

BROOK

MARSTON FARM HOTEL



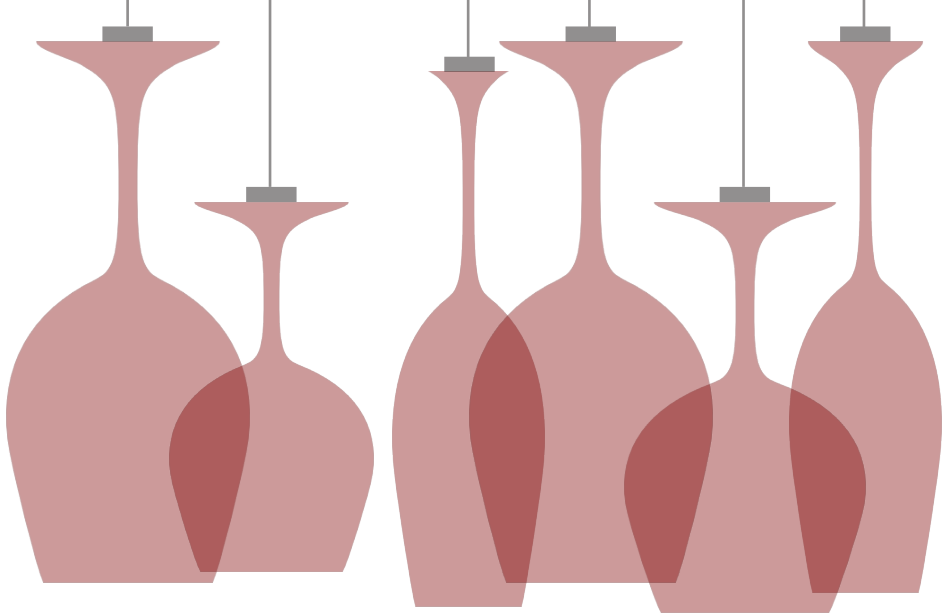
GALIA
MELON WINTER
BERRIES MULLED WINE
SYRUP ROASTED RED PEPPER SOUP
HERBY CROUTONS FISHCAKE SALAD
LEMON THAI TARTAR SAUCE CHICKEN LIVER
PARFAIT ROCKET PARMESAN SALAD BALSAMIC
VINEGAR TRADITIONAL ROAST TURKEY ROAST
POTATOES SEASONAL VEGETABLES PAN ROAST
GRAVY GRILLED SALMON FILLET CREAMED LEEKS
FEATHER BLADE OF BEEF CHAMP MASH GLAZED
CARROTS BEANS RED WINE JUS LEEK AND STILTON
TART WINTER FRISEE CRUSHED WALNUT SALAD
CHRISTMAS PUDDING BRANDY CREAM SAUCE
BELGIAN CHOCOLATE MOUSSE SHORTBREAD
BISCUIT NEW YORK BAKED CHEESECAKE
FRUIT COULIS LEMON ICE CREAM
STICKY TOFFEE PUDDING

CHRISTMAS

2020



BROOK
HOTELS



CHRISTMAS PARTY NIGHTS

Brook Marston Farm Hotel party nights are perfect for enjoying fine food, great wine and good music.

Start the evening in our bar and continue with our Christmas Party Night menu in the restaurant. There will be a selection of unlimited beer and wine with the meal for the inclusive party night package, ensuring no-one goes thirsty. Finish the night on the dance floor with a disco 'til midnight.

Arrival Drinks **7:00 pm**
Dinner Served **7:30 pm**
Close **Midnight**

All - Inclusive	Weekdays	£50 pp
	Thursdays	£55 pp
	Fridays	£65 pp
	Saturdays	£60 pp

Non - Inclusive Any day **£30 pp**

Free nights accommodation per 50 places booked

All dates available throughout November, December and January

All - Inclusive Package

Arrival Drink
Bucks Fizz

Served with Dinner
Wine - Chenin Blanc White,
Monte Verde Merlot, Cullian View Rose
Beer Bottles - Becks, Heineken, Budweiser

Served after Dinner
Gordons Gin
Smirnoff Vodka
Bells Whiskey
Bacardi Rum
Captain Morgan Dark Rum
Magners Cider
Malibu
Carlsberg
Beer Bottles - Becks, Heineken, Budweiser

Please present your wristband and your glass at the bar for the free all inclusive drinks. All spirits served in single measures only.

