



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 – 2nd, 9th, 16th December – £36 per person Fridays – 3rd, 10th, 17th December – £42 per person Saturday – 27th November – £42 per person Saturdays – 4th, 11th, 18th December – £46 per person

Menn

Roast tomato & red pepper soup GFDFVNFVE

Cured & torched mackerel, beetroot, wasabi, lemon & dill GF DF NF

Warm chestnut mushroom, Stilton & tarragon tart GFNF

Chicken & apricot terrine, caramelised onion chutney & toasted brioche NF

Roast breast of turkey, sage & onion stuffing, roast potatoes, pigs in blankets, turkey gravy $^{\rm NF\,GF\,DF}$

Slow cooked beef blade, Bourguignon sauce NF GF DF

Salmon wellington, prawn, lemon dill cream sauce NF

Sweet potato, cashew & apricot chutney tart, vegan gravy DFVVE

All mains will be served with a selection of roast potatoes & vegetables

Christmas pudding, Brandy sauce $^{\rm V}$

Dark chocolate delice, cherry jelly, vanilla short bread NF

Mulled wine cheesecake, pear compote NF

(Pre-order required)

MAKE A NIGHT OF IT!

From £85 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 – from £46 per person

Menn

Roast tomato & red pepper soup GFDFVNFVE

Cured & torched mackerel, beetroot, wasabi, lemon & dill GF DF NF

Warm chestnut mushroom, Stilton & tarragon tart GF NF

Chicken & apricot terrine, caramelised onion chutney & toasted brioche NF

Roast breast of turkey, sage & onion stuffing, roast potatoes, pigs in blankets, turkey gravy $^{\rm NF\ GF\ DF}$

Slow cooked beef blade, Bourguignon sauce NF GF DF

Salmon wellington, prawn, lemon dill cream sauce NF

Sweet potato, cashew & apricot chutney tart, vegan gravy DFVVE

All mains will be served with a selection of roast potatoes & vegetables

Christmas pudding, Brandy sauce V

Dark chocolate delice, cherry jelly, vanilla short bread NF

Mulled wine cheesecake, pear compote NF

(Pre-order required)

MAKE A NIGHT OF IT!

From £85 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 - £19.50

Sundays: 12 noon until 3pm – £23.50

Under 12s £10.50 and under 3's Free

Over 60's Groups and U3A, Monday - Friday £18



STARTERS

Selection of cured meats, smoked fish, gala pie & salads from the buffet Leek & potato soup, selection of breads $^{\rm GF\,NF\,DF\,V\,VE}$

MAINS

Roast breast of turkey, pigs in blankets, turkey gravy GFDFNF
Topside of English beef, Yorkshire pudding, red wine & shallot gravy GFNFDF
Roast shoulder of West Country pork, sage & onion stuffing, apple sauce NFDFGF
Honey & sugar baked gammon DFGFNF

Oven baked salmon with prawn, lemon & dill sauce GF NF

Vegetarian dish of the day [∨]

Fresh fruit salad NF GF DF V VE

Served with a selection of roast potatoes, new potatoes, braised red cabbage, cauliflower cheese, orange & thyme roasted carrots, sprouts, honey roasted parsnips & minted peas

DESSERTS

Traditional steamed Christmas pudding, Brandy sauce $^{\rm V}$ (NF/GF on request) Lemon meringue roulade $^{\rm NF \, GF}$ Sherry trifle $^{\rm NF}$ Black forest gateau $^{\rm NF}$

^{*}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: 5th, 12th, 19th December - £26 per adult

Under 12s £15 per child



Adults

Chicken & apricot terrine, caramelised onion chutney & toasted brioche $^{\rm NF}$ Roast tomato & red pepper soup $^{\rm GF\,DF\,V\,NF\,VE}$

Warm chestnut mushroom, stilton & tarragon tart GF NF

Roast breast of turkey, sage & onion stuffing, pigs in blankets, roast potatoes, turkey gravy $^{\rm NF\ GF\ DF}$

Salmon wellington, prawn, lemon & dill cream sauce NF Sweet potato, cashew & apricot chutney tart, vegan gravy VVEDF

Christmas pudding, Brandy sauce ^(NF/GF on request)
Dark chocolate delice, mulled winter berries, clotted cream ^{NF}
Fresh fruit salad ^{NF DF GF V VE}

Children

Crudités with houmous & pitta bread DFNFVVE Garlic bread with cheese NFV

Roast turkey with stuffing, pigs in blankets, roast potatoes, turkey gravy $^{NF\ GF\ DF}$ Chicken nuggets, chips & peas $^{NF\ DF}$

Vanilla ice cream cup GFNF Fresh fruit salad GFNFDFVVE

(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

6 course festive meal £87 per person

Children under 12 £37, children 0-2 years £16

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



Selection of homemade breads & unsalted butter NFV

Roast tomato & red pepper soup GFDFVNFVE

Cured & torched mackerel, beetroot, wasabi, lemon & dill GF DF NF

Ballotine of pork, pickled baby vegetables, mustard dressing, toasted brioche NFDF

Roast breast of turkey, sage & onion stuffing, pigs in blankets, seasonal vegetables, roast potatoes & turkey gravy $^{\rm NF\,GF\,DF}$

