



Whichever event you choose, the team at The Bull Hotel can't wait to see you!





Served In Our Brasserie Restaurant Or Hotel Lounge Bar
The Perfect Treat For Your Colleagues, Friends &
Loved Ones To Indulge In.

MANAGEMENT !

Selection of Hand Cut Finger Sandwiches with a Variety of Fillings (G,D,F,E,MU)

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Warm Cranberry & Lemon Scones (G,E,D) Clotted Cream & Strawberry Preserve (D)

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Chef's Selection of Sweet Treats (D,E,N,P,SE,S)

Price

Festive Afternoon Tea - £15.95 per person Mulled Wine Afternoon Tea - £17.95 per person Gin & Tonic Afternoon Tea - £18.95 per person Sparkling Afternoon Tea - £21.95 per person

Dates

Available every day from Monday 25th November until Sunday 22nd December 2024 Bookings between 15:00pm-17:00pm





Served In Our Brasserie Restaurant. Enjoy A 3-Course Lunch With Festive Novelties And Background Music.

Starters

Winter Vegetable Soup & Herb Croutons (G,D) Duck and Orange Pate with Onion Chutney & Toast (G,E,D) Classic Prawn Cocktail, Baby Gem Lettuce & Marie Rose Sauce (C,MU,E)

Main Courses

Roast Turkey Breast & Leg. Pork & Sage Stuffing, Chipolata, Roast Potatoes & Gravy (G,E,SD)

Roast Pork Loin, Yorkshire Pudding & Roast Potatoes (G,E,D,SD) Panfried Sea Bass, New Potatoes, Green Beans with a Tomato & Basil Sauce (F) Pumpkin & Sage Gnocchi, Red Pesto, Roasted Pine Nuts, Rocket Salad & Parmesan Cheese (D, N) All Served with a Panache of Vegetables

Desserts

Christmas Pudding served with Brandy Sauce (G,E,D,A) Chocolate Brownie Cake, Chocolate Sauce & Chantilly Cream (VG,GF,S) Baked Vanilla Cheesecake with Fruits of the Forest Compote (G,D,E) Selection of Three Cheeses & Biscuits, Fruit Chutney & Celery (G,D,SE,SD)

Tea & Coffee

Available Every Weekday from Monday 25th November until Friday 20th December 2024 Booking Between 12:00pm -15:00pm

Price £21.50 Per Person



Murder Mystery Night

Hosted In Our Iconic Broadway Suite.

Join Us For An Evening Of Suspense, Intrigue & Murder.

A 3-Course Meal Whilst Using Your Detective Skills To Solve The Clues.

Finish The Evening With A Disco & Dance.

Starters

Winter Vegetable Soup & Herb Croutons (G,D)
Classic Prawn Cocktail, Baby Gem Lettuce & Marie Rose Sauce (C,MU,E)
Chicken & Ham Hock Terrine with Onion Chutney & Toast (G,MU,SD)

Main Courses

Braised Beef Brisket, Roast Potatoes, Yorkshire Pudding & Gravy (D,G,E)
Panfried Sea Bass, New Potatoes, Green Beans with a Tomato & Basil Sauce (F)
Pumpkin & Sage Gnocchi, Red Pesto, Roasted Pine Nuts,
Rocket Salad & Parmesan Cheese (D,N)

All Served with a Panache of Vegetables

Desserts

Baked Vanilla Cheesecake with Fruits of the Forest Compote (G,D,E)
Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream (D,E,G)
Selection of Three Cheeses & Biscuits, Fruit Chutney & Celery (G,D,SE,SD)

Tea & Coffee



Dates

Wednesday 18th December 2024 - 1 Night Only!

Arrival Drinks: 19:00pm Dinner Served: 19:30pm Event Ends: 01:00am Price £40.00 Per Person





Basil's Christmas Comedy Dinner

Hosted In Our Iconic Broadway Suite. Join Basil, Sybil And Manuel In A Show Stuffed Full Of Rib-Tickling Classic Comedy. Whilst Enjoying A 3-Course Meal And Finished

> With An Evening Disco. Starters

Winter Vegetable Soup & Herb Croutons (G,D) Classic Prawn Cocktail, Baby Gem Lettuce & Marie Rose Sauce (C,MU,E) Chicken & Ham Hock Terrine with Onion Chutney & Toast (G,MU,SD)

Main Courses

Braised Beef Brisket, Roast Potatoes, Yorkshire Pudding & Gravy (G,E,D) Panfried Sea Bass, New Potatoes, Green Beans with a Tomato & Basil Sauce (F) Pumpkin & Sage Gnocchi, Red Pesto, Roasted Pine Nuts, Rocket Salad & Parmesan Cheese (D.N) All Served with a Panache of Vegetables

Desserts

Baked Vanilla Cheesecake with Fruits of the Forest Compote (G,D,E) Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream (G,D,E) Selection of Three Cheeses & Biscuits, Fruit Chutney & Celery (G,D,SE,SD)

Tea & Coffee

Dates: Wednesday 11th December 2024 - 1 night only!

