



BAGDEN HALL  
HOTEL

Christmas and New Year 2011

[www.classiclodges.co.uk](http://www.classiclodges.co.uk)

# Balden Hall



# Christmas and New Year 2011



*Built by a wealthy Victorian mill owner in the 1860s, Bagden Hall is a beautiful country house hotel, set in the heart of West Yorkshire. The perfect location to make your Christmas really special.*

**W**ith its idyllic rural position and beautiful traditional architecture, Bagden Hall is a unique destination for your Christmas celebrations, and we look forward to celebrating with you in 2011.

Inside you'll find details of our popular events, with something to suit everyone from the very young to the young at heart. We've included our most popular events as well as mouth-watering traditional menus so you can bring friends, family and colleagues and mark this magical time of year. For groups over 15, we will give you a private room so you can make a party of it, and for groups of 30 or more, you can enjoy a private party with a DJ.

We're also building on the success of our Classic Comedy Nights and have put together a Christmas-themed Comedy Night to add some laughter to the festive season.

And to round off the year, our New Year's Eve Dinner to see in 2012 includes live music.

We are very happy to put together a bespoke party for you if you don't see what you are looking for in our brochure. Just let us know what you need to make your Christmas truly special.

We look forward to seeing over the festive period and to welcoming you in true Yorkshire style.

**Caroline Gleeson**  
General Manager

*PS: Take a look at page 10 for my top recommendations of things to do while you are with us!*

# Celebrate at Bagden Hall



## Make a night of it?

Stay overnight at Bagden from just **£32.50 per person** based on two people sharing a twin or double room including full English breakfast.

Call us on **01484 865330**

*This offer applies between 25th November and 23rd December*

## Party Nights Throughout December

*Celebrate with friends and colleagues at one of our festive parties. Prices include crackers and novelties and a DJ until 12.30am.*

Cream of Pumpkin Soup, with rosemary infusion  
Cantaloupe Melon, seasonal fruits, with ginger syrup  
Chicken Liver Pate, toasted brioche, red onion chutney

Traditional Breast of Turkey, cranberry stuffing, chipolata and bacon, sage turkey gravy

Roast Fillet of Salmon, white wine and chive butter sauce

Smoked Cheddar and Basil Risotto Cake, with a roasted tomato relish

*All served with roast potatoes and seasonal vegetables*

Traditional Christmas Pudding, brandy sauce

Lemon Possett with shortbread biscuits

Dark Chocolate Cheesecake, sweet cream and red berry compote

**£27.95 Monday to Thursday**

**£35.00 Friday and Saturday**

## Sunday Lunch with Santa Sunday, 11th December

*Bring your children, family and friends to Santa's Grotto, complete with Christmas donkey rides and a gift from Santa.*

Rudolph's Red Tomato Soup  
served with crusty rolls

Santa's Roast Turkey  
served with all the festive trimmings, seasonal winter vegetables and crispy roast potatoes

Mrs Claus' Triple Chocolate Mousse

Freshly Brewed Coffee/Tea and Mince Pies  
or chilly North Pole Milkshake

**Adults: £17.95**

**Children 13 to 16: £10.95**

**Children 12 and under: £8.95**

**Children 2 and under: Free**

# Christmas and New Year 2011

## Classic Comedy Night Thursday, 15th December

*For a refreshing change, join us for an evening of hilarious laughter when we introduce four of the best live comedians from the UK national comedy circuit. Intimate cabaret style seating and table buffet.*

Prunes wrapped in bacon  
Chipolata sausages  
Turkey and cranberry mini Yorkshire puddings  
Roast beef and horseradish mini Yorkshire puddings  
Crispy coated Camembert, redcurrant jelly  
Garlic and rosemary potatoes  
Mini brie and red berry tart  
A selection of pickles  
Warm mince pie, clotted cream  
Petit fours

**£29.95 per person**

## Christmas Lunches and Dinners Throughout December

*Our traditional Christmas menu served from 1st to 23rd December.*

Cream of Pumpkin Soup, with rosemary infusion  
Cantaloupe Melon, seasonal fruits, with ginger syrup  
Chicken Liver Pate, toasted brioche,  
red onion chutney

