

Christmas Party Night Dates

(Refer to Christmas Fayre Menu)

November 2010	Friday 26th	£29.95
	Saturday 27th	£29.95
December 2010	Friday 3rd	£29.95
	Saturday 4th	£29.95
	Thursday 9th	£24.95
	Friday 10th	£29.95
	Saturday 11th	£29.95
	Thursday 16th	£24.95
	Friday 17th	£34.95
	Saturday 18th	£34.95
January 2011	Friday 7th	£21.95
	Saturday 8th	£21.95
	Saturday 10th	£21.95



Chequers Restaurant New Year Gala Family Dinner

Celebrate the New Year with the family at the Chequer Restaurant Gala Dinner enjoy 6 course dinner for all ages.

Adult: £39.95
Children under 12: £19.95

New Years Eve Gala Dinner Dance

Starters

Terrine Of Chicken Mousse

studded with apricots & pistachios garnished with home made chutney

Trio Of Smoked Fish:

Salmon, Halibut & Trout Lightly Oak Smoked with homemade walnut bread & dill crème fraiche

Crown Of Baby Melon

filled with pineapple & kiwi fruit laced in a basil syrup



Haggis, Neeps & Tatties

Main Course

Individual Beef Wellington

topped with mushroom duxelle encased in pastry served on a port & red wine jus

Roasted Rack Of Salt Marsh Lamb

topped with a herb crust on bubble & squeak and red wine jus

Grilled Fillet Of Salmon

on a bed of crushed new potatoes with home made aioli

Baked Vegetable Wellington

filled with winter roots on a tomato & herb coulis

Desserts

Individual Glazed Lemon Tart

with a piquet raspberry coulis

Light & Dark Chocolate Marbled Cheesecake

Iced Mango & Passion Fruit Parfait



Selection Of Welsh Cheese



Coffee & Petit Fours

Bacon Rolls At Midnight

6 Course Dinner: £69.95

New Years Day Lunch

Served between 12.00pm-4.00pm

Starters

Roasted Vine Tomato & Red Pepper Soup

with crisp basil brucetta

Chicken & Apricot Terrine

wrapped in streaky bacon, studded with pistachios

Warm Buttered Croissant

filled with a casserole of wild mushrooms cooked in port, finished with cream & fresh herbs

Mixed Seafood Cocktail

over baby leaves with marie rose sauce

Main Course

Roast Top Side Of Beef

with Yorkshire pudding and pan gravy

Roast Loin Of Pork

with roasted root vegetables & apple sauce

Pan Fried Lamb Cutlets

on bubble & squeak with a port wine sauce

Grilled Fillet Of Salmon

on crushed new potatoes with homemade aioli

Baked Vegetable Wellington

filled with winter roots on a fresh tomato coulis

Desserts

Glazed Lemon Tart

with a piquant fruit coulis

Iced Mango & Passion Fruit Parfait

Dark Chocolate & Mocha Coffee Cup

A Selection Of Welsh & Borderland Cheese

3 Course £19.95

NORTHOP HALL

COUNTRY HOUSE HOTEL &
CHEQUERS RESTAURANT



Join us for
Christmas & New Year
2010

Festive Booking

1. Telephone the Hotel to ensure your choice of date and time is available for the function requested i.e. Christmas Day Lunch/Christmas Parties etc.
2. Make a provisional booking over the telephone with the Conference and Banqueting Office.
3. Complete the Booking Form below and forward to the Conference and Banqueting Office together with your deposit (£10 per person for Christmas Party Nights and £20.00 for all other events). All deposits are non-transferable and non refundable for all events. This must be done within 14 days of making your provisional booking.
4. The booking will then be confirmed in writing by the Hotel. Only then is the booking a confirmed reservation.
5. The balance of the event will need to be forwarded to reach the Hotel by Monday 24th November along with any specific dietary requirements.
6. If the deposit is not received your booking will automatically be cancelled.

Date of Booking

Time of Sitting

Number of Guests

Contact Name

Company Name

Address

.....

.....

Postcode

Deposit enclosed

Telephone No

E-mail

Mobile

Take advantage of our special party night accommodation rates of **£65.00** double occupancy, £50.00 single occupancy, Bed & Breakfast.

Christmas Fayre Menu

Starters

Fresh Cream Of Vegetable Soup

Smooth Duck & Orange Scented Pate
with cranberry & rough oatcakes

Tasting Plate Of Seasonal Melon & Air Cured Ham
with local prawns and dipping sauce

Salad Of Goats Cheese, Olives & Sun Blushed Tomatoes
garnished with crisp bruschetta

Main Course

Traditional Roast Turkey
with all the trimmings

Slow Roast Lamb
garnished with honey roasted parsnips & rosemary scented gravy

Baked Fillet Of Salmon
topped with a pesto crust on a pool of spinach cream

Baked Stuffed Aubergine
filled with sun blushed tomato & chive risotto
topped with fresh parmesan shavings

Desserts

Traditional Plum Pudding
with brandy sauce

Dark Chocolate and Grand Marnier Marquise

Iced Tia Maria & Hazelnut Parfait

Homemade Winter Berry Cheesecake

Freshly Filtered Coffee & Mince Pies

£19.95 per person

Christmas Day Lunch

Served between 12.00pm-2.30pm

Starters

Courgette & Chilli Soup
with chilled crème fraiche bruschetta

Smoked Chicken, Duck & Rabbit Terrine
with a roasted chestnut dressing

Potted Crab Tian & Wholemeal Croute Dressed Shoots
with citrus mayonnaise

Trio of Melons
with basil jelly & a warm rose-hip syrup

Main Course

Traditional Roast Turkey
with bacon roll, stuffing & fresh cranberry compote

Winter Venison Medley
roasted haunch, venison sausage, & miniature venison pie,
roasted beets & a port & redcurrant jus

Steamed Fillets Of Lemon Sole, Rolled With Smoked Salmon
masked in a vermouth & dill cream

Seasonal Nut Roast Cranberry Compote
with rich onion & red wine gravy

Desserts

Christmas Pudding
masked in a rich brandy sauce

Iced Coffee & Tia Maria Parfait
garnished with praline crisp

Homemade Lemon & Lime Cheesecake
with basil jelly



Selection Of Welsh Cheeses
Coffee & Petit Fours

£69.95 per person

Boxing Day Lunch

Served between 12.00pm-2.30pm

Starters

Courgette & Chilli Soup
with chilled crème fraiche bruschetta

Crown Of Melon
filled with forest fruit compote

Prawn & Smoked Salmon Terrine
with baby leaves & homemade walnut bread

Smooth Duck & Orange Scented Pate
with tomato chutney & oatcakes

Main Course

Roast Top Side Of Beef
with Yorkshire pudding & pan gravy

Grilled Lamb Cutlets
on rosemary scented crushed new potatoes & red wine sauce

Steamed Fillet Of Salmon
with creamed leeks & spinach

Baked Vegetable Wellington
on a fresh tomato & herb coulis

Desserts

Glazed Lemon Tart
with homemade lemon curd ice cream

Marbled Chocolate Cheesecake

Iced Tia Maria & Hazelnut Parfait

A Selection Of Local Welsh Cheese

Freshly Filtered Coffee & Mince Pies

3 Courses £24.95 per person

HALF PRICE FOR CHILDREN UNDER THE AGE OF 12

**Available from Monday to Saturday in the
Chequers Restaurant throughout December
(Exclude Christmas Day and Boxing Day)**



NORTHOP HALL COUNTRY HOUSE HOTEL & CHEQUERS RESTAURANT

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