

# Merry Christmas

CHRISTMAS & NEW YEARS EVE

2019



**Book your festive celebrations  
with us this year!**

[www.gainsboroughhousehotel.com](http://www.gainsboroughhousehotel.com)





## WE INVITE YOU TO CELEBRATE CHRISTMAS 2019 AND NEW YEARS EVE AT THE GAINSBOROUGH HOUSE HOTEL WITH YOUR FRIENDS, FAMILY AND COLLEAGUES.

We've got a great choice of lunch and dinner events throughout December from Party Nights, Sunday Lunch, Christmas Day Lunch to New Years Eve Dinner & Dance.

Whether dining in our contemporary restaurant or in one of our banqueting suites indulge yourself with our fantastic cuisine and first class service this Christmas.

**Organizer stays FREE** – Book a party of 20 or more guests then receive a double/twin room with full buffet breakfast for 2 guests with our compliments (subject to availability).

**No driving, no taxis, no hassle** – Stay overnight for just £40.00pp including full buffet breakfast (based on 2 guests sharing a double/twin room). Single occupancy £70 per room (excluding NYE). Subject to availability.

Bespoke Parties – We would be more than happy to arrange lunches, dinners or party nights throughout the festive period.

Don't be a scrooge this Christmas – Pay for the team to stay overnight and make your celebration a Gainsborough House Party with a late night bar.



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## CHRISTMAS & NEW YEARS EVE 2019

### Bewdley Suite

DECEMBER		PRICES
Sun	1st	
Mon	2nd	
Tue	3rd	
Wed	4th	Weekday Party Night £19.95
Thu	5th	Weekday Party Night £19.95
Fri	6th	Weekend Party Night £36.95
Sat	7th	Weekend Party Night £36.95
Sun	8th	
Mon	9th	
Tue	10th	
Wed	11th	Weekday Party Night £19.95
Thu	12th	Weekday Party Night £19.95
Fri	13th	Weekend Party Night £36.95
Sat	14th	Weekend Party Night £36.95
Sun	15th	
Mon	16th	
Tue	17th	
Wed	18th	Weekday Party Night £19.95
Thu	19th	Weekday Party Night £19.95
Fri	20th	Weekend Party Night £36.95
Sat	21st	Weekend Party Night £36.95
Sun	22nd	
Mon	23rd	
Tue	24th	
Wed	25th	
Thu	26th	
Fri	27th	
Sat	28th	
Sun	29th	
Mon	30th	
Tue	31st	<b>NYE Dinner &amp; Dance</b> £76.95

### Restaurant

DECEMBER		PRICES
Sun	1st	Festive Sunday Lunch from £9.95
Mon	2nd	
Tue	3rd	
Wed	4th	
Thu	5th	
Fri	6th	Weekend Carvery Dance £31.95
Sat	7th	Weekend Carvery Dance £31.95
Sun	8th	Festive Sunday Lunch from £9.95
Mon	9th	
Tue	10th	
Wed	11th	
Thu	12th	
Fri	13th	Weekend Carvery Dance £31.95
Sat	14th	Weekend Carvery Dance £31.95
Sun	15th	Festive Sunday Lunch from £9.95
Mon	16th	
Tue	17th	
Wed	18th	
Thu	19th	
Fri	20th	Weekend Carvery Dance £31.95
Sat	21st	Weekend Carvery Dance £31.95
Sun	22nd	Festive Sunday Lunch from £9.95
Mon	23rd	
Tue	24th	
Wed	25th	<b>Christmas Day Lunch</b> £76.95
Thu	26th	
Fri	27th	
Sat	28th	
Sun	29th	Festive Sunday Lunch from £9.95
Mon	30th	
Tue	31st	<i>New Years Eve</i>





## WEEKDAY PARTY NIGHTS

IN OUR PREMIUM BANQUETING FACILITY THE BEWDLEY SUITE

**£19.95pp – Wednesday 4th, 11th, 18th December**

**£19.95pp – Thursday 5th, 12th, 19th December**

**Bedrooms from £40.00pp to include full buffet breakfast**

Whatever the size of your group you can join in the fun of our mixed Party Nights.

Enjoy a 2 course meal followed by tea/coffee and mince pies with crackers, party hats and festive decorations. Bar opens from 5pm till 1am. Dinner served @ 8pm then dance the night away with our resident DJ until 1am.

