

Celebrating
CHRISTMAS
& NEW YEAR
IN STYLE
2016



RUSHTON HALL
HOTEL & SPA



DINNER BED AND BREAKFAST PACKAGE



CLASSIC ROOM FROM £240 PER BEDROOM
SUPERIOR ROOM FROM £260 PER BEDROOM
STATE ROOM FROM £300 PER BEDROOM
FOUR POSTER FROM £400 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

In the Pavilion Suite Friday 2nd, Saturday 3rd, Friday 9th, Saturday 10th, Friday 16th, Saturday 17th and Thursday 22nd December, 7.00pm arrival. A glass of sparkling wine will be served in the Great Hall. Dinner and festivities with live Swing Singer and DJ will run until 12.30am in the Pavilion.

Dress code: Smart. Pre-orders for party menu and wine must be received 3 weeks prior to the event.

PARTY NIGHT MENU

£55 per person

Parsnip Velouté
Chestnuts & Sage

Scottish Smoked Salmon
Avocado - Fennel - Citrus Salad

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

Seared Fillet Sea Bream
Crushed Potatoes - Sweet & Sour Tomatoes

Spinach - Feta & Pinenut Wellington

Traditional Christmas Pudding
Brandy Sauce

Dark Chocolate Terrine
White Chocolate Cream

Coffee - Homemade Mince Pie



PRIVATE PARTIES AT RUSHTON HALL

Our stunning Cellar Bar and Dining Rooms are available for functions. These offer the perfect environment for a more exclusive party.

Buffet prices £30 and dinner prices £55

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

PARTY NIGHT DRINKS

We recommend guests order drinks for their table in advance.

Drinks Package A

2 bottles of water (1 still and 1 sparkling),
2 bottles of house wine (1 red and 1 white)
£50

Drinks Package B

2 bottles of water (1 still and 1 sparkling),
1 bucket of 10 Peronis, 2 bottles of house wine
(1 red and 1 white)
£85

Drinks Package C

2 bottles of water (1 still and 1 sparkling),
1 bucket of 10 Peronis, 2 bottles of house
wine (1 red and 1 white), 1 bottle of
Laurent Perrier Champagne
£140

A LIMITED NUMBER OF BEDROOMS WILL
BE AVAILABLE TO PARTY NIGHT GUESTS
FROM £120 BED AND BREAKFAST

AFTERNOON TEA WITH A FESTIVE TWIST

Available from Saturday 26th November up until Friday 30th December between 1.30pm and 4.00pm Monday to Saturday, 3.30pm to 4.00pm Sundays. Booking is essential. Not available on Christmas Day, Boxing Day. On Saturdays and Sundays bookings must be accompanied with full payment.



TRADITIONAL AFTERNOON TEA

£25 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

£35 per person

As above with a glass of Laurent-Perrier Champagne

OUR

BRASSERIE LUNCH
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 3 COURSE LUNCH
WILL BE SERVED BETWEEN 12.00PM AND 2.00PM
£30 PER PERSON. £20 CHILDREN UNDER 12

SEASONAL DINNER

£55 per person

Available from Saturday 26th November to Friday 30th December between 7.00pm and 9.00pm excluding Christmas Eve, Christmas Day and Boxing Day. For tables over 8, please contact our sales team for menus and private dining rooms.