Arrival Drinks: 19:00pm Dinner Served: 19:30pm Event Ends: 01:00am

Price £40.00 per person







In Our Broadway Suite.
Enjoy Live Music Playing All The Old Favourites.
A Great Way To Waltz Away An Afternoon With Friends.

Main Courses

Roast Beef Sirloin, Roast Potatoes, Yorkshire Pudding, Seasonal Vegetable & Gravy (G,E,D) Roast Turkey Breast & Leg, Pork & Sage Stuffing, Chipolata, Roast Potatoes & Gravy (G,E,SD) Panfried Salmon, Sauteed New Potatoes, Green Beans

Desserts

with a White Wine Sauce (F.D.SD.A)

Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream (G,D,E)
Christmas Pudding served with Brandy Sauce (G,E,D,A)
Fresh Fruit Salad served with Pouring Cream (D)
Selection Of Three Cheeses & Biscuits, Fruit Chutney, Celery (G,D,SE,SD)

Tea & Coffee



Dates

Tuesday 17th December 2024 Arrival: 12:00pm Lunch Served: 12:30pm Price £18.50 Per Person

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Served In Our Iconic Broadway Suite.

Our Popular Party Nights Are A Great Way To Celebrate This Joyous Season A 3-Course Set Menu Served To Your Table. The Evening Then Continues With Our Resident Dj Until Late.

Starters

Winter Vegetable Soup with Herb Croutons (G,D)

Prawn, Crab & Crayfish Cocktail, Marie Rose Sauce & Baby Gem Lettuce (F,C,E,MU)

Ham Hock Terrine, Fruit Chutney & Crostini's (G,SD,MU)

Red Pepper & Goats Cheese Bruschetta, Dressed Leaves & Balsamic Reduction (D.G.MU.SD)

Main Courses

Roast Turkey Breast & Leg, Pork & Sage Stuffing, Pigs In Blankets, Roast Potatoes & Gravy (G,E,D,SD)

Roast Beef Sirloin, Roast Potatoes, Yorkshire Pudding & Beef Gravy (G,E,D,SD)

Panfried Sea Bass, Sautéed New Potatoes, Green Beans

with a Tomato Sauce (F,D) pkin Gnocchi, Roasted Pine Nuts, Red Pesto &

Sage & Pumpkin Gnocchi, Roasted Pine Nuts, Red Pesto & Rocket (D,G,N)

All Served with a Panache of Vegetables

Desserts

Christmas Pudding served with Brandy Sauce (G,D,E)
Vanilla Baked Cheesecake with Fruits Of The Forest Compote (G,E,D)
Chocolate Brownie Tart, Chocolate Sauce & Chantilly Cream (S,D)
A Selection of Cheese & Biscuits, Celery & Fruit Chutney (G,D,SE,SD)

Tea & Coffee

Dates

Thursdays, Fridays & Saturdays Throughout December 2024 Arrival From: 18:30pm

Dinner Served From: 19:30pm

Event End: 01:00am

Price

£32.50 - £48.00 Per Person (Please See Calendar

(Please See Calendar for Individual Date Priorg)





Sunday Lunch with Santa

Served In Our Iconic Broadway Suite.

A Fun Affair For All The Family! Traditional Sunday Carvery With A Visit From Santa And Magical Friends. A Gift Included For All The Children.

