



FESTIVE CELEBRATIONS



AT BOSWORTH HALL HOTEL & SPA

OUR 2019 PROGRAMME



RAISE A GLASS AND DON'T LIFT A FINGER

CELEBRATE THE FESTIVE
SEASON WITH US

It's the most wonderful time of the year, so spend it with the perfect host: **Bosworth Hall Hotel & Spa**. With our exclusive hospitality package, fine dining and quality entertainment, you're sure to please everyone. Our **Events Team** will attend to all the necessary details that go into a memorable celebration while you, your friends, family or colleagues catch up and relax.

CHRISTMAS CELEBRATIONS

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FOR MORE INFORMATION

Contact the Christmas team on

+44 (0)1455 293 135

E: sales711@theelitevenuecollection.co.uk

Office hours:

Monday to Friday 9:00am until 5:00pm

TERMS & CONDITIONS

- Pre-booking is required with full pre-payment, a minimum of 21 days prior.
- Menu choices are due 14 days prior to the event.
- All monies are non-refundable and non-transferable.
- We reserve the right to cancel any event and an alternative or refund will be offered.

TERMS & CONDITIONS *CONTINUED*

- Only one payment from each party will be accepted.
- All prices include VAT at the current rate.
- **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 (V) the meal is suitable for vegetarians.
- **Timings** – Dinner service will begin promptly so please arrive in good time so as not to inconvenience other guests.
- All prices are correct at time of going to print.
- All images are representative.
- 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.

FESTIVE LUNCHES

To celebrate the Christmas season in style, why not join us for a delicious festive lunch? Join us for a delightful three-course festive themed menu, experience the warmest of welcomes with a glass of house wine or sherry from our staff and enjoy the festivities with friends, family or work colleagues! Available Monday to Friday throughout December from 12:30pm. Lunch will be served in Jenny's restaurant.

TO START

SOUP OF THE DAY

Served with a warm crusty roll.

SLICED CHICKEN LIVER PÂTÉ

Served with tomato chutney.

MAINS

TRADITIONAL ROAST TURKEY

Served with sage and onion stuffing, pigs in blankets and cranberry sauce.

BAKED SALMON FILLET

Served with green beans and a tomato and thyme sauce.

MEDITERRANEAN VEGETABLE WELLINGTON (V)

Served with a tomato and thyme sauce.

DESSERT

CHRISTMAS PUDDING

Served with brandy sauce.

VANILLA CHEESECAKE

FRESH FRUIT SALAD

WARM MINCE PIES

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

ONLY
£10.95
PER ADULT

ONLY
£6.95
PER CHILD



**CHILDREN
2 YEARS &
UNDER
EAT FREE**

Available Monday to Friday throughout December. (Excluding weekends).

£10.95 Per Adult

£6.95 Per Child aged 3 - 12 years

2 Years and under **EAT FREE**

Pre-booking is required with full pre-payment. Menu choices are due 14 days prior to the event.

Please call **01455 293 135** to book with us or you can email **sales711@theelitevenuecollection.co.uk**



CHRISTMAS PARTY NIGHTS

WITH FESTIVE MEAL AND DISCO

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.

TO START

LEEK AND POTATO SOUP (V)
Served with herb croutons and fresh cream swirl.

CHICKEN, PORK AND TARRAGON TERRINE
Served with homemade chutney.

MAINS

TRADITIONAL ROAST TURKEY
Accompanied with bacon roll, sage and onion stuffing and a pan jus.

GRILLED SALMON FILLET
Served with new potatoes, a leek and lemon dill cream sauce.

MEDITERRANEAN WELLINGTON (V)
Served with a tomato & basil sauce.

All served with roast potatoes, honey glazed parsnips and seasonal vegetables.

Please advise of any special dietary requirements at time of booking.

Menu pre-order required a minimum of 14 days prior to event.

DESSERT

STEAMED CHRISTMAS PUDDING
Topped with a brandy sauce.

VANILLA CHEESECAKE
Garnished with winter berries.

TO FINISH

FRESHLY BREWED TEA OR COFFEE
With mince pies.

ONLY
£35.00
PER PERSON



**EARLY BOOKING
OFFER**

**HALF BOTTLE OF
WINE
PER PERSON**

**If booking is confirmed
with a deposit before
6th September 2019!**

Terms & conditions apply.
Valid on all new 2019 Christmas
and New Year party bookings.

Over 18's only
Dinner served at 7:30pm
Price **£35.00** Per Adult
Dress Code: Smart casual
Pre-booking is required with full
pre-payment.

