

Merry Christmas

CHRISTMAS & NEW YEAR 2022



ROSSETT HALL  
HOTEL





# Discount Voucher

Please bring this voucher along in January / February 2023 and receive **35% off your food bill** when each guest has a minimum of two courses each when dining from our A La Carte menu.

**Available Monday – Saturday**

*Terms and conditions apply, Management decision is final.*

ROSSETT HALL HOTEL, CHESTER ROAD, ROSSETT, WREXHAM, LL12 ODE

Tel: 01244 571 000 | [reservations@rossetthallhotel.co.uk](mailto:reservations@rossetthallhotel.co.uk) | [www.rossetthallhotel.co.uk](http://www.rossetthallhotel.co.uk)



ROSSETT HALL  
HOTEL



# Season's Greetings

FROM ALL THE STAFF AT ROSSETT HALL HOTEL

As the nights draw in and the winter winds bring a dusting of pure white snow over the landscape, you can be assured that there will be nowhere more magical than Rossett Hall Hotel this Christmas season.

The imposing Georgian Hall lies at the heart of this hotel and holds a host of Christmas cheer, including the comfortable lounge with its crackling fire, newly refurbished function room and the renowned Oscars Brasserie, all decked to sparkle and set to celebrate.

Good food is always an important ingredient for the perfect festive celebration, our talented chef has created delicious menus including some contemporary dishes as well as traditional favourites.

Our dedicated staff will be on hand, working hard to make your Christmas everything you wish for – whether it's an intimate dinner for two, parties with friends and colleagues, a traditional meal with your family or enjoying a Christmas day to remember, we know you will not be disappointed.

Don't forget to start 2023 in style with our Black-tie Gala Dinner in Oscars Brasserie, with popular singer Hayley Michelle plus our resident DJ, until the early hours where you will be dazzled with some great entertainment, fabulous food and a party to remember.

We look forward to welcoming you to Rossett Hall Hotel this festive season.

Best Wishes

*Adrian Modoi*

**Adrian Modoi**

General Manager, Rossett Hall Hotel





# CHRISTMAS LUNCH MENU

Served daily between 12pm – 4pm, Monday to  
Saturday from 21st November – 23rd December

Also available in January 2023 upon request and pre-booking

## STARTERS

- Homemade Roasted Parsnip, Apple & Celery Soup served with Fresh Bread (v)
- Smoked Salmon Bellini's served with Dill Crème Fraiche and Caviar
- Chicken Liver Pate with toasted Brioche and Homemade Festive Chutney
- Sauteed Creamy Garlic Baked Mushrooms on toasted Focaccia with a Watercress Salad (v)

## MAIN COURSE

- Traditional Roast Turkey with Pigs in Blankets, Sage & Onion Stuffing, seasonal Vegetables, Roast Potatoes and Roast Gravy
- Slow Cooked Beef Bourguignon served with creamy Mashed Potato and grated Horseradish
- Homemade Nut Roast with seasonal Vegetables, Roast Potatoes and Vegetarian Gravy (v)
- Pan-fried Salmon Supreme with zesty Dill Potato Cake and Hollandaise sauce

## DESSERTS

- Traditional Christmas Pudding served with Rum sauce
- Homemade Profiteroles filled with Raspberry Creme Patissiere
- Warm Belgium Waffle with Cinnamon scented Toffee sauce and White Chocolate Ice Cream
- Chefs Selection of Cheese and Savoury Biscuits

Two courses **£15.95** or Three courses **£18.95** per person  
Senior Citizens: Two courses **£13.50** or Three courses **£16.50** per person

# CHRISTMAS LUNCH WITH BUBLÉ

**Sunday 4th & Sunday 18th December**

*Complimentary glass of fizz on arrival.*

Including a delicious three course lunch and freshly brewed Tea or Coffee whilst you enjoy the sounds of our festive Michael Bubl  tribute entertainment.

**BOOKING IS ESSENTIAL**

**£28.95** per person

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## FESTIVE AFTERNOON TEA

**Served daily from 12pm until 4pm throughout December**

*(Excluding Sunday's and Special Events)*

Enjoy freshly baked Scones with Fruit preserve and Clotted Cream, Festive Cakes including Mince Pies, with a selection of Sandwiches and your choice of Tea or Coffee.

**BOOKING IS ESSENTIAL**

**£14.95** per person

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*Why not add a glass of fizz for only **£3.50** pp*

## WREATH MAKING MASTERCLASS EVENING

**Wednesday 30th November & Thursday 1st December**

*Arrive at 7.00pm and be welcomed with a complimentary glass of fizz on arrival.*

Come along with friends for an evening of Festive Wreath Making with local, popular florist 'Vivid Floral Design'.

