

CHRISTMAS FAYRE PRICES

PARTY NIGHTS

Includes Disco until Midnight
All our Dates are Party Nights

Early Bird Specials

Fri / Sat / Sat

14th - 30th November

£22.95pp

Elvis Tribute Night

20th November

£29.95pp

Sun / Mon / Tues / Wed

1st - 24th December

£25.95pp

Thur / Fri / Sat

1st - 24th December

£33.95pp

Christmas Lunch

1st until 13th Dec £14.95pp

14th until 23rd Dec £16.95pp

LATE CHRISTMAS PARTIES

IN JANUARY

£22.95PP

Don't want to drive?

Take full advantage of the
Christmas Cheer and stay overnight.

Party Night Special:

£74.00 Double Occupancy

£64.00 Single Occupancy

(inclusive of Full English breakfast and VAT)

Upgrades available, call reception to enquire

CHRISTMAS FAYRE MENU

STARTERS

Crab risotto balls

With guacamole, basil sabayon

Cream of chicken and leek soup

With black olive and parmesan croustini

Duo of melon (v)

With ginger and malibu syrup

Hoisin duck spring rolls

Served with cucumber and chilli salsa

Smoked salmon

With anise cream and mixed salad

MAIN COURSE

Roasted strip loin of beef

With red wine jus

Traditional turkey

With accompaniments and cranberry sauce

Red onion and butternut squash tart (v)

With sun dried tomato salsa

Bacon wrapped supreme of chicken

Served with tomato sauce

Crispy salmon steak

With orange butter sauce

*All the main courses will be served
with roasted root vegetables and potatoes*

DESSERTS

Chocolate mud slice

With brandied milk chocolate sauce

Christmas pudding

With cognac custard

Vanilla brulee cheese cake

With forest berry compote

Mango and pineapple fool

With pistachio biscotti

Fresh ground coffee and mints

CHRISTMAS DAY LUNCH MENU

STARTERS

Cream of celery and chestnut soup (v)

With granary bread croutons

Smoked salmon roulade

With exotic greens, caper olive dressing

Duck liver pate

Served with cranberry chutney and melba toast

Asparagus and chicken puffs

With grapefruit butter sauce, seasonal cress

INTERMEDIATE COURSE

Lemon sorbet with raspberry jelly

MAIN COURSE

Roasted Norfolk turkey

Served with chipolatas, brussel sprouts
and roasted parsnips

Roasted fore rib of beef

With pan fried chateaux potatoes,
roasted root vegetables

Duo of sea bream and large tiger prawns

With spinach, rösti potatoes, shellfish bisque

Asparagus chicken roulade

With parsley mash, baby carrots,
spicy red pepper coulis

Ricotta tortellini

In a creamy vegetable ragout

DESSERTS

Raspberry crème brulee

With pistachio biscotti

Ice cream sandwich

With stewed tropical fruits

Raspberry cheese cake

With fruit coulis

European cheese platter

Served with vegetables crudités, frosted grapes,
apricot chutney and biscuits

Petit Fours Tea / Coffee

Mince Pies

Adult **£75.00**

Children under 11 years £30.00



PARTY BOOKING FORM

Party Date _____

Name/Contact _____

Company _____

Address _____

Tel No _____

Email Address _____

PARTY NIGHT No. of ppl _____

LUNCH No. of ppl _____

Please indicate number of people

Please enclose the required deposit
per person/full payment with booking form*

Signature _____

*Please see terms and conditions for information on deposit

ACCOMMODATION REQUIREMENTS

Single Double

Tel No _____

Email Address _____

Reception will contact you to confirm your bedroom requirements

THE ROSE & CROWN HOTEL

East Street, Colchester, Essex CO1 2TZ

Tel: 01206 866677 Fax: 01206 866616

Email: info@rose-and-crown.com

www.rose-and-crown.com

TERMS AND CONDITIONS

Confirmation

We require a £10.00 deposit per person on all bookings. For Christmas Day and New Years Eve the deposit is £25.00 per person.

ALL Deposits are non-refundable and non-transferable.

For bookings made before 31st July, we require your deposit within 14 days of your reservation.

For bookings made after 31st July, we require your deposit within 7 days of your reservation.

If deposits have not been received on time, the bookings are automatically cancelled.

Full Payment

Full Payment for all reservations is due 30 days before your party. Wine can also be ordered & paid for in advance.

Menus & Numbers

Menu choices for all dates must be received no later than 30 days prior to the party. Any amendments after this date cannot be guaranteed. A pre-order sheet will be supplied with your confirmation.

You have 14 days prior to your party to amend final dining numbers. If your numbers have dropped you will forfeit any payment.

All gratuities are at your discretion.

The Rose and Crown Hotel reserves the right to cancel any Christmas event. Where possible advance notice will be given.

BOXING DAY LUNCH MENU

STARTERS

Cream of butternut squash soup (v)
Served with diced avocado tartlet

Thai fish cakes
With cucumber and spring onion salad, chilli sauce

Smoked chicken
With salad greens and pink grapefruit segments

Prawn cocktail
Served with fried corn tortilla,
lime wedge, skewered olives

MAIN COURSE

Pan seared salmon steak
On a bed of wok tossed vegetable juliennes,
passion fruit butter sauce

Grilled lamb cutlets
Served with prunes, pearl onions and rosemary jus

10oz sirloin steak
Served with chunky chips,
cherry tomatoes on vine, portobello mushroom

Four cheese ravioli (v)
On a bed of vegetable ratatouille

DESSERTS

Mango and lychee bavarois
Blueberry and coconut panacotta

Chocolate cheese cake
With brandy chocolate sauce

Cheese petit fours

Petit Fours Tea / Coffee

Adult **£25.95**
Children under 11 years £13.95

NEW YEARS EVE AT THE ROSE AND CROWN

Join the party for a fabulous
New Years Eve Evening

Glass of champagne on arrival.

A wonderful evening gala buffet
offering many dishes from around the world.

Dance the night away until the early hours.

Our overnight package includes
Accommodation,
New Years Eve Gala evening
and full English Breakfast
for

£99.95

per person based on double occupancy

New Years Eve Gala Dinner
(without accommodation & breakfast)

£59.95 per person

See website for restaurant events throughout the year
www.rose-and-crown.com



THE
ROSE & CROWN
HOTEL
PRESENT
CHRISTMAS
2009

