

*Merry  
Christmas*

CHRISTMAS &  
NEW YEAR 2023



ROSSETT HALL

- HOTEL -

★★★★



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★★★★

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FOR WEBSITE ACCESS  
TO OUR **E-BROCHURE**  
AND **MENUS**



# Season's Greetings

FROM ALL THE STAFF AT ROSSETT HALL HOTEL

As the nights draw in and the winter winds bring a dusting of pure white snow over the landscape, you can be assured that there will be nowhere more magical than Rossett Hall Hotel this Christmas season.

The imposing Georgian Hall lies at the heart of this hotel and holds a host of Christmas cheer, including the comfortable lounge with its crackling fire, newly refurbished function room and the renowned Oscars Brasserie, all decked to sparkle and set to celebrate.

Good food is always an important ingredient for the perfect festive celebration, our talented chefs have created delicious menus including some contemporary dishes as well as traditional favourites.

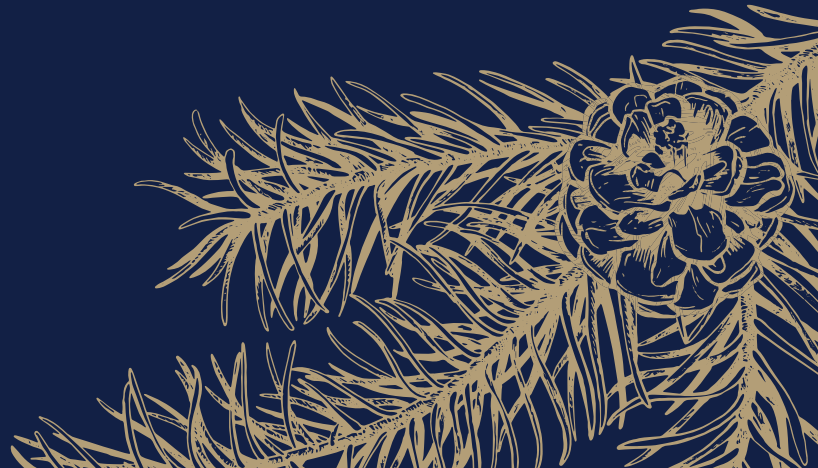
Our dedicated staff will be on hand, working hard to make your Christmas everything you wish for – whether it's an intimate Dinner for two, parties with friends and colleagues, a traditional meal with your family or enjoying a Christmas Day to remember, we know you will not be disappointed.

Don't forget to start 2024 in style with our Black-tie Gala Dinner, with popular singer and acoustic guitarist Jack Woodward plus our resident DJ, until the early hours where you will be dazzled with some great entertainment, fabulous food and a party to remember.

We look forward to welcoming you to Rossett Hall Hotel this festive season.

Best Wishes

**From the Team at Rossett Hall Hotel**



# FESTIVE LUNCH MENU

Served daily between 12pm – 4pm, Monday to Saturday from 20th November – 23rd December

Also available in January 2024 upon request and pre-booking

## STARTERS

Butternut Squash & Red Lentil Soup with roasted Pumpkin seeds and petit pain  
Homemade Pork & Prune Terrine with pickled Fennel, Chilli and toasted Bread  
Goats Cheese & Beetroot tart tatin with festive Pear jam and Watercress leaves (v)  
Whiskey & Honey cured Salmon with Pea puree, Wasabi Crème Fraiche and Croutons

## MAIN COURSE

Traditional Roast Turkey Breast with homemade Pigs in Blankets, Sage and Onion Stuffing, Roast Potatoes, seasonal Vegetables and Gravy  
Roast shoulder of Pork with caramelised Onion and Apple puree, mashed Potatoes and a Dijon Mustard Cream sauce  
Fig and Cranberry Nut Roast served with Roast Potatoes, seasonal Vegetables and Vegetarian Gravy (v)  
Pan fried Mackerel with Chorizo and Potato Dauphinoise, Tomato Velouté and an Aubergine puree

## DESSERTS

Traditional Christmas Pudding served with Brandy sauce  
Warm Belgian Waffle served with Apple Ice Cream and Toffee sauce  
Selection of Cheeses served with Biscuits, Grapes, Celery and Festive Chutney  
Cranberry and Ricotta Strudel served with Vanilla Pod Ice Cream

Why not add on Mini Mince Pies with Freshly brewed Tea or Coffee for only £2.95 per person?

