

2022
Merry Christmas
&
Happy New Year
at
Buckatree Hall Hotel



Tel: **01952 641821**

Email: **sales@buckatreehallhotel.com**

Web: **www.buckatreehallhotel.com**

Arrive to a warm welcome and enjoy drinks in the Lander lounge before you indulge in a superb festive lunch in traditional surroundings taking in the outstanding panoramic views of the Wrekin.



Monday to Saturday
28th November –
22nd December



Served from
12.00pm – 2.00pm



2-Courses £16.50 pp
3-Courses £19.95 pp

STARTER

- Vegetable Soup (V, GF)
finished with herb oil
- Chicken Liver Pâté (GF)
red onion marmalade and crusty bread
- Honeydew Melon (V, GF)
mulled winter berries

MAIN COURSE

- Turkey Roulade (GF)
turkey wrapped in smoked bacon, sausage meat and sage & onion stuffing
- Fillet of Cod (GF)
with a white wine, mussel and dill cream sauce
- Leek, Mushroom and Stilton Bake (V, GF)
cranberry and walnut crumb

DESSERT

- Traditional Christmas Pudding (GF)
coated in a rich brandy sauce
- Baked Cheesecake (GF)
with a raspberry compote
- Chocolate Profiteroles
filled with sweetened cream

Freshly Ground Coffee and Mince Pies

Included in the price per person: 2 or 3-course choice menu with coffee and Christmas crackers

(V) Vegetarian
(GF) Gluten free or can be made gluten free



BUDDY HOLLY

Tribute Lunch
Monday 5th December



A tribute to the 50's & 60's - Will it be 'snowing' or 'raining in your heart?'

NEIL DIAMOND

Tribute Lunch
Wednesday 14th December



I am, I said, performing a tribute show!



5th, 7th, 12th, 14th, 19th &
21st December



Lunch 12.30pm
Entertainment
2.00pm

ELVIS PRESLEY

Tribute Lunch
Wednesday 7th December



Get all shook up with the King!

FRANK SINATRA

Tribute Lunch
Monday 19th December



A 'Frank-tastic' tribute singing all the classic rat pack songs

ABBA

A Solo Tribute Lunch
Monday 12th December



'Mamma Mia' here we go again!

MOTOWN & SOUL

Tribute Lunch
Wednesday 21st December



'Baby Love' - join us for an upbeat tribute with a twist

Included in the price per person: 3-course choice menu with coffee, Christmas crackers and entertainment
£22.50
Menu as per festive lunch



4th, 11th, 18th
December



Served from
12.00pm – 2.30pm



£21.95 per Adult
£13.50 per Child
(aged 2 – 12)

STARTER

- Vegetable Soup (V, GF)
finished with herb oil
- Honeydew and Watermelon Stack (V, GF)
mulled winter berries
- Smoked Salmon and Prawns (GF)
crisp leaves, lemon and Marie Rose sauce
- Chicken Liver Pâté (GF)
red onion marmalade and crusty bread

MAIN COURSE

- Turkey Roulade (GF)
turkey wrapped in smoked bacon, sausage meat and sage & onion stuffing
- Traditional Roast Beef (GF)
Yorkshire pudding and pan gravy
- Fillet of Cod (V, GF)
with a white wine, mussel and dill cream sauce
- Slow Roast Pork (GF)
apricot stuffing, red wine and onion jus
- Leek, Mushroom and Stilton Bake (V, GF)
cranberry and walnut crumb

DESSERT

- Traditional Christmas Pudding (GF)
coated in a rich brandy cream sauce
- Baked Cheesecake (GF)
with a raspberry compote
- Chocolate Profiteroles
filled with sweetened cream
- Fresh Fruit Salad (GF)
mango sorbet

Freshly Ground Coffee and Mince Pies

*Included in the price per person: 3-course choice menu
with coffee and Christmas crackers*

