



BEDFORD LODGE  
HOTEL & SPA



CHRISTMAS & NEW YEAR 2021

celebrate the festive season in style



“UNLESS WE MAKE CHRISTMAS AN OCCASION  
TO SHARE OUR BLESSINGS, ALL THE SNOW IN  
ALASKA WON'T MAKE IT WHITE.”

BING CROSBY

# CHRISTMAS FAYRE MENU

Every day throughout December we are delighted to offer our Christmas Fayre Menu in our award winning Squires Restaurant. Perfect for celebrations with friends and colleagues or special family gatherings.

On Sundays, we will offer a traditional Sunday Lunch menu.

## STARTERS

### CREAM OF BROCCOLI SOUP

Steamed Herb Dumplings, Sundried Tomato Pesto (v)

### SUFFOLK HAM, CORN-FED CHICKEN & TARRAGON TERRINE

Turmeric Cauliflower, Pickled Red Cabbage, Charred Spring Onions & Whole Wheat Toast

### POTTED SMOKED TROUT

Lemon Crème Fraîche, Shallot Rings, Salsa Verde, Focaccia Crisps

### LEEK & COLSTON BASSET STILTON TART

Quince Jelly, Celeriac Remoulade, Frisse & Herb Oil Dressing (v)

## MAINS

### BAKED HAKE FILLET

Mixed Bean & Smoked Paprika Cassoulet, Poached Leeks

### TRADITIONAL ROAST NORFOLK TURKEY & CHESTNUT STUFFING

Roast Potatoes, Chipolata & Bacon Scrolls, Cranberry Sauce

### ROLLED STUFFED SUFFOLK PORK BELLY

Dried Apricot & Almond Stuffed Pork Belly, Château Potatoes, Cider Braised Cabbage, Grain Mustard Sauce

### LEEK, RED ONION & CAULIFLOWER CHEESE PITHIVIER

Roasted Shallot Purée, Grilled Vine Tomatoes (v)

*All served with a selection of seasonal vegetables*

For a more intimate dining experience or larger groups, ask our Events Coordinator about booking a private banqueting suite or dining room.

## DESSERTS

### CHRISTMAS PUDDING WITH NUTS & BRANDY SOAKED FRUITS

Brandy Sauce

### CHOCOLATE & ORANGE TART

Crystallised Zest, Chocolate Textures, Raspberry Orange Gel, Blood Orange Sorbet

### MARbled WHITE CHOCOLATE & RASPBERRY DELICE

Shortbread Finger, Raspberry & Mint Salsa, Raspberry Coulis, White Chocolate Sauce

### THREE COUNTIES CHEESE, BISCUITS & CRACKERS

Fruit Chutney, Celery & Grapes

### COFFEE, TEA AND FRESHLY BAKED MINCE PIES

#### LUNCH

2 COURSES £31.50

3 COURSES £35.00

#### DINNER

2 COURSES £35.00

3 COURSES £41.00

#### BOOK YOUR TABLE

Call our Events Coordinator on 01638 663175 or email [conference@bedfordlodgehotel.co.uk](mailto:conference@bedfordlodgehotel.co.uk)

# CHRISTMAS PARTY NIGHTS

Our Christmas Party Nights are ideal for a festive evening out – perfect for any size party. Join us for drinks from 7pm in our private bar followed by a delicious three course dinner with coffee and mince pies at 7:30pm. Then dance the night away with our disco entertainment. The bar will close at 12.00am with carriages at 12.30am.

## STARTERS

### CREAM OF BROCCOLI SOUP

Steamed Herb Dumplings, Sundried Tomato Pesto (v)

### SUFFOLK HAM, CORN-FED CHICKEN & TARRAGON TERRINE

Turmeric Cauliflower, Pickled Red Cabbage, Charred Spring Onions & Whole Wheat Toast

### POTTED SMOKED TROUT

Lemon Crème Fraîche, Shallot Rings, Salsa Verde, Focaccia Crisps

### LEEK & COLSTON BASSET STILTON TART

Quince Jelly, Celeriac Remoulade, Frisse & Herb Oil Dressing (v)

