



CHRISTMAS

AT

BOSWORTH HALL
HOTEL & SPA

OUR 2026 FESTIVE PROGRAMME

Celebrate the festive season at Bosworth Hall Hotel & Spa. From relaxed Festive Lunches to lively Christmas Parties, we have something to suit every gathering.

Our experienced events team will support you from your initial enquiry through to the final details, ensuring everything runs smoothly on the day.

Join us this Christmas and enjoy a season of good food, great company and warm hospitality.

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FOR MORE INFORMATION CONTACT OUR FESTIVE TEAM

Call us on 01455 293 135, or email: events711@theelitevenueselection.co.uk

FESTIVE AFTERNOON TEA

Available

Thursdays, Fridays & Sundays Throughout December 2026
Served between 12:00pm - 4:00pm

Join us throughout December* for a delightful festive afternoon tea, perfect for enjoying with friends and family. Relax and unwind at Bosworth Hall, where you can savour a carefully prepared selection of seasonal treats and make the most of the occasion together.

Price

£25.99 for 2 people | £34.99 for 2 people with sparkling wine

To book contact us on 01455 293 135, or email: events711@thelitevenueselection.co.uk

AFTERNOON TEA MENU

FOOD

Selection of
Sandwiches

Scone Selection with Jam
& Clotted Cream (V)

Festive Dessert
Selection

DRINKS

Tea & Coffee

Sparkling Wine

(V) Suitable for vegetarians, Gluten-free options available on request. *Dates exclude Christmas Eve and bank holidays.

A non-refundable deposit is required at the time of booking, with the full balance due before 1/11/26.

FESTIVE LUNCHESES

Available

Tuesdays, Wednesdays & Thursdays throughout December 2026
Served between 12:00pm - 3:00pm

Perfect for family gatherings, team celebrations or bringing friends together for the season, Bosworth Hall takes care of every detail so you can simply relax and enjoy the occasion.

Settle in for a leisurely three course lunch in our Manor House rooms, thoughtfully prepared and served with all the seasonal trimmings. Our festive menu brings together classic flavours and comforting favourites, creating a warm and memorable way to celebrate Christmas.

Price

£24.95 per adult | £16.95 per child (aged 3-12 years)
Children 2 years and under eat free!

To book contact us on 01455 293 135,
or email: events711@theelitevenueselection.co.uk

*Please contact our team to confirm available dates. Tables must be booked in advance. A non-refundable deposit is required at the time of booking, with the full balance due before 1/11/26.

FESTIVE LUNCH MENU

STARTERS

Yuletide Vegetable Soup (V)

Served with a fire toasted artisan roll and salted butter

Chicken Liver Parfait

Served with sourdough and ruby onion jam

Prawn Cocktail

Served with crisp lettuce, Marie Rose sauce and sourdough

MAINS

Roast Turkey

Served with honey glazed root vegetables, herb infused stuffing, salt aged roast potatoes and a rich pan gravy

Cider-Brined Roast Pork Lion

Served with mulled red cabbage, truffled creamed potatoes, caramelised apples and a rich pan gravy

Root Vegetable Wellington (Ve)

Served with thyme roast potatoes, seasonal vegetables and gravy

DESSERTS

Christmas Pudding

Served with velvet smooth cognac cream

Mulled Wine Fruit Salad

A vibrant medley of fruits infused with a star anise syrup, topped with frosted festive berries

Profiteroles & Baileys Toffee Cream

Served with ruby winter shards

(V) Suitable for vegetarians, (Ve) Suitable for vegans, Gluten-free options available on request.
For those with special dietary requirements or allergies, please let a member of the team know at the time of booking.



CHRISTMAS PARTY NIGHTS

Available

Friday 4th December
Friday 18th December
Saturday 19th December

Times

7:00pm Arrival | 7:30pm Dinner
12:00am Finish

Celebrate the festive season in style with friends and colleagues at one of our Christmas Party Nights. Begin the evening with drinks in the bar before taking your seat for a three course festive dinner, then dance the night away with our resident DJ.

