

Festive Events

Angel & Royal

High Street • Grantham • Lincolnshire • NG31 6PN • Tel: 01476 565816
enquiries@angelandroyal.co.uk • www.angelandroyal.co.uk • www.ashdalehotels.com



Festive Lunches

Crackers, hats & novelties
£14.50 per person

Tomato and basil soup

Chicken liver paté, red onion marmalade and melba toast

*

Roast turkey, sausage meat stuffing wrapped in smoked bacon and traditional trimmings.

Mixed seafood melody in a lemon and parsley cream, held in a giant vol-au-vent

Five bean cassoulet served inside a cottage cob

All mains served with braised red cabbage in red wine and spices, honey roast carrots and parsnips and Brussel sprouts

*

Christmas pudding with brandy sauce
homemade profiteroles with hot chocolate sauce

*

Coffee & mince pies

**party
organiser
dines for FREE
for parties
over 10**



**stay for
only £50
per room
including full
Lincolnshire
breakfast**

Festive Dinners

£22.50 Monday to Thursday

**£27.00 Friday and Saturday
(with disco)**

Broccoli soup with toasted almonds

Mushroom and goats cheese tartlet

*

Roast turkey, chestnut & sausage meat stuffing wrapped in smoked bacon, traditional trimmings

Salmon fillet with a bubble and squeak cake, cream dill sauce

Five bean cassoulet served in a cottage cob

All mains served with braised red cabbage in red wine and spices, honey roast carrots, parsnips and Brussel sprouts

*

Christmas pudding with brandy sauce

Clementine cheesecake

*

Coffee & mince pies

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Santa Sunday Lunch

£17.50 per person, A gift for all the children

Broccoli & toasted almond soup

Chicken liver paté, red onion marmalade and Melba toast

Mushroom and goats cheese tartlet

Fan of galia melon with mandarin sorbet and fruit compote

*

Roast turkey, chestnut sausage meat stuffing wrapped in smoked bacon, traditional trimmings

Roast sirloin of beef with Yorkshire pudding

Mixed seafood melody in a lemon and parsley cream, held in a giant vol-au-vent

Five bean cassoulet served inside a cottage cob

*All mains served with braised red cabbage in red wine and spices,
honey roast carrots, parsnips and Brussel sprouts*

*

Christmas pudding with brandy sauce

Homemade profiteroles with hot chocolate sauce

Clementine cheesecake

Cheese and biscuits with homemade chutney, celery and grapes

*

Coffee & mince pies

Exclusive Family Christmas Lunch

Christmas Day £60.00 per person, Boxing Day £18.50 per person,

New Years Day £18.50 per person

We want to invite you and your family to lunch as if you were at home, only stress free.

Our beautiful Prince of Wales suite is ideal for families of up to 20, providing exclusive dining with private bar. Relax and enjoy.

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Christmas Day Lunch

Christmas day is the ideal opportunity to spend time with friends and family. Spend it with us and enjoy a traditional lunch over a few glasses of wine, with a present from santa for the children.

£60.00 per person

Tomato and basil soup

*

Duck liver and port paté, cranberry chutney and Melba toast

Homemade gravadlax, dill and mustard dressing

*

Mandarin sorbet

*

Roast turkey, chestnut sausage meat stuffing wrapped in smoked bacon,
traditional trimmings

Roast sirloin of beef with Yorkshire pudding

Pan fried sea bass, Mediterranean vegetable cous cous and red pepper coulis

Stilton and plum tomato galette, red onion salsa

*All mains served with braised red cabbage in red wine and spices,
honey roast carrots, parsnips and Brussel sprouts*

*

Christmas pudding with brandy sauce

Chocolate and cranberry roulade

Raspberry cheesecake, fruit coulis

Cheese and biscuits with homemade chutney, celery and grapes

*

Coffee & mince pies



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Boxing Day



An opportunity to meet and relax after the hassle of Christmas Day

£18.50 per person

Winter vegetable broth

Beef tomato and mozzarella salad with a basil dressing

Crayfish tail cocktail with a lime and chilli dressing

Chicken liver pate, red onion marmalade and melba toast

*

Roast sirloin of beef with Yorkshire pudding

Roasted loin of pork with apple sauce and crackling

Cod fillet with parsley sauce and duchess potatoes

Mushroom and spinach en-crouté

All mains served with braised red cabbage in red wine and spices, honey roast carrots, parsnips and Brussel sprouts

