

New Years Eve Dinner

Thinly Sliced Oak Smoked Salmon
with Cracked Black Pepper

Cock a Leekie Soup

★ ★ ★ ★

Haggis, Neeps and Tatties

★ ★ ★ ★

Lemon Sorbet

★ ★ ★ ★

Roasted Fillet of Beef

with Wild Mushroom and Whiskey Sauce

Breast of Chicken Dusted in Oats

with a light Mustard Sauce

Wild Mushroom Risotto

baked with sweet peppers

**Served with a selection of
seasonal Vegetables and Potatoes**

★ ★ ★ ★

Chilled Drambuie Soufflé

Chocolate Mousse

served in a Brandy Snap Tulip

A Selection of

Scottish Cheese and Oat Biscuits

★ ★ ★ ★

Coffee and a Wee Dram!

£49.95

Accommodation

Special Party Rate

£25 per person

including Full English Breakfast

**SCARBOROUGH HILL
COUNTRY INN**

**Old Yarmouth Road, North Walsham,
Norfolk NR28 9NA**

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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

Freshly prepared Parsnip and Cider Soup

Coarse Game Pate

with Red Onion Marmalade

Salad of Prawns, Apple and Celery

with Marie Rose Sauce

★ ★ ★ ★

Buttered Roasted Turkey

*with Chestnut and Thyme seasoning,
Chipolata Sausage and Cranberry Sauce*

Grilled Fillet of Cod

topped with Capers, Prawns and lemon wedge

Traditional Norfolk Beef Stew

with Dumplings

Seasonal Baked Vegetables

topped with a Cheese Crumble

★ ★ ★ ★

Christmas Pudding

with Brandy Sauce

Fresh Cream Profiteroles

topped with Chocolate Sauce

Seasonal Fruit Salad

with Cream

Selection of Norfolk Ice creams

★ ★ ★ ★

Main Course £7.95

Two Course £9.95

Three Course £12.95

Coffee and Mince Pies £1.95

Christmas Party Night

Menu

Freshly Prepared Parsnip and Cider Soup

Gravadlax of Salmon

with Dressed Leaves

Traditional Prawn Cocktail

with Marie Rose Sauce

A Warm Pastry Parcel

filled with Mushrooms and Herbs

★ ★ ★ ★

Buttered Roasted Turkey

*with Chestnut and Thyme Seasoning,
Chipolata Sausage and Cranberry Sauce*

Loin of Pork

with a light Stilton and Cream Sauce

Fillet of Salmon

with an Orange infused Hollandaise Sauce

Roasted Peppers

filled with Goats Cheese and Cous Cous

**All served with
Fresh Vegetables and Potatoes**

★ ★ ★ ★

Christmas Pudding

with Brandy Sauce

Chocolate Flavoured Crème Brulee

Seasonal Fruit Salad

in a Brandy Snap Tulip

Selection of Norfolk Dairy Ice cream

★ ★ ★ ★

Coffee and Mints

£19.95

Christmas Day Lunch

A Warm Pastry Parcel Filled

with Cheese, Smoked Haddock and Cream

Ripe Galia Melon

with Liqueur Soaked Fruits

★ ★ ★ ★

Roasted Tomato and Fennel Soup

finished with Cream

★ ★ ★ ★

Lemon Sorbet

★ ★ ★ ★

Buttered Roast Turkey

*Chestnut Seasoning, Bacon Wrapped Chipolata
and Cranberry Sauce*

Roasted Sirloin of Beef

with a Tomato, Mushroom and Tarragon Gravy

Fillet of Salmon

served with wilted Spinach and Capers

Roasted Peppers

filled with Goats Cheese and Cous Cous

**Served with a Selection of
Fresh Vegetables and Potatoes**

★ ★ ★ ★

Christmas Pudding

with Brandy Sauce

Storm in a T-Cup Sherry Trifle

Chocolate Flavoured Crème Brulee

Stilton and Cheddar Cheese

with Grapes

★ ★ ★ ★

Coffee and Mince Pies

£44.95 per person

Children under 10 £22.50