

# Christmas New Year

2024 celebrations

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

Friday 20th December - **Michael Bublé Tribute** 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





## Family Disco

Now school has finished, we are all excited to celebrate Christmas! Join us for some festive family fun with children entertainment and D.!!

#### Sunday 22nd December

Breaded Chicken Fillets & Chips served to your reserved table.

Dinner served at 6:30pm

Party with DJ and entertainment from 5:30pm until 9:30pm

Price: £22 per adult £10 per child under 12





## 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



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

(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.







## 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

(GF) Gluten Free - Please note that we can tailor most of our dishes to accommodate your dietary preferences or reside tions. Please of before your event for further details.

/waitress of any food allergies or intolerances. Dishes may contain traces of nuts, wheat, shellfish and gallic. We 100% gluten free. Please note that published prices may be subject to change at time of book



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

(V) Vegetari<mark>an - IVG) V</mark>egan - (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.

### 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 8 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 appropriation 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

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For more information, please get in touch:

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