



CHRISTMAS

Barton Hall Hotel & Spa
2026



TRADITIONAL, CLASSIC, FESTIVE

BARTON HALL HOTEL & SPA, BARTON ROAD, KETTERING, NORTHAMPTONSHIRE, NN15 6RS

EVENTS@BARTONHALL.COM

01536 515505

WWW.BARTONHALL.COM



FESTIVE DINING



Celebrate the festive season at Barton Hall with our Christmas menu, thoughtfully curated for long lunches, intimate evening dinners, and festive get-togethers. Gather with family, friends, or colleagues and enjoy seasonal flavours and the timeless charm of Barton Hall.

Whether you're planning an intimate gathering or a larger celebration, our beautiful surroundings provide the ideal backdrop to relax, reconnect, and savour the magic of Christmas together.

For those looking for something more exclusive, private dining rooms are available for intimate celebrations, corporate entertaining, and larger festive gatherings. Our Events Team will be delighted to help create a celebration tailored to your plans.



BARTON HALL HOTEL & SPA

FESTIVE MENU

STARTERS

Brixworth Pâté

Dressed Leaf Salad | Red Onion Chutney | Sourdough Bread
Contains Gluten, Sulphites | GFOA, DF

Roasted Carrot & Cumin Soup

Sourdough Bread
Contains Gluten | Dairy Free, VG

Prawn Cocktail

Crisp Iceberg Lettuce | Marie Rose Sauce | Buttered Brown Bread
Contains Gluten, Dairy, Fish | GFOA, DFOA

MAINS

All mains are served with Carrots, Green Beans and Brussels Sprouts.

Roast Turkey

Roast Potatoes | Force Meat Stuffing | Pigs in Blankets | Yorkshire Pudding |
Red Wine Gravy
Contains Gluten, Dairy, Egg, Sulphites | GFOA, DFOA

Oven Roasted Seabass Fillet

Crushed New Potato Cake | Lemon Beurre Blanc
Contains Dairy, Fish, Sulphites

Butternut Squash Pithivier

Fennel | Red Pepper | Spinach | Roast Potatoes | Pesto Cream Sauce
Contains Gluten | DF, VG

DESSERTS

Baileys and Chocolate Cheesecake

Raspberry Coulis | Coffee Parfait
Contains Gluten, Dairy, Egg, Sulphites

Christmas Pudding

Brandy Sauce | Red Currants
Contains Gluten, Dairy, Sulphites | GFOA, VGOA

Strawberry and Honeycomb Eton Mess

Raspberry Meringue
Contains Dairy, Egg | GF



CHRISTMAS DAY LUNCH

Lunch sittings available from 12.00pm to 3.00pm

STARTERS

Roast Butternut Squash & Sage Soup

Parsnip Crisps | Herb Oil
G, DF, VG, GFOA

Ham Hock, Confit Duck & Orange Terrine

Orange Gel | Micro Herb Salad | Sourdough Bread
G - GFOA

Smoked Haddock, Salmon & Leek Rillettes en Croûte

Micro Mixed Leaf | Herb Oil
F, D, G, So

Beetroot Carpaccio & Courgette Roulade

Violife Cheese | Chive, Rocket | Pine Nut Salad
N, So, DF, GF - VG

MAINS

All mains are served with Tenderstem, Green Beans, Brussels Sprouts & Parsnip

Roast 28-Day Aged Striploin of Beef

Roast Potatoes | Caraway Carrots | Yorkshire Pudding | Pan Jus
D, G, E, So - GFOA

Sage & Butter Roast Turkey

Pigs in Blankets | Force Meat Stuffing | Roast Potatoes | Caraway Carrots | Yorkshire Pudding
D, G, E, So - GFOA

Garlic & Butter Roast Salmon

Lemon Asparagus | Potato Cake | Caraway Carrots | Spinach & Tomato Sauce
F, D, E, So - GF

Wild Mushroom Pithivier

Sweet Potato | Spinach, Sage & Carrot Purée | Celeriac Mash | Red Wine Jus
G, So, S - VG

DESSERTS

Honey & Ginger Tart

Lemon Crème Fraîche
G, D, E - V

Traditional Christmas Pudding

Brandy Sauce | Red Currants
D, E, So - GFOA, V

Cranberry & White Chocolate Cheesecake

Raspberry & White Chocolate Soil | Vanilla & Cranberry Parfait
G, D, E - GFOA, VGOA