Starters

Salt & Pepper Squid, Lemon Mayonnaise with Dressed Leaves (G,MO,MU,E)
Roasted Root Vegetable Soup & Herb Croutons (G)
Chicken Liver Pate with Onion Chutney & Toast (G,E,D,MU,SD)
Red Pepper & Goats Cheese Bruschetta, Dressed Leaves
& Balsamic Reduction (D,G,SD)

Main Courses

Roast Pork Loin | Roast Beef Sirloin | Roast Turkey
Roast Potatoes | Pigs in Blankets (s) | Cauliflower & Cheese (G,D)
Yorkshire Pudding (E,G) | Seasonal Vegetables
Butternut Squash & Mozzarella Cheese Wellington with
Tomato & Basil Sauce (G,D,E)
Salmon En Croute Served with Tarragon Sauce (F,G,E,D)

Desserts

New York Cheesecake with Berry Compote (G,D,E)
Chocolate & Raspberry Torte with Raspberry Sorbet (VE)
Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream (G,E,D)
A Selection of Cheese & Biscuits, Celery & Fruit Chutney (G,D,SE,SD)

Tea & Coffee

Dates

Sunday 15th December 2024 Arrival: 12:00pm

Carvery Served: 12:30pm

Price £22.50 per adult
——— £15.00 per child
(aged 12 and under)







Christmas Day

Celebrate Christmas Day In Style At The 4-Star Bull Hotel. Enjoy A Glass Of Fizz On Arrival, A Scrumptious Five Course Lunch, Festive Live Music & A Visit From Santa With A Gift For The Children.

Canapes To Start

Starters

Home Smoked Salmon, Pickled Fennel Salad, Salmon Caviar & Soda Bread (F.G.) Corn Fed Chicken & Fois Gras Terrine, Wrapped in Serrano Ham, Celeriac & Apple Remoulade with Sourdough Toast (G,E,MU,SD,CE)

Cured Meat Plater, Serrano Ham, Beef Bresaola, Salami, Cornichons Parmesan & Crusty Bread (SD,MU,E,D,G) Wild Mushroom & Potato Soup, Black Truffle & Potato Garnish (D,G)

Blue & Shallot Tart, Pickled Walnuts, Baby Leaves & Blue Cheese Dressing (G,D,SD,MU)

Main Courses

Panfried Venison Loin, Celeriac Mash Potatoes, Beetroot Puree, Green Beans, Roasted Heritage Beetroot with a Red Wine Sauce (SD,D,A) Roast Sirloin, Roast Potatoes, Yorkshire Pudding & Beef Gravy (G,E,D) Roulade of Turkey Breast stuffed with Pork & Sage Stuffing, Wrapped in Streaky Bacon, Pigs in Blankets & Roast Potatoes (G.S.E.D)

Panfried Stone Bass, Potato Terrine, Parsnip Puree Romanesco, Sprout Leaves & a Butter Sauce (F.D.SD) Homemade Cranberry & Pistachio Nut Roast, Roast Potatoes, Yorkshire Pudding & Vegetarian Gravy (N,G,E,D) All Served with a Panache of Vegetables

Desserts

Luxury Christmas Pudding served with a Homemade Brandy Sauce (N,G,E,D) White Chocolate & Pistachio Cheesecake, Caramel Biscuit Base & Caramel Ice Cream (G,E,D,N) Black Cherry & Limoncello Tiramisu with Caramelised Popcorn (E,D,G,SD) Spiced Rum Sticky Toffee Pudding with Toffee Sauce & Vanilla Ice Cream (E,D,SD,A) Selection of Artisan Cheeses & Biscuits, Celery & Fruit Chutney (G,D,SD,CE,SE)

> ~0~ Selection of Petit Fours & Tea & Coffee

Wednesday 25th December

Bookings between 12:00pm - 14:00pm

£85.00 per Adult £45.00 per Child (aged 12 & under)



Boxing Day

Relax With Loved Ones After A Busy Christmas And Let Our Team Do The Hard Work! Book In For A 3-Course Lunch With Live Background Music

Starters

Jerusalem Artichoke Soup with Herb Croutons (D.G) Seafood Cocktail, King Prawns, Prawns, Crab, Baby Gem Lettuce & Marie Rose Sauce (C,F,E,MU,SD)

Confit Duck & Chestnut Terrine, Onion Chutney with Sourdough Toast (G.E.D.) Heritage Tomatoes & Mozzarella Salad with Basil Pesto (G,D,MU,SD,)

Main Courses

Roasted Beef Sirloin, Roast Potatoes, Yorkshire Pudding & Gravy (G,E,SD,D,C) Roast Pork Loin, Crispy Crackling, Apple Sauce, Roast Potatoes with Sage & Onion Gravy (SD,C)

