



HUNTON PARK

HOTEL



Let's
Celebrate





Let's Celebrate



JOIN US FOR A CHRISTMAS TO REMEMBER AT HUNTON PARK WITH FINE WINES, GLITTERING ENTERTAINMENT AND THE HIGHEST STANDARD OF FOOD AND SERVICE.

At Hunton Park, we offer three venues for our Christmas parties; the Hazelwood Suite, Terrace Marquee located along the stunning Grade II listed Manor House and our brand new beautiful permanent Garden Marquee which is set within the woodland of our grounds. Whether you are looking to hold a private lunch or evening party, or to join one of our fantastic shared party nights, perfect for smaller groups, we have something to suit everyone.



Book now on 01923 277 708 or email events@huntonparkhotel.co.uk





LUNCH WITH SANTA

The magic of Christmas arrives early, on Sunday 11th & 18th December 1pm-3pm. Lunch will be served at 1pm Santa will be at Hunton Park Hotel for your child to meet and get on the good list.

A splendid two course Sunday lunch for the whole family. Adults price includes two course lunch and a glass wine. Children under 12's prices includes meeting Santa, a small gift, two course lunch and a soft drink.

Please do advise of any dietary.



£27.95

per adult



£15.00

per child (3-12)



FREE

per child under 2

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LUNCH WITH SANTA



ADULTS' LUNCH MENU

Traditional Roast turkey, apricot and chestnut stuffing, pig in blanket, buttered sprouts, roast potatoes, orange and thyme glazed carrots and honey roast parsnips

Herb crusted hake fillet, creamy gratin potato, braised fennel, fine beans and white wine sauce

Spicy chickpea and kale pithivier, tender stem broccoli and roasted red pepper sauce (Vegan)

Classic Christmas pudding, brandy custard (gluten and nut free available)

Belgian chocolate and raspberry torte, orange anglaise and chocolate tuile

Tea, coffee and mince pies



CHILDRENS' LUNCH MENU

Traditional roast turkey, apricot and chestnut stuffing, pig in blanket, buttered sprouts, roast potatoes, orange and thyme glazed carrots and honey roast parsnips

Salmon goujons, roasted potatoes, carrots, broccoli, herb oil

Roasted vegetable pasta, rocket salad, garlic bread

Selection of ice cream

Chocolate brownie with vanilla ice cream

Fresh fruit platter

Fruit coulis

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FESTIVE LUNCH

AVAILABLE 28TH NOVEMBER - 24TH DECEMBER



FESTIVE LUNCH MENU

Freshly baked Bread roll and butter

Spiced parsnip soup, crispy parsnips and chestnuts (VE)

Ham hock, pea, and grain mustard terrine, spiced fruit chutney and sourdough toast

Salmon and crab with dressed leaves, beetroot gravadlax, crab cake, mango and lime salsa

Traditional roast turkey apricot and chestnut stuffing, pig in blanket,
buttered sprouts, roast potatoes, and honey roast carrots and parsnips

Pan roast fillet of Hake gratin potato, braised fennel, fine beans, and white wine sauce

Mushroom, brie, hazelnut, and cranberry wellington, buttered sprouts, roast potatoes,
honey roasted carrots and parsnips (V)

Roasted cauliflower risotto, toasted almonds, vegan parmesan, and dressed roquette (VE)

Classic Christmas pudding, brandy custard (gluten, nut free and vegan available)

Belgian chocolate and orange tart, orange anglaise and vanilla ice cream (VE)

Glazed lemon tart, raspberry sauce

Tea, coffee, and mince pies (gluten free and vegan available)

£27.95

per adult

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(V = Vegetarian, VE = Vegan, GF = Gluten Free)



FESTIVE PARTY NIGHTS

AVAILABLE DATES FOR JOINER PARTY NIGHTS: 25TH & 26TH NOVEMBER,
2ND & 3RD, 9TH & 10TH, 16TH & 17TH DECEMBER

We are experts in party planning so just dress to impress and let us do all the work. You'll enjoy a delicious three course dinner with ½ a bottle of wine, hats, novelties and crackers. Then it's time to hit the dance floor as our DJ takes over until late.

Private Party Nights are also available - please ask for details.

Party Night Accommodation from £95.00 B&B

FESTIVE PARTY NIGHTS MENU

Freshly baked Bread roll and butter

Spiced parsnip soup, crispy parsnips and chestnuts (VE)

Ham hock, pea, and grain mustard terrine, spiced fruit chutney and sourdough toast

Salmon and crab with dressed leaves, beetroot gravadlax, crab cake, mango and lime salsa

Traditional roast turkey apricot and chestnut stuffing, pig in blanket,

buttered sprouts, roast potatoes, and honey roast carrots and parsnips

Pan roast fillet of Hake gratin potato, braised fennel, fine beans, and white wine sauce

Mushroom, brie, hazelnut, and cranberry wellington, buttered sprouts, roast potatoes,

honey roasted carrots and parsnips (V)