### MAINS

#### Traditional Roast Turkey

*stuffed with sausage meat, sage and onion seasoning, wrapped with streaky bacon served with gravy.*

#### Stilton & Vegetable Crumble

*broccoli, green beans, cauliflower, sweetcorn and capsicum in a creamy stilton sauce topped with a cheesy crumble.*

Accompanied by roast & new potatoes and seasonal vegetables.

### DESSERTS

#### Traditional Christmas Pudding

*served with double cream brandy sauce.*

#### Golden Salted Caramel Tart

*a chocolate cookie pastry case filled with salted caramel and a rich chocolate fudge.*

**Followed by Tea / Coffee and Mince Pies**



## WEEKEND CARVERY DANCE

IN OUR CONTEMPORARY RESTAURANT

**£31.95pp – Friday 6th, 13th, 20th December**

**£31.95pp – Saturday 7th, 14th, 21st December**

**Bedrooms from £40.00pp to include full buffet breakfast**

Whatever the size of your group you can join in the fun of our mixed Party Nights.

Enjoy a 3 course dinner followed by tea/coffee and mince pies with crackers, party hats and festive decorations. Bar opens from 5pm till 1am. Dinner served @ 7.45pm then dance the night away with our resident DJ until 1am.

### STARTERS

#### Vegetable Soup

*served with a bread roll.*

#### Duck Liver Pate

*a sweet tang of the orange & Cointreau in this pate perfectly compliment the rich flavour of the duck livers served with toasted ciabatta bread.*

### MAINS

*Our chef will carve from your choice of either ...*

#### Traditional Roast Turkey

#### Traditional Roast Beef

#### Vegetable Lasagne

*a medley of peppers, onions, courgettes, mushrooms and aubergines in a tomato sauce layered with pasta sheets, topped with a béchamel sauce and cheese.*

Help yourself to as many roast & new potatoes, vegetables and seasonal trimmings.

### DESSERTS

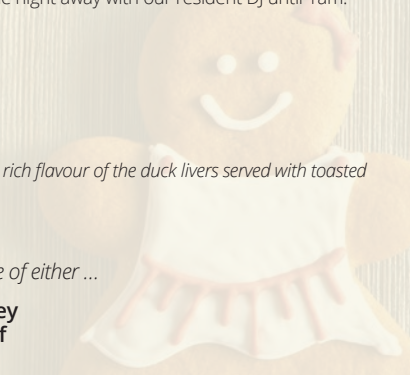
#### Traditional Christmas Pudding

*served with double cream brandy sauce.*

#### Eton Mess Cheesecake

*an oat biscuit base topped with creamy cold set cheesecake, rippled with juicy strawberry pieces, sprinkled with broken meringue pieces and a strawberry glaze.*

**Followed by Tea / Coffee and Mince Pies**





## WEEKEND PARTY NIGHTS

IN OUR PREMIUM BANQUETING FACILITY THE BEWDLEY SUITE

**£36.95pp – Friday 6th, 13th, 20th December**

**£36.95pp – Saturday 7th, 14th, 21st December**

**Bedrooms from £40.00pp to include full buffet breakfast**

Whatever the size of your group you can join in the fun of our mixed Party Nights.

Enjoy a 3 course dinner followed by tea/coffee and mince pies with crackers, party hats and festive decorations.

Bar opens from 5pm till 1am. Dinner served @ 8pm then dance the night away with our resident DJ until 1am.

### STARTERS

#### Vegetable Soup

*served with a bread roll.*

#### Ham Hock & Pea Terrine

*slow cooked ham hocks with honey, grainy mustard, parsley and peas. Pressed and set with natural juices.*

#### Salmon & Dill Fishcakes

*served on a bed of mix leaves and a zesty mayonnaise.*

### MAINS

#### Roast Beef

*served with a Yorkshire pudding and gravy.*

#### Traditional Roast Turkey

*stuffed with sausage meat, sage and onion seasoning, wrapped with streaky bacon served with gravy.*

#### Mushroom, Brie & Cranberry Wellington

*succulent mushrooms, crunchy hazelnuts and sweet cranberries folded together with spinach and herbs, topped with creamy Brie cheese, hand wrapped in puff pastry.*

Accompanied by roast & new potatoes and seasonal vegetables.

