

## Festive Carvery

2 course £8.95

3 course £11.95

Choosing from  
A variable selection of delicious starters

★ ★ ★ ★

**Succulent Roasts  
Including**

**Roast Norfolk Turkey**

*with Sage and Onion Stuffing and Chipolata*

**Traditional Roast Beef**

*with Yorkshire Puddings and horseradish*

**Honey Roast Gammon**

All served with a choice of freshly cooked  
Vegetables and Roast Potatoes

★ ★ ★ ★

**Tempting Homemade  
and Fresh Cream Desserts**

## Accommodation

**Special Party Rate  
£30 per person  
including Full English Breakfast**

### HOTEL WROXHAM

**The Bridge, Wroxham,  
Norwich NR12 8AJ**

**Tel: 01603 782061**

**Fax: 01603 784279**

**email:**

**wroxham@arlingtonhotelgroup.com**

**www.arlingtonhotelgroup.co.uk**

#### 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](http://www.arlingtonhotelgroup.co.uk)

# Christmas Day

## Roasted Butternut Squash Soup

★ ★ ★ ★

**Breaded Flat Mushrooms**  
*stuffed with Liver Pate*

**Prawn and Chilli Fishcakes**  
*served with Cucumber Salad*

**Trio of Melon Balls**  
*dressed with mixed Winter Berry Coulis*

★ ★ ★ ★

**Lime and Lemon Sorbet**

★ ★ ★ ★

**Traditional Roast Norfolk Turkey**  
*served with Chipolata and Chestnut Stuffing*

**Roast Sirloin of Beef**  
*served with Yorkshire Pudding and Roast Gravy*

**Grilled Fillet of Salmon**  
*on a bed of Spinach served with Parsley Butter Sauce*

**Roasted Winter Vegetable Wellington**  
*served with a Tomato Sauce, topped with Rocket*

★ ★ ★ ★

**Traditional Christmas Pudding**  
*served with Creamy Rum Sauce*

**Fresh Cream Profiteroles**  
*coated with Butterscotch Sauce*

**Fresh Fruit salad**

**Selection of Cheese and Biscuits**

★ ★ ★ ★

**Coffee and Mince Pies**

**£49.95 per person**  
**£25.00 per child under 14**

# New Years Eve Dinner Dance

**French Onion Soup**  
*topped with a Blue Cheese Croute*  
**Smoked Salmon and Prawn Mousse**  
**Duo of Fanned Melon**  
*served with Winter Berry Coulis*  
**Chicken Liver and Leek Pate**  
*with Red Onion Marmalade*

★ ★ ★ ★

**Haggis, Neeps and Tatties**

★ ★ ★ ★

**Pan Fried Chicken Breast**  
*served with Mushroom and Shallot Sauce*  
*with Roasted Potatoes*

**Fillet of Beef wrapped in Bacon**  
*served on Herb Mash with Red Wine Jus*

**Fillet of Haddock**  
*served on Spring Onion Mash with Lemon Butter*

**Poached Fillet of Salmon**  
*served with crushed New Potatoes, Green Beans*  
*and Hollandaise Sauce*

**Roasted Mediterranean Vegetable Tartlets**  
*topped with Goats Cheese and*  
*Tomato and Basil Sauce*

★ ★ ★ ★

**Dark Chocolate Tart**  
*with Vanilla Ice Cream*

**Fresh Fruit Salad**

**Profiteroles**  
*served with a duo of Chocolate Sauce*

**Selection of Cheese and Biscuits**

★ ★ ★ ★

**Coffee and Mints**

**£52.50 per person**

# Party Nights

Menu

**Cream of Tomato and Basil Soup**  
**Homemade Chicken Liver Pate**  
*with Melba Toast and Red Onion Marmalade*

**Traditional Prawn Cocktail**  
*served with Brown Bread and Butter*

★ ★ ★ ★

**Traditional Roast Norfolk Turkey**  
*served with Chipolata and Chestnut Stuffing*  
**Topside of Beef**  
*served with Yorkshire Pudding and Roast Gravy*  
**Grilled Fillet of Salmon**  
*served on Sauté Spinach, Roasted Cherry Tomato*  
*and Lemon Butter*

**Roasted Mediterranean Vegetable Tian**  
*served with Tomato and Basil Sauce topped*  
*with Goats Cheese*

★ ★ ★ ★

**Rich Christmas Pudding**  
*with Creamy Rum Sauce*  
**Classic Black Forest Gateau**  
*with Whipped Cream*  
**Fresh Fruit Salad**

★ ★ ★ ★

**Freshly Brewed Coffee**

**£19.95**