

Carlton Park Hotel
Rotherham

CHRISTMAS 2009

CHRISTMAS AND NEW YEAR
PARTIES AND EVENTS



CHRISTMAS FAYRE LUNCH

*Dates available: November 26th, 27th
December 1st, 2nd, 3rd, 4th, 7th, 8th,
9th, 10th, 14th, 15th, 16th*

MENU

Seasonal Fruit Platter (v)

*Fantail of melon, strawberries, orange and kiwi,
accompanied with a poached raspberry sauce*

Chef's Home-made Winter Vegetable Soup (v)

Strewn with croutons and fresh garden herbs

Choice of Fruit Juice (v)

Orange, Grapefruit or Cranberry



Roast Crown of English Turkey

*Traditionally served with chipolata sausage,
savoury stuffing and pan gravy*

Roast Yorkshire Beef and Yorkshire Pudding

Served with horseradish sauce and a rich home-made gravy

Vegetarian Option

Roast Mediterranean Vegetable Tartlet

Edged with a herb velouté and glazed with goats cheese



Steamed Christmas Pudding

Served with a warm Brandy crème anglaise

Assiette of Ice Creams

*Napped with a vanilla crème chantilly and a drizzling of
raspberry sauce*

Individual Chocolate Cheesecake

Edged with a white chocolate sauce



Freshly Ground Coffee and Mint Chocolate

£9.95 per person

Lunch served 12 noon to 1.30 pm

*Included in the price per person: 3-course choice menu
with coffee, crackers and Christmas novelties*



CHRISTMAS FAYRE DISCO LUNCH

*Dates available: December 11th, 17th, 18th,
21st, 22nd, 23rd*

MENU

Seasonal Fruit Platter (v)

*Fantail of melon, strawberries, orange and kiwi,
accompanied with a poached raspberry sauce*

Chef's Home-made Winter Vegetable Soup (v)

Strewn with croutons and fresh garden herbs

Choice of Fruit Juice (v)

Orange, Grapefruit or Cranberry



Roast Crown of English Turkey

*Traditionally served with chipolata sausage,
savory stuffing and pan gravy*

Slow Roasted Yorkshire Beef Bordelaise

Finished in a shallot, thyme, smoked bacon and Shiraz sauce

Vegetarian Option

Roast Mediterranean Vegetable Tartlet

Edged with a herb velouté and glazed with goats cheese



Steamed Christmas Pudding

Served with a warm Brandy crème anglaise

Assiette of Ice Creams

*Napped with a vanilla crème chantilly and a drizzling of
raspberry sauce*

Individual Chocolate Cheesecake

Edged with a white chocolate sauce



Freshly Ground Coffee and Mint Chocolate

£12.95 per person

Lunch served 12 noon to 1.00 pm

Disco 2.00 pm – 4.00 pm

*Included in the price per person: 3-course choice menu with
coffee, crackers, Christmas novelties
and disco entertainment*



SANTA'S SUNDAY LUNCH

Dates available: December 6th, 13th, 20th

MENU

Cascade of Greenland Prawns

Set upon a trio of mixed leaves and topped with sauce Marie-rose

Pan Fried Button Mushrooms (v)

Finished in a shallot, white wine and garlic cream sauce

Seasonal Fruit Platter (v)

*Fantail of melon, strawberries, orange and kiwi,
accompanied with a poached raspberry sauce*

Chef's Home-made Winter Vegetable Soup (v)

Strewn with croutons and fresh garden herbs



Roast Crown of English Turkey

*Traditionally served with chipolata sausage,
savoury stuffing and pan gravy*

Pot Roasted Beef and Yorkshire Pudding

Served with horseradish sauce and a rich gravy

Seared Scottish Salmon Supreme

Edged with a lemon and dill beurre rouge

Vegetarian Option

Roast Mediterranean Vegetable Tartlet

Edged with a herb velouté and glazed with goats cheese



Children's Choice

Served with chips and garden peas

Half Portion of Adult's meal

or Battered Chicken Nuggets or Breaded Fish Fingers

Under 2's - Heinz baby food and Heinz baby dessert



Steamed Christmas Pudding

Served with a warm Brandy crème anglaise

Assiette of Ice Creams

*Napped with a vanilla crème chantilly and a drizzling of
raspberry sauce*

Individual Chocolate Cheesecake

Edged with a white chocolate sauce

Mulled Winter Berry Torte

Served with a poached strawberry jus



Freshly Ground Coffee and Mint Chocolate

£12.95 per Adult £7.95 per Child (aged 2-12)

