



festive season

2025 - 26

**BEECHFIELD
HOUSE**



Season of joy



"Christmas is the season for kindling the fire of hospitality."

- Washington Irving

Christmas for us at Beechfield House, is a relentless pursuit of magic! We are grateful to our guests who have chosen us every year for their festive celebrations and gatherings and look forward to creating magical moments together yet again. Awarded 4 Red Stars (the Inspector's Choice), as well as 2 Rosettes and Best Breakfast by the prestigious AA year after year, offering the most elegant ambience, décor in a warm heritage setup along with immaculate service and hospitality, The Beechfield House is the perfect destination for unforgettable festive celebrations with friends and family.

As we are ready to welcome you and your loved ones, get ready to experience the best time of the year in luxury. Enjoy exotic cocktails in our restaurant & bar, indulge in our finest festive menus curated for the season and make it even more special by staying overnight in one of our luxurious rooms. Bring in the festive season amidst stunning, elegant décor, immaculate service, and hospitality and an unforgettable festive spirit.

Make this Christmas unforgettable!





private parties and events

"Have yourself a merry little Christmas. Let your heart be light."

- Judy Garland, Have Yourself a Merry Little Christmas

Planning to make your festivities more exclusive and special? Our stunning private dining rooms are perfect for festive lunches, Christmas parties and celebrations. Every Christmas, the rooms are beautifully decorated, ensuring a charming festive experience.

For evening parties, the celebrations continue in the Beechfield House Restaurant & Bar. Enjoy after-dinner drinks by a roaring fire in our fireplaces.

Dining capacities	Minimum	Maximum
Garden Room:	15	40 guests
Music Room:	10	20 guests
Library:	06	12 guests
Card Room:	06	10 guests



festive lunches

"It is Christmas in the heart that puts Christmas in the air."

- W.T. Ellis

Get together with your loved ones and indulge in exquisite festive lunches crafted by our award winning Chefs, served in a relaxed and merry environment. Experience the finest of culinary delights amidst luxury.

The package includes:

- ❖ festive music playlist
- ❖ festive party novelties
- ❖ delicious three-course festive lunch
- ❖ glass of bubbles on arrival
- ❖ Christmas crackers
- ❖ place cards and table plan
- ❖ coffee, tea & mince pies – fantastic Christmas atmosphere for you, your friends and family

Book festive lunches from 20th of November 2025 onwards.

Bookings available at 12.30 pm & 1.30 pm.

Thursday to Saturday - £69 per person

Sunday to Wednesday - £60 per person

FESTIVE LUNCH MENU

Starters

- * Parsnip velouté, toasted almonds, truffle oil
- * Crab & smoked salmon roulade, avocado, caviar, pickled radish, capers and tomato dressing
- * Red pepper, sun-dried tomatoes & goat's cheese tart, rocket salad, basil pesto
- * Duck liver pâté, fig chutney, toasted brioche, mixed baby leaves

Mains

- * Roast Norfolk turkey, chestnut stuffing, potato fondant, Brussels sprouts, cranberry sauce
- * Roast lamb shoulder, potato gratin, beetroots, green beans, rosemary sauce
- * Oven baked sea bass, potato purée, tender stem broccoli, baby courgette, saffron cream sauce
- * Texture of vegetables, spring green, hummus

Desserts

- * Sticky toffee pudding, caramel sauce, vanilla ice cream
- * Strawberry cheese cake, coconut ice cream, fresh strawberry
- * Selection of cheese - Brie, Goat cheese, Mature cheddar served with home-made chutney, fruit & nut toast, quince jelly
- * Dark chocolate tart, caramel ice cream, cranberry ice cream

To finish

- * Coffee, tea and mince pies

Our menu contains allergens.

Kindly inform us if you have any food related allergies or intolerance.

INTIMATE FESTIVE LUNCHES

If you're looking for an intimate dining experience with your loved ones, savour our delectable festive three course meal in an elegant private space within Beechfield House.