Price

£45.00 per person

To book contact us on 01455 293 135,
or email: events711@theelitevenueselection.co.uk

PARTY NIGHTS MENU

STARTERS

Yuletide Vegetable Soup (V)

Served with a fire toasted artisan roll and salted butter

Cheese & Herb Filled Portobello Mushroom

Served with parsnip purée rocket and parmesan salad and cranberry and balsamic glaze

Chicken Liver Parfait

Served with sourdough and ruby onion jam

MAINS

Roast Turkey

Served with honey glazed roots, herb infused stuffing, salt aged roast potatoes and a rich pan gravy

Roasted Salmon Fillet

Served with butter-tossed baby potatoes, medley of frost sweetened seasonal vegetables and hollandaise sauce

Root Vegetable Wellington (Ve)

Served with thyme roast potatoes, seasonal vegetables and gravy

DESSERTS

Christmas Pudding

Served with velvet smooth cognac cream

Mulled Wine Fruit Salad

A vibrant medley of fruits infused with a star anise syrup, topped with frosted festive berries

Profiteroles & Baileys toffee cream

Served with ruby winter shards

(V) Suitable for vegetarians (Ve) Suitable for vegans. Gluten-free options available on request.
For those with special dietary requirements or allergies, please let a member of the team know at the time of booking.

SUNDAY LUNCH WITH A VISIT TO SANTA

Available

Sunday 6th December 2026

Sunday 13th December 2026

Times

Arrival from 12:00pm | Dinner from 12:30pm

Join us for a festive Sunday lunch at Bosworth Hall, complete with a special visit from Santa. Choose from our traditional Sunday Lunch menu, with half portions available for children.

Price

£24.95 per adult | £16.95 per child (aged 3-12 years)

£4.95 Children 2 years and under

To book contact us on 01455 293 135,
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SUNDAY LUNCH MENU

STARTERS

Yuletide Vegetable Soup (V)

Served with a fire toasted
artisan roll and salted butter

Chicken Liver Parfait

Served with sourdough
and ruby onion jam

Prawn Cocktail

Served with crisp lettuce,
Marie Rose sauce and
sourdough

MAINS

Roast Turkey

Served with honey glazed
root vegetables, herb infused
stuffing, salt aged roast
potatoes and a rich pan gravy

Cider-Brined Roast Pork Loin

Served with mulled red cabbage,
truffled creamed potatoes, caramelised
apples and a rich pan gravy

Root Vegetable Wellington (Ve)

Served with thyme roast
potatoes, seasonal
vegetables and gravy

DESSERTS

Christmas Pudding

Served with velvet
smooth cognac cream

Mulled Wine Fruit Salad

A vibrant medley of fruits infused
with a star anise syrup, topped with
frosted festive berries

Profiteroles & Baileys Toffee Cream

Served with ruby
winter shards

(V) Suitable for vegetarians, (Ve) Suitable for vegans. Gluten-free options available on request.
For those with special dietary requirements or allergies, please let a member of the team know at the time of booking.



SUNDAY BRUNCH WITH A VISIT TO SANTA

Available

Sunday 20th December 2026

Times

Arrival from 10:00am | Brunch from 10:30am

Join us for a special festive Sunday brunch at Bosworth Hall, complete with a special visit from Santa. Choose from our carefully selected brunch menu, and finish the morning with a gift from Santa for all children.

