

# Spend Christmas with us....

# Festive Events December 2024

# Christmas Fayre Lunch & Dinner



## **Best Western Claydon Hotel**

Tel: 01473 830382

Email: enquiries@hotelsipswich.com www.hotelsipswich.com



## The most wonderful time of the year ....!

Experience the Christmas season with family and friends.

Christmas is the most wonderful time of the year, yet sometimes stress and planning can overshadow the joy, making us forget what truly matters, like spending quality time with loved ones.

#### Christmas Itinerary

Our events will start from Thursday, 28th November, and run until lunchtime on 23rd December, including Sunday Christmas fayre lunches, festive afternoon teas, and December Fine Dining Evenings.

#### This Year

We will not be hosting our usual Party Nights, Christmas Day Family Lunch, or New Year's Eve Black Tie Gala Dinner.

#### Deposit

To confirm your lunch or dinner reservation, a non-refundable deposit of £10.00 per person is required. Full payment and menu choices must be returned to us by 1st December 2024 or at least one week prior to your reservation. Booking inquiries without a deposit will be held provisionally for two weeks prior to being cancelled.

#### Allergies

Individuals with allergies or intolerances should notify us as soon as possible.

For more information or to make a reservation, please contact our sales team at Tel: 01473 830382.

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# An ideal Christmas Gift Festive Afternoon Tea

£22.95 Per Person Or £26.95 per person with a glass of Prosecco or Mulled wine



Available from Thurs 28<sup>th</sup> November to Sat 21<sup>st</sup> Dec: Mon – Sat served from 2.00pm

Persons suffering from allergies or tolerances should inform the events team as soon as possible.

Vegetarian, Vegan & Gluten free options = (V, VE & GF)

Email: <a href="mailto:enquiries@hotelsipswich.com">enquiries@hotelsipswich.com</a> <a href="mailto:www.hotelsipswich.com">www.hotelsipswich.com</a>







# Claydon Hotel Christmas lunches

## Available from Thursday 28th November 2024

3 courses £32.00 | 2 courses £27.00 | main course £21.00 per person **Monday to Sunday** throughout December to  $23^{rd}$  December.

#### Starter

Honey Roasted Butternut Squash & Rosemary Soup (V, VE & GF)

Baked Goats Cheese, Prosciutto, Sundried Tomato, Fig & Honey chutney

Classic Prawn Cocktail, Baby Gem Lettuce, Marie Rose, Lime & Sweet Chili Dressing

Pressed Chicken & Smoked Ham Hock Terrine, Balsamic Red Onion Chutney, Toasted Bruschetta

Dingley Dell Pigs in Blankets, Mustard & Truffle Aioli

#### Main Course

Festive Roast Breast of Turkey, Seasonal Trimmings, Truffle Potato Roasts

Aged Roast Topside of Beef, Fondant Potato, Roasted Shallots, Red Wine Jus

Seared Seabass Fillet, Samphire, Creamy Chive Mash, Tarragon Sauce

Roasted Butternut Squash, Chestnut & Mushroom Duxelle, Sage & Onion Crumble, Caramelised Onion Gravy (V, VE & GF)

All Served With Seasonal Vegetables, Truffle Butter Roasted Potatoes, Sprouts & Honey Roasted Root Vegetables

#### Dessert

Zesty Christmas Pudding, Brandy Crème Anglaise, Cranberry Mulled Wine Syrup (V, VE & GF)

Iced Lemon Delice, Crushed Meringue, Strawberry Gelato, Berry Compote

Dark Chocolate Raspberry Roulade, Melting Panna Cotta Ice Cream (V, VE & GF)

Cheese Selection, Water Biscuits, Fig & Red Onion Chutney (V, VE & GF)

Tea /Coffee, Warm Mince Pies at £3.50 per serving

Persons suffering from allergies or tolerances should inform the events team as soon as possible.

Vegetarian, Vegan & Gluten free option = (V, VE & GF)







## Claydon Hotel Christmas lunches

# Available from Thursday 28th November 2024

3 courses £36.00 | 2 courses £29.00 | main course £23.00 per person **Monday to Sunday** throughout December to  $23^{rd}$  December.