Roast Fillet of Salmon,  
white wine and chive butter sauce  
Traditional Breast of Turkey, cranberry stuffing,  
chipolata and bacon, sage turkey gravy  
Smoked Cheddar and Basil Risotto Cake,  
with a roasted tomato relish

*All mains served with roast potatoes  
and seasonal vegetables*

Traditional Christmas Pudding, brandy sauce  
Lemon Possett with shortbread biscuits  
Dark Chocolate Cheesecake,  
sweet cream and red berry compote

Freshly Brewed Coffee/Tea and Mince Pies

**£17.95 Christmas Lunches**

**£19.95 Christmas Dinners**

## Working Lunch Thursdays in December

**£15.95 per person** including a glass of wine  
on arrival and complimentary mineral water

## Christmas Sherry Luncheon Tuesdays in December

**£15.95 per person** including a glass  
of sherry on arrival

## Christmas Afternoon Teas Throughout December

**£9.50 per person** with a selection of seasonal  
sandwiches, mince pies and Christmas cake with  
Olde York cheese, freshly brewed tea or coffee



# Bagden Hall



## *Festive Drinks Offer*

*We have a selection of great wines and beers to accompany your meal or your party.*

*For details of our Festive Offers please call us on **01484 865330***

## **Host A Roast**

**Minimum number of guests: 10**

**Maximum: 50**

*A novel idea for a Christmas celebration: we'll provide a private room, free of charge, and you host the party.*

### **Starter served to your table:**

Cream of Pumpkin Soup, with rosemary infusion  
Cantaloupe Melon, seasonal fruits, with ginger syrup  
Chicken Liver Pate, toasted brioche, red onion chutney

Choose from Roast Turkey, Roast Beef or Roast Pork:

You do the carving as you 'host a roast' for your table.

*All served with Chef's seasonal vegetables and crispy roast potatoes.*

### **Dessert served to your table:**

Traditional Christmas Pudding, brandy sauce  
Lemon Possett with shortbread biscuits  
Dark Chocolate Cheesecake, sweet cream and red berry compote

Freshly Brewed Coffee/Tea and Mince Pies

**Lunch: £15.95 per person**

**Dinner: £17.95 per person**

## **Christmas Eve Buffet**

**Saturday, 24th December**

*Join us with family and friends at 7.30pm for a glass of Buck's Fizz. Buffet Supper served at 8.00pm.*

A Trio of Melon, honeydew, water and galia, with fresh mint and lime juice

Chilled Salmon Fillet served three ways  
Individual Homemade Meat and Potato Pie, with a hint of mustard  
Honey Glazed Sliced Yorkshire Ham  
Vegetable Terrine and dressed wild rocket  
Roast English Beef, dressed watercress  
A Selection of Mediterranean Breads  
Ragout of Roast Vegetables and fresh herb gnocchi  
Kalamata Olives  
Pepperco Peppers stuffed with cow's milk cheese  
Hot Buttered New Potatoes  
A Selection of Salads

A Selection of Desserts, with chantilly cream

Freshly Brewed Coffee/Tea and Mince Pies

**Adults: £26.95**

**Children under 12: £13.95**

# Christmas and New Year 2011

## Christmas Day

*A traditional family Christmas carvery lunch served at 1.00pm in the Orchard Suite, with a Buck's Fizz reception at 12.30pm.*

Roast Parsnip and Sweet Potato Soup  
Scottish Smoked Salmon, potato and caper tian, dressed rocket and tarragon oil  
Pressed Ham Hock terrine, free range pork slowly roasted for four hours then set in its own stock, complemented with gooseberry and elderflower chutney

Traditional Roast Turkey, with cranberry stuffing, chipolata and rich jus  
Roast English Beef, served with Yorkshire pudding and horseradish sauce

Pan-Fried Halibut, charred asparagus, caper butter glaze  
Open Lasagne of Fresh Pasta, roast artichoke and sun-dried tomato compote

Traditional Christmas Pudding, with caramelised plums, and rum sauce  
Assiette of Chocolates, white, dark and milk chocolate mousse  
A Plate of Fine Local Yorkshire Cheeses, celery, grapes and oatcakes

