

Booking Form 2009
Christmas Party Night

Please complete this form to make a reservation and return

Party/Company Name:-.....

Organiser:-

Full Address:-

.....

Tel (Day):-

E-mail:-

Date of Party	Price Per Person	Number in Party	No. of Overnight Guests

All bookings must be accompanied by a non-refundable deposit of £15.00 per person paid by cash or cheque. The Hotel reserves the right at its discretion to change venues, combine venues or cancel the event should the number of bookings be insufficient to run the event. Whilst every effort will be made to accommodate customer requests, seating plans are at the sole discretion of the Hotel.

Cheque enclosed for £.....

Made payable to:- **The Lee Wood Hotel**

We ask for full payment 3 weeks prior to your function.

Office Use Only

Entered By:-..... Deposit Paid:-..... Date:-.....

Dear Customer,

Thank you for your kind enquiry regarding our forthcoming Festive Season programme.

Our Party Nights will be following a similar theme to our well established and successful events of previous years. Party Night dinners will generally be held in our Elements Conservatory Restaurant followed by 'disco' dancing until 12.45am in the Pendennis Suite.

'Just to Say Thank You Seasonal Lunches' are being served from Monday, 7th December until Tuesday, 23rd December. It's a wonderful way in a quieter atmosphere to appreciate and recognise family, friends and colleagues

Our ever popular Friends and Family Boxing Day Lunch is being served in Elements Restaurant from 12noon until 2.30pm. After the hectic schedule of Christmas this is a great day on which to relax and let us take the strain of cooking and washing-up!

On New Year's Eve, after the tremendous success of our Holeewood Theme Night last year, we will again be hosting a magnificent Gala Dinner and Dance for you to enjoy.

Owen, Nicola and I, along with our Head Chef Darren and all the team here at The Lee Wood look forward to welcoming you to the hotel.

John Millican
Managing Partner

Owen & Nicola Longden
Hotel Partners

Seasonal Lunch Menu

Monday, 7th December to Tuesday, 23rd December
12noon – 2.00pm (or by arrangement)

**

Freshly Prepared Soup of the Day (v)
Home-Made Chicken Liver Pate with Toast Snippets
Tian of Prawns bound in a Marie Rose Sauce & Petit Salad
Creamed Garlic Mushrooms served in Brioche

**

Traditional Fish n'Chips with Minted Mushy Peas
Traditional Roast Norfolk Turkey with Accompaniments
Grilled Entrecote Steak with Café de Paris Butter
Fricassee of Chestnuts and Woodland Mushroom Tart on a Leek Fondue (v)

All dishes will be served with Selection of Vegetables

**

Traditional Christmas Pudding with Rum Sauce and Brandy Butter
Chocolate and Orange Roulade with Drambuie Cream
Cinnamon Spiced Apple Strudel with Warm English Cream Sauce
A Selection of Fine Cheeses with Festive Chutney, Celery and Savoury Biscuits

**

Freshly Filtered Coffee with Minted Chocolates

**

£15.50 per person inclusive of Xmas Crackers and VAT at 15%
Children under 16 - £12.50pp

Booking Form 2009

(Please Complete, Detach & Post Back)

PRIMARY DETAILS

Mr / Mrs / Miss : Initials :

Address :

.....

.....

Post Code:

Contact Telephone No. Home..... Mobile.....

E-Mail address :

Please reserve a total of seats (No of Adults..... Children to 16 years)

Please complete box

Boxing Day Lunch@ £28.50 per person (.....Children @ £15.00)

New Year Gala Dinner@ £70.00 per person

Preferred table booking time

Deposit Total Adults @ £15.00 = _____

Deposit Total Children @ £10.00 = _____

Total = _____

A non-refundable deposit of £15.00 per adult (£10per child) is required for all restaurant bookings on the above dates and should accompany this form. We will confirm your booking in writing by letter, fax or e-mail upon receipt.

Cheques should be made payable to: **'THE LEE WOOD HOTEL'**

Debit / Credit Card: Mastercard Visa Amex Maestro

Debit / Credit Card No.:

Expiry:/.....

