

CELEBRATE
BONFIRE NIGHT
AT



RUSHTON HALL
HOTEL & SPA



Saturday 2nd November 2024 - www.rushtonhall.com



RUSHTON HALL

HOTEL & SPA

BONFIRE NIGHT

A Venue Entwined in History of the Gunpowder Plot

Saturday 2nd November 2024 from 6.00pm arrival to sit down at 6.30pm until midnight

Join us for an unforgettable evening where history and festivity collide. There is only one place to celebrate Bonfire Night, as the former home of Francis Tresham, the notorious, anti-protestant Gunpowder Plot conspirator, Rushton Hall provides the most stylish backdrop in Northamptonshire for such an event. Celebrate with us in this truly unique setting, where the past comes to life in an evening of fine dining, festive drinks and a breath taking fireworks display.

Guests will be welcomed with the soothing sounds of pianist, Nigel Hammond, and a glass of Laurent Perrier Champagne as they arrive. The evening will unfold with a three-course meal, paired perfectly with a glass of our finest house wine. You will then be invited to marvel at the spectacular fireworks display with a glass of mulled wine, creating a truly unforgettable experience.

Tickets priced at £105 per person

Why not make a night of it and stay with us in our luxurious hotel? Enjoy the comfort and convenience of our stunning bedrooms, allowing you to fully relax and extend the enjoyment of this unforgettable evening. You will be able to check-in from 3pm and make use of our Stableyard Spa facilities prior the evening events commencing and followed the next morning by a full English breakfast. Rooms prices below are based on bed & breakfast with double occupancy and include the two tickets to our bonfire night event. Terms & conditions apply.

Classic Double - £400.00
Superior Twin/Double - £420.00
Luxury Twin/Double - £440.00
State Double - £460.00
Four Poster - £600.00

Please contact us to book tickets or make your reservation
www.rushtonhall.com - 01536 713 001 - sales@rushtonhall.com



RUSHTON HALL
HOTEL & SPA

THREE COURSE MENU

STARTERS

White Onion & Rosemary Soup, Cheddar Croute
Poached Cod, Leek & Horseradish Sauce, Thyme & Roasted Wild Mushrooms
Venison Carpaccio, Celeriac & Mustard Puree, Chicory, Pickled Beetroot Pumpkin Pannacotta,
Hazelnuts, Sage Tuille

MAINS

Watercress & Almond Crusted Lamb Loin, Swede, Glazed Turnips, Pickled Quince
Roast Fillet of Wild Sea Bass, Parsley & Caper Butter Sauce, Saffron Gnochli Free Range Chicken
Supreme, Celeriac & Gruyere Pavé, Pumpkin Seed Crumb
Autumn Squash Tarte Tatin, Maple Roast Parsnip, Horseradish, Kale

DESSERTS

Caramel Poached Pear Mousse, Cranberry & Raspberry Ice Cream
Apple Tarte Normande, Calvados Cream
Chocolate Crémeux, Hazelnut Ice Cream
Selection Of Local Cheeses, Sourdough Crackers

Chocolates

Should you have any allergies please contact us and we will provide you with a menu based around your requirements

www.rushtonhall.com - 01536 713 001 - sales@rushtonhall.com