**£19.95** for Two Courses / **£22.95** for Three Courses

Senior Citizens- **£17.95** for Two Courses / **£20.95** for Three Courses

Children under 12- **£12.95** for Two Courses / **£15.95** for Three Courses

*(Children's options available)*

# CHRISTMAS LUNCH WITH BUBLÉ

Sunday 17th December

*Complimentary glass of fizz on arrival*

Including a delicious three course lunch and freshly brewed Tea or Coffee whilst you enjoy the sounds of our festive Michael Bubl  tribute entertainment.

BOOKING IS ESSENTIAL

£32.95 per person



## FESTIVE AFTERNOON TEA

Served daily from 12pm until 4pm throughout December

*(Excluding Sundays and Special Events)*

Enjoy freshly baked Scones with Fruit preserve and Clotted Cream, Festive Cakes including Mince Pies, with a selection of Sandwiches and your choice of Tea or Coffee.

BOOKING IS ESSENTIAL

£18.95 per person

*Why not add a glass of fizz or mulled wine for only £4.00 pp*

## FESTIVE FLORIST MASTERCLASS EVENING

Tuesday 30th November & Thursday 14th December

*Arrive at 7.00pm and be welcomed with a complimentary glass of fizz on arrival.*

Come along with friends for an evening of Festive Wreath Making 30th Nov or Table Centre Making 14th Dec with local, popular florist 'Vivid Floral Design'.

Please note: This class takes approximately 3 hours.

BOOKING IS ESSENTIAL

£49.95 per person

(Price includes wreath or table centre dependent on event booked)

*20% off your bill if dining in Oscars prior to the Masterclass*





## LUNCH WITH FATHER CHRISTMAS

**Sunday 10th December**

A wonderful family occasion bringing family and friends together for a lunch with a twist!

Including a two course meal (main & dessert), festive games, gift for every child and a special visit with Father Christmas next to a roaring log fire.

**£24.95** per Adult and **£19.50** per Child

**BOOKING IS ESSENTIAL**



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## FESTIVE MURDER MYSTERY EVENING

**Wednesday 6th December**

Plot – Join us for our Christmas Cracker Murder Mystery. 'Tis the season to be jolly, but you won't find any Christmas cheer among these four characters. This is one staff Christmas party that no one will forget, and more than one member of the cast will go out with a bang tonight! Why not join us and find out which one of them will 'not' be around to open their presents on Christmas day.

**Dress – Outfit with a Christmas twist, or smart**

**£34.95** for Three Courses and Murder Mystery Entertainment





# CHRISTMAS EVE MENU

Available all day until 8pm



Selection of Nibbles:

- Chicken Wings (your choice of either Salt & Pepper, BBQ or smoked)
  - Slow cooked Beef Croquettes
- Pigs in Blankets with Mustard Mayonnaise
  - Thai Fish Goujons
  - Mini Caesar Salad (v)
- Spicy Potato Wedges with Cream Cheese & Chive Dip (v)
  - Brie and Cranberry Filo Bites (v)
  - Honey Glazed Sausages

All priced at **£4.95** per item, or **£13.95** for three

Chef's homemade Flatbreads served with House Salad, choose from the following toppings:

- Steak and Stilton
- Brie and Cranberry
- Mozzarella and Tomato

**£8.50** per Flatbread

Homemade Battered Fish, Hand Cut Chips and Mushy Peas served with Tartare sauce

**£14.95**

Oscars Beef Burger, topped with Tomato, Lettuce and Onion, served with Fries and Coleslaw

**£15.95**

Chicken or Vegetable Thai Red Curry served with Sticky Rice and Prawn Crackers (v)

**£15.95** Chicken / **£14.95** Vegetable

Caesar Salad – Baby Gem Lettuce, Crispy Bacon, Anchovies, Caesar Dressing and Croutons

**£12.50**, add Chicken for **£2.50** supplement



# CHRISTMAS PARTY NIGHTS

Come along and join us for one of our famous party nights.

Arrive at your leisure from 7:00pm for a prompt start at 8:00pm and enjoy our delicious three course meal served by our wonderful and friendly team.

We will have you up dancing with our popular resident DJ.

