



Boxing Day & New Year's Day Lunch Menu

SWEET POTATO & BUTTERNUT SQUASH SOUP

With a Chilli "Kick"

SMOOTH CHICKEN LIVER PARFAIT

Green Tomato & Apple Chutney, Granary Crusts

SALMON, PRAWN & CRAB TIMBALE

Spiced Pickled Cucumber Salad

FAN OF GALIA MELON

Pineapple, Strawberries & Ginger Syrup

ROASTED RED PEPPER, ORANGE & GOATS CHEESE SALAD

Balsamic & Basil Dressing

ROAST SIRLOIN OF BEEF

Yorkshire Pudding, Rich Red Wine & Onion Jus

ROAST LOIN OF PORK

Stuffed with Apple, Sage & Onion, Crispy Crackling & Rich Pan Jus

BREAST OF YORKSHIRE CHICKEN

Goats Cheese, Roasted Lemon & Garlic Courgettes
Fresh Herb Tomato Sauce

ESCALOPE OF SALMON

Chive Crusted New Potatoes, Spinach & Lemon Parsley Sauce

ROASTED WINTER VEGETABLE FRITATTA

Glazed with Stilton & Tossed Salad

ICED WHITE CHOCOLATE PARFAIT

Orange & Basil Sauce

VANILLA MOUSSE

Shortbread Biscuits, Strawberries

RICH, DARK, INTENSE CHOCOLATE POT

Caramelised Bananas, Ginger Nut Biscuits

SELECTION OF YORKSHIRE CHEESE & WAFER BISCUITS

Grapes, Celery, Spiced Pear Chutney

COFFEE, TEA & MINI MINCE PIES

£23.00 per Adult

£16.00 Children 12 & Under

www.parkmorehotel.co.uk



New Year's Eve Hollywood Gala Dinner Menu

CHILLED LOBSTER BISQUE, CRAB & AVOCADO MOUSSE, LOBSTER JELLY

Red Mustard Frills

CHICKEN, DUCK & GOOSE LIVER RILLETTE

Red Endive & Orange Salad, Madeira & Red Onion Jam, Granary Toast

ASPARAGUS, BABY LEEK & WILD MUSHROOM HERB SALAD

Warm Poached Duck Egg, Saffron Soldiers

WHITE ONION CAPPUCCINO

Cepé Powder

CLASSIC FISH PIE

CHILLED GALIA MELON, CHAMPAGNE & MINT SOUP

ROASTED FILLET OF BEEF

Fondant Potato, Carrot Puree, Roasted Swede & Port Jus

PAN FRIED VENISON STEAK

Creamed Potatoes, Braised Red Cabbage, Redcurrant & Claret Jus

BREAST OF CORN FED CHICKEN

Spinach, Stilton, Braised Celery & Thyme Butter Sauce

TRIO OF VEGETABLES

Thai Vegetable Spring Roll, Asparagus & Hollandaise Sauce, Wild Mushroom Risotto

TRIO OF CHOCOLATE

Chocolate Fondant, Iced White Chocolate Parfait, Milk Chocolate Mousse, Orange & Passion Fruit Glaze

WILD STRAWBERRY MARSHMALLOW

Vanilla Mousse, Strawberry Jelly & Spiced Strawberry Sauce

SELECTION OF YORKSHIRE CHEESE & WAFER BISCUITS

Celery, Grapes, Quince Jelly & Chutney

COFFEE, TEA & PETIT FOURS

FEEL LIKE A CELEBRITY!

Step out on to our red carpet from 6.30pm and be greeted with champagne cocktail.

Celebrity spot on our Hollywood Themed Walk of Fame, then dine from our gourmet menu. After the count down to midnight, there's more dancing to be done before your carriages arrive at 1am. Dress smart but casual, feel free to dress as your favourite Oscar winner or Hollywood celebrity.

Why not stay the night?

Ask about our special deals.

£72.00 per person for the meal & entertainment.

Terms & Conditions

A deposit of £10.00 per person is required to confirm a booking on Christmas Party Nights, Festive Lunches, Boxing Day & New Year's Day. On Christmas Day and New Year's Eve a deposit of £20.00 per person is required. Should you stay overnight on any package a £25.00 deposit per room is required.

All deposits are non refundable.

Full payment for any booking is required 31 days prior to the event. Pre-order forms for food & wine are required no later than 14 days before the event. Due to the size of parties & numbers we can not guarantee table size or position in the function room, however we do try to keep parties together. Should you make any cancellations within 31 days prior to the event the deposit will be lost. Inside 31 days the full balance will be charged. One cheque\payment per function is required.

Christmas Packages

This year we are having "Made to Measure" packages. Please contact the Hotel directly on 01642 786815 to discuss your requirements and we will construct a package to suit you, offering our best available rates.

For example, you could arrive on Christmas Eve, enjoy a glass of mulled wine on arrival & then dinner in the Restaurant - J's @ 636. Make sure you are in bed before Santa visits....

Will you open your presents before or after breakfast? A sumptuous lunch will be set before you - no cooking for Mum & no washing up after!! Just sit back & enjoy. If you still have room after all of that, you can enjoy a light buffet in the evening before you retire. You should sleep well! A full cooked breakfast for those who aren't still too full.... for those of you leaving us have a safe onward journey, but perhaps you will stay on to enjoy another mouth watering meal in J's @ 636 & leave on the 27th. The choice is yours.....

FOR AVAILABILITY, INFORMATION & RESERVATIONS
PLEASE PHONE 01642 786815



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BEST WESTERN
Parkmore
HOTEL

CHRISTMAS & NEW YEAR
FESTIVITIES 2011



Lets Party...