Freshly Brewed Coffee/Tea and Mince Pies

**Adults: £39.95**

**Children under 12: £19.95**

## Christmas Day

*A traditional Christmas luncheon served to your table in the Glendale Restaurant or Private Lounge. You will be welcomed with a glass of Champagne, and tables are available from 12.30 to 3.00pm.*

Roast Parsnip and Sweet Potato Soup  
Scottish Smoked Salmon, potato and caper tian, dressed rocket and tarragon oil  
Seasonal and exotic fruits with passion fruit and mango syrup, topped with honeyed crème fraîche  
Pressed Ham Hock terrine, free range pork slowly roasted for four hours then set in its own stock, complemented with gooseberry and elderflower chutney

Lemon sorbet

Traditional Roast Turkey with cranberry stuffing, chipolata and rich jus  
Roast English Beef, Yorkshire pudding and horseradish sauce  
Pan-Fried Halibut, charred asparagus, caper butter glaze  
Open Lasagne of Fresh Pasta, roast artichoke and sun-dried tomato compote

Traditional Christmas Pudding, with caramelised plums, and rum sauce  
Homemade Mulled Wine Cheesecake, mascarpone scroll  
Assiette of Chocolates, white, dark and milk chocolate mousse  
A Plate of Fine Yorkshire Cheeses, celery, grapes and oatcakes

Freshly Brewed Coffee/Tea and Mince Pies

**Adults: £64.95**

**Children under 12: £44.95**



# Bagden Hall



## Make a night of it?

Stay overnight at Bagden from just **£32.50 per person** based on two people sharing a twin or double room including full English breakfast.

Call us on **01484 865330**

*This offer applies between 25th November and 23rd December*

## Boxing Day Luncheon Menu

Monday, 26th December

*Enjoy a rest from the stress of Christmas in our turkey-free zone. Tables available from 12.30pm to 3.00pm.*

Homemade Carrot and Coriander Soup  
Smoked Salmon Roulade with lemon dressing  
A Mosaic of Seasonal and Exotic Fruits with passion fruit and mango syrup, topped with honeyed crème fraiche

Roast Sirlion of Beef with Yorkshire pudding and horseradish sauce

Roast Rack of Lamb, roast balsamic tomatoes and pesto oil

Pan-fried Hake, braised cabbage, bacon and onion  
A Medley of Wild Mushrooms with wilted spinach and garlic oil

Vanilla Crème Brûlée, homemade hazelnut shortbread  
Triple Chocolate Cheesecake

Sticky Toffee Pudding, vanilla ice-cream, toffee sauce

Freshly Brewed Coffee/Tea and Shortbread Biscuits

**Adults: £26.95**

**Children under 12: £13.95**

## New Year's Eve House Party

Saturday, 31st December

*Welcome in 2012 with a Champagne reception on arrival in our main hall in front of the log fire, then enjoy a six-course dinner and finish with dancing into the small hours.*

Roast Butter Nut Squash Soup, chive crème fraiche

Poached Lemon Sole, salmon mousse, home-made hollandaise

Pan-fried English Fillet of Beef, fondant potato, baby vegetables, roast shallots and thyme jus  
Wild Mushroom Gateaux with rosemary crêpes, sun-dried tomato dressing

Vanilla and Amoretti Fool, orange and apricot liquor

A Plate of Fine Yorkshire Cheeses, celery, grapes and oatcakes

Freshly Brewed Coffee/Tea and Petit Fours

**£64.95 per person**

# Christmas and New Year 2011

## Twixmas Escapes

Two-night stay: 27th-30th December

*Stay at Bagden Hall and relax after the festivities with our Twixmas Package:*

£35 per person per night, based on two people sharing a twin or double room including full English breakfast.

£55.50 per person per night, including dinner, based on two people sharing a twin or double room including full English breakfast.



