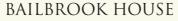
Festive Celebrations





HOTEL BATH, SOMERSET

It's the most wonderful time of the year

Built in 1790 and set within lush parkland close to the centre of historic Bath. Bailbrook House Hotel is a unique and inspiring venue for your festive celebrations. Whether you seek to relax or indulge, make it extraordinary in the setting of this welcoming country house this season.



Christmas Day Lunch

Imagine a beautiful Christmas feast laid before you, with everything taken care of. Make the most of your time together and enjoy a wonderful lunch with all the trimmings.

Treat your loved ones to a truly memorable Christmas Day lunch in the stunning surroundings of our Cloisters restaurant. Arrive to Champagne and canapés prior to a four course lunch, rounded off with tea, coffee and mince pies.

£119.50 per person, £59.50 per child



Menu

Jerusalem artichoke soup, black truffle oil (v) Venison terrine, wild blueberry sauce, spiced pumpkin

Pan fried scallops, celeriac purée, crispy smoked pancetta

Heritage beetroot, goats cheese curd, black olive crumb, rapeseed oil (v)

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Champagne sorbet

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Roasted free range South West turkey, bacon wrapped chipolatas, apricot and sage stuffing, pan gravy

Roasted striploin of Wiltshire beef, Yorkshire pudding, red wine jus

Pan fried halibut fillet, caper, lemon and parsley butter sauce

Rosemary polenta, charred cauliflower, braised chicory, stem broccoli, wild mushroom (v)

All mains are served with roast root vegetables, buttered Bromham Brussels sprouts, creamed potatoes and herb roasted potatoes

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Whisky chocolate marquise, caramel ice cream

Clementine and gingerbread trifle

Bailbrook House Hotel Christmas pudding, Cognac sauce, candied cranberries

Bath blue cheese steeped in port, sourdough crackers, grapes

Party Nights

Throughout December and selected dates in January, enjoy an evening of fine food and fun with colleagues and friends.

Begin the night with a glass of Cranberry Fizz before a festive three course meal. After dinner indulge in coffee and cinnamon fudge, before taking to the dancefloor, with carriages at midnight.

£39.50 Friday and Saturday £35.50 Sunday to Thursday

Sleep Well

Stay the night with preferential rates and awake to a full traditional breakfast. Friday and Saturday £100 single occupancy £120 double or twin occupancy Sunday to Thursday £90 single occupancy £100 double or twin occupancy Upgrades available.

Menu

Parsnip soup, chive cream (v)

Whisky smoked salmon, lemon and herb mayonnaise, crispy capers, sourdough bread Game terrine, pear and cider chutney, toasted brioche

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Free range turkey parcel, roast potatoes, caramelised roast root vegetables, Brussels sprouts

Pan fried fillet of hake, lemon and dill crushed potato, stem broccoli, tomato, butter sauce

Wild mushroom, spinach and goats cheese filo parcel, ratatouille sauce (v)

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Cranberry and white chocolate cheesecake Somerset brie, cherry tree tomato chutney, celery, grapes, crackers

Christmas pudding, Cognac sauce, candied cranberries



New Year's Eve

Make this New Year's Eve one to remember, with a spectacular celebration at Bailbrook House Hotel.

Two Night Celebration Package

Arrive on 30 or 31 December for a two night stay and enjoy dinner on both nights along with a spot of afternoon tea. See in the New Year in style with a Champagne and canapés reception prior to a five course gourmet meal, accompanied by our guitarist. Coffee, chocolate truffles and cinnamon fudge will be served to tempt even the most indulged guest. Raise your glass for a Champagne toast at midnight and carry on dancing until 1am.

From £299 per person sharing a Classic double shower bedroom

New Year's Eve Celebration Dinner

We have a number of spaces available for those who would like to attend our New Year celebration on a non-residential basis. The event starts with the Champagne and canapés reception and finishes at 1am.

Menu

Wiltshire game terrine, pain d'épices, blackberry chutney, brioche Cream of parsnip soup, black truffle oil (v)

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John Ross Jr. smoked salmon terrine, pickled cucumber, smoked mayonnaise, caviar Saffron and cauliflower risotto, spinach,

beetroot foam (v)

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Champagne sorbet

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South West fillet of beef Wellington, haggis bon bon, Dauphinoise potato, heritage carrots, honey roasted parsnips, kale, whisky jus

Goats cheese soufflé, quinoa salad, pomegranate and fig (v)

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Drambuie chocolate marquise, clementine jelly, white chocolate ice cream

£150 per person





Festive Dining

Throughout December, enjoy our classic winter warmers and festive sweet treats.



Private Dining

With eight or more guests, you can enjoy the privacy of your very own dining room for your get-together. Our price includes room hire, a glass of Cranberry Fizz and a three course lunch or dinner, with coffee and cinnamon fudge.

From £30 per person

Afternoon Tea

Delight in delicate finger sandwiches, fresh scones and sweet treats, all with a festive twist! Those with less of a sweet tooth can choose our warming savoury option.

£19.50 per person, £9 per child £24.50 with a glass of Cranberry Fizz

Children's prices are for children aged four to 12; children under three stay and dine for free. Full terms and conditions online.

It's never too early to think about Christmas! Contact us today to book your Bailbrook House Hotel celebration.

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Afternoon Tea Menu Sweet treats

Passion fruit trifle Stollen bite Whisky chocolate marquise Cranberry Pavlova Apple cider cake

Fresh scones

Christmas pudding scone Plain scone Cranberry jam, strawberry jam, lemon curd, clotted cream

Savoury sandwiches

Free range turkey and cranberry stuffing Home cooked ham, English mustard, watercress

Mature cheddar cheese, tomato, chutney Smoked salmon, dill, cream cheese

