




Burntwood Court

**CHRISTMAS
EVENTS 2017**



CHRISTMAS AT BURNTWOOD COURT

ENJOY A TRULY MAGICAL CHRISTMAS WITH US ...

Let our committed team take care of those fundamental details so you can enjoy a hassle-free Christmas, freeing up your time to spend with those who matter most. We've arranged a selection of showstopping performances and tributes across our 3 venues over the festive period, including classic Christmas dinner to our NYE celebrations.



The Hotel hosts several dinner dances, where you can enjoy live performances from your allocated table after your meal.



In the Qube enjoy a silver service 3-course meal, then head downstairs to enjoy the live entertainment and dance the night away.



Our Woodlands restaurant offers an intimate dining experience with live music. All guests can head over to The Qube after to finish the night off dancing.

PRIVATE FUNCTIONS

We have a selection of bars and restaurants able to host all types of private functions. From private dining to a full party disco, our dedicated team will work with you to cater to your specific requirements. We understand every function is different, therefore we recommend calling reception to speak with our Hotel Manager or make an appointment. Fully private functions require a minimum of 30 people.

CONTACT US:

T: 01226 711123

www.burntwoodcourt.co.uk

E: hotelreception@burntwoodcourt.co.uk

 [Burntwood.court](https://www.facebook.com/Burntwood.court)

FESTIVE EVENTS



Burntwood Court Hotel cannot be held responsible for the failure or non-appearance of any musicians or DJs. Burntwood Court will offer their best alternative at their discretion. The hotel reserved the right to cancel the event and/or offer an alternative date of equal value. Burntwood Court reserve the right to make amendments without prior notice.

Event details unless stated otherwise are as follows:

| Doors open from 7pm | Bar closes at 12pm Monday to Thursday | 1am Friday & Saturday |

NOVEMBER

SATURDAY 25TH	Hotel	Whitney Houston Tribute by Just Whitney	£25.95
	Qube	Xmas 80's night with George Michael Tribute	£25.95

DECEMBER

FRIDAY 1ST	Hotel	Roxy - Chart & party band	£34.95
	Woodlands	John C Morgan - Best of 60, 70, 80's	£27.45
	Qube	Soul Attitude	£32.45
SATURDAY 2ND	Hotel	Twice Nightly - Chart & party band	£34.95
	Woodlands	John C Morgan	£27.45
	Qube	Roxy - Chart & party band	£32.45
MONDAY 4TH	Hotel	Afternoon luncheon - Scott Richards	£17.25
TUESDAY 5TH	Hotel	Afternoon luncheon - Libbi Paige	£17.25
WEDNESDAY 6TH	Hotel	Afternoon luncheon - John C Morgan	£17.25

DECEMBER

FRIDAY 8TH

Hotel

Where's Dan - Chart & party band

£34.95

Woodlands

An evening with Katya - Female Vocalist

£27.45

Qube

Evoke - 4 piece chart & party band

£32.45

SATURDAY 9TH

Hotel

Where's Dan - Chart & party band

£34.95

Woodlands

An evening with Nikki Rodgers - Female Vocalist

£27.45

Qube

Maxed out - Chart & party band

£32.45

MONDAY 11TH

Hotel

Afternoon luncheon with Marty Jones

£17.25

TUESDAY 12TH

Hotel

Afternoon luncheon with Nikki Rodgers

£17.25

WEDNESDAY 13TH

Hotel

Afternoon luncheon with Sammy Beck

£17.25

THURSDAY 14TH

Hotel

Afternoon luncheon with Katya

£17.25

FRIDAY 15TH

Hotel

Fuel - Male Trio singing through the decades

£34.95

Woodlands

An evening with Sammy Beck - Male Vocalist

£27.45

Qube

Reem - Chart & party band

£32.45

SATURDAY 16TH

Hotel

Always 4 - Chart & party band

£34.95

Woodlands

An evening with Sondelle - Female Vocalist

£27.45

Qube

Evoke - 4 piece Chart & party band

£32.45

MONDAY 18TH

Hotel

Afternoon luncheon with Dan Parchett

£17.25

TUESDAY 19TH

Woodlands

Festive Afternoon Tea with Louise Nash

£12.95

WEDNESDAY 20TH

Hotel

Rojay as Bruno Mars Tribute

£24.95

THURSDAY 21ST

Woodlands

Festive Afternoon Tea - Joseph O'Brian

£12.95

Hotel

Xmas Disco night with our resident DJ

£24.95

DECEMBER

FRIDAY 22ND

Hotel

Nathan Moore From pop band Brother Beyond takes over Xmas 80's night

£34.95

SATURDAY 23RD

Hotel

Xmas Disco with John C Morgan

£27.95

CHRISTMAS DAY

MONDAY 25TH DECEMBER

Festive Christmas Dinner The Hotel & The Qube

|£65.45 Adults | £32.50 Children (Under 12's)|

Deposit is required upon initial booking.