(V) Vegetarian
(GF) Gluten free or can be made gluten free

STARTER

- Soup of the Day (V, GF)
finished with herb oil
- Chicken Liver Pâté (GF)
red onion marmalade and toasted brioche
- Smoked Salmon and Prawns (GF)
remoulade sauce, crisp leaves, brown bread and butter
- Medley of Forest Mushrooms (V, GF)
cooked in a garlic cream sauce. Served on bruschetta

MAIN COURSE

- Turkey Roulade
turkey wrapped in smoked bacon, sausage meat and sage & onion stuffing
- Slow Cooked Feather Blade of Beef
horseradish mash, Bordelaise sauce
- Grilled Fillet of Cod (GF)
wilted kale, roast cherry vine tomato and caper butter
- Leek, Mushroom and Stilton Bake (V, GF)
cranberry and walnut crumb

DESSERT

- Traditional Christmas Pudding (GF)
coated in a rich brandy cream sauce
- Chocolate Profiteroles
filled with sweetened cream
- Baked Cheesecake (GF)
with a raspberry compote
- Irish Cream Crème Brûlée (GF)
brown sugar crust and shortbread biscuit
- Cheese Board (GF)
with apple & sultana relish, celery, grapes and savoury biscuits
Supplement £2.50

Freshly Ground Coffee and Festive Treats

*Included in the price per person: 3-course choice menu
with coffee and Christmas crackers*

(V) Vegetarian
(GF) Gluten free or can be made gluten free



28th November –
22nd December



Dinner served from
6.30pm until 9pm



£27.95
per person



‘The magical atmosphere of Christmas awaits at our All-Inclusive Party Nights’



7.30pm Arrival
8.00pm Dinner is served
9.30pm Dinner service concludes
10.00pm Disco
Midnight Bar closes
12.30am Music finishes

STARTER

Seasonal Melon (V, GF)
mulled winter berries

MAIN COURSE

Turkey Roulade (GF)
turkey wrapped in smoked bacon, sausage meat and sage & onion stuffing
Leek, Mushroom and Stilton Bake (V, GF)
cranberry and walnut crumb

DESSERT

Baked Cheesecake (GF)
with a raspberry compote

*Included in the price per person: 3-course set Christmas menu with crackers, Christmas novelties and disco entertainment.
Why not come in Fancy Dress!!
Prize draw on the night.*



25th & 26th
November

€ £55.00 per person



2nd, 3rd, 9th, 10th
December

€ £65.00 per person



All-Inclusive bar facilities from 7.30pm until midnight
Meal served at 8pm prompt
Dancing until 12.30am

There's an abundance of festive cheer and a scrumptious feast to tempt the taste buds.

Canapés on arrival

STARTER

Smoked Salmon, Crayfish and Crab (GF)

with dill crème fraîche and Avruga caviar

Duo of Melon (V, GF)

raspberry & elderflower gin. Citrus sorbet

Duck & Pistachio Terrine (GF)

wrapped in Parma ham, fig relish and sough dour bread

INTERMEDIATE

Roast Butternut Squash Soup with Crème Fraîche (V, GF)

MAIN COURSE

Traditional Roast Turkey (GF)

pork & chestnut stuffing, bacon roll and cranberry sauce

Slow Cooked Feather Blade of Beef

horseradish mash, Bordelaise sauce

Grilled Fillet of Sea Bass (GF)

leek and puy lentil cassoulet with tarragon oil

Leek, Mushroom and Stilton Bake (V) (GF)

cranberry and walnut crumb

DESSERT

Traditional Christmas Pudding (GF)

coated in a rich brandy cream sauce

Vanilla Podded Panna Cotta (GF)

black cherry compote

Seville Orange and Chocolate Truffle

white chocolate sauce

Cheese Board (GF)

fruit chutney, grapes and savoury biscuits

Freshly Ground Coffee and Chocolate Truffles

Included in the price per person: 4-course choice menu with coffee, Christmas crackers and a gift for all children

(V) Vegetarian

(GF) Gluten free or can be made gluten free

Enjoy the family atmosphere and relax on Boxing Day with friends and family.

