



barton *Hall*
HOTEL



CHRISTMAS 2018



The festive season is always a special time at Barton Hall. With fantastic food, a friendly service, warming log fire, beautiful decorations and elegant bedrooms. We'll be decking the halls with far more than just boughs of holly and will be sure to have plenty of festive cheer ready to share with everybody.

❄️ DECEMBER STAYOVERS ❄️

Dinner, Bed & Breakfast Breaks

Standard Room

£75 per person

Superior Room

£90 per person

Luxury 4 Poster

£120 per person



Rates are based on two people sharing and include a three course dinner from the seasonal Christmas menu, overnight stay and full English breakfast in the morning.

Subject to availability £50 non refundable & non transferable deposit will be required at time of booking. Not available, Christmas Day, Boxing Day & New Years eve

Christmas Eve, Christmas Day & Boxing Day Bed & Breakfast

Standard Room

£120 per room

Superior Room

£140 per room

Luxury 4 Poster

£200 per room

Rates are based on two people sharing and include overnight stay & full English breakfast in the morning.

Subject to availability £50 non refundable & non transferable deposit will be required at the time of booking.

❄️ SEASONAL CHRISTMAS MENU ❄️

Available from Monday 26th November. Excluding Christmas Day, Boxing Day & New Years Eve.

Monday-Saturday Lunch 12-2pm – Dinner 6:30-9:30pm | Sunday Dinner 6:30-8:30pm

2 Course Lunch £18.50 – 3 Course Lunch £22.50 – 3 Course Dinner £25.00

Delicious Starters

Roast Butternut Squash Soup
Sunflower Seeds & Chestnuts

Oak Smoked Salmon Tartare
Horseradish Mayonnaise,
Cucumber, Granary Bread

Chicken & Ham Hock Terrine
Hazelnuts, Plum Chutney,
Ciabatta Croutes

Soft Goats Cheese Mousse
Savoury Crumble, Beetroot

Mouth Watering Mains

Roast Turkey
Sage & Onion Stuffing
& all the Trimmings

Slow Cooked Pork Belly
Sage Mashed Potatoes, Roast Apple
Puree, Seasonal Vegetables

Pan Fried Fillet of Seabream
Fondant Potato, Salsifies,
Watercress & Chive Sauce

Tagliatelle
Spinach & Mozzarella Pesto, Pine Nuts

Indulgent Desserts

Traditional Christmas Pudding
Brandy Custard

Pistachio & Olive Oil Cake
Vanilla Ice Cream,
Salted Caramel Coulis

Chocolate Ganache
Orange Sorbet & Meringue

Cheese Selection
Crackers, Celery & Chutney

Join us for Sunday Lunch throughout December three courses, £25 per person, pre booking is required to avoid disappointment.

Menus will be available on the day. Bookings taken 12-4pm.

❄️ DECEMBER AFTERNOON TEA ❄️

Available from Monday 26th November. Excluding Christmas Eve, Christmas Day, Boxing Day & New Years Eve.

Monday-Saturday 3-5pm (*Booking Essential*)

£20 Per person or £25 Per person including a Glass of Prosecco

Finger Sandwiches

Egg & Cress
Ham & Whole Grain Mustard
Cheese & Tomato Chutney

Cream Cheese & Cucumber
Salmon & Lemon Butter

Fruit & Plain Scones with Clotted Cream & Jam

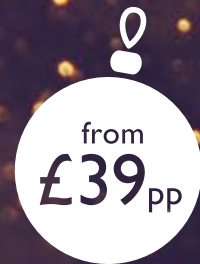
Selection of Cakes

Tea & Coffee



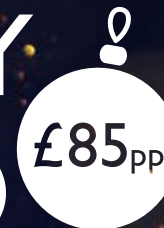
CHRISTMAS

Party Nights 2018



CHRISTMAS DAY

INDULGENT LUNCH

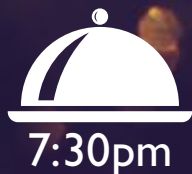


Bookings taken 12-3pm
£20 deposit per person, remainder to be paid 2 weeks prior.

DJ Fun Nights
Thursday 6th – £39
Friday 14th – £55
Monday 17th – £39
Tuesday 18th – £39

Rat Pack Nights
followed by DJ
Wednesday 19th – £45
Thursday 20th – £55

Sit back and enjoy Christmas day with family and friends while we do all the hard work for you and prepare a festive feast with all the trimmings.



Party Night Menu

Delicious Starters

Roast Butternut Squash Soup
Sunflower Seeds & Chestnuts

Oak Smoked Salmon Tartare
Horseradish Mayonnaise,
Cucumber, Granary Bread

Chicken & Ham Hock Terrine
Hazelnuts, Plum Chutney,
Ciabatta Croutes

Mouth Watering Mains

Roast Turkey
Sage & Onion Stuffing
& all the Trimmings

Slow Cooked Pork Belly
Sage Mashed Potatoes, Roast Apple
Puree, Seasonal Vegetables

