



ROSSETT HALL

- HOTEL -



Merry
Christmas

CHRISTMAS &
NEW YEAR 2024





ROSSETT HALL

- HOTEL -



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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 2025 in style with our Black-tie Gala Celebration Buffet, 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

Shaun Owens General Manager





FESTIVE LUNCH MENU

Served daily between 12pm – 4pm, Monday until Saturday from 18th Nov – 23rd Dec

Also available in January 2025 upon request and pre-booking

STARTERS

- Winter Vegetable Soup served with a crusty Bread roll (v)
- Homemade Garlic & Mushroom Pate served with a Focaccia Crouton (v)
- Smoked Salmon, Burnt Clementine & Fennel Salad
- Chicken & Pistachio Galantine served with Fig Chutney & toasted Bread

MAIN COURSE

- Traditional Roast Turkey Breast with homemade Pigs in Blankets, Chestnut & Apple Stuffing, Roast Potatoes, seasonal Vegetables and Gravy
- Feather Blade of Beef Wellington served with Mash, Root Vegetables and Gravy
- Cranberry & Fig Nut Roast served with Roast Potatoes, seasonal Vegetables and Gravy (v)
- Sea Bream served with Potato Galette, sautéed Leeks & Spinach with sauce vierge

DESSERTS

- Traditional Christmas Pudding served with Brandy sauce
- Selection of Cheese served with Biscuits, Grapes, Celery and Chutney
- Belgian Waffle topped with Toffee sauce and Vanilla Ice Cream
- Chocolate Orange Roulade served with Kumquat Compote

Why not add on Mini Mince Pies with freshly brewed Tea or Coffee for only £3.95 per person?

£20.95 for Two Courses / **£23.95** for Three Courses

Senior Citizens – **£18.95** for Two Courses / **£21.95** for Three Courses

Children under 12 – **£13.95** for Two Courses / **£16.95** for Three Courses

(Children's options available)



FESTIVE JAZZ AFTERNOON TEA

Sunday 8th December

Complimentary glass of fizz upon arrival

Indulge in a festive afternoon tea & freshly brewed Tea or Coffee whilst you enjoy the sounds of our award winning classic sax performer.

BOOKING IS ESSENTIAL

£29.95 per person

FESTIVE AFTERNOON TEA

Served daily between 12pm – 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

£19.95 per person

Why not add a glass of fizz or mulled wine for only £4.95 pp

FESTIVE WREATH MAKING MASTERCLASS

Tuesday 3rd 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 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 and materials required)

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

LUNCH WITH FATHER CHRISTMAS

Back by popular demand

Sunday 15th December

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

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

£26.95 per Adult and £19.95 per Child

BOOKING IS ESSENTIAL



FESTIVE MURDER MYSTERY EVENING

Wednesday 4th December and Wednesday 11th 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

£36.95 for Three Courses and Murder Mystery Entertainment





CHRISTMAS EVE LIGHT BITE MENU

Selection of Nibbles:

- Pigs in Blankets with Mustard Mayonnaise • Mini smoked Salmon & Leek Fishcakes
 - Mini Caesar Salad • Breaded Mature Cheddar Balls served with Chutney
 - Stuffed Potato Skins with Spring Onion & Cheese with Chilli Oil, Garlic Mayo, Crème fraîche • Pork Meatballs in a Tomato sauce
- Smoked Parsnip & Mustard Croquettes • Vegan Nut Roast Bites with Coleslaw
 - Prawns and Pico de Gallo Salad

£5.25 per item, or **£13.95** for three

Chef's homemade Flatbreads served with House Salad, choose from the following toppings – Steak & Stilton • Turkey, Bacon & Brie • Meatballs, Tomato sauce & Mozzarella • Brie and Cranberry

£8.95 per Flatbread

Wrexham Lager Battered Fish & Chips, Mushy Peas, Lemon & Tartar sauce **£14.95**

Homemade Steak Burger (or Vegi Burger) in a Brioche Bun, Fries, Lettuce, 'Slaw, Burger Relish, & Gherkin **£15.95**

Slow cooked Feather Blade of Beef, Pomme purée, smoked Lardons & Baby Onions with Red Wine jus **£18.95**

Caesar Salad – Baby Gem Lettuce, Crispy Bacon, Anchovies, Croutons, Caesar dressing **£12.50**