## WHY NOT ORDER PARTY BUCKETS OR WINE FOR YOUR TABLE IN ADVANCE?

Party buckets only **£23.50** to include your choice of 6 bottles, made up from any of the following:

**BUDWEISER, WREXHAM LAGER  
SMIRNOFF ICE, BLUE WKD OR  
OLD MOUT CIDER**

Or save **15% OFF** pre-ordered bottles of wine

*T&C's apply*

*Organiser free  
for party over  
20+ (if booked  
by Sept '23)*



# FESTIVE PARTY NIGHTS

Fri 24th November – **Back to the 80's**

Sat 25th November – **Ed Sheeran Tribute**

Fri 1st December – **90's Tribute**

Fri 1st December – **Back to the 80's**

Sat 2nd December – **2000's "Noughties" Tribute**

Sat 2nd December – **ABBA Tribute**

Thurs 7th December – **ABBA Tribute**

Fri 8th December – **Back to the 80's**

Fri 8th December – **2000's "Noughties" Tribute**

Sat 9th December – **Rihanna / Beyonce Tribute**

Thurs 14th December – **ABBA Tribute**

Fri 15th December – **Back to the 80's**

Fri 15th December – **Robbie Williams Tribute**

Sat 16th December – **Ultimate Divas Tribute**

Sat 16th December – **Ed Sheeran Tribute**

Thursday dates only **£29.95** per person

November dates only **£30.95** per person

December Fri/Sat dates only **£36.95** per person

## WHY BOOK A TAXI WHEN YOU CAN STAY OVERNIGHT?

Party Night from **£98.00** BB  
based on 2 people

Please contact our reservations team to arrange your booking:  
Tel: 01244 571 000 | [reservations@rossetthallhotel.co.uk](mailto:reservations@rossetthallhotel.co.uk)



# CHRISTMAS PARTY NIGHT MENU

## STARTERS

Butternut Squash & Red Lentil Soup with roasted Pumpkin seeds and petit pain  
Homemade Pork & Prune Terrine with pickled Fennel, Chilli and toasted Bread  
Goats Cheese & Beetroot tart tatin with festive Pear jam and Watercress leaves (v)  
Whiskey & Honey cured Salmon with Pea puree, Wasabi Crème Fraiche and Croutons

## MAIN COURSE

Traditional Roast Turkey Breast with homemade Pigs in Blankets, Sage and Onion  
Stuffing, Roast Potatoes, seasonal Vegetables and Gravy  
Roast shoulder of Pork with caramelised Onion and Apple puree, mashed Potatoes and a Dijon Mustard Cream sauce  
Fig and Cranberry Nut Roast served with Roast Potatoes, seasonal Vegetables and Vegetarian Gravy (v)  
Pan fried Mackerel with Chorizo and Potato Dauphinoise, Tomato Velouté and an Aubergine puree

## DESSERTS

Traditional Christmas Pudding served with Brandy sauce  
Warm Belgian Waffle served with Apple Ice Cream and Toffee sauce  
Selection of Cheeses served with Biscuits, Grapes, Celery and Festive Chutney  
Cranberry and Ricotta Strudel served with Vanilla Pod Ice Cream

The team at Rossett Hall would like to make Christmas special for everyone, once again due to 2022's success, in order to do so we would like to donate to Wrexham Food Bank.

With this being our main focus, we would like to extend the same opportunity for donation to our party night guests.

If you would like to help us with this, please mention upon booking that you would like to donate and as a thank you from us we will provide **a complimentary arrival drink for you and your party!**

If your party would like to join in we kindly ask that one item is donated per person and is brought along to the hotel when settling your final balance.

# CHRISTMAS DAY MENU

Arrive from 12.00pm, dine at 1.00pm

*A glass of Fizz to welcome you on arrival*

## STARTERS

Homemade Honey Parsnip and Apple Soup, Parsnip Crisp and warm Bread roll (v)

Chicken Liver Parfait with a spicy Mulled Wine Jelly and toasted Brioche

Traditional Prawn Cocktail served with Marie rose sauce and Avocado Mousse

Brie and Cranberry Tart tatin served with dressed Salad Leaves (v)

## SEASONAL SORBET

## MAIN COURSE

Traditional Roast Turkey Breast with homemade Pigs in Blankets, Sage and Onion Stuffing, Roast Potatoes, seasonal Vegetables and Gravy

Roasted Ribeye Steak (served pink) with Fondant Potatoes, Cauliflower au Gratin and charred Cavalo Nero

Roasted Monkfish served with Celeriac Puree, Caper Crumbs and seasonal Greens

Courgette and roasted Red Pepper Roulade, with Tomato and Parmesan velouté and Porcini Mushrooms (v)

## DESSERTS

Traditional Christmas Pudding served with Brandy sauce

Selection of Cheeses served with Biscuits, Grapes, Celery and Chutney

Homemade Chocolate Fudge Cake served with Raspberry Sorbet and Coffee syrup

Red Berry Pavlova served with Candied Pistachios

*Freshly brewed Tea or Coffee served with Homemade Fudge*

Five Courses **£79.95** per person,  
**£45.00** Children under 12 years  
*(Children's options available)*



