

Christmas 2/ NEW YEAR 2024







Chevin Country Park Hotel & Spa

Celebrate the Festive Season in Style at Chevin Country Park Hotel & Spa

With a varied programme of events to suit everyone, from our festive afternoon tea options and Sunday lunch, to our party nights and breaks, we have something for everyone.

Book your event with us and rest assured that everything is being taken care of. For all of our events, we offer exclusive bed and breakfast rates, should you wish to enhance your experience and relax in one of our comfortable ensuite bedrooms. Why not add on access to our unique spa facilities? We also offer seasonal spa packages to help you relax during your stay.

Our Christmas and New Year's Eve Packages offer the ideal way to celebrate this wonderful time of year with your nearest and dearest in our beautiful woodland surroundings.

So, why not join us here at Chevin this festive season? It's the perfect way to celebrate Christmas.

Festive Hennoon Vea

Indulge in the timeless tradition of afternoon tea with a festive twist at Chevin Country Park Hotel & Spa. Our Festive Afternoon Tea promises a delightful selection of treats in the cosy ambiance of our dining areas.

Available throughout December | Served 12:00pm until 3:45pm

Treat yourself and your loved ones to this delightful festive experience.

Menu

SANDWICHES

Turkey, Sage & Onion Stuffing df

Brie & Cranberry v

Smoked Salmon, Cucumber & Cream Cheese

SOUP

Cup of Celeriac Soup with Crispy Sage & Truffle Oil v vg df gf

SWEETS

Scones with Jam & Clotted Cream v

Mini Mince Pie v

Cinnamon Shortbread v

Chocolate Royal Finger

Tart Au Citron v

Selection of Teas or Filter Coffee





Festive Sunday Lunch

Join us throughout December for our festive lunch – complete with seasonal novelties and crackers. Enjoy a delicious three-course lunch, freshly prepared by our chefs. Children will receive a festive treat!

Served 12:00pm until 3:45pm

Ist December | 8th December | 15th December | 22nd December

Adults Menu

STARTER

Celeriac Soup with Crispy Sage & Truffle Oil v vg df gf
Wild Boar & Cognac Pate with Fig & Honey Chutney df
Mature Cheddar Cheese & Mustard Soufflé with Cranberry v gf

MAIN COURSE

Roast Breast of Turkey, Pigs in Blankets, Sage & Onion Stuffing, Roasted Potatoes, Honey Roast Root Veggies, Yorkshire Pudding, Buttered Sprouts & Turkey Gravy

Herb Crusted Loin of Cod with Parmentier Potatoes, Sautéed Greens & Roasted Tomato Sauce of of

Squash, Brie, Beetroot & Truffle Infused Tart with Sticky Red Cabbage & Bubble & Squeak vvg on request

DESSERT

Chocolate Fondant with Vanilla Custard Ice Cream vgf

Christmas Pudding with Brandy Sauce & Fruit Compote ▼

Lemon Berry Delice vgf

Childrens Menu

STARTER

Tomato Soup, Bread Roll df v vg

Cheesy Garlic Bread v

MAIN COURSE

Roast Breast of Turkey, Pigs in Blankets, Chestnut & Sage Stuffing, Roasted Potatoes, Honey Roast Root Veggies, Yorkshire Pudding, Buttered Sprouts & Turkey Gravy

Kids Margherita Pizza with Chips v

DESSERT

Christmas Pudding & Custard v

Chocolate Brownie v

adults £24.00 per person

children £16.00 12 & under babies £5.00 gift only

Festive Darty Vights

Strictly for grown ups!

Arrive to a glass of fizz or bottled beer served before sitting down to a delicious three-course meal. Dance the night away with our resident DJ. Perfect for celebrating with work colleagues or taking time out to catch up with friends and family.