Terms and Conditions

**

1. All bookings are deemed provisional until a minimum non-refundable per person deposit of £15.00 is paid at which time we will confirm your booking. Provisional bookings are generally held for 48 hours or up to a maximum 7 days by individual arrangement in writing, by e-mail or fax.
2. Additional guests may be booked subject to availability and deposits being received.
3. Full payments for the numbers booked must be received by the hotel a minimum of 14 days prior to the event. Reductions in numbers after this time will not receive any refund.
4. All deposits are non-refundable and cannot be used to cover other expenses such as beverages, accommodation etc.
5. Final numbers with menu choices and all outstanding payments must be received by the hotel a minimum of 14 days prior to the event.
6. Where bookings are made for and/or on behalf of companies and that company has agreed to participate in all or a part of the costs and that any credit arrangements are required a duly authorised letter must be sent to the hotel stating clearly the exact arrangements. Companies are also required to follow the schedule of payments unless otherwise agreed in writing.
7. If for any reason (eg lack of demand) the hotel has to cancel an event you will be offered an alternative evening or a full refund. It will not be liable for any other costs.
8. The hotel, its owners, management, employees, contracted agents will not be held responsible for any resultant consequences of misadventure, misbehaviour or other risks resulting from irresponsible and/or avoidable actions or accidents by hosts, organisers or their guests. Similarly they will not be held responsible for any actions or breach of legislation by third parties operating on its premises and furthermore reserve their own sole powers of discretion in disallowing any musical or other performance if they believe that equipment not to be compliant with legal or any other reasonable requirements or expectations.
9. The hotel reserves the right to amend its terms and conditions from time to time and without notice.

Boxing Day

A FAMILY and FRIENDS **BOXING DAY LUNCH**

26th December, 2009

**

Freshly Prepared Caramelised Onion Soup with a Welsh Rarebit Croute
Traditional Oak Smoked Scottish Salmon
A Twice Baked Stilton Souffle with a Cranberry Compote
Slow Cooked Pork Rilette with a Grain Mustard Sauce and Herb Salad
A Chilled Half Baby Pineapple with Malibu macerated Tropical Fruits

**

Roast Loin of Lancashire Pork with Apple Sauce
Slow Roast Sirloin of Derbyshire Beef with Yorkshire Pudding
Poached Guinea Fowl with a Wild Mushroom Cream Sauce
Char Grilled Tuna Steak with a Spicy Shellfish Broth
Red Pepper and Aubergine Shepherds Pie (v)

All dishes will be served with a Selection of Vegetables

**

Almond Sponge with Poached Orange with Iced Clotted Devonshire Cream
A Rich Lemon Cheesecake with Limoncello Sauce
Chocolate and William Pear Tart with Vanilla Cream
A Selection of Fine Cheese with Festive Chutney, Celery and Savoury Biscuits

**

Freshly Filtered Coffee and Petit Fours

**

£28.50 per person inclusive of frivolities and VAT at 15%
Children under 16 - £15.00 pp

Christmas Party Nights

*Christmas Party Night Dinners will be served in
Elements Restaurant (The Conservatory)
followed by dancing to
Bees Sound in the Pendennis Suite until 12.45am.*

Christmas Party Night Dates

*Friday 4th December
Saturday 5th December*

*Friday 11th December
Saturday 12th December*

*Friday 18th December
Saturday 19th December
Monday 21st December
Tuesday 22nd December*

Accommodation

Christmas Party Nights

Double/Twin rooms (2 adults) at £80.00 per night*
inclusive of Full English Breakfast and VAT at 15%

Single rooms (double for single occupancy) at £55 per night
inclusive of Full English Breakfast and VAT at 15%

*prices have changed

NEW YEAR'S EVE 2009

1 night – 31st December

*Double / Twin bedded room (2persons) at £140.00 per person inclusive of our
Gala Dinner, Full English Breakfast and VAT at 15%
(Advance Purchase Price before 15th November £130.00per person)

2 nights – 30th and 31st December

*Double / Twin bedded room (2persons) at 187.50 per person inclusive of
Dinner, Bed and Full English Breakfast on 30th December
and Gala Dinner, Full English Breakfast and VAT at 15% on 31st December
(Advance Purchase Price before 15th November £168.75per person)

Additional nights to above package* between 28th December and 30th December
at £75.00 per double/twin room (2 persons) per night inclusive of Full English Breakfast and
VAT at 15|%.

(Advance Purchase Price before 15th November £67.50 per night)

Additional nights to above package * from 1st January inclusive at £77.00 per double / twin
room (2persons) per night inclusive of Full English Breakfast and VAT at 17.5%.

(Advance Purchase Price before 15th November £69.30 per night)

Dinner is not included on the 3rd and supplementary nights however is available and may be
booked either in advance or on arrival.

Advance Purchase

If you should choose to stay on our Advance Purchase package then a further discount is
offered if you book and pay in full before Sunday, November 15th.

