



RUSHTON HALL
HOTEL & SPA

Christmas and New Year 2017



Welcome to another Christmas spent in the luxurious surroundings of Rushton Hall. Christmas is a very special time and with all of the grand rooms decked out in full festive glory and the fires ablaze, the seasonal spirit is well and truly alive. Rushton Hall's magical setting is perfect for families, friends and colleagues getting together or simply for a relaxed break away from the regular festivities.



DINNER BED AND BREAKFAST PACKAGE

Classic Room from £240 per bedroom

Superior Room from £260 per bedroom

Luxury Room from £280 per bedroom

State Room from £300 per bedroom

Four Poster Room from £420 per bedroom

Please contact us for Friday & Saturday Dinner Bed and Breakfast prices. Offer excludes 24th, 25th, 26th and 31st December.

Book 2 subsequent nights Dinner Bed and Breakfast and receive a complimentary Afternoon Tea for 2 (subject to availability).

CHRISTMAS PARTY NIGHTS



Enjoy a magical Christmas Party in the most beautiful surroundings. In the Orangery Saturday 2nd, Friday 8th, Friday 15th, Saturday 16th, Thursday 21st and Friday 22nd December 2017. 7.00pm arrival. A glass of sparkling wine will be served in the Ballroom. Dinner and festivities with live Swing Singer and DJ will run until 12.30am.

Dress code: Smart. Pre-orders for party menu and wine must be received 3 weeks prior to the event. A limited number of bedrooms will be available to party night guests from £120 Bed and Breakfast.

PRIVATE PARTIES AT RUSHTON HALL

Our stunning rooms are also available for private functions. These offer the perfect environment for a more exclusive party.

Please contact our events team on 01536 713001 for availability and further details

PARTY NIGHT MENU

£55 per person

Rushton Kitchen House Smoked Flaked Salmon
Compressed Cucumber - Crème Fraiche - Salad

BBQ Mushroom Soup
Roasted Chestnuts and Sage



Roasted Free Range Local Bronze Turkey
'With All The Trimmings'

Crisp Strudel - Roasted Butternut Squash - Feta - Pine Nuts
Tomato Dressing



Christmas Pudding Parfait
Burnt Orange Jelly



Tea or Coffee & Homemade Mince Pie

FESTIVE AFTERNOON TEAS

Available from Friday 1st December until Saturday 30th December between 1.30pm and 4.00pm Monday to Saturday, 3.30pm and 4.00pm Sundays. Booking is essential. Not available on Christmas Eve, Christmas Day, Boxing Day. On Saturdays and Sundays bookings must be accompanied with full payment.



TRADITIONAL AFTERNOON TEA

£26 per person

Freshly Baked Fruit and Plain Scone with Clotted Cream and Strawberry Preserve. Assortment of Cakes and Patisseries. Selection of Finger Sandwiches. Served with a Pot of Tea or Coffee



TRADITIONAL CHAMPAGNE AFTERNOON TEA

£36 per person

As above with a glass of Laurent Perrier Champagne

Please note, the table will be available to our guests for an hour and a half. Rushton Hall requests that our guests adhere to the smart casual dress code.



AFTERNOON TEA VOUCHERS MAKE THE MOST WONDERFUL GIFTS

BRASSERIE LUNCHESES

Our Brasserie lunches will be served in one of our State Rooms between 12.00pm and 1.00pm throughout December (excluding Sundays, Christmas Day, Boxing Day and New Year's Eve)

On Sundays, a seasonal three course lunch will be served between 12.30pm and 2.00pm in the Restaurant. £30 per person, £20 children under 12

SEASONAL DINNER

Available from Friday 1st December to Saturday 23rd
December between 7.00pm and 9.00pm. £60 per person.

For tables over 8, please contact our sales team for menus
and private dining rooms.



