

Christmas

& NEW YEAR
2013



BEST WESTERN PLUS
ULLESTHORPE COURT HOTEL

Christmas Cracker *Carvery*

Served Monday to Saturday, 12 - 2pm
throughout December excluding 25th, 26th and 31st
£9.50 per person

Starter

Cream of Vegetable Soup

Mains *(from the carvery)*

Roast Turkey and Roast Pork served with sage and onion stuffing, bacon wrapped chipolata, roast potatoes, buttered brussels sprouts and carrots, cranberry and apple sauce
or

Festive Vegetable Wellington *pesto cream*

Puddings

Christmas Pudding *brandy sauce*

or

Baileys Banana Trifle

Coffee and Warm Mince Pies

Christmas Cracker *Lunch*

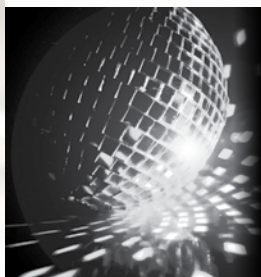
This menu is also available as a plated option for parties of 10 or more with either Roast Turkey or Festive Vegetable Wellington for the Main Course.

Plated lunch bookings must be made in advance.



Anyone for Bingo?

Fun Bingo is available after lunch for a supplement of £1 per person, including prizes. Bookings for bingo must be made in advance and are only available for parties of 25 or more, subject to availability.



Woodland Court *Festive Lunch*

Served Monday to Saturday, 12 - 2pm
throughout December excluding 25th, 26th and 31st
£14.95 per person

Starters

Cream of Vegetable Soup *croutons, herb oil*
Duck Liver and Pork Terrine *whisky and orange marmalade, ciabatta toast*
Prawn and Crayfish Cocktail *sun blush tomato mayonnaise, wholemeal bread and butter*

Mains

Roast Turkey *sage and onion stuffing, bacon wrapped chipolata, cranberry sauce*
Poached Salmon Fillet *chive mash, dill butter cream*
Festive Vegetable Wellington *pesto cream*

Puddings

Christmas Pudding *brandy sauce*
Baileys Banana Trifle
Lemon Cheesecake

Coffee and Warm Mince Pies

Woodland Court *Carvery Dinner*

Served Monday to Wednesday, 7 - 9.30pm
throughout December, excluding 24th, 25th, 26th and 31st
£19.95 per person

Starters and Desserts as per Festive Lunch Menu
Main Course: Traditional Carvery, selection of hand carved roast meats with seasonal vegetables, potatoes and trimmings. Vegetarian and fish option also available.

Woodland Court *Grill Menu*

Served Monday to Friday 7 - 9.30pm throughout December, excluding 24th, 25th, 26th and 31st. Individually priced

Starters and Desserts as per Festive Lunch Menu
Main Course: Make your choice from our selection of locally sourced steaks all cooked to your liking.

For all of the above the pre-ordering of all courses is required for parties of 8 or more with the exception of the Carvery Main Course.

Festive Party Nights

Available on the following dates:

Friday 6th December - £19.95

Saturday 7th December - £24.50

Saturday 14th December - £29.95

Thursday 19th December - £19.95

Friday 20th December - £24.50

Saturday 21st December - £29.95

Sunday 22nd December - £19.95

Saturday 11th January 2014 - £19.95

Thursday and Sunday Nights

Bar opens from 7pm, Dinner served at 7.30pm, Dancing until midnight

Friday and Saturday Nights

Bar opens from 7.30pm, Dinner served at 8pm, Dancing until 1am

Starters

Cream of Vegetable Soup

Smoked Fish Terrine *horseradish chantilly, watercress, toasted ciabatta*

Goats Cheese Brulee *toasted ciabatta, fig and orange jam*

Mains

Roast Turkey *sage and onion stuffing, bacon wrapped chipolata, cranberry sauce*

Poached Salmon Fillet *chive mash, dill butter cream*

Festive Vegetable Wellington *pesto cream*

Puddings

Christmas Pudding *brandy sauce*

Baileys Banana Trifle

Lemon Cheesecake

Coffee and Warm Mince Pies

A pre-order is required for all courses



Drinks Promotion

Pre-order and pay for your wine before any of the above events and receive £1 discount per bottle (*must be ordered at least 7 days prior to your event*)

Private Party Nights for groups of 40 or more are available (price on request).
Please call for further details - 01455 209 023

Woodland Court *Festive Dinner Menu*

Served Thursday to Saturday up to 23rd December, 7pm - 9.30pm

£28.00 per person

Starters

Spiced Parsnip and Apple Soup *curry oil, coriander crème fraîche*

Goats Cheese Brulee *toasted ciabatta, fig and orange jam*

Trio of Salmon *beetroot cured with horseradish and dill; confit with citrus crème fraîche; oak smoked with capers and preserved lemon*

Duck Liver and Pork Terrine *whisky and orange marmalade, toasted ciabatta*

Smoked Haddock Risotto Cake *saffron mayonnaise, herb salad*

Poached Pear *roquefort, frisse, walnut vinaigrette*

Rose of Melon *mulled wine sorbet*

Mains

Roast Turkey *orange and chestnut stuffing, bacon wrapped chipolata, cranberry compote, bread sauce, thyme gravy*

