



RUTLAND HALL

HOTEL & SPA

Christmas 2022

SEASONS GREETINGS

a time to celebrate

Sitting elegantly on the shores of Rutland Water, Rutland Hall Hotel is steeped in history with the Victorian Main Hall at the heart of our stunning estate, set in 65 acres of enchanting countryside. We offer a truly unique setting for every Christmas celebration. From intimate private dining to glittering party events.

Whether you are catching up with loved ones or partying the night away with colleagues, our mouth-watering menus, fine wines and classic cocktails will ensure you have a festive season that is truly memorable.

To book or to discuss any of our festive events for Christmas 2022, please contact our events office.

Joanne White

MANAGING DIRECTOR

T: 01572 494593 E: events@rutlandhall.co.uk







Rooms & Suites

Enjoy a stay in one of our luxury rooms, with stylish interiors and many with private balconies and sweeping views of Rutland Water.

Our Passion for *food*

We're thrilled to introduce our talented Executive Head Chef, Sumit Chakrabarty.

Whether you are dining in our beautiful new Blossoms Restaurant, or partying the night away in the new Lake View Suite, Sumit and his culinary brigade are excited to welcome you for your festive celebrations and wow you with his exquisite menus, including fresh locally sourced ingredients.

As well as serving delicacies in renowned establishments such as Gordon Ramsay at Claridge's, Sumit has prepared dishes for some of the world's most prominent figures - for example, Bill Clinton when he was the President of the United States of America.

Sumit looks forward to cooking you all a festive treat this Christmas!

If you have an allergy or dietary requirement, please let us know in advance so we can make arrangements to cater for your needs.



£50 per person

Party nights

Friday 2, 9 & 16 December
Saturday 3, 10 & 17 December

Additional dates available for
private parties

- * Arrival for 7pm with a Christmas cocktail
- * Sit down at 7:30pm, dinner served prompt followed by a disco
- * Dress code: smart casual
- * Carriages at midnight. It is advisable to book taxis in advance OR Accommodation rates available from £110 double occupancy Bed and Breakfast

To book: 01572 494593 events@rutlandhall.co.uk

Festive Event Menu

Starters

Free range chicken rilette

Chicken leg confit, liver parfait, spiced red onion chutney, candied walnuts, toasted brioche free

Scottish salmon ballotine

Beetroot cured salmon, poached salmon, wasabi aioli, grapefruit, compressed cucumber

Duo of vulscombe goats' cheese V

Goats' cheese mousse, goats' cheese fritters, beetroot, candied almonds

Roasted butternut squash and chestnut velouté VE

Truffle garlic croûte



Festive drinks *package*



We have put together the following drinks packages to ensure your being merry!

These must be pre ordered at least 48hrs prior to your event. Please contact our events team on events@rutlandhall.co.uk together with quantities required, lead name on event booking and date. Pre payment is required.

Buckets of beer

10 for £40

20 for £80

Jugs of cocktail

Cosmopolitan or Pina Colada
£40 each

Party package

10 mixed beers, 2 jugs Cocktails
(as above) £120

Wine package

2 House White, 2 House Red and
2 Prosecco £145

Spirits package

Bottle of Spirit with mixers £120

Soft drinks package (10 bottles)

Mix J20, Coke and Lemonade £30

Mains

Roast free-range turkey paupiette

Fondant potato, vanilla parsnip purée, honey mustard glazed root vegetables, sage and onion stuffing, Brussels sprouts

Butternut squash and spinach arancini V

Butternut squash velouté, heritage tomato compote, parmesan black pepper cracknels, wild arugula

Pan fried stone bass

Textures of cauliflower, hash potato, charred scallion

Chargrilled celeriac steak VE

Aubergine sambal, parsnip purée, roasted root vegetable

Desserts

Trio of dessert

Valrhona dark chocolate ganache tort, vanilla panna cotta, winter berry cheesecake