Arrival 7:30pm | Dinner served promptly at 8:00pm

Fri & Sat in December per person

Thur & Sun in December per person

Fri & Sat throughout January £30.00 per person

Menu

STARTER

Celeriac Soup with Crispy Sage & Truffle Oil v vg df gf

Wild Boar & Cognac Pate with Fig and Honey Chutney df

Mature Cheddar Cheese & Mustard Soufflé with Cranberry v gf

MAIN COURSE

Roast Breast of Turkey, Pigs in Blankets, Chestnut & Sage Stuffing, Roasted Potatoes, Honey Roast Root Veggies, Buttered Sprouts & Turkey Gravy

Herb Crusted Loin of Cod with Parmentier Potatoes, Sautéed Greens, & Roasted Tomato Sauce df gf

Squash, Brie, Beetroot & Truffle Infused Tart with Sticky Red Cabbage & Bubble & Squeak v vg on request

DESSERT

Chocolate Fondant with Vanilla Custard Ice Cream v of

Christmas Pudding with Brandy Sauce & Fruit Compote v

Lemon Berry Delice of v

v Vegetarian vg Vegan df Dairy Free gf Gluten Free

Family Christmas

Day Lunch

Forget the stress of preparing and cooking a traditional Christmas lunch with all the trimmings – let us do all the hard work (*and the washing up*) for you!



Enjoy a delicious glass of warm mulled wine on arrival before sitting down to a fabulous three-course meal.

Just like home, there will be novelties on every table and a mince pie to enjoy afterwards.

Plus, the children will receive a Christmas gift!

25th December | Arrival from 12:00pm | Prompt sit down 12:30pm

Adults Menu

Celeriac Soup with Crispy Sage & Truffle Oil v vg df gf

Beetroot Gravlax with Fennel & Dill Yoghurt & Bellini

Confit Duck Rillettes with Red Cabbage Jam, Brioche & Clementine

MAIN COURSE

Roast Breast of Turkey, Pigs in Blankets, Chestnut & Sage Stuffing, Roasted Potatoes, Honey Roast Root Veggies, Yorkshire Pudding, Buttered Sprouts & Turkey Gravy

Roast Sirloin of Beef, Beef Truffle Fondant Potatoes, Heritage Carrots, Yorkshire Pudding, & Buttered Sprouts

Grilled Halibut, Roasted Cherry Tomatoes, Pea & Basil Mashed Potato with Lemon & Caper Sauce gf

Mushroom, Spinach & White Truffle Parcel with Honey Roast Root Veggies, Sprouts & Gravy $\mathbf{v} \mathbf{v} \mathbf{g} \mathbf{d} \mathbf{f}$

DESSERT

Christmas Pudding with Brandy Sauce & Fruit Compote v

Chocolate Delice Royal Finger with Praline Hazelnut Ice Cream v

Roasted Fig Tartlet with Hazelnut Shortcrust Pastry, Pistachio Cream, Roasted Figs & Vanilla Clotted Cream ▼

Childrens Menu

Tomato Soup, Bread Roll v vg df

Cheesy Garlic Bread v

MAIN COURSE

Roast Breast of Turkey, Pigs in Blankets, Chestnut & Sage Stuffing, Roasted Potatoes, Honey Roast Root Veggies, Yorkshire Pudding, Buttered Sprouts & Turkey Gravy

Kids Margherita Pizza with Chips v

DESSERT

Christmas Pudding & Custard v

Chocolate Brownie v



Residential

E399 per adult (based on two adults sharing a double/twin room)

£198 per child with a Christmas treat Let us take the strain this Christmas whilst you sit back and enjoy our 3-night package.

Christmas Eve

Arrive at your leisure to a welcoming log fire and enjoy festive cream tea.

3 course dinner will be served in our Lakeside restaurant.

Visit a local midnight service and return to hot chocolate and mince pies.

Christmas Day

Start your day with a Buck's Fizz breakfast. Enjoy Traditional Christmas Day lunch. Watch the King's Speech at 3.00pm. Finish the day with our forked buffet.

Boxing Day

After enjoying a relaxing full English breakfast, Boxing Day belongs to you. Walking maps are available from reception if you wish to explore the Yorkshire Dales. Join us for pre-dinner drink and canapés before you finish your celebrations with our Gala Dinner, dance the night away with our resident DJ.

December 27th

After enjoying a relaxing full English breakfast, depart and have a safe journey home

Residential

New Year & Package

Celebrate in the new year with 2 night break from 30th or 31st December £245 per person, based on two guests sharing a double/twin room (Over 18's only)

Enjoy a 2 course dinner on 30th or 1st along with breakfast each morning Extend your reservation either side to include a third night for only £65 per person including breakfast!