Amuse Bouche



HADDOCK Smoked Haddock - Leek & Potato Terrine
Slow-Cooked Egg Yolk
ARTICHOKE Artichoke Royale - Pickled Vegetables
Black Truffle
MUSHROOM BBQ Mushroom Velouté - Roasted Chestnuts
Crisp Sage
CHEESE Organic Welsh Goat's Cheese Mousse - Chicory
Beetroot Textures - Macadamia Nuts
DUCK Confit Pressing - Parfait - Smoked Breast - Figs
Pain D'Epices



BEEF 28 Day Aberdeenshire Beef Fillet - Braised Shin
Root Vegetables - Red Wine Mayonnaise
PHEASANT Breast - Sausage - Pearl Barley - Vegetable Broth
Red cabbage
VENISON Seared Loin - Braised Haunch - Chocolate
Savoy Cabbage - Chilli Swede
SEA BASS Cockles - Wild Sea Herbs - Parsley Oil
POLENTA Crispy Polenta - Wild Mushroom
Butternut Squash



PUDDING Christmas Pudding Parfait - Burnt Orange Jelly
CHOCOLATE Valrhona Chocolate Textures
Chocolate Ice Cream
SAVARIN Blueberries - Meringue - Sorbet
CRANBERRY Cranberry Cannelloni - Mulled Wine
Clementine Mousse - Cranberry Sorbet
CHEESE Selection British Artisan Cheeses - Grapes - Celery
Fruit Loaf



Tea or Coffee & Petits Fours £4.95

CHRISTMAS EVE AND CHRISTMAS DAY

CHRISTMAS EVE DINNER

Sunday 24th December. £60 per person

Served between 7.00pm and 9.00pm. Dress code: Smart

Amuse Bouche



DUCK

Confit Pressing - Parfait - Smoked Breast - Figs - Pain D'Epices

HADDOCK

Smoked Haddock - Leek & Potato Terrine - Slow-Cooked Egg Yolk

ARTICHOKE

Artichoke Royale - Pickled Vegetables - Black Truffle



BEEF

28 Day Aberdeenshire Beef Fillet

Braised Shin - Root Vegetables - Red Wine Mayonnaise

SEA BASS

Cockles - Wild Sea Herbs - Parsley Oil

POLENTA

Crispy Polenta & Wild Mushroom - Butternut Squash



CHOCOLATE

Valrhona Chocolate Textures - Chocolate Ice Cream

SAVARIN

Blueberries - Meringue - Sorbet

CHEESE

Selection British Artisan Cheeses - Grapes - Celery - Fruit Loaf



Tea or Coffee & Petits Fours £4.95

CHRISTMAS DAY LUNCH

Monday 25th December. £140 per person, £65 children under 12

On Christmas Day Lunch, guests will receive a gift from Rushton Hall.

Drinks Reception 12.30pm in the Ballroom

Lunch served at 1.00pm in the Orangery

Champagne & Canapés



Beetroot & Vodka Cured Salmon - Ballotine - Smoked Lemon Gel - Caviar - Fennel - Crème Fraiche

Beetroot & Balsamic Terrine - Goat's Cheese



Roast Free Range Bronze Turkey

“Traditional Accompaniments”

Crisp Strudel

Roasted Butternut Squash - Maple Syrup - Pumpkin Seeds



Miniature Desserts

Christmas Pudding Mousse

Cranberry Panna Cotta

Dark Chocolate - Salted Caramel Torte



Farmhouse Cheeses

Aged Red Leicester - Colston Bassett



Tea or Coffee & Mince Pie

Vegetarian option must be pre-ordered.

On Christmas Day Evening, a Buffet will be offered in the Great Hall for Residents only.

BOXING DAY

BOXING DAY LUNCH

Tuesday 26th December. £65 per person, £30 children under 12
Served between 12.30pm and 3.00pm

Glass of Laurent Perrier Champagne on arrival in the Ballroom



Parsnip Velouté - Bombay Potatoes
Smoked Scottish Salmon - Avocado - Fennel - Lemon Gel
Colston Bassett Panna Cotta - "Waldorf Salad"
Ham Hock Pressing - Piccalilli - Brioche



Roast Sirloin of Aberdeenshire Beef - Yorkshire Pudding
Braised Shoulder Lamb - Aubergine - Pine Nuts - Olives - Capers
Seared Fillet Black Bream - Herb Couscous - Parsley Oil
Caramelised Cauliflower Risotto - Candied Pecan Nuts - Sherry



