

CHRISTMAS 2018



THE
Rutland
ARMS HOTEL
THE SQUARE • BAKEWELL

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CHRISTMAS 2018

AT THE RUTLAND ARMS HOTEL

Christmas is the most magical time of year and The Rutland Arms Hotel is the perfect place to celebrate the festive period with family and friends.

Situated in the beautiful market town of Bakewell which nestles in the heart of the Peak District, The Rutland Arms Hotel has all you need to make your festive celebrations perfect.

A relaxing warm open fire situated in the lounge, a fantastic ballroom, a tastefully decorated restaurant or maybe a private dining room for those special family get togethers. The Rutland Arms is the ideal place to really relax and get away from it all, when you stay with us at The Rutland Arms over the festive period our friendly and attentive staff will make it an occasion to remember.

Our Christmas packages ensure that you have a welcome and enjoyable stay over the festive period. The two-night Christmas Break offers you something very special for the seasonal time of year and ensures that all your holiday needs are taken care of.

Two Night Christmas Break

Christmas Eve

Arrive at the hotel on the 24th December from 2pm and enjoy our festive afternoon tea with a glass of sparkling wine served at 4pm. Our local brass band will provide festive music whilst you soak in the atmosphere of our fantastic ballroom. The evening dinner will be served from 6.30pm through to 9.00pm in the Square restaurant (bookings will be required).

Christmas Day

After you've had a hearty breakfast, there will be plenty of time to enjoy Bakewell's beautiful town centre and the surrounding area. The seven-course luxurious lunch will be served between 12.00 noon and 3.00pm. After lunch, why not relax in front of the fire or take a leisurely winter stroll along the river. If you still have room to eat some more, you are invited to attend our evening buffet which will be served in the ballroom between 7.00pm and 8.15pm.

Boxing Day

After our fantastic Rutland breakfast, it will be time for us to say "goodbye" or will it? Why not stay and finish off your festive break in style with our Boxing Day lunch. If you wish to add this meal to your Christmas Break, please let us know as tables fill quickly and space can be limited.

Two Night Christmas Break

Double / Twin room – With two people sharing - £445.00

Single Room - £243.00

Our Special Festive Period Rates

19th to 27th December 2018

Bed and Full English Breakfast - £128.00

Dinner, Bed and Full English Breakfast - £179.00

Booked a party night? Why not stay and save the drive home?

Double/twin rooms – Bed and Breakfast for two people from £75.00

Single rooms – Bed and Breakfast from £55.00

CHRISTMAS LUNCHES

Our three-course festive lunch will be served from the 1st December 2018 in the Square Restaurant and the Gateway Bar. Groups of 5 or more people will require a pre-order and a £5 deposit per person.

To Start

Leek and potato soup

Served with garlic croutons

Ham hock terrine

Served with piccalilli and a leaf salad

Fig and Stilton salad

Served with garlic and herb croutons

To Follow

Crispy halloumi

Served with tempura battered vegetables and puy lentils with a tomato puree

Traditionally roasted turkey

Served with all the festive trimmings and a rich gravy

Herb encrusted cod

Served with a tomato and potato cassoulet

All our main courses are served with Chef's selection of seasonal vegetables

To Finish

Iced Christmas pudding parfait

Served with a cinnamon shortbread

Classic jam roly poly

Served with a vanilla custard

Rutland's Bakewell pudding

Served with a vanilla pod ice cream and amaretto compote



£22.95 PP

£17.95 OAPS

CHRISTMAS PARTY NIGHTS

Eat, drink and be merry at one of our Christmas party nights! Arrive at 7.00pm and enjoy a glass of sparkling wine. Your three-course dinner will be served in the main ballroom at 7.30pm followed by dancing through to midnight. The party night includes the celebration meal, arrival drink, hats, crackers and the disco through to the midnight hour.

To Start

Leek and potato soup

Served with garlic croutons

Ham hock terrine

Served with piccalilli and leaf salad

Fig and Stilton salad

Served with garlic and herb croutons

Deep fried Brie wedges

Served with a leaf salad and a cranberry chutney

To Follow

Crispy halloumi

Served with tempura battered vegetables and puy lentils with a tomato puree

Traditional oven roasted turkey

Served with all the festive trimmings and a rich gravy

Herb encrusted cod

Served with a tomato cassoulet

Pork belly

Served with baby garlic roasted potatoes, cauliflower and a cauliflower puree

All our main courses are served with Chef's selection of seasonal vegetables

To Finish

Iced Christmas pudding parfait

Served with a cinnamon shortbread

Classic jam roly poly

Served with a vanilla custard

Rutland's Bakewell pudding

Served with a vanilla pod ice cream and amaretto compote

Salted caramel torte

Served with a caramel sauce



CHRISTMAS EVE AFTERNOON TEA

Join us on Christmas Eve at 4pm for the Rutland Arms sparkling afternoon tea with musical entertainment provided by the local brass band.

