

B
borough
arms hotel



CELEBRATE IN STYLE
CHRISTMAS & NEW YEAR

2011/12

Celebrate
Christmas
and
New Year

B
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Enjoy the Festive Season - sit back and relax and let us prepare you a sumptuous meal. We offer a choice of mouth-watering menus, all carefully selected and presented to make all your Christmas wishes come true!

Whether you wish for a Traditional Fayre or something a little different, The Borough Arms Hotel & Restaurant is sure to tickle even Santa's taste buds!

So if you want your Christmas Season to get off to a Festive start, be sure to reserve your table either for an intimate meal for two or for parties of up to 100 people & enter into the Christmas Spirit of 2011.

The Management and Staff join together to wish you all a Merry Christmas & Happy New Year.

ACCOMMODATION FOR THE FESTIVE PERIOD

Our Hotel now offers modern and comfortable facilities for your enjoyment.

To ensure you enjoy the festive season safely, we are offering a special rate for overnight accommodation inclusive of full English breakfast and VAT at the prevailing rate.

All our bedrooms are en-suite and include a flat panel digital television, hospitality tray and direct dial telephones. Special accommodation rates of £60.00 for a double/twin room per night and £45.00 for a single room per night apply when booking a Christmas meal with us. Please call 01782 629421 to check availability and make your reservation.

We look forward to welcoming you to the Borough Arms Hotel for your Festive Celebrations this year.

Book early to avoid disappointment.

Borough Arms Hotel
King Street
Newcastle-under-Lyme
Staffordshire
ST5 IHX

Tel: 01782 629421

Fax: 01782 712388

E-mail: info@borough-arms-hotel.co.uk

Visit: www.borough-arms-hotel.co.uk

Yuletide Lunch

Served in our elegant Ostler Restaurant
Between 12.00 noon and 2.30pm

STARTERS

Homemade Winter Vegetable Soup

Topped with Herb Croutons.

Smoked Mackerel Pâté

Served with Side Salad, Melba Toast and Horseradish Mousse.

Duo of Melon Roses

Cantaloupe & Honeydew Melon. Served with a Strawberry & Kiwi Salsa.

MAIN COURSE

Served with a Selection of Seasonal Vegetables and Potatoes.

Roast Staffordshire Turkey

Served with Chipolata, Savoury Stuffing and Thickened Pan Juices.

Traditional Roast Topside of Beef

Served with Yorkshire Pudding and Roast Gravy.

Loin of Cod

Oven Baked Loin of Cod, Coated with a Rich Béarnaise Sauce.

DESSERTS

Traditional Christmas Pudding

Coated with a Hot Brandy Sauce.

Homemade Profiteroles

Coated with Warm Milk Chocolate.

Fruits of the Forest Cheesecake

Vanilla Cheesecake, topped with Berries.

Freshly Brewed Coffee

Served with Warm Mince Pies.

**Monday 21st November to
Friday 23rd December 2011**

£16.95 per
guest

Senior Citizen's Christmas Lunch

Sing along with your favourite oldies and Christmas Carols with our Resident entertainer. Hats, novelties and crackers are included to ensure you have a super lunch full of Christmas cheer.

Served between 12.00 noon and 2.30pm

STARTERS

Homemade Winter Vegetable Soup

Topped with Herb Croutons.

MAIN COURSE

Served with a Selection of Seasonal Vegetables and Potatoes.

Roast Staffordshire Turkey

Served with Chipolata, Savoury Stuffing and Thickened Pan Juices.

DESSERTS

Traditional Christmas Pudding

Coated with a Hot Brandy Sauce.

Freshly Brewed Coffee

Served with Warm Mince Pies.



Your choice of dates - Wednesday
7th, 14th & 21st December 2011

£13.50 per
guest

Festive Fayre Dinner

Served in our elegant Ostler Restaurant from 6.30pm

STARTERS

Homemade Spiced Vegetable Soup

Topped with Herb Croutons.

Creamed Garlic Mushrooms

Button Mushrooms, Finished in a Garlic & Herb Sauce.

Duo of Melon Roses

Cantaloupe & Honeydew Melon. Served with a Strawberry & Kiwi Salsa.

MAIN COURSE

Served with a Selection of Seasonal Vegetables and Potatoes.

Roast Staffordshire Turkey

Served with Chipolata, Savoury Stuffing and Thickened Pan Juices.

Traditional Roast Topside of Beef

Served with Yorkshire Pudding and Roast Gravy.

Grilled Fillet of Salmon

Veiled with a Lemon & Watercress Cream Sauce.

DESSERTS

Traditional Christmas Pudding

Coated with a Hot Brandy Sauce.