## MAINS

### BAKED HAKE FILLET

Mixed Bean & Smoked Paprika Cassoulet, Poached Leeks

### TRADITIONAL ROAST NORFOLK TURKEY & CHESTNUT STUFFING

Roast Potatoes, Chipolata & Bacon Scrolls, Cranberry Sauce

### ROLLED STUFFED SUFFOLK PORK BELLY

Dried Apricot & Almond Stuffed Pork Belly, Château Potatoes, Cider Braised Cabbage,

Grain Mustard Sauce

### LEEK, RED ONION & CAULIFLOWER CHEESE PITHIVIER

Roasted Shallot Purée, Grilled Vine Tomatoes (v)

*All served with a selection of seasonal vegetables*

## DESSERTS

### CHRISTMAS PUDDING WITH NUTS & BRANDY SOAKED FRUITS

Brandy Sauce

### CHOCOLATE & ORANGE TART

Crystallised Zest, Chocolate Textures, Raspberry Orange Gel, Blood Orange Sorbet

### MARBLED WHITE CHOCOLATE & RASPBERRY DELICE

Shortbread Finger, Raspberry & Mint Salsa, Raspberry Coulis, White Chocolate Sauce

### THREE COUNTIES CHEESE, BISCUITS & CRACKERS

Fruit Chutney, Celery & Grapes

### COFFEE, TEA AND FRESHLY BAKED MINCE PIES

#### Why not make a night of it?

Stay overnight at a very special bed and breakfast rate from £140.00 per night.

FRIDAY 26<sup>TH</sup> & SATURDAY 27<sup>TH</sup> NOVEMBER £55.00 PER PERSON

SUNDAY-THURSDAY IN DECEMBER £55.00 PER PERSON

FRIDAYS & SATURDAYS IN DECEMBER £65.00 PER PERSON

FRIDAY 3<sup>RD</sup> & SATURDAY 4<sup>TH</sup> DECEMBER

THURSDAY 9<sup>TH</sup>, FRIDAY 10<sup>TH</sup> & SATURDAY 11<sup>TH</sup> DECEMBER

THURSDAY 16<sup>TH</sup> & FRIDAY 17<sup>TH</sup> DECEMBER

WEDNESDAY 22<sup>ND</sup> & THURSDAY 23<sup>RD</sup> DECEMBER

Other dates available on request. For larger groups of up to 140 guests, why not book an exclusive event in our Classics Suite.

# CHRISTMAS EVE DINNER

Join us in our award winning Squires Restaurant to get into the festive mood.

## AMUSE-BOUCHE

### BRANDIED LOBSTER BISQUE

Quenelle of Lobster Mousse, Herb Oil (v)

## STARTERS

### SEARED FILLET OF SEA TROUT

Potato Galette, Spring Onions, Capers & Charred Sicilian Lemon

### BARBEQUED QUAIL

Treviso & Fennel Remoulade, Quail Egg Tart

### LIME MARINATED SCALLOP CEVICHE

Poached Dublin Bay Prawn, Avocado, Heritage Tomato & Coriander Salsa

### SALT BAKED BEETS, GRILLED GOATS CHEESE

Jerusalem Artichoke Purée, Lambs Leaf, Focaccia Crostini & Truffle Oil (v)

## MAINS

### SADDLE OF SUFFOLK LAMB

Apricot & Almond Stuffing, Dauphinoise Potato, Leek Wrapped Fine Beans, Redcurrant Jus

### DENHAM ESTATE SUET CRUST GAME PIE

Port Wine Sauce, Roasted Shallots, Creamed Cheese Mashed Potato

### LATTICE OF SALMON & SOLE

Sea Vegetables, Potato Pearls, Mussels & Mussel Cream

### CARROT & POTATO ROSTI

Carrot & Orange Purée, Roasted Baby Carrots, Sautéed Kale, Onion Crisps (v)

*All served with a selection of seasonal vegetables*

For a more intimate dining experience or larger groups, ask our Events Coordinator about booking a private banqueting suite or dining room.

