

Soulton Hall

Historic Country House

"a top ten bolt hole" - The Observer

Tel: 01939 232786

www.soultonhall.co.uk

Booking Form

"(we) so enjoyed our Christmas Dinner last Friday, the food was abundant and excellent as well as beautifully presented... we were extremely well looked after, people have commented on the quality of the meal and the homely atmosphere."

We wish to make a booking for a Christmas Party

We wish to have	
Date	
Soulton Court Menu	Soulton Hall Menu
Our party will be for	a total of diners
Number of vegetarians in the party Special access requirements	
DEI	POSIT
_	it of £10 per guest is required. he event of a party cancellation.
☐ I enclose a cheque f☐ Debit the below cre	for this amount edit or debit card for this amount
Name on Card	
Card Number	
Expiry Date	
Security Code	

ACCOMMODATION

Bedrooms are available at Soulton Hall. If you are a guest at a Christmas Party, you can reserve rooms. Please advise us if you wish to make a separate accommodation booking.

Chrístmas Menu 1

At Soulton Court, for parties of 25 and more when one member of the party, at each table, will carve a whole turkey for their table

Festive Vegetable Soup

with a swirl of whiskey cream

Puff Pastry Parcel

filled with Stilton and cream, encasing a green grape



A Whole Turkey delivered to each table for your party to carve at the table

served with sausage, apple sauce, parsley stuffing and bacon roll

Vegetarian Beetroot Risotto

served on buttered savoy cabbage and topped with parmesan cheese

Both served with roast potatoes, carrots, sprouts and honey roasted parsnips



Soulton Christmas Pudding

with brandy sauce

Soulton Apple Pie

served with cream



Mini Mince Pies

and the same



Selection of English Cheese

(£6.95 extra)

£19.50 per person





Celebrate in Soulton Court

A dedicated celebration venue with stone flagged floor, timbered ceiling and double fronted log burner



Private parties for 25-100 can be accommodated in this 300 year old barn, with its own bar, with a bespoke staircase leading to the Tallet Room (tallet is an old Shropshire word for hay loft) with chairs and tables to chat and relax.

Many parties like to arrange evening entertainment and we will be delighted to discuss this.

Celebrate in Soulton Hall

Soulton Hall has two rooms available for dining. The Linda Grace Room, the elegant main dining room in the hall and The Buttery, partly dating back to 1420.



Both rooms are lit by candle light for evening dining. Retire after dinner to The Lounge Hall with an open fire in the Inglenook fireplace.

Soulton Hall dinner is an essential experience and a good way to draw a team or family together at this wonderful time of the year. Private dining room available by arrangement.







This menu is a more formal and elaborate celebration for guests in Soulton Court

Roast Tomato and Basil Soup

with bacon

Pork, Juniper and Peppercorn Terrine

with a red pepper chutney

Tiger Prawns

with mint, dill and lime

Rocket, Fig and Pecan Salad

with creamy Shropshire blue cheese



Gin and Tonic Sorbet



Roast Shropshire Turkey

chestnut stuffing, chipolata, duck fat roast potatoes with gravy made from the meat juices

Welsh Beef Slow Pot Roast Brisket

horseradish dumplings and braised red cabbage

Ragout of Seafood

with lemon and saffron wild mushroom tart



Christmas Pudding

with brandy sauce

Strawberry and Coconut Trifle

Baked Triple Chocolate Cheesecake

with caramelised kumquats

Passion Fruit Tart

with Grand Marinier passion fruit sauce



Mini Mince Pies



Selection of Local Cheese and Chutney

(£6.95 extra)

£38.50 per person



Soulton Hall | Wem | Shropshire | SY4 5RS Tel. 01939 232786 Email. enquiries@soultonhall.co.uk www.soultonhall.co.uk

Chrístmas Menu 3

Dine in some of Soulton Hall's historic dining rooms. Guests will be welcomed with a glass of sparkling wine served in the welcoming lounge hall before a log fire.

Complimentary Glass of Sparkling Wine on Arrival



Ham Hock and Pistachio Terrine

with fig chutney

Home Cured Gravlax

with pickled cucumber and a lemon and dill dressing

Lobster Bisque with Truffle Cream

Vine Roasted Tomato, Basil and Blue Cheese Tart

with a smoked garlic balsamic oil dressing



Gin and Tonic Sorbet



Roast Shropshire Turkey

chestnut stuffing, chipolata, duck fat roast potatoes with gravy made from the meat juices

Roast Guinea Fowl Breast

with stuffed thigh, roasted pepper and vermouth sauce

Poached Lemon Sole

with a scallop mousse on sweet potato and dill mash and white wine and butter sauce

Wild Mushroom Ravioli

with lemon and sage butter



Soulton Christmas Pudding

with brandy butter

Lemon Tart

with chocolate ice cream

er Bavoirs and Cinder Toffee

te Mousse with Caramel Sauce

Selection of Local Cheese (£6.95 supplement)



Mini Mince Pies

£45.50 per person



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