



BOSWORTH HALL HOTEL & SPA

OUR 2024 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: on Friday's throughout December from 12:30pm.

Friday 6th, 13th, 20th December 2024.

TO START

LEEK AND POTATO SOUP (Gf*, Ve) Served with a crusty bread roll.	CHICKEN LIVER PÂTÉ (Gf*) Served with caramelised red onion chutney and melba toast.	HADDOCK FISHCAKE Served with tartare sauce and dressed salad.
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MAINS

ROASTED TURKEY BREAST (Gf*) Served with rosemary and garlic roasted potatoes, pigs in blankets, honey glazed carrots, seasonal vegetables and rich gravy.	GRILLED PORK LOIN STEAK (Gf) Served with dauphinoise potato, honey & mustard cream sauce and seasonal vegetables.	SPINACH AND RICOTTA CANNELLONI (V) Served with dressed side salad and toasted garlic bread.
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DESSERTS

WARM CHRISTMAS PUDDING (V) Served with a brandy sauce.	APPLE AND CINNAMON CRUMBLE Served with custard.	CHOCOLATE AND COCONUT TART (Gf, Ve) Served with berry compote.
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CHILDREN'S MENU AVAILABLE ON REQUEST.

(Gf) Gluten free. (Gf*) It can be served gluten free on request. (V) Suitable for vegetarians. (Ve) Suitable for vegans.

PRICES:

£14.95 per adult | £9.95 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.

AVAILABLE

SATURDAY 30TH NOVEMBER
DOORS OPEN: 11AM - 4PM

FOR STALL ENQUIRIES OR
FURTHER DETAILS,
PLEASE CONTACT OUR ELVES ON:

01455 291 717
OR EMAIL:

events711@theelitevenueselection.co.uk

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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.

£18.95 per person, or **£22.95** 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*) It can be served gluten free on request. (V) Suitable for vegetarians. (Ve) Suitable for vegans.

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.

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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 at 7:30pm 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.

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CHRISTMAS PARTY NIGHTS MENU



TO START

ROSEMARY, GARLIC AND BALSAMIC ROASTED TOMATO CREAM SOUP (GF*, V)
With croutons and a crusty bread roll.

HAM HOCK WHOLE GRAIN MUSTARD AND PEA TERRINE (GF*)
Served with piccalilli and herb crostini.

CAPRESE SALAD (Gf, V)
Served with homemade pesto.

MAINS

LOCALLY SOURCED ROASTED TURKEY BREAST (Gf*)
Served with rosemary, garlic and goose fat roasted potatoes, chipolata sausage wrapped in streaky smoked bacon, honey glazed carrots, seasonal vegetables, aromatic bread sauce and rich gravy.

GRILLED SALMON FILLET (Gf)
Served with dauphinoise potato, buttered green beans and hollandaise sauce.

TRUFFLED MUSHROOM RISOTTO (Gf, V)
Topped with parmesan shavings.

DESSERTS

WARM CHRISTMAS PUDDING (Gf*)
Served with a brandy sauce.

NEW YORK CHEESECAKE
Served with homemade blueberry sauce.

CHOCOLATE BROWNIE (Gf*)
Served with vanilla ice cream and chocolate sauce.

(Gf) Gluten free. (Gf*) It 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.

EARLY BOOKING OFFER

HALF BOTTLE OF WINE PER PERSON

If booking is confirmed with a deposit before 31st August 2024!
Terms & conditions apply. Valid on all 2024 Christmas Party Night bookings.

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CHRISTMAS PARTY NIGHTS INFO

DATES AND PRICES:

Thursday 5th December £39 pp | Friday 6th December £45 pp
Thursday 12th December £39 pp | Friday 13th December £45 pp
Saturday 14th December £45 pp
Thursday 19th December £39 pp | Friday 20th December £45 pp
Saturday 21st December £45 pp

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*

£32.00
per person

*Minimum numbers apply.

CALL OUR EVENTS TEAM
FOR MORE DETAILS

01455 291 717

OR YOU CAN EMAIL

events711@theelitevenueselection.co.uk

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SANTA SUNDAY BRUNCH



Treat your children to a Sunday brunch
followed by a magical visit from Santa.
Brunch 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 1st December 2024 | Sunday 15th December 2024

Prices:

£19.95 per adult | **£9.95** 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.

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BRUNCH WITH SANTA MENU

FULL ENGLISH BREAKFAST

TRADITIONAL EGGS BENEDICT

Served with ham on English muffins.

CHEESE OMELETTE (V)

Served with roasted cherry tomatoes.

PANCAKE STACK

Served with maple syrup and crispy streaky bacon or nutella and whipped cream.

CRANBERRY AND ORANGE SCONES

Served with clotted cream and cranberry sauce.

TEA/COFFEE

ORANGE JUICE

(Gf) Gluten free. (Gf*) It 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.

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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 8th December 2024 | Sunday 22nd December 2024

Prices:

£19.95 per adult | £9.95 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.

