

A Magical Christmas Awaits



Rutland Arms Hotel

Bakewell



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A magical Christmas awaits at the

RUTLAND ARMS HOTEL

This festive season, let us add the sparkle to your celebrations at The Rutland Arms Hotel. Whether you're gathering with loved ones, friends, or colleagues, we offer the perfect setting to create those unforgettable memories. From festive parties to a relaxing family retreat or a delicious meal, we're dedicated to transforming your Christmas into an enchanting celebration filled with laughter, love and moments to treasure forever.

Located in the heart of Bakewell, our award-winning hospitality, charming rooms, and refined festive dining make The Rutland Arms Hotel the ideal place to celebrate Christmas and the New Year. Be enchanted by mouth-watering seasonal menus, tempting tipples and relaxing getaways, all with our elegant hotel as your perfect backdrop.

We are pulling out all the stops so don your finest party outfit and prepare to be dazzled by our range of festive dining and accommodation experiences.

To book, just call our friendly team on 01629 812812.

We can't wait to celebrate with you this festive season.



BE INN THE KNOW

Get all the latest news and offers for The Rutland Arms Hotel delivered to your inbox! Simply scan the code and add your details to sign up.



FESTIVE DINING

'Tis the season to be jolly

Whether you're planning to meet up with friends or spend time with family this Christmas, our chefs have curated a truly festive menu, packed full of the season's best flavours. Enjoy a delicious Christmas meal and leave the washing up to us. Perfect!

Festive dining is available throughout December from 12 noon.

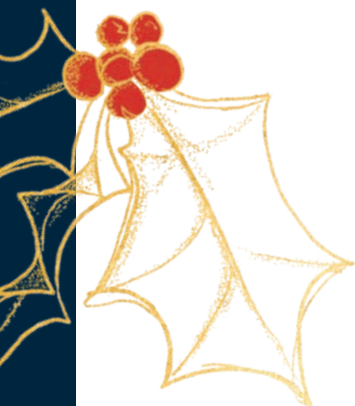
Two Courses: £37.00 per Adult, £18.50 per Child

Three Courses: £43.00 per Adult, £21.50 per Child



TO BOOK, CALL 01629 812812

For full terms and conditions please see page 19.



STARTERS

Butternut Squash Soup

vegan feta crumb, crispy onions, herb oil

VE, GF ON REQUEST G, CE

Smoked Salmon & Crayfish Tian

baby gem, Bloody Mary marie rose,
brown bloomer **GF ON REQUEST** G, CE, C, F, E, SD

Chicken Liver Parfait

red onion jam, crispy chicken skin,
focaccia G, S, MU, SD, D

Goat's Cheese Mousse

pickled pear, walnut, aged balsamic, crostini

GF ON REQUEST G, SD, N, D

MAINS

Roast Breast of Turkey

sausage & chestnut stuffing, roast potatoes,
fennel & mustard roots, pig in blanket,
season's best greens, pan gravy

GF ON REQUEST G, MU, D, SD, CE, S, E, N

Pan-roast Cod

sea vegetables, caper, lemon & mussel sauce

GF F, D, SD, MO

Braised Beef Shin

pomme purée, beer-braised carrots, parsnip crisps,
red wine sauce **GF** D, SD, CE

Butternut Squash & Feta Tartlet

beetroot salad, maple & chilli dressing

VE, GF SD, MU

DESSERTS

Christmas Pudding

brandy sauce **VE & GF ON REQUEST** G, S, E, D, N

Black Forest Chocolate Fondant

chocolate dipped cherries, Kirsch syrup,
fruit compôte, vanilla ice cream **V** G, E, S, D, SD

Sticky Toffee Pudding

butterscotch sauce, vanilla ice cream **V** G, E, D

Bakewell Pudding

berry compôte, custard or vanilla ice cream **V** G, N, E, D

CHRISTMAS DAY LUNCH

Joy to the world

We understand how magical Christmas Day should be. It's a time to cherish your loved ones and enjoy quality food, relax and make those all-important memories. Take the pressure off and let us handle your Christmas Day dining, so you can focus on creating unforgettable memories together.

Christmas Day Lunch is served from 12 noon.

£119.00 per Adult, £59.50 per Child



TO BOOK, CALL 01629 812812

Pre-booking, pre-payment and pre-ordering are essential.
For full terms and conditions please see page 19.

