

WIN DINNER FOR 6

on
New Years Eve
at
the Heath Court Hotel

Simply fill in your details below and book your festive event at the hotel before the end of September 2009 to be entered into this fabulous prize draw.

Name

Address

Telephone No.

Email

TERMS AND CONDITIONS

This offer is for dinner only and excludes all drinks.

Any additional guests who join your party will be charged at the published rate.

If your party falls below six no cash refund will be given.

The winner will be notified by the 20th October 2009.

Accommodation

Special Party Rate
£30 per person
including Full English Breakfast

HEATH COURT HOTEL

Moulton Road, Newmarket,
Suffolk CB8 8DY
Tel: 01638 667171
Fax: 01638 666533

email:

christmas@heathcourthotel.com

www.arlingtonhotelgroup.co.uk

TERMS AND CONDITIONS

- 1) One person from each party should be responsible for the booking and collection of all payments to the Hotel.
- 2) All bookings must be followed up with a letter of confirmation, along with a £15.00 per person deposit. Full pre-payment is required 14 days prior to the event.
- 3) Should your party numbers fall below 50 persons in a Private Room on a Thursday, Friday or Saturday, there will be a room hire charge of £375.00.
- 4) Should your numbers fall below the original number booked and deposited, the deposit for the missing number is not refundable or transferable to the final invoice, or to be used for the payment of any other Hotel service.
- 5) The Hotel must be notified of your parties final numbers at least 14 days prior to the event, along with your choice of menu, pre-booked wines, bar drinks and final full pre-payment.
- 6) The Hotel reserves the right, at its discretion, to combine restaurants or cancel any event up to two weeks beforehand should booking fail to reach minimum numbers. In this case every effort will be made to offer an alternative date. If this is not possible a full refund will be given.
- 7) For bookings made after Monday 9th November, full pre-payment must be made at the time of booking.
- 8) All prices inclusive of VAT.
- 9) Deposits are not refundable or transferable to pay for wines or bar drinks on the evening.



ARLINGTON
HOTEL GROUP



*Festive
Celebrations
2009*

www.arlingtonhotelgroup.co.uk

Festive Menu

Roasted Tomato and Basil Soup
topped with Cream and Croutons

Hot Salmon, Prawn and Leek Linguine
bound together in a Cream Sauce

Chicken Liver Pate
with a Sweet and Sour Red Onion Salad

Sliced Honey Dew Melon
with a Mulled Wine Syrup

Goats Cheese Tartlet
with Fig Relish and Roasted Chestnuts

★ ★ ★ ★

Darne of Scottish Salmon
gently poached and served with Lemon Butter

Roast Suffolk Turkey
*served with Chestnut Stuffing, Chipolata,
Cranberry Sauce and Roast Gravy*

Roasted Sirloin of Beef
with Yorkshire Pudding and Gravy

Dijon Pork Escalope with Apple Mash
coated with Dijon Mustard and Breadcrumbs

Butternut Squash Risotto
infused with Saffron, and topped with Parmesan

★ ★ ★ ★

Individual Christmas Plum Pudding
*soaked in Rum and served
with Vanilla and Brandy Sauce*

Cranberry and Lime Cheesecake
served with Lemon Cream

Chunky Fresh Fruit Salad
served with Whipped Cream

Selection of Farm House Cheeses
served with Tomato Chutney and Crackers

★ ★ ★ ★

Coffee and Mince Pies
£16.25 Luncheon
£32.65 with Disco
£27.25 in a Private Room
or Berties Restaurant excluding Disco

Christmas Day Lunch

Potted Shrimps
served on a bed of Watercress and Lemon
Roasted Red Pepper and Carrot Soup
topped with Croutons

★ ★ ★ ★

Lemon and Lime Sorbet

★ ★ ★ ★

Seared Tuna Steak
with Olive Oil and Lemon

**Platter of Roasted Suffolk Turkey,
Sirloin of Beef and Roasted Loin of Pork**
served with Traditional Accompaniments
Red Cabbage, Chestnut and Mushroom Sauté
served with Saffron Scented Rice
**All served with a selection of
Fresh Vegetables and Potatoes**

★ ★ ★ ★

Rum Soaked Plum Pudding
with a light Brandy Cream Sauce

Festive Yule Tide Chocolate Log
served with a Strawberry Coulis
Medley of Fresh Fruit
served in a Brandy Snap Basket with Chantilly Cream

Selection of English Farmhouse Cheeses
served with Tomato Chutney and Crackers

★ ★ ★ ★

Fruit and Nut Selection

★ ★ ★ ★

Coffee and Mince Pies
£69.00 per person
£31.00 Children 10 or under

New Years Eve Celebration

Crown of Canteloupe Melon
*Filled with fresh Berries and Fruits,
served with Mango Coulis*

★ ★ ★ ★

Cream of Watercress Soup
*topped with Goats Cheese Croute and a
drizzle of Olive Oil*

★ ★ ★ ★

Champagne Sorbet

★ ★ ★ ★

Baked Whole Scottish Salmon
with Rosemary, Lemon, Olive Oil and wrapped in foil
Roast Fore Rib of Scottish Beef
*basted in Ale and Mustard with Yorkshire Pudding
and Horseradish*

Roast Leg of Suffolk Pork
*with Sage and Onion Stuffing, Apple Sauce,
Crackling and a rich Madeira Gravy*

Char-grilled Barnsley Chops
with Tomato, Mushrooms and Game Chips
Artichoke, Green Bean and Pine Nut Risotto

★ ★ ★ ★

Selection of Individual Sweet Sensations
with Fruit puree and Chantilly Cream

★ ★ ★ ★

Cheeses of the world
*with Grapes, Fen Celery, Crackers and home-made
Tomato Chutney*

★ ★ ★ ★

Coffee
with Dark, Milk and White Chocolate Truffles

£49.95 per person