## DESSERTS

### COCONUT MOUSSE, PINEAPPLE CAVIAR

Lime Gel, Toasted Desiccated Coconut & Lime Sorbet

### WARM BANANA STICKY TOFFEE PUDDING

Caramelised Banana, Dulche de Leche, Tonka Bean Ice Cream

### DOUBLE CHOCOLATE DELICE

Chocolate Cookie Base, Raspberries, Crushed Meringue, Raspberry Sorbet

### THREE COUNTIES CHEESES

Savoury Biscuits, Celery Shavings, Red Onion Chutney

## COFFEE & PETIT FOURS

£59.00 PER PERSON – INCLUDING A GLASS OF CHAMPAGNE ON ARRIVAL

### BOOK YOUR TABLE

Call our Events Coordinator on 01638 663175 or email [conference@bedfordlodgehotel.co.uk](mailto:conference@bedfordlodgehotel.co.uk)

# CHRISTMAS DAY LUNCH

Join us in our award winning Squires Restaurant for a magical dining experience this Christmas. Indulge in a complimentary glass of Champagne and canapés on arrival followed by a truly spectacular five course meal.

## CANAPÉS & CHAMPAGNE

## STARTERS

### ACHILL ISLAND OAK SMOKED SALMON, TIGER TAIL NOORI ROLL

Herb Blinis, Shallots, Pickled Ginger, Wasabi, Caper Berry Mayonnaise, Lemon

### DENHAM ESTATE PHEASANT & DUCK CONFIT TERRINE

Rhubarb Chutney, Celeriac Remoulade, Red Chicory, Grilled Brioche

### BAKED CROTTIN GOATS CHEESE

Toasted Sour Dough Croutons, Caramelised Shallots, Salt Baked Beetroot Purée, Chimichurri (v)

### SEARED PANCETTA WRAPPED SCALLOPS

Pea Purée, Seared Pancetta Wrapped Scallops.

### Why not make a night of it?

Stay overnight at a very special bed and breakfast rate from £140.00 per night.

## MAINS

### TRADITIONAL ROAST NORFOLK BRONZE TURKEY & CHESTNUT STUFFING

Roast Potatoes, Newmarket Chipolata Rolled in Smoked Bacon & Cranberry Sauce

### ROAST SIRLOIN OF GRASS-FED ANGUS BEEF & YORKSHIRE PUDDING

Roast Potatoes, Cauliflower Cheese, Red Wine & Thyme Gravy

### LOBSTER FILLED FILLET OF DOVER SOLE

Saffron Cocotte Potatoes, Baby Vegetables, Lobster Sauce

### ROASTED VEGETABLE & FETA PITHIVIER

Parmentiere Potatoes, Jerusalem Artichoke Purée, Kale, Baby Carrots, Tomato & Basil Coulis (v)

*All served with honey roasted parsnips & carrots, braised cabbage & bacon, brussel sprouts & chestnuts*

## CHEESE PLATTER

A SELECTION OF EAST ANGLIAN CHEESES WITH BISCUITS, QUINCE & WALNUTS, CELERY SHAVINGS

## DESSERTS

### CHRISTMAS PUDDING WITH NUTS & BRANDY SOAKED FRUITS

Brandy Sauce, Rum Butter

### IRISH CREAM LIQUEUR MOUSSE

Chocolate Brownie, Chocolate Soil, White Chocolate Sauce & Chocolate Ice Cream

### DECONSTRUCTED MANGO CHARLOTTE

Crushed Pistachios, Mango Salsa, Passion Fruit Gel & Passion Fruit Sorbet

### VANILLA BEAN CRÈME BRÛLÉE

Lemon Shortbread Mille-Feuille with Pecan & Maple Crèmeux, Butterfly Tea Sorbet

## COFFEE, TEA, FRESHLY BAKED MINCE PIES & BRANDY BUTTER

£149.00 PER ADULT – INCLUDING A GLASS OF CHAMPAGNE

### BOOK YOUR TABLE

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# BOXING DAY LUNCH

Escape from the kitchen this Boxing Day and join us for a wonderful lunch in our award winning Squires Restaurant, followed by a relaxing afternoon in front of the roaring log fire in our Roxana Bar.