STARTERS

Smoked Ham & Chicken Terrine

tomato chutney, ciabatta crisps,
dressed mix leaf **GF ON REQUEST** G, MU, D

Beetroot-cured Salmon

horseradish & lemon aioli, pickled shallot,
rye toast **GF ON REQUEST** G, F, E, D, MU, SD

Roast Parsnip & Chestnut Soup

parsnip crisp, leek oil, tin loaf **VE, GF ON REQUEST** CE, G, N

Mushroom Parfait

toasted sourdough, soy & mirin marinated
shitake mushroom, pickled shallot **V, GF ON REQUEST** S, D, G

MAINS

Roast Breast of Turkey

sausage & chestnut stuffing, fennel & mustard roots,
garlic & herb roast potatoes, season's best greens, pan gravy,
Yorkshire pudding **GF ON REQUEST** G, MU, D, SD, CE, S, E, N

Pan-roast Cod Loin

sautéed new potatoes, beurre blanc with Keta caviar,
wilted greens **GF F, D, SD**

Braised Beef Cheek

creamed potato, roasted roots,
beef & oyster mushroom sauce **GF CE, MU, SD, D**

Kitchen-made Nutless Roast

sage & onion stuffing, fennel & mustard roots,
season's best greens, vegetable gravy
VE G, S, CE, SE, SD, MU

Beetroot & Goats Cheese Wellington

buttered new potatoes, kale pesto **V G, D, S**

DESSERTS

Christmas Pudding

brandy sauce, fresh berries
V, VE & GF ON REQUEST G, S, E, D, N

Dark Chocolate Brownie

honeycomb, vanilla ice cream **V E, G, D, SD, S**

Kitchen Cheeseboard

selection of Derbyshire cheese, Thomas Fudge's crackers,
celery, grapes, house chutney **V, GF ON REQUEST** G, SD, CE, D

Spiced Pear & Apple Crumble

vanilla Chantilly **V, GF D**



BOXING DAY DINING

Comfort and joy

The festivities don't have to end on Christmas Day. Join us on Boxing Day and indulge in a sumptuous three-course menu, allowing you to relax and savour special moments with those who mean the most.

Boxing Day Dinner is served between 12 noon and 8pm.

£50.00 per Adult, £25.00 per Child

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TO BOOK, CALL 01629 812812

For full terms and conditions please see page 19.



STARTERS

Balsamic Tomato & Basil Soup

tin loaf, herb oil **V, VE & GF ON REQUEST** G, CE, D

Chicken Liver Parfait

sourdough toast, red onion chutney, dressed mix leaf

GF ON REQUEST G, S, MU, SD, D

Smoked Salmon & King Prawn Cocktail

Bloody Mary marie rose, buttered brown bloomer

GF ON REQUEST G, F, CE, SD, C, E

Whipped Goat's Cheese & Beetroot Bruschetta

Derbyshire honey, candied walnuts **V, GF ON REQUEST** G, D, N, SD

Chorizo Scotch Egg

smoked tomato & shallot chutney, crispy leeks G, E, D, SD, MU

MAINS

Roast Sirloin of Beef

roast potatoes, fennel & mustard roasted roots, seasonal greens,
Yorkshire pudding, pan gravy **GF ON REQUEST** G, E, D, CE, MU, SD, S

Pan-roast Salmon Fillet

crushed new potato, charred tenderstem broccoli,
dill & lemon hollandaise **GF** F, D, SD, E

Battered Haddock

fat cut chips, mushy peas, tartare sauce, lemon wedge **GF** F, E, MU, SD

Rutland Festive Burger

4oz patty, sliced turkey breast, crumbed Brie, cranberry sauce,
pig in blanket, sage & onion fries G, S, E, D, SD

Creamy Courgette Risotto

kale crisps, vegan feta cheese, pumpkin seeds **VE, GF** SD

DESSERTS

Sticky Toffee Pudding

butterscotch sauce, vanilla ice cream **V, VE & GF ON REQUEST** G, E, D

Bakewell Pudding

berry compôte, custard or vanilla ice cream **V** G, N, E, D

Spiced Apple & Pear Crumble

vanilla ice cream **V, VE ON REQUEST, GF** D

Caramel Panna Cotta

homemade gingerbread, brandy snap G, D, SD

Kitchen Cheeseboard

selection of Derbyshire cheese, celery, grapes,
Thomas Fudge's crackers, house chutney **V, GF ON REQUEST** G, SD, CE, D

CHRISTMAS RESIDENTIAL PACKAGES

A merry little Christmas

TWO-NIGHT CHRISTMAS PACKAGE

Our two-night package includes Bed & Breakfast, three-course Christmas Eve Dinner, Christmas Day Lunch and a relaxed Christmas Evening Buffet.

From £495.00 per person

THREE-NIGHT CHRISTMAS PACKAGE

Our three-night package includes Bed & Breakfast, a three-course Christmas Eve Dinner, Christmas Day Lunch, a relaxed Christmas Evening Buffet and a three-course Boxing Day Dinner.

From £600.00 per person

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TO BOOK, CALL 01629 812812

Prices are based on two people sharing a Classic Twin/Double Room. Single supplements apply from £50 per room per night. Room upgrades are subject to availability, at an additional cost. For full terms and conditions please see page 19.



