

New Years Eve Dinner Dance

Join us for a sumptuous Six Course Dinner followed by Dancing until 1.00am with our Resident Disco in the Pedlars Banqueting Suite

Dinner 7.30 for 8.00pm

MENU

**Chefs Homemade
Cream of Chicken & Leek Soup**

Cromer Crab Cakes

with Thai Spices & Sweet Chilli Dressing

★ ★ ★ ★

Smoked Duck Breast, Salami & Parma Ham

with Potato Salad & Balsamic Leaves

Mango Sorbet

with Lychees & Figs

★ ★ ★ ★

Haggis, Neeps & Tatties

★ ★ ★ ★

Steamed Halibut Fillet

with Wilted Chicory & Zesty Orange Sauce

Prime Fillet Steak 'Rossini'

with Pate Crouton & a Red Wine & Mushroom Jus

Jamaican Chicken

in our 'Jerk' Marinade,

with fragrant Pineapple & Tomato Rice

Braised Lamb Shank

with Marmalade Jus,

blistered Vegetables & Chive Mash

Wild Mushroom Risotto

baked in Sweet Peppers

**All served with Chefs Selection
of Fresh Seasonal Vegetables**

★ ★ ★ ★

Choice of Deliciously Tempting Desserts

Or

**English & Continental
& Local Cheeses with biscuits**

Coffee & Mints

Price £49.95 per person

Including a glass of bubbly at midnight!

Accommodation

Special Party Rate

£25 per person

including Full English Breakfast

GEORGE HOTEL

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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*

www.arlingtonhotelgroup.co.uk

Festive Menu in the Green Room

Chefs Homemade Soup of the Day

Crispy Breaded King Prawns

on fried Spinach & Beanshoots, with contrasting dips

Sweet Melon & Avocado

with Raspberry Dressing & Black Pepper

Chicken Caesar Salad

with Parmesan Shavings, Croutons & Baby Gem

★ ★ ★ ★

Parsley Butter Crusted Salmon Fillet

on a pool of 'Veronique' Sauce

Traditional Roast Norfolk Turkey

with Chipolata, Homemade Stuffing & Pan Gravy

Delicious Collection of Winter Game Pie

encased in shortcrust pastry

Medallions of Pork Fillet

roasted with Vine Tomatoes with an English Mustard & Madeira Jus

Leek, Sweet Pepper & Binham Blue Crumble

All served with Chefs Selection of
Fresh, Seasonal Vegetables

★ ★ ★ ★

Choice of Deliciously Tempting Desserts

Including Traditional Christmas Pudding

and Brandy Sauce

★ ★ ★ ★

Coffee & Mints

£22.95 per person

Yuletide Party Nights

Delicious Three Course Meal plus Coffee followed by
Music & Dancing to our Resident Disco
December Dates available

Thursday 10th, Friday 11th, Saturday 12th,
Thursday 17th, Friday 18th and Saturday 19th
December 2009

7.00pm for 7.30pm Dinner with Dancing till midnight

MENU

Chefs Homemade Cream of Vegetable Soup Tian of Smoked Salmon & Prawn, 'marie-rose'

Sweet Melon & Avocado

with Raspberry Dressing & Black Pepper

Warm Chilli Chicken Salad

with Cashew Nuts on Dressed Leaves

★ ★ ★ ★

Steamed Sea Bass Fillets

on a Creamy Leek & Bacon Sauce

Traditional Roast Norfolk Turkey

with Chipolata, Homemade Stuffing & Pan Gravy

Medallions of Pork Fillet

roasted with Vine Tomatoes with an English Mustard
& Madeira Jus

Braised Local Pheasant

with Winter Vegetables & Rich Jus

Leek, Sweet Pepper & Binham Blue Crumble

All served with Chefs Selection of
Fresh, Seasonal Vegetables

★ ★ ★ ★

Exotic Fruits & Coconut Ice Cream

Christmas Pudding

with Brandy Sauce

Raspberry Pavlova

Woodland Berry Cheesecake

with Chantilly Cream & Tuille Biscuit

★ ★ ★ ★

Coffee & Mints

£25.00 per person
including party hats & crackers

Boxing Day Lunch

Leave the chores behind!

Join us instead for our
Special Three Course Carvery Lunch

Served from 12.00noon till 3.00pm

MENU

Chefs Homemade Soup of the Day

with fresh, Crusty Roll

Creamy Garlic Mushrooms,

with Chives on a Crispy Crouton

Cocktail of Melon, Kiwi Fruit & Strawberries

splashed with a White Wine Syrup

★ ★ ★ ★

Your choice of freshly carved meats:

Ribs of Beef

Garlic & Rosemary Leg of Lamb

Or

Traditional Fisherman's Seafood Crumble

Roasted Vegetable & Pasta Bake

topped with Mozzarella

Served with a Selection of
Fresh, Seasonal Vegetables

★ ★ ★ ★

Choice of Deliciously Tempting Desserts

★ ★ ★ ★

Coffee & Mints

£26.95 per person