Enjoy a delightful welcome drink and canapés on arrival

Card room

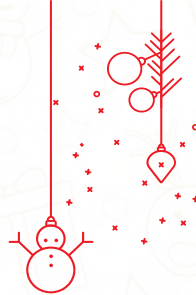
Available for exclusive use

(minimum of 6 guests, seating capacity of 8 guests)

Library

Available for exclusive use

(minimum of 6 guests, seating capacity of 12 guests)





festive dinner

"At Christmas play and make good cheer, For Christmas comes but once a year." - Thomas Tusser

Get together with your loved ones and indulge in exquisite festive lunches crafted by our award winning Chefs, served in a relaxed and merry environment. Experience the finest of culinary delights amidst luxury.

The package includes:

- * festive music playlist
- * festive party novelties
- * delicious three-course festive dinner
- * glass of bubbles on arrival
- * Christmas crackers
- * place cards and table plan
- * coffee, tea & mince pies – fantastic Christmas atmosphere for you, your friends and family

Book festive lunches from 20th of November 2025 onwards.

Arrival at 18.45 Dinner starts at 19.30

Thursday to Saturday - £69 per person

Sunday to Wednesday - £60 per person

FESTIVE CHRISTMAS BANQUET MENU

(Please choose any one from each course)

Starters

- ❖ Parsnip velouté, toasted almonds, truffle oil
- ❖ Crab & smoked salmon roulade, avocado, caviar, pickled radish, capers and tomato dressing
- ❖ Red pepper, sun-dried tomatoes & goat's cheese tart, rocket salad, basil pesto
- ❖ Duck liver pâté, fig chutney, toasted brioche, mixed baby leaves

Mains

- ❖ Roast Norfolk turkey, chestnut stuffing, potato fondant, Brussels sprouts, cranberry sauce
- ❖ Roast lamb shoulder, potato gratin, beetroots, green beans, rosemary sauce
- ❖ Oven baked sea bass, potato purée, tender stem broccoli, baby courgette, saffron cream sauce
- ❖ Texture of vegetables, spring green, hummus

Desserts

- ❖ Sticky toffee pudding, caramel sauce, vanilla ice cream
- ❖ Strawberry cheese cake, coconut ice cream, fresh strawberry
- ❖ Selection of cheese - Brie, Goat cheese, Mature cheddar served with home-made chutney, fruit & nut toast, quince jelly
- ❖ Dark chocolate tart, caramel ice cream, cranberry ice cream

To finish

- ❖ Coffee, tea and mince pies

Our menu contains allergens. Kindly inform us if you have any food related allergies or intolerance.



DRINKS PACKAGE

House Wine

Package includes -

Half bottle of Red, White or Rosé | bottle of still or sparkling water

£17.50 per person

Premium Wine

Package includes -

Half bottle of Premium Red, White, Rosé | bottle of still or sparkling water

£22.50 per person

House Wine and an Evening Drink

Package includes -

choice of beer, cider, house spirit and mixer, glass of prosecco or soft drink

£22.50 per person

Jules Feraud Brut Champagne

Package includes -

Half a bottle of Jules Feraud Brut Champagne
bottle of still or sparkling water

£40.00 per person

Bucket of Beer

A choice of Heineken and Peroni

5 bottles for £25, 10 bottles for £50

Pitcher of Juice

orange / apple / cranberry

£12.00



christmas eve



"The joy of brightening other lives becomes for us the magic of the holidays."

- W.C. Jones

The night before Christmas has a very special charm. Celebrate in our exquisite dining spaces over a delightful Christmas Eve menu, accompanied by the joyful sound of live Christmas carols filling the air.

The evening commences with a glass of bubbly followed by a delicious three-course dinner. A great way to get Christmas started.

Bookings available between 6:00 pm – 8:30 pm

£75.00 per person



CHRISTMAS EVE DINNER MENU

Starters

- ❖ Beetroot cured salmon, horseradish cream, fennel salad, caviar, yuzu gel
- ❖ Pressed ham hock and prunes terrine, celeriac remoulade, granny smith apples, mustard vinaigrette
- ❖ Sun-blushed tomato and goat's cheese tart, red onion chutney, basil pesto, rocket leaves

Mains

- ❖ Roast Norfolk turkey, chestnut stuffing, pigs in a blanket, brussels sprouts, fondant potato
- ❖ Roasted pork fillet, mustard mash, beetroot, grelot onion, rosemary sauce
- ❖ Oven-baked cod fillet, braised fennel, baby courgette, potato purée, saffron cream sauce
- ❖ Roasted aubergine, slow cooked lentils, almond yoghurt, arugula, pomegranate, tomato and basil sauce

Desserts

- ❖ Dark chocolate and maple delicé
Candied hazelnuts, cranberry sorbet
- ❖ Passion fruit cheesecake
Pineapple salsa, coconut ice cream
- ❖ Raspberry chocolate sponge cake
Selection of three cheeses
Home-made chutney, fruit, and nut toasts



christmas day

"Christmas is the day that holds all time together."

