

BOOK NOW!

NEW YEARS EVE DINNER, BED & BREAKFAST

£205.50 per person** or £379 per couple.

NEW YEARS 2 NIGHT PACKAGE

£295.50 per person** or £479 per couple.

NEW YEARS EVE DINNER ONLY

£114.50 per person** or £229 per couple.

NEW YEARS DAY LUNCH

£27.95 per Adult

£14.95 per Child

NEW YEARS DAY DIP & DINE LUNCH

£28.95 per Adult

£15.95 per Child

*** Per person price based on single occupancy room. Additional nights around the dates of either package can be included & special discounts may be applied, please enquire direct with the hotel for rates & availability.*



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New Year's Eve

CELEBRATIONS AT

BRANSTON HALL
HOTEL

2019
FESTIVE SEASON



NEW YEARS CELEBRATIONS *at Branston Hall Hotel*



*Welcome in 2020 with a fantastic evening
of award winning food & outstanding
service.*

*Dinner, Dancing & Luxury Accommodation,
for either one or two nights.**

Check in from 2pm, relax, unwind and pamper yourself before joining us in the Melville Bar for pre dinner drinks and canapés from 6.30pm.

Your Gala Evening meal will be served at 7.30pm in one of our elegant dining rooms accompanied with amazing close up magic performed at your table. The party begins after dinner, dancing to your favourite tunes in our **Churchill Suite**. We will send a form for you to suggest your recommended play list to ensure the dance floor is never empty.

Sparkling Wine will be served for all at midnight to welcome in the New Year.

Breakfast on New Year's Day is leisurely with and extended check out time of 12 noon.

**2 night break can either be arrival 30th December or 31st December 2019. Additional Evenings can be included at discounted rates, please enquire direct with the hotel to discover our best rate guaranteed promise*

BOOKING IS ESSENTIAL



NEW YEARS EVE *Gala Dinner*



*French Endive Salad with Rillettes of Duck Confit,
Smoked Duck, Agen Prunes, Croûtons, Goats Cheese
Cream, Honey-Truffle Vinaigrette*

*Leek & Potato Soup with Smoked Haddock,
Chopped Egg & Chive Cream*

*Salad of Poached Yellow Fin Tuna & Red Mullet
with Black Olive Tapenade, Blush Tomatoes,
Quails Egg & Lobster Oil*



Raspberry Sorbet with Shaved Chocolate



*Roast Sirloin of Lincolnshire Beef
with Wild Mushrooms, Glazed Shallots,
Madeira & Tarragon Sauce*

Or

*Baked Cod with Scallops, Braised Fennel,
Champagne-Basil Butter Sauce*



*Blackcurrant Delice, Chocolate Sauce, Almond
Brittle, Vanilla Mascarpone & Mint Shoots*



Coffee & Petit Fours