What Christmas 2025 could look like...

CHRISTMAS EVE

Arrive at your leisure from 3pm and start your holiday with a warm welcome. Enjoy a glass of prosecco or mulled wine, followed by a delectable three-course dinner. End your evening with mince pies and coffee. If you'd like to attend Midnight Mass, our reception team can provide details of the nearest church and service times.

CHRISTMAS DAY

Begin your Christmas morning with a leisurely breakfast served between 8am and 10am. Take some time to relax before joining us for a festive Christmas Day Lunch starting at noon. After lunch, why not explore the local area with a stroll, then return for a relaxed evening buffet served from 7pm.

BOXING DAY

Celebrate Boxing Day with a delicious breakfast from 8am to 10am. For our two-night guests, check-out is at 11am. Guests on our three-night package can explore the Boxing Day sales and later savour a three-course meal at a time that suits you, before 8pm.

27TH DECEMBER

Enjoy one final breakfast between 8am and 10am before our team bids you farewell, with check-out at 11am.



CHRISTMAS BED & BREAKFAST

And to all a good night

We've got room at the inn! If you're visiting family or friends in the surrounding area this Christmas, enjoy the night with us while you spend time with your loved ones. The perfect choice for those looking for a cosy night's sleep and a delicious breakfast to set you up for your festivities.





TO BOOK,
CALL 01629 812812

NEW YEAR'S EVE CELEBRATIONS

For auld lang syne, my dear

Join us in the heart of Bakewell to ring in the New Year. Our New Year's Eve Celebration includes a 4-course meal, as well as live entertainment and a disco to welcome in 2026. Book early – this event is sure to be one of the hottest tickets in town.

£99.00 per Adult

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**TO BOOK,
CALL 01629 812812**

Pre-booking, pre-payment and pre-ordering are essential.
For full terms and conditions please see page 19.





STARTERS

Spiced Sweet Potato & Coconut Soup

finely sliced spring onion, curried butter,
kitchen bread **V, VE & GF ON REQUEST** G, D, CE

Baked Scallop

'nduja butter, shallot,
coriander & sherry vinegar dressing,
herb crumb **GF ON REQUEST** MO, SD, MU, D, G

Chicken & Ham Terrine

pickled girolles, tarragon mayonnaise,
ciabatta crisps, honey mustard dressing
GF ON REQUEST E, MU, SD, G

INTERMEDIATE

Blackberry Sorbet

prosecco, winter berries **VE, GF** SD

MAINS

Roasted Romanesco Cauliflower

white bean cassoulet, charred baby leek,
salsa verde **VE** G, SD, S

Spiced Monkfish Tail

saag aloo potato, Thai mussel curry,
crispy curried onions G, F, MO, SD

16oz Derbyshire

Chateaubriand to Share

triple-cooked chip, garlic flat mushrooms,
vine-on balsamic tomato, peppercorn sauce
GF ON REQUEST D, SD

DESSERTS

Hazelnut & Chocolate Crèmeux

caramel ice cream, coffee foam,
chocolate sauce **V, GF** N, S, E, D, SD

Crème Fraîche Panna Cotta

orange & mint sorbet, blackcurrant gel **GF** D, SD

Glazed Lemon Tart

lemon verbena, Chantilly cream,
raspberry sorbet **V** G, D, SD, E

NEW YEAR'S RESIDENTIAL PACKAGES

Deck the halls

Enjoy a one or two-night stay and ring in the New Year with us at The Rutland Arms, Bakewell. Join in the fun of our New Year's Eve Celebration, then retire to one of our cosy rooms. Stay an extra night and experience our full 'Hospitality from the Heart' with an additional dinner, bed & breakfast on the night before New Year's Eve.

ONE-NIGHT NEW YEAR'S PACKAGE

Our one-night package includes bed & breakfast, and tickets to our New Year's Eve Celebrations.

