

# BARTON HALL CHRISTMAS & NEW YEAR

2024



BARTON HALL HOTEL & SPA



BARTON HALL HOTEL & SPA  
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# EXPERIENCE THE MAGIC OF CHRISTMAS AT BARTON HALL

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Step into a world where Christmas dreams come to life. At Barton Hall, we transform the festive season into an enchanting experience, where hope, joy, and sparkle fill every corner. We believe that Christmas is not just a time of year—it's a feeling. And we make sure that every guest feels the warmth, wonder, and delight that only the perfect holiday celebration can bring.

## A Festive Feast for All Senses

Our festive menus are crafted with care, designed to dazzle your taste buds and warm your heart. From indulgent Christmas feasts to our handcrafted seasonal cocktails, every meal at Barton Hall is a celebration in itself. Gather around our tables with loved ones, where the glow of candlelight and the laughter of good company create unforgettable memories.

## A Home Away from Home

Barton Hall becomes your perfect festive retreat, where luxurious comfort meets the charm of the season. Imagine cozying up by a crackling fire, surrounded by twinkling lights and the soft hum of holiday cheer. Whether you're joining us for a family Christmas, a romantic getaway, or a New Year's celebration, you'll find a home full of warmth and wonder.









# CHRISTMAS PARTY NIGHTS

*Includes a glass of bubbles on arrival  
3-course festive meal  
Big Bopper DJ entertainment and Saxophonist  
Arrival 7.00pm / 8.00pm Dinner served / Carriages at midnight*

## DATES AVAILABLE

### Dinner Dance Nights - £75.00pp

Thursday 5th Dec, Friday 6th Dec, Thursday 12th Dec, Thursday 19th Dec, Saturday 21st Dec

### Casino Black Tie Nights - £79.50pp

Friday 13th December and Saturday 14th December

## STARTERS

Pea and mint soup with chilli oil and micro herbs

Chicken liver parfait with a crisp leaf salad

Classic prawn salad with a crisp baby leaf salad, brown bread, maitre d'rose sauce & a lemon wedge

## MAINS

All mains served with tender stem broccoli, roasted carrots and roasted parsnips

Roast turkey with sage onion stuffing accompanied with a pig in blanket, roast potatoes, Yorkshire pudding and red wine jus

Oven roasted salmon supreme, crushed new potato cake with a tarragon cream sauce

Spinach, butternut, red pepper & fennel pithivier, roast potatoes with a pesto cream sauce

## DESSERTS

Traditional Christmas pudding with a brandy cream sauce accompanied with red currents

Orange & mandarin cheesecake, served with vanilla ice cream and orange parfait

Blueberry tart with vanilla Chantilly and a chocolate almond crumb

## MINCE PIES



Terms & Conditions: Full payment is needed on time of booking by either BACS payment or over the phone at reception. Payment is non-transferable and non-refundable. Pre-orders and dietary requirements and allergies are required 14 days prior to your Christmas Party Night. Table plans will be made in the order of your pre-order form for service. Please note that there are 10 to a table. If your party is over this number, then your party will be split over two tables. If your number is fewer than 10, you will be sharing. Thank you.





## *FESTIVE LUNCHEES & SUPPERS*

Enjoy the charm and inviting atmosphere of Vines Restaurant & Bar and our set course meals for the perfect office festive get-together either at lunch or in the evening.

Tables can be booked from Monday to Saturday from 11th November 2024

### FESTIVE LUNCHEES

Two Course £28.00 per person

Three Course £32.50 per person

Served between 12.30pm and  
2.30pm

### FESTIVE DINNERS

Three Course £43.00 per person

Served between 6.00pm and  
9.00pm







## CHRISTMAS DAY LUNCH

Gather your loved ones and experience the warmth, joy and togetherness that makes this day truly special. Our chefs have crafted a sumptuous Christmas dinner, complete with all the traditional favourites and a touch of culinary magic. Enjoy the cosy ambience where twinkling lights and crackling fires set the perfect scene in our dining rooms for an unforgettable holiday celebration. If you are looking for the chance to dress up and create new memories with friends and family, then Barton Hall is the place to be.

Book your table today and make this Christmas one to remember with those who matter most. At Barton Hall, we are ready to welcome you with a glass of Champagne on arrival and canapes on your table, for a day filled with laughter, love and festive cheer. There are two sittings from 12pm - 2.30pm and 1.30pm - 3.00pm at £120 per person and children £60.00 (12 years and under).

### Canapes

Smoked salmon roulade on croute  
Goats cheese and red onion bonbon  
Brixworth pate on toast

### Starters

Creamy wild mushroom soup with truffle oil, roasted wild mushrooms. warm chunky bread

Heritage beetroot goats curd apple sticks. honey & star anise syrup, micro cress basil ( VOA)

Gin cured Salmon gravadlax, lemon pearls, orange segments, baby capers, dill leaves, wholegrain mustard dressing

Chicken, duck & sour cherry terrine. cherry puree. Watercress salad leaves. toasted croutes

### Main course

Roast Norfolk turkey served with pigs in blankets, apricot stuffing & roast potatoes

Medium-rare sirloin served with tarragon Yorkshire pudding, chateau potatoes

Pan fried cod supreme caper butter, confit leeks, wilted spinach and sautee potatoes

Roasted cauliflower, swede, spinach & lentil wellington, vegan mustard mash, vegan pesto split sauce

### Desserts

Traditional Christmas pudding brandy crème Anglaise

White chocolate & cranberry cheesecake, cinnamon & berry compote, white chocolate soil

