

*Hadlow Manor
Hotel*



*Christmas
and
New Year
Celebrations*

2004





CHRISTMAS FARE LUNCHEON

**December 13th, 14th, 15th, 16th,
21st, 22nd and 23rd**

Dining from 12 noon to 1.30 pm

Served 3 Course Luncheon

Menu

Spiced Potted Prawns with Celery and Mixed Peppers
Served with French Toast

Cocktail of Melon and Pineapple topped with
Kiwi and Strawberry

A Ramekin of Chicken Liver Pate with Brandy,
Cream and French Toast

Vegetable Terrine with a Herbed Tomato Coulis

—oOo—

Roast Turkey with Chipolata, Chestnut Seasoning,
Cranberry Sauce & Roast Gravy

Roast Loin of Pork with a Creamy Cider
and Apple Sauce

Supreme of Salmon with a Chive and Tarragon Sauce

Creamed Fricasse of Mushrooms, Peppers and
Aubergines in a Puff Pastry Case

All served with Chateau Potatoes
Medley of Vegetables

—oOo—

Rich Christmas Pudding & Brandy Sauce

Orange Flavoured Dark Chocolate Mousse with
Chantilly Cream

French Apple Flan with Vanilla Sauce

Cheese Selection and Biscuits

—oOo—

Coffee & Mints

£15.00 per person incl. VAT

Please see Booking Conditions Page 8

CHRISTMAS FARE DINNER DANCE

Dinner Served 7.30 pm – 9.00 pm

Dancing to our regular DJ until midnight
(until 1.00 am Friday and Saturdays)

Spiced Potted Prawns with Celery and Mixed Peppers
served with French Toast

Cocktail of Melon and Pineapple topped with
Kiwi and Strawberry

A Ramekin of Chicken Liver Pate with Brandy,
Cream and French Toast

Vegetable Terrine with a Herbed Tomato Coulis

—oOo—

Roast Turkey with Chipolata, Chestnut Seasoning,
Cranberry Sauce & Roast Gravy

Supreme of Salmon with a Chive and Tarragon Sauce
Medallions of Sirloin with Button Onions and
Mushrooms in a Rich Red Wine Sauce

Collops of Venison Sautéed with Green Peppercorns,
Poached Pear, Brandy and Cream

Creamed Fricasse of Mushrooms, Peppers and
Aubergines in a Puff Pastry Case

All served with Chateau Potatoes
Medley of Vegetables

—oOo—

Rich Christmas Pudding & Brandy Sauce
Orange Flavoured Dark Chocolate Mousse with
Chantilly Cream

French Apple Flan with Vanilla Sauce
Cheese Selection & Biscuits

—oOo—

Coffee & Mints

Fri 3rd December	£29.50
Fri 10th and 17th December and Sat 4th, 11th and 18th December	£34.00
Wed 15th, Thurs 16th and Mon 20th – Thurs 23rd December	£26.00
Sun 19th December	£26.00

