

Petwood for Christmas 2011



Petwood



PARTY NIGHTS

December

Friday 2

Saturday 3

Friday 9

Thursday 15

Friday 16

Saturday 17

£36 per person

Thursday 22

Tribute Night

£45

Friday 23

Petwood Party Nights - an ideal way for you and a group of colleagues, friends or family to get the festive season underway.

We are experts in helping you have a good time and know that even the smallest detail is important in ensuring your party is a success.

That's why we think we've included everything you are likely to require in order to make your party sparkle.

Arrival from 7pm for your welcome drink.

Dinner is served at 8pm.

Three Course Festive Dinner and

Dancing to Sparkle and our resident disco until 1am.

Take the worry out of getting home and treat yourselves to our

SPECIAL PARTY STOPOVER

We have a limited number of rooms available at a special rate of **£40 per person** including breakfast. All prices include VAT at the current rate of 20%.

Please read our Terms and Conditions on Page 14.

**Party Night
FESTIVE DINNER
with Dancing to
'Sparkle'
and our disco
until 1am**

Trio of Salmon

Poached, marinated and smoked salmon on
a cucumber and dill salad

Or

Cream of Leek and Potato Soup

With parslied croutons



Roast Breast of Lincolnshire Turkey

Served with a chestnut forcemeat and a Lincolnshire
sausage wrapped in smoked bacon with a thyme gravy.

Or

A Vegetarian Option

Roast Potatoes, New Potatoes, Baton Carrots with
Garden Peas and Butter Glazed Brussels Sprouts



Steamed Plum Pudding With rich brandy sauce

Or

Dark Chocolate and Cointreau Mousse



Coffee and Mince Pies



Petwood

RESIDENTIAL PACKAGE

Enjoy a
**2 or 3 night
Festive Holiday**

from Saturday
24 December
All inclusive price
per person

2 Nights £375
3 Nights £450

See Dining pages
for Menus

CHRISTMAS EVE

Relax over Afternoon Tea upon arrival starting at 2.30pm then join us for Carols at 4pm.

■ Prior to dinner Canapés and Champagne will be served in the Drawing Room, as a chance to meet fellow guests old and new.

Dine at your leisure in the Restaurant from 7.30pm.

■ After dinner relax with your coffee in the Drawing Room where you will be entertained with some Parlour games.

CHRISTMAS DAY

After Bucks Fizz and Breakfast enjoy a leisurely morning with time to open presents before we serve our Traditional Christmas Day Lunch in the Restaurant from 12 noon.

■ The afternoon is free for relaxation with snooker, table tennis and board games available.
A television broadcast of the Queen's Speech will be available.

A Cold Buffet Supper will be served from 7pm in the Restaurant after which Edward Mayor will give a talk on Christmas at the Petwood 70 years ago.

BOXING DAY

Enjoy a Full English Breakfast.

■ A lavish Buffet Lunch will be served in the Woodland Suite with background music by Sparkle Entertainment.
After lunch you can attend a nostalgic film show at the Kinema in the Woods. (Transport not provided).

■ Our Gala Dinner, will be served in the Restaurant after which Susan Jane will entertain you with music for dancing in the Drawing Room.

TUESDAY DECEMBER 27th

Full English Breakfast before departing at your own leisure.

■ Stay any extra nights up to and including 30th December 2011 for just £60 per person per night, to include dinner, bed and breakfast.