Grilled Cod Loin *chive mash, langoustines, shellfish jus*

Moroccan Spiced Rump of Lamb *apricot cous cous, mint yoghurt*

Pan Seared Rump Steak *leaf spinach, farmhouse chips, diane sauce*

Crispy Duck Breast *puy lentils, smoked bacon, wild mushrooms, roast turnips, celeriac purée*

Confit Pork Belly *thyme fondant, braised red cabbage, bramley purée, cider jus*

Asparagus and Wild Mushroom Open Lasagne *truffle, parmesan shavings, chive hollandaise*

Puddings

Christmas Pudding *brandy sauce*

Mincemeat Bakewell *English custard*

Chocolate Fudge Torte *cherry sorbet*

Raspberry Mascarpone Terrine *raspberry purée, toasted hazelnuts*

White Chocolate and Cranberry Cheesecake

Selection of Cheeses *celery, grapes, chutney, savoury biscuits*

Selection of Ice Creams or Sorbets

Coffee and Warm Mince Pies

The pre-ordering of all courses is required for parties of 8 or more



Private Dining

Private dining rooms are available for parties of 25 or more, subject to availability.

New Year's Eve Gala Buffet

Served in both the Blaby Suite and Club House

Bar opens from 7.30pm, Buffet served from 8pm, Dancing until 2am

*£50.00 per person or £95.00 per person including overnight accommodation and brunch***

Selection of Roast Meats and Fish to include:

Honey Roast Ham, Roast Turkey, Roast English Beef,
Continental Meat Platter, Pork and Cranberry Hand Raised Pies,
Poached Salmon, Smoked Fish Platter, King Prawns

Selection of Salads to Include:

Coleslaw, Waldorf, Tomato and Red Onion, Greek Feta, Curried Rice,
New Potato and Spring Onion, Carrot and Red Cabbage, Tuna Pasta and Sweetcorn

Selection of Hot Dishes

Lamb Rogan Josh *mushroom pilaff, sweet potato spinach and chick pea curry,
mango chutney, raita, naan bread*

Chicken Bourguignon *forest mushrooms, pancetta, red wine jus, fried parsley, croutons*

Grilled Cornish Bass *saffron rice, peppers, chorizo, shellfish jus*

Spinach and Ricotta Tortellini *pesto dressing*

New Potatoes, Market Vegetables

Selection of Desserts, Fresh Fruit and Cheese

Coffee and Petit Fours

New Year's Eve Accommodation

****Inclusive prices are for bed and brunch and based on two people sharing a twin / double room**

Single occupancy rooms carry a £25.00 supplement

Upgrades to superior rooms and executive suites

available from £20.00 supplement per room

(subject to availability - please ask for further details)

Accommodation only on New Year's Eve

£70.00 per person when not attending a function at the Hotel.

(Based on 2 people sharing in a standard room)

New Year's Eve

Woodland Court Restaurant Dinner Menu

Tables available from 7.30pm

£65.00 per person or £110.00 per person

including overnight accommodation and brunch **

Starters from the Buffet Table

Chef's Signature Marinated Spare Ribs
Selection of Smoked and Cured Fish
Iced Shellfish Platter
Marinated Prawns
Selection of Cured Hams, Salami's and Pâtés
Scotch Quail's Eggs, Asparagus, Mozzarella
Selection of Salads

Sorbet

Gin and Tonic Sorbet *to cleanse the palate*

Mains

Fillet of Beef Rossini *chateau potatoes, liver toast, pancetta, baby vegetables, truffle and Madeira jus*

Pan Seared Halibut with Asian Influences *spiced crab cake, prawn tempura, basmati rice, pak choi, Thai sauce*

Rack of English Lamb *mutton and barley pie, sweet potato fondant, creamed feves, rosemary jus*

Supreme of Free Range Chicken *pesto, roast new potatoes, provençal vegetables, niçoise jus*

Twice Baked Goats Cheese Souffle *creaméd spinach, roasted baby beets, pickled walnuts, chive dressing*

Sweets and Cheese from the Buffet

Gateau St. Honore

Old English Sherry Trifle

Chocolate, Black Cherry and Kirsch Roulade

Lemon and Lime Chiboust *Strawberry Soup*

Fresh Fruit Platter

English Cheese Board *celery hearts, seasonal chutney, dried fruits, raisin and walnut bread*

Coffee and Petit Fours

Coffee with petit fours will be served in Lincolns Inn Bar
with dancing available until 2am

Christmas Accommodation

Why not take advantage of our special accommodation and breakfast rates when attending one of our Christmas Functions?

