



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 christmas@blunsdonhouse.co.uk



Celebrate Christmas in style in our beautifully decorated function room with white gloss starlit dance floor, creating a perfect party atmosphere. Enjoy a traditional festive event with three course meal, glass of Prosecco on arrival, crackers & novelties, followed by disco until late.

DATES AND PRICES

Thursdays – 5th, 12th, 19th December – £36 per person
Fridays – 6th, 13th, 20th December – £41 per person
Saturdays – 30th November, 7th, 14th, 21st December – £46 per person

Menn

wilted greens & tomato coulis G

Cured & torched salmon, celeriac remoulade, cucumber, lemon, chive oil NF DF GF
Goats cheese & caramelised onion tart, rocket salad, balsamic NF GF V
Ham hock terrine, piccalilli & toasted sour dough DF

Roast breast & braised leg of turkey, chipolata, stuffing, goose fat roast potatoes, pan gravy $^{\rm NF\,DF}$

Ratatouille stuffed socca crepe, sweet potato, spinach & watercress purée NF DF GF V Pan fried salmon, spiced aubergine, coriander & pinenut ragout,

Christmas pudding with Brandy sauce V
Glazed lemon tart, berry compote & clotted cream NF
Mature cheddar, house chutney, celery, grapes & biscuits NF

(Pre-order required)

MAKE A NIGHT OF IT!

From £80 per room based on two sharing with full English breakfast and use of our leisure facilities.



PRIVATE DINNER & DISCO IN TAWNY'S

Exclusive use of the elegant newly refurbished Tawny's room with white gloss starlit dance floor, beautifully decorated for your festive party. To include a choice three course festive dinner, glass of Prosecco on arrival, crackers & novelties, followed by disco until late.

DATES AND PRICES

Available throughout December, subject to minimum numbers – £46 per person

Menn

Pressed confit chicken terrine, sweet piccalilli, toasted sour dough NFDF Smoked salmon, cream cheese & chive tart, poached hens egg & watercress NF Curried parsnip velouté, parsnip crisps, coriander oil NFGFV

Roast breast & braised leg of turkey, chipolata, stuffing, goose fat roast potatoes, pan gravy $^{\rm NF\,DF}$

Pan-fried hake, crushed new potatoes, wilted greens, prawn butter sauce NFGF Goats cheese stuffed beetroot gnocchi, toasted pine nuts, basil V

Christmas pudding, Brandy sauce ^V
Pear & caramel mousse, spiced pear, lemon balm NF
Lemon tart, Chantilly, compote of berries NF

(Pre-order required)
Alternative menus available

MAKE A NIGHT OF IT!

From £80 per room based on two sharing with full English breakfast and use of our leisure facilities.

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 - £18

Sundays: 12 noon until 3pm – £21

Under 12s £9 and under 3's Free

Over 60's Groups and U3A, Monday - Friday £17



STARTERS

Chicken liver paté, pickled herrings, goats cheese tart with caramelised onion NF Leek & potato soup, selection of breads NFGFV

Selection of salads from the salad bar

MAINS

Roast turkey, cranberry & sage stuffing, chipolatas DFNF

Roast beef, Yorkshire pudding N

Honey & mustard roasted gammon NFDF GF

Pan-fried plaice fillet, sauce vierge NF DF GF

Wild mushroom, spinach & truffle oil pie NFV

Served with seasonal vegetables & roast potatoes

DESSERTS

Dark chocolate mousse, crème Chantilly, compote of berries NFGFV

Christmas pudding, Brandy sauce ^v

Fresh fruit platter NFDFGFV

^{*}excludes 25th & 26th December and New Year's Day



Bring the whole family together for a 3 course festive lunch followed by afternoon disco in our newly refurbished function room. After lunch Father Christmas will make a visit with a gift for each child, followed by a disco while you sit back and relax.