## STARTERS

### WINTER CAULIFLOWER SOUP

Cumin Roasted Croutons, Roasted Florets & Green Herb Oil (v)

### SMOKED SALMON MOUSSE

Homemade Irish Soda Bread, Lemon Horseradish Crème Fraîche, Red Chicory Leaves

### SEARED PIGEON BREAST

Red Cabbage Samosa, Celeriac Remoulade, Dripping Fried Herb Croutons

### SALT BAKED BEETS, ROASTED BUTTERNUT SQUASH

Roasted Beetroot Purée, Pickled Golden Beets, Candy stripe leaves, Pinenuts & Salsa Verde (v)

## MAINS

### ROAST SIRLOIN OF SUFFOLK BEEF & YORKSHIRE PUDDING

Duck Fat Roast Potatoes, Roast Carrots & Parsnips, Cauliflower Cheese, Red Wine Gravy

### FILLET OF DENHAM ESTATE VENISON

Clotted Cream Dauphinoise Potatoes, Jerusalem Artichoke Purée, Roast Carrots, Kale, Game Jus

### SEARED BASS FILLET

Basil Mash, Tenderstem Broccoli with Onion Crumb, Shellfish and Lobster Sauce

### PANFRIED CÊPES & WILD MUSHROOM ARANCINI

Celeriac, Cauliflower Florets & Leaves, Aged Balsamic & Chimichurri (v)

*All served with buttered green vegetables*

## DESSERTS

### WARM WHITE CHOCOLATE BLONDIE

Earl Grey Soaked Golden Raisins, Chocolate Sauce, White Chocolate Ice Cream

### STEAMED JAM ROLY POLY

Tiptree Little Scarlet Jam, Traditional Custard

### APPLE & BLACKBERRY CREPES

Calvados Crème Anglaise, Apple Textures, Cinnamon Ice Cream

### SELECTION OF SUFFOLK CHEESES

Oat Cakes & Cheese Biscuits, Celery Shavings, Quince Jelly

### COFFEE, TEA & FRESHLY BAKED MINI MINCE PIES

### Why not make a night of it?

Stay overnight at a very special bed and breakfast rate from £140.00 per night.

£69.00 PER ADULT

### BOOK YOUR TABLE

Call our Events Coordinator on 01638 663175 or email [conference@bedfordlodgehotel.co.uk](mailto:conference@bedfordlodgehotel.co.uk)



# NEW YEAR'S EVE GALA DINNER

Welcome 2022 in style and join us for the most exciting night of the year at our exclusive black tie New Year's Eve Gala Dinner in the award winning Squires Restaurant. Enjoy a delicious five course dinner and see in the New Year with our traditional Piper and Haggis, Neeps and Tatties.

## CANAPÉS & CHAMPAGNE

### AMUSE-BOUCHE

#### CÈPE AND TRUFFLE CAPPUCCINO

Peppered Parmesan Baguette Crisp

## STARTERS

#### ACHILL ISLAND SMOKED SALMON & CURED SALMON FILLET

Samphire Blinis, Capers, Shallots, Sour Cream & Caviar

#### SALT BAKED BEETS, CHARRED GOATS CHEESE CRUMB

Lavender Honey, Butternut Squash Purée, Ruby Chicory (v)

#### DENHAM ESTATE WILD BOAR TERRINE

Charred Spring Onion, Balsamic Onions, Sweet Carrot & Celeriac Remoulade,

Sour Dough Toast

## CHAMPAGNE SORBET

## MAINS

#### FILLET OF BEEF & OXTAIL PARCEL

Seared Beef Fillet, Braised Oxtail Wrapped in Cabbage Leaf, Dauphinoise Potatoes,

Broad Beans & Smoked Pancetta, Port Wine Jus

#### SEARED SALMON FILLET LAYERED WITH SCALLOPS

Lyonnais Potatoes, Samphire & Sea Purslane, Champagne Cream

#### WILD MUSHROOM & TRUFFLE MILLE-FEUILLE

Jerusalem Artichoke Purée, Water Chestnuts, Roasted Butternut Cubes, Mushroom Velouté (v)