- Alexander Smith

Christmas is a magical time. Indulge in an exquisite six course tasting menu lunch crafted by our award winning Chefs.

There really isn't a better place than our fine dining spaces to sit back, relax and enjoy the finest cuisine with your loved ones.

The package includes:

- ❖ canapés & champagne on arrival
- ❖ six course tasting menu – tea infusions, coffee & mince pies
- ❖ Christmas crackers

Lunch: Arrival-12 p.m. Sit down lunch - 1 p.m.

£149.00 per person

£75.00 per child under 10 years of age



CHRISTMAS DAY LUNCH

SIX COURSE TASTING MENU

Amuse Bouche

Jerusalem artichoke foam
Fried quinoa & Melba toast

Starters

Heirloom tomato & burrata
Dried apricot, sultana, cherry tomato,
balsamic reduction

or

Hand-dived Orkney scallops
Pressed pork belly, charred corn kernels,
granny smith medallion and samphire

Cleanser

Lemongrass & chia seed granita

Mains

Dry aged beef
Maple glazed charred leek, Anna potato,
king oyster mushroom, heritage carrots,
activated charcoal emulsion

or

Stone bass
Miso glaze, texture of carrots, miso
buttered quinoa quenelle

or

Roast Norfolk turkey
Pigs in blankets, chestnut stuffing, Brussels
sprouts, fondant potato and cranberry
sauce

or

Truffle and mushroom risotto
Aged Parmesan, butternut squash, toasted
pumpkin seeds, crème fraîche

Desserts

Strawberry eton mess
Chantilly vanilla cream, lemon meringue,
strawberry consommé, strawberry ice cream

or

Dark Chocolate Creamaux
Macerated blackberry, raspberry gel, roasted
hazelnut, vanilla ice-cream

or

Selection of 3 cheese
Brie, Stilton, goat cheese
Quince jelly, fig chutney, crackers

To finish

Coffee, tea, and mince pies

A 12.5% discretionary service charge will be levied. All prices are inclusive of VAT.
Kindly inform us if you have any food related allergies or intolerance.



festive afternoon tea

"Christmas is the season of joy, of gift-giving, and of families united."

- Norman Vincent Peale

Begin with a warming shot of mulled wine before choosing one of the hotel's 13 loose leaf teas which include a special blend of aromatic spices, followed by a selection of delectable treats specially prepared by our Executive Pastry Chef. It is the season to be jolly!

Book one of our festive Afternoon Tea sessions from 20th November 2025. Booking starts at 13.30. Last seating at 16.00.

Festive Afternoon Tea – £35.00 per person

Afternoon Tea with a glass of Prosecco – £45.00 per person

Afternoon Tea with a glass of Kombucha (non-alcoholic) – £42.00 per person

Afternoon Tea with a glass of Champagne – £50.00 per person



FESTIVE AFTERNOON TEA MENU:

Enjoy a fine selection of freshly made sandwiches

Festive afternoon tea

Sweet Cakes

Traditional cranberry scones and plain scones

Pâtisseries

Carrot and ginger cake

Blueberry mousse

Dark chocolate Tart

Caramel macaron

Finger Sandwiches

Beef pastrami & horseradish

Coronation chicken

Egg & watercress

Mint, crème fraîche & cucumber

Moroccan spiced hummus

A 12.5% discretionary service charge will be levied.

All prices are inclusive of VAT.

Kindly inform us if you have any food related allergies or intolerance.



boxing day lunch

"I will honor Christmas in my heart, and try to keep it all the year."

- Charles Dickens

After the excitement of Christmas Day, unwind on Boxing Day over a spectacular three course festive lunch at our exquisite dining spaces.