(In the event of cancellation this is non-refundable)

Deposit

A non-refundable deposit of 50% of the value of the booking will be requested
at the time of reservation

Wine List

White Wine

9	Colombard/Chardonnay Brookford Estate, New South Wales, Australia	£15.95
10	Sauvignon Blanc Kintu, Maule Valley, Chile	£15.95
11	Pinot Grigio Carlo Damiani, Veneto, Italy	£16.50
14	Chenin Blanc Lion Hunt Western Cape, South Africa	£18.50
15	Viognier La Playa Colchagua Valley, Chile	£19.75
19	Riesling Ruppertsberger, Trocken, Germany	£21.50

Rose Wine

28	Garnacha Rosado, Monfil Carinena, Spain	£15.95
29	Zinfandel, Coogars Moon California, USA	£17.50

Red Wine

31	Merlot Kintu, Maule Valley, Chile	£15.95
33	Cinsault/Shiraz Klippenkop, Robertson Valley, Cape Town, SA	£15.95
37	Cabernet/Tinta Barocca John B, Rietvallei Estate, Robertson Region, SA	£17.50
39	Sangiovese Meridia, Pugliar, Italy	£19.75
40	Shiraz Cranswick Estate, Riverina & Barossa, Australia	£21.00
42	Tempranillo, Oak Aged, Ribera del Duero, Spain	£25.50

An additional wine list is available upon request.

Christmas Party Nights

Dinner Menu

*Freshly Prepared Cream of Celery Soup (v)
Warm Smoked Trout with a Chive Potato Cake and Horseradish Cream
A Selection of Chilled Melons with a Woodland Berry Compote (v)
Fresh Chicken and Wild Herb Parfait with Toasted Brioche

**

*Traditional Roast Norfolk Turkey with Accompaniments
Oven-Baked Seabass Fillet with a Ratatouille Sauce
Slow Roast Rib-eye of Wooley Brothers Derbyshire Beef and Yorkshire Pudding
Pan-Roasted Breast of Gressingham Duck with Braised Cabbage
*Fricassee of Chestnuts and Woodland Mushroom Tart on a Leek Fondue (v)

All dishes will be served with a Selection of Vegetables

**

*Traditional Christmas Pudding with Rum Sauce and Brandy Butter
Chocolate and Orange Roulade with Drambuie Cream
Baked William Pear Strudel and Cinnamon Ice Cream
A Selection of Fine Cheeses with Festive Chutney, Celery and Savoury Biscuits

**

*Freshly Filtered Coffee with Minted Chocolates

**

£29.50 per person inclusive of frivolities, music and VAT at 15%
*Monday 21st – Wednesday, 23rd December only a set menu is offered for your entire party at £24.00 per person or £28.00 for the full choice menu.

The weather out side is frightful but the food and entertainment is delightful!!!

**New Year's Eve
Theme Night &
Gala Dinner
Winter
wonderland**

Escape to your very own winter wonderland this new years. Come to the Lee Wood Hotel for a night of mystery and wonder, our themed night of winter wonderland with silver and white will be a night to remember with a 6 course gala dinner and a night of dancing come dressed to impress .

***Start time : 7pm until early hours
Themed Dress is optional***

NEW YEAR's EVE GALA DINNER

A Welcome Arrival Drink
Champagne - Mulled Red Wine - Bucks Fizz
**

Traditional Oak-Smoked Scottish Salmon
Chilled Pearls of Champagne drenched Melon, Soft Poached Fruits and Lemon Granite
**

Traditional Scottish Haggis with Tatties n' Neaps and a Wee Dram
Cream of Celeriac and White Onion Soup with Herb Ciabatta Croutons
**

Individual Fillet of Beef Wellington
Roast Loin of Venison with a herb Crust
Oven-Baked Breast of Gressingham Duck with a Grand Marnier Sauce
Baked John Dory with a Lemon and Cardamon Reduction
Spiced Aubergine Filo Pastry Pie with a Vintage Cheese Sauce (v)

Fresh Seasonal Vegetables

**

Trio of Desserts –
Mille-Feuille of Cranberry Mousse, Mulled Fruit Pudding, Chocolate Chestnut Pot

**

A Selection of Fine Cheeses from the Buffet
(available throughout the evening)
Festive Chutney - Savoury Biscuits – Walnut Bread - Grapes – Celery

**

Freshly Filtered Coffee with Petit Fours

**

£70.00 per person inclusive of VAT at 15%
Dancing to Bees Sound Disco until 1.00am