

Christmas Booking Form

Please call the hotel to check availability and make your provisional booking.

Then complete the form below and return to the hotel with a £10 per person deposit to confirm your reservation.

| |
|----------------|
| Booking Name: |
| Party Name: |
| Address: |
| |
| |
| Postcode: |
| Tel No: |
| Date of Party: |
| No of Guests: |

Type of Party (please tick):

| |
|-----------------------|
| Christmas Party Night |
| Festive Dining |
| New Year's Eve |

Please make cheques payable to The Park Hotel, alternatively to pay by cash, credit or debit card, please contact the hotel directly.

Please note that we do not accept multiples of cheques.

Tel : 01454 260550

Email: info@parkhotelfalfield.co.uk

Website: www.parkhotelfalfield.co.uk

How to find us

Leave the M5 at Junction 14 and turn left towards A38 (signposted Thornbury).

At junction for A38 turn left towards Thornbury and after approximately 1.5 miles turn left into The Park Hotel driveway.

Terms and Conditions

All parties are required to pay a £10.00 per person non-refundable deposit to secure the booking.

The balance for your party is required 16 days prior to the event.

If your numbers fall below those originally agreed less than four weeks prior to your party, the hotel reserves the right to change to an alternative date or arrange a refund of all monies.

All prices are inclusive of VAT.

Sole Use Parties

If your numbers exceed 50 please contact the hotel for availability.

Remember,
don't drink and drive!

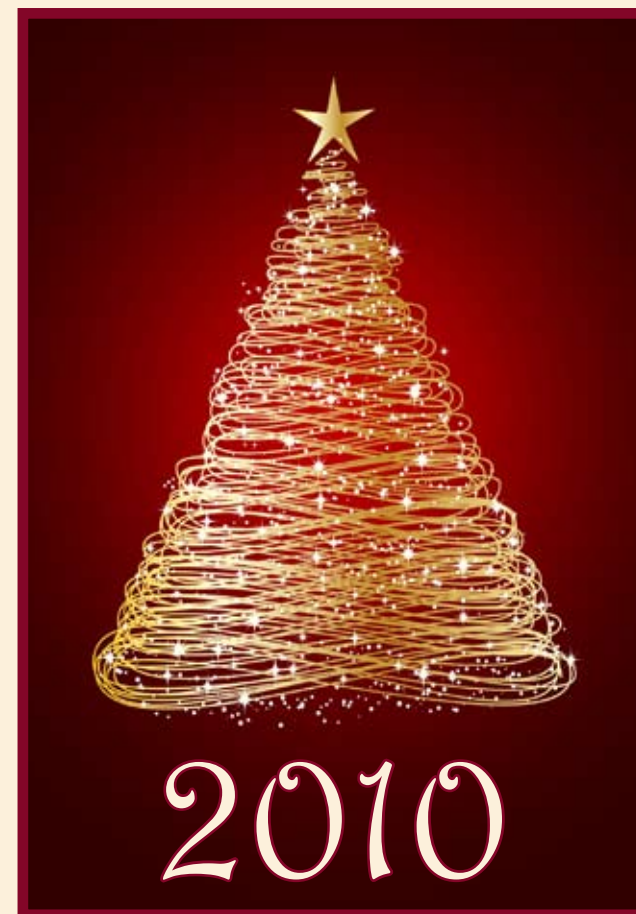
We offer special accommodation rates for all party goers of only £30 per person, Bed & Breakfast based on two sharing.

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Party at The Park



Christmas & New Year's Eve
The Park Hotel

"The Perfect Location for any Occasion"

Falfield Gloucestershire GL12 8DR

01454 260550

Christmas Party Night

Available Friday and Saturday nights in December.
Arrive 7.30pm for Disco and Dancing until midnight

Creamy Mushroom and Walnut Soup (v)

Melon, Pink Grapefruit and Orange Cocktail
with Blackcurrant Sorbet (v)

Duet of Pâtés – smooth chicken liver
and Rustic pâtés with chutney and toast

Smoked Salmon Cornets with
Dill and Lime Mayonnaise

Prawn and Avocado Salad with 'Marie Rose' Dressing

Traditional Roast Turkey with all the trimmings

Roast Gloucestershire Pork Loin with a
deep fried apple ring and Calvados sauce

Pan-fried Pheasant Breast with Wild Mushroom
and Sherry Sauce served with Game Sausage

Plaice fillets rolled with a Salmon Mousse,
White Wine Hollandaise Sauce

Chestnut, Cranberry and Herb Wellington (V)

Homemade Christmas Pudding with Brandy Custard

Iced 'Noel' Meringue Gateau

Chocolate Ganache and Tuile Biscuit 'Milles Feuille'

Ice Cream selection in a Brandysnap Basket

Chef's selection of cheeses

Coffee with Christmas Petits Fours

£27.95 per person

New Year's Eve Gala Dinner

Arrival 7.30pm Sit down for 8pm.
Disco and dancing until 1am.

Caramelised root vegetable and
toasted chestnut soup (v)

A duet of pates –
Chicken liver parfait and game terrine with
'windfall' chutney and toasted brioche
Baked avocado and crab "thermidor"

"Assiette du Saumon"
Salmon presented four different ways

Deep fried filo and goat's cheese parcels
served with tapenade (olive dip) (v)

Roast loin of venison with a juniper,
red wine and wild mushroom sauce

Honey glazed Breast of Gressingham duck, confit of
the leg, kumquat and grand marnier sauce

Seafood crepinette – A parcel of salmon,
scallops and king prawns on a dill hollandaise

"Hindle Wakes" – Breast of free-range chicken
stuffed with a prune and herb mousse,
served with a lemon sauce

Char grilled Mediterranean vegetables baked
in puff pastry with a pesto butter sauce (v)

"The Park" Platter of puddings
(A taste of five desserts)

Iced 'Noel' Meringue Gateau

Croquant orange milles feuille

Caramel glazed lemon tart

Ice creams in a brandysnap basket

Warm chocolate and walnut brownie

Coffee with Petits Fours

£49.95 per person

Festive Dining

Available Tuesday-Friday lunchtime or
evening throughout December

Classic Minestrone Soup (v)

Pearls of Honeydew Melon with Sorbet (v)

'The Park' Pork and Chicken Liver Pate
with Noel Chutney and Toast

Beef Tomato Stuffed with Avocado and Prawns

Deep-fried Cheese Croquettes with Plum Coulis (v)

Traditional Roast Turkey with all the Trimmings

Escalope of Pork Tenderloin with a
Mushroom and Madeira Sauce

Grilled Shetland Salmon with Herb Butter Sauce

Vegetarian 'Gougere' (courgette and walnuts in a
creamy sauce served in a Choux Ring) (v)

Homemade Christmas Pudding with Brandy Butter

Winter Berry Pavlova with Vanilla Cream

Chocolate Rum Tart, White Chocolate Sauce

Ice Cream Selection in a Brandysnap Basket

Coffee with Christmas Petits Fours

£16.50 per person