



Barnsdale

Hall Hotel



Festive Celebrations

2019

Christmas & New Year 2019

I hope you enjoy our 2019 Christmas & New Year programme we have prepared for you. Whether you are celebrating with family, a loved one, friends or arranging the office party, we have just the event for you. Festive lunch, Sunday Carvery, midweek/weekend Party nights, Christmas day lunch and our great value 2 day Christmas residential package. Then to finish the year off in style, our New Year's Eve Hollywood Ball.

Our Christmas booking office are on hand to take the worry and stress out of organising your particular event so why not give them a call on **01572 757 157** where they will offer advice and details on all of our events.

Once you have reserved your event we will forward confirmation, and payment details. For terms and conditions please refer to the back of this brochure.

We are able to offer exclusivity for your event subject to availability and dependent on final numbers. The dates shown are our most popular however additional dates are available.

Whatever the event we look forward to welcoming you to Barnsdale Hall Hotel and extend our very best wishes to you and all, for a very Merry Christmas and prosperous New Year.

Kind Regards



Russell Waters
General Manager

Festive Lunch

Monday - Saturday (2nd - 24th December)
2 course £15.50 • 3 course £18.50

Starters

Ham hock terrine, soused light spiced vegetables,
croute, baby cress
Carrot & parsnip soup, herb oil drizzle (GF, DF, NF)
Smoked haddock fish cake & lemon mayo, baby leaves

Mains

Traditional turkey roast. Roast potatoes, seasonal vegetables,
stuffing, pigs in blankets, pan jus
Braised beef blade. Roast potatoes, seasonal vegetables,
rosemary jus
Pan fried cod loin. Sautéed parsley new potatoes, sautéed
cauliflower & broccoli, creamy tomato sauce
Moroccan nut roast. caponata, tomato fondue
& seasonal vegetables (GF, Vegan)

Desserts

Traditional Christmas pudding, winter berries & custard
Raspberry cheesecake, mango & passion fruit drizzle
Winter berries, apple tart & mandarin sorbet (GF, Vegan)

Pre-orders will be required for groups of ten plus.



NF - Nut Free DF - Dairy Free GF - Gluten Free

Boxing Day Carvery

£22.50 per person

Broccoli, stilton & almond soup
Tian of smoked salmon, celeriac remoulade & baby leafs
Smoked ham hock, pea & leek terrine, piccalilli salad,
Croute & balsamic drizzle

Mains

Roasted Derbyshire lamb leg
Slow roasted Hertfordshire beef
Roasted Grasmere pork striploin
Herb crumbed baked cod loin, mustard cream sauce
& cauliflower cheese
Tortelloni formaggio & sun dried tomato cream sauce
Seasonal vegetable, chipolatas, stuffing,
triple cooked roast potatoes, & Yorkshire pudding

Desserts

Selection of English cheese, biscuits, grapes & celery
American baked vanilla cheesecake & berries compote
Warm chocolate brownie & vanilla pod ice cream
Fresh fruit salad



Christmas Party Nights

£31.50

Celebrate this Christmas at one of our Christmas party nights. Dates to choose from all include a three course dinner with crackers and novelties followed by music from our resident DJ.

Pre-dinner drinks are available from 7pm followed by a three course dinner with coffee, at 7.30pm prompt. Disco until 12.30am and bar until 1am.

Special overnight accommodation rates are available for those wishing to stay over and take things a little easier the next day. Single room @ £62.50, Standard Double/Twin room @ £85.00, Deluxe and Superior some overlooking Rutland Water from £95.00, all-inclusive of our full traditional English breakfast.

Weekend Dates available November 30th, December 6th, 7th, 13th, 14th, 20th and 21st.

Other dates available for private use pre and post-Christmas, please ask for more details.