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SANTA SUNDAY LUNCH MENU

TO START

LEEK AND POTATO SOUP (Gf*, Ve)
Served with a crusty bread roll.

CHICKEN LIVER PÂTÉ (Gf*)
Served with caramelised red onion chutney and melba toast.

HADDOCK FISHCAKE
Served with tartare sauce and dressed salad.

MAINS

ROASTED TURKEY BREAST (Gf*)
Served with rosemary and garlic roasted potatoes, pigs in blankets, honey glazed carrots, seasonal vegetables and rich gravy.

GRILLED PORK LOIN STEAK (Gf)
Served with dauphinoise potato, honey & mustard cream sauce and seasonal vegetables.

SPINACH AND RICOTTA CANNELLONI (V)
Served with dressed side salad and toasted garlic bread.

DESSERTS

WARM CHRISTMAS PUDDING (V)
Served with a brandy sauce.

APPLE AND CINNAMON CRUMBLE
Served with custard.

CHOCOLATE AND COCONUT TART (Gf, Ve)
Served with berry compote.

(Gf) Gluten free. (Gf*) It 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.

SANTA SUNDAY LUNCH CHILDREN'S MENU

TO START

TOMATO SOUP (Gf*, Ve)
Served with a crusty bread roll.

MOZZARELLA STICKS (V)
Served with garlic mayo and dressed salad.

CHEESE GARLIC BREAD (V)

MAINS

LOCALLY SOURCED ROASTED TURKEY BREAST (Gf*)
Served with rosemary and garlic roasted potatoes, pigs in blankets, honey glazed carrots, seasonal vegetables, bread sauce and rich gravy.

CUMBERLAND SAUSAGE
Served with mashed potato, peas and gravy.

MACARONI CHEESE (V)

DESSERTS

CHOCOLATE BROWNIE (V)
Served with vanilla ice cream.

TRIO OF ICE CREAM
Served with chocolate sauce.

VANILLA CHEESECAKE (V)
Served with berry compote.

(Gf) Gluten free. (Gf*) It can be served gluten free on request. (V) Suitable for vegetarians. (Ve) Suitable for vegans.

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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 noon until 2:00pm.

Available:

Wednesday 25th December 2024

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.

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CHRISTMAS DAY LUNCH MENU

BREAD COURSE

STONE BAKED BREAD ROLLS (V)

Rosemary, olive and garlic fociacca, balsamic vinegar, extra virgin olive oil.

STARTERS

FRENCH ONION SOUP (V)

Topped with sourdough bread and grilled with cheese.

GRILLED KING PRAWN AND CHERRY TOMATO SKEWERS (Gf)

Served with a medley of dressed ribbon salad.

BEEF AND GOATS CHEESE CROQUETTE

Served with pear and walnut salad, champagne vinaigrette.

MAINS

LOCALLY SOURCED ROASTED TURKEY BREAST (Gf*)

Served with rosemary, garlic and goose fat roasted potatoes, chipolata sausage wrapped in streaky smoked bacon, honey glazed carrots, seasonal vegetables, aromatic bread sauce and rich gravy.

GRILLED FILLET MIGNON (Gf)

Hasselback potatoes, roasted portobello mushroom, cherry tomatoes and bernaise sauce.

PORTOBELLO MUSHROOM (Gf, V)

Stuffed with Mediterranean chickpea filling with olives and feta cheese, served with roasted cauliflower purée and wilted spinach.

PALATE CLEANSER

LEMON SORBET (Gf)

DESSERTS

12 MONTH MATURED CHRISTMAS PUDDING (Gf*, Ve)

Served with homemade, creamy brandy sauce and candied orange peel.

HOMEMADE CHRISTMAS TRIFLE (Gf, V)

Served with amaretto and homemade berry compote.

CHOCOLATE AND COCONUT TART (Gf, Ve)

Served with berry compote.

(Gf) Gluten free. (Gf*) It 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.

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BOXING DAY LUNCH MENU

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 12:00pm until 2pm.

Available:

Thursday 26th December 2024

Prices:

£27.50 per adult | £17.50 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.

STARTERS

BUTTERNUT SQUASH SOUP (V, Gf*)
With warming spices, a swirl of crème fraîche and toasted pumpkin seeds, served with crusty bread roll.

SMOKED SALMON DILL CRÈME FRAÎCHE AND CHIVE VOL AU VENTS
Served on a bed of rocket with crunchy peanut dressing.

BUFFALO STYLE CHICKEN WINGS (Gf)
Served with blue cheese dipping sauce.

MAINS

HONEY AND WHOLE GRAIN MUSTARD GLAZED HAM (Gf)
Served with roasted root vegetables, green bean almondine and parsley sauce.

SUNDRIED TOMATO AND MOZZARELLA STUFFED CHICKEN BREAST (Gf)
Served with grilled Mediterranean vegetable and tomato ragu, sautéed new potatoes with oregano and parmesan crisp.