*All served with a wrap of seasonal vegetables*

## DESSERTS

#### CHOCOLATE & SALTED CARAMEL DELICE

Chocolate Textures, Peanut Butter Curd, Stracciatella Ice Cream

#### WARM FIG BAKEWELL TART

Red Wine Poached Pear, Clotted Cream Ice Cream

#### VANILLA PARFAIT IN DARK CHOCOLATE SHELL

Kirsch-Soaked Cherries, Amaretto Crumb, Cherry Gel, Cherry Syrup

## CHEESE PLATTER

### THREE COUNTIES CHEESES

Cheese Biscuits, Quince & Walnut, Red Grapes, Celery Shavings

## COFFEE, TEA & PETIT FOURS

### Why not make a night of it?

Stay overnight for the very special rate of £280.00 per person including Bed and Breakfast and your invitation to the Gala Dinner. Single supplement of £30.00, Superior room upgrade from £30.00.

£155.00 PER PERSON

BOOK YOUR TABLE

Call our Events Coordinator on 01638 663175 or email [conference@bedfordlodgehotel.co.uk](mailto:conference@bedfordlodgehotel.co.uk)

£280.00 PER PERSON – INCLUDING

BED, BREAKFAST & INVITATION TO

GALA DINNER (Based on two people sharing)

# NEW YEAR'S EVE CLASSICS BALL

Welcome in 2022 in style and join us for the most exciting night of the year at our exclusive Black Tie Dinner Dance! At 7pm, start the night with a glass of bubbly and then be seated for our four course dinner followed by a night of dancing with our disco entertainment. At midnight, see in the New Year with our traditional Piper and Haggis, Neeps and Tatties.

## CHAMPAGNE ON ARRIVAL

## STARTERS

### IRISH SMOKED SALMON & CURED SALMON FILLET

Horseradish & Beetroot Blinis, Capers, Shallots, Sour Cream & Caviar

### SALT BAKED BEETS, CHARRED GOATS CHEESE CRUMB

Lavender Honey, Butternut Squash Purée, Ruby Chicory (v)

## MAINS

### FILLET OF BEEF & OXTAIL PARCEL

Seared Beef Fillet, Braised Oxtail Wrapped in Cabbage Leaf, Dauphinoise Potatoes, Broad Beans & Bacon, Port Wine Jus

### FILO WRAPPED PARCEL OF GRILLED AUBERGINE,

Tomato, Courgette & Seared Halloumi Tomato & Basil Fondue (v)

*All served with a wrap of seasonal vegetables*

## DESSERTS

### CHOCOLATE & SALTED CARAMEL DELICE

Chocolate Textures, Peanut Butter Curd, Stracciatella Ice Cream

### SUFFOLK CHEESES

Cheese Biscuits, Quince & Walnut, Red Grapes, Celery Shavings

### COFFEE, TEA & PETIT FOURS

### Why not make a night of it?

Stay overnight for the very special rate of £250.00 per person including Bed and Breakfast and your invitation to the Classics Ball. Single supplement of £30.00, Superior room upgrade from £30.00.

£135.00 PER PERSON

BOOK YOUR TABLE

Call our Events Coordinator on 01638 663175 or email [conference@bedfordlodgehotel.co.uk](mailto:conference@bedfordlodgehotel.co.uk)

£250.00 PER PERSON – INCLUDING

BED, BREAKFAST & INVITATION TO

CLASSICS BALL (Based on two people sharing)



## VISITING FRIENDS & FAMILY

Stay throughout December and fulfil all your Christmas shopping needs with 3 historic shopping centres on your doorstep; the shopper's paradise of Cambridge, the historic market town of Bury St Edmunds and the cosmopolitan city of Norwich.

Book your stay between the 2nd and 30th December and stay for just £140.00 per room including Breakfast and complimentary use of The Health & Fitness Club.

Please quote VFF when booking by phone. Subject to availability.

### NEW YEAR'S EVE OVERNIGHT PACKAGE

Why not make a night of it and stay over for New Year's Eve! Arrive any time after 2pm and pamper yourself with a relaxing afternoon at The Health & Fitness Club. Fuel up the following morning with a hearty English brunch served in Squires Restaurant.