Bookings available from 12pm. Last seating at 3pm.

£60.00 per person (three course set menu)



BOXING DAY LUNCH MENU

Starters

- * Chicken liver parfait, red onion chutney, toasted brioche (su, mk, cl, e) Gf
- * North Atlantic mackerel pate, baby leaf salad, whipped horseradish cream, crostinis (f, mk) Gf
- * Goats cheese & caramelised red onion tart, balsamic & thyme reduction (e, mk, g, cl) Gf
- * Tomato & basil soup with freshly baked bread and butter (l, mk) Gf

Mains

- * Blade of beef finished with garlic & thyme creamed potatoes, seasonal roasted vegetables, red wine jus (md, cl, su, g) Gf
- * Pan fried salmon supreme with lemon, herb Hollandaise, baby new potatoes, tender stemmed broccoli (mk, f, cl, g, l) Gf
- * Roasted butternut squash risotto with parmesan & sage crisps (n, mk) Gf

Desserts

- * New York vanilla cheesecake, winter berry compote, chantilly cream (gl, l, mk, su)
- * Chocolate Torte, white chocolate ice cream and orange sauce (mk, e, cl, g, l)
- * Selection of British cheeses, grapes, chutney, artisan biscuits & crackers (mk, cl, cy, l) Gf

To Finish

- * Tea or coffee
- * Served with homemade mince pies (cl, e, mk)

Allergens

Celery (cy), Cereals (cl), Crustaceans (cr), Egg (e), Fish (f), Lupin (ll), Milk (mk), Molluscs (ms), Mustard (md), Nuts (n), Peanuts (p), Sesame (se), Soya (sy), Sulphites (su)

A 12.5% discretionary service charge will be levied. All prices are inclusive of VAT. Kindly inform us if you have any food related allergies or intolerance.



new year's eve gala dinner

"The new year stands before us, like a chapter in a book, waiting to be written." - Melody Beattie

Ring in the New Year amidst unparalleled luxury! An incredible reception with champagne and canapés to get you buzzing and a magnificent culinary experience with our bespoke five-course tasting menu created for the occasion. At the stroke of midnight, welcome 2026 with bubbly toast and mini gourmet burgers and party on.

New Year Eve Gala dinner and party includes:

- ✿ champagne & canapé reception at 6:45 pm in our bar, sit down 7.30 pm
- ✿ five-course delicious tasting dinner
- ✿ fantastic ambience and décor throughout
- ✿ midnight toast to celebrate the New Year
- ✿ mini gourmet burgers

£149.00 per person



NEW YEAR'S EVE FIVE-COURSE TASTING MENU

NYE GALA DINNER MENU

Appetizer

Foie Torchon

Black truffle, Onion Relish, Brioche

or

Beetroot carpaccio

Arugula, Parmesan shaving, Grain mustard
vinaigrette, Pine nut

Soup

Jerusalem Artichoke velouté, morel

Add on: - chicken, prawn

Sorbet

Mango & mint sorbet (Vegan)

Main course

Dry aged Sirloin beef

Celeriac silk, broccolini, wild mushroom
cream, natural jus

or

Potato Ratatouille (Vegan)

Tomato & fenugreek sauce, Chicory,
King Oyster mushroom

or

Pan seared Duck Breast

Red wine Jus, Artichoke puree, Romanesco
Broccoli

Desserts

Caramel cheesecake

Toasted Hazelnut, raspberry, blood
orange gel, white chocolate ice cream

or

Christmas pudding

Dark chocolate sauce, fresh strawberry,
vanilla ice cream

£149 per person

A 12.5% discretionary service charge will be levied. All prices are inclusive of VAT. Kindly inform us if you have any food related allergies or intolerance.

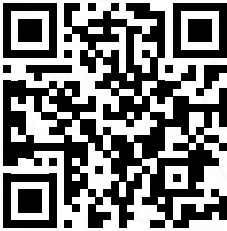


gift an experience

"Christmas is most truly Christmas when we celebrate it by giving the light of love to those who need it most."- Ruth Carter Stapleton

Thoughtful gifts for the people you love.

