

BROOK

MARSTON FARM HOTEL



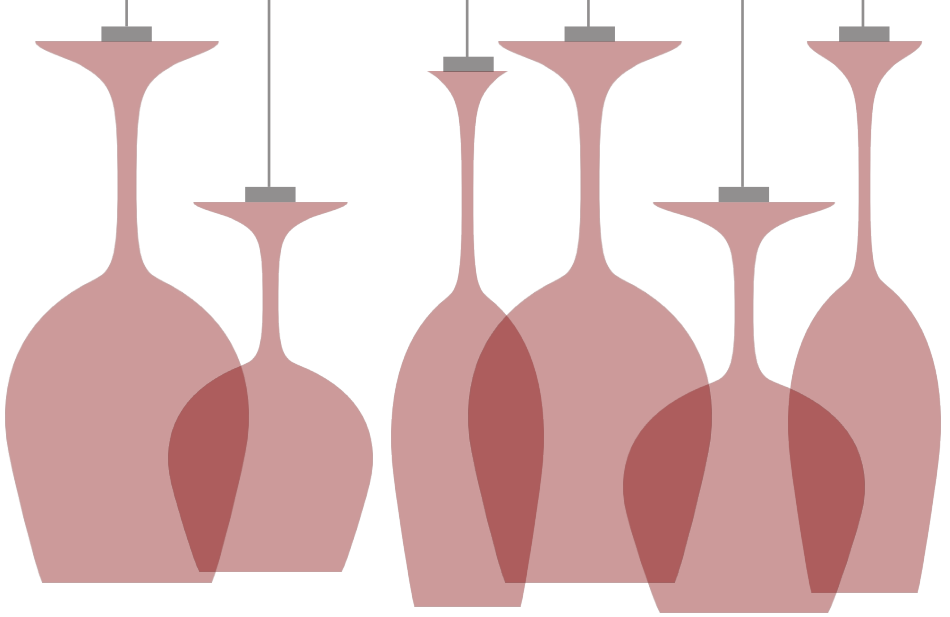
GALIA
MELON WINTER
BERRIES MULLED WINE
SYRUP ROASTED RED PEPPER SOUP
HERBY CROUTONS FISHCAKE SALAD
LEMON THAI TARTAR SAUCE CHICKEN LIVER
PARFAIT ROCKET PARMESAN SALAD BALSAMIC
VINEGAR TRADITIONAL ROAST TURKEY ROAST
POTATOES SEASONAL VEGETABLES PAN ROAST
GRAVY GRILLED SALMON FILLET CREAMED LEEKS
FEATHER 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

2024



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	£60 pp
	Thursdays	£60 pp
	Fridays	£70 pp
	Saturdays	£75 pp

Non - Inclusive Any day **£30 pp**

Free nights accommodation for the booker

All dates available throughout November, December and January

All - Inclusive Package

Arrival Drink
Bucks Fizz

Served with Dinner
Wine - Chenin Blanc White, Merlot, 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 Red Pepper Soup
herb croutons

Galia Melon
winter berries and mulled wine syrup

Fried Calamari
chilli aioli

Chicken Liver Parfait
watercress, melba toast and red onion marmalade

Traditional Roast Turkey
and all the trimmings ... roast potatoes, seasonal vegetables and pan roast gravy

Cumin, Butternut Squash and Lentil Wellington
sundried tomato chutney, seasonal vegetables and roast potatoes

Beef Bourguignon
tender braised beef steak, rich Burgendy sauce and glazed button onions


Classic Christmas Pudding
brandy cream sauce

Vegan Chocolate Fudge Cake
vanilla ice cream

New York Baked Vanilla Cheesecake
raspberry coulis

Tea and 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.

Carrot and Coriander Soup

herb croutons

Galia Melon

winter berries and mulled wine syrup

Fried Calamari

chilli aioli

Chicken Liver Parfait

watercress, melba toast and red onion marmalade

Traditional Roast Turkey

and all the trimmings ... roast potatoes, seasonal vegetables and pan roast gravy

Cumin, Butternut Squash and Lentil Wellington

sundried tomato chutney, seasonal vegetables and roast potatoes

Beef Bourguignon

tender braised beef steak, bacon, mushrooms, rich Burgundy sauce and glazed button onions

Classic Christmas Pudding

brandy cream sauce

Vegan Chocolate Fudge Cake

vanilla ice cream

New York Baked Vanilla Cheesecake

fruit coulis

Tea and Coffee with Mince Pies

£24.95 per guest

Children under 10 HALF PRICE

Available throughout November & December 2024

(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 Butternut Squash Soup
focaccia croutons

Chicken Liver Parfait
watercress, toasted brioche and red onion marmalade

Melon with Parma Ham
honeydew, galia and watermelon with cured ham, lemon, honey and mint syrup

Scottish Smoked Salmon Gravavlax and Prawns
sweet mustard and dill cream, marie rose sauce and toasted granary bread

Traditional Roast Turkey
and all the trimmings ... roast potatoes, seasonal vegetables and pan roast gravy

Pan Fried Seabass
lyonnaise potatoes, pak choi and lemon butter sauce

Braised Lamb Shank
red wine jus and garlic mash

Carrot Wellington with Spiced Marmalade
sundried tomato chutney, seasonal vegetables and roast potatoes

Ribeye Steak
with cracked peppercorn and brandy cream sauce

All mains served with a selection of seasonal vegetables and roasted potatoes

Classic Christmas Pudding
brandy cream sauce

Vegan New York Cheesecake
raspberry coulis

Sticky Toffee Pudding
vanilla ice cream

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

Tea and Coffee with 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
SYRUP ROASTED RED PEPPER SOUP
HERBY CROSTONS FISHCAKE SALAD
LEMON THAI PASTA SAUCE CHICKEN LIVER
PARFAT ROCKET PARMESAN SALAD BALSAMIC
SYRUPY PASTICHON ROAST TURKEY ROAST
POTATOES SEASONAL VEGETABLES PAN ROAST
GRUYERE GRILLED SALMON FILET CRAMED LEGS
FEATHER BLADE OF BEEF CHAMPAGNE GLAZED
CARROT BEANS RED WINE JUS LEEK AND STEAK
TATE WINTER PUMPKIN CASHWAP WALNUT SALAD
CHRISTMAS PUDDING BRANDY CREAM SAUCE
BELGIAN CHOCOLATE MOUSSE SHORTBREAD
BISCUIT NEW YORK BAKED CHEESECAKE
FRUIT COULIS EMBROIDERED CREAM
STICKY TOFFEE PUDDING

NEW YEAR'S EVE GALA

Roasted Butternut Squash Soup
focaccia croutons

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

Ham Hock Terrine

Scottish Smoked Salmon
blinis and chive crème fraîche

Sirloin Steak
rosti potato, creamy dijon mustard, brandy, mushroom and tarragon cream sauce with watercress

Braised Lamb Shank
red wine jus, garlic mashed potato with olive oil

Carrot Wellington with Spiced Marmalade
sundried tomato chutney, seasonal vegetables and roast potatoes

Ginger and Sesame Seabass en Papillote
new potatoes

Chocolate Fondant
pistachio ice cream

Vegan New York Cheesecake
raspberry coulis

Crème Brûlée
shortbread biscuit

White Chocolate Mousse
raspberry & honey coulis

Tea and 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 King'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.

£299 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.