Please note: This class takes approximately 3 hours.

**BOOKING IS ESSENTIAL**

**£49.95** per person  
(Price includes wreath)

***15% off your bill if dining in Oscars prior to the Masterclass***







## LUNCH WITH FATHER CHRISTMAS

**Sunday 11th December**

A wonderful family occasion bringing family and friends together for a lunch with a twist!

Including a two course meal (main & dessert), gift for every child and a special visit with Father Christmas next to a roaring log fire.

**£22.95** per Adult and **£17.50** per Child

**BOOKING IS ESSENTIAL**

## CHRISTMAS CAROLS AT OSCARS

**IN AID OF SHELTER CYMRU**

**Join us Sunday 18th December, 6:00pm, for a festive sing along!**

*Complimentary Mince Pies and fun for all the Family.*

Shelter Cymru help thousands of people each year across Wales who are affected by the housing emergency by offering free, confidential and independent advice. When necessary they constructively challenge on behalf of people to ensure they are properly assisted and to improve practice and learning.

They work with people who use their services as equals. They provide information, advice and support to help people identify the best options to prevent homelessness, to find and keep a home and to help them take control of their own lives.





# CHRISTMAS EVE MENU

## STARTERS

- Homemade Celeriac and Stilton Soup with Fresh Bread
- Smoked Salmon Pate with Horseradish & Caviar Pate with Sweet and Sour Fennel and Caraway Seed & Rye Biscuits
- Wild Mushroom, Spinach and Chestnut Mini Wellington Rolls served with a Watercress Salad (v)
- Pork Rillettes served with Fresh Bread and Homemade Piccalilli

## MAIN COURSE

- Roast Pork Ballotine stuffed with Apricots, Apple & Ginger served with Mashed Potato and Creamy Cider sauce
- Roast Beef Hotpot served with seasonal Greens and Mashed Potato
- Wild Mushroom and Spinach Risotto finished with Truffle Oil (v)
- Baked Cod Loin with sauteed New Potatoes and a Creamy White Wine sauce

## DESSERTS

- Traditional Christmas Pudding with Rum sauce
- Cranberry and Ginger Crumble with your choice of either Homemade Custard or Honeycomb Ice Cream
- Warm Chocolate Brownie with decadent Chocolate sauce and Vanilla Ice Cream
- Chefs Selection of Cheese and Savoury Biscuits
- Selection of Ice Cream served in a Brandy Snap Basket

Three Courses **£19.95** per person,  
**£14.95** for Children under 12 years

*Our A La Carte menu is available too.*



# CHRISTMAS PARTY NIGHTS

Come along and join us for one of our famous party nights.

Arrive at your leisure from 7:00pm for a prompt start at 8:00pm and enjoy our delicious three course meal served by our wonderful and friendly team.

We will have you up dancing with our popular resident DJ.

## WHY NOT ORDER PARTY BUCKETS OR WINE FOR YOUR TABLE IN ADVANCE?

**Party buckets only £22.50** to include your choice of 6 bottles, made up from any of the following:

**BUDWEISER, WREXHAM LAGER  
SMIRNOFF ICE, BLUE WKD OR  
OLD MOUT CIDER**



# FESTIVE PARTY NIGHTS

Friday 25th November – **Back to the 80's**  
Saturday 26th November – **ABBA Tribute**  
Friday 2nd December – **Ultimate Divas**  
Friday 2nd December – **Back to the 80's**  
Saturday 3rd December – **ABBA Tribute**  
Friday 9th December – **Ultimate Divas**  
Friday 9th December – **ABBA Tribute**  
Saturday 10th December – **Tribute to the 90's**  
Friday 16th December – **Ultimate Divas**  
Friday 16th December – **Tribute to the 80's**  
Saturday 17th December – **ABBA Tribute**

November dates only **£29.95** per person  
December dates only **£34.95** per person

# DISCO PARTY NIGHTS

(Christmas Disco only, no Tribute included) – **£26.95** per person

Thursday 8th December  
Thursday 15th December

*Organiser free  
for party over  
15+ (if booked  
by Oct '22)*

## WHY BOOK A TAXI WHEN YOU CAN STAY OVERNIGHT?

Single Room **£69.00** BB  
Double/Twin Room **£79.00** BB  
Triple Room **£89.00** BB

Please contact our reservations team to arrange your booking:  
Tel: 01244 571 000 | [reservations@rossetthallhotel.co.uk](mailto:reservations@rossetthallhotel.co.uk)





# CHRISTMAS PARTY NIGHT MENU

## STARTERS

- Homemade Roasted Parsnip, Apple & Celery Soup served with Fresh Bread (v)
- Smoked Salmon Bellini's served with Dill Crème Fraiche and Caviar
- Chicken Liver Pate with toasted Brioche and Homemade Festive Chutney
- Sauteed Creamy Garlic Baked Mushrooms on toasted Focaccia with a Watercress Salad (v)

