

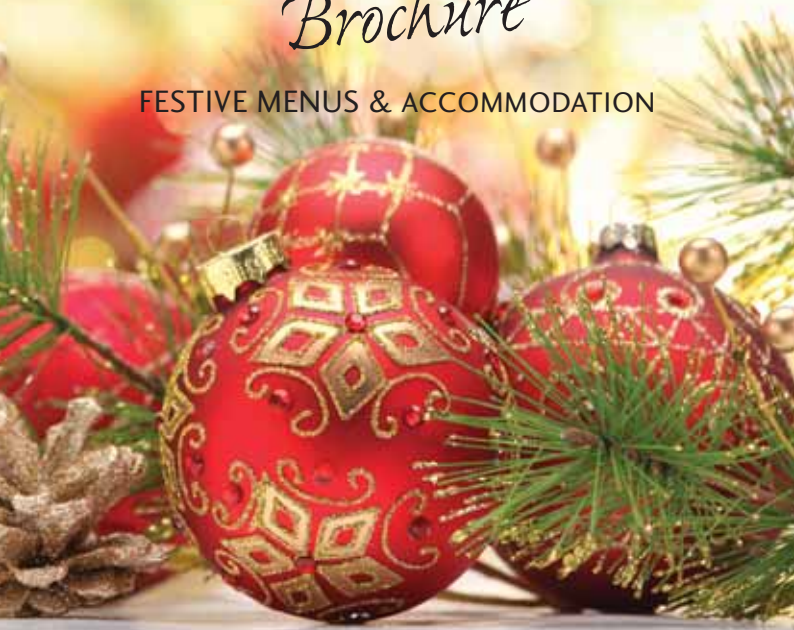
2018



THE LORD HILL

*Christmas & New Year
Brochure*

FESTIVE MENUS & ACCOMMODATION



PARTY NIGHT DATES

Friday 30 November

Party Night £25

Saturday 1 December

Party Night £25

Sunday 2 December

Party Night £25

Thursday 6 December

Party Night £25

Friday 7 December

Party Night £30

Band Night £35

Saturday 8 December

Party Night £30 /

Band Night £35

Sunday 9 December

Party Night £25

Thursday 13 December

Party Night £25

Friday 14 December

Party Night £30

Saturday 15 December

Party Night £30 /

Band Night £35

Sunday 16 December

Party Night £25

Thursday 20 December

Party Night £25

Friday 21 December

Party Night £30

Saturday 22 December

Party Night £27.50

Tuesday 25 December

Regency £49.50/£25

Conservatory/

Rowland £72.50/£40

Wednesday 26 December

Lunch £35 (adult)

Lunch £20 (child - u12)

