



BEAUFORT PARK HOTEL

HOTEL & CONFERENCE CENTRE

CHRISTMAS & NEW YEAR 2017

At a Glance

Christmas Programme 2017/2018



DATE		PRICE	
		ADULT	U12'S/U3's
2017 Saturday 25th November	Adele Tribute Evening Adele tribute with mixed party spot, dinner & disco	£33.00	n/a
Sunday 26th November	Sunday Lunch with Santa	£19.95	£10.00/£5.00
Friday 1st December	The Livertones Boyband Tribute Party night with dinner, tribute act & disco	£33.00	n/a
Saturday 2nd December	Olly Murs Tribute evening Party night with dinner, tribute act & disco	£33.00	n/a
Sunday 3rd December	Sunday Lunch with Santa	£21.00	£10.50/£5.00
Friday 8th December	James Franklyn The voice of soul & motown Party night with dinner, vocalist & disco	£33.00	n/a
Saturday 9th December	Christmas Party Night Dinner & disco	£30.00	n/a
Sunday 10th December	Sunday Lunch with Santa	£21.00	£10.50/£5.00
Friday 15th December	Lionel Ritchie Tribute Evening Party night with dinner, tribute act & disco	£33.00	n/a
Saturday 16th December	Christmas Party Night Dinner & disco	£30.00	n/a
Sunday 17th December	Liberty Green Antiques Fair	£1.00 admission, pay on door	
Friday 22nd December	Rod Stewart Tribute Evening Party night with dinner, tribute act & disco	£33.00	n/a
Monday 25th December	Christmas Day Lunch	£60.00	£30.00/ free
Tuesday 26th December	Boxing Day Lunch	£21.00	£10.50/free
Sunday 31st December	New Years Eve Gala Buffet Disco.	£41.00	n/a
2018 Saturday 6th January	Bruno Mars Tribute Evening Party night with dinner, tribute act & disco	£28.00	n/a

Private parties & lunches also available please telephone 01352 758646 for details.

Sunday Lunch with Santa

Sunday 26th November (£19.95 per adult, £10.00 12 years & under)

Sunday 3rd December, Sunday 10th December 2017 (£21.00 per adult, £10.50 12 years & under)

2 years & under £5.00. Family Sunday Lunch with children's entertainment & magic.

Visit from Santa with a personal gift for all children under 12 years.

Menu

Home-made Leek & Potato Soup

With home-baked bread roll

Home-made Chicken & Duck Liver Terrine

Served with our home-made apple & fruit chutney
& crispbread

Melon & Mango Terrine

Served with a fruit coulis, finished with festive berries

Goat's Cheese & Mediterranean Vegetable Tart

Shortcrust pastry filled with roasted vegetables in a
tangy tomato sauce, topped with goat's cheese

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Roast Crown of Turkey

Served with chipolata & bacon roll, home-made sage
& onion stuffing & cranberry sauce

Roast Topside of Welsh Beef & Home-made Yorkshire Pudding

Served with horseradish sauce & roast gravy

Fillet of Cod

With a creamed spinach & chardonnay sauce

Baked Camembert

With roasted butternut squash & broccoli in a puff
pastry croute, sat on a roasted pepper & garlic puree

Served with Roast Potatoes, Sprouts, Carrots & Swede

~ ~ ~

Christmas Pudding

With brandy sauce

Home-made Salted Caramel Cheesecake

Mascarpone cream cheese on a crisp biscuit base
infused with caramel, topped with sticky
caramel bites

Home-made Apple Cobbler

Served with custard

Selection of Cheese

Served with biscuits & home-made chutney

~ ~ ~

Freshly Brewed Tea or Coffee

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Children can choose from main menu above
or
from the following:-

Home-made Tomato Soup

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Fish fingers, Chicken nuggets or Cheese & tomato
pizza

All served with chips & beans

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Ice Cream



Sunday Lunch served in the Orchard Restaurant & Arches Bar

Every Sunday throughout the year (excluding 31st December 2017)

Antiques Fair

Why not combine your lunch with a visit to our Antiques & Collectors Fair?

Open 9.00am until 4.00pm on Sunday 17th December 2017. Admission just £1.00 per person -
pay on door Visit www.libertygreenantiques.co.uk for further information.

