



*Celebrate in
Style*

Christmas & New Year 2009



Best Western Forest & Vale Hotel

Pickering, North Yorkshire YO18 7DL

Tel: 01751 472722

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www.bw-forestandvalehotel.co.uk

Private Christmas

LUNCH MENU

Cream of leek and potato soup
with crispy croutons

Fan of melon
served with seasonal berries

Mushroom and asparagus in a creamy white wine sauce
with toasted pine nuts, topped with a puff pastry leaf



Traditional roast turkey
with festive trimmings

Baked Yorkshire ham
with a Madeira sauce

Fillet of salmon
in a creamy white wine sauce flavoured with dill

Herb pancake filled with Mediterranean vegetables
with a tomato cream sauce glazed with cheese



The Ultimate Christmas pudding
with a creamy rum sauce

Individual strawberry pavlova
topped with a sweet fruit coulis

Chocolate Yule log
served with cream



Tea or Coffee
served with mints

£18.00 per person

includes crackers and novelties

Christmas

DINNER MENU

(available in the restaurant on dates during December)

Chef's homemade soup
topped with crispy croutons

Platter of chilled melon
with crushed pineapple and Malibu

Salmon and prawn cocktail
draped with Marie Rose sauce

Chef's chicken liver parfait
with granary toast and spiced apple chutney



Traditional roast turkey
with festive trimmings

Crackling roast pork
apple compote and a cider, honey and apricot glaze

Grilled fillet of sea bass
with lemon and herbs

Button mushroom, cashew nut and asparagus stroganoff
in a filo basket

Grilled rib eye steak
with mushrooms, onion rings and tomato
served with a selection of fresh vegetables and potatoes



Choice of home made dessert
or
Platter of cheese (£1.95 supplement)



Cafetiere of coffee or pot of tea
with chocolates
£2.50

Two Courses £22.50

Three Courses £26.00

Booking advisable
Pre orders are needed for groups of 10 or more

Christmas

PARTY NIGHT

Cream of vegetable soup
topped with crispy croutons

Slices of melon with strawberry confetti
served with a compote of crushed pineapple and Malibu

Medley of prawns, apple and celery
on salad leaves topped with a citrus crème fraîche



Traditional roast turkey
with festive trimmings

Red onion, sun blushed tomato and grape tartlet
topped with melted goats cheese, served with a warm cranberry relish

Crackling roast pork
with an apple and apricot sauce

Baked fillet of salmon
with a herb crust and a white wine and chive sauce



The Ultimate Christmas pudding
with a creamy rum sauce

Lemon and lime tart
with fresh raspberries drizzled with dark chocolate sauce

Platter of cheese



Coffee and mints

£27.00 per person Friday & Saturday
£25.00 per person midweek

includes crackers and novelties

Bar until midnight - dancing to our resident DJ until 12.30am

New Years Eve

GALA DINNER AND DANCE

Bucks Fizz and canapés on arrival

Cornet of smoked salmon
filled with prawns in a dill and lemon crème fraîche on a bed of leaves

Cream of celery and apple soup
with crumbled stilton

Chef's chicken liver parfait
with melba toast and red onion marmalade

Trio of melon
with forest fruits and compote of fresh berries



Champagne sorbet
with blueberries

Haggis, neaps and tatties



Medallions of beef fillet
in a pink peppercorn sauce

Duo of salmon and halibut
with a champagne and lobster cream

Rump of lamb
on a garlic mash with a port wine jus

Breast of duck
in a grand marnier and orange sauce

Caramelised red onion, tomato and brie tart
with a balsamic reduction



Celebration pudding platter

Selection of Yorkshire cheeses



Freshly brewed coffee and chocolates

£69.00 per person

with dancing to our resident DJ

Black tie or lounge suit

Carriages 1.00am

New Years Day

LUNCH

Garlic and stilton mushrooms
with crusty bread

A seafood stack of prawns and salmon
with wholemeal bread, mixed leaves and Marie Rose sauce

