

Christmas & New Year

2025



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 at one of our joiner party nights, in our beautifully decorated functions rooms, with white gloss dance floor, creating the perfect party atmosphere. To include a three course festive meal, glass of Prosecco on arrival, crackers & novelties, followed by a disco until late.

DATES AND PRICES

 \pounds 49 per person – 28th November, 29th November, 4th December,

11th December, 18th December

£56 per person – 19th December, 20th December

£58 per person – 5th December, 6th December, 12th December, 13th December



ARRIVAL

Glass of Prosecco

STARTERS

Winter vegetable soup served with crusty petit pains GF,VE Grand Mere pork, duck & orange pate served with red onion marmalade and crusty bread slice

MAINS

Roast Norfolk turkey, pigs in blankets, stuffing, and a rich gravy NF. GF. DF Oven baked Atlantic cod loin, lemon caper butter sauce GF. Butternut squash stuffed with chestnut, thyme, wild mushrooms and pumpkin seeds, rich gravy VE. GF All served with herb roast potatoes, seasonal vegetables

DESSERTS

Traditional Christmas pudding, brandy sauce GF & VE available on request White chocolate and raspberry ripple cheesecake, fruit compote

Dance the night away.

(Pre-order required)

Arrive for 7.00pm for a 7.30pm sit down. Carriages at midnight

MAKE A NIGHT OF IT!

From £99 per room based on two sharing with full English breakfast and use of our leisure facilities.



DINNER & DISCO

Celebrate Christmas in style at a private party night, in our beautifully decorated function room, with white gloss dance floor, creating the perfect party atmosphere. To include a three course festive meal, glass of Prosecco on arrival, crackers & novelties, followed by a disco until late.

DATES AND PRICES

£49 per person - Thursday nights

£59 per person - Friday & Saturday nights

Subject to minimum numbers, a room hire supplement may apply



ARRIVAL

Glass of Prosecco

STARTERS

Winter vegetable soup served with crusty petit pains ^{GFVE} Grand Mere pork, duck & orange pate served with red onion marmalade and crusty bread slice

MAINS

Roast Norfolk turkey, pigs in blankets, stuffing, and a rich gravy ^{NF, GF, DF} Oven baked Atlantic cod loin, lemon caper butter sauce ^{GF} Butternut squash stuffed with chestnut, thyme, wild mushrooms and pumpkin seeds, rich gravy ^{VE, GF} All served with herb roast potatoes, seasonal vegetables

DESSERTS

Traditional Christmas pudding, brandy sauce GF & VE available on request White chocolate and raspberry ripple cheesecake, fruit compote

Dance the night away.

MAKE A NIGHT OF IT!

From £99 per room based on two sharing with full English breakfast and use of our leisure facilities.

(Pre-order required)

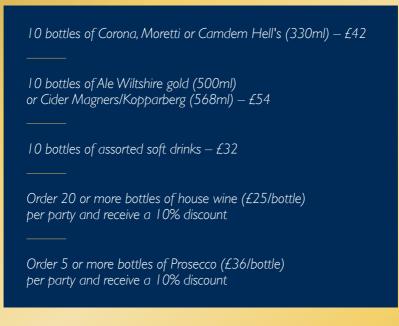
Arrive for 7.30pm for a 8pm sit down.

Carriages at midnight

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



Pre-order & save on a selection of drinks for your festive party



All drinks packages must be pre-ordered & paid for prior to the event (minimum 24 hours).



Festive Afternoon Vea

Enjoy a pot of freshly brewed tea, delicate sandwiches, baked scones with clotted cream and artisan jam and a range of exquisitely presented festive themed mini cakes, all of which are bound to satisfy your appetite.

Served from 12-5pm each day in Carrie's Bar from 1st – 23rd December £27.95 per person

A SELECTION OF FINGER SANDWICHES

Maple turkey and cranberry Scottish smoked salmon and chive crème fraîche Longmans mature cheddar cheese and sweet onion pickle

SAVOURY BITES

Pigs in blankets Winter vegetable quiche

A SELECTION OF MINI CAKES

Belgium dark chocolate croustillant Raspberry and rosewater cheesecake Passion fruit tart Earl Grey macaron Caramel choux lollipop

Dusted fruit scones & mini mince pies served with clotted cream & strawberry jam

Three course FESTIVE CARVERY LUNCH IN FLAME

Whether you are planning a Christmas office party, a family get together or lunch out with friends, we can offer you the perfect venue this Christmas.

Available throughout December* in our Flame Restaurant serving a festive feast of three courses.

