



Christmas & NEW YEAR 2019

at the Arden Hotel & Leisure Club



Dear Guest

We look forward to welcoming you to us to celebrate in style this year!

Whether you are joining us for a Festive party, Christmas day or Boxing day celebrations or to welcome in 2020 in style, we have a range of events from 2 to 200 people to meet your needs.

On behalf of all of us at The Arden Hotel, we wish you a very Merry Christmas and a Happy New Year.

Kind regards,



Michael Simpson
Hotel Manager



Emma Cheal
Hotel Manager

Festive Party Lunches

Our delicious three course party lunches are served for between 8 - 150 people, to be served in the Burgundy Suite Restaurant.

£20.00 per person

Available Monday – Saturday throughout December

Spiced Apple and Roast Parsnip Soup (v)

Served with crusty bread

Pressed Ham Hock and Chicken Terrine (gf)

With homemade Piccalilli

Pumpkin Ravioli

With sundried tomato and pine nut dressing

★ ★ ★

Roast Norfolk Turkey

Served with cranberry stuffing and chipolata roll, chateau potatoes and seasonal vegetables

Pan Roasted Salmon Fillet (gf)

With Lyonnaise potatoes, samphire and chive buerre blanc

Goats Cheese and Chive Risotto Cake (v)(gf)

With confit shallot puree and root vegetables

★ ★ ★

Traditional Christmas Pudding

With brandy sauce

White Chocolate and Raspberry Cheesecake

With fruit coulis

Poached Pear (gf)

with mulled syrup and vanilla mascarpone

★ ★ ★

Coffee & Mini Mince Pies



Festive Sunday Lunches

Our delicious three course party lunches are accompanied by some additional Sunday Lunch favourites and complimentary tea, coffee and mince pies to complete your meal.

£20.00 per person

Exclusive to Sunday Lunch throughout December, lunches are available between 12.00pm - 4.00pm

Spiced Apple and Roast Parsnip Soup (v)

Served with crusty bread

Smooth Chicken Liver Parfait

With fruit chutney & melba toast

Smoked Mackerel Crostini

With beetroot, cucumber, radish & dill

Wexford Mushroom Enroute

In a stilton, peppercorn & brandy sauce

Trio of Melon (v)(gf)

With a coconut syrup

★ ★ ★

Traditional Roast Breast of Turkey

Served with duck fat roasted potatoes, festive trimmings & pan jus

Roast Sirloin of Beef

With Yorkshire pudding, duck fat potatoes, festive trimmings and pan jus

Roast Leg of Lamb (gf)

With mint sauce, duck fat potatoes and festive trimmings

Honey Roast Gammon

With peaches, duck fat potatoes and festive trimmings

Pan Fried Salmon Fillet

With roasted potatoes, seasonal trimmings and a white wine and mushroom sauce

Wild Mushroom & Spinach Pudding (v)(gf)

With roasted potatoes, roasted roots, dressed sprouts and a madeira jus

★ ★ ★

A Selection of Desserts from our Dessert Trolley

★ ★ ★

Coffee & Mini Mince Pies

To Book ...

Call our Christmas Co-ordinator on **01675-443221**
or e-mail us at **events@ardenhotel.co.uk**





Festive Party Nights

Our vibrant party nights include a festive inspired menu, and entry to our themed Henley Suite for a disco to party the night away until 1.00am.

From £24.95 per person

*Available on Friday & Saturday nights
(excluding Saturday 7th & Saturday 14th December)*

Spiced Apple and Roast Parsnip Soup (v)
Served with crusty bread

Pressed Ham Hock and Chicken Terrine (gf)
with homemade Piccalilli

★ ★ ★

Roast Norfolk Turkey
served with cranberry stuffing and chipolata roll, chateau potatoes and seasonal vegetables

Pan Roasted Salmon Fillet
with Lyonnaise potatoes, Samphire and chive beurre blanc

Goats Cheese and Chive Risotto Cake (v)(gf)
With confit shallot puree and root vegetables

★ ★ ★

Traditional Christmas Pudding
With brandy sauce

White Chocolate and Raspberry Cheesecake
With Fruit Coulis

★ ★ ★

Coffee & Mini Mince Pies

Premium Party Nights

Our vibrant party nights include an arrival drink, live music throughout a festive inspired menu and access to our Henley Suite for a disco to party the night away until 1.00am.