From the ultimate overnight stay inclusive of breakfast, a fine dining experience or an exquisite afternoon tea at our exquisite restaurant. Find a perfect gift this Christmas.



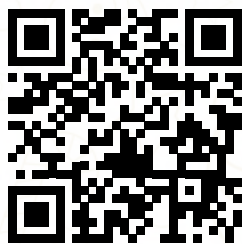
for booking scan QR
code



stay with us

Experience the magic of the Holidays by staying overnight in one of our rooms when attending your Christmas event, and enjoy special tariffs. Each of the 24 rooms at our hotel in Melksham have their own unique charm and connection to the outdoors. With calming views across landscaped gardens, sink into comfy super king-size beds and pure Egyptian cotton sheets. We have everything you need for a serene, unforgettable stay.

Enjoy special holiday tariffs this Christmas.



Scan to Book

or call us direct on 01225 703700
or email us at reception@beechfieldhouse.co.uk



your christmas retreat

24th December to 27th December

Stay in one of our well-appointed rooms or suites for three nights, and enjoy a memorable Christmas in Wiltshire's most loved boutique setting.

ITINERARY:

Christmas Eve

- ✳️ Leisurely arrival and check in at 3.00 pm
- ✳️ Cream tea served in the afternoon in our lounges or your room
- ✳️ Early evening music - Christmas songs
- ✳️ Four-course dinner

Christmas Day

- ✳️ Full English breakfast
- ✳️ Six-course Christmas Day lunch paired with a glass of champagne
- ✳️ Christmas Day evening buffet – selection of homemade festive sandwiches, cold meat platters, salads, garnishes and desserts, served in one of our lounges or in the comfort of your room

Boxing Day

- ✳️ Full English breakfast
- ✳️ A relaxing day exploring the local beautiful Wiltshire countryside
- ✳️ Three-course Boxing Day lunch

27th December 2025

- ✳️ Full English breakfast followed by leisurely departure, with late check out at 12.00 pm

