

Glitz &
GLAMOUR
at the movies...



Christmas Parties & New Years Eve 2010

Olde
BULL
INN
at Barton Mills

The Olde Bull Inn at Barton Mills, home of glitz, glamour and movie magic!

The Olde Bull Inn has been transformed into Barton Mills very own Tinsel Town, this is the perfect setting for your amazing night of glitz and glamour. This years Christmas party will make your guests feel like the superstars you know they are, so strut your stuff down the red carpet and waltz your way into your lavishly decorated party.

You can be sure of a Supercalifragilisticexpialidocious night filled with Hollywood sparkle from cult classics such as Willy Wonka, Mary Poppins and the Wizard of Oz from the moment you walk into the marquee. You will be served a mouth wateringly good three-course meal prepared and cooked for you by our team of award winning chef's. Your meal is followed by freshly brewed coffee "with a spoonful of sugar to help the medicine go down". Following your delicious dinner you will be welcomed onto the dance floor by Mary Poppins and Willy Wonka to dance floor classics from the 60's through to the current day.

At the end of the night simply click those red shoes together and say the magic words "There's no place like home" or maybe you should book one of our fab rooms in case the magic has worn off!!

"There's no place

Party dates

We will be partying in the marquee on the following dates:

NOVEMBER 2010: Sat 27th

DECEMBER 2010: Fri 3rd, Sat 4th, Thurs 9th, Fri 10th, Sat 11th, Thurs 16th, Fri 17th, Sat 18th

JANUARY 2011: Fri 7th*, Sat 8th* *in the restaurant (with disco)

£35 pp - Do not be disappointed, book your tickets early.

Our "Glitz, glamour and movie magic" marquee is available to hire for exclusive use Sun – Wed, please call for details.

We love party organisers! and as a thank you for your hard work if you book a party of 15 or more, you can relax & enjoy B&B on us! We'll try and do it on the night of your party but if we're already full we'll make a date before the end of March.

Deposits must be paid by 14th October. *See terms & conditions.

Party
Organisers
stay FREE*

Christmas parties in the restaurant

Evenings: £30 for 3 courses – Available every evening throughout December (strictly no entry to the marquee).

Lunches: £25 for 3 courses. £20 for 2 courses. Available Monday – Saturday in December. *Pre booking is essential.*

zzz... *Sleep Boutique*

Why not make a night of your party by booking into one of our recently refurbished bedrooms. The rooms are traditional but with a fine contemporary twist, all have LCD flat screen TV's, drinks tray, hairdryers, straightners and irons. You can arrive before the party to get ready at your leisure, then relax in the bar until your friends/family or colleagues arrive to party the night away with you. Following the festivities simply retire up the winding staircase to your bedroom, then join us for a leisurely breakfast in the morning.

Single bed
& breakfast
from £79

Double bed
& breakfast
from £89

like home



Santa's Sunday Lunches

served by Santa's Elves

5th, 12th & 19th December 2010

As a special treat Santa will be joining us at The Olde Bull on Sunday 12th and 19th December, so why not join us for a relaxing traditional family celebration surrounded by festive decorations, we will look after the details right down to the crackers on the table. Santa will even surprise the children with gifts. Christmas 3 course lunch will be served from 12noon through to 4pm. Early booking is advised.

Adults £22.50 Children (under 10) £12.50

(based on 1 child per 2 adults)



Opening Sequence

Festive honey roasted parsnip soup served with crusty bread

Prawn, rocket and cucumber tian
with chef's seafood sauce and citrus oil

Chicken, port and thyme parfait,
served with apple and ginger chutney and toasted bread

Marinated mushroom and melting brie
with sweet onion relish and toasted pine nuts (v)



The Main Event

Roast beef – hand carved best local beef,
served with homemade Yorkshire pudding
and red wine & shallot jus

Roast Norfolk turkey breast – hand carved turkey
served with Newmarket chipolata and bacon roll
and homemade chestnut stuffing

Oven roasted salmon fillet,
served with a creamy white wine and lime sauce,
mash, spinach and citrus oil

Oven roasted courgette filled with smoked
apple wood cheese and sun blushed tomato risotto
with a roasted red pepper dressing