AMUSE BOUCHE

SCALLOPS

Seared Hand Dived King Scallops
Cauliflower - Curry - Raisins

QUAIL

Breast - Crisp Egg - Parfait - Leg
Pickled Carrots - Croutons

LEEK

Leek & Potato Velouté - Puff Pastry
Candied Peanuts - Truffle - Crème Fraiche

CHEESE

Organic Welsh Goats Cheese Mousse
Chicory - Beetroot Textures

FOIE GRAS

Cured Foie Gras
Figs - Pain D' Epice

BEEF

28 Day Aberdeenshire Beef Fillet
Jacobs Ladder - Root Vegetables
Horseradish Mayonnaise

PORK

Belly - Tenderloin - Black Pudding
Parsnip - Romanesco - Lentils

VENISON

Seared Loin
Chocolate - Savoy Cabbage - Blackberries

COD

Cured Egg Yolk - Celeriac - Wild Sea Herbs
Butter Sauce

POLENTA

Crispy Polenta & Wild Mushroom
Butternut Squash

SOUFFLE

Christmas Pudding Soufflé
Rum and Raisin Ice Cream

CHOCOLATE

Valrhona Chocolate Textures
Mint Chocolate Ice Cream

FRUIT

Lime Marshmallow - Tropical Fruits
Macadamia - Sorbet

CRANBERRY

Cranberry Cannelloni - Mulled Wine
Clementine Mousse - Cranberry Sorbet

CHEESE

Selection British Artisan Cheeses
Grapes - Celery - Fruit Loaf

CHRISTMAS EVE AND CHRISTMAS DAY

On Christmas Day Lunch, guests will receive a gift from Rushton Hall. On Christmas Day Evening, a Buffet will be offered in the Great Hall for Residents only.

Dress code: smart casual.



CHRISTMAS EVE DINNER

£55 - 3 courses

AMUSE BOUCHE

SCALLOPS

Seared Hand Dived King Scallops
Cauliflower - Curry - Raisins

LEEK

Leek & Potato Velouté - Puff Pastry
Candied Peanut - Truffle - Crème Fraiche

FOIE GRAS

Cured Foie Gras - Figs - Pain D'Epice

BEEF

28 Day Aberdeenshire Beef Fillet - Jacobs Ladder
Root Vegetables - Horseradish Mayonnaise

PORK

Belly - Tenderloin - Black Pudding
Parsnip - Romanesco - Lentils

COD

Cured Egg Yolk - Celeriac - Wild Sea Herbs
Butter Sauce

CHOCOLATE

Valrhona Chocolate Textures
Mint Chocolate Ice Cream

FRUIT

Lime Marshmallow - Tropical Fruits
Macadamia - Sorbet

CHEESE

Selection British Artisan Cheeses
Grapes - Celery - Fruit Loaf

Tea or Coffee & Petits Fours - £4.95

CHRISTMAS DAY LUNCH

£125 adults £65 children under 12

Drinks Reception 12.30pm in The Great Hall.
Lunch served at 1.30pm in one of our
Dining Rooms

Champagne & Canapés

Crab Cannelloni - Cucumber Jelly

Lemon - Oscietra Caviar

Roast Free Range Bronze Turkey

"Traditional Accompaniments"

Miniature Desserts

Traditional Christmas Pudding - Brandy Sauce
Orange Panna Cotta
Dark Chocolate Délice

Farmhouse Cheeses

Aged Red Leicester - Colston Bassett - Brie

Coffee - Mince Pie

VEGETARIAN OPTION

Avocado - Walnut - Herb Cream Cheese
Cannelloni

Crisp Polenta Scotch Egg - Butternut Squash
Pumpkin Seeds

Please note vegetarian option must
be pre-ordered

BOXING DAY

Monday 26th December. Dress code: smart casual.

BOXING DAY LUNCH

Served between 12.00pm and 2.30pm.
Glass of Laurent-Perrier Champagne
on arrival.

£60 per adult £25 children under 12

Butternut Squash Velouté
Walnuts & Sage

Smoked Scottish Salmon
Avocado - Fennel - Lemon Gel

Goats Cheese Panna Cotta
Beetroot Salad

Smoked Ham Hock
Compressed Pineapple

Roast Sirloin of Aberdeenshire Beef
Yorkshire Pudding

Braised Shoulder Lamb
Caponata - Tenderstem - Thyme Jus

Seared Fillet Black Bream
Couscous - Sweet & Sour Cherry Tomatoes

Wild Mushroom Risotto
Candied Pecan Nuts - Black Truffle

Glazed Lemon Tart
Basil Sorbet

"Classic" Steamed Jam Sponge Pudding
Vanilla Custard

Chocolate Textures
White Chocolate Ice Cream

Selection of British Artisan Cheeses

BOXING DAY DINNER

Served between 7.00pm and 9.00pm.
£55 - 3 courses

AMUSE BOUCHE

QUAIL

Breast - Crisp Egg - Parfait - Leg
Pickled Carrots - Croutes

CHEESE

Organic Welsh Goats Cheese Mousse
Chicory - Beetroot Textures

LEEK

Leek & Potato Velouté - Puff Pastry
Candied Peanuts - Truffle - Crème Fraiche

VENISON

Seared Loin
Chocolate - Savoy Cabbage - Blackberries

COD

Cured Egg Yolk - Celeriac - Wild Sea Herbs
Butter Sauce

POLENTA

Crispy Polenta & Wild Mushroom
Butternut Squash

CRANBERRY

Cranberry Cannelloni - Mulled Wine
Clementine Mousse - Cranberry Sorbet

CHEESE

Selection British Artisan Cheeses
Grapes - Celery - Fruit Loaf

SOUFFLE

Christmas Pudding Soufflé
Rum and Raisin Ice Cream

NEW YEAR'S EVE & NEW YEAR'S DAY

NEW YEAR'S EVE GOURMET DINNER WITH LIVE SWING SINGER

Saturday 31st December 2016.