From £29.95 per person

Available on Saturday 7th & Saturday 14th December only

Arrival Drink

★ ★ ★

Spiced Apple and Roast Parsnip Soup (v)
Served with crusty bread

Pressed Ham Hock and Chicken Terrine
with homemade Piccalilli

Pumpkin Ravioli (v)
with sundried tomato and pine nut dressing

★ ★ ★

Roast Norfolk Turkey
served with cranberry stuffing and chipolata roll, chateau potatoes and seasonal vegetables

Pan Roasted Salmon Fillet (gf)
with Lyonnaise potatoes, Samphire and chive beurre blanc

Medallions Of Beef
with mushroom and madeira sauce, chateau potatoes and root vegetables

Goats Cheese and Chive Risotto Cake (v)(gf)
With confit shallot puree and root vegetables

★ ★ ★

Traditional Christmas Pudding
With brandy sauce

White Chocolate and Raspberry Cheesecake
With Fruit Coulis

Poached Pear (gf)
with mulled syrup and vanilla mascapone

★ ★ ★

Coffee & Mini Mince Pies

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Call our Christmas Co-ordinator on **01675-443221**
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Accommodation available at a reduced rate of £35.00 bed and breakfast per person, single supplement charge of £20.00 will apply



Christmas Day

Our popular Christmas Day package, with a sit down at 1.30pm in our Burgundy Suite Restaurant. Celebrate Christmas in style at the Arden Hotel with the Burgundy bar & lounge open for arrival drinks from 12.00pm.

To enhance your festive dining experience, your meal will be accompanied by our resident pianist, playing some traditional festive favourites.



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Christmas Day Menu

Honeyed Parsnip Soup

Served with chive crème fraîche

Duck and Apricot Terrine

With fig chutney and ciabatta toast

Lobster and Mango Salad (gf)

With sundried tomato and lime dressing

Sauteed Portabello Mushrooms (v)(gf)

Topped with glazed brie

★ ★ ★

Champagne Sorbet

★ ★ ★

Roast Norfolk Turkey

Served with cranberry stuffing and chipolata roll, chateau potatoes and seasonal vegetables

Pan Roasted Halibut Fillet

With chateau potatoes, Samphire and lobster beurre blanc

Beef Wellington

With rich red wine sauce, chateau potatoes and seasonal vegetables

Spiced Camembert, Pepper and Butternut Squash Tart (v)

With chateau potatoes and seasonal vegetables

★ ★ ★

Traditional Christmas Pudding

With brandy sauce

Black Cherry Mousse Filled Profiteroles

With chocolate sauce and kirsch gel

Apple Tart Tatin

With vanilla ice cream and cider caramel sauce

£79.00 per person

Pre booking essential

Children's price - £39.50 per child



Boxing Day Lunch

Our traditional Boxing Day gala buffet will be served at 1.00pm. To make this experience extra special, for those in the festive spirit, we will be offering live entertainment throughout the service to complete your dining experience. Our live entertainment will help you finish your Christmas experience this year in style. After your meal, relax in our Bar & Lounge.

£35.00 per person

Pre-booking essential

Children's price - £17.50 per child



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Menu

Continental Meat Selection

Freshly carved Wiltshire ham, Chorizo, Antipasti meats selection- Salami, Mortadella, Prosciutto accompanied with a selection of black and green olives.

Artisan Bread Board

A selection of Artisan breads including traditional French stick, Ciabatta, Focaccia, Sourdough, Rye loaves, carved to your own choice and thickness.

Fish Selection

Smoked salmon, Smoked mackerel, Herring roll mops, a selection of shellfish including tiger prawns, shrimps, and accompanying dips and sauces.

English & Continental Cheese Selection

Traditional English cheeses including Shropshire blue cheese, West country Cheddar, Red Leicester, Wensleydale & a Melton Mowbray stilton accompanied with a selection of pickles and chutneys, celery & grapes. To compliment these continental cheeses including French brie, Emmental, Mozzarella & tomato, and a selection of other continental French, Swiss & Austrian cheeses.

British Delicatessen Selection

Traditional British favourites including gala pies, hunters pie, pork pies, scotch eggs & other delicatessen favourites.