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 291 919** to book directly
with us or you can email
sales711@theelitevenuecollection.co.uk

CHRISTMAS PARTY NIGHTS

WITH FESTIVE MEAL AND DISCO

PARTY DATES

**FRIDAY 29TH NOVEMBER
SATURDAY 30TH NOVEMBER**



**FRIDAY 6TH DECEMBER
SATURDAY 7TH DECEMBER**



**FRIDAY 13TH DECEMBER
SATURDAY 14TH DECEMBER**



**FRIDAY 20TH DECEMBER
SATURDAY 21ST DECEMBER**

ONLY
£35.00
PER PERSON

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

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 festive backdrop.

Bosworth Hall's flexible range of function space makes us ideal for hosting special events from 10 guests upto 200.

Our experienced and dedicated team will assist in arranging every detail of your event, from décor and catering to live entertainment.

**CALL OUR
EVENTS TEAM
FOR MORE
DETAILS**

01455 293 135
OR YOU CAN EMAIL
sales711@theelitevenuecollection.co.uk

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

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.



MENU

SALAD BAR SELECTION

ROAST BEEF

Served with Yorkshire pudding.

ROAST TURKEY

Served with all the trimmings.

MEDITERRANEAN WELLINGTON (V)

Served with a tomato & basil sauce.

All served with a selection seasonal vegetables & potatoes.

SELECTION OF CAKES AND GATEAU

TO FINISH

FRESHLY BREWED TEA OR COFFEE

Served with mince pies.

Please advise of any special dietary requirements at time of booking.

ONLY
£7.95
PER CHILD

ONLY
£14.95
PER ADULT

**CHILDREN
2 YEARS &
UNDER
EAT FREE**



Sunday 8th & 15th December

£14.95 Per Adult

£7.95 Per Child aged 3 - 12 yrs

Child 2 Years and under **EAT FREE**

Dress Code: Smart casual

Pre-booking is required with full pre-payment. Menu choices are due 14 days prior to the event.

Please call **01455 293 135** to book directly with us or you can email **sales711@theelitevenuecollection.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 daily from Saturday 30th November
and throughout December - Call for details**



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

Dress Code: Smart casual

Pre-booking is required with full payment:
please call **01455 293 135** to book with us directly.
All monies are non-refundable and non-transferable.
Minimum numbers apply.



CHRISTMAS DAY LUNCH

Join us for 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 and create more memories with your loved ones! Enjoy a scrumptious Christmas lunch with all the trimmings, fitting for this magical time of year.



ONLY
£59.95
PER ADULT

TO START

CHICKEN LIVER AND THYME PARFAIT
served with cranberry and apple chutney, oatcakes and balsamic reduction.



SMOKED CHICKEN, PORK AND CHESTNUT ROULADE
served with spinach mayonnaise, pickled beetroot and pistachio crumb.

AGED CHEDDAR, SAGE AND ONION TARTLET (M)
served with cider and apple vinaigrette and rocket salad.

WINTER VEGETABLE BROTH (M)
garnished with chopped parsley.

MAIN COURSES



TRADITIONAL ROAST TURKEY
Accompanied with all the trimmings and pan jus.

BREAST OF CHICKEN
With black pudding mousse, served with mixed winter vegetables and tarragon and garlic sauce.

FILLET OF SCOTTISH SALMON
Served with beetroot fondant, hash brown, wilted kale and dill butter sauce.

TOMATO ARANCINI (M)
Served with olive compote, roasted leeks and a shallot dressing.



DESSERT

TRADITIONAL CHRISTMAS PUDDING
Served with a brandy sauce.

TRIPLE CHOCOLATE MOUSSE
Served with Christmas spice bitter orange marmalade.

CRANACHAN CHEESECAKE
Served with raspberry glaze and whisky chantilly.

LEMON CURD MOUSSE
Served with lemon glaze and raspberry and ginger compote.

TO FINISH

A PLATTER OF TRADITIONAL CHEESES
Accompanied with chutney and biscuits.

FRESHLY BREWED TEA OR COFFEE
Served with mince pies.

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



**CHILDREN
2 YEARS &
UNDER
EAT FREE**

ONLY
£24.95
PER CHILD

Wednesday 25th December
Lunch served from 12 noon - 2pm
£59.95 Per Adult
£24.95 Per Child aged 3 - 12 years
Child 2 Years and under **EAT FREE**

Pre-booking is required with full pre-payment. Menu choices are due 14 days prior to the event.

Please call **01455 293 135** to book directly with us or you can email **sales711@thelivevenuecollection.co.uk**

BOXING DAY CARVERY

The wrapping paper has been cleared; the dishes have been washed. It's time to relish in some peace and quiet (at least after a spot of shopping in the sales) and enjoy a leisurely carvery.

