

M E N U





Grosvenor Hotel would like to invite you to our festive celebrations this year...

Having completed an extensive refurbishment programme, we would like to welcome you with your friends and family to celebrate Christmas in our wonderful surroundings. Not only do we promise beautiful interiors and a fabulous atmosphere, we will top it off with our fantastic cuisine and first class service, leaving you to relax and enjoy the company of your friends and family. Grosvenor Hotel can offer a selection of dining options throughout the festive period, whatever your numbers. Perhaps you and a small group of friends would like to join other festive revellers in our classically themed brasserie restaurant, alternatively for those of you with a large group we have our wonderful Clifton Room suite. Whatever your choice, we can ensure that you will be served homemade cuisine, using the finest local produce

Sleepover

Have a drink or two in our chic bar, and stay over without the worry of getting home. For guests attending our party nights, we have some extra special room rates: £35 per person based on two people sharing a standard double twin room. Or £60 for a Single Room. (All prices are inclusive or Full English breakfast and VAT

Organiser Stays Free

Organise your Christmas party with us and stay overnight with our compliments. Book a party of 20 or more guests and we will give you a double room or a twin room with a full English breakfast for 2 people sharing FREE OF CHARGE (subject to availability).

Availibility

Party nights are in 2 options. The first is without disco on Mondays - Wednesdays up until 24th December. Alternatively dinner and disco nights will be taking place on Thursdays, Fridays and Saturdays throughout December. Please see Christmas Party Nights page for more information.

Pre & Post December Festivities

Discounts are available for Christmas group bookings made in November 2013 or January 2014. To make a booking please call us on 01788 535 686





BOOKING FORM

COMPANY	//organisation	
NAME OF P	PARTY ORGANISER	
ADDRESS_		
TEL		
EMAIL		
DATE REQU	UIR ED	
	☐ CHRISTMAS DAY LUNCH ☐ CHRISTMAS DAY LUNCH PARTY	
	□ NEW YEARS EVE MENU □ CHRISTMAS PARTY NIGHT	
	TICK OPTION FOR ABOVE CHOICE	
	TICK OF HOLVEON ABOVE CHOICE	
NUMBERS	PRICE PER HEAD	
PLEASE CHARG	GE TO MY CREDIT/DEBIT CARD THE AMOUNT OF: £	
CARD NO		
EXPIRY DATE_	ISSUE DATE	
ISSUE NO (SWITCH	CH ONLY)SECURITY CODE	1
	I agree to the terms and conditions in this brochure & I am the function organiser	
signature		3
DATE		
DEPOSIT ENCLO	LOSED OF	0
	PLEASE MAKE CHECKS PAYABLE TO THE GROSVENOR HOTEL	

Christmas Day Menu

Glass of Mulled Wine on Arrival

Starters

Jerusalem Artichoke Soup

Served with a bread roll topped with croutons & a swirl cream

Duck Rillette

Lightly seasoned shredded duck pate served with continental leaves, Melba toast and balsamic onion confit

Smoke Salmon Prawns with Marie Rose Sauce

Accompanied with green leaf finished with vinaigrette dressing

To Refresh the Palate

Champagne Sorbet

Served in a brandy snap basket topped with mint

Main Course

Traditional Roast Turkey

Served with apricot onion sage stuffing, chipolata sausage, roast potatoes, seasonal vegetables and red wine gravy

Rack of Lamb

Cooked pink served with spiced red cabbage and mustard mash with mint gravy

Pan Fried Bacon Wrapped Monkfish

Fillet of monkfish wrapped with bacon served with Dauphin Oise potatoes and green vegetables finished with a rich tomato sauce with pesto

Mediterranean Vegetable and Goat Cheese Wellington

Roasted Mediterranean vegetables bound in a tomato basil sauce filled in puff pastry with goat cheeseserved with house salad and vegetables of the day

Dessert

Traditional Christmas Pudding

Served with warm brandy sauce

Italian Chocolate Fondant

Served warm accompanied with vanilla ice cream

Sherry Trifle

Sherry soaked sponge topped with layer of raspberry compote custard flavour mousse and cream finished with flaked almonds

Coffee & Mince Pies



Christmas Party Menu

Starters

Roasted Butternut Squash & Parsnip Soup

Served with a bread roll & butter

Ardennes Pate with Plum & Brandy

Pork pate with fruity plum pieces and brandy served with mixed leaves, balsamic, onion confit, Melba toast & butter

Wild Mushroom Stilton Hot Pot

Wild mushrooms cooked in a white wine and cheese sauce topped with blue stilton finished with rocket & balsamic reduction

Mains

Traditional Roast of Warwickshire Turkey

Served with all the trimmings

Pan Fried Fillet of Salmon with Herb Crest

Fillet of Scottish salmon served with spring onion mash finished with a creamy caper sauce

Cannelloni Alla Fiorentina

Pancake filled with ricotta cheese, mushrooms and spinach topped with cheese sauce and mozzarella served with garlic bread & house salad

*All main courses served with Chef's special vegetables

Dessert

Christmas Pudding

Served with warm brandy sauce

Tiramisu

Layers of coffee and marsala wine soaked in vanilla sponge & mascarpone finished with a light dusting of cocoa powder served with short bread