*

Christmas pudding with brandy sauce

Caramelised lemon tart

Dark chocolate mousse in a brandy snap basket

Cheese and biscuits with homemade chutney, celery and grapes

*

Coffee & mince pies



New Years Day Lunch

£18.50 per person

Tomato and basil soup

Chicken liver paté, red onion marmalade and Melba toast

Mushroom and goats cheese tartlet

Fan of galia melon with mandarin sorbet and fruit compote

*

Roast sirloin of beef with Yorkshire pudding

Roasted loin of pork with apple sauce and crackling

Salmon fillet with a bubble and squeak cake, cream and dill sauce

Five bean cassoulet served in a cottage cob

*

Homemade profiteroles with warm chocolate sauce

Clementine cheesecake

Caramelised lemon tart

Cheese and biscuits with homemade chutney, celery and grapes

*

Coffee & mints

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New Years Eve

£55.00 per person
Black Tie Encouraged

Celebrate the start of 2012 in style with a Champagne and canapé reception from 7pm, followed by a gala dinner, then dance the rest of the night away with our New Years disco.

Bacon rolls will be available at 12.30am for those who are a little peckish.

Scotch broth with pumpkin bread

*

Haggis, neeps and tatties

*

Champagne sorbet

*

Fillet steak with duxelle wrapped in smoked, streaky bacon with dauphinoise potatoes & red wine jus

Black bream fillet, peas bonne femme, tomato salsa

Artichoke hearts and mushroom en croute with ratatouille

*

Trio of chocolate- dark chocolate cheesecake
Milk chocolate tart and white chocolate truffles

Raspberry ripple meringue with vanilla cream

Cheese and biscuits with homemade chutney, celery and grapes

*

Coffee & mints

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CHRISTMAS BOOKING FORM

To be returned with your deposit to the below address
Please telephone reservations for availability before sending in this form.

Name _____

Email _____

Company/ Organisation (if applicable) _____

Address _____

_____ Postcode _____

Tel _____ Mobile _____

Email _____

Please reserve a table for _____ Persons

Event _____

On (Date) _____ At (Time) _____

I enclose a cheque for £ _____ (£ _____ per person)

Card Type _____ Expiry Date ____/____ Valid From ____/____

Card Number

Security Code

£10 per person deposit required to confirm your reservation (Full payment by 1st Nov 2011)
£25 per person deposit required to confirm your reservation for Christmas Day & New Years Eve
(Full payment by 1st Nov 2011)

All pre-orders must be received by the time of full payment.

Should payment not be received by the due date, the hotel reserves the right to release your booking
without prior notice. All payments are non-refundable and non- transferrable.

If paying by cheque - only one cheque per party will be accepted.

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wine pre-order form

please write the quantity you require in the boxes

buy 6 bottles and get the cheapest one free!

white

■ **Vita Chardonnay-Pinot Grigio del Veneto, Italy**
£15.00

Excellent, fresh, rich fruit Chardonnay.

■ **Cape 1652 Sauvignon Blanc, Western Cape, South Africa. £15.00**

Fresh, floral and fragrant soft style with hints of lemon.

■ **Los Romeros Sauvignon Blanc, Central Valley, Chile. £15.00**

Fragrants of lemon and gooseberry with a zesty finish.

■ **Piesporter Michelsberg, J Brader, Germany.**
£15.00

Distinctive mineral character, fresh and lively.

■ **Hardys 'The Riddle' Chardonnay-Semillon, SE Australia. £15.20**

Soft creamy texture with lime flavours and subtle oak.

■ **Pinot Grigio del Veneto, Collezione Marchesini, Italy. £18.25**

Lovely buttery, crisp and dry style with typical pear fruit.

red

■ **D' Vine Cabernet Sauvignon delle Venezie, Italy.**
£15.00

Bright, soft berry-fruits with juicy damsons.

■ **Vita Sangiovese-Merlot, Sicilia, Italy. £15.00**

A subtle blueberry Merlot with the firmer cherry character.

■ **Hardys 'The Riddle' Shiraz-Cabernet, SE Australia.**
£15.25

Spicy pepper, raspberry and cherry of the Shiraz.

■ **Condesa de Leganza Crianza, La Mancha, Spain.**
£15.25

Oak-aged Tempranillo produces a full body with ripe fruits.

■ **Mill Cellars Shiraz, SE Australia. £15.00**

Dominates the fruit-packed palate.

■ **Hardys 'The Riddle' Cabernet-Merlot, SE Australia.**
£15.25

Easy-drinking, a lingering finish and a light oak influence.