

Egerton House Hotel Blackburn Road Bolton BL7 9PL  
Tel: 01204 307 171 Fax: 01204 593 030  
Email: sales@egertonhouse-hotel.co.uk www.egertonhouse-hotel.co.uk

RELAXED ELEGANCE  
EGERTON HOUSE HOTEL



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.

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.

TERMS AND CONDITIONS

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 leave M60 at Swinton interchange and continue on M61 towards Bolton. Leave M61 straight ahead onto A666 signed Bolton then A666 Blackburn.

Egerton House Hotel is only three miles from Bolton town centre, situated on the A666 between Bolton and Blackburn.

HOW TO FIND US

# Christmas and New Year 2009



EGERTON HOUSE HOTEL  
RELAXED ELEGANCE



## The History of Egerton House Hotel

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Egerton House Hotel is Bolton's only Country House Hotel, which is situated in three acres of beautiful gardens. It has been privately owned for more than five years. Jan, Simon and the team continue to gain an excellent reputation for quality and service, in relaxed, elegant surroundings.

The original house is over 200 years old and looks fabulous at Christmas. So, whether you are returning this year to see some familiar faces, or visiting for the first time, please take a look through our brochure and telephone us on **01204 307 737** to book. We look forward to seeing you!

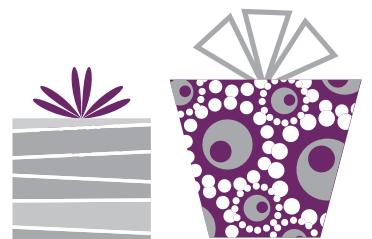
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## Christmas Weddings

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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 festive occasion.

Christmas decorations go up on 1st December. Weddings can be booked on December 4th, 5th, 6th, 13th, 20th, 28th, 29th, 30th.



# The Barn Grand Christmas Carvery

Glass of Australian red or white wine on arrival

Classic prawn cocktail served with brandy marie rose sauce, crisp lettuce and lemon

or

Carrot and red lentil soup finished with toasted croutons

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Tender turkey breast with sage stuffing and Cheshire bacon wrapped chipolatas

Baked ham glazed with honey and English mustard

Roast sirloin of British beef, horseradish sauce and red wine pan juices

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

Visit the table as many times as you like!

Friday 4th December  
Saturday 5th December

Friday 11th December  
Saturday 12th December

Thursday 17th December  
Friday 18th December  
Saturday 19th December

Three bean Mexican hot pot with saffron braised rice

Egerton House fish platter of poached salmon, smoked fishes and Norwegian prawns

Garlic and thyme roasted new potatoes

Selection of market seasonal vegetables

\*\*\*\*\*

Traditional plum pudding with brandy sauce

White chocolate cheesecake

Glazed lemon tart

Mince pies and vanilla cream

**£31.00** Thursday

**£36.50** Fridays & Saturdays

Arrive at 7.00pm,  
sit down at 7.30pm

Disco until midnight

Stay overnight B&B:

Double room  
**£79.00** per room

Single room  
**£65.00** per room



Christmas Party Nights



## The Dining Room

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Red lentil and carrot soup finished with toasted almonds

Chef's own recipe of chicken liver and pork paté with toasted brioche and Oxford sauce

Seafood tian of smoked and poached salmon, smoked trout and baby prawns, bound by a chervil and lemon crème fraiche

Poached pineapple studded with cloves, pearls of sweet melon and a sharp raspberry syrup

Warm tartlet of creamed leeks, potato and stilton with chestnut, red onion & fennel chutney

★ ★ ★ ★ ★

Classic tender turkey carved onto cranberry stuffing with Cheshire bacon-wrapped chipolata and rich pan juices

Chargrilled prime English sirloin steak, glazed by a Diane sauce with oyster mushrooms, grilled baby vine tomatoes and watercress

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

Available from 10th December also on Sunday 27th December between 12noon and 3.00pm

Please note that our restaurant is closed on 28th, 29th & 30th December and 1st & 2nd January

Lunch  
**£24.00**

orders taken 12.30pm - 2.30pm

Dinner  
**£32.00**

orders taken 7.00pm - 9.30pm

Baked boneless trout stuffed with Mediterranean cous cous, wilted greens and a warm raisin and sun dried tomato dressing

Pennies of Cheshire pork, breaded and sautéed in a light garlic butter, parsnip puree and sage jus

Butternut squash and beetroot puree in a filo pastry shell topped with creamy Lancashire cheese, petit cresses

All main dishes are served with festive vegetables and roasted chateau potatoes.

