



# Lady Anne Middleton's

H O T E L • Y O R K

*A festive welcome awaits you...*

*Right in the heart of York...*

*Dear Party Organiser,*

*We are pleased to provide our Christmas party information.*

*Open to residents and non residents alike – start the festive season off in the right way with a lunchtime or evening function, or join us for a delicious Gala dinner to welcome the New Year.*

*You'll find all the details on how to make a booking below.*

*Decide when you and your friends/family/colleagues want to party.*

*To check availability for your required date and number of places call reservations on 01904 611570. Make your provisional reservation.*

*Forward the non-refundable deposit of £10.00 per person within 10 working days. Provisional bookings not secured with a deposit will be released after this 10-day period. When you pay your deposit let us know how many of each dish (starter and main course) you require.*

*Oh! – And don't forget to pay your bill 28 days before your party!*

*Now sit back and relax, the hard work is done.*

*For any further information, or special requests, please do not hesitate to call us. Whatever your needs we will endeavour to meet them, please just ask; our experienced team will be pleased to discuss your specific requirements with you.*

*We look forward to seeing you.*

*Yours sincerely,*

*The Reception Team*





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## Christmas lunch menu 2010...

£17.00 PER PERSON EVERY DAY

INCLUDES 4 COURSE LUNCH, HATS CRACKERS AND NOVELTIES



Tasty fresh prawn salad  
Topped with classic Marie Rose sauce

(v) Melon and raspberry medley  
Finished with smooth orange liqueur syrup

Homemade chicken liver and smoked bacon pâté  
With tangy cranberry relish and warm crusty bread



(v) Warming tomato and basil soup  
Served with fresh herb croûtons and topped with crème fraîche



Tender roast turkey  
With festive accompaniments of chipolata sausage, herb stuffing and sweet cranberry sauce

Succulent fillet of poached cod  
Served with herb couscous and delicate spinach cream sauce

(v) Tempting chestnut and mushroom casserole  
Rich and flavoursome, with herbed dumpling topping

All served with a selection of fresh seasonal vegetables and potatoes



Rich and fruity Christmas pudding with mellow brandy sauce  
Selection of sweets with luxurious pouring cream  
English cheese and biscuit platter served with a selection of crisp celery, apples and grapes

To round off your meal with a festive favourite...



Freshly brewed coffee and warm mince pies!





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## Christmas party nights menu 2010...

*A festive four course dinner, finished with coffee and a warm mince pie! Served from 7pm, followed by dancing until midnight with our resident DJ. Last orders at the bar is 11.30pm....*

£25.00 PER PERSON MONDAY – THURSDAY

£29.00 PER PERSON FRIDAY AND SATURDAY



*Tasty fresh prawn salad*

*Topped with classic Marie Rose sauce*

*(v) Melon and raspberry medley*

*Finished with smooth orange liqueur syrup*

*Homemade chicken liver and smoked bacon pâté*

*With tangy cranberry relish and warm crusty bread*



*(v) Warming tomato and basil soup*

*Served with fresh herb croûtons and topped with crème fraîche*



*Tender roast turkey*

*With festive accompaniments of chipolata sausage, herb stuffing and sweet cranberry sauce*

*Succulent fillet of poached cod*

*Served with herb couscous and delicate spinach cream sauce*

*(v) Tempting chestnut and mushroom casserole*

*Rich and flavoursome, with herbed dumpling topping*

*All served with a selection of fresh seasonal vegetables and potatoes*



*Rich and fruity Christmas pudding with mellow brandy sauce*

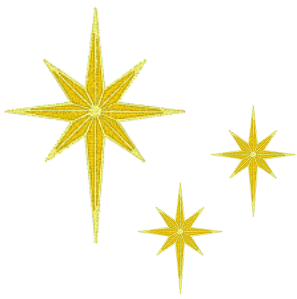
*Selection of sweets with luxurious pouring cream*

*English cheese and biscuit platter served with a selection of crisp celery, apples and grapes*

*To round off your meal with a festive favourite...*



*Freshly brewed coffee and warm mince pies!*



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HOTEL • YORK

## New Years Eve Celebration Dinner... Friday 31<sup>st</sup> December 2010

£35.00 per person

Begin the evening with a selection of canapés in the lounge, followed by:

...oooOOOooo...