Sweet potato, cashew & apricot chutney tart, vegan gravy DFVVE

Christmas pudding, brandy sauce (GF/NF on request)

Dark chocolate delice, mulled winter berries, clotted cream NF

Selection of 3 local cheeses, chutney & grapes NF

Coffee & Blunsdon House 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 £38.50 per person Children under 12 £18.50, children 0-2 years £9



Starters

Selection of cured meats, smoked fish, gala pie & salads Leek & potato soup GF DF NF V VE

Mains

Roast sirloin of English beef, Yorkshire pudding, red wine & shallot gravy ^{GFNFDF} Roast stuffed belly of Wiltshire pork, mushroom & tarragon gravy ^{GFNFDF} Roast Cotswold chicken, sage & onion stuffing, pigs in blankets ^{GFNFDF}

Baked ham, parsley sauce GFNF

Oven baked hake, pancetta, button onion & thyme <u>cream sauce</u> GFNF

Vegetarian dish of the day

Served with a selection of roast potatoes, mashed potato, new potatoes, braised red cabbage, cauliflower cheese, sprouts, honey roasted parsnips, minted peas & orange & thyme roasted carrots

Desserts

Traditional steamed Christmas pudding, Brandy sauce (NF/GF on request)

Lemon meringue roulade NF GF

Sherry trifle NF

Black forest gateau NF

Fresh fruit salad NF GF DF V VE

Mew years eve IN THE GARDEN ROOM

Join us for a 'Grand Finale' to 2021 and welcome in 2022 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.

Toast the New Year with a glass of bubbly at midnight.

Menn

Roast butternut squash soup, spiced pumpkin seeds ^{GFDFNFVVE}
Pressed chicken & apricot terrine, caramelised onion chutney, toasted brioche ^{DFNF}
Beetroot, gravalax, chive blini, orange & fennel salad ^{GFDFNF}

Roast rump of lamb, rosemary & redcurrant sauce GFDFNF Slow cooked pork belly, cider, apple & sage sauce GFDFNF Pan-fried cod, prawn, lemon & dill cream sauce GFNF Roast vegetable wellington, tomato sauce NFV

All main courses are served at the table with cauliflower cheese, dauphinoise potatoes & roasted root vegetables

Dark chocolate & salted caramel tart, crème Chantilly, orange NF Sticky toffee pudding, toffee sauce, clotted cream NF White chocolate & vanilla bavarois, honeycomb, coulis NFGF Bath blue cheese & walnut tart, quince jelly, celery, grape chutney

(Pre-order required) £80 per person

NEW YEAR'S EVE PARTY & STAY!

From £155 per person based on two sharing with full English breakfast and leisure facilities (Limited availability, book early to avoid disappointment)

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 - £80 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 NF DF GF

Chicken chasseur NF DF GF

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

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.

Time
Mr Mrs Miss Initial
Postcode
Telephone (Eve)
Party £15.00 Deposit per Person
x =
Event Cost Less Deposit
× =
fundable and non transferable.
stercard / Visa / Amex / Diners:
Expiry Date / Issue No.
pted the terms and conditions.
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/privacy-policy

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

TERMS & CONDITIONS

These conditions apply to all guests attending our Festive events. The party organiser is responsible for passing all information on to all guests and accepts these terms and conditions on behalf of all guests.

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.

Whilst every care has been taken to describe the information and prices accurately in this brochure, unforeseen circumstances may dictate amendments; we reserve the right to correct prices or other information without prior notice. If a booking has already been made, the hotel is entitled to cancel the booking without liability.

Should any particular date not sell in sufficient numbers we reserve the right to make amendments or cancel the event. Party organisers will be informed no later than 14 days prior. All monies will be refunded or an alternative date or location will be offered (at the hotel's discretion), without any further liability to the hotel.

Conduct and behaviour of guests is the responsibility of the organiser. Any damage caused on the premises will be charged accordingly.

All events require a £15 deposit per person with full payment required by 1st November 2021. If the deposit is not received within 7 days of booking, the space will be automatically released without further notification.

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

Food pre-order forms will be sent to the organiser and are required by 1st November 2021. 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 in writing by 1st November 2021. We will not be able to cater for any changes on the night.

Amendments to pre-orders within 7 days will incur a charge of £15 per person.

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.

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

All data and information relating to guests is subject to the Privacy Policy set out in full on our website.

These conditions shall be governed by English law and the courts of England will have exclusive jurisdiction of the English courts.

Any accommodation booked shall be subject to our hotel booking terms and conditions available on our website.

Due to Covid-19, the hotel will follow government guidelines set by the English government. In the case of changes on event guidelines, the hotel has the right to amend the event based on the given restrictions. This can affect the minimum and maximum number of guests for each event, social distancing guidelines, dancing, service and menu. If the event must be cancelled due to Covid-19 restrictions, payments and deposits are fully refundable.

We ask that guests familiarise themselves with and adhere to Government guidelines set for England at the time of the event taking place. On the day of the event, Government given numbers and guidelines need to be followed. Should these be breached, the hotel can at any point stop the event and remove any guests in breach of these. The event organiser will be responsible and contacted by our staff in this case.

The hotel has at any point the right to cancel the event if Government guidelines cannot be seen to be met.

All prices include VAT @12.5%



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