

CELEBRATE
Christmas
& NEW YEAR WITH US



FESTIVE PARTIES

Join us for a fabulous and festive party night to remember, whether your group is small and select in size or large. Enjoy the party atmosphere with friends, family or colleagues while decorations and Christmas accessories to add to the fun.

Chef's delicious three course festive menu has something for everyone. Themed nights are available upon request!

INCLUSIVE PACKAGE

(Valid from 1930 until Midnight in the Function Room Bar)

Friday 25th November £55 pp
Thursday 1st December £60 pp
Saturday 3rd December £70 pp
Friday 9th December £70 pp
Thursday 15th December £65 pp
Saturday 17th December £80 pp

Saturday 26th November £60 pp
Friday 2nd December £65 pp
Thursday 8th December £65 pp
Saturday 10th December £80 pp
Friday 16th December £75 pp
Other dates available upon application

NON -INCLUSIVE PACKAGE

(£15 deposit non-refundable per person required on booking)

ANY DAY

£30 pp

Don't wait till the last minute, call 01827 872 133 or email events.marstonfarm@brook-hotels.co.uk to discuss your requirements with our Events Coordinator.

Extend the experience and book an overnight Bed & Breakfast stay from £90 per night.



FESTIVE LUNCHES

For something a little different, celebrate in style with our three-course Festive Lunch Menu which includes a variety of our absolute favourite dishes.

Enjoy a welcome drink on arrival.

£30.00 per person

(£15 deposit non-refundable per person required on booking)

Call 01827 872 133 or email events.marstonfarm@brook-hotels.co.uk to book your table.



Christmas Eve

Saturday 24th December 2022

Arrive at leisure, collect your welcome brochure from Reception and settle into your room.

4pm - 5pm

Relax in the lounge over festive scones with lashings of jam and clotted cream, all served with coffee and tea.

Throughout your stay there will be an array of board and floor games in the lounge, for you to enjoy where you can be as competitive or co-operative as you like.

6pm

Join our General Manager, friendly staff and fellow guests at our "Getting Acquainted" over mulled wine in the hotel bar.

7.30pm

Enjoy an elegant, dinner with creative selections from our Head Chef.

10.30pm

Attend Midnight Mass at our local Church. On your return, sink into one of our comfortable sofas and savour a mouthwatering mince pie along with mulled wine.



Please call **01827 872133** to make your reservation, or email events.marstonfarm@brook-hotels.co.uk

Christmas Day

Sunday 25th December 2022

8am - 9.30am

Start the day with a hearty English breakfast in our Courtyard Restaurant. Enjoy your presents and relax in the lounge.

10am - 11am

For those feeling a little peckish, coffee and homemade shortbread will be available in the lounge.

12.30pm

Sit down to an exquisite Christmas Luncheon featuring a choice of Chef's seasonal dishes with a twist.

4.30pm

Find a comfy spot in one of the nooks and crannies in our lounge for afternoon tea and slices of rich Christmas cake to enjoy the Queen's speech.

7.30pm

Make your choices from Chef's Special Christmas Day Fork Buffet, a fine spread of sweet and savoury delights. The delicious homemade desserts never fail to impress.



Please call **01827 872133** to make your reservation, or email events.marstonfarm@brook-hotels.co.uk

Boxing Day

Monday 26th December 2022

8am - 9.30am

There's no need to rush this morning, so enjoy a lazy breakfast in our Courtyard Restaurant overlooking our beautiful internal courtyard.

10.30am

Take a trip to the local sales or relax in our Parlour and enjoy a festive film.

1pm

Our kitchen team will be presenting a sumptuous buffet lunch so you can eat as lightly or as heartily as you prefer. Then spend time walking off lunch at the Middleton Lakes RSPB Nature Reserve. A ten minute walk away along the adjacent Fazeley Canal, Middleton Lakes is a 160 hectare mosaic of wetlands, meadows and woodland in the heart of the River Tame Valley.

4pm

Refreshments will be served with delicious snacks for those needing sustenance and something healthy. Relax and play board games.

7.30pm

Dress up for our fabulous Boxing Day Dinner. After dinner, join our General Manager for our famous Christmas Quiz.



Please call **01827 872133** to make your reservation, or email events.marstonfarm@brook-hotels.co.uk



Bank Holiday

Tuesday 27th December 2022

8pm - 9.30pm

Fortify yourself for the journey ahead with a final visit to our Courtyard Restaurant for a hearty English breakfast.

A fond farewell and safe journey home!

We look forward to seeing you again next year, or even before.

Not ready to say goodbye?

Why not extend your stay from only £120 per night, breakfast included!
Talk to our friendly reception team to arrange this.

RATES

2 NIGHT BREAK FROM ONLY **£199 per adult** (arriving 24th December)

3 NIGHT BREAK FROM ONLY **£299 per adult** (arriving 24th December)

£139 per child aged 6 - 15 (sharing with 2 adults)

£259 per child aged 11 - 15 (in own room)

Children under 5 FREE when sharing with 2 adults

£45 single supplement per night

£100 deposit per room required for all bookings.