French onion soup  
With Parmesan croûte

Or

Apple and ham hock terrine  
With apricot chutney

Or

Pan-fried scallops  
Served on rocket leaves with lime Hollandaise

...oooOOOooo...

Iced Champagne sorbet

...oooOOOooo...

Succulent fillet steak

Served on a crisp potato rösti with a rich wild mushroom cream sauce

Or

Poached lemon sole

Served with wilted buttered spinach and caper butter sauce

Or

Goats cheese and tomato en croûte

Served with tomato and basil sauce

All served with selection of seasonal vegetables and potatoes

...oooOOOooo...

Selection of fresh desserts  
With luxurious pouring cream

...oooOOOooo...

Freshly Brewed Coffee and Petit Fours



*Lady Anne Middleton's*  
HOTEL • YORK

SKELDERGATE, YORK, YO1 6DS. TELEPHONE: 01904 611570 FAX: 01904 613043  
EMAIL: BOOKINGS@LADYANNES.CO.UK

**EVENT BOOKING FORM** (Party lunches and dinners)

PLEASE COMPLETE IN BLOCK CAPITALS, RETURN WITH YOUR DEPOSIT WITHIN 10 DAYS OF MAKING THE PROVISIONAL BOOKING AND KEEP A COPY FOR YOUR RECORDS. PLEASE ATTACH SEPERATE SHEET IF NEEDED

Name of Organiser: \_\_\_\_\_

Company or Organisation: \_\_\_\_\_

Address: \_\_\_\_\_  
\_\_\_\_\_

Telephone Number (Day): \_\_\_\_\_ (Evening): \_\_\_\_\_

Number of Guests: \_\_\_\_\_ Approximate age range \_\_\_\_\_

Date of Event: \_\_\_\_\_ Time: \_\_\_\_\_ No. of Males \_\_\_\_\_ Females \_\_\_\_\_

Menu Choices (Starter/Main course): \_\_\_\_\_  
\_\_\_\_\_

Other Information \_\_\_\_\_

I have paid a deposit of £ \_\_\_\_\_ per person i.e. £ \_\_\_\_\_ and will confirm in writing final numbers and menu choices at least 28 days before the event.

METHOD OF PAYMENT (PLEASE TICK BOX)

CASH  - CHEQUE  - CREDIT CARD  - DEBIT CARD

TOTAL VALUE £ \_\_\_\_\_ CARD NUMBER

START DATE  /  DEBIT CARD ISSUE NUMBER  CVV No

EXPIRY DATE  /

**TERMS AND CONDITIONS\*\*\*\***

- Please advise us in advance of any special dietary requirements
- All deposits are NON REFUNDABLE and NON TRANSFERABLE
- Final numbers to be notified 28 days prior to the event.
- We regret that we are unable to make refunds of balance payments after this period.
- Final balance is required a minimum of 28 days prior to the event.
- If paying by cheque, please note a single cheque from the organiser is the only accepted form of cheque payment. Cheques up to the value of the guarantee card will be accepted on presentation of the relevant card.
- Cheque to be made payable to LADY ANNE MIDDLETON'S HOTEL LIMITED. Name and address to be written on back of **all** cheque payments.
- All prices are inclusive of VAT @ 17.5%. Prices may alter in accordance with any VAT change.
- Should the total number of guests be less than 40 on one particular event, whilst every effort will be made to raise the numbers, we may have no other alternative than to cancel the event and offer an alternative date. Should the offered date not be suitable for you, then all monies paid will be refunded.
- Please bring with you a list of your guest's meal choices to ensure each person is provided with their pre-ordered choice of food.

**I have read and accept the terms and conditions of bookings and agree to abide by them.**

Signed \_\_\_\_\_ Date: \_\_\_\_\_

\*\*\*\*N.B UNSIGNED BOOKING FORMS WILL NOT BE ACCEPTED AS CONFIRMATION