View from the entrance drive



CHRISTMAS EVE DINNER

Champagne & Canapés served prior to Dinner in the Drawing Room

Minestrone Soup

With freshly grated parmesan cheese

Or

House Pâté

With caramelised onion marmalade and toasted multigrain bread

Or

King Prawn and Crayfish Tail Cocktail

On a chiffonade of lettuce with Marie Rose sauce

■

Rump of English Lamb

Sliced onto a parsnip dauphinoise with a rosemary and redcurrant jus

Or

Breast of Chicken

Wrapped in pancetta with a Madeira sauce

Or

Red Snapper

With roast bell peppers drizzled with a basil pesto

Or

Lincolnshire Poacher Cheese and Lentil Fritters

On a bed of creamed leeks

■

A Warm Chocolate Brownie

Served with a rich dark chocolate sauce

Or

Mulled Wine Cheesecake

With orange scented clotted cream

Or

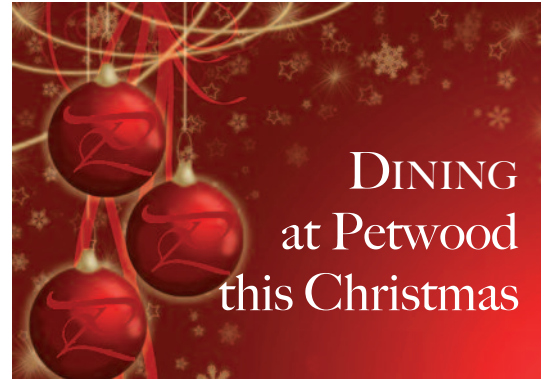
Banoffee Tart

Or

Platter of Lincolnshire Cheeses

■

Coffee and Mint Wafers



The Restaurant

CHRISTMAS DAY LUNCH

£79 per person

£48 children under 12

Smoked Haddock Fillet

Topped with a welsh rarebit arranged on fine sliced tomatoes with a fresh herb vinaigrette

Or

Asparagus Soup Finished with double cream

Or

Parma Ham, Baby Figs & Caramelised Red Onions

■

Raspberry and Mint Sorbet

■

Traditional Roast Breast of Turkey Served with chestnut forcemeat, Lincolnshire sausage wrapped in bacon and a cranberry port wine and orange preserve

Or

Fillet of Beef Rossini Pan fried medallions of beef arranged on a crouton of chicken liver pâté served with a rich Madeira and truffle sauce

Or

Monkfish On fennel risotto with a white wine and saffron sauce

Or

A Roast Pepper, Olive and Red Onion Tartin

Glazed with mozzarella on a cherry tomato confit drizzled with a balsamic dressing

Fondant Potatoes, Parslied New Potatoes

Butter Glazed Brussels Sprouts and

Baby Charentais Carrots and Petit Pois

■

Steamed Plum Pudding

With brandy sauce

Or

White Chocolate and Butterscotch Torte

With raspberry coulis

Or

Lemon and Lime Cheesecake

With a compote of berries

Or

Platter of Lincolnshire Cheeses

■

Coffee and Mince Pies



Rear view overlooks gardens

BOXING DAY BUFFET LUNCH

£40 per person

£18 children under 12

Served in our
Woodland Suite

Background music by
Sparkle Entertainment

Tables of hot & cold food to include

Roast Rib of Lincoln Red Beef,
Roast Leg of Grasmere Farms Pork with apple sauce
Local Ham glazed with maple syrup
Cheese glazed Fish Pie
Three Cheese Tartlet
Broccoli, Ricotta and Pine Kernel parcels
Stuffed Peppers

■

Cold Cuts of
Beef Sirloin, Ham, Chicken
Lincolnshire Stuffed Chine,
Various Charcuterie
Poached Salmon
Prawns, Crayfish, Smoked Local Trout
And Gala Pies

New Potatoes Roasted in Olive Oil with Maldon Salt
and Rosemary

Baked Potatoes with Sour Cream and Chives

Panache of Vegetables

Freshly Baked Selection of Breads

Various Chutneys, Pickles and Dressings



A Dessert Table of:

Gateaux, Mousse, Fruit Basket,

Whole Stilton, West Country Brie and

Lincolnshire Poacher

Served with water biscuits, celery and grapes

BOXING DAY GALA DINNER

Black Tie Optional

Susan Jane will entertain with music for dancing in the Drawing Room

Red Pepper and Goats Cheese Soup

Topped with a red onion and goats cheese crostini

Or

Seared Scallops

On pea purée with lemon and pancetta sauce

Or

Oak Smoked Chicken Breast

Arranged on a nest of mixed leaves dressed with a watercress vinaigrette, topped with a Quail's egg.