Panfried Chicken Breast, Boulangère Potatoes & a Red Wine Mushroom Sauce (SD,C,A) Panfried Salmon Fillet, Dill Mash Potato, Pak Choi & White Wine Sauce (F,SD,D,A) Wild Mushroom Risotto, Balsamic Reduction with Parmesan Cheese (SD,D,E) All Served with a Panache of Vegetables

Desserts

Apple Crumble with Vanilla Ice Cream or Homemade Custard (G.E.D) Crème Brûlée & a Short Bread Biscuit (G.E.D) Homemade Treacle Pecan Tart, Lemon Curd, Raspberry & Clotted Cream (D,G,E,N)

Selection of Three Cheeses & Biscuits, Fruit Chutney & Celery (D,G.SE,C,SD)

Tea & Coffee

Pates

Thursday 26th December Bookings between

12:30pm - 15:00pm

Price £32.50 per Adult £20.00 per Child (aged 12 & under)





Two Day Residential Package

Why Not Let Us Take Care Of You This Festive Season And Enjoy Food, Entertainment & Christmas Novelties At The Bull Hotel.

24th December

Check into your Bedroom from 2pm.

Explore Peterborough in the afternoon or relax in our Lounge & Bar area before enjoying festive entertainment from 6pm. This is then followed by a 3-course dinner served in our Brasserie Restaurant

25th December

Spend the morning in our Restaurant enjoying an English Breakfast. From midday, our Broadway Suite will be in full festive swing serving a traditional Christmas Lunch with all the trimmings. A visit from Santa himself & live entertainment to raise the already jolly atmosphere!

Retire to the Lounge and listen to the King's speech and then it is time to test your knowledge in our festive quiz whilst indulgencing in a slice of Christmas Cake.

A light Buffet will be served at 6:30pm to end the day's festivities.

26th December

Enjoy a leisurely Breakfast prior to check out at Midday. Join us for a final 3-course lunch with live music before having a safe journey home.



Price

£260.00 per person

Additional Sole occupancy - £85.00 B&B Nights Double occupancy - £95.00 B&B



New Year's Eve Package

Join Us For One Of Our Most Popular Events Of The Year And See In The New Year In Style!

Check Into Your Bedroom From 14:00pm. Indulge In Afternoon Tea Served Between 14:30pm - 16:30pm.

Join Us For Pre-Dinner Cocktails & Canapes From 19:00pm And Then Be Seated For Our Chef's Mouth Watering 6 Course Menu. Enjoy Live Entertainment Throughout Dinner And Then Dance The Night Away

With Our Resident Dj Until The Early Hours! Finish With A Full English Breakfast The Following Morning

Before Checking Out By Midday.

Canapes

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Amuse Bouche

Wild Mushroom & Cep Velouté

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Starters

Mosaic of Quail & Fois Gras with Trompettes, Quince & Carrots with Croutons (D,G) Shallot & Blue Cheese Tart Tan, Caramelized Walnuts & Dressed Leaves (G,E,MU,SD)

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Main Courses

8oz Fillet Steak, Pressed Potato Terrine, Green Beans Wild Mushrooms Shallot & Red Wine Reduction (SD,A,N)

Pan Fried Halibut, Rosemary & Garlic Mash, Baby Vegetables & a White Wine Butter Sauce (DMU.F.A)

Pumpkin & Sage Ravioli, Toasted Pinenuts & Creamy Spinach, Sage & Beurre Noisette (G,P,N)

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Desserts

Caramel & Pistachio Chocolate Fondants with Pistachio Ice Cream (G,E,D)
White Chocolate & Strawberry Parfait, Honeycomb & Dipped Strawberries (E,G,D,S)
Selection of Artisan Cheese & Biscuits, Celery & Fruit Chutney (G,SE,D)

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Selection Of Petit Fours & Tea & Coffee (D)

Price £180.00 per adult - Standard Double Bedroom £200.00 per adult - Executive Double Bedroom

Additional Sole occupancy - £85.00 B&B

Nights Double occupancy - £95.00 B&B



Post-Christmas Party

It's Never Too Late To Arrange A Festive Get Together!
Sit Down To A 3-Course Meal And Then Dance The Night Away
With Our In-House Dj Until The Early Hours.