Cosy Room: £1340 for two

Snug Room: £1440 for two

Classic Room: £1540 for two

Comfy Room: £1660 for two

Master Suite: £1760 for two

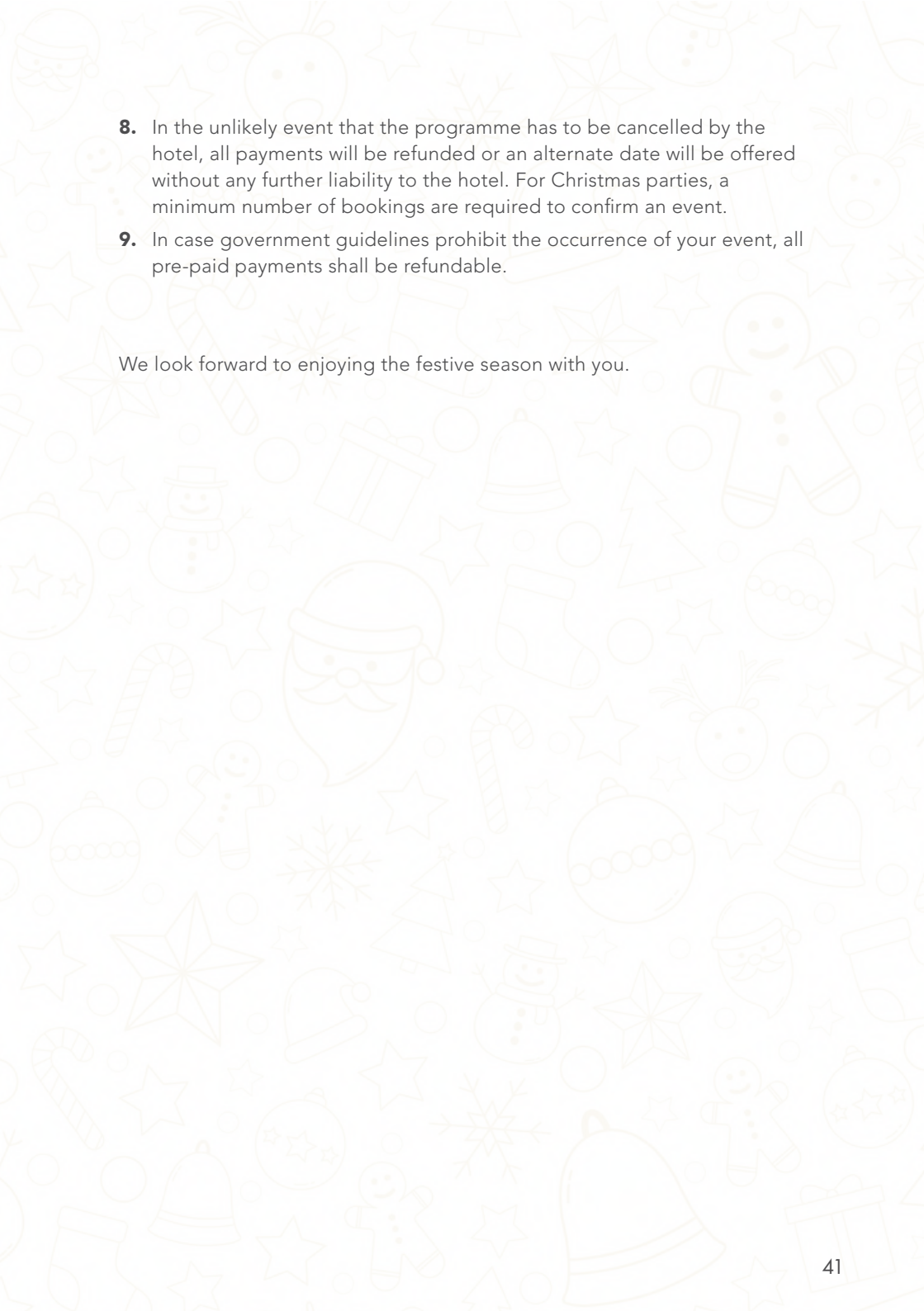
Garden Suite: £2438

(Two adults and two children)

BOOKING TERMS AND CONDITIONS

Booking terms and conditions during the festive season

1. To book your event, please contact our events team on 01182075883 or 01182075885 or email us at events.tflr@roseatehotels.com. We will be delighted to discuss the menu options along with your seating preferences and any other requirements and questions that you may have. Please note that we will endeavour to seat large parties together, however due to the nature of the sharing parties in the restaurant and the layout and design of our spaces, this may not be always possible or guaranteed.
2. We strongly recommend pre ordering the wines or drinks to avoid waiting time during busy hours.
3. Pre-orders for festive dinners and festive lunches must be received 21 days prior to the event, along with dietary requirements. We sincerely regret our inability to honour any requests made 12 hours prior to the event.
4. Table plans will be finalised once all the bookings for the day have been received. We will aspire to earmark seating in due accordance, however, no group table plans can be confirmed or guaranteed at the early stage of booking.
5. The dress code for all events is dress to impress - no jeans, trainers or t-shirts allowed but, Christmas Jumpers are encouraged.
6. No additional food or drinks of any kind are permitted to be brought into the hotel by party organisers or guests.
7. A deposit of £20.00 per person is required at the time of the booking to confirm the event. This deposit is non-refundable or transferable and this payment term is not flexible. This deposit amount is non - refundable and non-transferable. The terms of payment are not flexible. The deposit has to be made within five business days from the date of booking. The balance of the payment must be completed 21 days prior to the event and bookings for which payment is not received by this date may be automatically released and cannot be guaranteed after this time. Any additional charges incurred during the event must be settled prior to departure. All packages are non-transferable or refundable. A gratuity of 12.5% will be added to the final bill. Gratuities are at your discretion.

- 
- 8.** In the unlikely event that the programme has to be cancelled by the hotel, all payments will be refunded or an alternate date will be offered without any further liability to the hotel. For Christmas parties, a minimum number of bookings are required to confirm an event.
 - 9.** In case government guidelines prohibit the occurrence of your event, all pre-paid payments shall be refundable.

We look forward to enjoying the festive season with you.

We look forward to welcoming you for an unforgettable Christmas.

 /@beechfieldhouse

 /@beechfieldhouse

For reservations, further details or to discuss any of the packages,
please contact us:

+0333 049 2914 | cmeo@roseatehotels.co.uk
Beanacre Wiltshire, SN12 7PU, United Kingdom