Christmas Party Menu

For all Evening Christmas Parties & Tribute Evenings

25th November 2017 to 6th January 2018

Evening commences 7.30pm, Bar closes 12.00am Entertainment & Disco until 12.30am

See the "At a glance" guide for details of events, dates & prices

Reduced accommodation rates available, see back of brochure

Menu

Home-made Leek & Potato Soup

Home-made Chicken & Duck Liver Terrine

A smooth pate served with home-made chutney
& crisp bread

Goat's Cheese & Mediterranean Vegetable Tart

Shortcrust pastry filled with roast vegetables in a
tangy tomato sauce, topped with goat's cheese

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Roast Crown of Turkey

Served with chipolata & bacon roll, home-made sage
& onion stuffing & cranberry sauce

Roast Topside of Welsh Beef & Home-made Yorkshire Pudding

Served with Horseradish sauce & roast gravy

Fillet of Salmon

With a creamed spinach & Chardonnay sauce

Baked Camembert

With roasted butternut squash & broccoli in a puff
pastry croute, sat on a roasted pepper & garlic puree

Served with Roast Potatoes, Sprouts, Carrots & Swede

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Christmas Pudding (December dates)

With brandy sauce

(Home-made Jam Roly Poly
& custard on 6th January 2018)

Home-made Salted Caramel Cheesecake

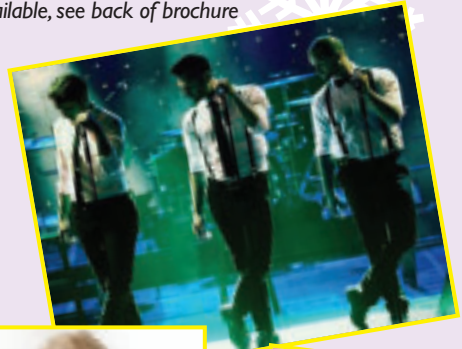
Mascarpone cream cheese on a crisp biscuit base
infused with caramel, topped with sticky caramel bites

Selection of Cheese

Served with biscuits & home-made chutney

~ ~ ~

Freshly Brewed Tea or Coffee



Christmas Day Lunch

Monday 25th December 2017

Gifts for all.

Served in the Orchard Restaurant & Arches Bar

£60.00 per adult / **£30.00** under 12 years. Children 2 years & under free of charge.

Children dine from this menu. Limited child places, please book early.

Menu

Roasted Butternut Squash, Courgette & Potato Soup

Finished with a dash of sour cream

Gravlax & Prawn salad

*Home cured salmon & prawns sat on a baby gem
lettuce salad with a lime & dill vinaigrette*

Home-made Ham Hock, Split Pea & Parsley Terrine

Served with home-made piccalilli & crisp bread

Fricassee of Woodland Mushrooms

*In a light white wine sauce scented with thyme
& roast garlic, served on a toasted focaccia*

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Roast Crown of Turkey

*Accompanied with honey roast ham, chipolata
& bacon roll, home-made sage & onion stuffing,
cranberry sauce & roast gravy*

Seared Breast of Gressingham Duck

*Served pink on a celeriac mash with a port
& redcurrant jus*

Medley of Seafood

*Seabass, Salmon, King Prawns & Mussels in a
light tio pepe cream & lemon sauce
Served with panache of vegetables
& parsley potatoes*

Baked Aubergine, Courgette and Potato Cake Gratin

*with a butternut squash, chive and red
pepper coulis*

Roast Potatoes & Crushed Sweet Potatoes

*Button Sprouts Sprinkled with Chestnuts
Baton Carrots & Swede, Honey Roast Parsnips*

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Christmas Pudding & Brandy Sauce

Home-made Lemon & Lime Tart topped with Italian Meringue

Served with seasonal berries

Triple Chocolate & Pistachio Torte

*Home-made Chocolate brownie, topped with dark
& light chocolate truffles scented with Calvados
& topped with toasted pistachios, served with
calvados vanilla cream*

Cheeseboard from Wales & the Borders

*Colliers Welsh Cheddar, Perl Wen
& Red Leicester Cheese
Served with home-made chutney,
water biscuits, oatcakes,
grapes & celery*

~ ~ ~

Freshly Brewed Tea or Coffee

*Served with chocolates
& mini Welsh cakes*

Bar closes 4.00pm.

Boxing Day Lunch

Tuesday 26th December 2017

Price **£21.00** per adult / **£10.50** under 12 years.

Children 2 years & under free of charge.



