



Festive Events

at

The Dower House Hotel & Leisure Club

Bond End • Knaresborough • Harrogate • North Yorkshire • HG5 9AL

Tel: 01423 863302 • Email: enquiries@dowerhouse-hotel.co.uk

www.dowerhouse-hotel.co.uk • www.ashdalehotels.com

Party Lunches

Spicy parsnip and apple soup

Confit game terrine
port jelly and roast pear salad

Stilton and port pate, crushed walnuts
and port reduction

Traditional roast turkey,
sage and cranberry stuffing, turkey jus and
festive trimmings

Best end of lamb
herb and mustard crumb, honeyed parsnip
and pomme Anna

Mediterranean vegetable and spinach roulade
on a sweetened pepper ragout

Seared monk fish tail
squid ink pasta, air dried tomatoes and mozzarella

Christmas pudding with brandy sauce

Pecan banoffee pie with fresh cream

Bitter chocolate torte, tangerine cream

Freshly brewed coffee and mince pies

On arrival enjoy a glass of wine or sherry and mingle with your friends and colleagues. Indulge in our chefs fantastic lunch and raise your spirits with our festive goodie bag.

**Monday to Saturday
throughout December ***
£16.95



Classic Party Nights

On arrival be welcomed with a glass of bubbly. Enjoy a tasty three course dinner then get ready to dance the night away with our resident DJ until 12 midnight and the bar will be open till 12.30am. Prize draw and Christmas paraphernalia included!

Thursdays, Fridays and Saturdays throughout December * £27.95

Salmon and prawn roulade, chive crème fraiche

Duck liver and orange parfait, melba toast and Cumberland dressing

Winter vegetable broth

Spiced poached pear, walnut and beetroot salad

Traditional roast turkey, sage and cranberry stuffing, turkey jus and festive trimmings

Braised lamb rump, dauphinoise potatoes creamed leeks and rosemary jus

Wild bass, crab risotto, lobster veloute

Tomato and asparagus tart, brie and herb cream sauce

Glazed lemon and passionfruit tart

White chocolate and pistachio brownie, bailey's sauce

Christmas pudding with brandy sauce

Selection of Yorkshire cheeses, celery, apple and a grape chutney

Freshly brewed coffee and mince pies

Festive Dinner

On arrival be welcomed with a glass of bubbly and relax with a tasty three course dinner, enjoying the company of family and friends.

Mondays, Tuesdays, Wednesdays and Sundays throughout December * £24.50

(No entertainment included)

Salmon and prawn roulade, chive crème fraiche

Duck liver and orange parfait, melba toast and Cumberland dressing

Winter vegetable broth

Spiced poached pear, walnut and beetroot salad

Traditional roast turkey, sage and cranberry stuffing, turkey jus and festive trimmings

Braised lamb rump, dauphinoise potatoes creamed leeks and rosemary jus

Wild bass, crab risotto, lobster veloute

Tomato and asparagus tart, brie and herb cream sauce

Glazed lemon and passionfruit tart

white chocolate and pistachio brownie
bailey's sauce

Christmas pudding with brandy sauce

Selection of Yorkshire cheeses, celery, apple and a grape chutney

Freshly brewed coffee and mince pies

Ladies Luncheon

We have the perfect ladies lunch at which you will learn to create some fantastic, stylish Christmas Decorations

Thursday 26th November and Thursday 3rd December * £18.50

Enjoy a 3 course meal, a glass of bubbly and our Christmas Decoration workshop.



Decade Dress Up

Come in your favourite get up and join in the madness as we listen to hits from across the 60's/70's/80's. A spectacular buffet, Christmas goody bag, disco dancing and major prizes for the best dressed.

Thursday 10th December and Thursday 17th December * £22.95

Menu items include: - Selection of hot carved meats – Honey roast ham, roast beef, roast breast of turkey, poached salmon, mixed salads and a selection of vegetables. Puddings include Christmas pudding, Sherry Trifle and Apple pie with custard.

Senior Classic Lunch

Join us for a sherry or wine reception before enjoying our very superb traditional Christmas lunch and then relax and enjoy our jazz trio and sing along to all your favourite songs

Wednesday 2nd, 9th, 16th and 23rd December * £12.95

Roast mushroom soup

Duck liver and orange parfait, melba toast and cumberland dressing

Prawn cocktail, brown bread and butter

Traditional roast turkey,
sage and cranberry stuffing, brussel sprouts, carrots, broccoli and turkey jus

Baked plaice fillet, new potatoes and salad with a lemon cream sauce

Leg of lamb, buttered mash potato, spinach and rich gravy

Christmas pudding with brandy sauce

Sherry trifle with ginger snaps

Lemon meringue pie, lemon sorbet

Freshly brewed coffee and mince pies



Exclusive Family Christmas Lunch

Christmas Day, Boxing Day, New Years Day. Why not spend one of them here with us. You and your family and friends can have your own private room with bar facilities, your own Christmas Tree and your own turkey to carve.

Just like home, but better as we do all the washing up whilst you relax and enjoy your day.

Christmas Day £65.00 per person, children half price

Boxing Day £29.95 per person, children half price

New Years Day £29.95 per person, children half price



Sunday Lunch with Santa

Enjoy a festive lunch with all the family and an early visit from Santa with gifts for all the children.