Starters

Winter Vegetable Soup with Herb Croutons (G,D)
Duck & Orange Pate, Onion Chutney & Toast (G,E,D)
Classic Prawn Cocktail, Baby Gem Lettuce with Marie Rose Sauce (C,MU,E)
Red Pepper & Goats Cheese Bruschetta, Dressed Leaves
& Balsamic Dressing (G,D,SD,MU)

Main Courses

Roast Turkey Breast & Leg, Pork & Sage Stuffing, Chipolata, Roast Potatoes & Gravy (G.E.SD)

Roast Pork Loin, Yorkshire Pudding & Roast Potatoes (G,E,D,SD)

Panfried Sea Bass, New Potatoes, Green Beans with a Tomato & Basil Sauce (F)

Pumpkin & Sage Gnocchi, Red Pesto, Roasted Pine Nuts, Rocket Salad

& Parmesan Cheese (D,SD,MU,P,N)

All Served with a Panache of Vegetables

Desserts

Christmas Pudding served with Brandy Sauce (G,E,D,A)
Chocolate Brownie Cake, Chocolate Sauce & Chantilly Cream (VG,GF,S)
Baked Vanilla Cheesecake with Fruits of The Forest Compote (G,D,E)
Selection of Three Cheeses & Biscuits, Fruit Chutney & Celery (G,D,SE,SD)

Tea & Coffee

Dates

Saturday 11th January 2025

Arrival: 19:00pm

Dinner Served: 19:30pm Event Ends: 01:00am Price £30.00 per person





Drinks Packages

Here At The Bull Hotel, We Have A Variety Of Drinks Packages To Suit Everyone.

Beer & Alcopop Buckets

8 bottles per Bucket with a choice of Corona, Peroni, Smirnoff Ice & WKD - £32.00 per bucket

Cocktails & Mocktails

1 ltr Jug of Woo Woo, Mojito or Long Island Iced Tea Cocktails - £30.00 per jug 1 ltr Jug of Fruitini or Apple Mojito Mocktail - £16.00 per jug

Wine Packages

Chardonnay / Shiraz / Whispering Hills Rose Choice of 10 Bottles - £200.00

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Sauvignon Blanc / Merlot / Rose Rioja Choices of 10 Bottles - £225.00

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Pinot Grigio / Pinot Noir / Pinto Grigio Rose Choice of 10 bottles - £250.00

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Prosecco Package

10 Bottles of Prosecco - £300.00

Pre Order With our Events Team Today & Enjoy a drink at your table on arrival







Terms & Conditions

- All provisional party bookings must be confirmed within 14 days of booking by paying the non-refundable, non-transferable deposit of £10.00 per person or £25.00 per person for Christmas Day and New Year's Eve.
- 2. Full payment is required 4 weeks prior to the event which is non-refundable.
- 3. Christmas Afternoon Tea payment will be charged in full at the time of booking.
- 4. Residential Christmas and New Year Packages are to be fully prepaid at the time of booking and are non-refundable.
- 5. Payment of the deposit confirms that you have read and understood the terms and conditions detailed in this brochure.
- 6. Groups of 10 guests or more may be positioned on separate tables depending upon final numbers in attendance and configuration of the final table plan.
- 7. No guarantee can be made when requesting special seating arrangements.
- 8. The hotel reserves the right to cancel and amend any function at any time alternative dates will be offered or monies paid will be returned.
- 9. A pre-order form will be sent to you on payment of your deposits, which needs to be completed and returned 3 weeks prior to your event. Pre-orders need to be completed with individual names and choices and a copy of this order will be on your table for your party as a reference. Please note that some dishes may not be presented as described.
- Please advise any dietary requirements you or members of your party may have on the preorder form. Please see below dietary requirements. C: Crustaceans
 CE: Celery D: Dairy E: Eggs F: Fish P: Peanuts G: Gluten L: Lupin N: Nuts
 MO: Molluscs MU: Mustard S: Soya SD: Sulphur Dioxide SE: Sesame Seeds
 A: Alcohol VE: Vegan VG: Vegetarian GF: Gluten Free
- All accommodation bookings must be guaranteed with a valid credit or debit card number to secure the booking. Individual confirmed accommodation can be cancelled up to 12 noon the day prior to arrival without charge. For Group bookings, the cancellation is as follows. 1-2 bedrooms - 24 hours. 3-10 bedrooms - 3 weeks. 11-25 bedrooms - 4 weeks. 26 + bedrooms -6 weeks.
- 12. Accommodation is available for occupation from 2.00pm on the day of arrival and should be vacated by 12 noon the day of departure.
- 13. Full deposits and payments can be made by BACS payment, debit/credit cards and cash.
- 14. We request that all payments for bookings are paid as a group and not on an individual basis.

