

Party Nights

Homemade Tomato & Basil Soup
with Golden Croutons

**A Warm Salad of Oriental Flavoured
Button, Field & Oyster Mushrooms**

Crayfish Tail, Watercress & Little Gem Cocktail
with Citrus Mayonnaise

Apple, Celery & Walnut Salad
with Bingham Blue Cheese Croutons

★ ★ ★ ★

Roasted Cod Fillet

with a Ratatouille of Provencale Vegetables

Freshly Carved Roast Norfolk Turkey

*served with Sage Stuffing, Chipolata & Cranberry
Sauce & Roast Gravy*

Char-Grilled Sirloin Steak

*with a Red Wine, Chopped Shallot,
Mushroom & Tarragon Sauce*

Asparagus Risotto

with Shaved Parmesan & Dressed Leaf Salad

**All Served with a Selection
of Seasonal Vegetables & Potatoes**

★ ★ ★ ★

Traditional Christmas Pudding

with Rum Sauce

Brandy Snap Basket

with Chantilly Cream & Exotic Fruits

Chocolate & Raspberry Mousse Cake

Selection of

English & Continental Cheese & Biscuits

★ ★ ★ ★

Coffee & Chocolate Mints

£19.95

Accommodation

Special Party Rate

£30 per person

including Full English Breakfast

GEORGE HOTEL

Arlington Lane, Newmarket Road,

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TERMS AND CONDITIONS

- 1) One person from each party should be responsible for the booking and collection of all payments to the Hotel.
- 2) All bookings must be followed up with a letter of confirmation, along with a £15.00 per person deposit. Full pre-payment is required 14 days prior to the event.
- 3) Should your party numbers fall below 50 persons in a Private Room on a Thursday, Friday or Saturday, there will be a room hire charge of £375.00.
- 4) Should your numbers fall below the original number booked and deposited, the deposit for the missing number is not refundable or transferable to the final invoice, or to be used for the payment of any other Hotel service.
- 5) The Hotel must be notified of your parties final numbers at least 14 days prior to the event, along with your choice of menu, pre-booked wines, bar drinks and final full pre-payment.
- 6) The Hotel reserves the right, at its discretion, to combine restaurants or cancel any event up to two weeks beforehand should booking fail to reach minimum numbers. In this case every effort will be made to offer an alternative date. If this is not possible a full refund will be given.
- 7) For bookings made after Monday 9th November, full pre-payment must be made at the time of booking.
- 8) All prices inclusive of VAT.
- 9) Deposits are not refundable or transferable to pay for wines or bar drinks on the evening.



ARLINGTON
HOTEL GROUP



*Festive
Celebrations
2009*

Festive Menu

Chefs Freshly Prepared Soup of the Day
with Crusty Bread

**Avocado, Bacon Lardon
and Smoked Chicken Salad**
with a Honey & Grain Mustard Dressing
Chilled Canteloupe & Galia Melon
with a Duo of Fruit Coulis
Dill Marinated Herring Fillets
with Potato Salad & Granary Bread

★ ★ ★ ★

Grilled Salmon Fillet
with a Watercress & Vermouth Sauce
Roast Norfolk Turkey Traditionally
*served with Savoury Stuffing, Chipolata
& Cranberry Sauce*

**Braised Beef Steak Slowly Cooked Amongst
Shallots & Button Mushrooms**
in a Rich Ale Sauce

Tian of Provencale Vegetables
with Mozzarella & Green Pesto Dressing

**All Served with a
Selection of Seasonal Vegetables**

★ ★ ★ ★

Traditional Christmas Pudding
with Rum Sauce
**Fruit Compote with Yogurt & Honey
Individual Sherry Trifle**

★ ★ ★ ★

Coffee & Mince Pies

Lunch £12.95

Dinner £15.95

Christmas Day Lunch

Champagne and Canapé Reception

Chilled Seafood Cocktail
steeped in a Tomato & Brandy Mayonnaise
Duck Liver & Pork Terrine
with Apple Relish & Crisp Brioche
Ripe Galia Melon
with Liqueur Soaked Raspberries

★ ★ ★ ★

**Homemade Mushroom & Thyme Soup with
Golden Croutons**

★ ★ ★ ★

Traditional Roast Norfolk Turkey
*with Chestnut Stuffing, Chipolata & Bacon Roll,
Cranberry Sauce & Roast Gravy*

Roast Sirloin Beef
with Yorkshire Pudding & Pan Gravy

Grilled Rainbow Trout
with Capers & Crayfish Tails in Herb Butter

**Roasted Root Vegetables
& Chestnut Wellington**

served with a Red Wine & Tarragon Jus

**All Served with a
Selection of Market Vegetables & Potatoes**

★ ★ ★ ★

Traditional Christmas Pudding
with Rum Sauce or Brandy Butter
Baked Vanilla & Black Cherry Cheesecake
Poached Williams Pear
with Ginger Ice Cream

★ ★ ★ ★

Selection of English & Continental Cheese

★ ★ ★ ★

Coffee & Mince Pies

**Adult £52.95
Children £26.50**

New Years Eve Dinner

Homecured Gravdax
with a Wholegrain Mustard Dressing
Charcutiere of Continental Meats
with Pickle & Bread

Homemade Cauliflower Soup
with Crisp Panchetta
Crown of Galia Melon
with Cointreau Soaked Strawberries

★ ★ ★ ★

Blackcurrant Sorbet with Presecco

★ ★ ★ ★

Black Bream Fillet
with Brancaster Mussels in a Rich Seafood Sauce
Venison Steak
with Horseradish Mash & Redcurrent Sauce
Corn Fed Chicken Supreme
with a Red Wine, Oyster, Mushroom & Thyme Sauce

Char-Grilled Rib-Eye Steak
Glaced with Béarnaise Sauce

**Roasted Provencale Vegetables
& Wilted Spinach Filo Tart**
with Grilled Goats Cheese

**All Served with a
Medley of Vegetables & Potatoes**

★ ★ ★ ★

Pineapple Tart Tatin
with Ginger Ice Cream
Espresso Crème Brulee
Mulled Wine Pudding
with Chantilly Cream
Lemon Tart with Mascarpone

★ ★ ★ ★

Mixed Cheese Plate

★ ★ ★ ★

Coffee & Chocolate Mints

**£52.95
including a glass of Champagne at midnight**