



CHRISTMAS & NEW YEAR
2017



BLUNSDON
HOUSE HOTEL

★★★★

'Christmas is a magical and enchanting time of the year, a time to embrace the festivities and enjoy precious time with friends and family.'



This Christmas, join us at Blunsdon House Hotel for a thoroughly traditional Christmas in the beautiful Wiltshire countryside. Simply rely on our Christmas co-ordinators to take care of all your needs to guarantee your party is a memorable event. We look forward to welcoming you this festive season.

Contact the Christmas Team on:
01793 721701
events@blunsdonhouse.co.uk

Christmas Party Nights

'Bring your party to our party this Christmas'

Dinner & disco in the Garden Room

Three course festive turkey banquet, a glass of Prosecco on arrival followed by Skywalker's disco & amazing laser show

Dates and prices

Thursdays – 7th, 14th, 21st December - £35 per person

Fridays – 1st, 8th, 15th December - £40 per person

Saturdays – 2nd, 9th, 16th, 23rd December - £45 per person

Menu

Smoked duck, fig, Parma ham salad, poached pears & maple dressing
Goat's cheese & cranberry tart, balsamic onions & chestnut crumb (v option)

Butter roasted Caldecotts farm turkey, Old Spot & bacon sausage roll, roast potatoes, leek & chestnut stuffing, seasonal vegetables
Butternut squash, spinach & wild mushroom galette, smoked applewood sauce (v option)

Chocolate cheesecake, Bailey's Anglaise
13 ingredient Christmas pudding, brandy sauce

Make a night of it!

From £79 per room based on two sharing with full English breakfast and use of our leisure facilities

Bookings now being taken

Call: 01793 721701 Email: events@blunsdonhouse.co.uk

Flame Festive Dinner



Dinner with live entertainment in Flame Restaurant

Enjoy a three course festive dinner to the sound of our live saxophonist, a glass of Prosecco on arrival, crackers & novelties

Dates and prices

Fridays and Saturdays during December - £40 per person

Menu

Soup of the day with crusty bread

Smoked duck, fig, Parma ham salad, poached pears & maple dressing
King prawn & baby prawn cocktail, melon, sweet chilli & brandy mayonnaise
Goat's cheese & cranberry tart, balsamic onions, chestnut crumb

Butter roasted Caldecott farm turkey, caramelised onion & Madeira stuffing, sausage meat & smoked bacon roll cranberry tartlet, herb roast potatoes, and seasonal vegetables

Butternut squash, spinach & wild mushroom pancake smoked applewood sauce
Salmon fillet, lightly spiced cumin, parsnip and prawn broth with baby spinach
8 oz Sirloin steak grilled on the Josper, served with fries, mixed house salad, grilled tomato & field mushroom

Christmas pudding, red berries & brandy sauce
Chocolate cheesecake, Bailey's crème Anglaise
Roasted pineapple, winter berries, lemon grass syrup, fruit sorbet
Selection of cheese and biscuits

*parties of 12 or more, pre-order required

Private Party Nights



Exclusive use of the elegant Tawny's Restaurant for your Festive Party

Dinner & Disco in Tawny's Restaurant

Enjoy a three course festive turkey dinner, glass of Prosecco on arrival, crackers & novelties, followed by Skywalker's disco in a private room

Dates and prices

Thursdays, Fridays & Saturdays during December - £45 per person*

Menu

Poached & smoked salmon mousse, toasted bagel, beetroot jam, chive crème fraîche
Goat's cheese & cranberry tart, balsamic onions & chestnut crumb (pre-order)
Smoked duck, fig, Parma ham salad, poached pears & maple dressing (pre-order)

Butter roasted Caldecott farm turkey, Old Spot & bacon sausage roll, roast potatoes, leek & chestnut stuffing, seasonal vegetables
Braised beef steak Bourguignon style, champ potatoes, seasonal vegetables
Butternut squash, spinach & wild mushroom galette, smoked applewood sauce

Chocolate cheesecake, Bailey's Anglaise
13 ingredient Christmas pudding, brandy sauce
Coconut milk panna cotta, winter berries

*minimum numbers apply, pre-order required

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FLAME FESTIVE CARVERY

THREE COURSE FESTIVE LUNCH IN FLAME

Whether you are planning a Christmas office party, a family get together or a lunch out with friends, we offer you the perfect venue this Christmas.