All rates are based on 2 people sharing a Classic Internal Facing Room.
(subject to availability).

Please call **01827 872133** to make your reservation, or email events.marstonfarm@brook-hotels.co.uk



New Year's Eve

Saturday 31st December 2022

4pm - 5pm

Meet our General Manager, friendly staff and fellow guests over a delicious cream tea with scones, coffee and tea, served in the lounge.

7pm - 7.30pm

Prosecco and canapés will be served in the lounge.

7.30pm

Take your seats for our splendid New Year's Eve Gala Dinner. Black tie is encouraged. Our resident DJ will be performing Soul, Motown, Jazz, Rock n Roll, Blues and Pop with a retro twist for you to dance away this last night of the year.

12.00am | midnight

Relax and enjoy a midnight cap in our Resident's bar.

£80.00 per adult

Welcome the New Year in with a more informal New Year's celebration. Our residential package includes New Year's Eve Dinner, overnight accommodation with full English breakfast, plus use of our spa facilities.

£329 for two people sharing a double or twin room
single supplements may apply

Please call **01827 872133** to make your reservation, or email events.marstonfarm@brook-hotels.co.uk



Festive menus

Festive Lunch & Party Menus

Roasted Red Pepper and Tomato Soup (V) (VG)

Galia Melon (V) (VG)

winter berries and mulled wine syrup

Breaded Garlic Mushrooms (V)

garlic and chilli aioli

Chicken Liver Parfait

toasted brioche and red onion marmalade

Traditional Roast Turkey with all the Trimmings

roast potatoes, seasonal vegetables and gravy

Butternut Squash and Cumin Wellington (V) (VG)

sundried tomato tapenade, seasonal vegetables and roast potatoes

Beef Bourguignon

burgundy sauce, glazed button onions and horseradish mash

Beetroot and Feta Tagliatelle (V)

dill

Traditional Christmas pudding

brandy cream sauce

Homemade Chocolate Brownie

vanilla ice cream

Vegan New York Cheesecake (V) (VG)

raspberry coulis

Tea and Coffee with Mince Pies

Christmas Eve

£40.00 per person

Roasted Butternut Squash Soup (V) (VG)

Pan Fried Halloumi (VG)
caper vinaigrette

Buttermilk Fried Chicken
chipotle mayo



Chicken Breast stuffed with Boursin

streaky bacon, new potatoes, seasonal vegetables, mushroom and tarragon sauce

King Prawn and Chorizo Linguine

lime, spring onion, cherry tomato and spring onion

Vegetable Curry (V) (VG)

basmati rice, mango chutney and poppadum



New York Baked Cheesecake

raspberry coulis

Profiteroles

Vegan Chocolate Brownie (V) (VG)

Tea and Coffee with Mince Pies

Christmas Day

£80.00 per adult / £29.95 per child

Celeriac and Hazelnut Soup (V) (VG)

focaccia croutons

Chicken Liver Parfait

watercress, toasted brioche and red onion marmalade

Melon with Parma Ham

honeydew, galia and watermelon with cured ham, lemon, honey and mint syrup

Scottish Smoked Salmon Gravadlax and Prawns

sweet mustard and dill cream, marie rose sauce and toasted granary bread

Traditional Roast Turkey

and all the trimmings ... roast potatoes, seasonal vegetables and pan roast gravy

Pan Fried Seabass

lyonnaise potatoes, pak choi and lemon butter sauce

Braised Lamb Shank

red wine jus and garlic mash

Cumin Butternut Squash and Lentil Wellington (V) (VG)

sundried tomato chutney, seasonal vegetables and roast potatoes

Ribeye Steak

with cracked peppercorn and brandy cream sauce

All mains served with a selection of seasonal vegetables and roasted potatoes

Classic Christmas Pudding

brandy cream sauce

Vegan New York Cheesecake (V) (VG)

raspberry coulis

Homemade Sticky Toffee Pudding

vanilla ice cream

Cheese Platter

mature cheddar, stilton, brie, spiced apricot chutney and oatcakes

Tea and Coffee with Mince Pies

New Year's Eve

£80.00 per person
Discounted accommodation rates available

Pea and Mint Soup (V) (VG)
focaccia croutons

Tomato, Basil & Goat's Cheese Tartlet
sweet roasted yellow pepper coulis

Game Terrine
red onion marmalade

Scottish Smoked Salmon
blinis and chive crème fraîche

Roast Sirloin of Beef 'Diane'
rosti potato, creamy dijon mustard, brandy, mushroom and tarragon cream sauce with watercress

Braised Lamb Shank
red wine jus, garlic mashed potato with olive oil

Cumin Butternut Squash and Lentil Wellington
sundried tomato chutney, seasonal vegetables and roast potatoes

Ginger and Sesame Seabass en Papillote
new potatoes

Chocolate Fondant
pistachio ice cream

New York Cheesecake (V) (VG)
raspberry coulis

Baileys Crème Brûlée
shortbread biscuit

White Chocolate Mousse
raspberry & honey coulis

Tea and Coffee with Chocolates



01827 872 133 | events.marstonfarm@brook-hotels.co.uk | www.brook-hotels.co.uk