



THE GLEBE HOTEL
— AT BARFORD —

Christmas & New Year 2018

Christmas & New Year at The Glebe Hotel

Enjoy your Christmas and New Year at the Glebe Hotel for an undoubtedly unforgettable experience. Whether it be a full Christmas Package or your company's Christmas Party, then look no further than the Glebe Hotel. Our talented Head Chef and his team will conjure up magical culinary delights to tempt your taste buds, and with the Glebe leisure Club you can be pampered to your heart's content while burning away those extra calories.

Black and White Ball

Black and White theme will add to the glamorous and enchanting evening. Our team looks forward to ensuring the most alluring black and white ball that you will never forget. Our ball parties will be taking place on the following dates in December.

Friday 24th, Saturday 25th and Friday 30th November.

Saturday 1st, Friday 7th, Saturday 8th, Friday 15th, Saturday 16th, Friday 21st,
and Saturday 22nd December

ONLY £35.95 each person

Don't Drink and Drive!

After your Christmas Party why not stay with us?

All our rooms are en suite and have a flat screen television, telephone, Wifi, tea/coffee making facilities, and hair dryer. We can offer you a special rate of £80.00 for a double/twin room and £70.00 for a single, and our rates include full English breakfast and VAT.



To make your booking telephone: 01926 624218 or email: sales@glebehotel.co.uk

Black and White Ball Menu

Roasted Tomato Soup topped with salsa verde. Served with ciabatta, seeds and olive oil (v)

Thyme-roasted Portobello Mushrooms served with chestnut purée, melted raclette cheese and toasted ciabatta

Severn & Wye Smoked Salmon in a Devon crab crème fraîche with pickled beetroot and toasted ciabatta

Duck Liver & Port Parfait with gooseberry & Prosecco flavour compote and toasted ciabatta



Roasted Turkey Breast with fluffy goose-fat-roasted potatoes, clementine stuffing ball and a Cumberland & red onion pig in blanket. Served with gravy and bread sauce

Roasted Salmon Wellington in filo pastry with wilted spinach, fondant potato and bouillabaisse sauce

Root Vegetable & Mixed Nut Roast on a bed of heirloom tomatoes & spinach with roasted potatoes, beetroot and chive sauce (v)

Slow-Cooked Smoky Beef Short Rib with roasted shallots, root vegetable mash and red wine jus

All main courses above are served with Brussels sprouts & chestnuts, roasted butternut squash & red onion with a spiced orange dressing



Cappuccino Crème Brûlée with flavours of coffee, served with a home-baked ginger shortbread biscuit (v)

Christmas Pudding filled with vine fruits & almonds soaked in white rum with brandy sauce (v)

Raspberries & Frozen Natural Yogurt with a honey ripple and rhubarb & rose flavour curd (v)

Warm Belgian Chocolate Brownie with Bourbon vanilla ice cream (v)

£35.95 *each person*

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Christmas all wrapped up

Enjoy a relaxing and peaceful Christmas at the Glebe Hotel, located in the village of Barford, only seven miles from Stratford upon Avon and three miles from Warwick. A warm welcome awaits you at this privately owned, Georgian-style hotel with thirty nine individually styled en suite bedrooms.



Christmas Eve

Once you have settled in, why not make use of our leisure club, with its indoor swimming pool, sauna, steam room and gymnasium. Beauty treatments are also available for use throughout your stay (charged as taken). Your three course dinner this evening will be accompanied by our local choir, who will delight you with traditional Christmas carols. After dinner, join the local community at the adjacent church of St. Peter, returning to hot punch.

Christmas Day

Breakfast will be served in our Conservatory Restaurant from 8.00am to 9.30am, after which you're free to take a walk through the village, make use of our leisure facilities or simply relax in our Lounge, enjoying the warmth of a real fire before enjoying your Christmas Day lunch served between 12.30pm and 3.00pm. After lunch, enjoy one of the many board games available for your use. Dinner will be served buffet style from 7.30pm until 9.00pm.