– add Chicken Breast **£3.50**

– add Salmon Fillet **£5.25**

Moroccan Lamb Meatballs in a spicy Tomato sauce served with Cous Cous **£15.95**

DESSERTS

Traditional Christmas pudding served with Brandy sauce **£6.95**

New York Vanilla Cheesecake served with Berry compote **£6.95**

Selection of Dairy Ice Creams **£5.95**



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 a 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 **£25.00** 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 '24)*



FESTIVE PARTY NIGHTS

Fri 6th December – **Ultimate Divas Tribute**
Fri 6th December – **Back to the 80's Tribute**
Sat 7th December – **ABBA Tribute**
Fri 13th December – **90's Tribute**
Fri 13th December – **Ultimate Divas Tribute**
Sat 14th December – **Rihanna / Beyonce Tribute**
Sat 14th December – **Ultimate Divas Tribute**
Fri 20th December – **Back to the 80's Tribute**
Fri 20th December – **Adele Tribute**
Sat 21st December – **90's Tribute**
Sat 21st December – **Dance Club Classics Tribute**

All the above Party Nights are **£38.95** per person

FESTIVE DISCO EVENINGS (NO TRIBUTE)

Fri 29th November • Sat 30th November
Thurs 5th December • Thurs 12th December

All the above Party Nights are **£30.95** per person

WHY BOOK A TAXI WHEN YOU CAN STAY OVERNIGHT?

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

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



CHRISTMAS PARTY NIGHT MENU

STARTERS


Curried Lentil Soup served with a Parsnip Crisp and Bread roll (v)
Homemade Garlic & Mushroom Pate served with a Focaccia Crouton (v)
Smoked Salmon, Burnt Clementine & Fennel Salad
Chicken & Pistachio Galantine served with Fig Chutney & toasted Bread

MAIN COURSE

Traditional Roast Turkey Breast with homemade Pigs in Blankets, Chestnut & Apple Stuffing,
Roast Potatoes, seasonal Vegetables and Gravy
Feather Blade of Beef Wellington served with Mash, Root Vegetables and Gravy
Cranberry & Fig Nut Roast served with Roast Potatoes, seasonal Vegetables and Gravy (v)
Sea Bream served with Potato Galette, sautéed Leeks & Spinach with sauce vierge

DESSERTS

Traditional Christmas Pudding served with Brandy sauce
Selection of Cheese served with Biscuits, Grapes, Celery and Chutney
Belgian Waffle topped with Toffee sauce and Vanilla Ice Cream
Chocolate Orange Roulade served with Kumquat Compote



The team at Rossett Hall would like to make Christmas special for everyone, once again due to the last two years 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.

Thank you



Wrexham
foodbank
Banc Bwyd Wrecsam

CHRISTMAS DAY MENU

Tables available from 12.00pm

A glass of Fizz to welcome you on arrival

STARTERS

- White Onion, Stilton & Sherry Soup served with Homemade Bread (v)
- Traditional Prawn Cocktail, Marie Rose sauce & Buttered Brown Bread
- Goats Cheese & pickled Walnut Roulade, Cranberry Jelly, Green Basil & Celery Herb salad (v)
- Smoked Pork Loin with dressed Fig, sweet pickled Onion and Crisp Polenta shards

SEASONAL SORBET

MAIN COURSE

- Traditional Roast Turkey Breast with homemade Pigs in Blankets, Chestnut & Apple Stuffing, Roast Potatoes, Seasonal Vegetables and Gravy
- Roast Haunch of Venison (served pink), Fondant Potato, Carrot & Fennel puree, Black Cherry jus
- Salmon stuffed with Prawns, Ginger & Lemongrass Mousse with Potato & Spring Onion puree, Honey & Soy sauce
- Baked whipped Ricotta and roasted Garlic puree, roasted Baby Vegetables salad in Lemon oil & Basil (v)

DESSERTS

- Traditional Christmas pudding served with Brandy sauce
- Warm Chocolate Fondant served with Orange Sorbet and Honeycomb
- Selection of Welsh Cheeses served with Biscuits, Grapes, Celery and Festive Chutney
- Apple & Cinnamon Pie served with Stollen Ice Cream

Freshly brewed Coffee served with Homemade Fudge

£82.95 per person for Five Courses
Children aged 5-12 **£45.00** per Child
Children aged Under 4 **£20.00** per Child

(Children's menu available)