Price

£19.95 per adult | £14.95 per child (aged 3-12 years)
£4.95 Children 2 years and under (includes gift price)

To book contact us on 01455 293 135,
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SUNDAY BRUNCH MENU

TO START

Selection Of Fresh Fruits

PASTRIES

★ Croissant Filled
With Pigs In
Blankets &
Stuffing

Croissant Filled
With Brie,
Cranberry &
Rocket

Cinnamon Swirls
With White
Chocolate &
Cranberry

Croissant Filled
With Nutella &
Candied Orange

SAVOURY DISHES

Eggnog French Toast
With Winter
Frosted Berries

The Bosworth
Breakfast

Maple glazed bacon, sausage, black
pudding, grilled tomato, sautéed
mushroom and your choice of egg

Smoked Salmon
With Truffled
Scrambled Eggs

Eggs Royal

Served with smoked salmon,
a toasted muffin, spinach and
hollandaise sauce

Eggs Benedict

Served with parma ham, a
toasted muffin and
hollandaise sauce

Eggs Florentine

Served with spinach, a
toasted muffin, parmesan and
hollandaise sauce

Gluten-free options available on request.

For those with special dietary requirements or allergies, please let a member of the team know at the time of booking.



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CHRISTMAS DAY LUNCH

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Available

Friday 25th December 2026

Sitting One | 12:45pm

Sitting Two | 3:15pm

Relax and enjoy this special day in beautiful surroundings, with everything taken care of for you. Our festive three course lunch will be served in two sittings, giving you the chance to simply sit back and savour the occasion at a time that suits you. All children will receive a Christmas selection box as part of the celebration.

Price

£79.95 per adult

£34.95 per child (aged 3-12 years)

Children 2 years and under eat free!

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CHRISTMAS DAY LUNCH MENU

STARTERS

Broccoli & Stilton Soup (V)

Served with a garlic and rosemary focaccia, toasted pumpkin seeds and a port reduction drizzle

Prawn & Crayfish Cocktail

Served with crisp lettuce, Marie Rose sauce and sourdough

Duck & Orange Pâté

Served with crisp ciabatta crackers, dried cranberries, spiced plum compote and micro red chard

MAINS

Roast Turkey

Served with honey glazed root vegetables, herb infused stuffing, salt aged roast potatoes and a rich pan gravy

Pan-Seared Sea bass & King Prawns

Served on a bed of champagne leek and citrus crushed potatoes, finished with brown shrimp butter and crispy capers

Root Vegetable Wellington (Ve)

Served with thyme roast potatoes, seasonal vegetables and gravy

DESSERTS

Raspberry & White Chocolate Cheesecake

Served with white chocolate soil and dehydrated strawberries

Christmas Pudding

Served with velvet smooth cognac cream

Mulled Wine Fruit Salad

A vibrant medley of fruits infused with a star anise syrup, topped with frosted festive berries

(V) Suitable for vegetarians (Ve) Suitable for vegans. Gluten-free options available on request.
For those with special dietary requirements or allergies, please let a member of the team know at the time of booking.



BOXING DAY LUNCH

Available

Saturday 26th December 2026

Sitting One | 1:00pm

Sitting Two | 3:30pm

Gather family and friends and continue the celebrations with a relaxed and indulgent Boxing Day Lunch. A chance to unwind, reconnect and enjoy exceptional food in elegant surroundings.

Our Boxing Day menu offers a selection of seasonal dishes, freshly prepared and beautifully presented.

Boxing Day Buffet Price

£42.95 per adult

£22.95 per child (aged 3-12 years)

Children under 2 go free!

To book contact us on 01455 293 135,
or email: events711@theelitevenueselection.co.uk

BOXING DAY MENU

STARTERS

Aged Blue Stilton & Celery Soup (V)

Served with a fire toasted
artisan roll and salted butter

Ham Hock & Pea Terrine

Served with pickled
vegetables and scorched
sourdough

Prawn & Crayfish Cocktail ★

Served with crisp lettuce,
Marie Rose sauce and
sourdough

MAINS

Honey Glazed Gammon

Served with mustard
creamed leeks, crispy kale
and dauphinoise potatoes

Homemade Steak Pie

Served with bubble &
squeak, glazed vegetables
and a malbec reduction

Beetroot & Onion Tart (V)

Served with whipped
feta, candied walnuts and
a balsamic & rocket salad

DESSERTS

Lemon Meringue Tart

Served with mulled wine
syrup and raspberries

Warm Chocolate Brownie

Served with vanilla bean ice
cream and a dusting of snow

Sticky Toffee Pudding

Served with toffee sauce
and vanilla bean ice cream

(V) Suitable for vegetarians, Gluten-free options available on request.