Boxing Day

Breakfast will be served in our Conservatory Restaurant, then why not visit Stratford upon Avon, home of William Shakespeare, or Warwick with its Medieval Castle. Lunch* is available in our Conservatory Restaurant between 12.30pm and 2.00pm. There will be a three course dinner this evening, served in our Restaurant between 6.30pm and 9.00pm.

27th December

Enjoy your traditional full English breakfast, served between 7.30am and 9.30am. We wish you a safe journey home and feel sure that after enjoying your quiet and relaxing Christmas we will be welcoming you back to our hotel in the near future.

Christmas Package

Our Christmas package is from 24th December for three nights and includes afternoon tea and cakes on arrival, Christmas Eve dinner, Christmas Day breakfast, lunch and dinner, Boxing Day breakfast and dinner and full English breakfast on the 27th.

Should you wish to stay extra nights, we are able to offer you the special rate of £60.00 each person, each night to include table d'hôte dinner and full English breakfast or £40.00 each person to include breakfast only. *Should you require lunch on Boxing Day, this should be booked when you make your reservation (supplement of £20.00 each person).

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Christmas Party Lunch Menu

Roasted Tomato Soup topped with salsa verde. Served with ciabatta, seeds and olive oil (v)

Thyme-roasted Portobello Mushrooms served with chestnut purée, melted raclette cheese and toasted ciabatta

Severn & Wye Smoked Salmon in a Devon crab crème fraîche with pickled beetroot and toasted ciabatta

Duck Liver & Port Parfait with gooseberry & Prosecco flavour compote and toasted ciabatta



Roasted Turkey Breast with fluffy goose-fat-roasted potatoes, clementine stuffing ball and a Cumberland & red onion pig in blanket. Served with gravy and bread sauce

Roasted Salmon Wellington in filo pastry with wilted spinach, fondant potato and bouillabaisse sauce

Root Vegetable & Mixed Nut Roast on a bed of heirloom tomatoes & spinach with roasted potatoes, beetroot and chive sauce (v)

Slow-Cooked Smoky Beef Short Rib with roasted shallots, root vegetable mash and red wine jus

All main courses above are served with Brussels sprouts & chestnuts, roasted butternut squash & red onion with a spiced orange dressing



Cappuccino Crème Brûlée with flavours of coffee, served with a home-baked ginger shortbread biscuit (v)

Christmas Pudding filled with vine fruits & almonds soaked in white rum with brandy sauce (v)

Warm Belgian Chocolate Brownie with Bourbon vanilla ice cream (v)

£ 25.95 *each person*

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Christmas Day Lunch Menu

£69.95
each person

Roasted Tomato & Thyme Soup with white truffle oil. Served with ciabatta, seeds and olive oil (v)

Baked Scallop Mornay topped with mature Cheddar and breadcrumbs. Served with artisan rustic bread

Croxton Manor Cheddar Soufflé with celeriac rémoulade, and a spiced poached pear & hazelnut salad (v)

Duck Liver & Port Parfait with gooseberry & Prosecco flavour compote and toasted ciabatta

Champagne & Strawberry Sorbet

All main courses are served with sprouts in chestnut butter, roasted honey & thyme carrots, buttered broccoli, roasted butternut squash & red onions with a spiced orange dressing

Roasted Turkey Breast with fluffy goose-fat-roasted potatoes, clementine stuffing ball and Cumberland & red onion pigs in blankets. Served with gravy, bread sauce and a mini cranberry pie

Pan-roasted Halibut with Devon crab & caper butter with baby potatoes and samphire

Roast Rump of Lamb with parsnip puree, kale and caramelised shallot jus

British Wild Venison Steak with spiced poached pear, fondant potato, wilted baby spinach and rich blackberry & Port jus

Root Vegetable & Mixed Nut Roast on a bed of heirloom tomatoes & spinach with roasted potatoes, beetroot & chive sauce (v)

Pear Tarte Tatin with praline ice cream and nougatine crisp (v)