Poached Pear

Mulled Wine Syrup | Orange & Vanilla Chantilly | Caramelised Pistachio Brittle
D, N, So - GF, VG

Adults: £125
Children: £60

BOXING DAY LUNCH

Lunch sittings available from 12.00pm to 3.00pm

STARTERS

Winter Vegetable Soup
Parsnip Crisps | Herb Oil | Sourdough Bread
D, G - GFOA, DFOA, VG

Brixworth Pâté
Chilli & Tomato Chutney | Salad | Sourdough Bread
D, G, S - GFOA, DFOA

Smoked Salmon Roulade
Lemon Purée | Beetroot | Salad
D, F - GF,

Crab Cake
Sweet Chilli Cream Sauce | Sweetcorn Succotash
VG, GF, DF

MAINS

Ribeye of Beef
Roast Potatoes | Glazed Caraway Carrots | Seasonal Greens | Yorkshire Pudding | Red Wine Jus
S, E, D, G - GFOA

Pork Loin
Roast Potatoes | Glazed Caraway Carrots | Seasonal Greens | Yorkshire Pudding |
Apple Cider Cream Sauce
S, E, D, G - GFOA

Smoked Haddock
Wilted Spinach | Garlic Cream Sauce
F, D, S - GF

Gnocchi
Medley of Vegetables | Spiced Sweetcorn Velouté | Crispy Kale
G, VG

DESSERTS

Sticky Toffee Pudding
Butterscotch Sauce | Vanilla Ice Cream
G, D - GFOA, DFOA

White Chocolate & Cranberry Cheesecake
White Chocolate Soil | Raspberry Tuile | Forest Fruit Sorbet
E, G, D

Blood Orange Posset
Shortbread
G, So - VG

Dark Chocolate & Raspberry Tart
Raspberry Purée | Vanilla Chantilly
G, E, D

Adults: £55
Children: £27.50

PARTY NIGHTS



Celebrate the festive season with an elegant evening of exceptional dining, entertainment and celebration at Barton Hall. Perfect for festive gatherings with friends, family or colleagues.

YOUR EVENING



6:00 PM

ARRIVAL & WELCOME



7:00 PM

SEATING & FESTIVE MEAL



9:00 PM - 12 AM

ENTERTAINMENT

FESTIVE PARTY NIGHTS

£75 per person

- Arrival glass of bubbles
- Three-course festive dinner
- Resident DJ and dancing until late

BLACK TIE EXPERIENCE

£79.50 per person

- Arrival glass of bubbles
- Three-course festive dinner
- Resident DJ and dancing until late
- Live Vix caricature artist
- Photobooth experience

Terms & Conditions:

Full payment is required at the time of booking and must be made by BACS. All payments are non-transferable and non-refundable. Pre-orders, along with any dietary requirements or allergies, must be submitted no later than 14 days prior to your Christmas Party Night. To ensure a smooth dining experience, table service will follow the order of the submitted pre-orders. Please note that tables seat up to 10 guests. Parties of more than 10 will be split across multiple tables, while parties of fewer than 10 may be seated with other guests.

Choose from a selection of festive party nights throughout December and celebrate in the elegant surroundings of Barton Hall. Whether you're gathering with colleagues, friends or family, each evening promises exceptional dining, entertainment and warm festive hospitality.

FESTIVE PARTY NIGHTS

Thursday 3rd December

Saturday 5th December

Saturday 12th December

BLACK TIE EXPERIENCE

Thursday 17th December

Friday 18th December

Saturday 19th December

RESERVE YOUR CELEBRATION

Our Events Team will be delighted to help you plan your Christmas celebration.

Events@bartonhall.com | 01536 515505



LET THE EVENING UNFOLD

When the evening draws to a close, why not extend your festive escape with an overnight stay at Barton Hall? With 37 individually styled bedrooms, from elegant Standard and spacious Superior Rooms to luxurious Four-Poster Bedrooms, you'll find the perfect place to relax and unwind after an evening of festive celebrations.

Wake up feeling refreshed and enjoy a leisurely breakfast, while hotel guests can also enjoy three hours' complimentary access to our Garden Spa (subject to availability) – the perfect way to relax and recharge after the festivities.





WISHING
YOU A
WONDERFUL
FESTIVE
SEASON





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