
CELEBRATE CHRISTMAS AND NEW YEAR

WITH BOSWORTH HALL HOTEL & SPA



BOSWORTH HALL HOTEL & SPA

OUR 2018 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 Christmas Coordinator will attend to all the necessary details that go into a memorable celebration while you, your friends and family 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@britanniahotels.com

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

TERMS & CONDITIONS

- A **£10.00** or **£5.00 per person** deposit is required (dependant on event) to secure your booking.
- Final balance and menu choices are due 4 weeks 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 CARVERY LUNCHES

To celebrate the Christmas season in style, why not join us for a delicious festive carvery lunch? Join us for a delightful three-course festive themed menu, experience the warmest of welcomes with a glass of house wine, sherry or orange juice from our staff and enjoy the festivities with friends, family or work colleagues! Available Monday to Friday from 26th November and throughout December. Lunch served at 12:00 noon in Jenny's restaurant.

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

TRADITIONAL ROAST TURKEY
*Served with sage and onion stuffing,
pigs in blankets and cranberry sauce.*

HONEY AND MUSTARD GLAZED GAMMON

BAKED SALMON FILLET
Served with green beans and a tomato and thyme sauce.

WILD MUSHROOM & SPINACH FILO PARCEL (V)
Served with a tomato and thyme sauce.

DESSERT

CHILLED CAKES & GATEAUX

CHRISTMAS PUDDING
Served with brandy sauce and orange butter.

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 from Monday
26th November and throughout December
(Excluding weekends).

£10.95 Per Adult

£6.95 Per Child aged 3 - 12 years

2 Years and under **EAT FREE**

Accommodation available at **£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
with us.



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. All prices are per person and include festive event room, three course festive menu and disco.

TO START

TOMATO AND RED LENTIL SOUP (V)
Served with herb croutons and a bread roll.

CHICKEN, PORK AND TARRAGON TERRINE
Served with homemade chutney.

MAINS

ROAST LOCAL TURKEY
Accompanied with bacon roll and a thyme and chestnut stuffing.

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

WILD MUSHROOM AND SPINACH WELLINGTON (V)
Served with a tomato & basil sauce.

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

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

DESSERT

STEAMED CHRISTMAS PUDDING
Topped with a brandy sauce.

VANILLA CRÈME BRÛLÉE
Served with homemade shortbread biscuit.

TO FINISH

FRESHLY BREWED TEA OR COFFEE
With mince pies.

FROM ONLY
£29.00
PER PERSON



Over 18's only
Dinner served at 7:30pm
From **£29.00** Per Adult
Dress Code: Smart casual

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.

EARLY BOOKING OFFER

For every 20 places booked,
The Organiser Goes

FREE

If booking is confirmed
with a deposit before
31st October 2018!

Terms & conditions apply.
Valid on all new 2018 Christmas
and New Year party bookings.

CHRISTMAS PARTY NIGHTS

PARTY DATES

FRIDAY 30TH NOVEMBER
SATURDAY 1ST DECEMBER

FRIDAY 7TH DECEMBER
SATURDAY 8TH DECEMBER

FRIDAY 14TH DECEMBER
SATURDAY 15TH DECEMBER

FRIDAY 21ST DECEMBER
SATURDAY 22ND DECEMBER

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



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 entertainment for all the family.



CHILDREN'S BUFFET

HOMEMADE PIZZA
PULLED PORK ROLLS
CARROT AND CUCUMBER
STICKS WITH DIP
FRESH FRUIT PLATTER
SELECTION OF SWEET TREATS

ONLY
£12.95
PER CHILD

ONLY
£19.95
PER ADULT

ADULT CARVERY

SALAD BAR SELECTION
ROAST BEEF
Served with Yorkshire pudding.
ROAST TURKEY
Served with all the trimmings.
WILD MUSHROOM AND SPINACH FILO PARCEL (V)
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 food allergies or dietary requirements at time of booking.

Sunday 9th & 16th December
£19.95 Per Adult
£12.95 Per Child aged 3 - 12 yrs
Child 2 Years and under **EAT FREE**
Dress Code: Smart casual

Pre booking is required with a **£5.00** deposit per person.
Please call **01455 293 135** to book directly with us.

CHILDREN
2 YEARS &
UNDER
EAT FREE

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 24th 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: please call **01455 293 135** to book with us directly.
A **£5** deposit per person will be required. Full balance is required four weeks prior to the event. All monies are non-refundable and non-transferable.

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.

TO START

LEEK AND POTATO SOUP (V)
Topped with herb croutons.

SMOKED SALMON AND PRAWN TERRINE
Served with a lemon dressing.

CHICKEN, PORK AND TARRAGON TERRINE
Accompanied with homemade chutney.

MAIN COURSES

TRADITIONAL ROAST TURKEY
Accompanied with bacon roll, sage stuffing and pan gravy.

ROASTED SIRLOIN OF BEEF
Served with Yorkshire pudding, roasted parsnip and red wine jus.

BEHEEL SALMON FILLET
Served with wilted greens & chive cream sauce.

WILD MUSHROOM AND SPINACH WELLINGTON (V)
Served with tarragon butter.

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

DESSERT

GLAZED LEMON TART
Served with crushed meringue and raspberry syrup.

WARM CHRISTMAS PUDDING
Served with a brandy sauce.

VANILLA PANNA COTTA
Accompanied with seasonal berry compote and a brandy snap tuile.

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.



Tuesday 25th December
Lunch served from 12:00 noon
£49.95 Per Adult
£19.95 Per Child aged 3 - 12 years
Child 2 Years and under **EAT FREE**

Pre booking is required with a **£10.00** deposit per person. Food pre-orders will be required a minimum four weeks prior to the event, along with the final balance. Please call **01455 293 135** to book directly with us.



ONLY
£49.95
PER ADULT

ONLY
£19.95
PER CHILD

CHILDREN
2 YEARS &
UNDER
EAT FREE



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.



ONLY
£12.95
PER ADULT

ONLY
£5.95
PER CHILD
3 - 12 YEARS

CHILDREN
2 YEARS &
UNDER
EAT FREE

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.

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



BOXING DAY CARVERY

Pre-booking is available, please call **01455 293 135** to book with us directly.

Wednesday 26th December
Lunch served: between 12:00 noon – 2pm
£12.95 Per Adult
£5.95 Per Child aged 3 - 12 years
Child 2 Years and under **EAT FREE**

Pre booking is required with a **£5.00** deposit per person. Please call **01455 293 135** to book directly with us.

NEW YEAR'S EVE MANOR HOUSE CELEBRATION PARTY NIGHT

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, disco 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
£75.00
PER ADULT

EARLY
BIRD OFFER
£65.00
PER ADULT
If booking is confirmed
with a deposit before
31st October 2018

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

Monday 31st December
£75.00 Per Adult includes arrival drink, dinner and entertainment.
£65.00 Per Adult (early bird offer) if booking is confirmed with a deposit before 31st October 2018.
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 2019

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

Fork Buffet

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 2019

Over 18's only
Dress Code: Smart casual
Prices from **£20.00** Per Adult
Please call **01455 293 135** to book directly with us.

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.

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

£20.00
PER ADULT



BOSWORTH HALL HOTEL & SPA

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