Baked Egg Custard Tart - Pink Grapefruit Sorbet
Lemon Meringue - Basil Sorbet
Dark Chocolate Mousse - White Chocolate Ice Cream
Selection of British Artisan Cheeses



BOXING DAY DINNER

Tuesday 26th December. £60 per person
Served between 7.00pm and 9.00pm

Amuse Bouche



HADDOCK

Smoked Haddock - Leek & Potato Terrine - Slow-Cooked Egg Yolk

MUSHROOM

BBQ Mushroom Velouté - Roasted Chestnuts - Crisp Sage
CHEESE

Organic Welsh Goat's Cheese Mousse - Chicory
Beetroot Textures - Macadamia Nuts



PHEASANT

Breast - Sausage - Pearl Barley - Vegetable Broth - Red Cabbage

MONKFISH

Spiced Monkfish - Caramelised Cauliflower - Puffed Rice
Curry - Raisins

PITHIVIER

Spinach - Feta - Pine Nuts - Lentils - Herb Butter Sauce



CHOCOLATE

Valrhona Chocolate Textures - Chocolate Ice Cream

CRANBERRY

Cranberry Cannelloni - Mulled Wine - Clementine Mousse

Cranberry Sorbet

CHEESE

Selection British Artisan Cheeses - Grapes - Celery - Fruit Loaf



Tea or Coffee & Petits Fours £4.95

NEW YEAR'S EVE & NEW YEAR'S DAY

NEW YEAR'S EVE GOURMET DINNER WITH LIVE SWING SINGER

Sunday 31st December 2017

Drinks Reception served in the Ballroom on arrival from 7.00pm, followed by dinner at 8.00pm in the Orangery. Dancing with Live Swing Singer and DJ in the Long Gallery after dinner until 1.00am.

£150 per person Dress code: Black tie

Glass of Laurent Perrier Champagne & Canapés



LOBSTER Orange Butter Poached Lobster Tail
Caviar - Crème Fraiche - Salad

AVOCADO - Candied Walnuts - Crème Fraiche



BEEF "Beef Wellington" Port Jus

LEEK - Mushroom & Pine Nut Wellington



CHOCOLATE Valrhona Chocolate Salted Caramel Torte
White Chocolate Cream



CHEESE Colston Bassett - Crackers - Chutney
Glass of Port



Tea or Coffee & Petits Fours

Vegetarian option must be pre-ordered

NEW YEAR'S DAY LUNCH

Monday 1st January 2018

Served between 12.30pm and 3.00pm

£45 per person, £25 children under 12

Parsnip Velouté - Bombay Potatoes
Smoked Scottish Salmon - Avocado - Fennel - Lemon Gel
Colston Bassett Panna Cotta - "Waldorf Salad"
Ham Hock Pressing - Piccalilli - Brioche



Roast Sirloin of Aberdeenshire Beef - Yorkshire Pudding
Braised Shoulder Lamb - Aubergine - Pine Nuts
Olives - Capers
Seared Fillet Black Bream - Herb Couscous - Parsley Oil
Caramelised Cauliflower Risotto - Candied Pecan Nuts - Sherry



Baked Egg Custard Tart - Pink Grapefruit Sorbet
Lemon Meringue - Basil Sorbet
Dark Chocolate Mousse - White Chocolate Ice Cream
Selection of British Artisan Cheeses



Tea or Coffee & Petits Fours

CHRISTMAS AND NEW YEAR PACKAGES

Winter Warmers



CHRISTMAS EVE 3 DAY RESIDENTIAL PACKAGE

Enjoy a stay at Rushton Hall to include 3 nights accommodation with breakfast every morning (continental breakfast on Christmas Day), Christmas Eve Dinner, Christmas Day Lunch, a buffet on Christmas Night, Boxing Day Lunch.

Prices based on two people sharing:

Classic Room £590 per person

Superior Room £620 per person

State Room £690 per person

Four Poster Room £850 per person

Children will be charged at £25 per child per night staying on the bed and breakfast package with additional meals being charged in accordance. Classic rooms can be booked for a single occupancy for £790 inclusive of all meals.