Starters

Lincolnshire ham hock & duck roulade, cauliflower piccalilli & sour dough melba toast (DF, NF)

Winter root vegetable veloute & root vegetable crisps (GF, Vegan, NF)

Salmon fishcake, crab mayo & baby leaves

Mains

Traditional turkey roast. Served with sea salt & thyme, triple cooked potatoes, seasonal vegetable, hazelnut farce, smoked wrapped sausages, & merlot wine gravy

Slow roast local beef. Roast potatoes, honey caramelised parsnips, chantey carrots, sage & onion stuffing, pigs in blankets, Yorkshire pudding, thyme jus

Baked herb crusted sea trout. Sautéed parsley new potatoes, seasonal vegetables, cream of sun dried tomato & fennel sauce

Moroccan nut roast. caponata, tomato fondue & seasonal vegetables (GF, Vegan)

Desserts

Traditional Christmas pudding, winter berries & brandy crème anglaise

Light white chocolate, poached raspberry cheesecake, mango & passion fruit drizzle & sweet curls

Winter berries, fruit tart & mandarin sorbet (Vegan)

Tea & coffee

Christmas Eve Dinner

£39.00

(included in Christmas Residential Package)

Starters

Celeriac, hazelnut soup, truffle oil, lemon & garlic croutons

Classical prawn cocktail, crab & avocado salsa

Cured venison, pork belly, green peppercorn & red onion marmalade terrine

Mains

Roast sirloin of beef. Chateau potatoes, purple broccoli, chantey carrots, butternut puree, red wine sauce

Pan fried seabass fillet. Asparagus, duchess potatoes & shrimp butter

Porcini & ricotta pasta parcel. Chargrilled baby courgette, nutmeg cream sauce & watercress salad

Desserts

Winter berry cheesecake & caramel cream

Rutland cheddar, Colston Basset stilton, Bath soft, grapes & oat cake biscuit

Winter berries, apple tart & mandarin sorbet (GF, Vegan)

Tea & coffee

Christmas Day Lunch

£76.00

(included in Christmas Residential Package)

Join us for traditional Christmas Day lunch from 12 noon until 2.30pm with a selection of starters and main course dishes followed by desserts, tea, coffee & mince pie.

Children 6-11 years £38.00

Children under 6 £16.95

Starters

Home made ballotine. Guinea fowl, ham hock, smoked chicken, soured vegetables rye bread, melba toast

Seafood timbale. Smoked trout, cod, baby prawns, & Herb oil (GF)

Veloute of Jerusalem artichoke. Wild mushroom, herb oil drizzle (Vegan)

Mains

Stuffed roast turkey. Garlic & rosemary triple cooked potatoes, apricot & hazelnut farce, smoked wrapped sausages, seasonal baby vegetable, bread sauce & pan jus

Roasted venison. Garlic & rosemary triple cooked potatoes, smoked wrapped sausages, seasonal baby vegetables & port wine jus

Poached turbot. Colcannon cake, baby vegetable, mussel & clam bisque

Root vegetable & rice galette. Tomato & fennel fondue, baby Leaves (GF, Vegan)

Desserts

Traditional Christmas pudding, winter berries & brandy cream sauce

Winter berries, apple tart & mandarin sorbet (GF, Vegan)

Rutland cheddar, Colston Basset stilton, Bath soft, grapes & oat cake biscuit

Tea, coffee & mince pie

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Christmas Residential Package

from £275 per person



Join us for a two night stay 24th and 25th December with the option of an extra night (see below)

(Children age 4 - 12 sharing parents' room from £145.00)

Christmas Eve

Welcome. Check in from 2pm, to mulled wine, mince pies and a relaxing afternoon in the spa and leisure club (please reserve any treatments prior). Dinner is at your leisure with a pre-dinner champagne cocktail and table magician to entertain you.

Christmas Day

Merry Christmas! If it's an early start, the Leisure Club is open from 7am, followed by breakfast between 7.30am - 9.30am in the Brasserie.

Traditional Christmas lunch is served from 12 noon onwards, after the Queen's speech, relax and unwind before a light supper is served between 7.30 - 9.30pm, followed by our Christmas Quiz.