★ ★ ★ ★ ★

Traditional plum pudding with brandy sauce

Glazed lemon tart with Devon clotted cream

White chocolate cheesecake with winter berry compote

Mrs Kirkhams Creamy Lancashire, Garstang Blue and Sandhams Smoked Lancashire cheese selection

Chocolate and coffee 'pot' with cinnamon shortbread

★ ★ ★ ★ ★

Coffee and mince pies

The Dining Room

# Christmas Eve Dinner in the Dining Room

Glass of Australian red or white wine on arrival

Tian of confit of Gressingham duck leg bound with a chilli jam and pancetta crisps

King prawn Caesar salad, baby gem lettuce, garlic croutons and cherry tomatoes with a homemade Caesar dressing

Marinated water melon in gin, candied kumquats and gin and tonic sorbet

Warm potato gnocchi tossed in sun blushed tomatoes, rocket and virgin olive oil

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Hand carved chateaubriand on parsnip mash accompanied by saffron potatoes, and a Madeira jus

Baked Cumbrian chicken supreme wrapped in air dried ham, stuffed with buffalo mozzarella with sage risotto and pesto oil

Pan seared cod fillet, snow pea cream, fondant potato and a horseradish tartlet

Chargrilled capsicum and eggplants with a spiced quacamole and paprika sour cream

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Baileys crème brulee with almond cookies

Honey rice pudding accompanied by a winter berry compote

Strawberry and basil semifrado with marinated figs

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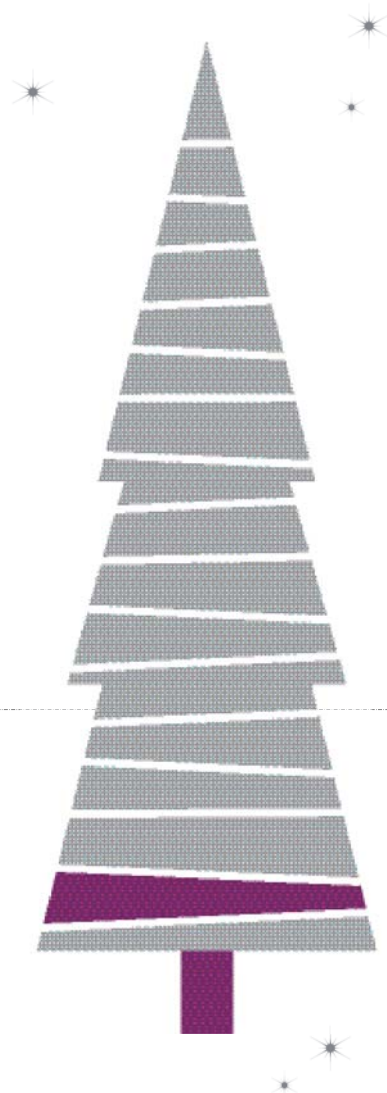
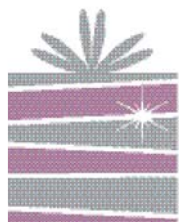
Cheese board consisting of Mrs Kirkhams Creamy Lancashire Garstang Blue, Sandhams Smoked Lancashire with Egerton House Chutney

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Mince pies and Christmas cake

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Freshly brewed coffee



6 course menu  
**£41.00**

Children aged 2-12  
**£21.00**

Bookings from 7.00pm

Christmas Eve Dinner

# Christmas Day Carvery in the Barn Suite

**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  
£26.00**

**Glass of Australian red or white wine on arrival**

Roasted plum tomato and red pepper soup finished with garlic croutons  
Chef's chicken liver paté, toasted farmhouse cob and homemade chutney

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Prime carved turkey with sage and cranberry stuffing and chipolatas wrapped in bacon

Roast sirloin of British beef

Honey mustard glazed ham

Three bean hot pot with saffron rice and naan bread

Chef's seafood platter of poached and smoked salmon, king prawns and fish terrine

Rosemary and thyme chateaux potatoes, buttered panache of seasonal vegetables

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Traditional plum pudding with brandy sauce

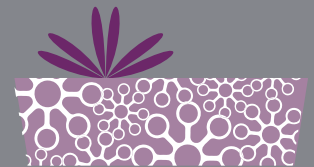
Apple crumble cheesecake

Chocolate and Grand Marnier delice

Mince pies and Christmas cake

\*\*\*\*\*

Freshly brewed coffee



# Christmas Day Lunch in the Dining Room

**Glass of Champagne on arrival**

Roasted plum tomato and red pepper soup finished with truffle oil  
Parsnip and pear soup with chive crème fraiche

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Home cured salmon, beetroot and apple relish with horseradish mayonnaise

Warm wild mushroom and spinach tart with aged balsamic oil

Pressed confit of Gressingham duck terrine with peppercorns, petit cresses and sharp plum vinaigrette

Poached pear in red wine, blueberry sorbet and Cointreau syrup

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Traditional roast turkey breast served with all the Christmas trimmings

Shallow fried lemon sole, asparagus spears with a lemon and caper oil and Atlantic prawns

Medallions of British beef fillet, woodland mushroom roasted baby vine tomatoes and green peppercorn sauce

