

Merry Christmas

CHRISTMAS & NEW YEARS EVE
— 2017 —

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





WE INVITE YOU TO CELEBRATE CHRISTMAS 2017 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 £35.00pp including full buffet breakfast (based on 2 guests sharing a double/twin room). Single occupancy £65 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.



CHRISTMAS & NEW YEARS EVE 2017

Bewdley Suite

DECEMBER			PRICES
Fri	1st	Weekend Party Night	£30.95
Sat	2nd	Weekend Party Night	£30.95
Sun	3rd		
Mon	4th		
Tue	5th		
Wed	6th	Weekday Party Night	£25.95
Thu	7th	Weekday Party Night	£25.95
Fri	8th	Weekend Party Night	£35.95
Sat	9th	Weekend Party Night	£35.95
Sun	10th		
Mon	11th		
Tue	12th		
Wed	13th	Weekday Party Night	£25.95
Thu	14th	Weekday Party Night	£25.95
Fri	15th	Weekend Party Night	£35.95
Sat	16th	Weekend Party Night	£35.95
Sun	17th		
Mon	18th		
Tue	19th		
Wed	20th	Weekday Party Night	£25.95
Thu	21st	Weekday Party Night	£25.95
Fri	22nd	Weekend Party Night	£35.95
Sat	23rd	Weekend Party Night	£35.95
Sun	24th	Christmas Eve	
Mon	25th		
Tue	26th		
Wed	27th		
Thu	28th		
Fri	29th		
Sat	30th		
Sun	31st	NYE Dinner & Dance	£68.95

Restaurant

DECEMBER			PRICES
Fri	1st	Weekend Carvery Dance	£30.95
Sat	2nd	Weekend Carvery Dance	£30.95
Sun	3rd	Festive Sunday Lunch	from £9.95
Mon	4th		
Tue	5th		
Wed	6th		
Thu	7th		
Fri	8th	Weekend Carvery Dance	£30.95
Sat	9th	Weekend Carvery Dance	£30.95
Sun	10th	Festive Sunday Lunch	from £9.95
Mon	11th		
Tue	12th		
Wed	13th		
Thu	14th		
Fri	15th	Weekend Carvery Dance	£30.95
Sat	16th	Weekend Carvery Dance	£30.95
Sun	17th	Festive Sunday Lunch	from £9.95
Mon	18th		
Tue	19th		
Wed	20th		
Thu	21st		
Fri	22nd	Weekend Carvery Dance	£30.95
Sat	23rd	Weekend Carvery Dance	£30.95
Sun	24th	Festive Sunday Lunch	from £9.95
Mon	25th	Christmas Day Lunch	£68.95
Tue	26th		
Wed	27th		
Thu	28th		
Fri	29th		
Sat	30th		
Sun	31st	New Years Eve	

Gainsborough House Hotel, Bewdley Hill, Kidderminster, Worcestershire DY11 6BS
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WEEKDAY PARTY NIGHTS

IN OUR PREMIUM BANQUETING FACILITY THE BEWDLEY SUITE

£25.95pp – Wednesday 6th, 13th, 20th December

£25.95pp – Thursday 7th, 14th, 21st December

Bedrooms from £35.00pp 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

Leek & Potato Soup

served with a bread roll.

Smooth Brussels Paté

served with caramelised onion chutney and melba toast.

MAINS

Traditional Roast Turkey

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

Spinach, Ricotta & Parmesan Plait

savoury dough filled with spinach, ricotta, parmesan and feta cheese.

Accompanied by roast & new potatoes and seasonal vegetables.

DESSERTS

Traditional Christmas Pudding

served with double cream brandy sauce.

Strawberry & White Chocolate Chip Cheesecake

traditional cheesecake rippled with real strawberry and feathered with strawberry coulis.

Followed by Tea / Coffee and Mince Pies



WEEKEND CARVERY DANCE

IN OUR CONTEMPORARY RESTAURANT

£30.95pp – Friday 1st, 8th, 15th, 22nd December

£30.95pp – Saturday 2nd, 9th, 16th, 23rd December

Bedrooms from £35.00pp 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

Hearty Vegetable Soup

served with a bread roll.

Coarse Ardenne Paté

pork liver with garlic, served with melba toast.

