



THE

BEDFORD SWAN

HOTEL & THERMAL SPA

Christmas & New Year Celebrations



Sparkle with us this Christmas

The Bedford Swan offers the perfect setting for a memorable Christmas and New Year. Whether you are looking to celebrate in style with colleagues or relax and unwind with your family, we have something for everyone. The team are here to look after every detail this festive period so all you need to do is come along!



BOOK NOW FOR

Christmas Party Nights

Festive Lunch, Dinner &
Afternoon Tea

Christmas Day Lunch

Boxing Day Buffet Lunch

New Year's Eve with
The Dreamettes

E: events@bedfordswanhotel.co.uk

T: 01234 346 565



£30 with
a Glass of
Mulled Wine

£31.50 with
a Glass of
Prosecco



Festive afternoon tea

Adults £24 / Children £10

Served from Monday 25th November until Sunday 5th January
excluding Christmas Day, Boxing Day and New Year's Day

Sandwiches

Turkey and cranberry
Egg mayonnaise & watercress
Cucumber & black pepper cream cheese
Smoked salmon & lemon creme fraiche

Fruit and plain scones, clotted cream, raspberry jam

Orange & cinnamon slice
Warm mince pie, cinnamon sugar
Vanilla & dark chocolate profiterole
White chocolate and cranberry tiffin
Chocolate fudge cake with orange



(Gluten Free / Vegan Afternoon Tea Available)

Unfortunately Afternoon Tea gift vouchers are unable
to be redeemed in December.





Christmas party nights

Get together with colleagues, friends or family for an outstanding Christmas celebration in our Coach Room. Enjoy a delicious three course meal and then dance the night away.

Starters

Leek and potato soup,
chive oil, crispy onions
VE DF

Pork, apple and
brandy terrine,
apple and sage chutney
DF

Salmon and Thai
chilli fishcake,
red pepper and
coriander slaw
GF

Main course

Roast turkey breast,
sage and onion stuffing,
pigs in blankets,
roast potatoes,
carrots and parsnips,
brussel sprouts, gravy
DF

Grilled cod
wrapped in courgette,
roasted new potatoes,
puttanesca sauce
GF DF

Butternut squash,
almond and lentil wellington,
roast potatoes,
carrots and parsnips,
brussel sprouts, gravy
VE DF

Desserts

Affogato cheesecake,
chocolate sauce,
amaretti crumb,
vanilla cream
V

Lemon pannacotta tart,
raspberry sorbet,
meringue
V

Traditional Christmas
pudding with brandy sauce
and cinnamon sugar
V

GF = Gluten Free. DF = Dairy free. V = Vegetarian. VE = Vegan.

Please refer to the planner on the next page for available dates and pricing
£10 per person, non refundable & non transferable deposit required to confirm the booking.



Christmas party nights

Friday 29th & Saturday 30th November –
Join us for Nat Augustin’s Soul & Motown Show
followed by DJ until 1am. £50 per person

Other Party Night dates – Join us and our Resident DJ
until Midnight on Thursdays and 1am on Fridays & Saturdays

Day	Date	Price
Thursday	5th, 12th, 19th December	£45.00 per person
Friday	13th & 20th December	£50.00 per person
Saturday	7th, & 21st December	£50.00 per person

10% off for all pre-ordered wines and fizz.
Beer bucket deals available, ask for details.



Pen & Cob Festive Menu

£25 2 courses / £31 3 courses

Credit card information will be taken at time of booking, cancellation charges may apply

To book please call Pen & Cob direct 01234 369900
or email hello@penandcob.co.uk

Starters

Leek and potato soup,
chive oil, crispy onions
VE GF

Chicken, apricot and
ham hock, maple &
mustard terrine,
watercress, spiced apple
chutney & grilled ciabatta
DF

Prawn & crayfish cocktail,
shredded iceberg lettuce,
bloody mary sauce,
avocado mousse & brown
bread croutons
DF

Main course

Roast turkey breast, sage
and onion stuffing, pigs in
blankets, roast potatoes,
glazed carrots and parsnips,
brussel sprouts, gravy
DF

Pan fried salmon fillet,
smoked bacon, brussel
sprouts, new potato &
sapphire fricassee,
white wine cream sauce,
herb salad
GF

Porcini mushroom & leek pie,
sage & onion mash,
wilted greens & gravy
VE GF DF

Desserts

Mince pie cheesecake tart,
vanilla & berry compote,
Chantilly cream
V

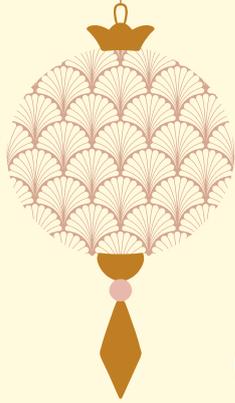
Lemon pannacotta tart,
raspberry sorbet,
meringue
V

Christmas pudding,
brandy sauce &
cinnamon sugar
V

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Christmas Day

£85 per person / £42.50 under 12's

Lunch served between 12.30pm and 3.00pm

Starters

Caramelised onion soup
topped with cheddar, chive
& brioche croute
V

Dill & lemon Gravavlax,
whipped horseradish cream,
beetroot salad,
sourdough

Pressed pork,
apple & sage terrine,
mulled pear chutney,
mini tin loaf
DF

Main course

Roast breast of turkey,
chestnut & cranberry stuffed
leg of turkey, duck fat roast
potatoes, glazed carrots
& parsnips, braised red
cabbage & gravy
DF

Hake supreme, potato
galette, buttered leeks,
curried mussel velouté &
crispy shallots
GF

Mushroom, chestnut & wilted
kale tart, rosemary & garlic
roast potatoes, carrot &
swede puree, leeks, sweet
onion & miso gravy
VE DF

Desserts

Dark chocolate torte,
white chocolate &
raspberry parfait,
orange mascarpone
profiterole & chocolate tuille
V

Kirsch cherry & frangipane
tart, vanilla whipped
mascarpone, poached
cherries & almond tuille
V

Classic Christmas pudding,
redcurrants,
brandy sauce,
cinnamon sugar
V

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£20 deposit per person (non-refundable & non transferable) required to secure booking.
Full payment and menu choices will be required 6 weeks prior to the day.