■

Braised Blade of Beef

In a rich Burgundy, baby onion and smoked bacon sauce with horseradish mash

Or

Oven Baked Supreme of Guinea Fowl

Filled with apple mousse, set onto a bed of red cabbage with a port wine reduction

Or

Fillet of Sea Bass

On roasted cherry tomatoes and courgette with basil oil

Or

Individual Wild Mushroom and Gruyère Cheese Filo Parcel

Arranged on a whisky and truffle cream

Glazed Saffron Potatoes, Panache of Vegetables

■

Bread and Butter Pudding made with Lincolnshire Plum Loaf

Served with vanilla custard

Or

Trio of Chocolate Desserts

Or

Lemon Tart

Served with raspberry coulis

■

Coffee with Mint Wafers and Petit Fours



DINNER

in the
Tennyson
Restaurant
Served from
7pm till 9pm

£42 per person

Clear Winter Vegetable Broth

Laced with sherry

Or

Gravadlax and King Prawns

On lemon dressed leaves with caper berries

Or

Salad of Prosciutto Ham, Baby Figs and Caramelised Red Onions

On rocket with a blue cheese dressing



Champagne Sorbet



Roast Saddle of Fenland Lamb

Filled with cherry tomato, basil and Cote Hill Blue with a light rosemary jus

Or

Seafood Mixed Grill

Red mullet, salmon, scallops and tuna with saffron cream

Or

Tempura of Vegetables

Served with a timbale of saffron rice and sweet and sour sauce

Selection of Potatoes and Vegetables



Bakewell Tart

Served with a vanilla custard

Or

Dark Chocolate Cheesecake

Or

Raspberry Brûlée

With butter biscuit



Coffee and Mints

**NEW YEAR'S EVE
Black Tie
GALA DINNER
& DANCE**

£90 per person

Served in the
Woodland Suite
with Dancing to
'Sparkle' and our
resident disco until 2am

Take advantage of our
Special Stopover
that includes
Bed and Breakfast
£50 per person

Gravadlax and King Prawns

On lemon dressed rocket with caper berries



Clear Broth Laced with sherry



Champagne Sorbet



Fillet of Lincolnshire Beef

With a crisp rosti and Madeira sauce

Parslied New Potatoes

Panache of Vegetables



A Trio of Desserts

Chocolate cheesecake, lemon posset and
raspberry bavaois



**Platter of Côte Hill Blue, Yellow Belly and
Lincolnshire Poacher**

With biscuits and plum loaf



Coffee and Mint Liqueur Chocolates





Petwood Hotel Ltd Terms & Conditions

All Bookings The terms and conditions detailed below, apply to all bookings whether made for a party night or accommodation.

No refunds or transfers of advance deposits and payments are available. Organisers are asked to make their group members aware of this.

One single payment only must be made by the party organiser. Individual payments for each person and cheques will not be accepted. The hotel may cancel your booking if the scheduled payment is not received by the agreed date.

Cancellations due to adverse weather conditions are not refundable if the hotel is still hosting the event. The hotel reserves the right to charge the organiser, company or individual for any damage caused. No food, wine or other drinks may be brought onto the premises for consumption during your visit.

Party Night Bookings A non-refundable deposit of £10 per person will be required within 14 days of making a provisional booking. The balance must be paid in full 14 days prior to your party night otherwise the hotel reserves the right to release your booking.

If a party night falls below the minimum numbers required, the hotel reserves the right to offer an alternative date, or should no date be available then a full refund will be given.

Accommodation Bookings A further non-refundable deposit of £10 per person is required upon making an accommodation reservation for a party night. The balance is not due until the morning of departure. A non-refundable deposit of £50 per person is necessary for the Christmas and New Year's Eve Packages.

Complete and return the booking form opposite with your deposit to

Petwood Hotel
Stixwold Road, Woodhall Spa, Lincs LN10 6QG
Telephone 01526 352411
Fax 01526 353473
Email reception@petwood.co.uk
www.petwood.co.uk

PARTY NIGHTS Booking Form

Signing of this form implies acceptance by all members of your party of our booking conditions and our General Terms of Trading, as detailed in this brochure.

Date required

Number of Guests

Organiser's Name

Organisation

Address

Postcode

Telephone

Mobile

Email

Total Deposit enclosed at £10 per person

£

Signed

Date



**RESIDENTIAL or
DINING
Booking Form**

Please tick
if booking a meal only

- Christmas Eve Dinner
- Christmas Day Lunch
- Boxing Day Lunch
- New Year's Eve
Dinner
- New Year's Eve Gala
Dinner & Dance



Date required	No. of people	
No. of nights	No. of rooms	Type of room
Name		
Address		
		Postcode
Telephone	Mobile	
Email		
Total Deposit enclosed	£	
Signed	Date	