DATES AND PRICES

Thursday, Friday & Saturday: 12 noon until 2.30pm £28

Sunday: 12 noon until 3.00pm £30

Under 12's £15 and under 3's free

Over 60's groups and U3A – Thursday, Friday & Saturday £26



STARTERS

Winter vegetable soup served with crusty petit pains $^{\text{GF,VE}}$ Selection from the deli, salami, chorizo, mortadella, pates, terrines, mini quiches and gala pie.

Selection of seafood, smoked salmon, prawns, and smoked mackerel. Assorted salads and bread rolls.

MAINS

Roast Norfolk turkey, pigs in blankets, stuffing, and a rich gravy $^{\text{GF, NF, DF}}$ Honey mustard glazed roast pork

Roast topside of beef with Yorkshire pudding and a rich gravy

Oven baked cod loin, lemon caper butter sauce $^{\mathsf{GF}}$

Vegan/vegetarian dish of the day $^{\text{VE,V}}$

All served with herb roast potatoes, creamed potatoes, sprouts, honey and thyme parsnips, braised red cabbage, carrots, cauliflower cheese and a selection of gravy's.

DESSERTS

Traditional Christmas pudding with brandy sauce ^{GF & VE} available on request Strawberry cheesecake, fruits of forest Exotic fresh fruit salad with cream ^{NF, GF, V} Chocolate and orange torte

*Carvery not available 22nd-27th December



Christmas day

For all the family

Join in the festivities and enjoy a decadent five course Christmas Day lunch in our Garden Room and let us create a perfect day to remember:

5 course festive lunch – £130 per person Children under 12 £45, children 0-2 on request Includes a half bottle of wine per adult Arrive for 12.00 noon for a 12.30 sit down



Glass of Prosecco or soft drink on arrival

STARTERS

Butternut squash & almond soup served crusty petit pains^v King prawns, crayfish, Bay shrimp, Alphonso mango, iceberg lettuce, cocktail sauce, smoked paprika ^{NEGF}

Mulled poached pear, maple candied walnuts, and vegan Greek cheese salad VE, GF

MAINS

Roast Norfolk turkey, pigs in blankets, stuffing, roast potatoes, steamed vegetables, honey glazed pasnips with thyme and a rich gravy $^{\rm NF, OF}$

Scottish wild salmon supreme, herb roast potatoes, seasonal vegetables, lemon & dill sauce GF

Butternut squash stuffed with chestnut, thyme, wild mushrooms and pumpkin seeds, roast potatoes, Brussels sprouts & rich gravy $^{VE.GF}$

DESSERTS

Traditional Christmas pudding, brandy sauce GF & VE available on request Citron meringue tart, Chantilly cream, strawberry couli Belgium chocolate and orange torte, fruits of forest

Trio of cheese served with fresh figs, celery, biscuits, chutney.

Tea, coffee served with petit fours.

(Pre-order required)





Three course boxing day carvery 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.

Booking from 12–2pm 3 course carvery £50 per adult Children under 12 £25 Children under 3 Free



STARTERS

Winter vegetable soup served with crusty petit pains GEVE Selection from the deli, salami, chorizo, mortadella, pates, terrines, mini quiches and gala pie.

Selection of seafood, smoked salmon, prawns, and smoked mackerel. Assorted salads and bread rolls.

MAINS

Roast Norfolk turkey, pigs in blankets, stuffing, and a rich gravy ^{GE, NF, DF} Honey mustard glazed roast pork

Roast topside of beef with Yorkshire pudding and a rich gravy

Oven baked cod loin, lemon caper butter sauce GF

Vegan/vegetarian dish of the day VE, V

All served with herb roast potatoes, creamed potatoes, sprouts, honey and thyme parsnips, braised red cabbage, carrots, cauliflower cheese and a selection of gravy's.

DESSERTS

Traditional Christmas pudding with brandy sauce ^{GF & VE} available on request. Strawberry cheesecake, fruits of forest Exotic fresh fruit salad with cream ^{NF, GF, V}

Chocolate and orange torte



Mew years eve IN THE GARDEN ROOM

Join us for a 'Grande Finale' to 2025 and welcome in 2026 at our fantastic New Year's Eve Party. Toast the New Year with a glass of bubbly at midnight.

Dress to impress and enjoy an exceptional three course gala dinner in the Garden room before dancing the night away on our white gloss dance floor until the early hours.

Arrive for 7.30pm for 8.00pm sit down.