*Bookings are now being taken and full payment will be required two weeks before the event.
Book now to avoid disappointment as spaces fill quickly*

The Rutland Arms Sparkling Afternoon Tea

A glass of Prosecco

Chef's selection of sandwiches

Homemade scones served with clotted cream and strawberry jam

Rutland's Bakewell pudding

Chef's selection of cakes

Accompanied by freshly brewed tea and coffee.



CHRISTMAS DAY LUNCH

Relax in the Gateway bar or lounge with a glass of Prosecco and Chef's selection of canapés. You will then be invited to take your table to enjoy your sumptuous seven course Christmas lunch followed by freshly brewed tea and coffee with homemade shortbread.

Lunch will be available from 12 noon through to 3pm. Pre-orders and booking are essential.

On Arrival

A glass of Prosecco served with chef's selection of canapés

To Start

Pear and parsnip soup
Served with garlic croutons

Smoked kipper pate
Served with toasted bloomer and a horseradish dressing

Ham hock terrine
Served with piccalilli and leaf salad

Fig and Stilton salad
Served with garlic and herb croutons

Crayfish cocktail
Served with a Marie-rose sauce

Fish Course

Dill and gin cured Salmon gravadlax

To Cleanse

Lemon sorbet and a lime curd

To Follow

Beef and venison ragu
Served with a rosemary dumpling

Turkey roulade
Served with a apple and chestnut stuffing duck fat roast potatoes and all the trimmings

Maple glazed roasted bacon joint
Served with garlic and thyme roasted new potatoes

Crispy halloumi

Served with tempura battered vegetables, puy lentils and a tomato puree

Oven baked hake

Served with savoy cabbage, bacon lardons and a carrot and vanilla volute

All our main courses are served with Chef's selection of seasonal vegetables

To Sweeten

Iced Christmas pudding parfait
Served with a cinnamon shortbread

Classic jam roly poly
Served with a vanilla custard

Rutland's Bakewell pudding
Served with a vanilla pod ice cream and amaretto compote

Strawberry and Prosecco Cheesecake
Served with a winterberry coulis

Champagne poached peach and raspberries
Served with Chantilly cream

To Finish

Chef's selection of cheese and biscuits
Served with red onion marmalade, grapes and celery

To Relax

Freshly brewed tea and coffee
Served with a traditional shortbread biscuit



BOXING DAY LUNCH

Why not join us for this most popular of lunches, bookings will be taken between the hours of 12 noon and 3.00pm

To Start

Bloody Mary soup

Served with garlic croutons

Eggs your way

Your choice of benedict, Florentine or royale

Farmhouse pate

Served with toasted bloomer and a dressed salad

Creamy garlic mushrooms

Served on toasted brioche and a dressed salad

To Follow

Rutland's brunch option

Maple bacon, Derbyshire pork sausage, peppered creamy mushrooms, grilled tomato, fried egg, baked beans and hash brown

Half roasted chicken

Served with all the festive trimmings and a rich gravy

Homemade cod cheek scampi

Served with thick cut chipped potatoes, peas and a homemade tartar sauce

Sweet potato, spinach and chickpea curry

Served with rice, nan bread and a mango chutney

To Finish

Lemon and blackberry mess

Traditional warm apple pie

Served with a vanilla custard

Chocolate fudge cake

Served with Chantilly cream

Rutland's Bakewell pudding

Served with a vanilla pod ice cream and amaretto compote



NEW YEARS EVE GALA DINNER

See the New Year in with style at our glamorous Gala Dinner. Join us for a celebratory glass of Prosecco and Chef's selection of canapes at 7.00pm in the Gateway Bar. The evenings event will start at 7.30pm in the fantastic ballroom where your five-course meal will be served.

Dance the night away to the midnight hour when we'll welcome in the New Year together

Starters

Orange and fennel soup

Served with a warm crisp Rutland roll

Chicken and pistachio terrine

Served with toasted bloomer

Scallops

Served with a celeriac puree, pickled cucumber and matchstick apples

Textures of cauliflower

Intermediate

Haggis, neeps and tatties

Sorbet

Champagne and raspberry sorbet

Mains

Roasted sirloin

Served with a grilled tomato, tender stem broccoli, flat mushrooms and jenga chipped potatoes

Pork tenderloin

Stuffed with apple and black pudding, sweet potato mash and parsnip chips

Salmon fillet

Served with a champagne and butter sauce

Baked cauliflower cheese

Served with a potato and onion rosti

Goat's cheese gnocchi

Served with spinach and sun-dried tomato sauce

Smoked haddock and leek risotto

Served with a dressed roquette salad

All our main courses are served with Chef's selection of seasonal vegetables

Desserts

Traditional apple pie

Served with a vanilla custard

Lemon and raspberry dome

With a white chocolate sauce

Warm chocolate fudge cake

Served with fresh pouring cream

Locally sourced cheeseboard for one

Served with grapes, onion chutney and a selection of biscuits

