

Christmas Events

2020



Christmas Day

25th December
between 12:30pm- 3pm

STARTERS

HONEY ROAST BUTTERNUT SQUASH, COCONUT & CHILLI SOUP
topped with crispy croutons

MUSHROOM ARANCHINI
on a bed of rocket

PARMA HAM & MELON SALAD
with balsamic dressing

SMOKED SALMON & KING PRAWNS
with a mustard & dill dressing

MAINS

ROAST SHROPSHIRE TURKEY
served with leek sage & onion stuffing, pig in blanket
and rich roast gravy

ROAST SIRLOIN OF BEEF
served on a burgundy wine & baby shallot sauce

PAN FRIED LEMON SOLE
with a garlic & herb butter

FILO PASTRY MUSHROOM, SHALLOT & PARSNIP PARCELS
served with a arabiata sauce

All main courses are served with Honey glazed parsnips, buttered carrots, Brussels sprouts, cauliflower mornay, roast and new potatoes

DESSERTS

LEMON MERINGUE PIE

CHRISTMAS PUDDING
with brandy sauce

DOUBLE CHOCOLATE TORTE
with baileys cream

WINTER BERRY & WHITE CHOCOLATE POT

COFFEE WITH CHOCOLATE TRUFFLE

**ENGLISH & CONTINENTAL CHEESE BOARD, SERVED
WITH FRUIT CHUTNEY & SAVOURY BISCUITS**

£75 per person includes a glass of Prosecco on arrival

New Years Eve

31st December
between 5pm - 10pm

New Years special
package £115 per
person

STARTERS

CRISPY HALLOUMI FRIES
with sweet chilli yogurt

WILD MUSHROOM & THYME SOUP
with truffled crouton

GRAVLAX & CRAYFISH SALAD
with a lemon & dill dressing

includes dinner and
overnight
accommodation

CHAMPAGNE SORBET

MAINS

PRIME FILLET OF SCOTTISH BEEF
served in a cognac and peppercorn
source

PAN FRIED SEA BASS
on a bed of garlic mash & wilted
spinach

HERB CRUSTED RACK OF LAMB
with a thyme & redcurrant jus

SLOW ROASTED DUCK BREAST
in plum sauce

BUTTERNUT SQUASH, SPINACH & CHERRY TOMATO RISOTTO CAKE, (V)
set on a bed of rocket, topped with
parmesan shavings

*All main courses are served with Fine Green Beans, Honey Glazed Carrots,
Cauliflower Mornay, Parmentier and New Potatoes*

DESSERTS

CHOCOLATE & MINT TRUFFLE TORTE
served with Chantilly Cream

CREAMY PANACOTTA
topped with raspberry gelee

LEMON & LIME PAVLOVA

RED WINE, CINNAMON & HONEY POACHED PEAR
served with chantilly cream

COFFEE WITH CHOCOLATE TRUFFLE

**ENGLISH & CONTINENTAL CHEESE BOARD, SERVED WITH FRUIT
CHUTNEY & SAVORY BISCUITS**

£75 per person includes a glass of prosecco on arrival

Christmas fayre

5th, 12th 19th December
between 5pm - 10pm

STARTERS

TOMATO & BASIL SOUP
garnished with parmesan croutons

**GOATS CHEESE & CARAMELIZED ONION
TARTLET**

**PULLED PORK, POTATO & PARSLEY
CROQUETTE**
served with rocket, drizzled with
balsamic

DUCK LIVER PATE
served with fruit chutney & melba
toast

MAINS

BAKED FILLET OF SCOTTISH SALMON
with tarragon & chive sauce

ROAST SHROPSHIRE TURKEY
served with leek sage & onion stuffing,
bacon roll and rich roast gravy

PORK LOIN STEAKS
in a creamy shallot & mushroom sauce

VEGETABLE STRUDEL
on a bed of tomato & herb sauce (V)

*All main courses are served with Brussels sprouts, buttered carrots, honey glazed
parsnips, roast and new potatoes*

DESSERTS

APPLE & WINTER FRUIT CRUMBLE
served with vanilla custard

BAKED VANILLA CHEESECAKE
covered in raspberry coulis

DEEP FRIED CHURROS
drizzled with chocolate & caramel
sauce

**ENGLISH & CONTINENTAL CHEESE BOARD, SERVED WITH
FRUIT CHUTNEY & SAVOURY BISCUIT**

£29 per person

Lunch & Lotta

9th & 10th December
12pm - 3pm

STARTER

LEEK & POTATO SOUP

garnished with fresh chives

MAINS

ROAST SHROPSHIRE TURKEY

served with leek sage & onion stuffing, pig in blanket
and rich roast gravy

VEGETABLE STRUDEL

on a bed of tomato & herb sauce (V)

*All main courses are served with Glazed carrots, Brussels
Sprouts and Roast Potatoes*

DESSERTS

CHRISTMAS PUDDING

with Brandy sauce

APPLE CRUMBLE

with a Vanilla Custard

£17.95 per person

Sunday 20th December
12pm - 3pm

Sunday Lunch

STARTER

LEEK & POTATO SOUP

garnished with fresh chives

AVOCADO & PRAWN SALAD

with lightly infused brandy marie rose
sauce

PAN FRIED GARLIC MUSHROOMS

in a white wine & cream sauce served
on a croute

PARMA HAM & HONEYDEW MELON SALAD

served with rocket, ground black
pepper with a balsamic dressing

MAINS

ROAST SHROPSHIRE TURKEY

served with leek, sage & onion
stuffing, pigs in blanket & rich roast
gravy

LOCALLY SOURCED SIRLOIN OF ROAST BEEF

served with yorkshire pudding and
horse raddish

BAKED FILLET OF SCOTTISH SALMON

served with a Herb Veloute

VEGETABLE STUDEL

bed of tomato & herb sauce

*All main courses are served with Brussel Sprouts, buttered
carrots, honey glazed parsnips, roast & new potatoes*

DESSERTS

APPLE & WINTER FRUIT CRUMBLE

served with vanilla custard

BAKED VANILLA CHEESECAKE

covered in raspberry coulis

£19.50 adults

£10.95 Children under 12

TERMS & CONDITIONS

HOW TO BOOK

When making your booking, please request your preferred sit down time, which will be allocated subject to availability. A pre-order is required for all meals no later than 14 days prior to the event. All special dietary requirements must be advised in advance. Please note, our kitchen is not exclusively gluten free, cross contamination may occur. Our guests are encouraged to consider their own individual meals & requirements. Some food items may contain nuts. All items are subject to availability, the hotel reserves the right to provide a suitable alternative.

COVID RESTRICTIONS

All information is correct at the time of going to press and following the current Government guidelines on Covid 19, social distancing, group sizes of no more than 6 people, there will be no live entertainment or dancing and the event must close by 10pm in accordance with the latest restrictions. Please observe the current Government guidance on hand sanitising, facial coverings and social distancing when visiting the hotel. Night porter bar is available for room service to hotel residents only. Any changes to Government guidelines on Covid 19 will be applicable to your booking. The management reserves the right to change the advertised programme without prior notice.

HOW TO MAKE YOUR PURCHASE

To purchase tickets for any of the events please call 0121 357 1141 with your credit or debit card details. A non refundable deposit of £10.00 per person is required on booking, the final balance is required 14 days prior to the event. All prices are inclusive of VAT at the current rate. All monies paid are non-refundable and non-transferable.