BOXING DAY MENU

Menu available between 1:00pm – 8:00pm

STARTERS

Parsnip & Chestnut Soup served with Homemade Bread (v)

Salmon & Citrus Crème Fraiche Pate, pickled Dill Cucumbers and Caper dressing

Stilton stuffed Mushroom, Rocket, Parmesan & Piccolo Tomatoes, roasted Balsamic Baby Onions (v)

Country style roll, Apple & Celeriac Remoulade served with Gherkins



MAIN COURSE

Turkey & smoked Bacon Pie, baked with a Potato Crust, roasted Root Vegetables, Yorkshire pudding & Gravy

Roast Welsh Beef Topside (served pink), roast Potatoes, roast Vegetables, Yorkshire pudding & Gravy

Smoked Salmon and Pesto Tagliatelle served in a Cream sauce

Roasted Red peppers stuffed with Mushroom, Cous Cous & Herbs in a Tomato & Garlic sauce (v)

DESSERTS

Cranberry & Ginger Crumble served with Orange Blossom Custard

Ricotta & Vanilla Cheesecake served with Macerated Strawberries and Mint

Mincemeat Frangipane served with Clotted Cream and Honey Drizzle

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

£26.95 per person for Three Courses
Children aged 5-12 **£18.95** per Child
Children aged Under 4 **£13.95** per Child

(Children's menu 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.

£20 per person allowance for your evening meal.

CHRISTMAS DAY

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

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.

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

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.

27TH DECEMBER

Spend a relaxing morning and enjoy a 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 **£295.00** for two guests or from **£195.00** for one guest.

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

2 NIGHT STAY

From **£470.00** for two guests or from **£330.00** for one guest.

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.

3 NIGHT STAY

From **£595.00** for two guests or from **£460.00** for one guest.

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.

3-NIGHT FESTIVE BED & BREAKFAST STAY

From **£115.00** a night in classic double/twin rooms based on two guests arriving 24th December for 3 nights.

TWIXMAS STAY 27TH – 30TH DECEMBER 2024

From **£150.00** 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 GALA BUFFET

Champagne Cocktail and Chef's selection of Canapés on arrival as below –



Fennel Seed Choux Pastry stuffed with Blue Cheese (v)

Honey glazed Belly Pork

Duck Liver Pate Tart with Caramelised Onion

Bocconcini Mozzarella with Tomatoes & Basil Croutons (v)

* * *

Selection of Roasts – Roast Rib Eye of Beef (served pink) • Roast Pork Loin • Roast Leg of Lamb • Nut Roast
Goats Cheese and Spinach Filo Wellington (v) *(served from our Kitchen)*

All served with Roast Potatoes, New Potatoes, Mashed Potatoes, Roasted Root Vegetables and a selection of Greens

Selection of Cold Meats – Prosciutto • Smoked Pork Loin • Honey & Mustard glazed Ham • Bresaola • Chorizo
Marinated mixed Olives (v)

Goats Cheese stuffed Pepperdew Peppers (v)

Spinach, Charred Sweetcorn & Cherry Tomato Salad (v)

Pesto Pasta & plant based Bacon & Basil Salad (v)

Sweet cold pickled Beetroot, Goat Cheese, toasted Hazelnuts (v)

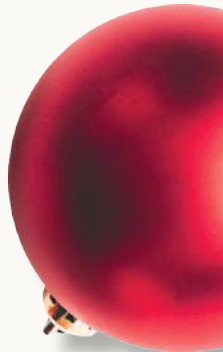
New Potato, Spring Onion & Dill Salad (v)

Chef's selection of homemade Breads with Dips (v)

Hummus • Cream Cheese & Chives • Tzatziki

Tahini (Butter Bean, Onion, Capers topped with fried Onions)

*£89.00 per
person for a Four
Course Meal, Live
Entertainment and
Disco*



DESSERT

Selection of Chocolate Truffle Cake, Lemon Meringue Tart, Chocolate & Biscuit 'Salami'
and Baked New York Cheesecake

All the above served with a choice of Berry Coulis, Mango Coulis, Chocolate sauce, Custard

Selection of Ice Creams – please ask a member of the team for options

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

Freshly brewed Coffee served with Petit Fours

Dress code is smart



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 (served between 2pm – 4pm), Celebration Dinner, entertainment and a late Breakfast served the following morning. Enjoy a late check out until 12:00pm.

From **£319.00** for two guests or from **£280.00** for one guest.






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.



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