From £325.00 per person

TWO-NIGHT NEW YEAR'S PACKAGE

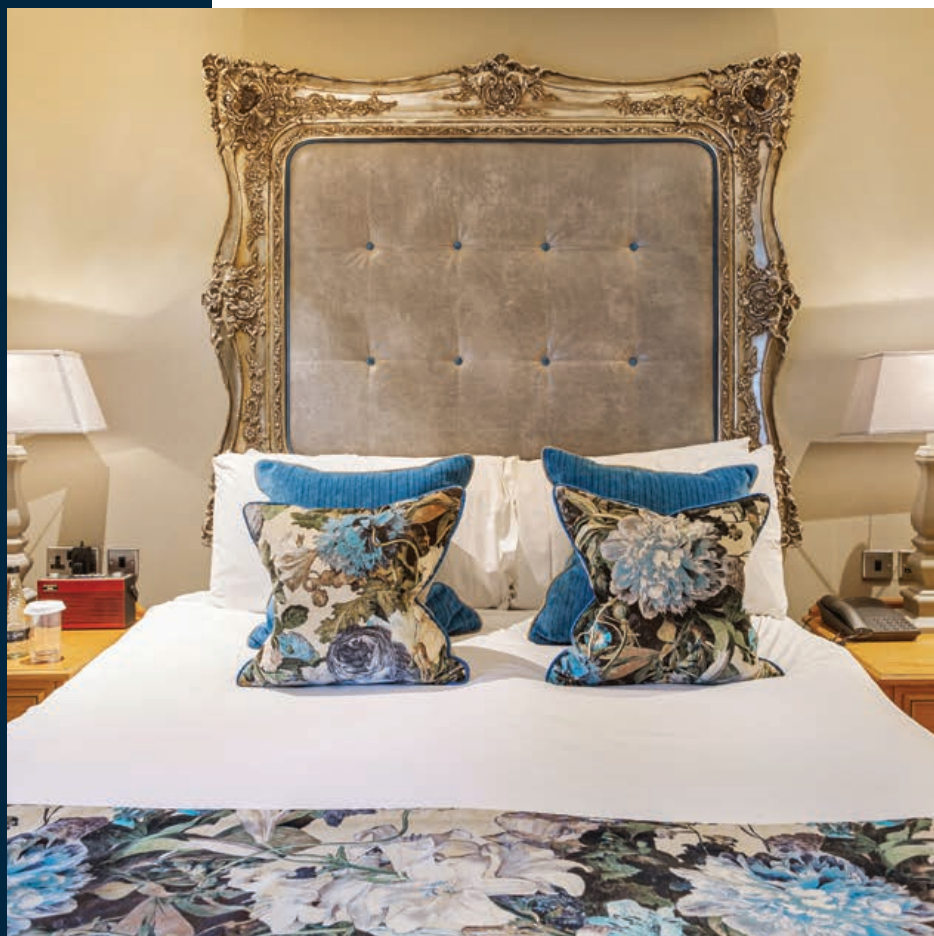
Our two-night package includes bed & breakfast, tickets to our New Year's Eve Celebrations and an additional three-course dinner.

From £440.00 per person



TO BOOK, CALL 01629 812812

Prices are based on two people sharing a Classic Twin/Double Room. Single supplements apply from £50 per room per night. Room upgrades are subject to availability, at an additional cost. For full terms and conditions please see page 19.



COACHING INN GROUP HOTEL LOCATIONS

Our family of Inns has grown tremendously since we began our journey in 1996. Today, we have 36 historic, market town coaching inns and country hotels within our growing portfolio.

No matter which of our hotels you visit, there is no doubt that you will receive our signature 'Hospitality from the Heart'.

Discover all of our locations by scanning this code with your smart phone or by visiting www.coachinginngroup.co.uk.



Part of The Coaching Inn Group

TERMS AND CONDITIONS

FESTIVE DINING & BOXING DAY

A £10 per person authorisation is required for all pre-booked tables, at time of booking. Should you need to amend or cancel your reservation, we require 48 hours' notice. After this time, any reduction in numbers or non-arrival, will be charged at £10 per person. Completed pre-order forms are required for groups of 6 or more guests by 21st November 2025. If booking on behalf of a group, the organiser is responsible for collecting pre-orders. Please speak to a member of the team for separate Terms & Conditions that apply for Private Events.

CHRISTMAS DAY & NEW YEAR'S EVE DINING

A non-refundable, non-transferable booking fee of £10 per person is required for all pre-booked tables, at time of booking. Full pre-payment, final numbers and completed menu pre-order forms are required by 21st November 2025. Once full payment has been received, the booking is confirmed and no refunds or amendments will be allowed, nor can the booking fee be offset against any other services or products.

CHRISTMAS & NEW YEAR PACKAGES

Upon booking a Christmas or New Year's Eve Package, 50% of the total balance is payable at time of booking. This is a non-refundable and non-transferable booking fee. Full payment is required by 21st November 2025 along with completed menu pre-order forms. Once full payment has been received the booking is confirmed and no refunds or amendments will be allowed. Any guest with dietary requirements should inform the hotel on the completed pre-order form prior to arrival.

ADDITIONAL INFORMATION

Guests are not permitted to bring their own food and drink to consume on the premises. For children aged between 0 – 11 years please speak with a member of our team for prices. Adult prices will be charged for aged 12 years and over.

ALLERGIES & INTOLERANCES

If you or any member of your party are affected by any food allergies or intolerances, please advise our team when booking. We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens. All allergens are correct at time of printing.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin
N: Nuts / MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame Seeds

V: Vegetarian / VE: Vegan / GF: Gluten-Free



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