### DESSERTS

#### Traditional Christmas Pudding

*served with double cream brandy sauce.*

#### Golden Salted Caramel Tart

*a chocolate cookie pastry case filled with salted caramel and a rich chocolate fudge.*

#### Eton Mess Cheesecake

*an oat biscuit base topped with creamy cold set cheesecake, rippled with juicy strawberry pieces, sprinkled with broken meringue pieces and a strawberry glaze.*

**Followed by Tea / Coffee and Mince Pies**



## CHRISTMAS DAY LUNCH

IN OUR PREMIUM BANQUETING SUITE

**Wednesday 25th December – Adults £76.95pp, Under 12's £40.00pp, Under 2's Free**

**Bedrooms from £40.00pp to include full buffet breakfast**

Enjoy a 6 course Christmas Day Lunch without the work and the worry. You'll be greeted with a complimentary glass of sherry on arrival and Santa will be dropping by with a small gift for each child. Bar opens at midday and lunch is served from 1.00pm to include luxury crackers, party hats, novelties and festive decorations.

### STARTERS

#### Sweet Potato, Carrot & Thyme Soup

*served with a bread roll.*

#### Smoked Haddock, Leek & Chive Tartlet

*smoked haddock and leek combination, baked together in a creamy sauce.*

#### Chicken Liver Parfait

*a smooth liver parfait with fine herbs topped with a redcurrant and spiced cordial glaze, served with toasted ciabatta bread.*

### PALATE CLEANSER

#### Lemon & Lime Sorbet

### MAINS

#### Traditional Roast Turkey

*stuffed with sausage meat, sage and onion seasoning, wrapped with streaky bacon served with gravy.*

#### Traditional Roast Beef

*served with Yorkshire pudding & gravy.*

#### Poached Salmon

*steamed fillet of salmon with a dill and hollandaise sauce.*

#### Oyster Mushroom, Champagne & Rocket Risotto

*creamy baby oyster mushrooms cooked with traditional Arborio rice complemented with champagne.*

Accompanied by roast & new potatoes and seasonal vegetables.

### DESSERTS

#### Traditional Christmas Pudding

*served with double cream brandy sauce.*

#### Sweet Raspberry, Lemon Zest Petit

*light raspberry mousse set on vanilla sponge topped with a zesty lemon cream.*

#### Cookie Dough Cheesecake

*a chocolate bourbon biscuit base, topped with a smooth chocolate chip cookie dough and a layer of vanilla cheesecake, finished with more cookie and a chocolate drizzle.*

### TO FINISH

#### A Continental Cheese Platter for your table

**Followed by Tea / Coffee and Mince Pies**





# NEW YEARS EVE DINNER & DANCE

IN OUR PREMIUM BANQUETING FACILITY THE BEWDLEY SUITE

Tuesday 31st December £76.95pp

**NYE Overnight Package - £260 per couple to include dinner & dance, accommodation and full buffet breakfast (based on 2 guests sharing a room).**

An opportunity to celebrate the arrival of 2020 in style! Dine on our 5 course menu with luxury crackers, party hats, novelties and festive decorations and enjoy a complimentary glass of Champagne at midnight. Bar opens from 5.00pm till 1.00am with dinner served @ 8.00pm. Then dance the night away with our resident DJ until 1.30am.

## STARTERS

### Tomato & Roasted Red Pepper Soup

*finished with a swirl of fresh cream. Served with a bread roll.*

### Garlic & Herb Butterfly Prawns

*served on a bed of mixed leaves with a sour cream coleslaw.*

### Slow Cooked Belly Pork & Duck Terrine

*slow cooked sous vide brined pork belly with confit duck, capers and parsley, served with toasted ciabatta bread.*

## MAINS

### Traditional Roast Beef

*draped in a mushroom, shallot & herb jus served with a Yorkshire pudding.*

### Supreme of Chicken

*in a rich, creamy parmesan and sundried tomato sauce.*

### Poached Salmon

*steamed fillet of salmon with a dill and hollandaise sauce.*

### Mushroom & Spinach Truffle Pie

*short crust pastry pie with a filling of field mushrooms, spinach & white truffle oil.*



## DESSERTS

### Chocolate & Orange Petit

*rich Belgian chocolate truffle mousse flavoured with orange on a chocolate sponge decorated with marbled chocolate.*

### Blackcurrant & Prosecco Cheesecake

*a biscuit base topped with luxury baked cheesecake topped with British blackcurrant in a glaze.*

### Rich Treacle Pudding

*a light treacle sponge coated with a special golden syrup sauce served with clotted cream ice cream.*

## TO FINISH

**A Continental Cheese Platter for your table**

**Followed by Tea / Coffee and Petit Fours**