This is valid until midnight only.

CHRISTMAS PARTY MENU

Roasted Butternut Squash & Parsnip Soup

herb croutons

Galia Melon

winter berries & mulled wine syrup

Arancini Balls

mozzarella

Chicken Liver Parfait

red onion marmalade, balsamic vinegar, rocket & parmesan salad

Traditional Roast Turkey

pan roast gravy

Grilled Salmon Fillet

creamed leeks

Beetroot & Red Onion Tarte Tatin

green salad

Feather Blade of Beef

red wine jus

*All main courses served with brussels sprouts, broccoli,
roasted potatoes, carrots and parsnips*

Classic Christmas Pudding

brandy cream sauce

Belgian Chocolate Mousse

shortbread biscuit

New York Baked Vanilla Cheesecake

fruit coulis

Sticky Toffee Pudding

caramel sauce

Tea & Coffee with Mince Pies

No minimum number | Pre-order and pre-payment required four weeks prior
Non - refundable £10 per person deposit required | Service charge and VAT included

FESTIVE LUNCH MENU

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

Roasted Butternut Squash & Parsnip Soup
herby croutons

Arancini Balls
mozzarella

Chicken Liver Parfait
red onion marmalade, balsamic vinegar, rocket & parmesan salad

Traditional Roast Turkey
pan roast gravy

Beetroot & Red Onion Tarte Tatin
green salad

Feather Blade of Beef
red wine jus

*All main courses served with brussels sprouts, broccoli,
roasted potatoes, carrots and parsnips*

Classic Christmas Pudding
brandy cream sauce

Belgian Chocolate Mousse
shortbread biscuit

Sticky Toffee Pudding
caramel sauce

Tea & Coffee with Mince Pies

£19.95 per guest

Children under 10 HALF PRICE

Available throughout November & December 2020

(excluding Christmas Day, Boxing Day and New Year's Day)

No minimum number | Pre-order and pre-payment required four weeks prior
Non - refundable £10 per person deposit required | Service charge and VAT included

CHRISTMAS DAY DINING

Roasted Red Pepper Soup
focaccia croutons

Ham Hock Terrine
piccalilli

Melon & Parma Ham
lemon, honey & mint syrup

Grilled 'Crottin de Chavignol' Goat Cheese
warm balsamic roasted vegetable salad

Scottish Smoked Salmon
horseradish, beetroot, lemon, marie rose sauce & granary bread

Traditional Roast Turkey
roast potatoes, seasonal vegetables & pan roast gravy

Baked Cod Fillet 'Thermidor'
cod fillet, white crabmeat, herb mash potatoes, mustard & cheddar sauce

Slow Roast Pork Belly with Crackling
potato, smoked bacon, black pudding, hash, apple & cider sauce

Wild Mushroom Lasagne
rocket salad, parmesan shavings & truffle oil

Slow Roasted Lamb Shank
creamy mash & root vegetables

Classic Christmas Pudding
brandy cream sauce

White Chocolate Tart
vanilla ice cream, strawberries & passion fruit

Lemon Tart
clotted cream & raspberry puree

Cheese Platter
mature cheddar, stilton, brie, spiced apricot chutney & oatcakes

Teas, Coffees & Mince Pies

£70 per guest

£29.95 per child aged 6 - 15

No minimum number | Pre-order and pre-payment required four weeks prior
Non - refundable £40 per person deposit required | Service charge and VAT included

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GALLA
MELON WINTER
HERBS MILED WINE
SHRIMP ROASTED RED PEPPER SOUP
HERBY CROSTONS FISHCAKE SALAD
LEMON THAI PASTA SAUCE CHICKEN LIVER
PARFAIT ROCKET PARMESAN SALAD BALSAMIC
SYRUPY TRADITIONAL ROAST TURKEY ROAST
POTATOES SEASONAL VEGETABLES PAN ROAST
GRUYERE GRILLED SALMON FILLET CREAMED PEAS
FEATHER BLADE OF BEEF CHAMPAGNE GLAZED
CARROTS BEANS RED WINE ISLEAK AND STEELON
TAGE WINTER PESTO CUSHION WALNUT SALAD
CHRISTMAS PUDDING BRANDY CREAM SAUCE
BELGIAN CHOCOLATE MOUSSE NOIRHERBARD
BISCUIT NEW YORK BAKED CHEESECAKE
FRUIT COCKLES EMBROIDERED CREAM
STICKY TOFFEE PUDDING