Butternut squash and sweet potato tart topped with a stilton crumb and petit dressed leaves

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Plum pudding with brandy sauce

Chocolate coated brandy snap basket filled with a strawberry and kirsch mousse

Wild berry and vodka delice served with winter berry compote

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Cheese Board

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Mince Pies and Christmas Cake

Freshly brewed coffee and petits fours



**7 course lunch  
£79.00  
Children charged  
at adult rate**

**Orders taken  
12 noon - 4.00pm**

Christmas Day Lunch

# Boxing Day in the Dining Room

Cream of leek and potato soup with golden croutons

Chilled duo of melon, refreshing water ice and peppered winter fruits

Chicken liver and pork paté, Egerton House Chutney and melba toast

Penné pasta, smoked salmon ribbons and dill Vermouth cream finished with a light tomato oil

\*\*\*\*\*

Roast topside of English beef, Yorkshire pudding and natural thickened pan juices

Roast leg of Bowland lamb studded with garlic and rosemary, redcurrant tartlet and port jus

Assiette of seafood, lemon risotto and a caper and prawn butter

Cumbrian chicken breast wrapped in air dried ham, parsnip puree and a warm red onion compote

Woodland mushroom and courgette stroganoff served in a filo pastry shell with braised rice

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Plum pudding with Devon clotted cream

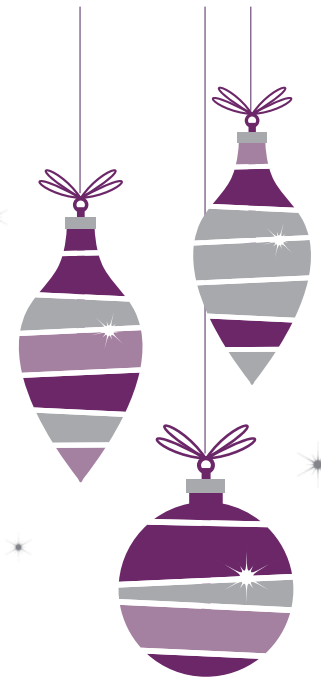
Selection of Lancashire farmhouse cheeses

White chocolate cheesecake with dark chocolate shavings and butterscotch sauce

Winter fruit pavlova with cinnamon cream

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Freshly brewed coffee



**Adults**  
**£35.00**

**Children aged 2-12**  
**£22.00**

**Available 1.00pm - 3.00pm**



# New Year's Eve Gala Carvery

## Glass of sparkling pinot grigio on arrival

Cream of broccoli and white stilton soup with herb croutons

Warm tartlet of spinach, cranberry and red onion compote topped with goats cheese

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Roast sirloin of British beef, horseradish sauce

Studded leg of lamb with mint sauce

Honey and mustard glazed ham

Woodland mushroom and courgette stroganoff with saffron pilau rice

Selection of Thai dim sum, vegetable pastries and dumplings with a sweet chilli jam

Seafood table selection of dressed poached salmon, king and softwater prawns with an assortment of smoked and cured fishes

Herb and garlic roasted chateau potatoes, honey roasted parsnips, butter carrots, swede, baby corn and Kenyan beans

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Fresh fruit salad royale

Baked American cheesecake with blueberries

Profiteroles with warm chocolate sauce

Passion fruit and mango torte

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Cheese board with Egerton House Chutney

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Coffee and mints

Arrive 7.30pm

Sit down 8.00pm

Tables of four or less  
will be asked to share a table

Disco

Piper and Champagne  
at midnight

Bar until 1.30am  
Carriages 2.00am

Gala Buffet  
£71.00

Dinner and Accommodation  
£125.00



# New Year's Eve in the Dining Room

## Glass of Champagne on arrival

Flash fried hand caught scallops, pea puree and warm caper and raisin dressing

Baby pineapple filled with melon pearls, strawberries and pink grapefruit

Venison terrine, toasted brioche, mixed dressed leaves with Oxford sauce

Warm tartlet of sautéed chestnuts, pine nuts, lardons of smoked bacon topped with a free range poached egg

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Wild mushroom and thyme soup infused with truffle oil

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Chargrilled medallions of beef fillet, sweet potato rosti, basil ratatouille and port wine jus

Roasted sweet potato, celeriac and beetroot tart on balsamic dressed wilted greens

Flash fried seabass and monk fish on asparagus risotto with a hint of nutmeg

Pan seared rump of lamb coated in honey with braised red cabbage and green beans

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Baked blueberry cheesecake with blueberry compote

Egerton House chocolate indulgence

Raspberry and Drambuie crème brulee with pecan cookies

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Cheese platter

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Coffee and petit fours

Arrive between  
7.00pm and 8.00pm

Champagne at midnight

6 course dinner  
£81.00

Dinner and Accommodation  
£125.00

