

Merry Christmas

CHRISTMAS & NEW YEAR
— 2016 —

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





WE INVITE YOU TO CELEBRATE CHRISTMAS 2016 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 your self 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 £32.50pp including full buffet breakfast (based on 2 guests sharing a double/twin room). Single occupancy £60 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.



Gainsborough House Hotel, Bewdley Hill, Kidderminster, Worcestershire DY11 6BS
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CHRISTMAS DIARY 2016

Bendley Suite

DECEMBER			PRICES
Thu	1st	Weekday Party Night	£19.95
Fri	2nd	Weekend Party Night	£28.95
Sat	3rd	Weekend Party Night	£28.95
Sun	4th		
Mon	5th		
Tue	6th		
Wed	7th	Weekday Party Night	£23.95
Thu	8th	Weekday Party Night	£23.95
Fri	9th	Weekend Party Night	£33.95
Sat	10th	Weekend Party Night	£33.95
Sun	11th		
Mon	12th		
Tue	13th		
Wed	14th	Weekday Party Night	£23.95
Thu	15th	Weekday Party Night	£23.95
Fri	16th	Weekend Party Night	£33.95
Sat	17th	Weekend Party Night	£33.95
Sun	18th		
Mon	19th		
Tue	20th		
Wed	21st		
Thu	22nd		
Fri	23rd		
Sat	24th		
Sun	25th		
Mon	26th		
Tue	27th		
Wed	28th		
Thu	29th		
Fri	30th		
Sat	31st	NYE Dinner & Dance	£63.95

Christmas Eve



CHRISTMAS DIARY 2016

Restaurant

DECEMBER			PRICES
Thu	1st		
Fri	2nd	Weekend Carvery Dance	£28.95
Sat	3rd	Weekend Carvery Dance	£28.95
Sun	4th	Festive Sunday Lunch	from £9.95
Mon	5th		
Tue	6th		
Wed	7th		
Thu	8th		
Fri	9th	Weekend Carvery Dance	£28.95
Sat	10th	Weekend Carvery Dance	£28.95
Sun	11th	Festive Sunday Lunch	from £9.95
Mon	12th		
Tue	13th		
Wed	14th		
Thu	15th		
Fri	16th	Weekend Carvery Dance	£28.95
Sat	17th	Weekend Carvery Dance	£28.95
Sun	18th	Festive Sunday Lunch	from £9.95
Mon	19th		
Tue	20th		
Wed	21st		
Thu	22nd		
Fri	23rd		
Sat	24th		
Sun	25th	Christmas Day Lunch	£63.95
Mon	26th		
Tue	27th		
Wed	28th		
Thu	29th		
Fri	30th		
Sat	31st	New Years Eve	

WEEKDAY PARTY NIGHTS

IN OUR PREMIUM BANQUETING FACILITY THE BEWDLEY SUITE

£19.95pp – Thursday 1st December

£23.95pp – Wednesday 7th, 14th December & Thursday 8th, 15th December

Bedrooms from £32.50pp 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

Tomato and Basil Soup

with warm roll & butter.

Chicken, Cranberry, Brandy & Port Pate

with dressed leaves & oat cakes.

MAINS

Traditional Roast Turkey

served with sage & onion stuffing, sausage wrapped in bacon and gravy.

Mediterranean Wellington

A medley of peppers, olives, parsnips, carrots & aubergines mixed in a rich tomato and cheese sauce encased in puff pastry.

Accompanied by roast & new potatoes, steamed vegetables and festive trimmings.

DESSERTS

Christmas Pudding

served with double cream brandy sauce.

White & Dark Chocolate Cheesecake

A crisp chocolate base with layers of white and dark chocolate cheesecake batter.

Followed by Tea / Coffee and Mince Pies





WEEKEND CARVERY DANCE IN OUR CONTEMPORARY RESTAURANT

£28.95pp – Friday 2nd, 9th, 16th December & Saturday 3rd, 10th, 17th December

Bedrooms from £32.50pp 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

Golden Vegetable Soup

with croutons and warm roll & butter.

Smoked Salmon Roulade

cream cheese & chives wrapped in smoked salmon with dressed leaves and wholemeal bread.

MAINS

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

Traditional Roast Turkey

Traditional Roast Beef

Mushroom, Cranberry & Brie Wellington

mushrooms, hazelnuts and cranberries folded together with spinach and herbs topped with brie and wrapped with puff pastry.

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

DESSERTS

Christmas Pudding

served with double cream brandy sauce.

