

Terms and Conditions

Boxing Day Menu

New Years Eve

New Years Day

All verbal bookings will be treated as provisional & will be held for no longer than 7 days pending receipt of written confirmation & the relevant deposit.

Bookings NOT paid in full by 7 days prior to the event or by the 1st November 2010, whichever is earlier, will be redeemed, cancelled & any monies will be retained by the hotel.

Deposits & final payments are non-refundable under any circumstance. Full payment will be charged for non-attendance or reduced numbers after the balance due date. Monies forfeited cannot be transferred to cover drinks or any other services for the other members of the party.

Private Parties will be accepted on an agreed minimum number. In the event that numbers reduce below the agreed level a room hire charge will be levied.

We reserve the right to amend or cancel events at our discretion.

We recommend that taxis are arranged prior to your function date, as a booking on the evening may prove difficult. Discos are scheduled to finish at 12.00 midnight on Dinner Dance Nights.

A letter of confirmation will be posted to you after your deposit has been paid. In the event that it is not received within 5 days of the booking being made please contact Reception.

Details of function insurance can be obtained from the hotel.

Lunchtime discos are available upon request based on a minimum number of 50 guests. Please call for charges.

Our Restaurant is fully air-conditioned.

Our Private rooms may be used for private lunch or dinner bookings from 8 guests up to 48 guests at no additional cost. Our restaurant is available privately on selected dates for a minimum of 50 guests. Please call our Sales Executive for details.

Terms & Conditions apply to all bookings.



Lunch Served from 12.00pm-3.00pm
£19.50

Dinner Served from 6.30pm-9.30pm
£19.50

All prices include VAT at 17.5%
Changes may occur subject to a VAT increase

Melon with Port

Black & green grapes & port syrup

Chef's Homemade Bean & Pasta Soup

With grated parmesan

Classical Prawn Platter

Succulent peeled prawns atop continental leaves smothered in sauce Marie Rose accompanied by brown bread & butter

Yorkshire Pudding

A real Yorkshire pudding drenched with lashings of red wine & onion gravy

Homemade Chicken Liver Pâté

With red onion marmalade & oat cakes

Hand Carved English Beef

Slices of prime English beef with a real Yorkshire pudding & traditional roast gravy

Salmon En Croute

With watercress, spinach & rocket sauce

Chicken Breast

Filled with Mascarpone & pesto served with a rich tomato sauce

Shepherd Less Pie

Quorn mince & vegetables with sweet potato mash

Roast Loin of Pork

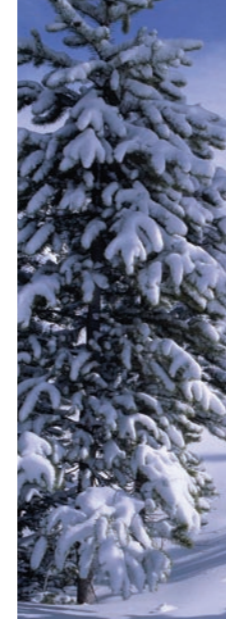
Thick cut pork loin with sage & onion stuffing, apple sauce & rich meaty gravy

Served with a selection of seasonal vegetables

Choice of Sweets from our Seasonal Dessert Menu

Freshly Brewed Coffee

Served with minted chocolates



Dinner Served from Arrival 7.30pm for 8.00pm
£64.00

Overnight Special

Inclusive of full Yorkshire breakfast
Dancing 'till late with our resident DJ
£99.95

All prices include VAT at 17.5%
Changes may occur subject to a VAT increase

Goat's Cheese & Chorizo

With tomato confit & balsamic treacle

Melon & Mozzarella Salad

Parma ham, grissini & mint vinaigrette

Red Lentil, Chickpea & Chilli Soup

Rich & satisfying this tasty soup will warm you on a chilly winter's day

Haggis Neeps & Tatties

or

Chilled Pearls of Champagne Sorbet

Fillet of Beef

Wrapped in streaky bacon, topped with chicken & broccoli mousse, served with port jus

Sea Bass

Courgette & sun dried tomato couscous, basil & garlic sauce

Roast Butternut Squash

With goats cheese, courgette, onion, pepper, pine nuts & cherry tomatoes

Pork Tenderloin

Grain mustard & garlic crust, honey & mustard jus

Raspberry & Milk Chocolate Cheesecake

Biscuit base with cream cheese topping, strewn with raspberries & swirled with milk chocolate

