



EGERTON HOUSE HOTEL

RELAXED ELEGANCE

Christmas & New Year 2011



EGERTON HOUSE HOTEL

CHRISTMAS PARTY NIGHTS

THE DINING ROOM

CHRISTMAS EVE DINNER

CHRISTMAS DAY LUNCH

BOXING DAY AND 2-NIGHT CHRISTMAS PACKAGE

NEW YEAR'S EVE

Egerton House Hotel

The award-winning Egerton House is privately owned and Bolton's only Country House Hotel, set in three acres of secluded gardens. The original house is over 230 years old and looks fabulous at Christmas with its beautifully decorated real Christmas tree and cosy open fire in the lounge. The Barn dates back to 1835; the decor and atmosphere have been created with beautifully restored stonework, oak paneling and beamed ceiling.

We have 29 charming bedrooms located in the main house. Jan and the team continue to gain an excellent reputation for quality and service in relaxed, elegant surroundings.

Please take a look through our Christmas Brochure and telephone us on 01204 307171 to place your booking.

Christmas Weddings

Egerton House is the perfect winter wonderland if you are considering a Christmas wedding. A glass of mulled wine served with mince pies, our open fire and beautifully decorated Christmas tree make this a truly romantic festive occasion.

Christmas decorations go up on 1st December.

Please visit our website at www.egertonhouse-hotel.co.uk to view our Wedding Brochure.

Christmas 2011 Party Nights

Glass of Sparkling Wine on arrival

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Winter Vegetable Soup, Thyme Croutons

OR

Fan of Seasonal Melon, Berry Compote & Sorbet

*

GALA CARVERY

Roast Breast of Turkey, Sage & Onion Farce,
Pigs in Blankets

Home-cooked Honey Roast Ham

Roast Topside of Aged Beef, Yorkshire Pudding

Salmon Steak with White Wine Sauce

Pepper, Courgette & Wild Mushroom Stroganoff,
Herb Rice

Served with Roast & Parsley Boiled Potatoes,
Cauliflower Cheese, Carrots and Green Beans

*

Christmas Pudding, Brandy Sauce

Chocolate Truffle Torte

Cheese and Biscuits

Arrive at 7.00pm, sit down at 7.30pm

The Gala Carvery is served from the centre of the room between 7.30pm and 9.00pm.

Visit the table as many times as you like!

Followed by Disco until 12.30am

DATES

Friday 2nd December

Saturday 3rd December

Friday 9th December

Saturday 10th December

Thursday 15th December

Friday 16th December

Saturday 17th December

Thursday 22nd December

Friday 23rd December

£32.00 Thursday

£36.95 Fridays & Saturdays

Stay overnight B&B:

Double room

£79.00 per room

Single room

£65.00 per room

The Dining Room Christmas 2011

Vegetable Broth

Chicken Liver Parfait, Melba Toast, Red Onion Marmalade

Fan of Seasonal Melon, Berry Compote & Sorbet

Beetroot Cured Gravavlax & Oak Smoked Salmon, Caper Berry & Shallot

Marinated Duck Breast & Confit Leg Rillettes, Soy & Honey

*

Roast Turkey Breast, Chateau Potatoes, Pigs in Blankets, Sage & Onion Farce

Rack of Lamb, Fondant Potato, Slow Roast Cherry Tomatoes, Sauce Ravigote

Honey & Mustard Glazed Pork Loin, Caramelised Onion & Parmesan Mash, Calvados Cream

Fillet of Seabass, Young Spinach, Chive Crushed New Potatoes, Sauce Vierge

Wild Mushroom & Cherry Tomato Rigatoni, Rocket & Toasted Pine Kernels

*

Christmas Pudding, Brandy Sauce

Sticky Toffee Pudding, Vanilla Ice Cream

Chocolate Truffle Torte, Griottines in Kirsch

Cheese & Biscuits

*

Coffee & Mince Pies

The Dining Room is perfect for those who don't want a disco and would prefer a relaxed atmosphere.

