

# MOTOWN CHRISTMAS PARTY NIGHT

Friday 4th, Friday 11th and Saturday 19th December 2009

Take a trip down memory lane and into Detroit for a great evening of Motown and Soul. Enjoy a glass of Champagne on arrival, then sit down to enjoy a festive four course meal. You will be entertained into the evening by Freddie Mensah or Marlon with the sounds of a golden era. After dinner, 'Get up offa that thing!' and dance the night away with our resident DJ.

## Package

- Champagne Reception
- Superb Four Course Dinner
- Entertainment from Freddie Mensah or Marlon
- Disco
- Crackers & Party Poppers

**£35.00 per person**

Or make a weekend of it and join us for New York, New York as well from £129.00 per person for both nights.

Upgrade and single occupancy supplements apply for accommodation bookings. £10.00 per person deposit is required at the time of booking or £50.00 per room for residential bookings. VAT is included.

Beech Hill Hotel, Newby Bridge Road, Windermere, Cumbria, LA23 3LR  
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[www.beechhillhotel.co.uk](http://www.beechhillhotel.co.uk)

## Residential packages

- Christmas Party Night
- Accommodation in a Classic room
- Full English Breakfast
- Use of the leisure facilities

**£74.00 per person**

## STARTERS

Leek & Potato Soup

Grilled Fillet of Fresh Mackerel  
With chorizo lyonnaise and plum tomato chutney

Caramelised French Onion & Goat's Cheese Tart  
With mustard Caesar dressing

Panache of Melon and Raspberries  
In a lightly set Pimm's jelly

Festive Pheasant & Chicken Terrine  
With homemade chutney

## MAIN COURSE

Traditional Roast Turkey  
With mushroom stuffing, pigs in blankets, savoury bread and cheddar pudding,  
roast potatoes, brussel sprouts with chestnuts and bacon, and roast gravy

Roast Leg of Barley Bridge Lamb  
With spinach, pancetta, new potatoes and salsa verde

Loch Fyne Salmon  
With petit pois, smoked bacon and lettuce, balsamic glaze, house tartare sauce

Gressingham Duck Confit  
With sweet potato mash, roast butternut squash and marmalade glaze

Risotto  
Either wild mushroom or asparagus

## DESSERT

Classic Christmas Pudding  
With brandy sauce

Bread and Whiskey Butter Pudding  
With homemade custard

Festive Fruit Pavlova  
With passion fruit cream and mango coulis

Dark Chocolate and Cherry Mousse

Selection of Local Cheeses  
With homemade chutney and biscuits

Coffee & Mini Mince Pies



# NEW YORK NEW YORK! CHRISTMAS PARTY NIGHT

Saturday 5th, Saturday 12th and Friday 18th December 2009

Be a part of it: New York, New York! Enjoy a stars welcome with a glass of Champagne, then sit down to enjoy a delicious four course meal. You will be entertained into the evening by Matt O'Neil with infamous themes from the 'Rat Pack' era and big band swing. After dinner, enjoy the celebration in true New York style – on the dance floor!

## Package

- Champagne Reception
- Superb Four Course Dinner
- Entertainment from Matt O'Neil
- Disco
- Crackers & Party Poppers

**£35.00 per person**

## Residential packages

- Christmas Party Night
- Accommodation in a Classic room
- Full English Breakfast
- Use of the leisure facilities

**£74.00 per person**

Or make a weekend of it and join us for the Motown Party Night as well from £129.00 per person for both nights.

Upgrade and single occupancy supplements apply for accommodation bookings. £10.00 per person deposit is required at the time of booking or £50.00 per room for residential bookings. VAT is included. Extra nights can be added between Sunday and Thursday for parties over 60 guests.

## STARTERS

- Tomato, Fennel and Basil Soup
- Red Lentil, Smoked Cumberland Cheese & Date Pate  
With mango chutney
- Char-grilled Wood Pigeon & Smoked Chestnuts  
With cabbage, bacon and Shiraz fumet
- Smoked Haddock, Leek & Parmesan Fish Cake
- Galia Melon and Blueberry Cocktail  
With blueberry sorbet and elderflower champagne

## MAINS

- Traditional Roast Turkey  
With mushroom stuffing, pigs in blankets, savoury bread and cheddar pudding, roast potatoes, brussel sprouts with chestnuts and bacon, and roast gravy
- Pot-Roasted Fell Bred Beef  
With shallots and wild mushrooms, cheddar mash and Merlot fumet
- Grilled Fillets of Sea Bass  
With spinach, pine nut and goat's cheese risotto
- Roast Rare Breed Pork Belly  
With haricot bean casserole and apple sage relish
- Portobello Mushroom and Haloumi Pie  
With soft herb and mascarpone polenta with Mediterranean vegetables

## DESSERTS

- Classic Christmas Pudding  
With brandy sauce
- Steamed Plum Sponge pudding  
With cinnamon custard
- Chilled White Chocolate and Raspberry Marquise
- Apricot & Amaretto Crème Brûlée  
With hazelnut crumble biscuits
- Selection of Local Cheeses  
With homemade chutney and biscuits
- Coffee & Mini Mince Pies