In line with tradition, house guests will receive a gift on Christmas morning.

The Drawing Room will be set with various board games as well as a television, which will be available exclusively to residents during the 3 days of Christmas. The Snooker Room will also be available for residents

NEW YEAR'S EVE OVERNIGHT PACKAGE

Enjoy New Year's Eve Dinner with accommodation, and breakfast as well as a complimentary late check-out (12.00 noon).

Classic Room £240 per person

Superior Room £250 per person

State Room £270 per person

Four Poster Room £340 per person

Classic rooms can be booked for single occupancy for £310 to include New Year's Eve dinner.



Extend your Stay: Bedrooms booked on 30th December or 1st January in conjunction with the New Year's Eve overnight package will be charged at the exceptional price of £100 bed and breakfast or £200 dinner, bed and breakfast based on a Classic Room.

GIFT VOUCHERS



THE PERFECT CHRISTMAS GIFT

We offer gift vouchers for Afternoon Teas, Spa Treatments, Spa Days, Accommodation, in fact anything we provide. Vouchers can be sent directly to the person of your choice with a message from you.

TO ORDER A GIFT VOUCHER, PLEASE CALL RUSHTON HALL ON 01536 713001

For more details, please visit our website.

STABLEYARD SPA CHRISTMAS TREATS



Rushton Hall is an oasis of peace, offering residents the perfect relaxation away from the hustle and bustle of the festive season. To avoid disappointment please book beauty treatments in advance. The Spa is open to non-residents and with Spa Days from £35, it is easy to treat yourself or someone you love.

A REAL FESTIVE PAMPERING AT THE STABLEYARD SPA

With its stunning pool, indoor and outdoor spas, sauna, steam room, fitness suite and treatment rooms, the Spa is the ideal place to spend some time to unwind this Christmas. On Christmas Day, the Spa will be open 8am to 12.30pm and 3.30pm to 7.30pm.

We offer Treatments / Gift Vouchers / Spa Days / Spa Breaks Memberships / Spa Gift Boxes

TREATMENTS & SPA DAYS AVAILABLE TO NON RESIDENTS

For further details and a full treatment and spa package list, visit www.rushtonhall.com or contact us on 01536 714910

BOOKING INFORMATION

CHRISTMAS AT RUSHTON HALL

The Orangery can accommodate up to 280 guests, the Long Gallery up to 100 guests. We regret that your booking is not secured until a non-refundable and non-transferable deposit is received, along with signed Terms and Conditions.

Tables of 10 must be booked for Party Nights. If a table is less than 10 guests, guests may be seated with other parties.

A non-refundable and non-transferable deposit of £20 per person is required at time of booking for Party Nights, Christmas Eve, Christmas Day, Boxing Day, New Year's Eve and New Year's Day. Full payment due 6 weeks prior to the event taking place. Full payments are non-refundable and non-transferable. For larger parties, other terms and conditions of payment may apply.

For Christmas breaks and New Year's Eve Packages, a £200 non-refundable and non-transferable deposit will be required at the time of booking, with the full balance due by 1st December.

All bedroom bookings must be accompanied with a £100 non-refundable and non-transferable deposit per night.

Well-behaved children are welcome in the restaurant for Sunday lunch and in the evening during the 3 days of Christmas.

For children's swimming times, please check our website.

For further information or to make a reservation please contact Rushton Hall on 01536 713001 or email reservations@rushtonhall.com

TERMS AND CONDITIONS

It is the responsibility of the guest to make Rushton Hall aware of any allergies or dietary requirements.

If Rushton 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 Rushton Hall to the client shall not exceed the amount paid by the client to Rushton Hall in respect of the particular event.

If for any reason beyond Rushton Hall's control some or all of the entertainment was to be cancelled on a party night, Rushton Hall will only be liable to repay no more than the cost of the entertainment.

Rushton 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.

For Party Nights and New Year's Eve we strongly recommend wines and champagnes are pre-ordered.

Food pre-orders for Party Nights must be received at least 3 weeks prior to the event.