The bar will open from 11.30am and lunch will be available from 12.30pm

Traditional Sunday lunch including roast turkey and all the trimmings and Christmas pudding

**3 course meal with coffee
Adults £16.95 * Children £8.50**

**29th November, 6th, 13th,
20th December**



Christmas Day Lunch

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

And as an added bonus -
no washing up!!

Glass of bubbly on arrival.

Lunch will be available from 12.30pm

Adults £70.00 * Children £35.00

Spiced parsnip soup with parmesan twists

Confit duck and plum terrine, soda bread and chutney

Vodka and dill gravadlax, pumpnickel and potato salad

Twice baked Stilton soufflé
with carpaccio of beetroot and crisp leaves

Traditional roast turkey,
sage and cranberry stuffing, turkey jus and festive trimmings

Chargrilled fillet of beef
pomme fondant, and wild mushrooms, rich jus

Baked turbot with tomato fettucini and baby ratatouille

Spinach and ricotta pasta
Yorkshire blue cheese sauce

Vanilla pannacotta with a strawberry tartlette

Grand Marnier and clementine brulee
espresso ice cream, biscotti

Christmas pudding and brandy sauce

Selection of Yorkshire cheeses
celery, apple and a grape chutney

Freshly brewed coffee and mince pies



Boxing Day Lunch

Why not let us take the strain with a festive family lunch

Lunch will be available from 12.30pm

Adults £23.00 * Children £11.50

Asparagus and lime soup

Duck liver and orange parfait, melba toast
and Cumberland dressing

Hot smoked salmon, horseradish crème
fraiche, pumpernickel and lemon oil

Roast sirloin of beef, Yorkshire pudding
onion gravy

Roast leg of lamb, garlic and
spinach, rosemary jus

Salt roast cod, pea risotto and
vegetable broth

Tart of wild mushrooms, parsnip puree
and herb oil

Chocolate and coffee mousse,
malted milk ice cream

Sticky toffee pudding, gingerbread ice cream

Chilled forest fruit soufflé, mulled berries

Freshly brewed coffee and mints



New Years Eve

Black tie event • £82.00

Celebrate the start of 2010 in style with a champagne reception from 7pm, followed by a gala dinner in Restaurant48, then dance the evening away with our New Years Eve disco. Bacon rolls will be served at 12.30am for those that are still peckish.

Champagne and canapé reception

Artichoke and vanilla broth

Confit duck leg on beetroot carpaccio
with wild rocket

Mushroom ravioli, caramelised onion cappuccino

Pear and ginger sorbet

Beef wellington, savoy cabbage,
pomme fondant, port jus

Wild seabass, roast fennel and crab wonton

Five bean cassoulet with
sweet roasted winter vegetables

Steamed marmalade pudding, lemon posset

Tiramisu in a chocolate cage

Mature Wensleydale and Yorkshire blue cheese plate,
Walnut bread, celery, apple
and a grape chutney

Freshly brewed coffee and petit fours

New Years Day

Join us for a relaxing & leisurely lunch to revive your weary bones from last night

Adults £17.95 * Children £9.95



Chef's soup of the day

Duck liver parfait, melba toast and Cumberland dressing

Vegetable timbale, goats cheese bavarois, dressed leaves

Roast sirloin of beef, Yorkshire pudding, rich gravy

Rump of lamb with chive pomme puree, slow roast tomatoes and redcurrant jus

Baked fillet of halibut, asparagus, lemon and garlic crushed new dill cream

Caramelised onion tart tatin, celeriac puree cinnamon spiced apple and port reduction

Dark chocolate fondant, white chocolate sorbet, raspberry compote

Bailey's pannacotta, orange and mint tuille

Selection of Yorkshire cheeses, celery, apple and a grape chutney

Freshly brewed coffee and mints



Festive events at the Dower House Hotel

☆ WINE LIST ☆

Party name: _____ date of event: _____

10% pre order
Discount price On the night
price Number
of bottles

RECOMMENDED WHITE WINES

1. Santa Serena Sauvignon Blanc Wine from Chile	£12.85	£14.25
2. Piesporter Michelsberg Prinz Rupprecht Mosel – Germany	£12.20	£13.50
3. Moondarra Semillon Chardonnay South East - Australia	£13.10	£14.50
4. Truilli Pinot Grogio Veneto - Italy	£14.25	£15.75
10. Fleur du Cap Chardonnay South Africa	£16.95	£18.75

RECOMMENDED RED WINES

5. Moondarra Shiraz South East – Australia	£13.35	£14.75
6. Santa Serena Merlot Wine from Chile	£12.85	£14.25
7. Montebuena Joven Rioja Alavesa – Spain	£14.25	£15.75
8. Humboldt Coast merlot California – USA	£13.35	£14.75
10. Anapai River Pinot Noir Canterbury – New Zealand	£16.95	£18.75

RECOMMENDED ROSE WINES

39. Humboldt Coast Rosé California – USA	£13.05	£13.50
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SPARKLING WINES

43. Veuve St. Vincent Brut France	£14.00	£15.50
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CHAMPAGNE

40. Duc de Roucher Brut	£26.95	£29.95
42. Moët & Chandon Brut Imperial	£35.95	£39.95

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)

£10 per person deposit required to confirm your reservation for party nights/ lunches/ payment in full by 20th November 2009)

£50 per person deposit required to confirm your reservation for Christmas day & New Years Eve (payment in full by 1st December 2009)

Please note after full payment is received there will be no refunds for a reduction in numbers. All deposits are strictly non refundable.

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