Boxing Day

3 course carvery

£32.50 per person / £15.00 under 12's

After the Boar's Head Ceremony outside the hotel at 11.30am,
come inside from Midday and enjoy our carvery
to include Roast Turkey, Beef and Gammon
(Vegetarian option available)

A selection of hot and cold starters which include terrines,
fishcakes, salads, and soups to help yourself to

Roasted joints of beef, gammon and turkey served
with all the trimmings and a selection of
seasonal vegetables and potatoes

Main course also includes a fish and vegetarian option

Delicious hot and cold desserts which include tarts,
cheesecakes, crumbles, and fruit platters
available to take from the buffet

£10 deposit per person (non-refundable and non transferable) required to secure booking.

Full payment will be required 6 weeks in advance of event





New Year's Eve with

The Dreamettes

Enjoy canapes & a glass of Prosecco on arrival,
followed by a delicious 3 course dinner

£90 per person, dinner, live music and DJ

£260 per couple includes Bed & Breakfast

Starters

Cream of cauliflower &
white onion soup,
apple salsa, sage crisp

V

Hot smoked salmon,
avocado mousse, prawns
in a spiced crayfish sauce,
ciabatta crostini &
lemon jelly

Smoked duck breast,
celeriace remoulade, port
syrup & crispy shallot rings

Main course

Slow cooked fillet of beef, port
and wild mushroom puree,
pulled shin and bone marrow
croquette, tenderstem broccoli,
fondant potato, thyme jus

Individual mushroom, sweet
braised onion & somerset brie
tart, confit garlic creamed
potato, shredded cavolo nero
& mushroom XO sauce

V

Pan fried seatrout, sauteed
garlic king prawns,
monks' beard, salt baked baby
potatoes & Pernod beurre blanc

Desserts

Vanilla panna cotta,
macerated fruits, spiced
orange syrup, orange &
hazelnut biscotti

Dark chocolate torte, white
chocolate & raspberry
parfait, orange mascarpone
profiterole & chocolate tuille

V

Kirsch cherry & frangipane
tart, vanilla whipped
mascarpone, poached
cherries & almond tuille

V



Saturday 4th January

Industry night

Couldn't have your Christmas party in December?

£27.00 for a 2 course buffet dinner and disco.

10% off for all pre-ordered wines and fizz.
Beer bucket deals available, ask for details.

Book now

E: events@bedfordswanhotel.co.uk

T: 01234 346565



Book direct with us and save £10

Stay with us

Including breakfast

Thursday

£82.50 double and £67.50 single

Friday & Saturday

£87.50 double and £72.50 single

Terms and conditions

Deposits & Payments

Bookings for our Christmas Party Nights must be confirmed with a £10 per person deposit. A £20 per person deposit is required for Christmas Day Lunch & New Years Eve. All deposits are non-refundable & non-transferable.

For Pen & Cob and Anna's bookings we will require your card details and payment will only be taken in the event of a no-show and if you fail to cancel within 48 hours before the booking. The balance for Party Night, Christmas Day and New Year's Eve bookings is due 6 weeks prior to the event. After the full balance is paid, any changes cannot be made, and no monies will be refunded. Bookings for the Pen & Cob and Anna's Menu can be settled on the day, with the exception of Private Bookings.

Final Numbers

Final numbers, menu choices and dietary requirements must be confirmed 6 weeks prior to the event. We will send you a pre order form for completion upon deposit payment. These will need to be confirmed to us by the party organiser, we will not be able to accept individual menu choices and payments.

Any wine or drinks orders must be confirmed in full no later than 14 days prior to the event to receive the special discounted price. After this date any other drinks will need to be ordered and paid for on the night and will be charged at our standard tariff.

Cancellation

Should you wish to cancel or reduce your numbers, this will need to be made in writing, by email by the main party organiser.

Table size

For Christmas Party Night bookings, the tables can seat up to 10 people. The table plan for the event will be decided by the Hotel, dependant on final numbers for the overall event. Special requests will be considered but cannot be guaranteed.

Liability

The client shall pay for the cost of repairing any damage to the Bedford Swan Hotel where such damage was caused by the client or its guests during the event, along with any loss of earnings incurred by the Bedford Swan Hotel as a result of said damage or disruption to the Hotel.

The Bedford Swan Hotel will not be liable for any loss, damage or injury to the client's property, or the property of the client's guests or other persons for whom the client is responsible, unless such loss, damage or injury is due to negligence of the venue.

The Bedford Swan Hotel will not be liable for any delay or failure to perform its obligations under this Private Hire Agreement, or any loss suffered by the client if such delay, failure or loss is due to circumstances beyond its reasonable control.

Other

Only drinks purchased from our own bars are allowed to be consumed in the Restaurant and Function Rooms.

Menus are subject to change at short notice, and we will try our utmost to provide a close alternative if supply chains aren't able to supply.

The Hotel reserves the right to change any agreement at any time. The Hotel will endeavour to give the client as much notice as is practical or possible.

All payments are non refundable & non transferable. If your numbers decrease, payments cannot be offset against any other charges including beverages and accommodation. This also applies to any cancellations and non arrivals on the day of the booking.



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on the best
Christmas parties
in Bedford.

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Bedfordshire MK40 1RW

