



*Scarborough Hill*  
COUNTRY INN

## Festive Carvery Menu

Available Lunchtime 12noon till 2.30pm & Evenings 6.00pm till 9.30pm  
Monday – Saturday  
From Monday 3<sup>rd</sup> December – Monday 24<sup>th</sup> December 2012

Chefs Homemade Cream of Vegetable Soup

Game Pate *served with Red Onion Marmalade*

Chilled Seasonal Melon *with Natural Yoghurt & Honey*

~oOo~

Traditional Roast Turkey or Roast Pork  
*With Stuffing, Chipolata Sausage, Yorkshire Pudding & Gravy*

Beef Steak & Ale Pie

Roasted Vegetable, Cheese & Pasta Bake

**With a Selection of Seasonal Vegetables, Roast & Minted Potatoes**

~oOo~

Traditional Christmas Pudding *with Brandy Sauce*

Homemade Sherry Trifle

Chocolate & Orange Cheesecake

~oOo~

Coffee & Mince Pies £2.75

~ooOoo~

Main Course £7.25  
Two Courses £10.50  
Three Courses £14.95





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## Christmas Party Night

Enjoy a delicious Two Course Roast Carvery followed by Dancing till Midnight with our Resident DJ in our Banqueting Marquee

Arrive for pre-dinner drinks at 7.00pm then meal served at 7.30pm

Traditional Roast Turkey

or

Roast Beef

*With Stuffing, Chipolata Sausage, Yorkshire Pudding & Gravy*

Baked Peppers filled with Ratatouille Vegetables

*topped with melted Cheese*

**With a Selection of Seasonal Vegetables, Roast & Minted Potatoes**

~oOo~

Traditional Christmas Pudding *with Brandy Sauce*

Chocolate Fudge Cake *with Cream*

Brandy Snap Basket *filled with Fresh Fruit*

~ooOoo~

£16.50 per head

*Price includes Two Course Meal & Disco*



To secure your booking we require a £5.00 deposit per person  
Please note the deposits are based on numbers originally booked, they are non-refundable nor transferable against final invoice or other Hotel services

Scarborough Hill Country Inn, Old Yarmouth Road, North Walsham, Norfolk, NR28 9NA.

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## Christmas Day Lunch

*Tuesday 25<sup>th</sup> December 2012, serving from 12.00noon till 3.00pm*

Chefs Homemade Minestrone Soup

Prawn & Crayfish Salad *served with Wholegrain Bread & Butter*

Goats Cheese Tartlet *with Red Onion Marmalade*

~oOo~

Refreshing Lemon Sorbet

~oOo~

Traditional Roast Norfolk Turkey

*With Chestnut Stuffing, Chipolata Sausage, Yorkshire Pudding, Gravy & Cranberry Sauce*

Roast Beef Sirloin

*Wrapped in a Horseradish flavoured Crepe, with Madeira Sauce*

Baked Fillet of Sea Bass

*With a Creamy Leek & Bacon Sauce*

Nut Roast

*With Mushroom Sauce*

**With a Selection of Seasonal Vegetables, Roast & Minted Potatoes**

~oOo~

Traditional Christmas Pudding *with Brandy Sauce*

Chocolate Roulade *with Berries*

Glazed Lemon Citrus Tart *with chilled Crème Anglaise*

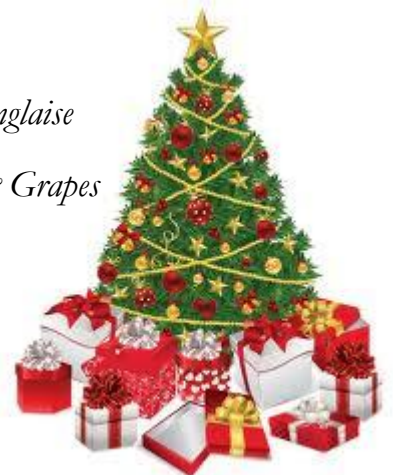
English Cheddar & Stilton Cheese *with Celery & Grapes*

~oOo~

Coffee & Mince Pies

~ooOoo~

£49.95 per head





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## New Years Eve Dinner Dance

*Monday 31<sup>st</sup> December 2012*

*Delicious 5 Course Dinner followed by Dancing to our Resident DJ with a glass of Fizzy to welcome in the New Year*

Chefs Homemade Cock-a-Leekie Soup

Gravadlax of Salmon *with Sour Cream*

Haggis, Neeps & Tatties

~oOo~

Refreshing Mulled Wine Sorbet

~oOo~

Salmon En Croute

*Served with a Champagne & Dill Cream*

Medallion of Beef

*Stacked with Pate and Crouton, accompanied with a rich Madeira Sauce*

Pot Roast Chicken Breast

*Gently roasted with Chorizo, Red Peppers & White Wine*

Wild Mushroom Risotto

*With Parmesan Shavings*

**With a Selection of Seasonal Vegetables, Roast & Minted Potatoes**

~oOo~

Drambuie Infused Crème Bruleé *with Shortbread Biscuit*

Mocha Chocolate Terrine *with a Berry Coulis*

Fresh Fruit Pavlova

Selection of Scottish Cheese *with Oat Biscuits*

~oOo~

Freshly Brewed Coffee *with Chocolate Truffle & a 'wee dram' of Whisky*

~ooOoo~

£49.95 per head





## TERMS and CONDITIONS

- a) One person from each party/group should be responsible for the booking and collection of all payments to the Inn.
- b) All bookings must be followed up with a letter of confirmation to the Inn along with deposits to secure the booking within 2 weeks of making booking.

### Deposits & Requirements:

Festive Carvery Meal (for bookings of 10 persons or more) – Deposit £5.00 per person

Party Night Bookings – Deposit of £10.00 per person.  
Food Pre-Order and final full payment due 14 days prior to date.

Christmas Day Lunch Bookings - £10.00 per person  
Final full payment due 14 days prior to date.

New Years Eve Dinner Dance Bookings - £10.00 per person  
Final full payment due 14 days prior to date.

- c) Should your numbers fall below the original numbers booked and deposited, the deposit for the missing number is not refundable or transferable to the final invoice, nor can it be used for the payment of any other hotel services i.e. wine.
- d) The Hotel reserves the right, at its discretion, to combine restaurants/function rooms or cancel any event up to two weeks prior should bookings 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.
- e) For any bookings made after Monday 19<sup>th</sup> November 2012 full payment must be made at the time of booking.
- f) Cheques are to be made payable to Scarborough Hill Country Inn

**Deposits are not refundable or transferable to pay for Wines or Bar Drinks on the evening**

