

NEW YEARS EVE 2010

Bucks Fizz Reception from 7.00pm in Pavilion Suite
Dinner served from 7.30pm to 9.30pm

Ricotta Tart

with fresh tomatoes, basil & black olives

or

Salmon Gravolax

with deviled eggs & salmon caviar

or

Mosaic of Free Range Chicken & Leek

with a prune jelly, watercress & bacon salad

Lemon & Blackcurrant Sorbet

with lemon wafers

or

Mushroom Veloute

with tarragon & creme fraiche

Duo of Pork, Slow Cooked Belly with

Pancetta Wrapped Pork Fillet

with puree of squash, roast potatoes & vegetables

or

Roast Fillet of Yorkshire Beef (Served Medium Rare)

with fondant potato, thyme roast carrots, horseradish & parsnip

red wine jus

or

Pan-fried Tofu

with spinach & wild mushroom, topped with a little pumpkin &

ricotta paste

or

Roast Corn Fed Chicken

with chestnut & sage ballantine, truffle potato puree, spinach and light chicken

gravy

or

Roast Cod

with red wine, roasted salsify & onions and savory cabbage

A Selection of Fine Farmhouse Cheese

served with homemade chutney, celery & water biscuits

or

Espresso Pot

with pistachio biscotti & lemon ice cream

or

Plate of Chocolate

chocolate tart with chocolate panacotta, chocolate lemon mousse,

ice cream truffles

Freshly brewed coffee and handmade petit fours

With Live Music From Reaction

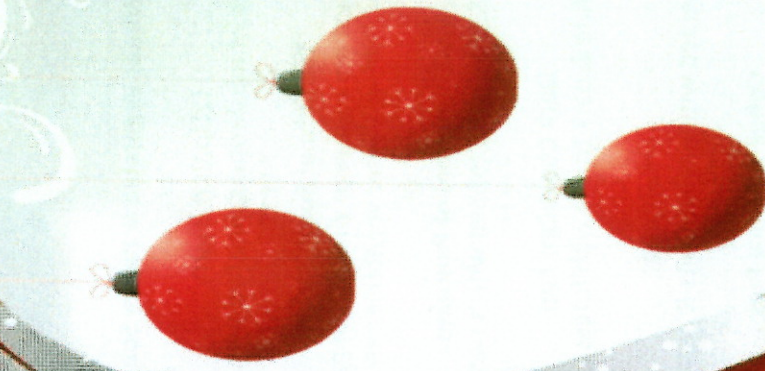
Followed by Disco till late

£77.50 per person

Accommodation £110.00 double/twin bed & breakfast

TEL: 01482 672672 OR 01482 652616

Christmas & New Year 2010



It's Party Time!

At the
Best Western
Willerby Manor Hotel

Call
NOW

01482 652 616

Or

01482 672672

And Speak to Our Events
Team

CHRISTMAS DISCO & PARTY NIGHT

£28.50 per person

Choose on the night from

Winter Vegetable & Barley Soup

Or

Crisp Puff Pastry

with fricassée of mushrooms, finished with rosemary oil

Traditional Roast Turkey

served with best pork sausage wrapped in bacon, lemon & thyme stuffing, winter vegetables and gravy

Or

V Cannelloni of Pancakes

with tomato & basil ragù, topped with a two cheese sauce

Dark Chocolate Cup

filled with white & dark truffle with forest berry compôte

Or

Lemon Tart

served with mulled fruits & cream

Coffee & Mince Pies

Followed by

Fantastic Disco with DJ Gary Julian

Dates Available

10, 11, 17, 18, 23 December

Dinner, Bed and Breakfast Package

£65.00 per person

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All payments are non-refundable/transferable

CHRISTMAS BUFFET & BOP

£19.50 per person

Choose on the night from the buffet table

Roast Turkey Breast

with all the trimmings

Or

Honey-Glazed Ham

with spiced apple and cider

Or

V Red Onion & Goats Cheese Puff Pastry Tart

All served with roast potatoes, roasted vegetables with rosemary stuffing and a rich red wine gravy

Vanilla Cheesecake

with coffee cream & vanilla anglaise

Or

Individual Chocolate Tart

with orange cream & sauce

Some of our dishes may contain nuts

Followed by

Fantastic Disco with DJ Gary Julian

Dates Available

9, 10, 16, 17, 18, 23 December

Dinner, Bed and Breakfast Package

£55.00 per person

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FESTIVE LUNCH AND DINNER

For Private Bookings of 4 to 50
Winter Vegetable & Barley Soup

Chicken Liver Parfait

with bacon and braised onion salad & sweet apple chutney

Or

Smoked Chicken & Pickled Vegetable Salad

with roasted hazelnut oil

Or

Grilled Mackerel

with roasted beetroot, horseradish cream, feta cheese & pea dressing

Traditional Roast Turkey

served with best pork sausage wrapped in bacon, lemon & thyme stuffing, winter vegetables and gravy

Or

V Cannelloni of Pancakes

with tomato & basil ragù, topped with a two cheese sauce

Or

Roasted Cod

with crispy potatoes, mustard lentils & capers

Or

Roast Chicken Breast

creamy pomme purée, thyme roast carrots, creamed spinach & red wine jus

Traditional Individual Christmas Pudding

with berry compôte & rich brandy sauce

Or

Dark Chocolate Cup

filled with white & dark truffle with forest berry compôte

Or

Lemon Tart

served with mulled fruits & cream

Or

A Selection of Fine Cheese

with homemade chutney & water biscuits

2 COURSE LUNCH with coffee £14.50

3 COURSE LUNCH with coffee £19.00

Available Lunch Dates

10, 17 December

3 COURSE DINNER with coffee & mince pies £26.95

PLEASE TELEPHONE FOR AVAILABILITY

THIS MENU IS AVAILABLE FOR PRIVATE LUNCHES

& DINNERS FROM 4 TO 30

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