Salad Selection

A selection of salads including green salad, mixed salads as well as accompaniments of pasta salads, potato salad, rice salad, cous cous and coleslaw.

Traditional Carvery

For those still in the festive spirit our carvery will offer an option of traditional roast turkey or roast beef with all the trimmings you would expect including roast potatoes, stuffing and a selection of vegetables and gravy.

Dessert Island

Our trademark Boxing day exotic fruit platter will be complimented by a selection of traditional desserts

Tea and Coffee will be served at your table.



New Year's Eve Gala Dinner

For our special event this year we will be hosting a masquerade gala dinner, seating at 8.00pm and entertainment in the Burgundy Suite throughout the evening. You will be presented with a seven course menu and a midnight celebration as we welcome in 2020.

Dance away until 2.00am, with the party going on into the early hours of the new year. We kick start 2020 with our Great Arden New Years Day Bruch available until 12.00pm in our brasserie.

Dress
Code:
Black Tie

£149.00 per person

Based on two sharing, includes our seven course New Year's Eve Gala menu, complimented by a selection of pasties & soup at 1.00am, overnight accommodation, followed by the Great Arden New Year's Day Brunch the next day. Spaces are very limited, pre-booking is essential

Menu

Prosecco and Canapes

Sweet Potato and Pumpkin Soup (v)

with warm bread

Chicken and Saffron

Potato Terrine

with ciabatta toast and apple
and golden sultana chutney

Gin and Tonic Sorbet with Cucumber Gel (gf)

Pan Fried Fillet of Beef (gf)

with roasted heritage vegetables, wild
mushroom sauce and cabanero crisp

Chicken Roulade

with smoked chicken bon bon, fondant, celeriac
puree, braised artichoke, baby carrots

Roasted Cod Loin

with curried risotto, soft poached egg, parmesan tuille

Spiced Camembert and Pepper Tart (v)

with cumin roasted carrots, parmentier potatoes

Trio of Desserts

with dark chocolate and cherry tart, raspberry and
white chocolate cheesecake, lemon posset

Coffee & Petit Fours

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Great Arden New Years Day Brunch

2020 starts in style with our New Year's
Brunch in the Meeting Place brasserie,
served from 9.00am - 12.00pm and is
included in your residential package.



Menu

Danish Pastries & Freshly Baked Croissants

Selection of Artisan Breads

Selection of Continental Meats & Cheeses

Mackerel, Smoked Salmon & Kippers (made to order)

Fresh Fruit Platter & Yoghurts

Selection of Dried Fruits & Nuts

Traditional Full English Breakfast
Buffet, Waffles & Cereal Selection
will also be included



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Terms & Conditions

1. All packages are subject to availability and include VAT.
2. This booking is made between The Arden Hotel & Leisure Club 'The Hotel' & the named client.
3. Pre-payment is required for all Christmas bookings at the hotel. This must be prepaid in full by 1st November 2019, with 20% required at time of booking.
4. If reserving less than 9 rooms the 'Standard Bedroom' cancellation policy is applicable. If reserving 10 or more rooms the 'Group Bedroom' cancellation policy is applicable. These can be found at <http://www.ardenhotel.co.uk/t&cs.html>
5. The hotel reserves the right to refuse to serve alcohol to any guest who is deemed by management to be intoxicated in line with the Liquor Licensing Act of 2006.
6. A 20% deposit will be taken at the time of booking. All deposits are non-refundable & non-transferable. All Party Night bookings & lunches must be fully pre-paid by 1st November 2019, you can cancel, free of charge up to this point, minus any deposit already taken. For Christmas Day, Boxing Day & New Year's Eve - full payments are due by 29th November 2019, up to this point cancellations are free of charge, minus any deposit already taken, after this point all cancellations are fully chargeable. Please be aware, if payment terms are not met bookings may be released for re-sale, and will be subject to availability and space. Bookings made after these dates are subject to full pre-payment at the time of booking.
7. All bookings require a pre order. This is required 14 days prior to the event at the latest. If this is not received by then the hotel reserves the right to cancel your booking forfeiting any deposit or prepayment already paid.
8. On the rare occasion when demand for a certain date is very low, the hotel reserves the right to move your event to an alternative date, if this occurs you will be offered the option of moving the date (at no extra charge even if the event date is higher priced) or alternatively a refund on your event. This will be done with no less than 14 days notice.

