bed of giant couscous with balsamic beetroot purée.

PALATE CLEANSER

CHAMPAGNE SORBET (V)

MAINS

ASPARAGUS RISOTTO (Gf, V)

Served with shaved asparagus and parmesan foam.

SEARED FILLET OF SEABASS

Served with crispy baby potatoes, tenderstem broccoli, and a creamy white wine & king prawn sauce.

DUCK CONFIT

Served with creamy goat's cheese dauphinoise potatoes, braised red cabbage, and blackberry and mulled wine jus.

DESSERTS

BRAMLEY APPLE AND MINCE PIE CRUMBLE

Served with creamy custard.

BAKED VANILLA CHEESECAKE

Served with a mulled berry compote and crème Chantilly.

CHOCOLATE FONDANT

Served with peanut butter ice cream.

TO FINISH

TEA AND COFFEE FOLLOWED BY A MINCE PIE

(Gf) Gluten free. (V) Suitable for vegetarians. For those with special dietary requirements or allergies, please let a member of the team know before ordering any food.

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 dietary requirements or need details on any of the 14 declarable food allergens, please speak to a member of staff before dining. We kindly ask that you inform us of any special dietary needs in advance of your booking. Some dishes may contain nuts, so please highlight any allergies to the hotel before your event. Our gluten-free dishes are made using non-gluten-containing ingredients. However, as we store, handle, and prepare a range of ingredients that contain allergens, we cannot guarantee that our dishes are completely free from allergens due to potential cross-contamination. When browsing our menus, look for the following symbols: (Gf) Gluten free. (Gf*) Can be served gluten free on request. (V) Suitable for vegetarians. (Ve) Suitable for vegans. (Ve*) Can be served vegan on request.
8. Seating allocations will be set by the venue and cannot be changed.
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.

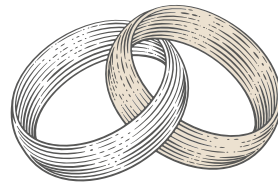
WHAT TO DO NEXT IF YOU WANT TO ATTEND A CHRISTMAS EVENT AT BOSWORTH HALL HOTEL

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 **01455 291 717**
E: events711@theliterevenueselection.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.

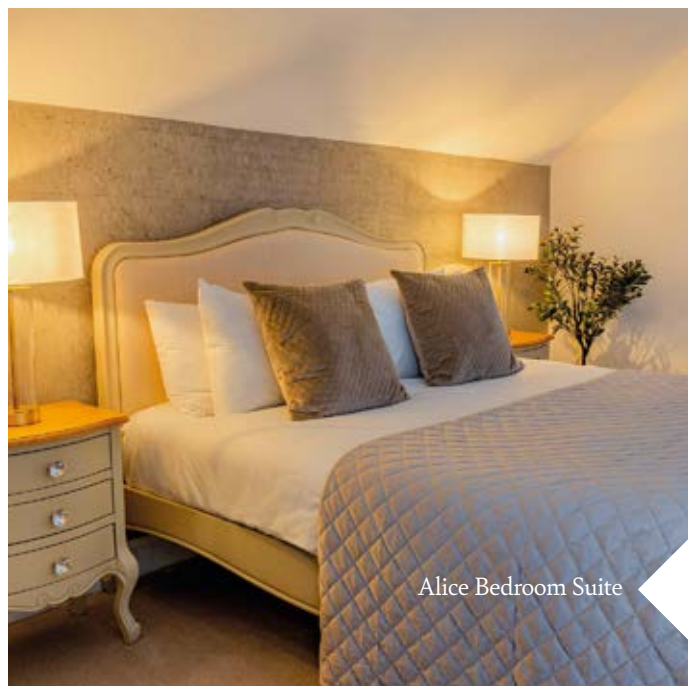
COME AND DISCUSS YOUR WEDDING REQUIREMENTS WITH OUR WEDDING TEAM

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



Alice Bedroom Suite



Alice Bedroom Suite

WISHING YOU A VERY MERRY CHRISTMAS

FROM ALL OF THE TEAM
AT BOSWORTH HALL HOTEL & SPA

WE HOPE TO SEE YOU THIS

Festive Season



Take a closer look at our **Alice Suite**,
just one of our spacious comfortable
bedrooms on offer.

Scan the **QR code** with your tablet or
smartphone camera to open the link.



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

The Park | Market Bosworth | Warwickshire | CV13 0LP

Tel: 01455 293 135 **Email:** events711@theelitevenueselection.co.uk