Roasted cauliflower risotto, toasted almonds, vegan parmesan, and dressed roquette (VE)

Classic Christmas pudding, brandy custard (gluten, nut free and vegan available)

Belgian chocolate and orange tart, orange anglaise and vanilla ice cream (VE)

Glazed lemon tart, raspberry sauce

Tea, coffee, and mince pies (gluten free and vegan available)

November from		December from
£45.00	*	£51.00
per adult		per adult

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FESTIVE AFTERNOON TEA

AVAILABLE 28TH NOVEMBER - 24TH DECEMBER
26TH DECEMBER - 31ST DECEMBER



Fruit scones, plain scones , clotted cream, raspberry jam

Mini star mince pies , Christmas cake, chocolate opera with happy Christmas disc,
Eggnog panna cotta snowball and Santa head

White bread with turkey and cranberry
Granary bread with smoked salmon and cream cheese
Red cabbage, spinach, red onion, and Asian dressing wrap
Open ciabatta sandwich with hummus and roast vegetables

VEGAN AFTERNOON TEA AVAILABLE



£21.95

per person

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CHRISTMAS DAY LUNCH

Let us take the hassle out of Christmas leaving time for you to relax with your family and friends. Enjoy a leisurely four course festive lunch and maybe take a walk afterwards in our stunning grounds.

Seating 1pm and 2pm. Canapés and glass of bubbly on arrival.



CHRISTMAS DAY LUNCH MENU

Oak smoked salmon parfait with a liquid Prosecco centre, bitter leaves with raspberry dressing

Roasted squash and sweet potato soup, crème fraîche

Ham hock, pea and grain mustard terrine, arran spiced fruit chutney and sourdough toast

Winter gazpacho

Traditional roast turkey, apricot and chestnut stuffing, pig in blanket, buttered sprouts, roast potatoes, orange and thyme glazed carrots and honey roast parsnips

Herb crusted halibut, lemon and white wine cream sauce, parmentier potatoes, winter greens

Potato gnocchi, wild mushroom and stilton cheese sauce, dressed rocket and toasted walnuts (V)

Classic Christmas pudding, brandy custard

Selection of British cheeses, spiced fruit chutney, celery, grapes, crackers

Pistachio crème brûlée, shortbread

Belgian chocolate and raspberry torte, orange anglaise and chocolate tuile

Tea, coffee and mince pies

£89.00

per adult



£45.00

per child (3-12)



FREE

per child under 2

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NEW YEAR'S EVE CELEBRATIONS

*See in the new year and wine and dine with us.
Celebrate the new year in style with a glass of bubbles and canapés on arrival,
followed by a delicious three course dinner in our restaurant.*



NEW YEAR'S EVE MENU

Roast celeriac soup, lemon thyme oil and parmesan croutons.

Pan roast scallops with hazelnut butter, sea vegetable salad and lemon dressing.

Goats cheese stuffed artichokes, micro rocket salad and aged balsamic dressing.

Roast sirloin beef, garlic buttered spinach, horseradish mash, pink peppercorn sauce.

Seared fillet of sea bass, tender stem broccoli, duchess potatoes and red wine butter sauce.

Butternut squash, brie and chestnut pithivier, roast vegetables and squash purée.

Dark chocolate fondant, vanilla ice cream and kirsch cherries.

Champagne and clementine posset, cardamom sable biscuit.

Passionfruit cheesecake, passion fruit sauce and bitter chocolate tuile.

Tea, coffee and petit fours.

£79.00

per adult



NEW YEAR'S EVE ACCOMMODATION

Package includes accommodation and brunch on New Year's Day.

from

£179.00

per couple

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A NICE DAY FOR A WHITE WEDDING

*It's the most wonderful time of the year for the most wonderful day of your life.
With dates available from 1st November 2022 to 28th February 2023.*



WINTER ALL INCLUSIVE PACKAGE

- Venue hire of your chosen wedding suite
- Civil Ceremony room hire and red carpet arrival
- A glass of winter Pimms sparkling wine or mulled wine per guest on arrival
- Three canapés per guest on arrival
- A delicious three course wedding breakfast with freshly brewed tea, coffee and mints
- A half-bottle of house wine per guest to accompany your meal
- A glass of sparkling wine per guest for the toast
- Bacon, egg baps with chips for all day guests plus 20 additional guests
- Table decoration
- DJ, disco and dance floor
- Dedicated wedding coordinator to help plan your day
- Menu tasting for the couple
- Complimentary use of the Superior Suite

40 DAY GUESTS & 20 ADDITIONAL EVENING GUESTS - £4950.00

60 DAY GUESTS & 20 ADDITIONAL EVENING GUESTS - £6950.00



NEW YEAR'S EVE WEDDINGS

New Year's Eve Wedding with exclusive use.

70 DAY GUESTS & 30 ADDITIONAL EVENING GUESTS - £19,995.00

Terms and conditions apply

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T. 01923 277 708

E. events@huntonparkhotel.co.uk

W. huntonparkhotel.com

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