

**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 30th November	£32	£25
Saturday 1st	£37	£29
Friday 7 <sup>th</sup>	£42	£32
Saturday 8 <sup>th</sup>	£39	£29
Thursday 13 <sup>th</sup>	£32	£25
Friday 14 <sup>th</sup>	£45	£35
Saturday 15 <sup>th</sup>	£45	£35
Thursday 20 <sup>th</sup>	£32	£25
Friday 21 <sup>st</sup>	Booked	Booked
Saturday 22 <sup>nd</sup>	£39	£29

**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 2018 the one to Remember!



## 4 Course Carvery Menu

### RESTAURANT

**Spiced Red Lentil & Roasted Vegetable Soup**  
with vegetable crisps

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#### **Salad Bar**

make your own salad from our superb selection

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#### **Traditional Prime Roast**

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

**Sweet Potato, Winter Squash & Pine Nut Roast V**  
with a chili and tomato salsa

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**Christmas Pudding**  
served with brandy sauce

**Chocolate and Black Cherry Torte**

**Coconut Panna Cotta**  
with a mango coulis

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

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**Coffee and Mints**

## Christmas Party Menu

### ELIZABETH SUITE

**Spiced Red Lentil & Roasted Vegetable Soup**  
with vegetable crisps

#### **Stuffed Mushroom**

blue cheese and walnuts with a cranberry relish

#### **Smoked Seafood Paté**

flavoured with horseradish and a beetroot puree

#### **Honeyed Ginger Chicken Skewer**

set on a bed of leaves

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#### **Breast of Turkey**

with bacon wrapped stuffing and cumberland sausage

#### **Slow Roasted Pork Belly**

caramelised apple, bubble and squeak and cider gravy

#### **Sweet Potato, Winter Squash & Pine Nut Roast V**

with a chili and tomato salsa

#### **Baked Salmon Fillet**

spinach, lemon & black pepper crumb with a parsley sauce

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**Christmas Pudding**  
served with brandy sauce

**Chocolate and Black Cherry Torte**

**Coconut Panna Cotta**  
with a mango coulis

#### **Trio of British Cheese**

with celery, grapes, chutney and a selection of biscuits

\*\*\*\*\*

**Coffee and Mints**