





# TIME TO PARTY

CHRISTMAS PARTY NIGHTS FRI 6, FRI 13, FRI 20 DEC SAT 7, SAT 14, SAT 21 DEC, 11 JAN

Our December calendar wouldn't be the same without our DJ led party nights.  $\begin{tabular}{ll} \hline \end{tabular}$ 

Enjoy an arrival glass of Prosecco, canapes, followed by a festive two course meal and dancing until late!

Why not try our 80's themed party night on Sat 30 Nov?

Friday £50 per person Saturday £60 per person Saturday 11th January - £45 per person

#### **MENU**

# Canapes

Traditional herb roasted Kelly bronze turkey, pigs in blankets, cranberry, apricot & port relish, chestnut stuffing & turkey gravy

Grilled fillet of sea bass, spinach puree, clams, lemon butter sauce & dill oil Winter squash, chestnut & potato gratin, cauliflower cheese puree & winter areens

 $\label{eq:continuity} Aged \ tornedo\ of\ rump\ steak,\ garlie{\ }\ mushrooms,\ balsamic\ cherry\ tomatoes,$   $brandy\ \&\ peppercorn\ sauce$ 

Traditional Christmas pudding, brandy cream sauce Clementine & mascarpone cheesecake, Grand Marnier ice cream Valrhona chocolate terrine, white chocolate ice cream & kirsch cherries Colston Basset Stilton & Wensleydale cheeses, Christmas chutney & artisan crackers

# SOMETHING FOR ALL...

#### SANTA SUNDAY LUNCH

SUN 1, 8, 15, 22 DEC 12-3PM

Join us for our superb traditional Sunday lunch with a special Christmassy twist. Plus a visit from Santa with a gift for each child. Later bookings available on request.

Santa here from 1:30pm - 2:30pm.

£45 per person, Children under 12 half price, under 5s free

## **BREAKFAST WITH SANTA**

SAT 21DEC 9AM

Looking for an extra special treat for your children this Christmas? Join us for a hearty breakfast buffet and feel the magic of the season as you meet and greet the big man himself.

£25 per person, children under 12 £15

## LIVE LUNCH

WED 11 DEC

Looking to get in the festive spirit? Indulge in a delicious festive two course lunch whilst being serenaded with festive favourites from Beth Houghton.

£30 per person

#### **BOOZY BRUNCH**

SAT 14 DEC 11AM - 2PM

Live sax, Prosecco & friends! Catch up, enjoy festive brunch and share a bottle of Prosecco.

£30 per person including half a bottle of Prosecco

### CHRISTMAS DAY LUNCHEON

Everything you would expect and more! Traditional 'Country House' Christmas Day with crackling log fires and a very special visitor! Luncheon served from 12.30pm and the table is yours for as long as you wish!

Black Osietra caviar, buckwheat blini & dill crème fraiche OR Tartlet of artichoke, black garlic & parmesan

Dover sole `Bonne Femme` Champagne velouté, girolles, Perigord truffle Wild mushroom, tarragon & spinach galette, celeriac puree, pine nut pesto Smoked roe deer, venison tartar, game & juniper ballantine, bramble jelly & toasted onion bread Baked crottin of goat's cheese in filo, salt baked heritage beetroot & honey roast figs

Roast Norfolk bronze turkey, Cumberland pigs in blankets, chestnut stuffing & cranberry, apricot & port relish Roast local Sirloin of beef, Yorkshire pudding, baked Roscoff onion, red wine gravy

Aubergine, roasted red pepper, camembert, roasted butternut `Wellington` Madeira & truffle sauce Fillet of turbot, French style peas, pressed boulangère potato terrine, lemon & butter foam

Homemade Christmas pudding, rum & raisin ice cream & brandy sauce Clementine, mascarpone & sherry trifle, macadamia praline Dark chocolate Opera, espresso ice cream & coffee syrup Finest British & continental cheeses, Christmas chutney, artisan crackers & quince jelly

Freshly brewed coffee & truffles £165: Under 12s half price & under 2s eat free Non-refundable deposit - £25 per person is required with final balance by 1 December with full pre order.



# NEW YEAR'S EVE BLACK TIE BALL

Here comes 2025! Celebrate from 7.30pm in Restaurant Bar 1650 or the Black Tie Ball in the Bradgate Suite, with 'walk around jazz' during dinner, live band 'Rhythm de Luxe' plus disco.

Bubbles on arrival

Savoury eclair, sevruga eaviar, horseradish mousse  ${\rm Or}$  Morbier & rosemary choux fritter, honey & fig puree

Roasted Orkney king scallops, charred baby leeks, champagne butter sauce & dill oil

Ballotine of foie gras, truffle & Madeira jelly, thyme brioche Twice cooked Lincolnshire poacher souffle, heritage beetroots, pickled walnut

Black Angus tornedo of beef, short rib cottage pie, oxtail sauce. Gressingham Duck breast, honey glaze, duck leg croquettes, burnt apple, madeira & orange sauce

Wild sea bass, east coast fish pie, samphire, watercress velouté

Valrhona chocolate Opera, espresso ice cream, macadamia brittle, coffee syrup Angel pie, meringue, lemon curd, passion fruit, clotted cream ice cream

Baked smoked Cornish camembert, onion & port relish, sweet pickles, toasted onion bread

Bradgate Suite £160 per person Restaurant Bar 1650 £130 per person

Smaller parties may be requested to join the social table.





# TWIXMAS SPA PACKAGES

Relax and unwind between Christmas and New Year with spa access from just £95pp. If you want a little more included, we have our Twixmas Spa packages. Here are some of our favourites:

#### **Spa Day Special**

Spa access from 9:30am-5:30pm Glass of fizz on arrival, 2 course lunch, 60 minute treatment

£245 per person

#### Mini Meet Up

Spa access from 9:30am-2:30pm Glass of fizz on arrival, 2 course lunch, 30 minute treatment

£175 per person

# Serene Twilight Spa with Winter Warmer Supper

Spa access from 6:30pm-9:30pm Glass of fizz on arrival, winter warmer supper £110 per person

# STAY A WHILE

Take advantage of the Christmas bed and breakfast room rates...

24 – 26 December - £90 per person per night

27 – 30 December £70 per person, per night

31 December £105 per person, per night