Available to book now!

Burntwood Bar Christmas Carvery

|£53 Adults | £28 All Children (Under 12's)|

Full payment is required upon initial booking.

On sale from 9am, Mon 30th Oct 2017

BOXING DAY

TUESDAY 26TH DECEMBER Hotel & Qube Boxing Day Lunch

|£32.50 Adults | £16.50 All Children (Under 12's)|

NYE

SATURDAY 31ST DECEMBER

Hotel Gala Dinner - Glad It's Knight - Motown tribute

£72.00pp | overnight package £270pc

Qube - The Electric - Chart & party band

Entry & Hot 2-course buffet £34.95

Just admission £ 15.00

JANUARY SPECIAL

SATURDAY 27TH

Hotel

Twice Nightly - Chart & party band

£25.50





CHRISTMAS FAYRE MENU

*** STARTERS ***

Traditional platter of Royal Greenland prawns

Topped with smoked salmon & Marie Rose sauce

Smoked haddock, mozzarella & spring onion fishcake

Served on salad with a lime & lemon crème fraiche

Homemade creamy vegetable soup

Served with a bread roll

Garlic button mushrooms

Sautéed mushrooms finished in creamy garlic, leek and Gruyere cheese sauce & served with warm focaccia bread

Smooth chicken & cranberry pate

Served with warm ciabatta bread & Bramley apple, real ale chutney

*** MAINS ***

Roast Norfolk turkey

Served with bacon wrapped chipolata, seasoning, gravy & cranberry sauce

Sliced roast English beef

Topped with meat jus & Yorkshire pudding

Poached supreme of salmon

Coated in cheddar cheese, chive & Chardonnay sauce

Baked penne pasta

Topped with creamy pesto sauce with wild mushrooms spinach, leek, & asparagus glazed with mozzarella

All mains are served with seasonal vegetables

A SELECTION OF DESSERTS

Freshly brewed coffee, cream & mints

Wednesday & Thursday: Hotel £24.95

Friday & Saturday: Hotel £34.95 | Qube £32.45 | Woodlands (evenings) £27.45

CHRISTMAS AFTERNOON LUNCHEON

Our Christmas Luncheon menu is also available for Senior Citizens lunches, private functions and The Woodlands Restaurant.
Please speak to reception for further details.

*** STARTERS ***

Homemade cream of vegetable soup

Served with a warm bread roll

Poached salmon terrine

Topped with crab & prawn drizzled with a crème fraiche
& dill dressing

Yorkshire pudding

Topped with rich onion gravy

Pate a la Maison

Served with a crisp salad with a real ale chutney &
warm ciabatta bread

Fanned honeydew melon

With fresh fruit, berry compote & raspberry sorbet

*** MAINS ***

Roast Norfolk turkey

Served with bacon wrapped chipolata, seasoning
gravy & cranberry sauce

Sliced roast English beef

Topped with meat jus & Yorkshire pudding

Poached supreme of salmon

in white wine lobster & tarragon sauce

Broccoli, potato, leek & mushroom bake

In creamy white wine sauce glazed with Hartington
Stilton cheese.

All mains are served with seasonal vegetables

A SELECTION OF DESSERTS

Freshly brewed coffee, cream & mints
£17.25





CHRISTMAS DAY DINNER

*** STARTERS ***

Game terrine

On a bed of mixed salad leaves topped with quail egg served with Drambuie & redcurrant syrup and toasted cranberry bread.

Platter of mixed seafood

A selection of fresh & smoked fish served on a bed of caesar salad

Chicken, wild mushroom & pancetta tartlet

Coated in a vermouth and chive sauce glazed with vintage cheddar

Fanned honeydew melon

With compote of seasonal berries, fresh fruits sorbet. Drizzled with grenadine syrup

Yorkshire puddings

Served with rich onion gravy

*** SOUP ***

Butternut squash, carrot, parsnip & coriander soup

*** MAINS ***

Roast Norfolk turkey

Served with bacon wrapped chipolata, seasoning, gravy and cranberry sauce

Sliced roast English beef

Topped with meat jus & Yorkshire pudding

Griddled fillet steak

Served on a potato rosti coated in a Cropwell Bishop Stilton & wild mushroom sauce.