MAINS

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

Traditional Roast Turkey

Traditional Roast Beef

Spinach, Ricotta & Parmesan Plait

savoury dough filled with spinach, ricotta, parmesan and feta cheese.

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

DESSERTS

Traditional Christmas Pudding

served with double cream brandy sauce.

Strawberry & White Chocolate Chip Cheesecake

traditional cheesecake rippled with real strawberry and feathered with strawberry coulis.

Followed by Tea / Coffee and Mince Pies



WEEKEND PARTY NIGHTS

IN OUR PREMIUM BANQUETING FACILITY THE BEWDLEY SUITE

£30.95pp – Friday 1st, Saturday 2nd December

£35.95pp – Friday 8th, 15th, 22nd – Saturday 9th, 16th, 23rd December

Bedrooms from £35.00pp 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

Hearty Vegetable Soup

served with a bread roll.

Coarse Ardenne Paté

pork liver with garlic, served with melba toast.

Smoked Salmon & Crayfish Parfait

served with wholemeal bread.

MAINS

Pepsi Cola Ham

basted in a sweet sticky Pepsi cola, with sage & onion stuffing and gravy.

Traditional Roast Turkey

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

Vegetable Lasagne

vegetables bound together in a rich tomato sauce, layered with pasta sheets, topped with a béchamel sauce.

Accompanied by roast & new potatoes and seasonal vegetables.

DESSERTS

Traditional Christmas Pudding

served with double cream brandy sauce.

Chocolate Profiterole Bar Gateau

chocolate sponge base, raspberry compote and profiteroles topped with white & dark truffle mousse.

Strawberry & White Chocolate Chip Cheesecake

traditional cheesecake rippled with real strawberry and feathered with strawberry coulis.

Followed by Tea / Coffee and Mince Pies



CHRISTMAS DAY LUNCH

IN OUR CONTEMPORARY RESTAURANT

Monday 25th December – Adults £68.95pp, Under 12's £35.00pp, Under 2's Free

Bedrooms from £35.00pp 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 12.00pm – 2.30pm to include luxury crackers, party hats, novelties and festive decorations.

STARTERS

Tomato & Roasted Red Pepper Soup

served with a bread roll.

Salmon & Leek Tartlet

of smoked salmon topped with creamy leeks.

Duck Liver & Orange Parfait

served with melba toast.

PALATE CLEANSER

Mango & Passionfruit Sorbet

MAINS

Traditional Roast Turkey

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

Traditional Roast Beef

served with Yorkshire pudding & gravy.

Grilled Halibut

with a gin & lime leaf butter.

Oyster Mushroom, Champagne & Rocket Risotto

a creamy baby oyster mushroom risotto cooked with traditional Arborio rice, complimented with champagne.

Accompanied by roast & new potatoes and seasonal vegetables.

DESSERTS

Traditional Christmas Pudding

served with double cream brandy sauce.

Chocolate Triple Stack

three layers of Belgium chocolate - rich dark, smooth white and delicate coffee finished with chocolate shavings.

Woodlands Fruit Cheesecake

rich creamy cheesecake on a biscuit base tipped with woodland fruit and glaze.

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

Sunday 31st December £68.95pp

NYE Overnight Package - £235 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 2018 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

Cream of Broccoli & Stilton Soup

sprinkled with toasted almonds, served with a bread roll.

Crispy Salmon Fishcakes

flakes of salmon & smoked salmon mixed with dill, lemon zest and coriander coated in crisp breadcrumbs.

Chicken Liver Parfait

with redcurrant spiced cordial glaze, served with melba toast.

MAINS

Roasted Beef in Red Wine

draped in a mushroom, shallot and red wine jus with a Yorkshire pudding.

Supreme of Chicken

smothered in a champagne & wild mushroom cream sauce.

Herb Crusted Halibut

encrusted with cumin, sesame & mustard seeds finished with a drizzle of balsamic reduction.

Stuffed Bell Peppers

stuffed with couscous, onions, mushrooms topped with melted cheese, finished with a spicy salsa.

DESSERTS

Ginger Sponge Pudding

a moist ginger sponge in a stem ginger sauce finished with crème Anglaise.

Parade of Belgium Quenelles

white, milk and dark chocolate on a crisp bar of almond sponge and ganache.

Winter Berry Panna Cotta

vanilla flavoured panna cotta topped with winter berries.

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