Warm Chocolate Tart

Served with Vanilla Ice Cream.

Chantilly Citrus Lemon and Lime Bavaois

Served with a Raspberry Coulis.

Freshly Brewed Coffee

Served with Warm Mince Pies.

**Monday
21st November to
Friday 23rd December
2011**

**Monday to Thursday
(Dinner only)**

£19.95 per
guest

**Dinner with Disco till 12.00am
Friday and Saturday nights only**

£29.95 per
guest

Christmas Party Disco

A superb party atmosphere hosted in our King and Baker Rooms. For Festive fun bring a party of colleagues or friends to this enjoyable event, held during the months of November and December at lunchtimes and evenings. Excellent food, fine wines and plenty of partying with our resident D.J. who will provide dancing until late.

Lunches from 12.30pm – Dinner from 7.30pm

STARTERS

Homemade Spiced Vegetable Soup

Topped with Herb Croutons.

Creamed Garlic Mushrooms

Button Mushrooms, Finished in a Garlic & Herb Sauce.

Duo of Melon Roses

Cantaloupe & Honeydew Melon. Served with a Strawberry & Kiwi Salsa.

MAIN COURSE

Served with a Selection of Seasonal Vegetables and Potatoes.

Roast Staffordshire Turkey

Served with Chipolata, Savoury Stuffing and Thickened Pan Juices.

Traditional Roast Topside of Beef

Served with Yorkshire Pudding and Roast Gravy.

Grilled Fillet of Salmon

Veiled with a Lemon & Watercress Cream Sauce.

DESSERTS

Traditional Christmas Pudding

Coated with a Hot Brandy Sauce.

Warm Chocolate Tart

Served with Vanilla Ice Cream.

Chantilly Citrus Lemon and Lime Bavarois

Served with a Raspberry Coulis.

Freshly Brewed Coffee

Served with Warm Mince Pies.

**Lunch
and Disco**

£26.95 per
guest

**Dinner and Disco
Sunday to Thursday**

£27.95 per
guest

**Dinner and Disco
Friday and Saturday**

£30.95 per
guest

Christmas Day Lunch

Served between 12.30pm and 4.00pm

STARTERS

Homemade French Onion Soup

Topped with Gruyère Croutè.

Seared Gressingham Duck Salad

Served with Caramelised Figs and Green Peppercorn Dressing.

King Prawn and Avocado Bruschetta

King Prawns, Combined with Avocado, Cherry Tomatoes, Coriander & Lime Dressing, served on a Hot Toasted Bruschetta.

Assette of Asparagus

Asparagus Spears on Rosti Potato Cake, topped with Poached Egg & Tarragon Hollandaise.

MAIN COURSE

Served with a Selection of Seasonal Vegetables and Potatoes.

Roast Staffordshire Turkey

Served with Traditional Trimmings and Thickened Pan Juices.

Prime Fillet Steak

Stuffed with Roasted Garlic, Wrapped in Pancetta, served on a Wild Mushroom, Brandy & Herb Cream Reduction.

Pan Seared Swordfish

Napped with a Vine Tomato & Caper Ratatouille.

Supreme of Guinea Fowl

Served on Red Cabbage and Veiled with Madeira Sauce.

DESSERTS

Traditional Christmas Pudding

Coated with a Hot Brandy Sauce.

Passionfruit Crème Brulée

Served with Homemade Shortbread.

Clementine Crêpes

Served with Vanilla pod Ice Cream.

Homemade Italian Tiramisu Gateau

Drizzled with Butterscotch Sauce.

Platter of Continental Cheeses

Served with Savoury Biscuits, Celery and Grapes.

Freshly Brewed Coffee - Served with Warm Mince Pies.

**Christmas Day
Lunch**

£59.50 per
guest

**Children
under 10** **£29.00** per
child

**Children
under 2** **Free**

Boxing Day Lunch

Served between 12.30pm and 4.00pm

STARTERS

Homemade Sweet Potato and Roasted Pepper Soup

Topped with Garlic & Herb Croutons.

Chicken Liver Parfait

Served with Toasted Bruschetta and Kumquat Relish.

Poached Salmon and Monkfish Terrine

Surrounded with a Honey & Lemon Vinaigrette.

Avocado, Mozzarella, Cherry Tomato and Basil Tart

Served on Balsamic Dressed Wild Rocket.

MAIN COURSE

Served with a Selection of Seasonal Vegetables and Potatoes.

Roast Rib of Beef

Accompanied with Herb Yorkshire Pudding and a Red Wine Reduction.

Medallions of Pork Fillet

Pan Fried in Cider & Sage Cream Sauce, topped with Caramelised Bramley Apple.