Chocolate Indulgence salted maple chocolate pot, Belgian chocolate ganache torte, double chocolate ice cream & nougatine crisp (v)

Christmas Pudding filled with vine fruits & almonds soaked in white rum with brandy sauce (v)

British cheese board (v)

Freshly brewed coffee & Petit Four

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Boxing Day Lunch Menu

Roasted Tomato Soup topped with salsa verde. Served with ciabatta, seeds and olive oil (v)

Thyme-roasted Portobello Mushrooms served with chestnut purée, melted raclette cheese and toasted ciabatta

Severn & Wye Smoked Salmon in a Devon crab crème fraîche with pickled beetroot and toasted ciabatta

Duck Liver & Port Parfait with gooseberry & Prosecco flavour compote and toasted ciabatta



Roasted Salmon Wellington in filo pastry with wilted spinach, fondant potato and bouillabaisse sauce

Root Vegetable & Mixed Nut Roast on a bed of heirloom tomatoes & spinach with roasted potatoes, beetroot and chive sauce (v)

Roast Rump of Lamb with parsnip puree, kale and caramelised shallot jus

Cornfed Chicken Supreme with anduja sausage served with baby potatoes and cashew nut pesto

All main courses above are served with Brussels sprouts & chestnuts, roasted butternut squash & red onion with a spiced orange dressing



Cappuccino Crème Brûlée with flavours of coffee, served with a home-baked ginger shortbread biscuit (v)

Pear Tarte Tatin with praline ice cream and nougatine crisp (v)

Warm Belgian Chocolate Brownie with Bourbon vanilla ice cream (v)

British cheese board (v)

£ **26.95** *each person*

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New Year's Eve at The Glebe Hotel

Celebrate New Year at The Glebe Hotel for an undoubtedly unforgettable experience!

Monday 31st December

Arrive at your convenience during the afternoon, in time to try out the Glebe Leisure Club, or explore a little of Warwickshire. Then it's time to get ready for our "Celebration Six Course Dinner", lovingly prepared by our Head Chef and his talented team. You can dance the year away until midnight with our DJ who will be playing from the 60s through to the present day, when "The Piper" will herald the New Year in.

Tuesday 1st January

The following morning treat yourself to a "lie-in", you have earned it, as we are dispensing with breakfast in favour of a leisurely brunch which will be served from 9.00am to 12.00pm.

Stay an extra night?

Should you wish to stay extra nights we are able to offer you the special rate of £60.00 each person, each night to include table d'hôte dinner and full English breakfast or £40.00 each person, each night to include breakfast only.

Afterwards, you say your last farewells to your new friends and all at the Glebe Hotel before setting off on your homeward journey.



**New Year
Package**
Only £155.00
each person
sharing a twin or
double room

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New Year's Eve Celebration Dinner

Cock-a-Leekie Soup



Baked Scallop Mornay topped with mature Cheddar and breadcrumbs. Served with artisan rustic bread



Champagne and Strawberry Sorbet



Slow Roast Queen's Estate Venison with spiced poached pear, fondant potato, wilted baby spinach & rich blackberry & port jus



Assiette of Chocolate Salt Caramel & Roast Hazelnut Hazelnut Dacquoise, Gianduja Ganache, Hazelnut Nougatine, Chocolate Cremoso, Toasted Hazelnut



Coffee & Petit Fours

£79.95 *each person*

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Festive Afternoon Tea

Four Finger Sandwiches

Turkey & Cranberry on granary and walnut bloomer
Cucumber & Minted Cream Cheese on bloomer white bread
Smoked Salmon with Lemon Dill Mayonnaise on bloomer white bread
Free Range Egg Mayonnaise and Watercress on white bloomer



Two Warm Scones

with Devonshire clotted cream and home made jam



Selection of cakes and pastries

Mini Mince Pie
Battenburg Slice
Strawberry Cream Tart
Belgian Chocolate Rocky Road
Les Bijoux