NEW YEAR'S EVE GALA

Curried Lobster Bisque
mango & coriander cream

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

Carpaccio of Peppered Beef
rocket & balsamic salad

Grilled 'Crottin de Chavignol' Goat Cheese
warm balsamic roasted vegetable salad

Scottish Smoked Salmon
horseradish, beetroot, lemon, marie rose sauce & granary bread

Roast Sirloin of Beef 'Diane'
fondant potato, creamy dijon mustard, brandy, watercress, mushroom & tarragon cream sauce

Slow Roast Pork Belly
crackling, fondant potato, smoked bacon & black pudding hash, apple & cider sauce

Aubergine and Smoked Cheese Schnitzel
gnocchi, tomato, olives & caper sauce

Pan Roasted Sea Bass Fillet
Moroccan couscous, carrots & tenderstem broccoli

Slow Roasted Lamb Shank
garlic mash & root vegetables

Chocolate Fondant
pistachio ice cream

Tropical Fruit Jelly
passion fruit & coconut chantilly ice cream

Baileys Crème Brûlée
shortbread biscuit

White Chocolate Mousse
raspberry & honey coulis

Tea, Coffee with Chocolates

£75 per guest

No minimum number | Pre-order and pre-payment required four weeks prior
Non - refundable £40 per person deposit required | Service charge and VAT included

CHRISTMAS PACKAGE



The theme of this year's Christmas at the Brook Marston Farm Hotel is relaxation so why not indulge yourself with our specially designed three night package.

Christmas Eve

After you have checked in, start your festive break with a relaxing afternoon tea in our lounge. In the evening, meet your fellow guests. Listen to music while enjoying your three course dinner. Many of the local churches have midnight services if you wish to attend, mulled wine and mince pies will await your return.

Christmas Day

Start the day with a hearty English breakfast and morning coffee with homemade biscuits in the lounge. Enjoy your presents and relax in our lounge, or work up an appetite with a walk along the Fazeley Canal. Indulge in the traditional festive lunch with a visit from a very special person!

Then settle in the lounge for the Queen's speech. If you've room there's an informal buffet dinner in the evening to round off the day.

Boxing Day

There's no need to rush this morning so enjoy a lazy breakfast. Take a trip down to the sales or come and watch our feature film. Make sure you are back back in time for the fabulous dinner with our famous Christmas quiz. Sadly, you will leave the next day but will have memories of a truly enjoyable Christmas.

£289 per adult

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

£259 per child aged 6 - 15 (in own room)

Children under 5 FREE when sharing with 2 adults

£45 single supplement per night

No minimum number | Pre-order and pre-payment required four weeks prior
Non - refundable £40 per person deposit required | Service charge and VAT included



**BROOK
HOTELS**

HOW TO BOOK

Call

01827 872 133

Email

events.marstonfarm@brook-hotels.co.uk

**Brook Marston Farm Hotel
Bodymoor Heath
Sutton Coldfield
Warwickshire
B76 9JD**

Terms and Conditions

We require a £10.00 deposit per person on all bookings. For Christmas Day and New Year's Eve the deposit is £40.00 per person. ALL Deposits are non-refundable and non-transferable. For bookings made before 31st July, we require your deposit within 14 days of your reservation. For bookings made after 31st July, we require your deposit within 7 days of your reservation. If deposits have not been received on time, the bookings are automatically cancelled. Full Payment for all reservations is due 4 weeks before your party. Wine can also be ordered and paid for in advance. Menu choices for all dates must be received no later than 4 weeks prior to the party. Any amendments after this date cannot be guaranteed. A pre-order sheet will be supplied with your confirmation. All gratuities are at your discretion. The Brook Marston Farm Hotel reserves the right to cancel any Christmas event. Where possible advance notice will be given. Payment of the deposit is considered acceptance of the terms and conditions. All prices include VAT at the current rate and service.