Oven Baked Supreme of Chicken

Served on Dauphinoise Potato and Napped in a Peppercorn Sauce.

Grilled Fillet of Sea Bass

Fresh Fillet of Sea Bass, served on Prawn Risotto and Veiled with a Mild, Creamy Thai Sauce.

DESSERTS

Raspberry Mille-Feuille

Served with Fresh Cream.

Homemade Sticky Toffee and Date Pudding

Served with Crème Anglaise.

Milk and White Chocolate Profiteroles

Choux Buns, filled with Chantilly Cream, Coated with a Duo of Warm Chocolate Sauces.

Homemade Citrus Cheesecake

Served with Vanilla Pod Ice Cream.

Freshly Brewed Coffee - Served with Warm Mince Pies.

**Boxing Day
Lunch**

£31.50 per
guest

**Children
under 10** **£15.50** per
child

**Children
under 2** **Free**

Vegetarian Choices

Simply select your choice of main course from the mouthwatering selection below.

Italian Vegetable Struddle (V)

Served with a Sunblush Tomato Sauce.

Roasted Red Pepper and Goats Cheese Wellington (V)

Served on a Fine Herb Sauce.

Brie Courgette and Almond Crumble (V)

Potato and Courgette in a Brie Sauce, topped with an Almond & Sesame Seed Crumble.

Stir Fried Vegetables (V)

Served in a Black Bean Sauce.

Thai Vegetable Cannelloni (V)

Glazed with Mozzarella.



New Year's Eve Gourmet Dinner and Disco

Hosted in our King & Baker Rooms with dancing to our Resident D.J. til late. Arrival 7.30pm

STARTERS

Homemade Minestrone Soup

Topped with Parmesan Croutons.

Smoked Salmon and Cream Cheese and Chive Roulade

Served on Dressed Wild Rocket Leaves.

Duck Liver and Cointreau Pâté

Accompanied with Toasted Brioche and Kumquat Relish.

Roasted Red Pepper and Goats Cheese Tartlet

Served with Red Onion Marmalade.

MAIN COURSE

Served with a Selection of Seasonal Vegetables and Potatoes.

Pan Fried Lamb Rump

Served on a Rosti Potato and Napped with a Honey & Mint Jus.

Roast Sirloin of Beef

Caramelised Shallots, Garlic & Herb Yorkshire Pudding & Bordelaise Sauce.

Chicken Roulade

Stuffed with Spinach, Sun Blushed Tomatoes, Goats Cheese, and Wrapped in Pancetta. Served on Roasted Sweet Pepper Sauce.

Salmon and Baby Leaf Spinach En-Croûte

Served on a Shrimp & Chive Cream Sauce.

DESSERTS

Celebration Trifle

Laced with Amaretto and Poached Fresh Fruits.

Milk Chocolate and Honeycomb Marquise

Served with a Warm Cherry Compote.

Homemade Bailey's Cheesecake

Accompanied with Vanilla Pod Ice Cream.

Apple and Sultana Crumble Tart

Served with Crème Anglaise.

Freshly Brewed Coffee - Served with Warm Mince Pies.

**Gourmet
Dinner**

£45.00 per
guest

**Accommodation
Package**

£150.00 per
couple

Gourmet Dinner for two and overnight accommodation in a Twin / Double en-suite room, including full English breakfast

BOOKING PROCEDURES

Bookings should be made by telephone to ascertain availability. You will be asked to confirm the reservation in writing, accompanied by the appropriate deposit, within 14 days. Please complete the attached booking form and return it, enclosing your deposit cheque of £10.00 per person, made payable to The Borough Arms Hotel. Payment in full is due by 18th November 2011. No party bookings may be charged to the account.

CANCELLATIONS

In the event of cancellation, all deposits are non-refundable and non-transferable.

FINAL NUMBERS AND CHOICE OF MENU

Final numbers must be confirmed 14 days in advance of your Function date. For private parties in The King Room and The Baker Room the minimum number charged for will be that notified to us at the time.

THE BAKER ROOM AND THE KING ROOM

The maximum number of guests in The Baker Room is 40. The maximum number of guests in The King Room is 60. The rooms are adjoining, and may be combined to accommodate 100 guests.

CHILDREN

Are charged at half-price between the ages of 4 and 10 years inclusive (unless otherwise stated). Admission of children to Party Nights is at the discretion of the hotel.

PRICES SHOWN

Are fully inclusive of VAT. Gratuities are at your discretion. Christmas crackers are provided with all meals, the prices quoted for Christmas Party Nights are inclusive of disco entertainment, crackers and party novelties.

The Management reserves the right to make alterations without prior notice. All prices shown are correct at time of going to print.