Available when attending a Christmas Function throughout December 2013
(with the exception of New Year's Eve)

£60.00 per twin or double room with breakfast & full use of the Leisure Club

Take advantage of our advance purchase option where you can save 10% by paying at time of booking, making your stay only £54.00 per room (must be booked and paid for more than 3 days prior to your stay, advance purchase rates are non-refundable / non-transferable)

Upgrades to superior rooms & executive suites

Available from £20.00 supplement per room (subject to availability - please ask for further details)

Twixmas Residential Package

2 Nights Dinner Bed and Breakfast for 2 people - Only £149

Available for arrivals between 26th - 29th December 2013 & 1st - 11th January 2014

This special offer includes 3 course choice dinner, bed and breakfast for 2 people sharing a standard twin or double room for two nights with full use of the hotels leisure club.

Discounted green fees are available subject to availability and must be booked in advance (golf not available on Friday 27th December) 25% Discount on any beauty treatments that are booked and paid for in advance.

Why not combine this offer with our New Year Package to extend your stay? All prices are inclusive of vat

Terms & Conditions

Provisional bookings can be made in person at the Hotel's reception desk or via telephone & can be held for up to 14 days before a deposit is required. Please note that all deposits are non-refundable / non-transferable and are as follows:

Lunch bookings for 10 or more = £50.00
Dinner bookings for 10 or more = £100.00
Festive Party Nights = £10.00 per person*
New Year's Eve = £25.00 per person*

*Please note that where deposits are paid per person they cannot be used towards your final balance should your numbers reduce from the time of making your original booking.

Final balance payments for Festive Party Nights & New Year's Eve bookings must be made at least 2 weeks prior to your event.

Where menu pre-ordering is requested your menu choices are to be advised at least one week prior to your event along with any special dietary requirements.

In the event of numbers reducing after your final payment has been made no refunds will be given.

Payments can be made via telephone with a credit / debit card or by cheque, (cheques are to be made payable to "Ullesthorpe Court" & must be cleared at least one week prior to your event).

Guests are not permitted to consume their own food/ drinks on the Hotel's premises.

The Hotel reserves the right to cancel or amend functions at any given time should the need arise. Bookings will be advised of any such changes at the earliest opportunity. In the event of price changes no refunds will be given to existing bookings.

All prices are inclusive of vat at the prevailing rate. Currently set at 20%.

New Year *Murder Mystery*

Friday 3rd and Saturday 4th January 2014

*Somewhere over the rainbow, sleigh a pie...
or summat like that! Join Dotty Dorothy and the
Scarecrow as they pit their wits against the evil
Witch, but who killed the wizard? Flying monkeys extra!!!*



Starters

Spiced Parsnip and Apple Soup *curry oil, coriander crème fraîche*

Seafood Cocktail *iceberg, sun blush tomato mayonnaise*

Mains

Roast Loin of Pork *braised red cabbage, fondant potato, thyme jus*

Supreme of Chicken *chive mash, chasseur sauce*

Goats Cheese Pithivier *pesto cream*

All served with buttered new potatoes and seasonal vegetable panache

Sweets

Mincemeat Bakewell *vanilla ice cream or English custard*

White Chocolate and Cranberry Cheesecake *cranberry compote*

Coffee and Mints

£24.95 per person

including 3 course dinner and entertainment

£99.00 for 2*

including 3 course dinner, entertainment, B&B and complimentary use of the Hotel's leisure facilities

*Based on 2 people sharing a standard double / twin bedroom
£20 upgrade to a superior double room / £40 upgrade to an executive suite



Pro Shop • Buggy Hire • Club and Shoe Hire

Christmas Golf Days

Available Monday to Friday up to 24th December

Coffee and Mince Pie on arrival

18 Holes of Golf

2 Course

Christmas Lunch *Roast Turkey and Christmas Pudding*

£22.00 per person

Other Golf Day Packages are available including Restaurant Rounds and Full Golf Days

Please enquire for further details...

To make a booking call: 01455 209023 or email david@ullesthorpecourt.co.uk

Winter Wedding Packages

November 2013 • December 2013 (Sunday's Only), January 2014 • February 2014



*Everything you need
for your perfect day...*



£3000 includes:

Complimentary Civil Ceremony Room Hire (if required)

Floral Pedestal Arrangement

A glass of Bucks Fizz on arrival

Complimentary Room Hire for Wedding Breakfast and Evening Receptions

3 Course Wedding Breakfast menu for 60 guests (choice menu upgrade available)

A glass of Wine served with your Main Course

A glass of Sparkling Wine for the Toast

Banqueting Manager, also acting as Informal Toast Master throughout the day

Chair Cover and Coloured Sash Hire for 60 Chairs

Use of the Hotel's Red Carpet

Use of the Hotel's Cake Stand and Knife

Evening Reception Buffet for 60 Guests

Disco by our Resident DJ

Complimentary Executive Suite for the Bride and Groom (Bed & Breakfast)

Preferential Accommodation Rates for your guests

Winter Wedding packages are subject to availability and Terms and Conditions.

Valid only in November 2013, December 2013 (Sunday's only) January 2014, February 2014

Additional guests can be added for £39.00pp Daytime and £14.00pp Evening.

Prices are inclusive of VAT at 20%.



www.bw-ullesthorpecourt.co.uk

Join us....



Frolesworth Road, Ullesthorpe, Leicestershire LE17 5BZ

For phone bookings please call: 01455 209023

Email: events@ullesthorpecourt.co.uk