After a highly successful & enjoyable Christmas season last year we are offering a similar schedule for this year!

Party Nights are available from the end of November, dates through December & into January. Friday & Saturday nights are £33.00 per person and all other nights are £28.00 per person.

The price includes a 3 course meal (pre-orders are required) disco & novelties. Party nights in January are priced at £26.00 per person.

On Fridays & Saturdays parties finish at 12.30am. All other nights the parties finish at 11.30pm.

Why not make a night of it? Stay overnight when you attend a Party Night, on a special rate of £32.50 per person (based on 2 people sharing a room, on a bed & breakfast basis), Subject to availability.



Christmas Party Night Menu

SWEET POTATO & BUTTERNUT SQUASH SOUP
Roasted Indian Spices

SMOOTH CHICKEN LIVER PARFAIT
Red Onion Marmalade, Honey & Sunflower Toasts

SALMON & PRAWN TIMBALE
Sweet Chilli Pickled Cucumber & Tomato Vinaigrette

ROAST BREAST OF NORFOLK TURKEY
Pigs in Blankets, Sage, Onion & Cranberry Stuffing, Rich Pan Gravy

BRAISED SHANK OF LAMB, RED WINE & ONION JUS
Creamed Potatoes, Roasted Swede

ROASTED COD FILLET
Spring Onion Mash, Dill & Vermouth Cream Sauce

FRESH HERB PANCAKES
Roasted Mediterranean Vegetables, Tomato & Basil Sauce
Glazed Goats Cheese

CHRISTMAS PUDDING
Brandy Sauce

DARK CHOCOLATE & ORANGE TART
White Chocolate Sauce, Fresh Passion Fruit

SELECTION OF YORKSHIRE CHEESE & BISCUITS
Spiced Pear Chutney

COFFEE, TEA & MINI MINCE PIES

J's
@
636

ARRIVE 7.30PM
TO DINE AT 8.15PM

3
RIVERS
ARRIVE FROM 6.45PM
TO DINE AT 7.30PM

For availability, information and reservations please phone 01642 786815

Festive Carvery Lunch

SWEET POTATO & BUTTERNUT SQUASH SOUP
Roasted Indian Spices

SMOOTH CHICKEN LIVER PARFAIT
Red Onion Marmalade, Honey & Sunflower Toasts

SALMON & PRAWN TIMBALE
Sweet Chilli Pickled Cucumber & Tomato Vinaigrette

FAN OF GALIA MELON
Pineapple, Strawberries & Vanilla Syrup

ROAST BREAST OF NORFOLK TURKEY
Traditional Trimmings, Rich Pan Gravy

ROAST TOPSIDE OF BEEF
Yorkshire Pudding, Onion Gravy

ROAST LOIN OF PORK
Stuffed with Chestnut & Sage, Gravy

ROASTED COD FILLET
Spring Onion Mash, Dill & Vermouth Cream Sauce

FRESH HERB PANCAKES
Roasted Mediterranean Vegetables, Tomato & Basil Sauce
Glazed Goats Cheese

CHRISTMAS PUDDING
Brandy Sauce

DARK CHOCOLATE & ORANGE TART
White Chocolate Sauce, Fresh Passion Fruit

SELECTION OF YORKSHIRE CHEESE & BISCUITS
Spiced Pear Chutney

APPLE & BLACKBERRY CRUMBLE
Vanilla Ice Cream

COFFEE, TEA & MINI MINCE PIES

Festive carvery lunches are available Monday to Friday from Monday 5th December. One course £11.45, Two courses £15.50, Three courses £17.00 including tea, coffee and mince pies. Crackers and novelties included. A perfect location for a get together with friends and family, office lunches - when you are too busy for a party, or just a nice treat... with plenty of free parking it makes it all hassle free!!

3 course Sunday Carvery Lunch - only £17.50 per Adult,
Children 12 & under £10.50 Visit from Santa for the Children!

Christmas Day Lunch Menu

LOBSTER, CRAB & PRAWN
Little Gem, Radish & Spring Onion Salad, Red Pepper & Lemon Dressing

GALIA MELON
Mango, Strawberries & Lychees, Tequila & Lime Syrup

VENISON THREE WAYS
Smoked Venison Loin, Venison Rillettes, Roasted Haunch

ASPARAGUS & CHAMPAGNE VELOUTE
Chive Crème Fraîche

KIR ROYALE SORBET

ROAST NORFOLK TURKEY
Pigs in Blankets, Chestnut & Sage Stuffing, Cranberry Sauce, Rich Pan Gravy

FILLET OF BEEF
Red Wine Jus, Creamed Potatoes, Horseradish & Yorkshire Pudding

HALIBUT STEAK
Garlic & Herb Crusted Potatoes, Spinach, Asparagus
Tomato & Lemon Butter Sauce

FRESH WINTER HERB PANCAKES
Roasted Root Vegetables, Chestnuts Glazed with Goats Cheese
Tomato & Lemon Butter Sauce, Roasted New Potatoes

CHRISTMAS PUDDING
Brandy Sauce, Rum & Raisin Ice Cream

PASSION FRUIT TART
Mango & Passion Fruit Sorbet with Mango Coulis

RICH DARK INTENSE CHOCOLATE POT
Caramelised Bananas & Ginger Nut Biscuits

SELECTION OF YORKSHIRE CHEESE & WAFER BISCUITS
Celery, Grapes & Spiced Pear Chutney

COFFEE, TEA & MINI MINCE PIES

Bookings taken from 12.00 noon to 12.30pm in J's @ 636
1.00pm to 2.30pm in our 3 Rivers Suite
Adults £63.00 per person
Children 4 - 12 £33.00
Children 3 & under £17.95 Children also get a visit from Santa and a gift