*Accompanied by a selection of
seasonal vegetables*



Finale



Vanilla crème brûlée with mulled wine poached pear

Rich chocolate torte with orange and Cointreau syrup

Zesty lemon cheesecake with cranberry compote

Traditional Christmas pudding,
served with caramel brandy sauce

Cheese and biscuits,
a selection of cheeses served with celery sticks



Encore

Coffee and mince pies



£29.95
per person

Opening Sequence

Honey roasted carrot and orange soup

Mini steak and ale pie with puff pastry top

Fish cakes served with a sweet chilli dip
and lemon creme fraiche

Chicken, port and thyme parfait, served with apple and ginger
chutney and toasted bread



The Main Event



Honey glazed breast of Gressingham duck
with braised red cabbage, dauphinoise potatoes
and juniper berry sauce

Roasted pepper and sweet chilli tart tatin
with a tomato sauce

Shank of lamb, slow cooked in a red wine and garlic sauce,
served on a bed of bubble and squeak

Fillet of cod wrapped in Parma ham and roasted
with a prawn and green salsa butter and mashed pots

“Happy” chicken stuffed with brie, wrapped in bacon
and served with a creamy tarragon sauce



Finale



Baileys creme brulee

Rich chocolate torte with orange and Cointreau syrup

Zesty lemon cheesecake with cranberry compote

Cheese and biscuits,
a selection of cheeses served with celery sticks

Traditional Christmas pudding,
served with caramel brandy sauce



Encore

Coffee and mince pies



*Boxing Day
Menu*



New Years Fever

New Years Eve 2010 is set to be an amazing night of glitz and glamour with the added twist of live music from amazing local 70's band "Zebra Express". You will be welcomed into our luxury marquee with fantastic cocktails and canapés, once you are settled and relaxed you will be invited up to enjoy a mouth-wateringly delicious dressed buffet, prepared fresh for you by our award winning chefs.



Burn baby burn! disco

Following dinner, disco fever is sure to kick in and you can strut your funky stuff on the dance floor or simply sit back relax and enjoy the fantastic sounds of Zebra Express. As the clock approaches midnight we will crack open the bubbles and ensure that the chimes can be heard to see in 2011 "Olde Bull Inn style".

£55 per person to include cocktails & canapés on arrival, dressed 2 course hot/cold buffet, and bubbles at midnight.

Tickets to be paid in full on booking.



HOW TO BOOK



Booking forms can be downloaded from our website
www.bullinn-bartonmills.com

1. Check the numbers in your party and the specific dates
2. Call our booking line to check availability on 01638 711001
3. Your provisional booking will be held for 1 week
4. On receipt of a completed booking form and deposit of £15 (evenings) or £10 (lunchtimes) your booking will be confirmed
5. Full payment of the balance is due 4 weeks prior to your chosen party night date.

FOOD SERVED ALL DAY EVERY DAY FROM 8AM - 9PM



Terms and conditions

A deposit of £15 per person is required (£10 for lunchtime bookings) within 7 days of provisional booking to confirm your booking, the final balance is payable 4 weeks prior to your chosen date. Once the balance is paid, this money is non refundable.

All deposits are non refundable and non transferable

One person for each party should be nominated to collect payments and liaise with the hotel regarding the booking

VAT is included up to the rate of 17.5%. Any increase in VAT will be passed onto the customer.

The client agrees to confirm menu choices and wines 14 days prior to the function.

Cancellation by the hotel: The hotel may cancel the booking:

- i) if the hotel or any part is closed due to fire, dispute with employees, alterations, decorations or by an order of any public authority
- ii) if the client is more than 30 days in arrears with any payment to the hotel
- iii) if it might prejudice the reputation of the hotel

The client will be liable for the cost of repairs carried out as a result of any damage caused to any part of the hotel or equipment thereon, by the negligence, wilful act or default of any person attending the event.

If you book places and do not cancel them in writing within 4 weeks of the event, you will be deemed to have accepted the places and will be liable for the balance if you attend or not.

Boxing Day – card details will be taken to secure your booking.

New Years Eve tickets must be paid for in full at the time of booking. These tickets are non refundable.

Free B&B for party organisers. The number counted is balances paid. Deposits must be paid by 14th October & balances paid on time. Offer subject to availability. Offer applies to parties booked in the marquee.



“practically perfectly in every way”



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www.bullinn-bartonmills.com