#### Starter

Honey Roasted Butternut Squash & Rosemary Soup (V, VE & GF)

Baked Goats Cheese, Prosciutto, Sundried Tomato, Fig & Honey chutney

Classic Prawn Cocktail, Baby Gem Lettuce, Marie Rose, Lime & Sweet Chili Dressing

Pressed Chicken & Smoked Ham Hock Terrine, Balsamic Red Onion Chutney, Toasted Bruschetta

Dingley Dell Pigs in Blankets, Mustard & Truffle Aioli

#### Main Course

Festive Roast Breast of Turkey, Seasonal Trimmings, Truffle Potato Roasts

Aged Roast Topside of Beef, Fondant Potato, Roasted Shallots, Red Wine Jus

Seared Seabass Fillet, Samphire, Creamy Chive Mash, Tarragon Sauce

Roasted Butternut Squash, Chestnut & Mushroom Duxelle, Sage & Onion Crumble, Caramelised Onion Gravy (V, VE& GF)

All Served With Seasonal Vegetables, Truffle Butter Roasted Potatoes, Sprouts & Honey Roasted Root Vegetables

#### Dessert

Zesty Christmas Pudding, Brandy Crème Anglaise, Cranberry Mulled Wine Syrup (V, VE & GF)

Iced Lemon Delice, Crushed Meringue, Strawberry Gelato, Berry Compote

Dark Chocolate Raspberry Roulade, Melting Panna Cotta Ice Cream (V, VE & GF)

Cheese Selection, Water Biscuits, Fig & Red Onion Chutney (V, VE & GF)

Tea /Coffee, Warm Mince Pies at £3.50 per serving

Persons suffering from allergies or tolerances should inform the events team as soon as possible.

Vegetarian, Vegan & Gluten free option = (V, VE & GF)





## Booking and Payment Details

When making a booking please complete and return this form along with your menu choices.

Name:Company:
Address: Postcode:
Day Time Tel: Mobile:
E-Mail Address:
Date of Booking:
Date of Event:Number of Guests:
Dietary requirements:
DEPOSIT:
A non-refundable deposit of £10.00 per person is required to confirm your reservation. Menu choice & full payment are required by 1 <sup>st</sup> December or 7 days prior to the event.
PAYMENT: Please make cheques payable to: Claydon Hotel Ltd.
PAYMENT MADE BY BACS: Account Number: Claydon Hotel Ltd Sort code: 52 30 31 Account No: 52659798
PAYMENT BY CARD: Please call the hotel to make a payment.
CANCELLATIONS: Please note after your deposit has been received no cancellation or refunds can be made or transferred against any other product or service at the hotel.
TERMS & CONDITIONS: The management reserves the right to refuse entry to the hotel. In addition, the hotel reserves the right to charge the organiser, company or individual for any damage caused by unreasonable behaviour to the property or in compensation to any person / persons offended by the behaviour of their guest or guests.
THE HOTEL WILL ENDEAVOUR TO ACCOMMODATE ANY REQUESTS, HOWEVER, CANNOT BE GUARANTEED AND MAY BE SUBJECT TO CHANGE.
Signature:
Email: enquiries@hotelsipswich.com www.hotelsipswich.com





#### Menu Choice Form

When making a booking please complete and return this form with your booking details.

BOOKING DATE:	
Client Name:	Event:
Number of Guests Attending:	Date of Event:
SPECIAL REQUIREMENTS: (I.E. VEGETARIAN, ALLEF	RGIES OR TOLERANCE.
MENU CHOICE	
Butternut squash soup:	
Prawn cocktail:	
Goats Cheese:	
Pressed chicken Terrine:	
Dingley Dell Pigs in Blankets:	
MAIN COURSE	
Roast Turkey:	
Roast Beef:	
Fillet of Seabass:	
Roasted Butternut Squash (v):	
DESSERT	
Zesty Christmas Pudding:	
Lemon Délice :	
Chocolate Roulade :	
Cheese & Biscuits:	
Coffee Tea Warm Mince Pies:	

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