Cream of leek and potato soup
with crispy croutons

Platter of melon and mixed berries
with a ball of sorbet



Hand carved roast beef
with Yorkshire pudding and rich gravy

Baked Yorkshire ham
with a Madeira sauce

Breast of chicken wrapped in bacon
served with a wholegrain mustard cream sauce

Red onion, sun blushed tomato and grape tartlet
*topped with melted goats cheese
and served with a warm cranberry relish*

Fillet of salmon with a herb crust
in a chive and chardonnay sauce



Cranberry and apple crumble
with toffee ice cream

Trio of cold desserts

Platter of cheese



Freshly brewed coffee or tea
served with chocolates

£25.00 per person
£15.00 for under 13's

New Years Eve

ACCOMMODATION PACKAGE

Check in from 2.00pm with afternoon tea served until 4.00pm.
The celebrations begin with a Bucks Fizz and Canapés served in the bar before enjoying a sumptuous five course Gala Dinner.
Then dance the night away to sounds from the past with our resident DJ until 1.00am.

Dress code Black Tie or Lounge Suits.

After a leisurely Bucks Fizz breakfast its time to say goodbye and wish you a safe journey home until we meet again . . .

Deluxe Room	£175.00 per person
Superior Room	£165.00 per person
Executive Room	£155.00 per person
Standard Room	£145.00 per person

Why not arrive earlier or extend your stay?

For guests attending the New Year Package extra nights are charged as follows:

Extend your stay rate

Deluxe Room	£85.00 per person
Superior Room	£75.00 per person
Executive Room	£70.00 per person
Standard Room	£60.00 per person

Prices are inclusive of Dinner,
Bed and Full English Breakfast

Dinner allowance £26.00 per person per night

Available 27th December – 30th December
and 1st January 2010

Deposit required £50.00 per person,
balance to be paid by 31st October 2009

Booking Form

Name (Organiser):
Position/Department:
Company:
Address:
Postcode:
Work Tel:
Mobile/Home Tel:

Booking Details

Date of event:	
Time:	No. of guests:
Type of event:	

Accommodation Requirements

Prices are per room per night bed & breakfast.

Single room @ £60 bed & breakfast

Standard rooms for sole occupancy
@ £72.50 bed & breakfast

Standard rooms for double occupancy
@ £82.50 bed & breakfast

Executive & Superior rooms may be available at a supplementary charge

Please ensure you have checked availability and made a provisional booking prior to completion of this form.

I have read and accept the Terms and Conditions of booking.

Signature	Date
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The above rates are valid 1–23 December 2009 for guests attending Christmas parties.

Please detach booking form and return to the address opposite.

Terms and Conditions

- ★ All prices are inclusive of VAT at 15%.
- ★ All bookings require a non refundable, non transferable deposit of £10 per person, along with either written confirmation or a completed booking form.
- ★ Accommodation bookings require a deposit of £50 per room or £50 per person for New Years Eve (non refundable).
- ★ Cheques should be made payable to Forest and Vale Hotel.
- ★ Final payments to be paid by 6th November 2009.
- ★ Late reservations made after 6th November, must be paid in full to guarantee the booking.
- ★ Deposits are non refundable and non transferable.
- ★ We are sorry, but any whole party or individual cancellations made after the final payment date will not be refunded or allowed to be used against any other service.
- ★ If in the event of any meal/party/function having to be cancelled by the hotel, an alternative date or venue will be offered, or a full refund given.
- ★ Children under the age of 16 cannot be admitted to Party Nights/Dinner Dances or New Years Eve parties.
- ★ The hotel adopts Challenge 21 policy and photographic proof of ID may be asked for.
- ★ Persons under 18 may not purchase or consume alcohol; it is also illegal to purchase alcohol for consumption by a person under 18.
- ★ Where special requests are made, the hotel will endeavour to accommodate them, however they cannot be guaranteed.
- ★ Some foods may contain nuts.
- ★ All times shown are subject to approval by the local licensing authority.
- ★ We are sorry, but guests are unable to join for the disco only, during party nights.
- ★ Special conditions apply to New Year's Eve accommodation.
- ★ On Party Nights larger parties may be seated on more than one table.

Best Western Forest & Vale Hotel

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PLEASE TEAR OFF