STARTER

Butternut Squash Soup (V, GF)

topped with crème fraîche

Smoked Salmon and Prawns (GF)

crisp leaves, lemon and Marie Rose sauce

Duo of Melon (V, GF)

mulled winter berries

Pork, Apple and Calvados Pâté (GF)

red onion marmalade and ciabatta

MAIN COURSE

Roast Beef and Yorkshire Pudding

horseradish sauce and pan gravy

Slow Roast Pork (GF)

apricot stuffing, red wine and onion jus

Fillet of Salmon (GF)

leek and spinach velouté sauce

Leek, Mushroom and Stilton Bake (V) (GF)

cranberry and walnut crumb

DESSERT

Caramelised Apple Tart

with crème anglaise

Baked Cheesecake (GF)

with a raspberry compote

Dark Chocolate Torte

black cherry sauce

Cheese Board (GF)

fruit chutney, grapes and savoury biscuits

Freshly Ground Coffee and Mince Pies

Included in the price per person: 3-course choice menu with coffee & Christmas crackers

(V) Vegetarian

(GF) Gluten free or can be made gluten free



25th December



Served from
12.00pm – 2.00pm



£75.00 per Adult
£30.00 per Child
(aged 2 – 12)



26th December



Served from
12.00pm – 2.00pm



£27.50 per Adult
£13.50 per Child



31st December



6.00pm red carpet
welcome

7.15pm Gala Dinner
served



£169.00 per person

(including accommodation
and breakfast based on two
people sharing)

*Please note this is a
residential event only*

Dress Code:

Black Tie event

(V) Vegetarian
(GF) Gluten free or can be made
gluten free

Its showtime at Bucktree Hall! Your evening starts at 6.00pm with a red carpet welcome, Champagne & canapes followed by a 6-course Gala dinner served at 7.15pm prompt. Live musical entertainment is followed by our resident disco who draws the night to a close, but not before bringing everyone together to hear the chimes of Big Ben and a chorus of Auld Lang Syne.

STARTER

Game Terrine (GF)

fig chutney and sour dough bread

Red Onion and Goats Cheese Tart (V, GF)

dressed rocket salad

Roast Butternut Squash Soup (V, GF)

topped with crème fraîche

FISH COURSE

Beetroot and Juniper Cured Salmon (GF)

pickled radish

INTERMEDIATE

Traditional Haggis, Neep's & Tattie's

MAIN COURSE

Beef Wellington (GF)

roasted shallots and a Port and red wine reduction

Chicken Ballotine (GF)

wrapped in Prosciutto and stuffed with a red pepper mousseline

Leek, Mushroom and Stilton Bake (V, GF)

cranberry and walnut crumb

DESSERT

Lemon Panna Cotta Tart

raspberry compote

Chocolate and Salted Caramel Delice (GF)

crushed nuts and biscuits

Freshly Ground Coffee with Chocolate Truffles

A Mirror of Shropshire Cheeses

*served after coffee with apple & sultana relish, celery,
grapes and savoury biscuits*

*Included in the price per person: 6-course Gala dinner
with coffee, crackers, New Year novelties,
photo booth and entertainment*

CHRISTMAS BREAKS

3 Nights £340.00 per person arriving Saturday 24th December

4 Nights £360.00 per person arriving Friday 23rd December

Join us for a fantastic festive break that will leave you with fond memories as you enjoy the best of times with friends old and new. Arrive at your leisure from 2.00pm and join fellow guests for a cream tea served from 3.00pm - 4.30pm. Included in your package, dinner each evening with entertainment on 3 nights, Christmas Day lunch, optional panto tickets and a full English breakfast each morning.

