

Organisers please note:

- **ALL DEPOSITS ARE NON-REFUNDABLE**
A deposit of £10.00 is required per place booked, no place is confirmed until the deposit is paid.
- Requests and alterations must come via the organiser, please advise your group of this stipulation.
- **PAYMENT IN FULL** is required for all bookings 10 days prior to date booked (no individual cheques please).
- Whilst we endeavour to do our best to arrange tables as requested, this is not always possible.
- The hotel reserves the right to offer alternative dates or refund deposits should the minimum numbers on a given date not be reached.
- Weather disruption, refunds will only be provided should the hotel be unable to operate your night.

| | Party Menu - Elizabeth Suite | Carvery Menu - Restuarant |
|---------------------------|------------------------------|---------------------------|
| Friday 1st | £35 | £27 |
| Saturday 2nd | £35 | £27 |
| Friday 8 th | £40 | £30 |
| Saturday 9 th | £40 | £30 |
| Thursday 14 th | £35 | £27 |
| Friday 15 th | £45 | £30 |
| Saturday 16 th | £45 | £30 |
| Thursday 21 st | £40 | £30 |
| Friday 22 nd | Fully Booked | Fully Booked |
| Saturday 23 rd | £45 | £30 |

The bar closes at 11.30pm
Disco finishes at 12.00 midnight

Please remember to arrange your transport before the end of the party or you may have a long wait.

Christmas Party Nights at the Windsor...

Make Christmas 2017 the one to Remember!



4 Course Carvery Menu

RESTAURANT

Carrot, Coriander and Ginger Soup
with croutons

Salad Bar

make your own salad from our superb selection

Traditional Prime Roast

join us at the carvery for our succulent roasts
and help yourself to our fresh seasonal vegetables

Mushroom and Butternut Squash Wellington V
served with a roasted vegetable gravy

Christmas Pudding
served with brandy sauce

Tiramisu

Chocolate and Salted Caramel Torte

Trio of British Cheese
with celery, grapes, chutney and a selection of biscuits.

Coffee and Mints

Christmas Party Menu

ELIZABETH SUITE

Carrot, Coriander and Ginger Soup
with croutons

Ham Hock Terrine
with a Piccalilli and Watercress salad

Prawn, Chilli and Tomato Bruschetta
with a herb leaf salad

Brie, Caramelised Onion and Rosemary Tart
with a warm Cranberry dressing

Breast of Turkey,
lemon and sage stuffing (bacon wrapped) and cumberland sausage

Slow braised Lamb Steak
set on Red Cabbage with Redcurrant and Port Jelly

Mushroom and Butternut Squash Wellington V
served with a roasted vegetable gravy

Baked Salmon Fillet
with a Pesto crust and Basil cream sauce

Christmas Pudding
served with brandy sauce

Tiramisu

Chocolate and Salted Caramel Torte

Trio of British Cheese
with celery, grapes, chutney and a selection of biscuits.

Coffee and Mints