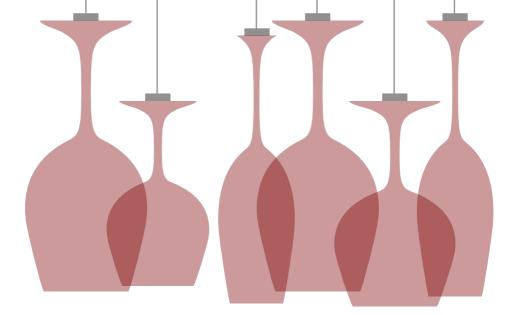
# BROOK MOLLINGTON BANASTRE HOTEL



GALIA MELON WINTER BERRIES MULLED WINE SYRUP ROASTED RED PEPPER SOUP HERBY CROUTONS FISHCAKE SALAD LEMON THAI TARTAR SAUCE CHICKEN LIVER PARFAIT ROCKET PARMESAN SALAD BALSAMIC VINEGAR TRADITIONAL ROAST TURKEY ROAST POTATOES SEASONAL VEGETABLES PAN ROAST GRAVY GRILLED SALMON FILLET CREAMED LEEKS FEATHER BLADE OF BEEF CHAMP MASH GLAZED CARROTS BEANS RED WINE JUS LEEK AND STILTON TART WINTER FRISEE CRUSHED WALNUT SALAD CHRISTMAS PUDDING BRANDY CREAM SAUCE BELGIAN CHOCOLATE MOUSSE SHORTBREAD BISCUIT NEW YORK BAKED CHEESECAKE FRUIT COULIS LEMON ICE CREAM STICKY TOFFEE PUDDING

C H R I S T M A S 2 0 23





# **CHRISTMAS PARTY NIGHTS**

Brook Mollington Banastre Hotel & Spa party nights are perfect for enjoying fine food, great wine and good music.

Start the evening in our bar and continue with our Christmas Party Night menu in the restaurant. There will be a selection of unlimited beer and wine with the meal for the inclusive party night package, ensuring no-one goes thirsty. Finish the night on the dance floor with a disco 'til midnight.

Arrival Drinks 7:00 pm Dinner Served 7:30 pm Close Midnight

All - Inclusive Weekdays £55 pp

Thursdays £59 pp

Fridays £60 pp

Saturdays £65 pp

Non - Inclusive Any day £30 pp

Free nights accommodation for the booker

All dates available throughout November, December and January

#### All - Inclusive Package

Arrival Drink Bucks Fizz

## Served with Dinner

Wine - Chenin Blanc White, Merlot, Rose Beer Bottles - Becks. Heineken. Budweiser

#### Served after Dinner

Gordons Gin Smirnoff Vodka Bells Whiskey Bacardi Rum

Captain Morgan Dark Rum

Magners Cider Malibu

Carlsberg

Beer Bottles - Becks, Heineken, Budweiser

Please present your wristband and your glass at the bar for the free all inclusive drinks. All spirits served in single measures only.

This is valid until midnight only.

# CHRISTMAS PARTY MENU

## Lightly Spiced Vegetable Soup

Galia Melon winter berries and mulled wine syrup

Fried Calamari chilli aioli

Chicken Liver Parfait
watercress, melba toast and red onion marmalade

## **Traditional Roast Turkey** and all the trimmings ... roast potatoes, seasonal vegetables and pan roast gravy

Carrot Wellington with Spiced Marmalade sundried tomato chutney, seasonal vegetables and roast potatoes

#### Beef Bourguignon

tender braised beef steak, rich Burgendy sauce and glazed button onions

Classic Christmas Pudding brandy cream sauce

Vegan Salted Caramel Cake vanilla ice cream

New York Baked Vanilla Cheesecake raspberry coulis

Tea and Coffee with Mince Pies

# FESTIVE LUNCH MENU

For something a little different, celebrate in style with our three-course Festive Lunch Menu which includes a variety of our absolute favourite dishes.

Carrot and Coriander Soup

Galia Melon winter berries and mulled wine syrup

Fried Calamari chilli aioli

Chicken Liver Parfait watercress, melba toast and red onion marmalade

#### **Traditional Roast Turkey**

and all the trimmings ... roast potatoes, seasonal vegetables and pan roast gravy

Carrot Wellington with Spiced Marmalade

sundried tomato chutney, seasonal vegetables and roast potatoes

#### **Beef Bourguignon**

tender braised beef steak, bacon, mushrooms, rich Burgendy sauce and glazed button onions

Classic Christmas Pudding brandy cream sauce

Vegan Salted Caramel Cake vanilla ice cream

New York Baked Vanilla Cheesecake fruit coulis

Tea and Coffee with Mince Pies

£24.95 per guest

Children under 10 HALF PRICE

**Available throughout November & December 2023** 

(excluding Christmas Day, Boxing Day and New Year's Day)

No minimum number I Pre-order and pre-payment required four weeks prior Non - refundable £10 per person deposit required I Service charge and VAT included