Nil (0 - 2) - Served from 12.00 noon - 2.00 pm*

Entertainment starts 2.00 pm

** Babies will be served with Heinz mains and Heinz dessert*

Christmas Eve - 24th December

Santa's Family Lunch - Menu and prices as above



CHRISTMAS FAYRE DINNER AND DISCO

Dates available: December 1st, 2nd, 3rd, 4th, 5th, 6th, 7th, 8th, 9th, 10th, 11th, 12th, 13th, 14th, 15th, 16th, 17th, 18th, 19th, 20th, 21st, 22nd, 23rd

MENU

Cascade of Greenland Prawns

Icelandic pink peeled prawns cushioned with dressed leaves and napped with a brandy, tomato and lemon mayonnaise

Seasonal Fruit Platter (v)

Fantail of melon, strawberries, orange, kiwi and poached raspberry sauce



Chef's Home-made Winter Vegetable Soup (v)

Strewn with croutons and fresh garden herbs



Roast Crown of English Turkey

Traditionally served with chipolata sausage, savoury stuffing and pan gravy

Seared Scottish Salmon Supreme

Finished in a lemon and dill beurre rouge

Vegetarian Option

Roast Mediterranean Vegetable Tartlet

Edged with a herb velouté and glazed with goats cheese



Steamed Christmas Pudding

Served with a warm Brandy crème anglaise

Assiette of Ice Creams

Napped with a vanilla crème chantilly and a drizzling of raspberry sauce

Individual Chocolate Cheesecake

Edged with a white chocolate sauce

Mulled Winter Berry Torte

Served with a poached strawberry jus



Freshly Ground Coffee

With warm cocktail mince pies

Sunday – Thursday £19.95 per person

Friday – Saturday £29.95 per person

Dinner served 7.30 pm – 8.15 pm

Bar from 7.00 pm – 12.30 am (Midweek)

1.00 am (Weekends)

Disco commences at 10.00 pm

Included in the price per person:

A festive 4-course choice menu, crackers, Christmas novelties and disco entertainment



CHRISTMAS EVE DINNER AND DISCO

MENU

Chicken and Herb Roulade

*Set upon dressed rocket leaves and sun-dried tomato salad,
edged with a whole grain mustard and honey dressing*

Smoked Salmon and Prawn Mousse

*Accompanied with baby leaves, citrus crème fraiche
and crispy Ciabatta*

Chilled Galia Melon (v)

*Partnered with a poached strawberry sauce
and studded with winter berries*



Chef's Home-made Cream of Asparagus Soup (v)

Infused with garlic and ginger



Slow Roasted English Beef

Edged with a Taylor's Port and Cropwell Bishop Stilton velouté

Fillet of Chicken

Coated in a Welsh leek and smoked bacon cream sauce

Seared Scottish Salmon Supreme

Napped with a lemon and chive beurre blanc

Vegetarian Option

Leek and Potato Rarebit Tartlet

Served with a chervil cream sauce



Individual Bailey's Cheesecake

With a garden mint and toffee sauce

Lemon Meringue Ice-Cream Cake

Rippled with a sweet raspberry sauce

Strawberry and Champagne Charlotte Mousse

Treacle Sponge and Custard



Freshly Ground Coffee and Mint Chocolate

£24.95 per person

Dinner served 7.30 pm – 8.15 pm

Disco commences at 10.00 pm

Bar closes at 12.30 am

Christmas Eve Family Lunch

See Santa's Sunday Lunch menu and price



CHRISTMAS DAY LUNCH

Join us for a traditional Christmas lunch at 12.00 noon
beginning with a drink on arrival followed by lunch served
from 12.30 pm – 2.30 pm

MENU

Smoked Trout and Royal Greenland Prawn Saladette
*Tossed with sun-dried tomatoes, rocket and spinach leaves
and a light lemon, honey and dill dressing*

Assiette of Melon (v)

*Marinated in a garden mint and Chardonnay syrup
and topped with a refreshing Champagne sorbet*



Cream of Carrot and Coriander Soup (v)
Infused with shallots and roast nutmeg



Traditional Roasted Breast of English Turkey
*Accompanied with bacon roll, savoury stuffing,
chipolata sausage and roast pan gravy*

Fillets of Scotch Beef

Centre cut fillet napped with a smoked bacon and Madeira sauce

Roast Gressingham Duck Breast

Edged with a Taylor's Port and Hoi Sin sauce

Vegetarian Option

Grilled Portobello Mushroom

*Studded with a vegetable duxelle and topped with a herb crust,
served with a tomato and olive ragout*