Menu

Home-made Roast Pepper & Sweet Potato Soup

Home-made Chicken & Duck Liver Terrine

Served with a Cumberland sauce & crispbread

Greek Salad

Tossed leaves, cucumber, tomatoes & red onion
topped with a creamy Feta cheese
& drizzled with olive oil & oregano



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Please make your selection from the carvery:-

Roast Topside of Welsh Beef & Home-made

Yorkshire Pudding

With roast gravy and horseradish sauce

Honey Glazed Gammon

Accompanied with wholegrain mustard

Roast Loin of Pork & Apple Sauce

Crackling & home-made sage & onion seasoning

Fillet of Cod

Served on a crushed potato cake, with roasted
vine tomato sauce

Baked Camembert

With roasted butternut squash & broccoli in a
puff pastry croute, sat on a roasted pepper
& garlic puree

Chefs seasonal vegetables & potatoes

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Home-made Jam Roly Poly

With vanilla custard

Mixed Berry Trifle

Topped with Chantilly cream

Home-made Salted Caramel Cheesecake

Mascarpone cream cheese infused with caramel
on a crisp biscuit base
topped with sticky salted caramel bites

Cheeseboard from Wales & the Borders

Colliers Welsh Cheddar, Perl Wen
& Red Leicester Cheese

Served with home-made chutney,
water biscuits, oatcakes,
grapes & celery

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Freshly Brewed Tea & Coffee

With mints



New Years Eve

Sunday 31st December 2017

£41.00 per adult

Entrance to the Arches Bar & Orchard Restaurant is strictly by ticket only.

Buffet & disco included. Evening commences 7.30pm.

Bar closes 1.00am, Dancing until 1.30am. Dress code: smart casual, black tie optional

Menu

Chefs Canapés & Bucks Fizz on arrival

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Homemade Minestrone Soup

Rustic harvest of vegetables in a
rich vegetable stock

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Antipasti

Platter of cured meats

Mozzarella, olives and sunblushed tomatoes

Roasted vegetables in rosemary olive oil

Italian bread basket

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Please make your selection from the buffet:

Cold Carved Meats:

• Turkey Crown • Honey Glazed Ham • Roast
Topside of Beef • Dressed Salmon with Prawns

Chorizo & Chicken Garganelli

Spicy Spanish sausage with strips of chicken
breast in Arrabiatta tomato sauce

Spinach & Ricotta Gran Tortellini

In a creamy white wine sauce finished with baby
spinach leaves

Chefs Assorted Salads

Chunky Coleslaw

Potatoes with spring onion sour cream

Tossed salad with mixed leaves

Roasted vegetables in rosemary olive oil

Red Onion & Beetroot

Dips, dressings & homemade chutneys

Parsley New Potatoes

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Home-made Tiramisu

Infused with Marsala & Amaretto

Continental Cheeseboard

With home-made chutney, grapes & biscuits

Home-made Chocolate

Panettone Bread & Butter Pudding

Served with vanilla pod ice cream

Vanilla Pannacotta

served with biscotti & berries

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Freshly Brewed Tea & Coffee

With mints & chocolates



Booking Terms

To secure your reservation a non refundable deposit is required as follows:

£10.00 per person for Sunday Lunches, Boxing Day and all Party Nights.

£20.00 per person for Xmas Day Lunch & New Year's Eve.

Full payment and final numbers required 5 full weeks in advance of your party or by 1st December for Xmas Day, Boxing Day & New Year's Eve.

No refunds will be made after these dates. As all payments are non refundable, we recommend that you take out insurance to cover you in case of cancellation due to illness, adverse weather or other reasons. The Beaufort Park reserves the right to cancel any bookings where payment is not made by the due date, with no monies refunded. It is the party organiser's responsibility to ensure that all other guests are aware of the booking & payment terms. Upon receipt of your deposit you will receive a Christmas Booking Form which should be checked carefully and kept safe to be presented with all further amendments & payments.

The management reserve the right to alter, postpone or exchange dates of events due to unforeseen artist contractual commitments & availability that may occur at short notice.

Dress Code for all events – Smart casual. No trainers.

Accommodation

Don't worry about taxis or driving home. Reduced accommodation rates available for guests attending any of the party nights featured in this brochure. Rates valid from Saturday 25th November until Friday 22nd December 2017 (inclusive) and Saturday 6th January 2018

Only **£34.00** per person, per night, based on two people sharing a twin or double bedroom.

Inclusive of full breakfast (single rooms at **£58.00** per room, per night)

New Years Eve bedrooms: **£105.00** per single room, **£120.00** per twin/double bedroom. B&B.

All rates are subject to availability.

A non-refundable deposit of **£20.00** per room, payable on booking.

Full payment for New Years Eve bedrooms required by 1st December 2017.

For further information on weddings, family celebrations, conferences, training events, exhibitions or other events, please phone our conference & banqueting department on 01352 758646 or visit our website at www.beaufortparkhotel.co.uk

Why not...

Choose Beaufort Park Hotel Gift Vouchers for a wonderful & versatile gift.

The vouchers are redeemable against accommodation, including executive suites, dining & drinks in the Arches Bar & Orchard Restaurant, and special occasion functions.

Please contact the hotel for further details.



BEAUFORT PARK HOTEL

HOTEL & CONFERENCE CENTRE

The Beaufort Park Hotel,
Mold CH7 6RQ.

01352 758646

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