 We regret that we cannot accept multiple cheque or card payments for any one booking.
- 15. Car parking is subject to availability, and for guests not staying over, is chargeable at £3.00 per car.
- 16. The management of the hotel reserves the right to refuse entry to the hotel. In addition, the hotel reserves the right to charge the organiser, company or individual for any damage caused by reckless, wilful or unreasonable behaviour.
- 17. If a ramp is requested by any party, then this will be put out where required by the duty manager on site. The hotel does not take responsibility for guests whilst on site using the ramp and once your booking is confirmed with your deposit you are agreeing that you take full responsibility to ensure all your guests are safe and supervised at all times
- 18. All prices are inclusive of VAT at the prevailing rate.
- Hotel guests, residents and visitors are responsible for their own safety and wellbeing whilst on hotel premises.





The Bull Hotel sells gift vouchers starting from £10.00 and up to a value of your choice. These can be used over our Christmas period and are the perfect present for family and friends.



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Forthcoming Events for 2025

Valentines Day - Friday 14th February 2025

Easter Sunday - Sunday 20th April 2025

Mother's Day - Sunday 30th March 2025

Father's Day - Sunday 15th June 2025

Halloween - Friday 31st October 2025

Party Night Accommodation

Head back to one of our cosy Hotel Bedrooms after your night of festive celebration and enjoy a lie-in the next Morning. All our accommodation includes free car parking.

Single Occupancy Bedrooms from £85.00 including Bed & Breakfast Double Occupancy Bedrooms from £95.00 including Bed & Breakfast

Please note all prices are subject to availability.

Executive & Superior Bedrooms and Suite are available upon request and are subject to a supplement.

Please call or visit our reception team for more information



November-December 2024

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
	25	26	22	28	29	30	•
	Festive Lunches £21.50 per person		Festive Afternoon Tea Starting from				
	Festive Afternoon Tea Starting from	£15.95 per person Christmas Party	£15.95 per person				
9	£15.95 per person	Nights £38.00 per person					
	2	2	4	C	9	6	8
	Festive Lunches	Festive Afternoon	Festive Afternoon				
	Festive Afternoon	Festive Afternoon		Festive Afternoon	Festive Afternoon	£15.95 per person	£15.95 per person
	Tea Starting from	Tea Starting from		Tea Starting from	Tea Starting from	Christmas Party	
	E15.95 per person	Nights £48.00 per					

person

Christmas Party Nights £48.00 per

Christmas Party Nights £32.50 per

person

person

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Festive Lunches £21.50 per person Festive Afternoon Tea Starting from £15.95 per person	Festive Lunches £21.50 per person Festive Afternoon Tea Starting from £15.95 per person	Festive Lunches £21.50 per person Festive Afternoon Tea Starting from £15.95 per person Basil's Comedy Dinner Show £40.00 per person	Festive Lunches £21.50 per person Festive Afternoon Tea Starting from £15.95 per person Christmas Party Nights £32.50 per person	Festive Lunches £21.50 per person Festive Afternoon Tea Starting from £15.95 per person Christmas Party Nights £48.00 per person	Festive Afternoon Tea Starting from £15.95 per person Christmas Party Nights £48.00 per	Festive Afternoon Tea Starting from £15.95 per person Sunday Lunch with Santa £22.50 per adult £15.00 per child
Festive Lunches £21.50 per person Festive Afternoon Tea Starting from £15.95 per person	Festive Lunches £21.50 per person Tea Starting from £15.95 per person Young at Heart Lunch £18.50 per person	Festive Lunches £21.50 per person Festive Afternoon Tea Starting from £15.95 per person Murder Mystery Night £40.00 per person	Festive Lunches £21.50 per person Festive Afternoon Tea Starting from £15.95 per person Christmas Party Nights £32.50 per person	Festive Lunches £21.50 per person Festive Afternoon Tea Starting from £15.95 per person Christmas Party Nights £38.00 per person	Festive Afternoon Tea Starting from £15.95 per person Christmas Party Nights £38.00 per person	Festive Affernoon Tea Starting from £15.95 per person
S	24 2 Day Residential Package £260.00 per person	Christmas Day Lunch £85.00 per adult £45.00 per child	Boxing Day Lunch £32.50 per adult £20.00 per child	27	28	
30	S1 New Year's Eve Package Starting from £180.00				Post Christmas Party Night £30.00 per person	