# BOXING DAY MENU

Menu available from 12.00pm until 8.00pm

## STARTERS

Roast Tomato and Basil Soup and a Warm Bread roll (v)

Cold Poached Salmon with Baby Watercress, Caper Berry Salad and Citrus Mayonnaise

Baked Camembert with Apple Crisps, Tomato Chutney and fresh Bread (v)

Creamy Garlic Mushrooms with a warm Pastry Basket and fresh Rocket (v)

## MAIN COURSE

Roast Topside of Beef served with a Yorkshire pudding, seasonal Vegetables and Potatoes with pan Gravy

Baked Honey Roast Ham served with seasonal Vegetables and Potatoes with a Cider Gravy

Beer Battered Fish and Hand Cut Chips served with Mushy Peas and Tartare sauce

Spinach, Feta and Caramelised Onion Tart, roasted New Potatoes, Mixed Leaves and Basil (v)


## DESSERTS

Baileys Cheesecake served with Chocolate sauce and Chantilly Cream

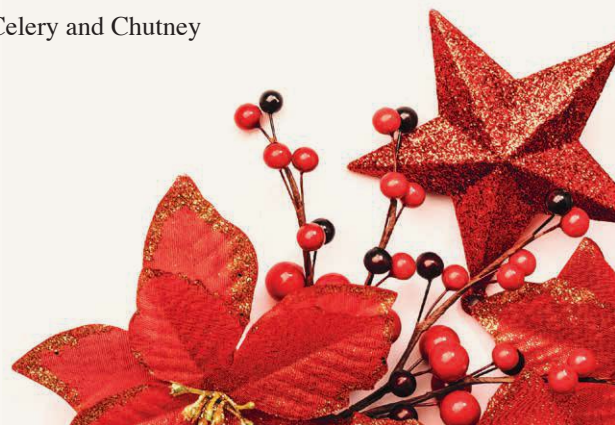
Apple and Blackberry Crumble served with Vanilla Scented Custard

Zesty Lemon Tart served with Raspberry Coulis and Cream

Selection of Cheeses served with Biscuits, Grapes, Celery and Chutney



Three Courses for **£24.95** per person,  
**£17.95** for Children under 12 years  
*(Children's options available)*



# FESTIVE CHRISTMAS PACKAGE

## CHRISTMAS EVE

Arrive at your leisure on Christmas Eve and be welcomed to Rossett Hall Hotel with festive Afternoon Tea and snuggle up by the roaring fire.

In the evening delicious light bites & nibbles will be served for you in our Oscars Brasserie.

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## CHRISTMAS DAY

On Christmas Day morning after opening your cards and presents, make your way down for a full hearty Breakfast.

*Don't forget to guess the weight of the Christmas Cake in our reception area before lunchtime.*

Now for the best part, a delectable traditional five course Christmas Luncheon!

In the evening, cosy up by our roaring log fire and enjoy our range of traditional board games, Cakes & Hot Chocolate.

**Festive platters will be served either in the comfort of your own room or in our cosy Georgian Cocktail Bar.**

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## BOXING DAY

Enjoy a leisurely Full Breakfast to prepare you for the day ahead!

Why not discover the Roman city of Chester with its intriguing history, or for the shopaholics amongst us you'll be spoilt for choice with Cheshire Oaks McArthur Glen Designer Outlet, Chester City Centre and Broughton Retail Park.

In the evening, you will be welcomed with a glass of Fizz before your delicious Three Course evening meal is served in Oscars Brasserie.

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## 27TH DECEMBER

Spend a relaxing morning and enjoy Full Breakfast, say goodbye to old friends and new before leaving the Hotel for your onward journey.

# A CHRISTMAS STAY TO REMEMBER

## CHRISTMAS DAY 1 NIGHT STAY

From **£290.00** for 2 people or from **£190.00** for 1 person.

Includes – Christmas Day luncheon, Supper Platter, & Breakfast on Boxing Day.

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## 2 NIGHT STAY

From **£460.00** for 2 people or from **£320.00** for 1 person.

Arrival 24th December includes, Christmas Eve Afternoon Tea served between 2pm and 4pm, Christmas Eve Dinner, Breakfast on Christmas Day, Christmas Day luncheon, Supper Platter, & Breakfast on Boxing Day.

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## 3 NIGHT STAY

From **£590.00** for 2 people or from **£450.00** for 1 person.

Arrival 24th December includes, Christmas Eve Afternoon Tea served between 2pm and 4pm, Christmas Eve Dinner, Breakfast on Christmas Day, Christmas Day luncheon, Supper Platter, Breakfast on Boxing Day, Boxing Day Dinner & Breakfast on the 27th December.