Arrive 12.30pm, lunch served 1pm

DATES AND PRICES

Sundays: 1st, 8th, 15th, 22nd December - £25 per adult

Under 12s £12.50 per child

Menn

Ham hock terrine, caramelised onion chutney, toasted sour dough DFNF Stilton, plum tomato & pesto tart, balsamic glaze NFV

Roast breast & braised leg of turkey, chipolata, stuffing, goose fat roast potatoes, pan gravy $^{\rm NF\,DF}$

Goats cheese stuffed beetroot gnocchi, toasted pine nuts, basil $^{\vee}$

Christmas pudding, Brandy sauce ^V

Dark chocolate mousse, crème Chantilly, compote of berries NFGFV Fresh fruit salad NFDFGFV

Children

Crudités, hummus, pitta bread DF NF

Roast breast & braised leg of turkey, chipolata, stuffing, goose fat roast potatoes, pan gravy $^{\rm DF\,NF}$

Spaghetti with tomato sauce DF NF

Banana split with berries GFNF

Ice cream sundae GFNF

(Pre-order required)



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 and let us create a perfect day to remember

7 course festive meal £86 per person
Children under 12 £36, children 0-2 years £16
Includes half a bottle of wine per adult & a selection of unlimited soft drinks for children

Menn

Selection of homemade breads & three flavoured whipped butters NFV

Smoked salmon, celeriac remoulade, cucumber, lemon, chive oil $^{\rm NF\,DF\,GF}$ Wookey Hole cave aged Cheddar & caramelised onion tart, rocket salad, balsamic $^{\rm GF\,NF\,V}$

Ham hock terrine, piccalilli & toasted sour dough DF

Roast breast & braised leg of turkey, chipolata, stuffing, seasonal vegetables, goose fat roast potoates & turkey gravy $^{\rm DF\,NF}$

Goats cheese stuffed beetroot gnocchi, toasted pine nuts, basil $^{\vee}$

Vanilla panna cotta, mulled poached pear, cinnamon tuile $^{\rm NFV}$

Traditional Christmas pudding, Brandy sauce $^{
m v}$

Barkham blue, fig cake, celery, grapes, onion chutney, oat cakes NFV

Coffee & Blunsdon House selection of petit fours

(Pre-order required)



THREE COURSE BOXING DAY LUNCH IN FLAME

Let us do the hard work and enjoy an 'eat as much as you like' carvery on Boxing Day in Flame Restaurant.

3 course meal £37.50 per person Children under 12 £18.75, children 0-2 years £8



Starters

Chicken liver paté, pickled herrings, goats cheese tart with caramelised onion Curried parsnip soup, selection of breads NFDFGFV Selection of salads from the salad bar

Mains

Roast shoulder of pork, apple sauce $^{\rm NF\,DF\,GF}$ Stuffed saddle of lamb $^{\rm DF}$

Roast sirloin of beef, Yorkshire pudding NFDF

Honey & mustard roasted gammon NF DF GF

Roasted salmon, shellfish sauce NFGF

Goats cheese stuffed beetroot gnocchi, toasted pine nuts & basil ee

Served with seasonal vegetables & roast potatoes

Desserts

Chocolate & orange mousse NF GF V

Sicilian lemon tart NFV

Fresh fruit salad NFDFGFV

Selection of English cheeses, celery, chutney & grapes NFV

Mew years eve IN THE GARDEN ROOM & TAWNY'S

Join us for a 'Grand Finale' to 2019 and welcome in 2020 at our fantastic New Year's Eve party.

Dress to impress and enjoy an exception four course gala dinner in the Garden Room before dancing the night away on our white gloss starlit dance floor until the early hours.

Alternatively choose to dine in the elegant Tawny's and afterwards, 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.

Menn

Selection of homemade breads & three whipped flavoured butters NFV

Cured and torched salmon, celeriac remoulade, cucumber, lemon, chive oil NFDFGF Guinea fowl terrine, Madeira jelly, pain d'epices DFNF

Crayfish & prawn raviolini, crab bisque, parsley oil NF

White onion velouté, black truffle & burrata tortellini, truffle oil NFV

Roast loin & braised shoulder of lamb, potato fondant, butternut squash, spinach, braising juices $^{\rm NF}$

Roast breast of free range chicken, potato terrine, greens, pomme mousseline, Madeira sauce $^{\rm NF}$

Cauliflower steak, spinach, truffled cauliflower, peppercorn & wild mushroom sauce $^{\rm NF\,GF\,V}$

Stone bass, nori, haricot bean & smoked mussel velouté, squid ink NF

Dark chocolate delice, white chocolate, orange sorbet $^{\rm NF\,V}$ Selection of 3 cheeses, chutney, grapes, celery & biscuits $^{\rm NF\,V}$ Lemon meringue pie, poached blackberries $^{\rm NF\,V}$ Coconut panna cotta, spiced mango, basil $^{\rm V}$

NEW YEAR'S EVE PARTY & STAY!