Drinks Reception served in the Great Hall on arrival from 7.00pm, followed by dinner at 8.00pm in one of Rushton Hall's Dining Rooms. Dancing with a Live Swing Singer and DJ in the Great Hall after dinner until 1.00am.
Dress code: black tie.

£140 per person

Champagne & Canapés

SALMON

Herb Poached Ballotine Salmon
Caviar - Crème Fraiche

BEEF

"Beef Wellington"
Fondant Potato - Butternut Squash - Port Jus

CHOCOLATE

Valrhona Chocolate Textures
Mousse - Aerated - Fudge - Tuille - Gel
White Chocolate Ice Cream

CHEESE

Selection Artisan Farmhouse Cheeses
Biscuits - Celery - Grapes
Glass of Port

VEGETARIAN OPTION

Avocado - Candied Walnuts - Crème Fraiche

Confit Leek - Mushroom & Pine Nut Wellington

Please note vegetarian option must be pre-ordered



NEW YEAR'S DAY LUNCH

Sunday 1st January 2017.

Served between 12.00pm and 2.00pm.

£45 per person £25 children under 12.

Butternut Squash Velouté
Walnuts & Sage

Smoked Scottish Salmon
Avocado - Fennel - Lemon Gel

Goats Cheese Panna Cotta
Beetroot Salad

Smoked Ham Hock
Compressed Pineapple

Roast Sirloin of Aberdeenshire Beef
Yorkshire Pudding

Braised Shoulder Lamb
Caponata - Tenderstem - Thyme Jus

Seared Fillet Black Bream
Couscous - Sweet & Sour Cherry Tomatoes

Wild Mushroom Risotto
Candied Pecan Nuts - Black Truffle

Glazed Lemon Tart
Basil Sorbet

"Classic" Steamed Jam Sponge Pudding
Vanilla Custard

Chocolate Textures
White Chocolate Ice Cream

Selection of British Artisan Cheeses

CHRISTMAS & NEW YEAR PACKAGES

WINTER WARMERS



CHRISTMAS EVE 3 DAY RESIDENTIAL PACKAGE

Enjoy a stay at Rushton Hall to include 3 nights accommodation with a Full English Breakfast every morning, Christmas Eve Dinner, Christmas Day Lunch, a buffet on Christmas Night, Boxing Day Lunch and Dinner.

Prices based on two people sharing:

Classic Room	£520 per person
Superior Room	£550 per person
State Room	£620 per person
Four Poster Room	£790 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 £750 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 TV which will be available to residents only, during the 3 days of Christmas. The Snooker Room is also 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	£225 per person
Superior Room	£235 per person
State Room	£255 per person
Four Poster Room	£325 per person

Classic Rooms can be booked for single occupancy for £300 to include New Year's Eve dinner.

Relax and arrive early to celebrate the New Year - bedrooms booked on 30th December 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.



GIVE SOMEONE THE GIFT OF RELAXATION THIS CHRISTMAS
WITH A STABLEYARD SPA VOUCHER OR MEMBERSHIP

GIFT VOUCHERS - THE PERFECT CHRISTMAS PRESENT

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



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

Spa Days

Memberships

Gift Vouchers

Spa Breaks

Spa Gift Boxes

TREATMENTS AND SPA DAYS ARE 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

FOR FURTHER INFORMATION OR TO MAKE A RESERVATION PLEASE CONTACT RUSHTON HALL
ON 01536 713001 OR EMAIL ENQUIRIES@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.

CHRISTMAS AT RUSHTON HALL

The Pavilion Suite can accommodate up to 180 guests. Additional private dining areas can seat up to 60 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.



RUSHTON HALL
HOTEL & SPA



*“A Merry Christmas to everybody.
A Happy New Year to all the World”*

CHARLES DICKENS



RUSHTON HALL
HOTEL & SPA

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