New Year's Eve

Join us for a pre-dinner drink and canapes Celebrate with our Black-Tie Gala Dinner with a Disco and DJ

Menu

Selection of Canapés on Arrival

STARTER

Mature Cheddar Cheese & Mustard Soufflé with Rocket & Beetroot Jam v gf

MAIN COURSE

Grilled Striploin of Beef with Fondant Potato, Wild Mushroom & Brandy Fricassee & Sautéed Greens gf

Shortcrust Pastry Tart filled with Sweet Potato & Spinach, topped with a Red Onion Marmalade & Sunflower & Pumpkin Seeds vgf

v Vegetarian vg Vegan df Dairy Free gf Gluten Free

DESSERT

Chocolate & Salted Caramel Fondant with a Dulce de Leche Oozing Centre & Vanilla Pod Ice Cream



Indulge in our seasonal Festive Spa Treats package to rejuvenate your body and mind this Christmas.

THE OFFERING INCLUDES

₹ 50 minute treatment (25 minute hot stone massage followed by 25 minute shoulder, neck and scalp massage)

- Pigs in blankets, loaded cheese fries with cranberry sauce (vegetarian option also available)
 - Warming glass of mulled wine
 - Access to the leisure facilities. Choose from 10:00am-1:00pm or 1:30pm-4:30pm
 - Robe, slipper & towel hire

PRICING & AVAILABILITY

Mon to Fri

Sat & Sun

£70.00 £80.00

per person per person

Terms and Conditions

- I. Christmas events are subject to demand exceeding the minimum numbers required to proceed with a successful event, if not, alternative dates with availability may be offered.
- 2. A £10 deposit for each guest is required at the time of booking in order to guarantee your dining reservation. Deposits are non-refundable or transferable. Christmas & New Year residential packages require a 50% deposit at time of booking, full balance is due by 6th November. Bookings made after this date require full pre-payment.
- The final balance is due four weeks prior to your dining reservation. If you make a booking within four weeks of arrival you will need to pay the full balance straight away.
- 4. All deposits and payments are non-refundable, please ensure everyone in your party is aware.
- You can add to your booking at any time (subject to availability), but if you need to reduce numbers, you will not receive a refund and your deposit cannot be transferred to cover drinks, accommodation or any other services.
- 6. If we have to cancel an event, you will be informed and will be offered an alternative event or a refund.
- 7. Table layouts, table sizes and room plans are at the discretion of the hotel, as this is impacted by numbers attending each event.
- 9. Every effort will be made to accommodate specific requests but guarantees are not possible.
- 10. If a specific pre-ordered wine is unavailable, you will be offered a suitable alternative.

- 11. Bedrooms will be available from 3.00pm on the day of arrival.
- 2. All prices include VAT at the current rate.
- 13. All bookings are subject to availability.
- 14. If the hotel is to be sold or control of the hotel is to change before the event, the hotel will always seek to ensure that an incoming owner commits to honour existing bookings. That being the case the hotel will specifically inform any incoming owner of the booking made under this contract and will take all reasonable steps to ensure that the new owner commits to honour it.
- 15. Menus published in the brochure may be subject to change.

Dietary requirements – If you would like any information on allergens contained within any of our menu items, please speak to a member of staff who will be able to assist you.

Liabilities – The hotel shall not be liable for any failure or delay in performing any of its obligations under this agreement or liable to an attendee or guest for any loss or damage to property if the failure or delay was due to any cause beyond its reasonable control.

Room allocation and seating arrangements – Unless stated in the brochure the event location will be determined by the hotel.

Pricing – The hotel reserves the right to increase the level of VAT subject to legislative increases. All prices include items as described in this brochure, although menu substitutions are possible depending on availability of ingredients.

Timings – Dinner service will begin promptly so please arrive in good time so as not to inconvenience other guests.

All rates in this brochure are subject to availability on new bookings only and cannot be used in conjunction with any other offer. Rates are 'from' rates and will fluctuate based on demand. Blackout dates and single occupancy supplements might apply. Children are welcome over Christmas but restrictions are in place for some New Year's Eve & Festive Party events. Restaurant opening times vary.