Throughout December* Flame Restaurant will be serving a Festive Feast of three 'eat as much as you like' courses.

Dates and prices

Monday – Saturday: 12 noon until 2.30pm - £16.85

Sundays: 12 noon until 3pm - £19.50

Under 12s £9 and under 3's Free

Over 60's Groups and U3A, Monday – Friday £15.85

Menu

Soup of the day

Selection of starters from the Deli

Roast rib of beef & Yorkshire pudding with red wine & shallot gravy
Butter roasted Caldecott farm turkey, caramelised onion & Madeira stuffing,
Old Spot bacon roll, seasonal vegetables and duck fat roast potatoes
Roast of the day with all the traditional trimmings
Salmon stuffed with smoked haddock and basil & cream cheese
Vegetarian dish of the day

Christmas pudding, brandy sauce
Chocolate cheesecake and red berries
Treacle tart with clotted cream
Mince pie & black cherry trifle
Exotic fruit salad, cinnamon Greek yoghurt
Selection of cheeses (£3.50 supplement per person)

*excludes 25th & 26th December

CHRISTMAS DAY LUNCH

FOR ALL THE FAMILY

Join in the festivities and enjoy a decadent seven course Christmas Day lunch in a choice of the Garden Room or Tawny's Restaurant and let us create a perfect day to remember.

7 course festive meal £85 per person

Children under 12 £35, children 0-2 years £16

Includes ½ a bottle of wine per adult & unlimited soft drinks for children

Tawny's Restaurant & the Garden Room

Christmas Day Lunch Menu

Pork, pheasant & walnut ballotine, piccalilli, toast
Galia melon, macerated winter berries in Port (v option)

Smoked salmon, crabmeat & prawn tart, tomato Hollandaise
Leek, chestnut & truffle risotto in a choux bun (v option)

Butter roasted Caldecott farm turkey, caramelised onion & Madeira stuffing, sausage meat & smoked bacon roll, cranberry tartlet, seasonal vegetables and herb roasted potatoes

Gnocchi, roast parsnips, spinach, pine nuts & red peppers with smoked Cheddar sauce (v option)

Thirteen ingredients Christmas pudding with brandy sauce

Selection of cheese, biscuits, chutney & celery

Warmed mince pies, clotted cream, fruit & nuts

Coffee & Blunsdon House chocolate fudge

Bookings now being taken

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New Year's Eve in The Garden Room

Join us for a 'Grand Finale' to 2017 and welcome in 2018. Dress to impress and enjoy our exceptional gala dinner with a glass of bubbly at midnight before dancing the night away to Skywalker's disco with laser show until the early hours.

Menu

Amuse bouche:

Smoked chicken, mango & sweet chilli vol au vent
Beetroot & horseradish risotto balls fried (v option)

Salad of smoked duck, poached pear, crispy bacon & chestnuts, maple dressing
Orange & juniper cured salmon, cucumber & dill salad, Dijon crème fraîche,
rye bread (pre-order)

Goats cheese, red pepper & potato stack, pickled
wild mushrooms & leeks (v option)

Herefordshire beef fillet Rossini, foie gras, truffle &
Madeira sauce, brioche crumb

Roast fillet of cod wrapped in Parma Ham, stuffed courgette with confit lemons,
pine nuts & spinach, salsa verde (pre-order)

Chick pea, Halloumi & nut roast, ratatouille & rocket pesto (v option)

All served with Lyonnaise potatoes & seasonal vegetables

Vodka & lime posset, cranberry compote, pistachio biscuit

Black forest Eton mess in a brandy snap basket with
toasted meringue (pre-order)

Grilled marinated pineapple, mandarin sorbet, fruit coulis (v option)

Coffee & Blunsdon House chocolate fudge

£79 per person

New Year's Eve in Tawny's Restaurant

Enjoy a gourmet dinner in the intimate atmosphere of Tawny's Restaurant, then sit back and relax at a table in the wood panelled bars adjacent to the Garden Room, where you will be able to dance and enjoy the party atmosphere. Toast the New Year with a glass of bubbly at midnight.