Please see Booking Conditions Page 8



CHRISTMAS FARE CARVERY LUNCHEON AND DISCO

Festive Fridays 10th and 17th December

3 COURSE CARVERY LUNCHEON

Carvery served from 12.00 noon

Last seats 1.15 pm

**Dancing to our regular DJ from
approx 2.00 pm until 4.00 pm**

Spiced Potted Prawns with Celery and Mixed Peppers
served with French Toast

Cocktail of Melon and Pineapple topped with Kiwi
and Strawberry

A Ramekin of Chicken Liver Pate with Brandy,
Cream and French Toast

Vegetable Terrine with a Herbed Tomato Coulis

—oOo—

FROM THE CARVERY

Roast Turkey with Chipolata, Chestnut Seasoning

Roast Sirloin and Yorkshire Pudding

Roast Loin of Pork and Apple Sauce

Ratatouille of Mediterranean Vegetables

All served with Chateau Potatoes

Medley of Vegetables

—oOo—

Rich Christmas Pudding & Brandy Sauce

Orange Flavoured Dark Chocolate Mousse with
Chantilly Cream

French Apple Flan with Vanilla Sauce

Cheese Selection and Biscuits

—oOo—

Coffee & Mints

Both dates £18.00 per person

Please see Booking Conditions Page 8

CHRISTMAS DAY CARVERY

**On Arrival from 12 noon
a glass of Mulled Wine or Bucks Fizz**

Served from 12.15 pm last seats 1.30 pm

Smoked Scotch Salmon with King Prawn, Lemon and
Brown Bread and Butter

Duo of Seasonal Melons with Parma Ham
and Fresh Fig

Salad of Tomato, Mozzarella and Orange with a Basil
and Olive Oil Dressing

—oOo—

HELP YOURSELF FROM THE CARVERY

Traditional Roast Turkey with Bacon Chipolata
Chestnut Stuffing & Madeira Sauce

Roast Sirloin in a Rich Wine Jus Lie

Roast Leg of Lamb with a Mint & Rosemary Gravy
Château & Minted New Potatoes

Ragout of Mixed Mushrooms with Fennel, Tomato,
Shallots & Herb Crust

Baked Parsnips with Honey, Glazed Baton Carrots
and Mange Tout

Brussel Sprouts with Almonds

—oOo—

Rich Christmas Pudding with Brandy Sauce

Tropical Fruit Salad with Chantilly Cream

Double Chocolate Torte with a Caribbean Rum Sauce
Cheese Selection

—oOo—

Hot Mince Pies & Whipped Cream

—oOo—

Coffee with Petit Fours

Liqueur, LBV Port or VSOP Brandy

**£55.00 per person incl. VAT
Young People of 10 and under £40.00**

Please see Booking Conditions Page 8



THE CARVERY OVER CHRISTMAS

Sunday Lunchtimes: 5th, 12th and 19th December

Boxing Day 26th December

Monday 27th and Tuesday 28th December

First Seats at 12.15 pm Last Seats at 1.15 pm

EAT AS MUCH AS YOU LIKE

Help yourself to a Selection of Fresh Hors D'oeuvre

or

A Bowl of Hot Soup

-oOo-

FROM THE CARVERY

Roast Sirloin with Yorkshire Pudding

Roast Loin of Pork served with Apple Sauce

Roast Norfolk Turkey with Chipolata,

Chestnut Seasoning,

Cranberry Sauce & Roast Gravy

Roast & New Potatoes

Selection of Fresh Vegetables

-oOo-

Choice of Hot & Cold Sweets or Cheese

-oOo-

Coffee & Mints

Prices:

Sunday 5th	£13.00 (Child £9.00)
Sunday 12th and 19th	£15.00 (Child £10.00)
Boxing Day	£27.50 (Child £19.00)
Monday 27th and Tuesday 28th	£15.00 (Child £10.00)

WHY NOT STAY THE NIGHT?

Special Room Rate for Bed & Breakfast

£65.00 Double or Twin - £48.00 Single

When Booked In Conjunction With
Any of the Xmas Events Listed In This Brochure

Please see Booking Conditions Page 8

NEW YEARS EVE 2004

From 7.00 pm

Champagne, Bucks Fizz and Canapés on Arrival

From 7.30 pm

Trio of Melons with Strawberry and Grapes in a
Honey and Ginger Dressing

—oOo—

From the Cold Buffet

A Mirror Display of Decorated Scotch Salmon
Dressed Turkey with Chestnut Seasoning
Ice bowls of Green Lipped Mussels, Prawns
and Crab Claws

Display of Continental Charcuteries
Honey and Mustard Glazed Gammon Ham
An Array of Simple and Fancy Salads

From the Hot Buffet

Roast Sirloin of Beef Cooked Pink with a Rich
Mixed Mushroom and Red Wine Sauce
Supreme of Guinea Fowl with Brandy Honey
and Apricots

Vegetarian Nut and Celery Strudel
A Ratatouille of Mediterranean Vegetables
Special Fried Rice

Dauphinoise and Minted New Potatoes
*Eat as much as you like from both the
hot and cold buffets*

—oOo—

Tropical Fruit Salad with Coconut Ice Cream
Baked Vanilla Cheesecake with Strawberry Coulis
Cheese Board with Celery and Grapes

—oOo—

Coffee and Mints

£88.00 per person

**to include:- Arrival Champagne, Dinner, Wines,
Midnight Champagne, Dancing and VAT**

Why not stay overnight?

£42.00 Bed and Breakfast per person

When sharing twin or double room

Please see Booking Conditions Page 8



BOOKING CONDITIONS

1. All bookings must be confirmed in writing. Provisional bookings will be released without notification if not confirmed within seven days.

2. DEPOSITS AND PAYMENTS

- a) A non refundable deposit of £10.00 per head is required for all lunch and dinner bookings.
- b) Final numbers for all bookings must be confirmed, and full, non refundable Payment made for the numbers confirmed, one month in advance.
- c) The numbers sitting, or the numbers confirmed, whichever is the greater, will be the numbers charged.
- d) Credit facilities will only be offered to clients with approved credit accounts.

3. MINIMUM NUMBERS FOR PRIVATE PARTIES

	Weekdays	Fridays & Saturday
Hadlow Suite	80	120
Garden Restaurant	40	60
Goldings Room	20	30

4. All parties of 10 or over must pre order their Menu choices (see form provided with confirmation letter) except for Carvery Functions.

5. Parties of 40 or over must select a set menu.

6. Smart dress is required on all occasions, no jeans or trainers.

7. Seating arrangements cannot be notified until 1 week prior to the event. We reserve the right to make alterations to notified plans.

HADLOW MANOR HOTEL

MAIDSTONE ROAD

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