MEDITERRANEAN VEGETABLE PAELLA (Ve, Gf)

DESSERTS

LEMON MERINGUE PIE
Served with raspberry coulis.

SALTED CARAMEL AND CHOCOLATE TART
Served with toffee sauce and vanilla ice cream.

DEEP DISH APPLE PIE TOPPED WITH ALMONDS
Served with custard.

(Gf) Gluten free. (Gf*) It 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 at the time of booking.



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 2025.

Available:

Tuesday 31st December 2024

Price: £74.95 per adult

Bar Opens: 7:00pm

Sit Down: 7:30pm

Carriages: 2:00am

Dress Code: Smart casual or fancy dress

Age Entry: Strictly over 18's only

EARLY BIRD OFFER
BOOK BEFORE 31ST AUGUST 2024
& 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.

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NEW YEAR'S EVE MENU

AMUSE BOUCHE

GREEK STYLE FETA PARCEL (V)

With ouzo, honey and toasted sesame seeds.

STARTERS

SWEET POTATO AND GINGER SOUP (V)

Served with a crusty
crusty bread roll.

PAN SEARED SCALLOPS (Gf*)

Served with buttery pea purée,
black budding crumb, and
buttered broad beans.

LAMB KOFTA (Gf*, V)

Served with minted
cucumber raita, flatbread.

MAINS

CORN-FED CHICKEN SUPREME (Gf)

Served with sautéed
oyster mushrooms,
truffle pommes anna,
chorizo crumb and
red wine jus.

GRILLED RACK OF LAMB (Gf)

Served with dauphinoise potato
rainbow carrots,
buttered carrot purée
and redcurrant jus

STUFFED BUTTERNUT SQUASH (Gf, V)

With vegetables
and rice, served
with dressed salad.

PALATE CLEANSER

CHAMPAGNE SORBET (Gf)

DESSERTS

COOKIES AND CREAM CHEESECAKE

Served with chocolate sauce
and Chantilly cream.

CHOCOLATE AND RASPBERRY TART (Gf, Ve)

Served with berry compote.

STICKY TOFFEE PUDDING (Gf, V)

With vanilla ice cream.

(Gf) Gluten free. (Gf*) It 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.

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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 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 (Gf) Gluten free. (Gf*) It can be served gluten free on request. (V) The meal is suitable for vegetarians. (Ve) Suitable for vegans. (Ve*) It can be served vegan on request.
8. Menu pre order required for all events a minimum of 21 days prior to event and for group bookings a seating plan will be required.
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

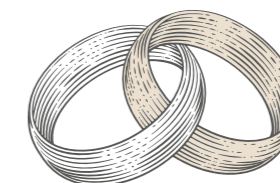
Our Christmas team will be able to answer any questions you may have about any of the Christmas events within this brochure.

Contact the events team on **01455 291 717**
E: **events711@theelitevenueselection.co.uk**

Office hours: Monday to Saturday 9:00am until 5:00pm.



WINTER WEDDING PACKAGES



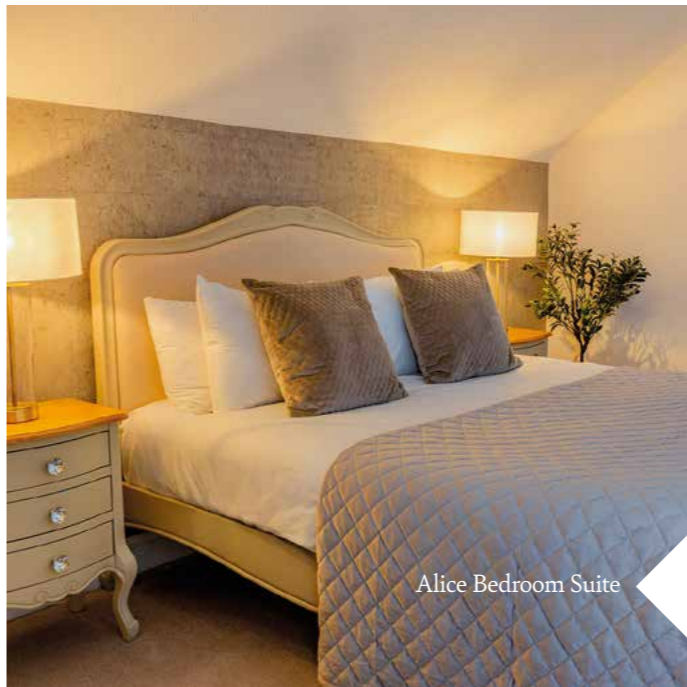
Your choice of venue is an essential part of your wedding and will be the place you create memories that will last a lifetime. Bosworth Hall is the perfect backdrop to begin the next stage of your life - Impeccably set in our classically landscaped gardens, our stunning 17th century manor house has a 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@thelitevenueselection.co.uk