For those with special dietary requirements or allergies, please let a member of the team know at the time of booking.



NEW YEAR'S EVE MANOR HOUSE CELEBRATION

Available

Thursday 31st December 2026

Welcome to the most dazzling event of the year! Celebrate the arrival of the New Year with a night of glamour and excitement at the New Year's Eve Manor House Celebration.

Indulge in an exquisite selection of culinary delights from our New Year's Menu that promise to tantalize your taste buds

Times

7:00pm Arrival | 7:30pm Food Served
In House Entertainment 9:00pm | Fireworks 12:00am
Carriages 2:00am

Price

£79.95 per person

To book contact us on 01455 293 135,
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NEW YEAR'S EVE MENU

STARTERS

Scorched Red Pepper & Tomato Soup (V)

Served with a fire toasted
artisan roll and salted butter

Prawn & Salmon Cocktail

Served with crisp lettuce
and sourdough

Duck & Orange Pâté

Served with crisp ciabatta
crackers, dried cranberries,
spiced plum compote and
micro red chard

MAINS



Roast Striploin of Beef

Served with confit potato,
grilled tenderstem broccoli,
celeriac purée and rioja jus

Mozzarella & Tomato Stuffed Chicken Breast

Wrapped in prosciutto,
served with crushed herb
potatoes and a cream sauce

Sweet Potato & Chickpea Tagine (V)

Served with
Moroccan-spiced couscous

DESSERTS

Raspberry & White Chocolate Cheesecake

Served with white chocolate soil
and dehydrated strawberries

Warm Chocolate Brownie

Served with vanilla ice cream
and frosted winter berries

Sticky Toffee Pudding

Served with toffee sauce
and vanilla ice cream

(V) Suitable for vegetarians, Gluten-free options available on request.

For those with special dietary requirements or allergies, please let a member of the team know at the time of booking.



EXCLUSIVE PARTY EVENTS DRINKS PACKAGES

Make the most of your night by upgrading to a drinks package.
You can choose from a variety of packages, with prices starting from just £16.00.

Soft Drinks Package

Selection of 6 Soft Drinks & 2 Waters

Price: £16.00

Beer Bucket

Selection of 8 Premium Bottled Beers (Moretti or Peroni)

Price: £38.00

White Wine Package

Selection of 5 Bottles of White Wines
(mix of Sauvignon Blanc and Pinot Grigio)

Price: £110.00

Red Wine Package

Selection of 5 Bottles of Red Wines
(mix of Merlot and Malbec)

Price: £110.00

Ultimate Wine Package

A Mix of 6 Bottles of Red, White & Rosé Wines
(Mix of Sauvignon Blanc, Malbec, Pinot Blush)
& 2 Bottles of Prosecco.

Price: £137.50



WHAT TO DO NEXT

Found the perfect event for your Christmas celebration?

BOOK WITH CONFIDENCE



Our dedicated Christmas team is here to help you plan every detail, from confirming your date to arranging menu choices and special requests.

Get in touch today to check availability and secure your booking. Popular dates fill quickly, so we recommend contacting us as early as possible.

PARTY NIGHTS EARLY BIRD OFFER

Half a bottle of wine per person. Book before the 31st of August

NYE EARLY BIRD OFFER

Half a bottle of prosecco per person. Book before the 30th of September.

To book contact us on 01455 293 135,
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Terms & Conditions apply. Please see our website for details.





Bosworth Hall

HOTEL & SPA

ELITE VENUE SELECTION

Bosworth Hall Hotel & Spa, The Park, Market Bosworth, Leicestershire, CV13 0LP
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