From £145 per person based on two sharing with full English breakfast and leisure facilities (Limited availability, book early to avoid disappointment)

(Pre-order required) £79 per person

Enjoy a gourmet dinner, suitable for the whole family In Flame Restaurant, followed by 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

Menn

Starters

From the deli:

Curried parsnip soup NFDFGFV

Gala pie, paté

Dry cured meat selection NF

Smoked salmon, cream cheese & chive tarts NF

Selection of salad & artisan breads V

Mains

Roast sirloin of beef with Yorkshire pudding and pan gravy NFDFGF

Roast loin of pork with apple sauce NFDFGF

Chicken chasseur NF DF GF

Mediterranean vegetable Wellington with tomato and olive sauce $^{\vee}$

Fillet of plaice with chive beurre blanc NFV

Selection of potatoes and seasonal vegetables

Desserts

Black forest roulade with black cherries NFV

Strawberry cheesecake with fresh winter berries V

Lemon tart NFGFV

Fresh fruit salad NFDFGFV

Selection of cheese, biscuits, grapes, celery & chutney NFV

NEW YEAR'S EVE PARTY & STAY!

From £145 per person based on two sharing with full English breakfast and leisure facilities (Limited availability, book early to avoid disappointment)

BOOKINGS NOW BEING TAKEN
Call: 01793 721701 Email: christmas@blunsdonhouse.co.uk

Christmas Events BOOKING FORM

(TICKET ONLY)

Our Christmas events are popular and early booking is essential to avoid disappointment. Before completing and returning your booking form, please confirm if the date is available – our number is **01793 721701**. A deposit of £15 per person per event is required.

Event											
Date						Tim	e				
Surname							Mr	Mrs	Miss		Initial
Company											
Address											
						Postco	de				
Telephone (day)					Teleph	one (Eve	e)				
Email											
Deposit	No. in	Party		£15.00 Deposit	per Persor	n					
			X		=						
Balance Paym	nent			Event Cost Less	s Deposit						
			X		=						
Deposits are non refundable and non transferable.											
Please debit	my: Ma	stercard /	Visa / Aı	mex / Diners:							
Card No.											
Name on Ca					Expiry	Date /	Issue No				
I have read a	nd acce	pted the t	terms and	d conditions.							
Signature						Date					

Blunsdon House Hotel takes the confidentiality and protection of your data very seriously. Please read our privacy policy to understand how we use and protect the information that you provide to us: www.blunsdonhouse.co.uk/hotel/about-us/privacy-policy/

BOOKINGS NOW BEING TAKEN
Call: 01793 721701 Email: christmas@blunsdonhouse.co.uk

TERMS AND CONDITIONS

Party nights usually comprise of an amalgamation of groups and smaller parties may be required to share tables 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, precise times are not guaranteed. All events require a £15 deposit per person with full payment required by 4th November 2019.

All payments 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.

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

Any damage caused on the premises will be charged accordingly.

Food pre-order forms will be sent to the organiser and are required by 4th November 2019. Should a pre-order not be received, you will be allocated the first menu item from each course.

We will do our best to accommodate any special dietary requirements. Please note that the organiser must pre-advise us of guest pre-orders including any special dietary requirements by 4th November 2019 as these may not be catered for on the night.

Amendments to pre-orders within 7 days will incur a charge.

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, Swindon, Wiltshire, SN26 7AS
Tel: 01793 721 701 Fax: 01793 721 056
christmas@blunsdonhouse.co.uk
www.blunsdonhouse.co.uk