Mulled wine poached pear VE

Berry compote, lemon sorbet

Festive lunch & dinner

Monday to Sunday
throughout December

Excluding 25 & 26 December for lunch
& 24, 25 & 26 December for dinner

* Lunch: 12.00pm until 2.30pm

* Dinner: 6.30pm until 9.30pm

Menu

Starters

**Free range English chicken
liver parfait**

Spiced fruit chutney, toasted brioche,
truffle butter

**Pressed ham hock and
black pudding terrine**

Deconstructed piccalilli, bacon jam,
pickled shimeji mushrooms,
pork scratching

Lemongrass butter poached salmon

Cured salmon tartar, fennel jam,
pickled cucumber

Cauliflower and spinach fritters V

Spiced heritage tomato compote,
mint & coriander chutney, sesame tuile

Rustic tomato minestrone soup V

Spinach ricotta tortellini

**Roasted butternut squash
and chestnut velouté VE**

Truffle garlic croûte

Mains

Norfolk free range roast turkey

Sage and onion stuffing, roast potatoes,
pigs in blankets, Brussels sprouts,
honey mustard glazed root vegetables

Pan fried stone bass

Textures of cauliflower,
hash potato, charred scallion

8 Hour slow cooked pork belly

Textures of apple, potato gratin,
braised cheek, caramelised carrots

**Butternut squash and ricotta
cheese pithivier V**

Root vegetable and tomato ragout,
sautéed wild mushrooms

Chargrilled celeriac steak VE

Aubergine sambal, parsnip purée,
roasted root vegetable

Desserts

Christmas pudding

Berry compote, brandy custard

Valrhona dark chocolate torte

Madagascan vanilla ice cream,
candied almonds

Sticky toffee pudding

Caramel sauce, salted caramel
ice cream

Madagascan vanilla roast pineapple V

Lemon sorbet

Crème brûlée

Berry compote, burnt meringue

English cheese platter

Cornish brie, Stilton blue, Montgomery
cheddar, homemade chutney, crackers

2 courses: lunch £25, dinner £30

3 courses: lunch £30, dinner £35

* Under 12's half adult price





Christmas two night *residential* package

Christmas Eve

Arrive from 3.00pm, to a glass of mulled wine & homemade cookies. Enjoy the afternoon at your leisure. We welcome you to dinner with a champagne cocktail, followed by a 3-course meal in the restaurant. As well as serving delicacies in renowned establishments such as Gordon Ramsay at Claridge's, Sumit has prepared dishes for some of the world's most prominent figures - for example, Bill Clinton when he was the President of the United States of America. Sumit looks forward to cooking you all a festive treat this Christmas!

Christmas Day

The big day is finally here! Our Leisure Club is open from 7.00am for those early risers. Breakfast is available from 7.30am - 9.30am in the restaurant. Traditional Christmas Lunch will be served from 12pm until 2pm. Spend the afternoon as you wish. A brisk walk around Rutland water or a casual stroll within our own beautiful grounds, or simply relax in our lounge bar and admire the tranquil views. The King's Speech will be shown at 3.00pm. A light supper is served between 7.30pm and 9.30pm, followed by a Race Night. First race starts at 8.00pm

Boxing Day

Enjoy a lazy morning, read the paper and when you're ready, breakfast will be waiting for you from 8.00am until a later time of 10.30am. How about a family game of crazy golf? Or take a trip out to explore the local area. If you wish to stay another night, we are offering a special rate of £99 B & B for 2 adults.

Prices

COSY SMALL DOUBLE

£275 per person

STANDARD ROOM

£325 per person

DELUXE ROOM

£395 per person

SUPERIOR ROOM


£450 per person

CHILDREN (4-12YRS)

£145 per person

(In same room as adults)

Single supplement: £70.00



After a busy morning of opening presents come and join us in our beautiful Blossoms Restaurant for a further Christmas treat.

Early booking is advised as this event will be popular as it is open to our residential guests as well.