Available from 8th December

Please note that our restaurant is closed on 27th, 28th & 29th December and 1st January

Lunch: £24.95

Orders taken 12.30pm - 2.30pm

Dinner: £32.95

Orders taken 7.00pm - 9.30pm

Christmas Eve in the Dining Room

Glass of Sparkling Wine on arrival

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French Onion Soup, Parmesan Croute

Ham Hock & Parsley Terinne, Piccalilli & Toasted Brioche

Carpaccio of Marinated Tuna, Niçoise Salad

Chicken & Wild Mushroom Ravioli, Truffle Scented Jus

Whole Baked Camembert, Crusty Bread & Red Onion Marmalade

*

Roast Cannon of Lamb, Slow Roast Carpaccio of Tomato & Pepper,
Dauphinoise Potatoes, Confit of Garlic & Rosemary Jus

Baked Loin of Cod, Crushed New Potatoes, Smoked Bacon & Shallot

Baked Breast of Chicken, Braised Red Cabbage, Fondant Potato & Puy Lentils

Wild Mushroom Risotto, Pea Shoots & Parmesan

Fillet of Beef, Roquefort Pithivier, Hand Cut Chips, Green Beans & Cherry Vines

*

Glazed Lemon Tart, Raspberry Sorbet

Hot Chocolate Fondant, Vanilla Ice Cream

Raspberry Cheesecake, Berry Compote

Cheese & Biscuits

*

Coffee & Mints

£42.95

Children aged 2-12: £23.00

Bookings from 7.00pm

Christmas Day Carvery in the Barn

Glass of Sparkling Wine
on arrival

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Scotch Broth

Fan of Melon, Berry Compote
& Fruit Coulis

Platter of Smoked Salmon,
Caper Berry & Shallot

Roast Breast of Turkey, Pigs in Blankets,
Sage & Onion Farce

Roast Sirloin of Dry Aged Beef,
Yorkshire Puddings

Honey Roast Gammon, Parsley Sauce
Dressed Salmon

Wild Mushroom & Courgette
Stroganoff

All Served with Chateau &
Boiled Potatoes, Cauliflower Cheese
& Seasonal Vegetables

Christmas Pudding,
Brandy Sauce

Baileys White Chocolate
Torte

Cheese & Biscuits

*

Coffee with Mince Pies
& Christmas Cake

Includes a visit from Santa! * Served from the centre of the room * Visit the table as many times as you like
Arrive at 2.00pm * Sit down at 2.30pm * Minimum booking four or more

Adults: £59.00 * Children aged 2-12: £29.00

Christmas Day Lunch in the Dining Room

Glass of Champagne on arrival

*

Scotch Broth
White Onion Soup

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Terrine of Ham Hock,
Confit Chicken & Foie Gras,
Leek & Piccalilli

Twice Baked Goats Cheese Soufflé,
Tomato Jam & Pepper Coulis

Pan Seared Scallops on a
Ragout of Seafood

Sorbet

*

Roast Breast of Lancashire Turkey,
Pigs in Blankets, Sage & Onion Farce

Beef Wellington, Parma Ham,
Wild Mushroom Duxelle,
Béarnaise Sauce and Port Wine Jus

Butter Basted Fillet of Turbot,
Crushed New Potatoes,
Sauce Antiboise

Butternut Squash & Pea Risotto,
Parsnip Crisps & Parmesan

Christmas Pudding,
Brandy Sauce

Dark Chocolate Tart,
Griottines in Kirsch

Raspberry Crème Brulee,
Pistachio Biscotti

Cheese & Biscuits,
Walnut Bread

*

Coffee, Mince Pies &
Christmas Cake

Lunch - £79.95

Children charged at adult rate * Orders taken 12 noon - 4.00pm

Boxing Day Champagne Brunch

We are doing something different this year, why not join us for a champagne brunch.

Glass of Champagne
on arrival

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BUFFET SELECTION

Delicious Danish selection: Pan Chocolate & Croissants
Muffins + Yoghurts + Kedgeree
Fish Platter + Fruits + Breads + Cheeses

*

TRADITIONAL FULL ENGLISH BREAKFAST

Bacon, Sausage, Lancashire Black Pudding,
Tomato, Hash Brown, Beans,
Mushrooms & your choice of egg.