Dark & white chocolate Marquise, chocolate soil, honey tuille, cherry ice cream

Selection of artisan cheese grapes celery chutney crackers







## *BOXING DAY LUNCH*

Two sittings from 12pm - 2.30pm and 1.30pm - 3.00pm for £90 per person & children £45.00 (12 years and under)

### **Starters**

Roasted tomato & basil soup, balsamic glaze & toasted bread

Compressed trio of melon, honey & star anise syrup, pomegranate seeds, bocconcini

Brixworth pate, chilli & tomato chutney, tasted croute, pea shoots

Smoked salmon mouse, lemon mayo, cucumber ribbons, red vein sorrel

### **Mains**

Beef & Ale suet pudding, chive mash, tender stem, beef jus

Butternut squash, spinach & wild mushroom pithivier, mustard mash, red pesto cream, green beans

Sea trout, perisian potatoes, green beans lemon beurre blanc

Harissa & garlic chicken supreme, chive & parsley potato cake, tender steam, mustard jus

### **Deserts**

Crème Brulle, short bread biscuits with raspberries

Sticky toffee pudding, vanilla ice cream, butterscotch sauce

Chocolate cremuax, sable biscuit, white chocolate soil, orange ice cream

3 cheeses, crackers, chutney, celery & grapes







## NEW YEAR'S EVE GALA

Ring in the New Year at Barton Hall! Join us for an unforgettable New Year's Eve celebration featuring a delicious 3-course meal and a night of dancing with our live resident DJ. Savour every bite of our expertly crafted dishes, then dance the night away as we countdown to midnight.

Gather your friends and family, and let's toast to new beginnings in the elegant surroundings of Barton Hall's Charles Suite. With great food, lively music, and the best company, this is the perfect way to start the year.

Don't miss out - make your reservation today and make this New Year's Eve one to remember!

£120 per person

Includes a glass of Champagne on arrival and a 3-course meal

Resident DJ and party hats included

7.00pm - carriages at 1.30am

### Starters

Chilli and lime gravadlax, orange puree, pickled fennel red vein sorrel

Broccoli and stilton soup

Beef beignet, thyme jus, silver skin onions, crispy jambon

Red wine poached pear & vegan feta salad, lambs' lettuce, physalis

Haggis neeps and tatties whiskey sauce

### Mains

Herb crusted lamb rack, fondant potato, savoy cabbage bonbon, red currant jus

Pan fried Sea bass fillet shrimp crushed new potato tender stem broccoli lemon and sorrel sauce

Roasted pepper, butternut squash & spinach pithivier, with mashed potato, green beans, green pesto cream sauce

Chilli Chicken & Parma ham ballotine, fondant potato, tender stem, five spice jus

### Deserts

Raspberry crème brulee shortbread biscuits

Selection of artisan cheese and biscuit's grapes celery chutney

Salted caramel & chocolate tart, chocolate soil, vanilla ice cream

Pineapple tarte tatin, vegan vanilla Chantilly, red berries micro mint





## MAKE A NIGHT OF IT

With its 37 stylish bedrooms, a night's stay at Barton Hall might be just the getaway you need over the festive season.

Whether you are joining us for a Christmas party, a friend's reunion or just fancy a night away, you'll find it the perfect tonic from the season's madness.

Standard Bedroom	£120 Single Occupancy / £135 Double Occupancy
Superior Bedroom	£135 Single Occupancy / £150 Double Occupancy
Four Poster Bedroom	£150 Single Occupancy / £165 Double Occupancy

All rates are based on Bed & Breakfast. Hotel guests also have 3-hours complimentary use of the Garden Spa - subject to availability.







## *FESTIVE BOOKING TERMS & CONDITIONS*

For any private functions booked at Barton Hall we regret that your booking will not be secured until a non-refundable and nontransferable deposit is received, along with signed Terms and Conditions.

A non-refundable and non-transferable deposit of £20.00 per person is required at the time of booking for Party Nights, Christmas Day Lunch, Boxing Day Lunch & Private events.

Full payments for party nights and private functions are due 6 weeks prior to the event taking place. Christmas Day Lunch, Boxing Day Lunch full payments are due 2 weeks prior. All payments are non-refundable and non-transferable.

All bedroom bookings must be accompanied with a £50.00 nonrefundable and non-transferable deposit per night.

It is the responsibility of the guest to make Barton Hall aware of any allergens or dietary requirements.

If Barton Hall is unable to host the event or provide a service that has been booked by the client due to circumstances beyond their control, such as government intervention, acts of God, civil disturbance, local or national disaster, strikes then the liability of Barton Hall to the client shall not exceed the amount paid by the client to Barton Hall in respect of the particular event.

If for any reason beyond Barton Hall's control some or all of the entertainment was to be cancelled on a party night, Barton Hall will only be liable to repay no more than the cost of the entertainment. Barton Hall reserves the right to alter prices, menus or services without prior notification.

Any damage caused must be paid for by the guest or the person hosting the party. We recommend guests take out their own insurance for peace of mind in the event of cancelling their stay with us as bookings are non-refundable).





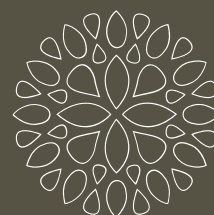
WISHING  
EVERYONE A  
SPARKLING  
CHRISTMAS







## BARTON HALL HOTEL & SPA



THE GARDEN SPA

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