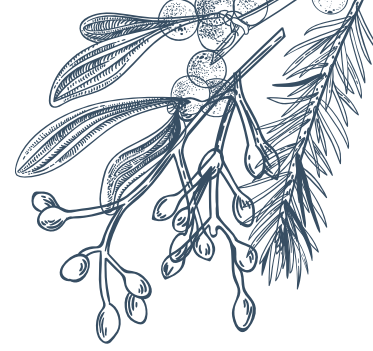
* Lunch: 12.00pm until 2.00pm
(included in residential package)



Prepayment required on booking



Christmas *Day*



Menu

Amuse Bouche

Roast butternut squash velouté,
truffle & garlic croute, ricotta & goats'
cheese fritters

Starters

Free range chicken leg confit rilette

Brioche toast, spiced plum,
candied walnut

Dressed crab remoulade

Cured salmon, poached salmon rilette,
compressed apple, charred grapefruit,
carbon sourdough shard, saffron aioli

Goats' cheese red onion marmalade tarte tatin

Marinated heritage tomatoes,
balsamic glaze, candied almonds

Cream of wild mushroom soup

Roasted chestnut, truffle honey

Cauliflower and spinach fritters **VE**

Spiced heritage tomato compote, mint
and coriander chutney, sesame tuile

Sorbet course

Blood orange and mulled wine
spiced sorbet

Mains

Norfolk free range roast turkey

Sage & onion stuffing, roast potatoes,
pigs in blankets, Brussels sprouts,
honey mustard glazed root vegetables

28 Day dry aged fillet of beef

Château potatoes, vichy carrots,
king oyster mushrooms, morrel jus

Pan fried wild stone bass

Root lobster barley risotto, confit sweet
pepper, braised baby fennel

Festive nut roast **VE**

Sage & onion stuffing, roast potatoes,
Brussels sprouts, honey mustard glazed
root vegetables

Desserts

Dark chocolate fudge torte

Orange & white chocolate mousse,
almond tuile, kirsch cherry

Apple strudel

Crème Anglaise, vanilla ice cream

Spiced christmas pudding

Crème Anglaise, berry compote

Mulled wine poached pear **VE**

Berry compote, lemon sorbet

English cheese platter

Cornish brie, Stilton blue, Montgomery
cheddar, homemade chutney, crackers

£85 per person

* Under 12's half adult price

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Boxing Day Carvery



£38 per person

* Lunch: 12.00pm until 2.00pm

* Under 12's half adult price

Menu

Starters

Prawn and crayfish cocktail

Chard avocado salsa, confit romero pepper, sourdough

Butternut squash and rosemary velouté **VE**

Roasted almond, sourdough and sage crouton

Duck confit and chicken liver parfait

Spiced plum chutney, candied walnut, kumquat compote, brioche toast

Pressed ham hock and black pudding terrine

Deconstructed piccalilli, bacon jam, pickled shimeji mushroom, pork scratching

Vulcombe goats' cheese **V**

Goats' cheese mousse, goats' cheese fritters, marinated beetroot, candied almonds

Cauliflower and spinach fritters **VE**

Spiced heritage tomato compote, mint and coriander chutney, sesame tuile

Mains

Roast 28 day dry aged English beef striploin

Yorkshire pudding

Roast 8 hour slow cooked pork belly roast

Cornfed chicken breast

Roast leg of lamb

Salmon wellington

Sweet potato and chickpea tagine **VE**

All served with roast potatoes, root vegetables, creamed cabbage, cauliflower cheese

Desserts

Valrhona dark chocolate brownie

Madagascar vanilla ice cream, candied almonds

Apple crumble crème anglaise

Clotted ice cream



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Sticky toffee pudding caramel sauce

Salted caramel ice cream

Madagascar vanilla roast pineapple

Lemon sorbet

Pear tarte tatin

Salted caramel ice cream, candied almond

Choice of english cheese

Stilton blue, Montgomery cheddar, Cornish brie, carbon wafers, fruit chutney £5 supplement



New Year's Eve

£110 per person

ADULT ONLY EVENT (18+)

Enjoy an evening of indulgence and music and at our new year's eve party. Dance the night away with our live band and disco.