'TWIXMAS' ENTERTAINMENT BREAK

3 Nights £169.00 per person arriving Tuesday 27th December

Arrive at your leisure from 2.00pm and join fellow guests for warm mince pies and tea or coffee in the Lander lounge from 3.00pm - 4.30pm. Included in your package, dinner each evening with live tribute entertainment on 2 nights and 1 night in-house entertainment. Full English breakfast each morning.

NEW YEAR

1 Night £169.00 per person arriving Saturday 31st December

2 Nights £210.00 per person arriving either 30th or 31st December

3 Nights £249.00 per person arriving Friday 30th December

Arrive at your leisure from 2.00pm and join fellow guests for a cream tea served from 3.00pm - 4.30pm. Included in your package, New Year's Eve Gala dinner and live show, dinner on any remaining nights, and a full English breakfast each morning.

All bookings are subject to availability

TERMS & CONDITIONS

Residential breaks for Christmas, Twixmas and New Year require a 25% non-refundable deposit at the time of booking. Payment in full is required 28 days prior to arrival.

CANCELLATIONS

28 days' notice. Full refund less non-refundable deposit
14 - 27 days' notice. 50% refund less non-refundable deposit
0-13 days. Cancellation in full, all monies will be forfeited.

How to Book

First telephone **01952 641821**, or, email: **sales@bucktreehallhotel.com** to make your enquiry. Enquiries will be held for 14 days, after 14 days you will need to pay a non-refundable deposit of £20.00pp for All-Inclusive party nights and Christmas day lunch or £10.00pp for all other events. Cheques should be made payable to Sarac Hotels Limited. Please note that we will not accept multiple cheques.

Your reservation is not guaranteed until we receive your deposit. All outstanding balances are required before Friday 18th November 2022.

BOOKING FORM

Name of Event: _____

Date of Event: _____ Time: _____

Number in Party: Adults: Children: Babies:

Name of Host / Organiser: _____

Address: _____

_____ Postcode: _____

Company Name: (if applicable) _____

Telephone No. (Day) _____

(Evening) _____

Email: _____

Special Requirements: _____

Terms & Conditions

- All verbal bookings will be treated as provisional and held for no longer than 14 days.
- A £20.00 per person non-refundable deposit for our All-Inclusive Party Night or Christmas Day Lunch and a £10.00 per person non-refundable deposit is required to confirm all bookings.
- Full payment is required before Friday 18th November 2022. Events that are booked after 18th December will require full pre-payment at the time of booking.
- The hotel will deem all events which do not comply with our terms of payment to have been cancelled and any monies paid will be retained by the hotel.
- Pre-orders for food are required before Friday 18th November 2022. For events booked after 18th December we will confirm when your pre-order is required.
- No refunds of monies paid, or substitutions of goods will be made for decreased numbers.
- Monies already paid are forfeited and cannot be transferred to cover the cost of food, drink, entertainment or overnight accommodation.
- Multiple cheques will not be accepted. Party organisers are responsible for submitting 1 group cheque.
- The information in this brochure is correct at the time of printing. The hotel reserves the right to amend its packages and prices at any time before the event.
- The hotel reserves the right to cancel an event if there is a shortfall in the numbers required. In such circumstances (without affecting your legal right) you may choose at your sole discretion an alternative date, subject to availability, or request a full refund.
- Insurance. Everyone is sure to agree that a Christmas party or event is well worth the cost, but it can prove to be expensive. That is why insurance against possible difficulties for a number of reasons really does make sense. This is highly recommended by the hotel and details can be supplied upon request.

Send this form together with your deposit to:

Special Events Co-ordinator, Bucktree Hall Hotel, The Wrekin, Wellington, Telford, Shropshire, TF6 5AL

Please make cheques payable to: Sarac Hotels Limited

Why Not Stay The Night? When making your booking, ask about our preferential overnight accommodation rates for guests attending our Christmas Events and Party Nights. Make the occasion an event and stay on! *All bookings are subject to availability.*

Allergen Information

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available upon request.



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