Monday 31 December

Regency £49.50

Conservatory/

Rowland £59.50

PARTY NIGHT MENU

- From £25

Leek and Potato Soup,
served with a Crusty Roll & Butter

Ham Hock and Chicken Terrine
with Lord Hill Chutney and Ciabatta Croutes

Fan of Melon with Cucumber and Mint Crème Fraiche
and a Sharp Orange Jelly



Traditional Roast Turkey
with Sage and Onion Seasoning
and Pigs in Blanket

Slow Roasted Beef Brisket
with Rich Pan Gravy and Yorkshire Pudding

Baked Lemon Sole with a Herb Crust
and a Prawn & Dill Sauce



Warm Dark & White Chocolate Brownie
with Honeycomb Ice Cream

Traditional Christmas Pudding
with Rum Sauce

Lemon and Orange Tart
with a Passionfruit Chantilly Cream
and a Raspberry Coulis

FESTIVE LUNCH
MENU

£19.95

Leek and Potato Soup,
served with a Crusty Roll & Butter

Ham Hock and Chicken Terrine with Lord Hill Chutney
and Ciabatta Croutes

Fan of Melon with Cucumber and Mint Crème Fraiche
and a Sharp Orange Jelly



Traditional Roast Turkey
with Sage and Onion Seasoning & Pigs in Blanket

Slow Roasted Beef Brisket
with Rich Pan Gravy & Yorkshire Pudding

Stuffed Peppers with a Nut and Lentil Cassoulet
and Rich Tomato Sauce

Baked Lemon Sole with a Herb Crust
and a Prawn & Dill Sauce



Warm Dark & White Chocolate Brownie with Honeycomb Ice
Cream

Traditional Christmas Pudding
with Rum Sauce

Lemon and Orange Tart
with a Passionfruit Chantilly Cream
and a Raspberry Coulis



Tea and Coffee with Mince Pie

FESTIVE DINNER MENU

£24.95

Leek and Potato Soup, served with a Crusty Roll & Butter

Ham Hock and Chicken Terrine
with Lord Hill Chutney and Ciabatta Croutes

Fan of Melon with Cucumber and Mint Crème Fraiche
and a Sharp Orange Jelly

Potted Shrimp served with Sourdough Toast



Traditional Roast Turkey
with Sage and Onion Seasoning & Pigs in Blanket

Slow Roasted Beef Brisket
with Rich Pan Gravy & Yorkshire Pudding

Baked Lemon Sole with a Herb Crust and a Prawn & Dill Sauce

Stuffed Peppers with a Nut and Lentil Cassoulet
and Rich Tomato Sauce

6oz Sirloin Steak with Hand Cut Chips, Onion Rings
and a Peppercorn Sauce



Warm Dark & White Chocolate Brownie
with Honeycomb Ice Cream

Traditional Christmas Pudding with Rum Sauce

Lemon and Orange Tart with a Passionfruit Chantilly Cream
and a Raspberry Coulis

Chefs Selection of Cheeses served with
Celery, Grapes, Chutney & Cheese Crackers



Tea and Coffee with Mince Pie

CHRISTMAS DAY REGENCY MENU

£49.50

Carrot and Coriander Soup
served with Fresh Crusty Roll and Butter

Asparagus, Gruyere and Pancetta Tartlet
served with a Red Onion Marmalade



Traditional Roast Turkey & Ham
served with Pigs in Blankets,
Seasoning and a Rich Pan Jus

Leek, Artichoke
and Goats Cheese Strudel
with a Chestnut Cream Sauce



The Time-honoured Christmas Pudding
with Rum Sauce

A Refreshing Mint Chocolate Cheesecake
with Raspberry Compote



Tea and Coffee with Mince Pie

CHRISTMAS DAY CONSERVATORY & ROWLAND MENU

£72.50

Carrot & Coriander Soup, Butternut Crisp
Asparagus, Gruyere & Pancetta Tartlet, Red Onion Marmalade
Smoked Salmon & Crab Terrine, Dressed Leaves,
Citrus & Caviar Dressing
Walnut, Stilton & Apple Salad, Stilton Dressing



Roast Turkey & Glazed Ham, Chipolata in Bacon, Stuffing, Pan Jus
Roast Sirloin, Yorkshire Pudding, Red Wine Rosemary Jus
Cod Fillet stuffed with Spinach & Samphire,
Moules Mariniere Sauce
Leek, Artichoke & Goats Cheese Strudel, Chestnut Cream Sauce



Cointreau & Orange Brioche Bread & Butter Pudding,
Vanilla custard
Christmas Pudding, Rum Sauce
Mint Chocolate Cheesecake, raspberry compote
Traditional Sherry Trifle



Cheese Table



Tea and Coffee with Mince Pie

BOXING DAY CONSERVATORY MENU

£35.00

Roasted Plum Tomato & Basil Soup, Croutons

Prawn & Crayfish Cocktail, Bloody Mary Mayo,
Granary Bread & Butter

Crispy Black Pudding, Pancetta, Poached Egg & Hollandaise
Feta, Olive & Tomato Bruschetta, Dressed Leaves, Balsamic



Roast Sirloin of Beef, Yorkshire Pudding, Pan Jus

Roast Loin of Pork, Baked Apple, Wholegrain Cream Sauce

Salmon Fillet, Caper Cream Sauce

Asparagus, Chestnut Mushroom & Parmesan Risotto



Double Chocolate Brownie, Chantilly & Raspberries

Apple & Sultana Crumble, Vanilla Custard

Mille-Feuille of Vanilla Crème Patisserie, Strawberry Compote

A selection of local Cheeses,
Lord Hill Chutney & Cheese Crackers



Tea and Coffee with Chocolate Mints



DRINKS PACKAGE

BRONZE - £80

- 2 Bottles house red
 - 2 Bottles house white
 - 1 Bottle house rosé
-

SILVER - £110

- 10 Bottles Corona
 - 10 Bottles WKD Blue
 - 5 Bottles Bulmers
 - 5 Bottles J2O
-

GOLD - £195

- 2 Bottles house red
- 2 Bottles house white
- 2 Bottles house rosé
- 2 Bottles Prosecco
- 6 Bottles Corona
- 6 Bottles WKD Blue

NEW YEAR'S EVE
DINNER
REGENCY

Menu - £49.50

Chef's Winter Vegetable Soup,
Crispy Croutons

Confit Duck & Orange Terrine,
Dressed Leaves, Redcurrant Syrup



Roast Rib of Beef, Horseradish,
Yorkshire Pudding,
Red Wine Jus

Broccoli & Stilton Tart,
Broad Bean Salsa Verde



Pear & Almond Sponge,
Custard

Dark Chocolate
& Orange Mousse,
Shortbread



Tea and Coffee with
Home-made Fudge

NEW YEAR'S EVE
DINNER
CONSERVATORY

Menu - £59.50

Winter Vegetable Soup,
Cheese Straws

Confit Duck & Orange Terrine,
Dressed Leaves & Redcurrant Syrup

Mackerel Pate, Grape Chutney, Black Pepper Croutes
Breaded Goats Cheese, Cranberry Salsa Verde