Griddled halibut steak

Coated in fruits de mer sauce containing baby scallops, king prawns & crayfish tails

All mains are served with seasonal vegetables

A SELECTION OF DESSERTS

Freshly brewed coffee, cream & mince pies

Hotel & Qube: Adults: £65.45 | All Children Under 12: £32.50 - Preorders are required when full payment is made.

CHRISTMAS DAY CARVERY

*** STARTERS ***

Platter of mixed seafood

A selection of fresh & smoked fish served on a bed of caesar salad

Game terrine

On a bed of mixed salad leaves topped with quail egg served with Drambuie & redcurrant syrup and toasted cranberry bread.

Butternut squash, carrot, parsnip & coriander soup

Served with a bread roll

Yorkshire puddings

Served with rich onion gravy

Chicken, wild mushroom & pancetta tartlet

Coated in a vermouth and chive sauce glazed with vintage cheddar

*** MAINS ***

Roast Norfolk turkey

Sliced roast English beef

Sliced loin of Pork

Served with all the trimmings, carvery style festive vegetables and rich gravy

A SELECTION OF DESSERTS

Freshly brewed coffee, cream & mints

Burntwood Bar open from 12pm, last serving 2pm

£53 Adults | £28 Children (under 12's) |

Full payment required on booking - Available to book from Mon 30th Oct 2017 at 9am





BOXING DAY MENU

*** STARTERS ***

Traditional platter of royal Greenland prawns

Topped with crab & Marie rose sauce

Chicken, wild mushroom & pancetta Tartlet

Glazed with mozzarella cheese

Salmon terrine topped with crabmeat & prawns

Drizzled with a lemon & dill crème fraiche dressing

Creamy garlic & herb button mushrooms

Served with rosemary & sea salt Focaccia bread

Pate a la maison

Served with real ale chutney, salad, warm ciabatta

Yorkshire puddings

Served with rich onion gravy

*** SOUP ***

Homemade cream of vegetable soup

*** MAINS ***

Roast Norfolk turkey

Served with bacon wrapped chipolatas, seasoning, gravy & cranberry sauce

Sliced roast beef & Yorkshire pudding

Served with rich gravy

Roast loin of pork

Accompanied with applesauce & sage & onion stuffing

Bacon wrapped chicken

Coated in a wild mushroom and pink peppercorn sauce.

Sliced leg of lamb

Roasted with rosemary and seasoned with gravy

Poached salmon fillet

Topped with creamy, white wine, tarragon, mushroom & prawn sauce

Grilled lemon sole fillet

Filled with the finest Scottish salmon and spinach topped with a lobster prawn & Vermouth sauce

All mains are served with seasonal vegetables

A SELECTION OF DESSERTS

Freshly brewed coffee, cream & mints

Adults £32.50 | All Children Under 12 £16.50

NEW YEARS EVE - GALA DINNER

*** STARTERS ***

Tartlet of Haggis topped with neeps and tatties

Topped with thyme, seared tomatoes and deep fried leeks, served with a rich claret sauce

Individual pork, apple & calvados pate

Served with autumn fruit chutney & toasted brioche

Mixed seafood tower

Layers of smoked salmon, crab and prawns topped with marinated king prawns, served with avocado coulis & tomato bread.

*** SOUP ***

Cream of wild mushroom, leek and tarragon soup

*** MAINS ***

Breast of chicken

With pork, asparagus, and porcini mushroom filling, wrapped in Serrano ham and coated in smokey Applewood cheese sauce

Griddled sirloin steak

Coated in pancetta, baby onion, chestnut mushroom & claret sauce

Grilled lemon sole fillet

Filled with the finest Scottish salmon and spinach, topped in a lobster, prawn & Vermouth sauce

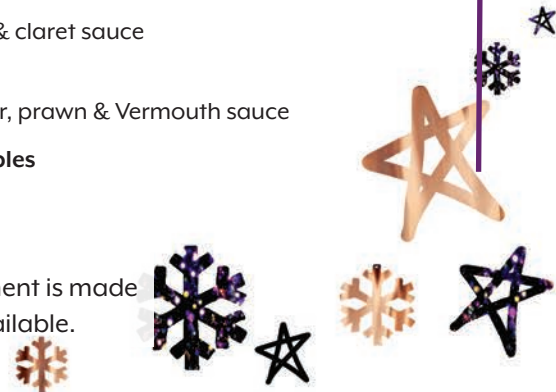
All mains are served with seasonal vegetables

A SELECTION OF DESSERTS

Freshly brewed coffee, cream & mints

£72.00pp - Preorders are required when full payment is made

£270 per couple overnight package also available.