Just £250.00 – This rate is based on two people sharing a room. A credit card number is required to secure the booking. Our cancellation policy is by 2pm 48 hours prior to arrival.

Make the holidays last a little longer! Stay the night on New Year's Day for only £140.00 per room including breakfast and complimentary use of The Health & Fitness Club.

## TERMS & CONDITIONS

### Christmas Lunches, Dinners and Christmas Party Nights

Guests are required to pre-order their meal a minimum of 1 month prior to the event. A £20.00 per person deposit is required for Christmas Party Nights and £10.00 per person for Christmas Fayre Lunches or Dinners within two weeks of booking. Full payment is required 1 month prior to the event.

### Christmas Day, Boxing Day and New Year's Eve

All bookings must be made in advance. Guests are required to pay a £30.00 per person deposit for Christmas Eve, Christmas Day, Boxing Day and New Year's Eve functions. All deposits must be paid within 2 weeks of booking. Full payment is required 1 month prior to the event.

**Please note that all payments are non-transferable and non-refundable. All prices are inclusive of VAT.**

If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before you order your meal. If you do have a food allergy, it will be helpful to us if you could inform a member of staff at the time of booking so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service.



## UNWIND, DINE & RECLINE

The Spa at Bedford Lodge Hotel is the region's first luxury destination spa and a haven of relaxation. Rated '5-bubbles' by the Good Spa Guide, The Spa offers a wealth of beauty and wellbeing benefits for guests and a wide range of indoor and outdoor spa facilities, including a hot tub with views over the neighbouring paddocks.

Combined with the stunning backdrop of the hotel, The Spa at Bedford Lodge Hotel offers a serene environment in which to relax and unwind from daily life. Whether your desire is health, beauty, revitalisation or just pure relaxation, our dedicated team of therapists provide the highest standards of client care.

### Gift Vouchers

Don't forget if you're also looking for that special Christmas gift for someone, The Spa at Bedford Lodge Hotel also offers Gift Vouchers which are available to buy on our website or at The Spa. You can also personalise your voucher with a special message.

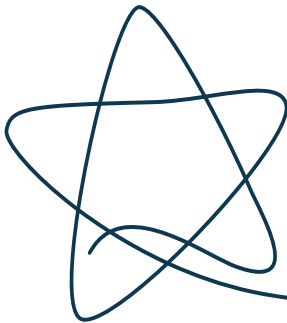
## PARTY PREP PACKAGE

Christmas Party on the horizon? Let us pamper you and help you look your best. Treat yourself to a luxury Spa Day with our Party Prep Package, available until the end of December.

Our Party Prep Package includes a 60 minute LightFusion facial and your choice of a mini manicure or mini pedicure in either gel or polish. Opt for gel for longer lasting results that will see your nails looking party perfect for up to three weeks later.

Your party preparation is served up with a glass of Champagne and a mince pie.

The festive party package will make you feel rejuvenated and see you glowing for all those Christmas parties. Add on some finishing touches to the package, like a pre-party wax or an eyebrow and eyelash tint for extra beauty results.



### THE PACKAGE INCLUDES :

- 60 minute LightFusion Facial or 60 minute Glow From Within Facial
  - Choice of Mini Manicure or Pedicure (Gel or Polish)
  - Glass of Champagne and a Mince Pie
- £120 PER PERSON

Why not upgrade your facial to The ESPA Natural Facelift Facial or add on a Salt and Oil Body Scrub for an additional  
£30 PER PERSON



Pre-booking essential

“FRESHLY CUT CHRISTMAS TREES SMELLING OF  
STARS AND SNOW AND PINE RESIN—INHALE DEEPLY  
AND FILL YOUR SOUL WITH WINTRY NIGHT.”

JOHN J. GEDDES





# BEDFORD LODGE HOTEL & SPA



Bedford Lodge Hotel & Spa is situated in the heart of Newmarket and is easily accessible by both road and rail. The hotel is close to both the A14 and A11 motorways, near to the city of Cambridge and just an hour's drive away from central London and Stansted Airport.

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