Sticky Toffee Pudding

With toffee sauce & dairy custard

Ginger Crunch & Meringue Bombe

Vanilla mousse with crushed meringue & ginger nuts, orange sorbet & orange sauce

Cheese & Biscuits

English Stilton, mature white Cheddar & red Windsor cheeses with tomato chutney & savoury biscuits

Freshly Brewed Coffee



Lunch Served from 12.00pm - 3.00pm
£18.50

Dinner Served from 6.30pm - 9.30pm
£18.50

All prices include VAT at 17.5%
Changes may occur subject to a VAT increase

Chef's Homemade Celery Soup

Made with the freshest of ingredients

Classical Prawn Platter

Succulent peeled prawns atop continental leaves crowned with sauce Marie Rose served with brown bread & butter

Fan of Melon

Drizzled with banana, clementine & mango smoothie

Ham Hock Terrine

Chunks of ham hock in savoury jelly, served with tomato chilli jam & granary bread

Creamy Garlic Mushrooms

Button mushrooms in a garlic & cream sauce

Hand Carved English Beef

Slices of English beef served with a real Yorkshire pudding & traditional roast gravy

Chicken Casserole

With spring onion, potatoes, peas & broccoli, flavoured with pesto

Roast Loin of Pork

Thick cut pork loin served with classic sage & onion stuffing apple sauce & traditional roast gravy

Spicy Root & Red Lentil Casserole

Carrots, parsnips, onions, potatoes & garlic in a rich curry sauce

Salmon Supreme

Dusted with cracked black pepper, lemon & parsley butter sauce

Game Pie

Tender pieces of local game, smoked bacon, diced vegetables & juniper berries in a rich gravy with a shortcrust pastry lid (may contain lead shot)

Served with a selection of seasonal vegetables

Choice of Sweet from our Seasonal Dessert Menu

Freshly Brewed Coffee



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Christmas & New Year 2010/2011

Menus and Booking Form



Best Western Elton Hotel
Main Street, Bramley, Rotherham S66 2SF
Tel 01709 545681 Fax 01709 549100
Email res@eltonhotel.eclipse.co.uk
www.bw-eltonhotel.co.uk

**BEST WESTERN
ELTON HOTEL**
Bramley, Rotherham

How to Book

Please call 01709 545681 to make your provisional booking then send this booking form along with your £10.00 per person non-refundable deposit within 7 days of booking to the address below. Full payment is required by 1st November 2010 or at the time of booking. We regret that neither deposits nor full payments are refundable under any circumstance. Please familiarise yourself with the Terms & Conditions.

Company Name:

Host/ Contact Name:

Date of Function:

No. in Party: Adults: Children:

Address:

Telephone:

Fax:

Email:

Please debit my card £

Visa/Mastercard/Amex/Delta/Maestro/Diners
(Delete as appropriate)

Card No:

Expiry Date: Start Date:

Name of Cardholder:

Cheques/Postal Orders:

I enclose £ Cheque/postal

Order payable to Elton Hotel

Signature:

Date:

Accommodation bookings will be dealt with as a separate booking and guaranteed with a credit card or deposit. A faxable version of this brochure is available.

Dinner & Disco Dates



DINNER & DISCO DATES

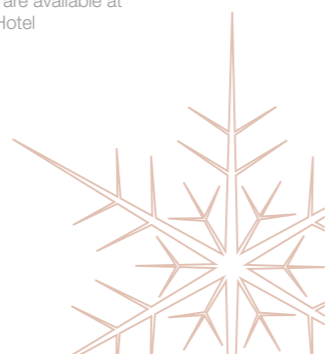
Friday	3rd December
Saturday	4th December
Thursday	9th December
Friday	10th December
Saturday	11th December
Sunday	12th December
Wednesday	15th December
Thursday	16th December
Friday	17th December
Saturday	18th December
Monday	20th December
Tuesday	21st December
Wednesday	22nd December
Thursday	23rd December

Other Dates are available for Dinner only or a Private Dinner Disco. (Minimum numbers of 50 apply or a room hire charge will be made.) Dates are also available in November and January where discounted rates apply.

Lunchtime Discos are also available for a minimum number of 50 on selected dates.

Please call for details.