Lemon cheese cakeServed with a mix berry compote



Party Dates 28th. 29th, 30th November





Party Dates5th, 6th, 7th, 12th, 13th. 14th, 19th, 20th, 21st December

New Years Eve Menu

Starter

Broccoli Stilton Soup

Served with bread roll & butter

Goat Cheese and Sun Dried Tomato Salad (V)

Served with continental leaves, drizzled with a balsamic reduction

Harvali Chicken Tikka

Tender chicken tossed in a mint, coriander & green chilli marinade roasted delicately in in clay oven

Galouti Kebab

A mouth-watering Awadhi speciality of minced lamb patties immersed with selected spices, shallow fried to give a golden brown colour

Main Course

Lamb Cutlet

Lamb cutlets cooked pink served with creamy chive mash potato and house vegetables finished with mint gravy

Pan Fried Fillet of Sea Bass

Fillet of sea bass served with wilted spinach Rizzoli potatoes and green vegetables finished with a saffron cream sauce

Cannelloni Alla Fiorentina

Pancake filled with ricotta cheese, mushrooms and spinach topped with cheese sauce and mozzarella served with garlic bread & house salad

Hari Mirch Ka Bhuna Ghost

Tender lamb cooked with green chilli paste and selected Indian spices

Handiwala Methi Murg

Succulent pieces of chicken tikka cooked with whole spices & spinach flavoured with dry fenugreek

Desserts

Apple & Ginger Crumble

Served with warm custard

Gulab Jamun

Classic milk reduction and cottage cheese dumplings, served hot7

Vanilla Cheesecake

Served with a mix berry compote

Selection of Movenpick Ice Cream (2 Scoops)

Swiss Chocolate/Vanilla Dream/Strawberry Chunk







ALSO AVAILABLE AT THE GROSVENOR HOTEL

Weddings

The Grosvenor Hotel is an extremely popular venue for weddings. It is an ideal venue for your wedding reception and our friendly professional team takes great pride in attention to detail and will make every effort to ensure that your big day is both memorable and enjoyable for you and your guests. To view our wedding packages log on to our website www.grosvenorhotelrugby.co.uk

Fusion Bar & Brasserie

From Indian to Thai to traditional English, fusion has dishes for everyone. Housed in modern surroundings amongst an ever stylish bar with an electric atmosphere, Fusion gets your taste buds going. Enjoy dishes off our new a la carte menu such as Braised Lamb Shank and Pan Fried Salmon, match it up with a win from our extensive list, you will definitely not be disappointed on an evening out at the Fusion Bar & Brasserie.

Private Parties / Functions

The Grosvenor Hotel caters to many different parties of functions over the years, from anniversaries to birthdays or social club dinners. We offer various different packages from three course meals to buffets. For more information please call **01788 535 686** or alternatively email **enquiries@grosvenorhotelrugby.co.uk**. We will be more than welcome to help plan your event.





TERMS & CONDITIONS

PLEASE NOTE

The hotel has the authority to amend these terms and conditions in writing at our discre-

THE NUMBER BOOKED

Provisional numbers will be asked for at the time of booking and the hotel reserves the right to stipulate a minimum number to be charged for the event. Final numbers must be confirmed 14 working days prior to the event (not including the day of the event). The hotel reserves the right to change a designated room after appropriate consultation if the agreed numbers are not to attend the event. This does not affect any minimum charge. Please not that for groups over 10 persons, it will not be possible to seat you all on one table.

PAYMENT

A non-refundable deposit of £10 per head must be paid for Christmas Parties & New Years Eve to secure your booking. For Christmas Day a deposit of £20 per head is required. Full payment is required 2 weeks in advanced. Your booking is secured on a receipt of your deposit.

CANCELLATION BY THE HOTEL

The hotel may cancel the booking at any time and without any obligations to you in any of the following circumstances:

- If the hotel or any part of it is closed due to fire, alteration or re-decoration, by order of any public authority or through any reasons beyond the hotels control.
- If you become bankrupt or insolvent or enter liquidation or have an administrator, administrative receiver or receiver appointed over all or a substantial part of your assets.
- If you are more than 30 days in arrears with payment to the hotel or the company for previously supplied services
- If the event may, in the hotel managers reasonable opinion, prejudice the reputation of the hotel.
- If you have failed to meet any of the hotels terms and conditions including any verbal requests from the hotel.



LIABILITIES

Please safeguard your property. The hotel will not accept any liability for the loss of or damage to property or death or illness of or injury to persons unless caused by company negligence.

GENERAL

Goods and services may not be bought or sold on the premises without the hotel managers prior written consent in which case additional terms and conditions will apply which you must sign. No tickets whatsoever may be sold at the event. The Hotel name, logo and telephone number may not be used in any advertising or other publicity without prior written consent from the Hotel manager.

No signs, display posters or other material may be fixed to the walls of any part of the hotel without prior authorization of the hotel manager.

If the contract includes you're employing the services of an outside contractor then you will indemnify the Hotel against any costs, demands, proceedings, and damages arising there from. Any outside contractor employed by you must report to the duty manager at the hotel. The hotel reserves the right to refuse access to any contractor in appropriate circumstances.

All prices are inclusive of VAT, service is at your discretion

Please ensure all members of your party arrive at least 15 minutes before your sitting to ensure a prompt start. All food must be pre-ordered and menu choices returned to the hotel 14 days prior to the booking along with final payment.