Beef Wellington, Rich Pan Jus, Game Crisps

Chicken stuffed with Basil Mousse,
wrapped in Pancetta, Mushroom Jus

Trio of Fish, Ratatouille, Bisque Sauce

Broccoli & Stilton Tart, Broad Bean & Salsa Verde



Pear & Almond Sponge, Custard

Dark Chocolate & Orange Mousse,
Shortbread

Winter Fruits Roulade

A Selection of local Cheese & Biscuits,
Lord Hill Chutney



Tea and Coffee with Mince Pie

FESTIVE LUNCH

RESTAURANT & BRASSERIE

Join us for a delicious 3 course seasonal lunch in Rowly's Bar or the Conservatory restaurant. Perfect for getting together with work colleagues, family or friends for a special celebration. Enjoy a selection of beautiful starters, traditional main courses and tasty desserts with coffee and mince pies afterwards, of course.

3 Course Meal, Coffee & Mini Mince Pies

SERVED 1ST UNTIL 23RD DECEMBER 2018
MONDAY—SATURDAY 12.00PM UNTIL 2.00PM
£19.95 Per Person

FESTIVE DINNER

RESTAURANT & BRASSERIE

Join us throughout December for a festive 3 course dinner in our Conservatory restaurant. A time for gathering with friends and family to celebrate Christmas. Make the most of the festive period by enjoying our exquisite 3 course Christmas menu, topped off with coffee and mince pies.

3 Course Meal, Coffee & Mini Mince Pies

SERVED 1ST UNTIL 23RD DECEMBER 2018
MONDAY—SATURDAY 6.00PM UNTIL 9.30PM
£24.95 Per Person

ACCOMMODATION

BOOZE & SNOOZE

Double & twin rooms @ £40.00 per person, per night

Single rooms @ £70.00 per person, per night

CHRISTMAS BREAKS

Christmas Eve, Christmas Day and Boxing Day breaks

Double & twin rooms from £90.00 per room, per night

Single rooms from £75.00 per room, per night

NEW YEAR BREAKS

Double & twin rooms from £100.00 per room,
per night

Single rooms from £90.00 per room, per night

All offers apply to standard rooms and include full
English breakfast

TERMS & CONDITIONS

- (1) All reservations will be held for no longer than two weeks, unless confirmation together with a £10.00 deposit per person (non-refundable) has been paid.
- (2) Full payment of the balance will be required no later than 8 weeks prior to the date of the chosen event. Any reservations which have not been confirmed by this date will be deemed as cancelled and any deposit will be retained by Lord Hill Hotel Ltd.
- (3) If you choose to stay at the hotel on the night of your function, special rates will apply and, once again, full payment is due 8 weeks prior
- (4) No refunds or credit vouchers will be issued to any person(s) who cancel less than 2 weeks prior to the function. Please note any money paid is non-refundable. Substitute guests will be allowed to attend for guests that are unable to attend, however meal choices must remain the same (with the exception of vegetarians/dietary requirements).
- (5) Deposits/balances paid for non-arrivals or cancellations are forfeited and cannot be offset against bar purchases or transferred.
- (6) Any additional charges or costs incurred will be payable by the end of the function.
- (7) All prices as listed are per person (except the drinks packages) and include VAT.
- (8) Pre-orders for meals, table plans and drinks packages will be required no less than 8 weeks prior to the date of the event.

- (9) The Lord Hill Hotel Ltd reserves the right to alter function dates & room allocations dependant on numbers or circumstances.
- (10) Persons under the age of 16 are not permitted to attend Christmas Party Nights or our New Year's Eve Gala Dinner Dance, and persons under the age of 18 are not permitted to consume alcohol at any event.
- (11) Where special requests are made, Lord Hill Hotel Ltd will endeavour to accommodate, but no guarantee can be given.
- (12) The dress code for all Christmas & New Year Events is smart casual.
- (13) All stated time scales are subject to change by the Local Licensing authority, and the Lord Hill Hotel Ltd cannot be held responsible.
- (14) The Lord Hill Hotel Ltd reserves the right to alter, amend or change any content, menus or prices in this brochure should circumstances demand.
- (15) Lord Hill Hotel Ltd as a company & its staff will not be held liable for any loss or damage to property or possessions whilst on the premises.

Lord Hill Hotel

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