£19.95 *each person*

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Terms and Conditions

1. All verbal bookings will be treated as provisional and will be held for no more than 14 days (after which they will be released) pending receipt of written confirmation and deposit of £10.00 each person or £50.00 each person for packages, non-refundable.
2. Full payment must be made by 1st December or at the time of booking, if after that date. We regret that all monies paid are non-refundable.
3. All additional charges incurred during the function must be settled on departure.
4. All prices are inclusive of VAT at 20%. Gratuities are at the guest's discretion.
5. The Hotel Management reserves the right to cancel or rearrange any function dependant upon numbers or for any other reason without prior notice.
6. Dishes on all menus may be altered without prior notice.
7. Smart dress is required at all functions.
8. In the case of loss or damage to any hotel property the full cost shall be invoiced to the company/ individual immediately.
9. The special accommodation rates are subject to availability.
10. The Hotel accepts no responsibility for any damage or loss to personal possessions howsoever caused (including those deposited in cloakrooms).
11. The Hotel will not be liable for any failure to provide or delay in providing facilities, services, entertainment or food or beverages as a result of events or matters out of its control.
12. All bookings are bound by these standard Terms & Conditions and will be governed by English Law.
13. The Hotel will endeavour to accommodate special requests; however they cannot be guaranteed.
14. Please address any comments to the Duty Manager during your visit or in writing within 21 days of the event.



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We look forward to seeing you for a Magical Christmas & New Year...

How to find us...

Coming from the North via the M6

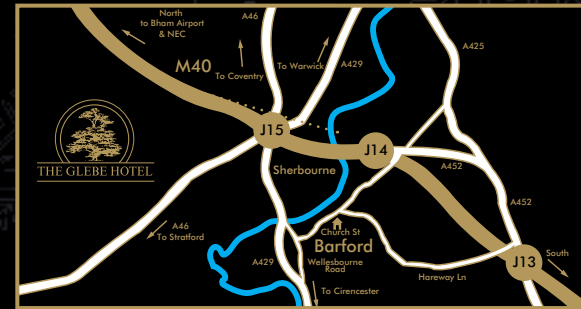
Leave the M6 at Junction 4 onto the M42 towards Warwick.
Leave the M42 at Junction 3A, joining the M40 towards Warwick.
Leave the M40 at Junction 15, take the 4th exit off roundabout (A429 Wellesbourne). Take the first left exit off the A429 signposted Barford.
At Mini Island in Village of Barford, turn left and the Glebe Hotel is 100 yards on the right, next door to the church.

Coming from the North via the M1

Leave the M1 from Junction 21 (M69), continue until you reach the end.
Pick up signs for Warwick and follow the A46.
At major roundabout (M40), take 3rd exit off roundabout (A429 Wellesbourne). Take the first left exit off the A429 signposted Barford.
At Mini Island in Village of Barford, turn left and the Glebe Hotel is 100 yards on the right, next door to the church.

Coming from the South via the M1

Leave the M1 at Junction 17 onto the M45. Follow signs for Coventry (South) and join the A45. Take A46 towards Stratford upon Avon, Warwick.
At major roundabout (M40), take 3rd exit off roundabout (A429 Wellesbourne). Take the first left exit off the A429 signposted Barford.
At Mini Island in Village of Barford, turn left and the Glebe Hotel is 100 yards on the right, next door to the church.



Coming from the South via the M40

Follow the M40 North and leave at Junction 15.
Take the 1st exit (A429 Wellesbourne).
Take the first left exit off the A429 signposted Barford.
At Mini Island in Village of Barford, turn left and the Glebe Hotel is 100 yards on the right, next door to the church.

Coming from the North via the M42

Leave the M42 at Junction 3A, joining the M40 towards Warwick.
Leave the M40 at Junction 15.
Take the 4th Exit (A429 Wellesbourne).
Take the first left exit off the A429 signposted Barford.
At Mini Island in Village of Barford, turn left and the Glebe Hotel is 100 yards on the right, next door to the church.

Church Street, Barford, Warwickshire CV35 8BS

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