TO START

SOUP OF THE DAY
Served with a warm crusty roll.

SELECTION OF HOMEMADE SALADS

SLICED CHICKEN LIVER PÂTÉ
Served with tomato chutney.

MAINS

SELECTION OF ROAST MEATS FROM THE CARVERY

ROAST PEPPER & BRIE TART (V)

All served with roast potatoes, honey glazed parsnips and a selection of seasonal vegetables and potatoes.

DESSERT

CHILLED CAKES & GATEAUX

BRAMLEY APPLE CRUMBLE
Served with vanilla custard.

FRESH FRUIT SALAD

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

ONLY
£12.95
PER ADULT

ONLY
£7.95
PER CHILD
3 - 12 YEARS

**CHILDREN
2 YEARS &
UNDER
EAT FREE**



Wednesday 26th December
Lunch served: between
12:00 noon – 2pm

£12.95 Per Adult

£7.95 Per Child aged 3 - 12 years

Child 2 Years and under **EAT FREE**

Pre-booking is required with full pre-payment. Menu choices are due 14 days prior to the event.

Please call **01455 293 135** to book directly with us or you can email **sales711@thelitevenuecollection.co.uk**

Join Us For
**BOXING DAY
MANOR HOUSE
LUNCH**

THREE COURSE SET MENU

£19.95

PER PERSON

MENU DETAILS AVAILABLE ON REQUEST.

PLEASE CALL 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. It is the perfect way to welcome 2019.

TO START

SMOKED SALMON & LOBSTER TAIL
With a shellfish dressing.

CONFIT DUCK LEG
Served with salad and a mulled wine dressing.

ROAST PEPPER AND BRIE TART (V)
With roasted pepper coulis.

SORBET COURSE

PINK CHAMPAGNE SORBET

MAIN COURSES

HERB CRUSTED RACK OF LAMB
With a pea & mint puree, Boulangere potatoes and lamb jus.

SEARED STONE BASS
With lemon crushed baby potatoes and prawn caviar cream.

VEGETABLE FILO PARCEL (V)
Served with spicy pumpkin velouté.

DESSERT

CHOCOLATE BAVAROIS
Served with shortbread and cinnamon foam.

TOFFEE CHEESECAKE
Served with chantilly cream and fresh berries.

STAR ANISE WHITE WINE POACHED PEAR
Served with vanilla ice cream.

TO FINISH

FRESHLY BREWED TEA OR
COFFEE WITH AFTER DINNER MINTS

ONLY
£39.00
PER ADULT

**EARLY
BIRD OFFER**
BOOK BEFORE
31ST OCTOBER AND
RECEIVE A BOTTLE
OF PROSECCO PER
2 PEOPLE

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

Tuesday 31st December
£29.00 Per Adult includes arrival drink, dinner and entertainment.
(Early Bird Offer) available if booking is confirmed and paid in full before Wednesday 31st October 2019. Menu choices are due 14 days prior to the event.
Dress code: Smart casual | Carriages at: 2am | Over 18's only
Please call **01455 293 135** to book directly with us.

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

PARTY NIGHTS CELEBRATE IN JANUARY 2020

Too busy in December? Not yet had the chance to celebrate with work colleagues?

We understand how hectic the festive season can be for all emergency services, which is why we celebrate it right through January too. Here at the Bosworth Hall Hotel & Spa, our January party night means that you can still enjoy a real festive atmosphere, eat delicious food and drink and strut your stuff at the disco. What better way to stave off those January blues than with a great party.

MENU

Three Course Set Menu

Served with a delicious array of cooked and cured meats, hot & cold food, choice of salads, pasta and side dishes.

Selection of desserts

Our chefs have put together a delicious set of desserts to compliment our buffet.

Please call our events team for available dates throughout January 2020

PARTY DRINKS PACKAGES

We have some great party drinks packages on offer! Please ask a member of the events team for more details.



JANUARY PARTY NIGHTS PRICES

START FROM ONLY

£19.00
PER ADULT

Over 18's only
Dress Code: Smart casual
Prices from **£19.00** Per Adult
Please call **01455 293 135**
to book directly with us or you
can email
sales711@theelitevenuecollection.co.uk

Please advise of any food allergies or dietary requirements at time of booking.
Please ask to speak with one of our Team Members who will be happy to help.

**ASK OUR PARTY ORGANISER FOR THE LATEST
ACCOMMODATION PARTY RATES.**



Winter WEDDING PACKAGES

**COME AND
DISCUSS YOUR
WEDDING
REQUIREMENTS
WITH OUR
WEDDING TEAM**

We'll ensure your wedding is just how you dream it will be



AT BOSWORTH HALL HOTEL & SPA

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