Menu

Amuse bouche:

Smoked chicken, mango & sweet chilli vol au vent
Beetroot & horseradish risotto balls fried (v option)

Salad of smoked duck, poached pear, crispy bacon & chestnuts, maple dressing
Orange & juniper cured salmon, cucumber & dill salad, Dijon crème fraîche, rye bread

Goats cheese, red pepper & potato stack, pickled wild mushrooms & leeks
Lobster, crab & brandy bisque, king prawns & chive crème fraîche

Herefordshire beef fillet Rossini, foie gras, truffle & Madeira sauce, brioche crumb
Roast fillet of cod wrapped in Parma ham, stuffed courgette with confit lemons,
pine nuts & spinach, salsa verde

Chick pea, Halloumi & nut roast, ratatouille & rocket pesto
Guinea fowl supreme, braised leek, wild mushroom & tarragon cream
All served with Lyonnaise potatoes & seasonal vegetables

Vodka & lime posset, cranberry compote, pistachio biscuit
Black forest Eton mess in a brandy snap basket with toasted meringue
Grilled marinated pineapple, mandarin sorbet, fruit coulis
Chocolate cheesecake, Bailey's crème Anglaise

Coffee & Blunsdon House chocolate fudge

£79 per person

New Year's Eve Party & Stay!

From £129 per person based on two sharing with full English breakfast and leisure facilities
(Limited availability, book early to avoid disappointment).

Bookings now being taken

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New Year's Eve in Flame Restaurant

Enjoy a gourmet dinner, suitable for the whole family in Flame restaurant, followed by Skywalkers disco in Carrie's Bar until the early hours. A glass of bubbly for adults at midnight to toast the New Year

4 course dinner £79 per person,
Children under 12 £45

Menu

Selection of starters from the deli
Soup of the day

Roast sirloin of beef & Yorkshire pudding with shallot and port gravy
Roast free range loin of pork, apple sauce
Venison, mushroom & chestnut pie
Corn fed chicken supreme with truffle & leek cream
Chick pea, Halloumi & nut roast, ratatouille & pesto
Fillet of salmon with scallops & truffles wrapped in filo pastry
Selection of seasonal vegetables, roast potatoes & new potatoes

Black forest Eton mess in a brandy snap basket, toasted meringue
Lemon curd & passion fruit tart
Sticky toffee apple pudding, brandy custard
Cheese selection, biscuits, chutneys, celery & grapes

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Christmas Party Nights *Booking Form*

The events are very popular and early booking is essential to avoid disappointment. Before completing and returning your booking form, please confirm that the date is available – our number is **01793 721701**. If the date you require is not available, we will be able to advise a suitable alternative.

Event

Date Time

Surname Mr Mrs Miss Initial

Company

Address

Postcode

Telephone (day) Telephone (Eve)

Email

Deposit No. in Party £15.00 Deposit per Person

X =

Balance Payment Event Cost Less Deposit

X =

Deposits are non refundable and non transferable.

Please debit my: Mastercard / Visa / Amex / Diners:

Card No.

Name on Card Expiry Date / Issue No.

Vegetarian Menu Requested Yes No

I have read and accepted the terms and conditions.

Signature Date

Booking Conditions

Party nights usually comprise of an amalgamation of groups and smaller parties will be required to share with other groups. Whilst every consideration will be made to accommodate your seating preferences, these unfortunately cannot be guaranteed.

Guests will be seated as close to the reserved time as possible.

All events require a £15 deposit per person with full payment by 1st November.

All monies when received are strictly non-refundable and non-transferable. In the event of unforeseen weather or illness, no refunds will be given.

Whilst every care has been taken to describe the information accurately in this brochure, unforeseen circumstances may dictate amendments, we reserve the right to make such amendments without prior notice.

Should any particular date not sell in sufficient numbers we reserve the right to make amendments or cancel the event. The cut off date will be 24th November.

Conduct and behaviour of guests is the responsibility of the organiser.

Any damage caused on the premises will be charged accordingly.

We will do our best to accommodate any special dietary requirements. Please note that each organiser must pre-advise us of the number of vegetarians or any other special dietary requirements no later than 72 hours prior to the function.

Please note that usual licensing laws apply so admission is reserved to over 18's only for party nights. The company reserves the right to refuse admission.

The party organiser is responsible for passing all information onto all guests and accepts these terms and conditions on behalf of all guests.

Please retain a copy of the terms and conditions for your own reference.

All prices include VAT @20%.



BLUNSDON
HOUSE HOTEL



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