White & Dark Chocolate Cheesecake

A crisp chocolate base with layers of white and dark chocolate cheesecake batter.

Followed by Tea / Coffee and Mince Pies





WEEKEND PARTY NIGHTS

IN OUR PREMIUM BANQUETING FACILITY THE BEWDLEY SUITE

£28.95pp – Friday 2nd, Saturday 3rd December

£33.95pp – Friday 9th, 16th December & Saturday 10th, 17th December

Bedrooms from £32.50pp 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

Golden Vegetable Soup

with croutons and warm roll & butter.

Smoked Salmon Roulade

cream cheese & chives wrapped in smoked salmon with dressed leaves and wholemeal bread.

Chicken, Cranberry, Brandy & Port Pate

with dressed leaves & oat cakes.

MAINS

Traditional Roast Turkey

served with sage & onion stuffing, sausage wrapped in bacon and gravy.

Traditional Roast Beef

served with Yorkshire pudding and gravy.

Mushroom, Cranberry & Brie Wellington

mushrooms, hazelnuts and cranberries folded together with spinach and herbs topped with brie and wrapped with puff pastry.

Accompanied by roast & new potatoes, steamed vegetables and festive trimmings.

DESSERTS

Christmas Pudding

served with double cream brandy sauce.

Chocolate Caramel Profiteroles

Fully coated salted caramel profiteroles with a chocolate coating, finished with a drizzle of chocolate sauce.

Lemon & Shortbread Cheesecake

Shortbread biscuit base topped with a light lemon batter, injected with lemon sauce and topped with shortbread cubes.

Followed by Tea / Coffee and Mince Pies





CHRISTMAS DAY LUNCH

IN OUR CONTEMPORARY RESTAURANT

Sunday 25th December – Adults £63.95pp, Under 12's £32.00pp, Under 2's Free

Bedrooms from £32.50pp 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 12.00pm – 2.30pm to include luxury crackers, party hats, novelties and festive decorations.

STARTERS

Carrot & Almond Soup

garnished with herb croutons, served with warm roll & butter.

King Prawns

King Prawn Salad inspired by the humble prawn cocktail, served with warm roll & butter.

Goats Cheese & Spinach Tartlet

with caramelised onion chutney.

PALATE CLEANSER

Champagne Sorbet

MAINS

Traditional Roast Turkey

served with sage & onion stuffing, sausage wrapped in bacon and gravy.

Traditional Roast Sirloin of Beef

served with Yorkshire pudding & gravy.

Pan Fried Fillet of Salmon

Served with a white wine, dill and chive sauce.

Mushroom Stroganoff

Cooked in a creamy sauce finished with paprika served with a spinach rice.

Accompanied by roast & new potatoes, steamed vegetables and festive trimmings.

DESSERTS

Christmas Pudding

served with double cream brandy sauce.

Parade of Belgium Chocolate Quenelles

white, milk and dark chocolate - lightly dusted with chocolate, on a crispy bar of almond sponge and ganache.

Strawberry & Queen Cheesecake

Cheesecake with a clotted cream twist, topped with strawberry halves, drizzled with white chocolate.

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

Saturday 31st December £63.95pp

NYE Overnight Package - £225 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 2017 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

Leek & Creamy Sweet Potato Soup
topped with buttered leeks and a warm roll & butter.

King Prawns & Crayfish Tails
with mixed leaves and a spicy Marie rose sauce & whole meal bread.

Duck, Liver & Cointreau Parfait
with dressed leaves & oat cakes.

MAINS

Herb Roasted Beef
Yorkshire Pudding and red wine gravy.

Half Pan Fried Chicken
served with a cream & sage sauce.

Lemon Sole Fillets
served with lemon butter and chive sauce.

Mushroom, Champagne & Rocket Risotto
Creamy mushroom risotto cooked with traditional Arborio rice complemented with champagne.

DESSERTS

Lingot Au Chocolat Et Caramel
Elegant bavares of chocolate coated in caramel powder and crunchy hazelnuts, on a crispy biscuit garnished with dark chocolate ganache.

Strawberry & Queen Cheesecake
Cheesecake with a clotted cream twist, topped with strawberry halves, drizzled with white chocolate.

The Ultimate Sticky Toffee Pudding
A rich toffee & date steamed pudding heaped with sticky toffee sauce served with clotted cream.

**To finish a Continental Cheese Platter for your table
Followed by Tea / Coffee and Petit Fours**