NEW YEARS EVE - QUBE BUFFET

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Roast chicken breast coated with a Stilton & leek sauce topped with pancetta, roast pine nuts & wild mushrooms

Traditional lasagne

Poached salmon fillet, topped with prawns wrapped in braised leeks, served with a tarragon & chardonnay cream

Beef bourguignon

Mushroom stroganoff

Indian spiced chicken curry, served with poppadums & mango chutney

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Vegetable rice

Roast vegetable medley

Garlic bread

Buttered new potatoes

Spicy wedges

* * * *

A SELECTION OF DESSERTS

£34.95

Live entertainment from The electrics - Chart & party band followed with disco till 2am

| Food is served 8pm - 10pm | Bar closes at 1:45am |

£15 for just admission. All tickets on sale from 1st November 2017

JANUARY SPECIAL

*** STARTERS ***

Traditional platter of Royal Greenland prawns

Topped with smoked salmon & Marie Rose sauce

Smoked haddock, mozzarella & spring onion fishcake

Served on salad with a lime & lemon crème fraiche

Homemade creamy vegetable soup

Served with a warm bread roll

Sautéed button mushrooms

Finished in creamy garlic, leek and Gruyere cheese sauce, served with warm focaccia bread

Smooth chicken & cranberry pate

Served with warm ciabatta bread & Bramley apple real ale chutney

*** MAINS ***

Sliced roast English beef

Topped with meat jus & Yorkshire pudding

Poached supreme of salmon

Coated in cheddar cheese, chive & Chardonnay sauce.

Baked penne pasta

Topped with creamy pesto sauce with wild mushrooms spinach, leek, and asparagus glazed with mozzarella.

Roast bacon wrapped chicken

Coated in a leek and applewood smoked cheese sauce.

All mains are served with seasonal vegetables

A SELECTION OF DESSERTS

Freshly brewed coffee, cream & mints

£25.50





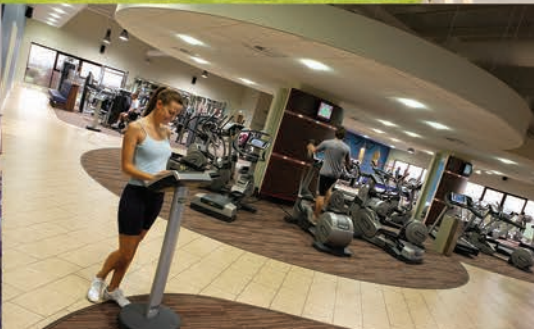
EXTEND YOUR VISIT...

Make the most of your Burntwood Court experience and enjoy the full facilities by including an overnight stay from only: £59.50 Single room | £75.00 double/ twin room

Your stay will include a full English breakfast and access to our renowned fitness & spa facilities 'The Club'

Please speak to reception for further details and to check availability.

Call us on 01226 711123 or email us on hotelreception@burntwoodcourt.co.uk



BOOKING PROCEDURE

To confirm any bookings we require the appropriate deposit within 14 days of your provisional booking. The number of places you reserve will need to match the number of deposits we receive. **All payments are non-refundable and non-transferable.** Full payment of the booking is requested by Friday 4th November 2017. Payment of deposits and balances can be made by the debit/credit card and cash. Cheque payments must be paid 8 weeks before the function.

GROUP BOOKINGS

When booking in a group, a lead name should be allocated who will look after the booking. All deposits and payments will need to be handed over as one lump sum on behalf of the **full** party. We recommend paying everything to the lead name then they can pay in one full payment.

DEPOSITS ARE AS FOLLOWS:

£5pp for a Senior Citizen Christmas Afternoon Luncheon

£10pp for Christmas Fayre Parties

£20.00pp for Christmas Day & New Years Eve gala dinner

£40.00 per couple for packages

PLEASE NOTE...

