

CHRISTMAS DAY LUNCH

Half Ogen Melon with Seasonal Fruit (v)

Winter vegetable broth

Roast Local Turkey with Savoury Stuffing,
Chipolata Sausage served with Cranberry Sauce

Roast Sirloin of Beef
with Yorkshire Pudding and Horseradish Sauce

Half Roast Duck
with Apple Sauce and Savoury Stuffing

Fillet of Bass
seasoned with Parsley Butter

Mixed Vegetable Wellington (v)

All are served with a selection of vegetables and potatoes

Hot Rich Plum Pudding
Sherry Trifle
Fresh Fruit Salad

Chocolate Orange & Cointreau Mousse

Cheese and Biscuits

Fresh Fruit Yuletide Log
Freshly Ground Coffee and Mints

£55.00 per person £27.50 under 14's

Terms & Conditions

*Upon confirmation of your party night a deposit of £20 per person is required. This must be received with 10 days of booking.

*Large parties cannot be guaranteed on one table and the management reserves the right to make changes to the programme without prior notice.

*We advise guests to insure against cancellation.

*All deposits, part and full payment for Christmas parties are non-refundable, non-transferable and cannot be offset against bar charges.

*Full pre-payment of the balance is required no later than 28th November 2011.

Any bookings which have not been confirmed by this date will be deemed to have been cancelled and any payments will be retained by the hotel.

Designed & Produced by 365 Graphics - 01824 707024

The
KINMEL MANOR
HOTEL AND BRASSERIE

CHRISTMAS AND NEW YEAR 2011

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PARTY NIGHTS

2nd, 3rd, 9th,
10th, 16th, 17th,
and 23rd December

Party Nights Menu

Roasted Red Pepper & Tomato Soup
with Pesto Drizzle (v)

Prawn Cocktail
on a sweet romaine leaf with marie rose sauce

Smooth Chicken Liver Parfait
with toasted brioche

Shredded Duck
with orange & chorizo salad

Duo of Melon
with mixed berries and a drizzle of coulis (v)

Roast Local Turkey
with savoury stuffing and cranberry sauce

Salmon
with a prawn & lobster sauce

Breast of Duck
with a brandy and cherry sauce

Prime Rump Steak
with a red wine and port sauce

Mixed Vegetable Wellington (v)

Traditional Christmas Pudding
with a rum sauce

Chocolate Orange and Cointreau Mousse
with orange segments

Apple, Cinnamon & Raisin Strudel
with toffee sauce

Cheese & Biscuits

Lemon, Lime and Ginger Cheesecake

Freshly Ground Coffee and Cream

Crackers and Party Hats
Plus Disco

Private Parties available Monday -

Thursday **£22.95 per person** (D.J available on request)

Friday and Saturday - **£32.95 per person**

BRASSERIE MENU

French onion soup
with cheddar crouton

Duck and cranberry parfait

Mixed mushroom and
caramelised onion bruschetta (V)

Breaded Prawns
with a chilli and lime jam

Roast local Turkey
with all the trimmings

Prime roast sirloin of beef
with Yorkshire pudding and gravy

Salmon, cod and spinach roulade

Winter vegetable pie (v)

All served with seasonal vegetables and market potatoes

Traditional Christmas pudding
with a rum sauce

Chocolate orange & Cointreau mousse
with orange segments

Apple, cinnamon & raisin strudel
with toffee sauce

Cheese & biscuits

Lemon, Lime and Ginger Cheesecake

NEW YEAR'S EVE GALA DINNER

3 course New Year gala dinner buffet

£39.95

Please ask for more details

Party Nights

Accommodation prices

£25 per person based on 2 sharing B&B

£15 single supplement.

(v) denotes vegetarian