



Christmas & New Year

2024 celebrations





Young at Heart


Enjoy plenty of festive cheer at our incredibly popular Young at Heart lunch!

Spend the afternoon getting into the holiday spirit and enjoy a delicious three-course lunch along with festive music.

Tuesday 3rd December

Price per adult: £25

Bar opens at 12pm Lunch at 12.30pm





Young at Heart

Menu

Pear & Parsnip Velvety Soup (V)

Sweet and earthy soup served with curried cream and crunchy parsnip crisps

Buttery Roasted Turkey Breast (GF)

Served with crispy roast potatoes, sprout & chestnut, creamy swede & carrot mash, honey-roasted parsnips

Tender stem broccoli, pigs in blankets, flavourful sage & onion stuffing ball served with rich red wine gravy

Wild Mushroom Risotto (V)(GF)

Delightful blend of earthy mushrooms, creamy parmesan and aromatic herbs

Traditional Christmas Pudding

Sweet, dried-fruit pudding served with fragrant Cointreau Crème Anglaise

Mince Pie

Tea & Coffee

(V) Vegetarian - (VG) Vegan - (GF) Gluten Free - Please note that we can tailor most of our dishes to accommodate your dietary preferences or restrictions. Please get in touch before your event for further details.

Please inform your waiter/waitress of any food allergies or intolerances. Dishes may contain traces of nuts, wheat, shellfish and garlic. We can not guarantee that dishes are 100% gluten free. Please note that published prices may be subject to change at time of booking.

Themed Party Nights

Enjoy a delicious festive themed buffet and then dance the night away with your favourite decade hits!

Saturday 21st December - **Abba Night**



Party with DJ and entertainment from 7:00pm until late

Buffet served at 7:30pm

Price per adult: £45.00



Themed Party Nights

Menu

Starters

Selection Of Fresh Salad And Mezze, Meat And Fish (GF)

Mains

Vegan Moussaka (VG)

Hearty layers of chargrilled aubergine & potatoes, roasted tomato sauce topped with a garlic and thyme-infused béchamel sauce



Buttery Roasted Turkey Breast (GF)

Succulent turkey breast, roasted to perfection with a golden, buttery finish

Traditional Fish Pie

Delicious baked fish served with creamy white wine sauce

Crispy roast potatoes, sprout & chestnut, creamy swede & carrot mash, honey-roasted parsnips

Rich cauliflower cheese, tender stem broccoli, pigs in blankets, flavourful sage & onion stuffing ball

Desserts Table

Assortment Of Cheesecakes & Cupcakes

Fresh Fruit Platter

Classic Chocolate Profiteroles



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Christmas Party Nights

**Celebrate your Christmas Party with joy and delicious food
with our three-course festive menu!**

Dates available:
Friday **6th December**
Saturday **7th December**
Friday **13th December**
Saturday **14th December**

Glass of Prosecco and canapés on arrival

Party with DJ from 7:00pm until late

Dinner served: 7:30pm

Price per adult: £48

Christmas Party Nights

Menu

Pear & Parsnip Velvety Soup (V)

Sweet and earthy soup served with curried cream and crunchy parsnip crisps

Duck & Orange Paté

Delicious spread made from duck liver with oranges, herbs and spice served with Caramelized orange and light toasted brioche

Fresh Goat cheese & maple syrup Pecan (V)

Caramelised cheese served with tangy whole-grain mustard dressing

Buttery Roasted Turkey Breast (GF)

Pigs in blankets, flavourful sage & onion stuffing ball

Salmon Fillet

Tortilla & roast pepper crust and aromatic Salsa Verde

Vegan Moussaka (VG)

*Hearty layers of chargrilled aubergine & potatoes, roasted tomato sauce
Topped with a garlic and thyme-infused béchamel sauce*

Sides: *Crispy roast potatoes, brussels sprout & chestnut, creamy swede & carrot mash,
honey-roasted parsnips*

Tender stem broccoli

Traditional Christmas Pudding

Sweet, dried-fruit pudding served with fragrant Cointreau Crème Anglaise

Baked Festive Cheesecake

Served with sweet orange curd

Decadent White Chocolate Mousse

Served with fragrant mulled-spiced berry coulis

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Christmas Day Menu

Let us look after you whilst you celebrate the most wonderful day of the year.

On arrival, you will be welcomed with a glass of Prosecco to start a relaxing afternoon full of happiness and festive food!

Lunch served at 1:00pm

Price per adult: £68.00

Price per child (4 to 12 years old): £32.00

Under 4s go free

All children will receive a special gift!