Boxing Day

With the excitement of yesterday all gone why not take a leisurely breakfast from 8am - 10.30am or perhaps a total indulgence and relaxation from one of our many beauty treatments available in the Spa. If you wish to extend your stay then a special price of £75.00 for this night will be charged to your room inclusive of full English breakfast (maximum of 2 adults).

Children sharing will be charged as taken.

Two Night Residential Package

Standard room £275.00 Deluxe room £300.00 Superior room £330.00

All prices are per person and based on the package details above.
Additional cost applies if extending your stay on 26th December, Boxing Day.



New Year's Eve Hollywood Ball

£85.00 per person

'Lights, camera, action!' We're rolling out the red carpet for our New Year Hollywood Ball.

Dress as your favourite Hollywood star and enjoy the glitz and glamour of the evening.

Come and see, be seen and rub elbows with your fellow glitterati! Show up dressed to the nines for a party that will rival Hollywood's biggest bash and share the spotlight for a night to remember.

Champagne and canapés from 7pm, followed by dinner at 8pm prompt. A 5 course dinner to follow, table magician and music followed by the chimes of Big Ben and disco music to the small hours. Seating arrangements will be available in tables of 8 upwards. Individual couples and parties of 6 and below will be put onto tables of 8 sharing. This is an adults only event, no children are permitted.

Stay the night and enjoy our late New Year's Day Breakfast Brunch from £102.00 per room

Deluxe and superior rooms available for a supplement charge

Canapé reception

Amuse Bouche

Smoked chicken & pickled griolles consomme

Starters

Duo of salmon. Beetroot, vodka cured salmon, smoked salmon pate, pickled radish, horseradish, sour dough croute & dill oil

Celeriac, hazelnut soup. Truffle oil, lemon & garlic croutons **(GF, Vegan)**

Intermediate

Lemoncello sorbet

Mains

Trio of carne

Beef fillet medallion, braised beef shin & oxtail croquettes. Purple carrots, petit pan, butternut puree, marsala wine reduction

Beetroot, lentil & squash wellingtons with kale pesto. Purple carrots, petit pan, butternut puree **(Vegan)**

Desserts

Melange of desserts. Mini chocolate tart, mini lemon cheesecake, brandy snaps, blood orange sorbet, fruit salsa

Petit fours, tea & coffee



Make Barnsdale Hall Hotel your New Year's Resolution for 2020

Winter Warmer

2 nights dinner bed & breakfast throughout January & February
from £60.50 per person per night

Valentines Weekend

4 course themed dinner and entertainment

Spa Breaks

Ideal for mother and daughter or hen party weekends

Barnsdale Waterside Breaks

Holiday apartments, cottages and lodge rentals
available throughout the year



01572 757901

www.barnsdalehotel.co.uk

Terms & Conditions

All party nights and the New Year's Eve Ball is strictly 18 years or over. **Deposit payments** can be made by card over the phone, by cheque made payable to Barnsdale Hall Hotel. Cash payments can be made during office hours only, Monday-Friday 9am-5pm **ALL DEPOSITS ARE NON-REFUNDABLE OR TRANSFERABLE** A FULL AND FINAL PAYMENT IS REQUIRED BY Thursday 31st October 2019. If we do not receive full payment, we reserve the right to release and resell ticket space. Additions to your booking can be made at any time, subject to availability. **Special Diets** Group organisers are requested to ensure that all special dietary requirements are notified in advance and confirmed in writing to the Christmas Co-ordinator. **Wine** A special festive wine list is available. Due to large numbers attending these events, we strongly recommend that an initial amount of wine is ordered and paid for in advance. This will then be placed on the tables on arrival to ensure speedy service although wine service is available at the tables; it is obviously difficult to guarantee the quick execution of a large number of orders placed on the night. **Dress Code** The dress code for our party nights is smart casual (strictly no jeans or trainers).

Management reserve the right to refuse admission. **Accommodation** Upgrades are available to suites, executive and deluxe bedrooms subject to availability and supplement charges apply.