- Private entertainment, raffles, speeches etc. are not allowed during the Christmas party functions open to the general public.
- Pre-orders for the Christmas day and new years eves meals are required when full payment is made.
- Babies are welcome and high-chairs will be supplied, however, no food will be provided. Please speak to our reception for details.
- Please inform us of any allergies on booking. We will need prior notice to ensure we can cater for each individual.
- In the event of the members of a party not arriving on the night, payment is forfeited and cannot be transferred to cover food and drink by other members of the party.

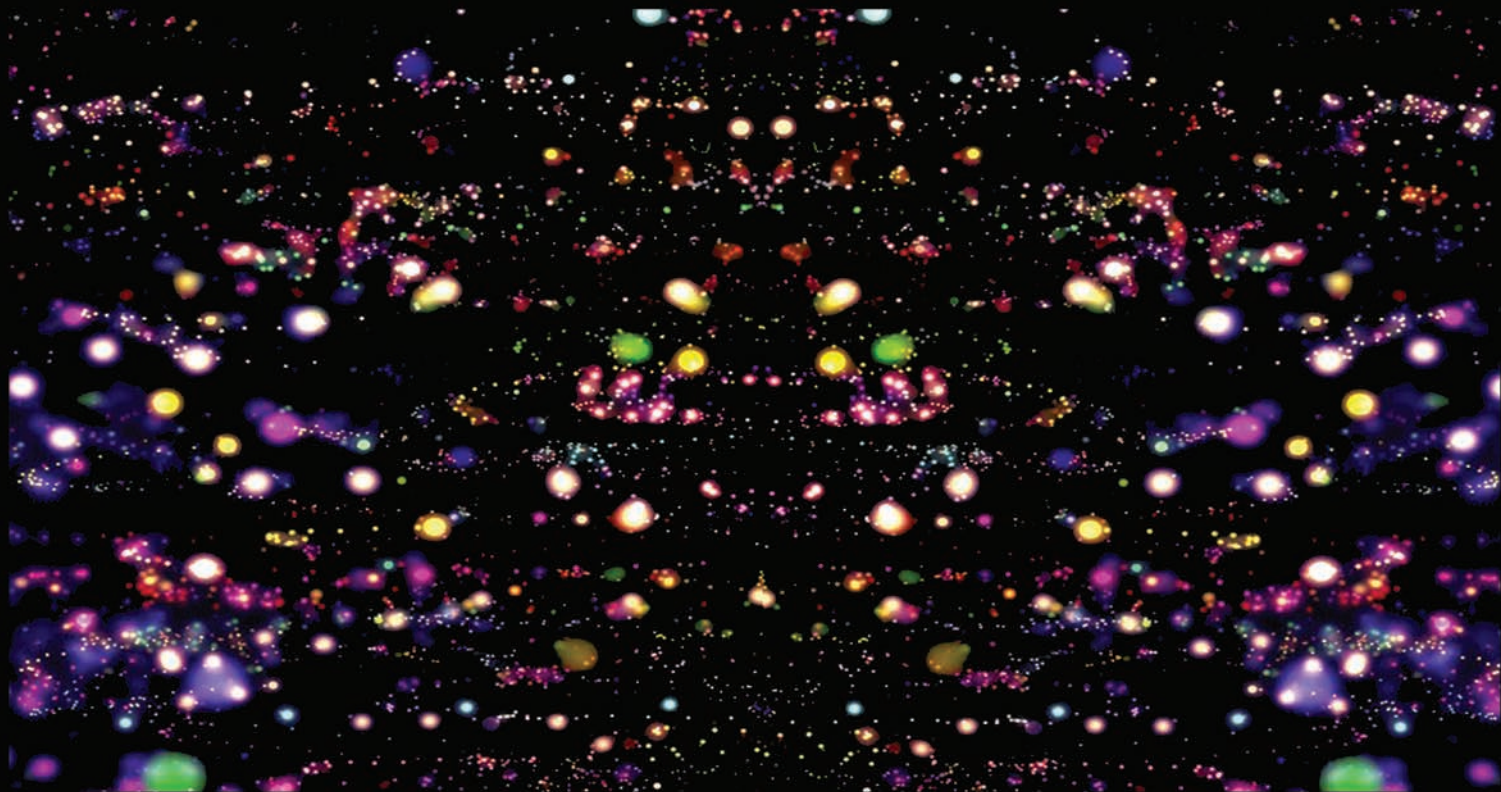
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