



RUSHTON HALL
HOTEL & SPA

BONFIRE NIGHT

SPECTACULAR

THURSDAY 5TH NOVEMBER 2026



BONFIRE NIGHT AT RUSHTON HALL

A venue entwined in history of the Gunpowder Plot

Tickets priced at £120 per person

Thursday 5th November 2026

6.00pm arrival to sit down at 6.30pm
until midnight.

Join us for an unforgettable evening where history and festivity collide. There is only one place to celebrate Bonfire Night, as the former home of Francis Tresham, the notorious, anti-protestant Gunpowder Plot conspirator, Rushton Hall provides the most stylish backdrop in Northamptonshire for such an event.

Celebrate with us in this truly unique setting, where the past comes to life in an evening of fine dining, festive drinks and a breath taking fireworks display.

Guests will be welcomed with the soothing sounds of pianist, Nigel Hammond, and a glass of Laurent Perrier Champagne as they arrive. The evening will unfold with a three-course meal, paired perfectly with a glass of our finest house wine. You will then be invited to marvel at the spectacular fireworks display with a glass of mulled wine, creating a truly unforgettable experience.



Why not make a night of it and stay with us in our luxurious hotel? Enjoy the comfort and convenience of our stunning bedrooms, allowing you to fully relax and extend the enjoyment of this unforgettable evening. You will be able to check-in from 3pm and make use of our Stableyard Spa facilities prior the evening events commencing and followed the next morning by a full English breakfast.

Rooms prices below are based on bed & breakfast with double occupancy and include the two tickets to our bonfire night event. Terms & conditions apply.

Classic Double	£400.00
Superior Twin/Double	£420.00
Luxury Twin/Double	£440.00
State Double	£460.00
Four Poster	£600.00



BONFIRE NIGHT GALA DINNER MENU

Parsnip Velouté, Truffle, Apple
Grilled Langoustine, 'Nduja, Mango, Chilli
Creedy Carver Duck, Smoked Almond, Duck Bonbon, Harissa Jus
Crispy Enoki Mushroom, Jerusalem Artichoke, Grelot Onion



Venison Loin, Alliums, Potato Terrine, Caper & Sultana Jus
Butter-Poached Chicken, Leeks, Tunworth Mash, Pink Peppercorn Sauce
Fillet of Hake, Saffron Potato, Shaved Fennel, Mussel & Cockle Marinière
Beetroot Tarte Fine, Pine Nut Crumble, Collard Greens



Sticky Cloutie Pudding, Miso Toffee Sauce, Toffee Apple, Clotted Cream
Chocolate Sachertorte, Brandy Crème Fraîche, Amarena Cherries
Blackberry Parfait, Lemon Curd, Torched Meringue
Selection of British Cheeses & Biscuits



Please contact us to book tickets or make your reservation
www.rushtonhall.com 01536 713 001 sales@rushtonhall.com