# CHRISTMAS DAY DINING

#### Roasted Butternut Squash Soup

focaccia croutons

#### **Chicken Liver Parfait**

watercress, toasted brioche and red onion marmalade

#### Melon with Parma Ham

honeydew, galia and watermelon with cured ham, lemon, honey and mint syrup

#### Scottish Smoked Salmon Gravadlax and Prawns

sweet mustard and dill cream, marie rose sauce and toasted granary bread

#### **Traditional Roast Turkey**

and all the trimmings ... roast potatoes, seasonal vegetables and pan roast gravy

#### Pan Fried Seabass

lyonnaise potatoes, pak choi and lemon butter sauce

#### **Braised Lamb Shank**

red wine jus and garlic mash

#### Carrot Wellington with Spiced Marmalade

sundried tomato chutney, seasonal vegetables and roast potatoes

#### 'Thick Cut' Roast Sirloin of Beef

with cracked peppercorn and brandy cream sauce

All mains served with a selection of seasonal vegetables and roasted potatoes

#### Classic Christmas Pudding

brandy cream sauce

#### Vegan New York Cheesecake

raspberry coulis

#### Sticky Toffee Pudding

vanilla ice cream

#### Cheese Platter

mature cheddar, stilton, brie, spiced apricot chutney and oatcakes

Tea and Coffee with Mince Pies

£75 per guest £29.95 per child aged 6 - 15

No minimum number | Pre-order and pre-payment required four weeks prior | Non - refundable £40 per person deposit required | Service charge and VAT included

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# NEW YEAR'S EVE GALA

## Roasted Butternut Squash Soup

## Tomato, Basil & Goat's Cheese Tartlet sweet roasted yellow pepper coulis

**Ham Hock Terrine** 

## Scottish Smoked Salmon blinis and chive crème fraîche

Roast Sirloin of Beef 'Diane' rosti potato, creamy dijon mustard, brandy, mushroom and tarragon cream sauce with watercress

#### **Braised Lamb Shank**

red wine jus, garlic mashed potato with olive oil

Carrot Wellington with Spiced Marmalade sundried tomato chutney, seasonal vegetables and roast potatoes

Ginger and Sesame Seabass en Papillote new potatoes

Chocolate Fondant pistachio ice cream

Vegan New York Cheesecake raspberry coulis

Crème Brûlée shortbread biscui

White Chocolate Mousse raspberry & honey coulis

Tea and Coffee with Chocolates

£75 per guest

# CHRISTMAS PACKAGE

The theme of this year's Christmas at the Brook Mollington Banastre Hotel & Spa is relaxation so why not indulge yourself with our specially designed three night package.

#### **Christmas Eve**

After you have checked in, start your festive break with a relaxing afternoon tea in our lounge. In the evening, meet your fellow guests. Listen to music while enjoying your three course dinner. Many of the local churches have midnight services if you wish to attend, mulled wine and mince pies will await your return.

### **Christmas Day**

Start the day with a hearty English breakfast and morning coffee with homemade biscuits in the lounge. Enjoy your presents and relax in our lounge, or work up an appetite with a walk into Chester. Indulge in the traditional festive lunch with a visit from a very special person!

Then settle in the lounge for the Queen's speech. If you've room there's an informal buffet dinner in the evening to round off the day.

### **Boxing Day**

There's no need to rush this morning so enjoy a lazy breakfast. Take a trip down to the sales or come and watch our feature film. Make sure you are back back in time for the fabulous dinner with our famous Christmas quiz. Sadly, you will leave the next day but will have memories of a truly enjoyable Christmas.

## £299 per adult

£139 per child aged 6 - 15 (sharing with 2 adults)

£259 per child aged 6 - 15 (in own room)

Children under 5 FREE when sharing with 2 adults

£45 single supplement per night

No minimum number I Pre-order and pre-payment required four weeks prior Non - refundable £40 per person deposit required I Service charge and VAT included

# HOW TO BOOK



Call

01244 851 156

**Email** 

mollington@brook-hotels.co.uk

Brook Mollington Banastre Hotel & Spa Parkgate Road Mollington Chester CH1 6NN

#### Terms and Conditions

We require a £10.00 deposit per person on all bookings. For Christmas Day and New Year's Eve the deposit is £40.00 per person. ALL Deposits are non-refundable and non-transferable. For bookings made before 31st July, we require your deposit within 14 days of your reservation. For bookings made after 31st July, we require your deposit within 7 days of your reservation. If deposits have not been received on time, the bookings are automatically cancelled. Full Payment for all reservations is due 4 weeks before your party. Wine can also be ordered and paid for in advance. Menu choices for all dates must be received no later than 4 weeks prior to the party. Any amendments after this date cannot be guaranteed. A pre-order sheet will be supplied with your confirmation. All gratuities are at your discretion. The Brook Marston Farm Hotel reserves the right to cancel any Christmas event. Where possible advance notice will be given. Payment of the deposit is considered acceptance of the terms and conditions. All prices include VAT at the current rate and service.