Steamed Christmas Pudding

Served with a warm Brandy cream sauce

Individual Toffee and Caramel Cheesecake

Partnered with a vanilla crème anglaise

Double Chocolate Torte

*Set upon a sponge base and
edged with a milk chocolate sauce*



Selection of Yorkshire Cheeses

Served with walnut bread, grapes and celery sticks



Freshly Ground Coffee

With Satsumas and warm cocktail mince pies



Chocolate Truffles

£56.95 per person

£28.50 per child (aged 2-12) Nil (0 – 2*)

* Babies will be served with Heinz mains and Heinz dessert

Father Christmas will visit at approx. 2.30 pm

Pianist playing in the lounge upon arrival



BOXING DAY LUNCH AND NEW YEAR'S DAY LUNCH

MENU

Classic Greenland Prawn Cocktail

*Set upon a trio of mixed leaves and
napped with a light seafood sauce*

Chilled Dovetail of Melon (v)

Accompanied with a duo of fruit coulis

Pan Fried Button Mushrooms (v)

Finished in a garlic and white wine cream sauce

Smooth Chicken Liver Parfait

Served with French toast and a winter fruit chutney



Chef's Home-made Soup of the Day (v)



Traditional Roast Beef and Yorkshire Pudding

Coated in a rich pan gravy and served with horseradish sauce

Roast Loin of Pork

Accompanied with savoury stuffing and apple sauce

Braised Lamb Casserole

*With winter vegetables and infused with mint and rosemary,
set inside a giant Yorkshire pudding*

Jumbo Battered Cod

Served with minted mushy peas and chunky chips

Vegetarian Option

Roast Mediterranean Vegetable Tartlet

Edged with a herb velouté and glazed with goats cheese



Selection of Sweets from the Display Table



Freshly Ground Coffee and Mint Chocolate

£19.95 per person

£10.95 per child (aged 2-12) Nil (under 2-0)*

** Babies will be served with Heinz mains and Heinz dessert*

Lunch served from 12.00 noon – 2.00 pm

Boxing Day Lunch

Pianist playing in the lounge upon arrival





NEW YEAR'S EVE

*Celebrate in style and welcome in the New Year at the
Carlton Park Hotel.*

*The party begins at 7.00 pm with canapés and a 'Kir Royale'
on arrival followed by dinner served from 7.30 pm*

MENU

*Smoked Scottish Salmon and Mackerel Salad
Set upon dressed rocket leaves with a honey and mustard
dressing, partnered with a light horseradish crème fraîche*

*Rosette of Galia Melon (v)
Topped with a cassis water ice, presented with a strawberry
and mint compote and edged with a winter berry sauce*



*Smoked Bacon and Watercress Soup
Strewn with toasted croutons and garden herbs*



*Refreshing Champagne Sorbet (v)
Set upon a bed of fresh strawberries*



*Medallions of Scottish Beef
Prime centre cut fillet set upon a light Port wine jus
and napped with a fricassee of wild mushrooms*

*Vegetarian Option
Roast Mediterranean Vegetable Gateau
Glazed with Greek Halloumi cheese and partnered with
linguine and tossed in a tarragon cream sauce*



*Individual Pyramid of Chocolate Mousse
Edged with a home-made Belgian chocolate sauce*



*Selection of Yorkshire and Cropwell Bishop Stilton Cheese
Served with walnut bread, grapes and celery hearts*



Freshly Ground Coffee and Chocolate Truffles

*£59.00 per person
£112.00 per person (including accommodation)*

Disco starts at 10.00 pm and continues 'til the wee hours

Brunch New Year's Day 9.00 am – 12.00 noon



TERMS AND CONDITIONS CHRISTMAS 2009 AND NEW YEAR PARTIES & EVENTS

How to Book

- Please telephone the hotel to check availability for your chosen dates and to make a provisional reservation.
- Complete the booking form and return it to the hotel with a non-refundable deposit of £10 per person (or the full cost of the event if less than £10.00). Please make cheques payable to the Carlton Park Hotel.
- For all events, full non-refundable payment of the balance is required at least 14 days prior to the event or by 27th November 2009, whichever is the earlier.
- Pre-orders for food and wines are required at least 14 days prior to the event for parties of 6 persons or more.