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## 3-NIGHT FESTIVE BED & BREAKFAST STAY

From **£115.00** a night in classic double/twin rooms based on 2 people arrival 24th December for 3 nights.

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## TWIXMAS STAY 27- 30 DECEMBER 2023

From **£145.00** per night for a classic double including a delicious 2 course evening meal with a glass of fizz and Full Breakfast the following morning.



# NEW YEAR'S EVE CELEBRATION EVENING

Six course meal including coffee, along with entertainment by Jack Woodward solo singer and acoustic guitarist plus resident DJ until the early hours.

*Champagne Cocktail and Chef's selection of Canapés upon arrival.*

## STARTERS

Cauliflower and Stilton Soup served with a Mini Tin Loaf (v)

Venison Minestrone served with Homemade Bread

Confit Duck Leg with Char-Grilled Pineapple, Ginger and Chilli Dressing

Classic Prawn Ceviche

Avocado, Sun-Blushed Tomato & Artichoke Jardiniere served with Tapenade and shaved Parmesan (v)

## CHAMPAGNE SORBET

## MAIN COURSE

Roast Sirloin of Beef (served pink) with braised Baby Vegetables, Potatoes Au Gratin and a Tarragon Jus'

Pork Cutlet stuffed with Parmesan, Lemon Zest & Breadcrumbs, Fondant Potatoes, Smoked Bacon and Savoy Cabbage with a Mustard sauce

Sesame Seeds Sticky Tuna Steak (served pink) served with Soba Noodles and a Vegetable Broth

Leek, Beetroot, Butternut Squash and Courgette Tagliatelle served with a Basil and Pine Nut Cream sauce (v)

## DESSERTS

### ASSIETTE OF DESSERTS

Chocolate & Cointreau Mousse,

Cherry & Almond Bakewell,

Sicilian Lemon Tart,

Raspberry Tart served with Clotted Cream

Or

Chefs Selection of Cheese, Savoury Biscuits, Grapes and Homemade Chutney

*Freshly brewed Tea or Coffee served with Petit Fours*

**Dress code is smart**

*Only £89.00  
per person  
for a six course  
meal and  
entertainment*





# NEW YEAR'S EVE OVERNIGHT PACKAGE

**Book early for the package that everyone keeps coming back for!**

A combination of great food, quality surroundings and wonderful New Year festivities makes this the place to see in the New Year.

*A truly fantastic experience that is guaranteed to hit the spot.*

The package includes Afternoon Tea on arrival, Celebration Dinner, entertainment and a late Breakfast served the following morning. Enjoy late check out until 12:00pm.

## GALA NIGHT PACKAGE

From **£319.00** for 2 people or from **£280.00** for 1 person



Includes a delicious Afternoon Tea on arrival, the Gala Night and Dinner, Breakfast on the 1st January 2024

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## TWIXMAS OFFER

Why not extend your new year's eve stay by adding the night of the 30th December or 1st January with the Twixmas offer.

From **£145.00** per night for a classic double includes a starter and main 2 course Dinner, a glass of fizz with the meal and Breakfast.



# BOOKING INFORMATION

In the first instance you should contact our team to discuss your requirements and dates.

A £5.00 per person deposit for lunch bookings (£10.00 per person on Christmas Day) and £10.00 per person deposit for evening bookings is required to confirm your reservation.

We can hold a provisional booking for one week, within this week a deposit is required per person to secure your reservation. After your deposit is received, our team will send you written confirmation. Four weeks prior to the booking date you should confirm your final numbers and pay your remaining balance. At this point please provide your pre-order food choices and any wine/drinks pre-orders. The hotel reserves the right to offer alternative dates or cancel parties should there be insufficient numbers or amend entertainment. You should be fully aware before booking that all deposits and payments are strictly non-refundable or transferable to another person or service within the hotel under any circumstances.

Any reduction in numbers for whatever reason will result in the loss of your payment for those cancellations. The hotel reserves the right to change the theme/act on a given date without notice

**By paying a deposit you are agreeing to this cancellation policy, dress code is smart.**



ROSSETT HALL

- HOTEL -



ROSSETT HALL HOTEL, CHESTER ROAD, ROSSETT, WREXHAM, LL12 ODE  
Tel: 01244 571 000 | [reservations@rossetthallhotel.co.uk](mailto:reservations@rossetthallhotel.co.uk) | [www.rossetthallhotel.co.uk](http://www.rossetthallhotel.co.uk)

