



BAWTRY HALL

CHRISTMAS &
NEW YEAR CELEBRATIONS
2019



WELCOME TO THE FESTIVE SEASON...AND TO BAWTRY HALL!

Located on the Nottinghamshire / Yorkshire border and set in five acres of grounds, Grade II listed Bawtry Hall is the perfect venue to celebrate all things Christmas!

Guests will marvel at the exquisite trees adorned with magical fairy lights as they are welcomed onto the red carpet and enter Bawtry Hall. The stunning rooms with period fireplaces all sumptuously decorated for the season, form the perfect backdrop for your Christmas photo! Sip Champagne, enjoy our delicious food and get ready to party!

Bawtry Hall is what Christmas is all about!

THE BOWKERS

We are delighted to be joined throughout the Christmas and New Year 2019 festive season by the amazing leading vocal harmony group and performers – The Bowkers.

Family members Justine, Max, Lukas and Dad Jason, will keep our guests entertained singing a range of songs including swing, soul, Motown and pop classics – and of course Christmas!

Put on your dancing shoes and get ready to party at Bawtry Hall!



CHRISTMAS PARTY NIGHTS

Celebrate the festive season with friends and work colleagues at Bawtry Hall’s party nights. Guests will enjoy live music from The Bowkers on arrival and during the delicious four course meal. Guests can dance the night away with our resident DJ, and also enjoy bacon butties at midnight – a perfect little nibble while drinking! Disco and bar close at 1am.

£50 per person • Available dates: 29th, 30th November, 5th, 6th, 7th, 12th, 14th, 19th, 20th, & 21st December
Arrival from 6.30pm with guests being seated for dinner at 8pm

STARTERS

Yorkshire Trio

*Toppings Festive Cranberry pork pie, Wensleydale cubed
& crumbed with sweet chilli jam, ham hock terrine,
plum chutney, sourdough bread*

Sautéed creamy woodland mushrooms

*served on a toasted brioche
(Vegetarian Option)*

MAINS

Handcarved Roast Turkey Crown

*Roast potatoes, cranberry and apricot stuffing, sausage wrapped in crispy steaky
bacon, homemade yorkshire pudding,
pan roast gravy*

Roast Vegetable Parcel

*sweet potato, mushrooms, chestnut, spinach, herb mash,
vegetarian gravy (Vegetarian Option)*

*All served with honey glazed parsnips,
carrots and buttered sprouts*

DESSERTS

Dessert Trio

Chocolate orange pop cake, baileys cheesecake, vanilla macaroon

FOLLOWED BY

Filter coffee, Yorkshire tea, with chocolate and mints

Bacon Butties at Midnight

CHRISTMAS DAY

Let the talented team at Bawtry Hall do all of the hard work and enjoy an exceptional six course Christmas Day dining experience. Our guests will also enjoy live music on arrival and during your lunch from The Bowkers!

£125 per person • minimum table size 6 people • bar closes at 5pm
On arrival (12.30pm – 1pm) - A flute of Taittinger Champagne reception with smoked salmon blinis

Seated for lunch at 1pm

MAINS

Roast Turkey

*Goose fat roast potatoes, Yorkshire pudding, stuffing,
kilted sausages and a rich gravy*

Roast Sirloin of Beef

*Goose fat roast potatoes, Yorkshire Pudding, Watercress,
Red Wine Gravy*

Roast breast of Guinea Fowl

*On bubble & squeak with a mushroom emulsion, asparagus
& baby chantenay carrots*

Lemon & Black Pepper Salmon

Pea puree, broad beans, hollandaise

Festive Vegetables en croute

*Sweet potato, mushrooms, chestnut, & spinach encased in puff
pastry on a herb mash with vegetarian gravy*

STARTERS

Smoked Salmon

*micro herbs, beetroot croutons, horseradish sour cream,
balsamic glaze, shrimps & Rye Bread*

Duck Parfait

Pancetta Crisp, Orange Gel, rocket & toasted sour dough

Serrano Ham

Fig & Mozzarella with rocket & balsamic glaze

Three Tastes of Melon

*A shot of melon Mojito, trio of melon brochette
& griddled watermelon*

INTERMEDIATE COURSE

Cream of Tomato soup

basil oil, artisan bread

DESSERTS

Trio of Desserts

*Christmas Pudding Chocolate Brownie & Brandy Cream, Raspberry & White Chocolate Cheesecake,
Winter Mess of mixed berries, crushed meringue & cookies bound in strawberry cream*

FOLLOWED BY

A Plate of Cheese for the Table

A selection of fine cheeses from the British Isles & continent served with biscuits, celery, black grapes, butter & chutney

Tea, Coffee & Chocolate Mints & Fudge

NEW YEARS EVE BLACK TIE BALL AT BAWTRY HALL

Gather your friends and celebrate the start of 2020 at Bawtry Hall's Black-Tie Ball. Guests will enjoy live music on arrival and during your dinner from the amazing Bowkers! Sip Champagne on arrival with canapes, enjoy a stunning six course dinner, dance the night away to our resident DJ, and then bring in 2020 the right way with a glass of Champagne and our piper playing in the New Year! Fireworks after midnight! Disco and bar closes at 1am.

£135 per person • Minimum table size 6 people • Bar to close at 1am • Seated for dinner at 8pm

On arrival (7pm) – A flute of Champagne with smoked salmon blinis

STARTERS

Baked scallop mornay

*Topped with mature cheddar and breadcrumbs,
served with artisan bread*

Duck Parfait

Pancetta crisp, orange gel, rocket & toasted sour dough

Melon with Prosecco sorbet

fresh raspberries & mint

3 Tastes of Salmon

*Smoked salmon & prawn timbale, Fresh Salmon mousse,
lemon creme fraîche on rye bread & herb crusted Baked salmon*

INTERMEDIATE COURSE

French Onion Soup

Gruyere croute

DESSERTS

Trio Dessert

Chocolate torte mascarpone, espresso panna cotta & Passion Fruit cheesecake

FOLLOWED BY

A Plate of Cheese for the Table

A selection of fine cheeses from the British Isles & continent served with biscuits, celery, black grapes, butter & chutney

Tea, Coffee & Chocolate Mints & Fudge

A glass of Taittinger Champagne at midnight

MAINS

Beef Medallions

*Pommes Mousseline, heritage carrots, asparagus,
shallots & rich jus*

Pan Seared Guinea Fowl Supreme

*Bubble & Squeak, mushroom & Pancetta emulsion, asparagus,
Chantenay carrots & pea shoots*

Pan seared Seabass

*On a bed of wilted spinach with asparagus, Sauce Vierge,
Pommes mousseline & chives*

Chicken parma parcels

*Chicken breast wrapped in Parma ham, stuffed with goats cheese
& black olive, crushed potatoes and dill sauce*

Festive Vegetables en croute

*Sweet potato, mushrooms, chestnut, & spinach encased in puff
pastry on a herb mash with vegetarian gravy*

All served with honey glazed parsnips, carrots & buttered sprouts

HOW TO BOOK

Please contact our events team at events@bawtryhall.co.uk or call 01302 710341.

A £10 non-refundable deposit is required to confirm your booking, with the full balance due by 1st December 2019 or 14 days prior.

ACCOMMODATION

Accommodation can be booked next door at our sister hotel The Crown Hotel Bawtry.

Please contact reservations@crownhotel-bawtry.com or call 01302 710341 and quote 'Bawtry Hall Christmas Party'.



CONTACT DETAILS

E: events@bawtryhall.co.uk

T: 01302 710341



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