Terms and Conditions of Booking

1. All verbal bookings will be treated as provisional and will be held for no longer than 14 days pending receipt of written confirmation and the appropriate deposit.
2. Bookings not paid in full by 14 days prior to the event or by 27th November 2009, whichever is the earlier, will be deemed to have been cancelled and any monies paid will be retained by the hotel.
3. No refunds of monies paid will be made for cancellation or decreases in the number of guests attending, unless the hotel is able to resell the space.
4. Monies paid for non-arrivals are forfeited and cannot be transferred to cover food, drinks, entertainment or overnight accommodation for other members of the party.
5. All additional charges incurred during the event must be settled prior to departure.
6. All events and timings are subject to approval by the local licensing authorities. All statutory licensing regulations apply.
7. Children may not be admitted to certain events at the discretion of the General Manager, whose decision is final. Please contact the hotel for prices and availability.
8. The information in this brochure is correct at the time of printing. The hotel reserves the right to amend its packages and prices at any time before booking. Bookings are subject to availability and prices quoted at the time of booking.
9. The hotel reserves the right to alter or amend the contents of an event or to cancel an event for any reason, for example if there is a shortfall in the minimum numbers required to operate a programme. In such circumstances, and without affecting your legal rights, you may choose at your sole discretion an alternative date and/or venue, subject to availability, or obtain a full refund from us.
10. Insurance to cover cancellation and loss of personal effects and money when taking an event featured in this brochure may be arranged with Bell & Co. Insurance Brokers, Marlborough House, Charnwood Street, Derby, DE1 2GT. Tel. 01332 372111 or Fax. 01332 290786
11. All prices are inclusive of VAT. If the general rate of VAT is altered, our prices will be modified accordingly. Gratuities are at the guest's discretion.
12. Other than for death or personal injury caused by our negligence, our liability to you is limited to the price of your booking plus expenses directly and necessarily incurred by you to comply with your booking.
13. The hotel will not be liable to you for failure to perform to the extent that the failure is caused by any factor beyond its reasonable control.
14. Please address any comments to the General Manager during your visit or in writing within 21 days of the event.
15. These terms are deemed to incorporate the Hotel's general terms of business, copies of which are available on request.

WINE LIST

All wines are supplied in 75cl bottles unless otherwise stated.

	<i>Price</i>
White	
House Chardonnay	£14.50
Piesporter	£14.95
Pinot Grigio	£14.95
Muscadet	£15.95
Chablis	£20.95
Red	
House Shiraz	£14.50
Merlot	£15.45
Rioja	£15.95
Chianti	£15.95
Chateauneuf-du-Pape	£22.95
Rosé	
Rosé	£14.95
Champagne / Sparkling	
Sparkling Wine	£15.95
Lanson Champagne	£34.95
Mineral Water (Litre)	
Sparkling	£2.95
Still	£2.95
Beer (4-pint Jugs)	
Carling (4-pint Jugs)	£11.00
Guinness (4-pint Jugs)	£11.80

HOW TO BOOK CHRISTMAS & NEW YEAR EVENTS

First telephone 01709 849955 to make your booking.

Then to confirm your reservation, fill in this form and send it to the address below within 14 days, together with your deposit of £10 per guest. Your reservation is not guaranteed until we receive your deposit. Balance required by 27th November, 2009 or at the time of booking if after this date.

BOOKING FORM

Name of Event: _____	
Date of Event: _____	Time: _____
Numbers in Party: Adults: _____	Children: _____
Name of Host/Organiser: _____	
Address: _____	

Postcode: _____	
Company Name: <i>(If applicable)</i> _____	
Telephone No. (Day) _____	
(Evening) _____	
Special Requirements: _____	

ACCOMMODATION REQUIREMENTS

Single Rooms: _____	Twin Rooms: _____	Double Rooms: _____
Arrival Date: _____		Departure Date: _____
Special Requirements: _____		

<input type="checkbox"/>	Please debit my credit card £ _____ <small>Visa/Access/American Express/Switch <i>(delete as appropriate)</i></small>										
Card number:	<table border="1" style="display: inline-table; border-collapse: collapse; text-align: center;"> <tr> <td style="width: 20px; height: 20px;"> </td> <td style="width: 20px; height: 20px;"> </td> <td style="width: 20px; height: 20px;"> </td> <td style="width: 20px; height: 20px;"> </td> <td style="width: 20px; height: 20px;"> </td> <td style="width: 20px; height: 20px;"> </td> <td style="width: 20px; height: 20px;"> </td> <td style="width: 20px; height: 20px;"> </td> <td style="width: 20px; height: 20px;"> </td> <td style="width: 20px; height: 20px;"> </td> </tr> </table>										
Expiry Date:	_____										
Name of Card Holder:	_____										
<input type="checkbox"/>	I enclose £ _____ Cheque/postal order payable to Carlton Park Hotel										
Signature: _____	Date: _____										

Send this form together with your deposit to:
 Special Events/Christmas Co-ordinator, Carlton Park Hotel,
 102-104 Moorgate Road, Rotherham. S60 2BG

We regret that neither deposits nor
 full pre-payments are refundable.

WHY NOT STAY THE NIGHT?

When making your booking, ask about our preferential overnight accommodation rates for guests attending our Christmas Events and Party Nights. Make the occasion an event and stay on!

All bookings are subject to availability.