Seating will be available in party tables of 8 or more. Individual couples and groups smaller than 8 will be seated with other guests.

- * Dress code: dress to impress!
- * Arrive for bubbles and canapés from 7pm
- * Dinner served at 8pm. Carriages at 1am
- * Food & wine to be pre-ordered
- * Accommodation rates available from £110 double occupancy bed and breakfast
- * Pre payment is required on booking

Menu

Amuse bouche

Wild mushroom arancini, Spiced tomato compote

Starters

Butternut squash and rosemary velouté VE

Roasted almond, sourdough and sage crouton

Free range chicken leg confit terrine

Brioche toast, spiced plum, candied walnut

Lemongrass and kaffir lime poached scottish highland salmon

Creamed baby leek, pommes frites

Sorbet course

Champagne sorbet, winterberry granita

Mains

28 Days dry aged English beef fillet wellington

Château potato, chard hispi cabbage, honey mustard glazed parsnip, tender stem broccoli, red wine jus

Baked native cod fillet, crayfish, and lobster nage

Hash potato, fine beans and shallots fricassée

Heritage tomato and beetroot tarte tatin VE

Jerusalem cous cous, grilled artichoke

Desserts

Trio of dessert

Valrhona dark chocolate ganache tort, vanilla panna cotta, winter berry cheesecake

Madagascan vanilla roast pineapple VE

Lemon sorbet

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Coming next
in 2023





Valentine's Package

11, 12, 13 & 14 February 2023

Celebrate Valentine's Day in style with a relaxed evening our Blossoms Restaurant. We'll welcome you both with a glass of bubbles, then dine from a menu of carefully selected dishes made by our dedicated brigade, from quality ingredients. For a little something extra after dinner, snuggle up around one of our fire pits with a warming nightcap. This experience is at an additional cost and must be pre-booked.

Dress code: Smart casual. Pre-booking is essential and payment is required on booking. Tables available from 7pm until 9pm in the restaurant.

Mothering Sunday Lunch

Sunday 19 March 2023

Treat your mum to a day she'll treasure. A relaxing lunch complete with live entertainment plus a small gift for all mums.

12.00pm - 2.00pm.

Pre-booking is essential and payment is required on booking.

Easter Sunday Lunch

Sunday 9 April 2023

Celebrate Easter with a lovely relaxing lunch with live entertainment and a eggcellent hunt with a prize at the end.

12.00pm - 2.00pm.

Pre-booking is essential and payment is required on booking.

To book: 01572 494593 events@rutlandhall.co.uk

Book before 31st December 2022 to get 10% off the total value of your booking, for any of the events listed on this page. Accommodation rates available from £110 double occupancy Bed and Breakfast. For more information on these events, please visit our website: www.rutlandhall.co.uk

Useful Information

Additional dates are available for private parties, please ask our events team for details.

Pre-orders are required for all booked festive events.

All dietary requirements must be confirmed in writing prior to the event.

Pre-ordered drinks packages available, please ask our events team for more information.
We strongly recommend pre-ordering drinks where possible, to avoid delay on the night.

Party Nights & The New Year's Eve are for adults only, age 18 plus.

Dress code, if applicable, is detailed on the events page.

A deposit of £10.00 per person is required to confirm your booking.

Deposits are non-refundable & non-transferable.

Final balance is required by the 31st October 2022.

Accommodation & upgraded room types are available,
please ask our events team for information.

For Party Nights and New Year's Eve, seating will be available in party tables of 8 or more.
Individual couples and groups smaller than 8 will be seated with other guests.

It is advisable to book taxis in advance.

V = Vegetarian, **VE** = Vegan

If you have an allergy or dietary requirement, please let us know in advance so we can
make arrangements to cater for your needs

Rutland Hall Hotel Nr Oakham, Rutland, LE15 8AB T: 01572 757901

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