Tagliatelle
Spinach & Mozzarella Pesto, Pine Nuts

Indulgent Desserts

Traditional Christmas Pudding
Brandy Custard

Chocolate Ganache
Orange Sorbet & Meringue

Cheese Selection
Crackers, Celery & Chutney

Delicious Starters

French Onion Soup
Cheese Garlic Croutons

Chicken Terrine
Black Pudding Bon Bon,
Apricot, Micro Leaves

Sweet Corn Pannacotta
Baby Leeks, Spring Onions, Leek Ash

Gin Cured Salmon
Cucumber, Squid Ink Croutes

Mouth Watering Mains

Roast Free Range Norfolk Turkey
& all the Trimmings

Roast Sirloin of Beef
Roast Potatoes, Yorkshire
Pudding & Red Wine Sauce

Pan Fried Fillet of Seabass
Lemon Gnocchi, Mediterranean Broth

Beetroot & Walnut
Orzo Pasta, Goats Cheese Curd

Tea, Coffee & Mince Pies

Indulgent Desserts

Traditional Christmas Pudding
Brandy Custard

Flavour of Black Forest Gateaux
Chocolate, Cherry, Cream

Lemon Curd,
Meringue, Doughnut

Whipped Goats Cheese
& Walnut Bruschetta
Compressed Celery, Chutney



Deposit of £20 per person on booking with the remaining balance 6 weeks prior along with the pre orders.
*Room rates from £45 per person based on 2 sharing. Terms and conditions apply. Subject to availability.

BOXING DAY

FESTIVE LUNCH

Bookings taken 12-3pm
 £20 deposit per person, remainder to be paid 2 weeks prior.

£40_{pp}
 Children
 £20_{pp}

After a busy Christmas day why not sit back and relax and let us take care of you and serve a delicious 3 course lunch. The best bit is there's no washing up at the end.

Delicious Starters
 French Onion Soup
 Cheese Garlic Croutons

Mouth Watering Mains
 Roast Pork Loin
 Sage Mashed Potato, Apple Puree

Indulgent Desserts
 Traditional Christmas Pudding
 Brandy Custard

Oak Smoked Salmon Tartare
 Horseradish Mayonnaise,
 Cucumber, Granary Bread

Roast Topside of Beef
 Roast Potatoes, Yorkshire Pudding
 & Red Wine Sauce

Pistachio & Olive Oil Cake
 Vanilla Ice Cream
 & Salted Caramel Coulis

Chicken & Ham Hock Terrine
 Hazelnut, Plum Chutney,
 Ciabatta Croutes

Pan Fried Fillet of Seabass
 Fondant Potato, Salsifies,
 Watercress & White Wine Sauce

White Chocolate Ganache
 Blueberry Ice Cream, Meringue

Soft Goats Cheese Mousse
 Golden & Red Beetroot,
 Savoury Crumble

Spinach & Mozzarella Pesto Tagliatelle
 & Pine Nuts

Cheese Selection
 Biscuits, Celery & Chutney



NEW YEARS EVE

GALA PARTY NIGHT

Tickets
 £95_{pp}



Standard Room
 £300_{per room}

Superior Room
 £380_{per room}

Luxury 4 Poster
 £450_{per room}

Rates are based on two people sharing a room & include New Years Eve Dinner, full English Breakfast, attendance to the New Years Party & a late check out. Subject to availability. Terms and conditions apply

❄️ New Year's Menu ❄️

Artisan Bread & Butter

Starters

Lemon & Dill Cured Mackerel Dill Mayonnaise, Lemon Tuille

Vegetarian Starter Courgette & Black Olive Tart, Goats Cheese Bonbon, Tomato Gel, Baby Rocket

Intermediate

Strawberry Daiquiri Granita

Main

Beef Wellington Fondant Potato, Baby Carrots, Savoy Cabbage, Red Wine Jus

Vegetarian Wellington Fondant Potato, Baby Carrots, Savoy Cabbage, Red Wine Jus

Dessert

Dark Chocolate Ganache Mint Custard Foam, Chocolate Sponge, Mint Chocolate Ice Cream

Tea or Coffee with Petit Fours

Subject to change, depending upon availability of ingredients at time of preparation.

Barton Hall Booking Information

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

Party Nights are Gala Nights and therefore tables of 10 must be booked. If a table is less than 10 guests, guests may be seated with other parties. Pre Orders for Food & Wine must be received 3 weeks prior to the event.

New Years Eve is a Gala Night Event and therefore tables of 10 can be booked, guests will be seated with other parties if 10 places are not booked. Dietary requirements must be received 3 weeks prior to the event.

A non-refundable and non-transferable deposit of £20.00 per person is required at time of booking for Party Nights, Christmas Day Lunch, Boxing Day Lunch & New Year's Eve Dinner.

Full payments for party nights and private functions are due 6 weeks prior to the event taking place.

Christmas Day Lunch, Boxing Day Lunch & New Year's Eve Dinner, full payments are due 2 weeks prior. All payments are non-refundable and non-transferable.

New Year's Eve Overnight Stay's a £100 non-refundable and non-transferable deposit will be required at the time of booking, with the full balance being payable 2 weeks prior to arrival.

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

December stay overs offers include accommodation and 3 course dinner from the Seasonal Christmas Menu. Offer is subject to availability.

All Children under the age of 12 will be charged the 'children's prices' for selected dates through December.

Barton Hall Terms & Conditions

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.

All deposits and payments are non-refundable and non-transferable.



bartonhall.com

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