SMOKED HADDOCK

Natural Smoked Haddock topped with
a soft poached egg

*

GRILLED KIPPERS

Kippers brushed with melted butter

*

Sauté Potatoes + Choice of omelettes
Minute rump steak

Poached egg, bagel & hollandaise sauce

*

Fruit Juices: Orange, Apple, Grapefruit, Tomato

*

Freshly brewed Coffee/Tea

Adults: £36.00 * Children aged 2-12: £22.00

This is served from 11am-3.00pm and will set you up for the day

2 Night Christmas Package

CHRISTMAS EVE

Check-in at your leisure

3pm - 5pm coffee and Christmas cake served in the lounge

Dinner in the Dining Room

Stay overnight

*

CHRISTMAS DAY

Full English breakfast

Enjoy the morning at your leisure

Christmas Day lunch with champagne from 12 noon - 4pm
(book a time to suit you)

8pm - Informal sandwiches and cake (for those who can manage it!),
relax in the lounge or take back to your room

Stay overnight

*

BOXING DAY

Full English breakfast served from 8am - 10am

Check-out midday

£200.00 per person
based on 2 sharing a
double/twin room

£250 single room

New Year's Eve 2011 in the Barn

Glass of Sparkling Wine on arrival

French Onion Soup, Parmesan Croute

Ham Hock & Foie Gras Terrine, Piccalilli, Toasted Brioche

Fillet Steak (cooked Medium), Fondant Potato,
Wild Mushroom & Smoked Bacon Jus

Roast Vegetable Tian en Croute Rocket & Sauce Auxerre Deux (v)

Chocolate & Amaretto Truffle Torte, Cassis Coulis

Cheese & Biscuits

Coffee & Mints

Arrive 7.30pm

Sit down 8.00pm

Tables of four or less
will be asked to share

Disco

Piper and champagne
at midnight

Bar until 1.30am

Carriages 2.00am

£75.00 per head * Dinner and accommodation - £125.00

New Year's Eve 2011 in the Dining Room

Glass of Champagne on arrival

French Onion Soup, Parmesan Croute

Carpaccio of Beef Fillet, Soused Young Vegetables,
Black Pepper

Chicken and Wild Mushroom Ravioli,
Truffle Scented Jus

Pan Seared Scallops, Cauliflower,
Black Pudding

Twice Baked Goats Cheese Soufflé,
Baby Pears & Pickled Walnuts

Sorbet

Fillet Steak (cooked Medium), Fondant Potato,
Wild Mushroom & Smoked Bacon Jus

Cannon of Venison Loin, Braised Red Cabbage &
Sultana, Potato Rosti, Juniper Berry

Breast of Poulet Noir, Sun blushed Tomato &
Spinach Mousseline, Fondant Potato, Rosemary Jus

Loin of Cod in Pancetta, Mash Potatoes,
Wild Mushrooms & Green Beans, Veal Reduction

Roast Vegetable Tian en Croute Rocket & Sauce
Auxerre Deux

Treacle Tart, Raspberry Ripple Ice Cream
Chocolate & Amaretto Truffle Torte, Cassis Coulis
Cheese & Biscuits, Walnut Bread

Coffee & Petit Fours

Bookings from 7.00pm * Champagne at midnight
£85.00 * Dinner and accommodation - £125.00

HOW TO FIND US

We are only 3 miles from Bolton town centre on the A666
between Bolton and Blackburn.

From the North take J4 off the M65 and follow the A666 signs to Bolton.

From the South take J3 off the M61 and follow the signs for A666 to Bolton
and continue on A666 following signs for Blackburn.

From the East leave the M62 at J18 straight ahead onto M60 anti-clockwise,
leaving the M60 at Swinton Interchange and continue on M61 towards
Bolton. Leave M61 straight ahead onto A666 signed Bolton then
A666 Blackburn.

TERMS AND CONDITIONS

Please contact the hotel to check availability for your event.

If you wish to make a provisional booking this will be held for 7 days awaiting receipt of
your deposit, any booking without a deposit after 7 days may be released.

Please send a £20.00 per person deposit for Christmas Day and New Years Eve bookings
and a £15.00 per person deposit for all other bookings.

We regret we no longer accept personal cheques.

All deposit and final payments are non-refundable and cannot be transferred,
please ensure everyone in your party is aware of this.

You can add to your booking at any time (subject to availability).

Final balance payments are due four weeks before your event, if you need to reduce numbers
after the final balance has been paid you will not receive a refund. If you make your booking
within four weeks of the event date full payment will be required at the time of booking.



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