## January Party Nights

Dates available throughout the month

*No time to have your celebration before Christmas? Wait until the rush is over with a celebration in January.*

Cream of Pumpkin Soup, with rosemary infusion  
Cantaloupe Melon, seasonal fruits, with ginger syrup  
Chicken Liver Pate, toasted brioche, red onion chutney

Roast Fillet of Salmon, white wine and chive butter sauce

Traditional Breast of Turkey, cranberry stuffing, chipolata and bacon, sage turkey gravy  
Smoked Cheddar and Basil Risotto Cake, with a roasted tomato relish

*All mains served with roast potatoes and seasonal vegetables*

Traditional Christmas Pudding, brandy sauce  
Lemon Possett with shortbread biscuits  
Dark Chocolate Cheesecake, sweet cream and red berry compote

Freshly Brewed Coffee/Tea and Mince Pies

£22.95 per person



# Badgen Hall



## *Give the gift of a meal or a stay at a Classic Lodges Hotel*

Classic Lodges Gift Vouchers can be exchanged at any one of our 9 hotels for dinner, lunch or afternoon tea, a luxurious stay, or for a monetary value. Personalise them with a special message and we'll even send them for you.

Call **08456 038892** for more details.

## **Out and about...**

*Badgen Hall is surrounded by lovely countryside to explore on foot. Here are some ideas of other things to do while you are with us:*

**Kirklees Light Railway** - Yorkshire's great little steam trains just three miles from Hotel. Santa Special Trains go every weekend from 27th November to Christmas Eve. Travel by steam train to visit Santa in his grotto at Shelley Station where he'll be waiting with sackfuls of presents for all the children. Adults can also join in the festivities and will be treated to mince pies and sherry in the heated marquee.

**Christkindlmarkt in Leeds** - one of the largest and most established German Christmas markets in the UK, with traditional wooden stalls, festive greenery, Christmas carousel rides and twinkling colourful lights, all creating a unique continental style festive atmosphere in the heart of Leeds City Centre. Located on Millennium Square, the market is a must visit attraction for all the family and is just 20 miles from Hotel.

There are also Christmas markets in Holmfirth and Sheffield.

**The Sculpture Park** - this superb park close to the Hotel is open all year round (except 24th and 25th December) [www.ysp.co.uk](http://www.ysp.co.uk)

## A Magical Winter Wedding?



*To plan your wedding day for Winter 2011 or 2012 please call us for details of our packages.*

# Christmas and New Year 2011

## Terms & Conditions

Provisional reservations will be held for up to 14 days.

For party night reservations a non-refundable deposit of £10 per person is required within 14 days of making the reservation. The Hotel reserves the right to amalgamate Party Nights to ensure optimum numbers. Please note that shared party tables may apply to groups of less than 8 guests.

Full prepayment is required by 14th November 2011, or if you book after this date then full payment is requested at time of booking.

Deposits and any final payments made for guests who subsequently cancel are unable to be refunded and cannot be off set against final balance for the revised number of guests that finally attend.

For Christmas residential packages, a non-refundable deposit of 25% of the total bill per person is required within 14 days of making the reservation and the balance is due no later than 1st December 2011.

For Christmas Day luncheon bookings, a non-refundable deposit of £20 per person is required within 14 days of making the reservation and the balance is due no later than 1st December 2011.

For Boxing Day luncheon bookings, a non-refundable deposit of £10 per person is required within 14 days of making the reservation and the balance is due no later than 1st December 2011.

If deposits are not received within 14 days, the reservation may be automatically released without prior notification.

All prices include VAT at 20%. Prices and details are based on classic accommodation and are subject to availability.

Supplements apply to bedrooms booked for single occupancy and upgraded room types.

All details in this brochure are correct at the time of going to press but may be subject to alteration without prior notice.

Certain functions may not be suitable for children under 18 years old. Please ask for details.

All pre-paid monies are non-refundable and non-transferable to any other hotel service.

Children under 3 dine free. Children 3 to 12 are half adult menu prices.





BAGDEN HALL  
HOTEL

Bagden Hall, Wakefield Road, Scissett, Denby Dale, nr Huddersfield, West Yorkshire, HD8 8SZ  
Tel: 01484 865330 | Email: [christmas.bagdenhall@classiclodges.co.uk](mailto:christmas.bagdenhall@classiclodges.co.uk) | [www.classiclodges.co.uk](http://www.classiclodges.co.uk)