## MAIN COURSE

- Traditional Roast Turkey with Pigs in Blankets, Sage & Onion Stuffing, seasonal Vegetables, Roast Potatoes and Roast Gravy
- Slow Cooked Beef Bourguignon served with creamy Mashed Potato and grated Horseradish
- Homemade Nut Roast with seasonal Vegetables, Roast Potatoes and Vegetarian Gravy (v)
- Pan-fried Salmon Supreme with zesty Dill Potato Cake and Hollandaise sauce

## DESSERTS

- Traditional Christmas Pudding served with Rum sauce
- Homemade Profiteroles filled with Raspberry Creme Patissiere
- Warm Belgium Waffle with Cinnamon scented Toffee sauce and White Chocolate Ice Cream
- Chefs Selection of Cheese and Savoury Biscuits

The team at Rossett Hall would like to make Christmas special for everyone, once again due to 2021's success, in order to do so we would like to donate to Wrexham Food Bank.

With this being our main focus, we would like to extend the same opportunity for donation to our party night guests.

If you would like to help us with this, please mention upon booking that you would like to donate and as a thank you from us we will provide **a complimentary arrival drink for you and your party!**

If your party would like to join in we kindly ask that one item is donated per person and is brought along to the hotel when settling your final balance.



# CHRISTMAS DAY MENU

Arrive from 12.00pm, dine at 1.00pm

*A glass of Fizz to welcome you on arrival.*

## STARTERS

Broccoli and Watercress Soup with Stilton Cheese Croutons and Warm Bread (v)

Classic Prawn Cocktail with Marie Rose sauce and Buttered Brown Bread

Wild Mushroom and Edamame Bean Cannelloni with Watercress Mayonnaise  
and a Parmesan & Hazelnut sauce (v)

Chicken Liver Pate wrapped in smoked Bacon with Onion Brioche and Homemade Chutney

## MAIN COURSE

Traditional Roast Turkey with Pigs in Blankets, Sage & Onion Stuffing, seasonal Vegetables,  
Roast Potatoes and Roast Gravy

Roast Sirloin of Beef served with Yorkshire Pudding, seasonal Vegetables, Roast Potatoes and a Rich Beef Gravy (served pink)

Pan Fried Halibut with Wild Mushrooms, Potato Gnocchi and a Lemon Butter sauce

Homemade Beetroot and Squash Wellington with Kale Pesto and Vegan Gravy (v)

## DESSERTS

Traditional Christmas Pudding with Vanilla Scented Brandy sauce

Baileys and White Chocolate Cheesecake served with Salted Caramel Ice Cream

Fresh Strawberry Meringue Roulade

Chefs Selection of Cheese and Savoury Biscuits with Festive Chutney and Grapes

Four Courses **£72.95** per person,  
**£39.95** Children under 12 years



# FESTIVE CHRISTMAS PACKAGE

## CHRISTMAS EVE

Arrive at your leisure on Christmas Eve and be welcomed to Rossett Hall Hotel with festive cream tea and snuggle up by the roaring fire.

A delicious three course evening meal will be served for you in our Oscars Brasserie.

## CHRISTMAS DAY

On Christmas Day morning after opening your cards and presents, make your way down for a full hearty breakfast.

*Don't forget to guess the weight of the Christmas cake in our reception area before lunchtime.*

Now for the best part, a frill traditional five course Christmas luncheon!

In the evening, cosy' up by our roaring log fire and enjoy our range of traditional board games, enjoy cakes & hot chocolate.

**Festive platters will be served either in the comfort of your own room or in our cosy Georgian Cocktail Bar.**

## BOXING DAY

Enjoy a leisurely Full Breakfast to prepare you for die day ahead!

Why not discover the Roman city of Chester with its intriguing history, or for the shopaholics amongst us you'll be spoilt for choice with Cheshire Oaks McArthur Glen Designer Outlet, Chester City Centre and Broughton Retail Park.

In the evening, you will be welcomed with a glass of Fizz before your delicious Three Course evening meal is served in Oscars Brasserie.

## 27TH DECEMBER

Spend a relaxing morning and enjoy Full Breakfast, say goodbye to old friends and new before leaving the Hotel for your onward journey.