STARTERS

Pacific salmon and tiger prawn chowder, crusty petit pains NF, GF Ham hock and mustard terrine, picalilli glaze, brioche Mediterranean vegetable antipasti, hummus VE, GF

MAINS

Roast sirloin of beef, Emmental cheese gratin potato, chestnut mushrooms, braised hispi cabbage, Chantenay carrots, brandy and three peppercorn sauce NF.GF

Escalope of red mullet, Champagne citrus sauce

Mushrooms, lentils, carrots & spinach, cooked in a rich ale flavoured sauce, finished with tarragon & topped with bubble & squeak cakes. $^{\rm NE}$

DESSERTS

Strawberry and Prosecco torte, Chantilly cream, berry couli Apple & cinnamon pie, vanilla bean custard Exotic fresh fruit salad GEVE

Glass of Prosecco at midnight

(Pre-order required)
Carriages at 1.00am
£90 per adult

NEW YEAR'S EVE PARTY & STAY!

From £175 per person based on two sharing with full English breakfast and leisure facilities (Limited availability, book early to avoid disappointment)

New Offear's Eve

In Flame restaurant

For a less formal celebration join us in Flame Restaurant for an end of year 3 course carvery dinner. Retire through to Carrie's bar from 9pm and enjoy dancing the night away with our resident DI until the early hours.

Bookings being taken from 7pm-9pm £70 per person



STARTERS

Winter vegetable soup served with crusty petit pains GEVE Selection from the deli, salami, chorizo, mortadella, pates, terrines, mini quiches and gala pie.

Selection of seafood, smoked salmon, prawns, and smoked mackerel. Assorted salads and bread rolls.

Roast Norfolk turkey, pigs in blankets, stuffing, and a rich gravy GF, NF, DF Honey mustard glazed roast pork

Roast topside of beef with Yorkshire pudding and a rich gravy

Oven baked cod loin, lemon caper butter sauce GF

Vegan/vegetarian dish of the day VE, V

All served with herb roast potatoes, creamed potatoes, sprouts, honey and thyme parsnips, braised red cabbage, carrots, cauliflower cheese and a selection of gravy's.

DESSERTS

Traditional Christmas pudding with brandy sauce GF & VE available on request

Strawberry cheesecake, fruits of forest

Exotic fresh fruit salad with cream NF, GF, V

Chocolate and orange torte

Glass of Prosecco at midnight

Christmas & New Year FESTIVE BREAKS

For those wanting to stay a little longer, we offer a selection of Christmas & New Year breaks.

Let us welcome you to the warmth & festivities of Blunsdon House Hotel, we offer great food, comfortable spacious rooms, extensive leisure facilities and fantastic entertainment. Not to mention friendly staff who put your experience at the heart of all they do.

Our 3 Night Christmas Break

Arrive 24th December, to include:

- 3 nights dinner, bed & breakfast
- Welcome drinks reception
- Christmas day lunch
- Lunch on Boxing Day
- Entertainment each evening
- Use of the hotel's leisure facilities

from £850 per person (based on 2 adults sharing a standard room)

Our 2 Night New Year's Break

Arrive 30th December, to include:

- 2 nights dinner, bed & breakfast
- Welcome drinks reception
- Entertainment on 30th December
- New Year's Eve party
- Use of the hotel's leisure facilities

from £315 per person (based on 2 adults sharing a standard room)



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 £25 per person per event is required.

Event							
Date				Time			
Surname				M	r Mrs	Miss	Initial
Company							
Address							
				Postcode			
Telephone (day)			Teleph	one (Eve)			
Email							
Deposit No. in Party £25.00 Deposit per F			per Person	1			
	X		=				
Balance Payment	Event Cost Less	Deposit					
	X		=				
Deposits are non refundable and non transferable. Please contact us to arrange payment.							
I have read and a	accepted the terms ar	nd 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/privacy-policy



CHRISTMAS EVENTS 2025 - TERMS & CONDITIONS

These conditions apply to all guests attending our Festive events. The party organisers are responsible for passing all information onto all guests and accept 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 behavior of guests is the responsibility of the organisers. Any damage caused on the premises will be charged accordingly.

Festive afternoon tea and festive carvery require a £15 per person non refundable deposit all other events require a £25 per person non-refundable deposit with full payment required by 1st November 2025. 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 organisers and are required by 1st November 2025. 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 organisers must pre advise us of guest pre-orders including any special dietary requirements in writing by 1st November 2025. 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 £25 per person.

Please note that the 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.

Prices include VAT @20%





Give the perfect gift this Christmas

Our gift vouchers provide the perfect answer for those 'hard to buy for' relatives, friends and colleagues.

We offer a selection of experience vouchers available to view online, from afternoon tea, spa days and hotel breaks - there's something for everyone. Monetary gift cards are our most flexible gift, these can be redeemed against a hotel stay, treatment in Secret's beauty or towards food and drink in our bar and restaurant.

To buy online visit **www.blunsdonhouse.co.uk** or contact reception.

Ask about our gift wrapping service.



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