Christmas Day Menu

Starters

Sweet Pumpkin Soup (V)

Comforting flavourful soup topped with mini saffron dumplings and refreshing Raita Yoghurt

Fresh Crayfish & Prawn Tian (GF)

Delicious mix of fresh fish and prawns with herby lemon & dill cream topped with tangy bloody Marie dressing

Wild Game & Prune Terrine

Flavour-packed terrine with a sweet touch of prunes served with crispy toasted sourdough croute and Cumberland sauce

Main Courses

Buttery Roasted Turkey Breast (GF)

Pigs in blankets, flavourful Sage & onion stuffing ball served with rich red wine gravy

Thyme-Infused Roast Sirloin (GF)

Succulent juicy sirloin served with herb-seasoned Yorkshire pudding and rich onion gravy

Wild Mushroom Risotto (V)(GF)

Delightful blend of earthy mushrooms, creamy parmesan and aromatic herbs

Sides: Crispy roast potatoes, brussels sprout & chestnut, creamy swede & carrot mash, honey-roasted parsnips, tender stem broccoli

Desserts

Traditional Christmas Pudding

Sweet, dried-fruit pudding served with fragrant Cointreau Crème Anglaise

Assortment of Christmas Cakes And Creamy Lancashire cheese

Served with sweet chutney and flaky crackers

Decadent Dark Chocolate & Cherry Tart

Topped with juicy Cherry Jubilee

Mince Pie

Tea & Coffee

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The background is a dark blue gradient, scattered with numerous gold-colored confetti pieces of various shapes and sizes, including long thin strips and small squares, creating a festive atmosphere.

New Year's Eve Party Night

Enjoy a glass of Prosecco and canapés on arrival and a festive five-course dinner with us.

Celebrate the night with our resident DJ spinning all your favorite tracks, and dance your way into 2025!

Bar opens at 6.30pm

Dinner served: 7:45pm

DJ until 1am

Price per adult: £80

Please contact us to learn more about our accommodation offers.

New Year's Eve Party Night

Menu

Glass of Prosecco & Canapés

Brussels Sprout & Chestnut Soup

Hearty and creamy soup topped with savoury crispy pancetta and pancetta oil

Ham Hock Terrine

Succulent meaty terrine served with sourdough croutes and tangy piccalilli

Trio Of Pickled Beetroot (VG)

With sugar candied walnuts, whipped goats cheese & sesame seed oil

Feather Blade Of Beef

*With rich Bourguignon sauce, onions, lardons and mushroom compote.
Served with roasted vegetables and Dauphinoise potatoes*

Grilled Sea Bass (GF)

Served with prawn saffron sauce, crashed new potatoes and roasted vegetables

Vegan Steak & Mushroom Wellington (VG)

Roasted vegetables and Lyonnaise potatoes

Trio of Mini Cheesecakes

Irish cream, tangy lemon and dark chocolate torte flavoured

Sticky Toffee Pudding

Served with zesty coconut & ginger crème anglaise

Cheese Platter (GF)

Coffee & Truffles

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2024 CELEBRATIONS TERMS AND CONDITIONS

Please read:

- **We request all bookings and food pre-orders to be made 2 weeks in advance.**
- Please note that published prices may be subject to change at time of booking.
- Please telephone to check availability for your chosen date.
- Provisional booking will be held for a maximum of 2 weeks. After this time, if you have not contacted the hotel, your booking will be automatically released without notification.
- All bookings require a non-refundable, non-transferable deposit.
- Christmas Party Menus £15.00 p/p non-refundable deposit.
- Christmas Day 50% p/p non-refundable deposit.
- New Year's Eve 50% p/p non-refundable deposit.
- All offers are subject to availability.
- Only deposited bookings constitute as a confirmed booking.
- The party organiser must pay all payments, as multiple payment are not accepted.
- All balances must be paid in full 14 days prior to the party date.
- If the party falls in less than 10 days, the full amount must be paid at the time of booking.
- All pre-orders for food & drinks are required no later than 14 days prior to the party date, from the party organiser only.
- Amendments to bookings must be made in writing only.
- No refunds will be given for any reduction in numbers, nor is the amount transferable.
- The conduct and behaviour of the guests is the responsibility of the party organiser.
- The Hotel reserves the right to refuse service to any guest who acts in an unsociable manner and may be asked to leave the venue. In addition, the Hotel reserves the right to charge the organiser, company or individual for any damages (or theft) caused by unreasonable behaviour.
- Seating arrangements will be decided by the Hotel a minimum of 48 hours prior to the event.
- The Hotel reserves the right to amend any date or menu without prior notice.
- The Hotel reserves the right to amalgamate or cancel Christmas events to ensure appropriate numbers.
- These terms are deemed to incorporate the Hotel's general terms of business.
- All prices include VAT at the current rate of when booking.
- All accommodation is the responsibility of the individual guest and must be settled prior to departure unless otherwise stated.
- The Hotel requires all accommodation bookings to be guaranteed by a credit or debit card.
- Bedrooms are available from 3pm on the day of arrival. Bedrooms are to be vacated by 11am on the day of departure. All bedrooms are subject to availability and rates are based on availability of standard rooms only.
- Groups of 8 or more bedrooms will be subject to a contract being signed and full prepayment being made.
- For more information, please get in touch.





Christmas & New year

2024 *celebrations*

Cresta Court Hotel
ALTRINCHAM

For more information, please get in touch:

 **0161 927 7272**

 **bookings@cresta-court.co.uk**

 **www.cresta-court.co.uk** 