# FESTIVE CHRISTMAS PACKAGES

**One-Night Christmas Package: £240.00**

Based on two guests sharing a double or twin room  
(arriving 25th December)

**Two-Night Christmas Package: £365.00**

Based on two guests sharing a double or twin room  
(arriving on 24th December)

**For Single Occupancy: £255.00**

**Three-Night Christmas Package: £490.00**

Based on two guests sharing a double or twin room  
(arriving on 24th December)

**For Single Occupancy Guests: £340.00**







# BOXING DAY MENU

Menu available from 12.00pm until 8.00pm

## STARTERS

Homemade Roasted Vegetable Soup with a Mini Tin Loaf (v)  
Brie and Cranberry Filo Parcels served with Petit Salad (v)  
Sweet Chilli Marinated Cod with Asian Salad and Crushed Peanuts  
Sautéed Beef Cubes in Garlic & Thyme Beef Dripping

## MAIN COURSE

Turkey Pot Pie served with seasonal Vegetables and Hand Cut Chips  
Roast Shoulder of Pork served with Slow Cooked Cabbage and Bacon Lardons  
Poached Salmon served with Confit Potatoes, White Wine and Tarragon sauce  
Mixed Vegetable and Bean Tagine with Moroccan Couscous (v)

## DESSERTS

Warm Belgium Waffle with Cinnamon scented Toffee sauce and White Chocolate Ice Cream  
Apple and Cinnamon Crumble with Vanilla Pod Ice Cream  
Chefs Selection of Cheese and Savoury Biscuits  
Selection of Dairy Ice Creams

Three Courses **£24.95** per person,  
**£17.95** for Children under 12 years



# NEW YEAR'S EVE GALA EVENING IN OSCARS BRASSERIE

Six course meal including coffee, along with fabulous singing entertainment by Hayley Michelle plus resident DJ until the early hours.

*Champagne Cocktail and Chef's selection of Canapés upon arrival.*

## STARTERS

Cauliflower and Stilton Soup served with a Mini Tin Loaf (v)

Venison Minestrone served with Homemade Bread

Confit Duck Leg with Char-Grilled Pineapple, Ginger and Chilli Dressing

Prawn Ceviche

Avocado, Sun-Blushed Tomato & Artichoke Jardiniere served with Tapenade and shaved Parmesan (v)

*Champagne Sorbet*

## MAIN COURSE

Roast Sirloin of Beef (served pink) with braised Baby Vegetables, Potatoes Au Gratin and a Tarragon Jus'

Pork Cutlet stuffed with Parmesan, Lemon Zest & Breadcrumbs, Fondant Potatoes, Smoked Bacon and Savoy Cabbage with a Mustard sauce

Sesame Seeds Sticky Tuna Steak (served pink) served with Soba Noodles and a Vegetable Broth

Leek, Beetroot, Butternut Squash and Courgette Tagliatelle served with a Basil and Pine Nut Cream sauce (v)

## DESSERTS

### ASSIETTE OF DESSERTS

Chocolate & Cointreau Mousse,

Cherry & Almond Bakewell,

Sicilian Lemon Tart,

Raspberry Tart served with Clotted Cream

Or

Chefs Selection of Cheese, Savoury Biscuits, Grapes and Homemade Chutney

*Freshly brewed Tea or Coffee served with Petit Fours*

*Only £89.00  
per person  
for a six course  
meal and  
entertainment*





## NEW YEAR'S EVE OVERNIGHT PACKAGE

**Book Early For The Package That Everyone Keeps Coming Back For!**

A combination of great food, quality surroundings and wonderful New Year festivities makes this the place to see in the New Year.


*A truly fantastic experience that is guaranteed to hit the spot.*

The package includes the Gala Dinner, entertainment and a late breakfast served the following morning. Enjoy late check out until 12:00pm.

Only **£299.00** per room (classic doublet/twin for two guests)



**WHY NOT EXTEND YOUR STAY  
FOR ANOTHER EVENING AT A  
DISCOUNTED RATE?**



Only **£130.00** per couple to include a  
three course Dinner and Breakfast.



# BOOKING INFORMATION

In the first instance you should contact our team to discuss your requirements and dates.

A £5.00 per person deposit for Lunch bookings (£10.00 per person on Christmas Day) and £10.00 per person deposit for evening bookings is required to confirm your reservation.

We can hold a provisional booking for one week, within this week a deposit is required per person to secure your reservation. After your deposit is received, our team will send you written confirmation. Four weeks prior to the booking date you should confirm your final numbers and pay your remaining balance. At this point please provide your pre-order food choices and any wine pre-orders. The hotel reserves the right to offer alternative dates or cancel parties should there be insufficient numbers or amend entertainment. You should be fully aware before booking that all deposits and payments are strictly non-refundable or transferable to another person or service within the hotel under any circumstances (excluding Welsh Movement imposed lockdown). Any reduction in numbers for whatever reason will result in the loss of your payment for those cancellations. The hotel reserve the right to change the theme/act on a given date without notice

**By paying a deposit you are agreeing to this cancellation policy, dress code is smart.**



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