Christmas weddings are available at Best Western Elton Hotel



Christmas Fayre Lunch



Chef's Spicy Parsnip Soup

Made with the freshest of ingredients

Homemade Chicken Liver Pâté

With red onion marmalade & oat cakes

Fan of Melon

With star fruit, pineapple & mango coulis

Tuna & Feta Salad

Little gem lettuce, cherry tomatoes, cucumber & toasted pine nuts & balsamic dressing

Roast English Turkey

Sage & onion stuffing, kilted pork sausage, traditional roast gravy with fresh cranberries

Salmon Supreme

Creamy prawn & spinach sauce

Roast Loin of Pork

With a savoury seasoning & lightly peppered gravy

Mushroom Ravioli

Smothered in a tomato & basil sauce

Chicken Fillet

Bacon, cider & Dijon mustard sauce

Game Casserole

Tender pieces of local game with smoked bacon, potato, carrot, onion & juniper berries (may contain lead shot)

Served with a selection of seasonal vegetables

Choice of Sweet from our Seasonal Dessert Menu

Freshly Brewed Coffee

Served with mince pies

1st to 11th December

£13.50

12th to 24th December

£14.50

27th to 31st December

£13.50

Served from
12pm to 2pm

All prices include
VAT at 17.5%
Changes may occur
subject to a VAT increase



Christmas Fayre Dinner/Disco



Chef's Carrot & Coriander Soup

Made with the freshest of ingredients

Smoked Fish Pâté

With tomato chilli jam & oat cakes

Fan of Melon

Covered with diced mango & drizzled with strawberry smoothie

Smoked Haddock & Leek Tart

With leek vinaigrette

Roast English Turkey

Sage & onion stuffing, kilted pork sausage, traditional roast gravy with fresh cranberries

Salmon Supreme

With a creamy crab & prawn sauce

Portobello Mushroom

Topped with red onion marmalade & goats cheese

Roast Loin of Pork

Savoury seasoning & a cider & grain mustard gravy

Chicken Fillet

Chorizo, red onion, tomato & red chilli sauce

Served with a selection of seasonal vegetables

Choice of Sweet from Our Seasonal Dessert Menu

Freshly Brewed Coffee

Served with & mince pies

Dinner

Dinner from 6.30pm
No Disco

£22.00

Dinner/ Disco

Monday to Saturday
7.00pm arrival for 7.30pm
to 12 Midnight

£25.50

Sunday Special

£22.00

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Christmas Eve Menu



Oak Smoked Salmon

With crab pate & granary bread

Baked Goat's Cheese

Served with, tomato chilli jam & oat cakes

Chicken & Pistachio Terrine

Smooth chicken mousse scattered with pistachio nuts & served with a fruity chutney

Sweet Potato & Lentil Soup

A lightly spiced smooth & creamy soup

Butter Fried Sardines

Served on a bed of baby potatoes & salsa verde

Melon & Avocado

With a raspberry, honey & thyme dressing

Chilled Pearls of Mango Sorbet

Grilled Sirloin Steak

With a mushroom & Guinness sauce

Fillet of Sea Bass

Spring onion, red chilli, garlic & soy sauce

Duck Breast

Port & cherry sauce

Yorkshire Pheasant

Cooked in stock with carrot, onion, tomatoes & mushrooms (May contain lead shot)

Onion, Walnut & Mushroom Tarte Tatin

Flavoured with Stilton

Mustard & Garlic Crusted Pork Tenderloin

With tomato salsa

Served with a selection of seasonal vegetables

Choice of Sweet from our Seasonal Dessert Menu

Freshly Brewed Coffee

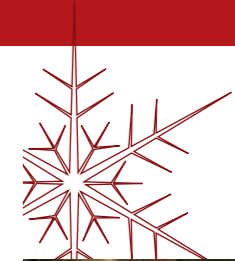
Served with mince pies

**5 Course
Candlelit Dinner**
Served from
6.30pm-9.30pm
£25.00

All prices include
VAT at 17.5%
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Christmas Day Lunch



Chef's Homemade Game Soup

Made with the freshest of ingredients

Fan of Melon

With green grapes & port syrup

Smoked Salmon

With crab pate & tarragon crème fraiche

Roast English Turkey

Sage & onion stuffing, kilted pork sausage, traditional roast gravy with fresh cranberries

Sea Bass Fillets

Sun dried tomato, couscous, lemon & basil butter

Roast Sirloin of Beef

Real Yorkshire pudding with traditional roast gravy

Butternut Squash, Stilton & Spinach Risotto

Arborio rice infused with stilton sauce with roast butternut squash & spinach

Roast Winter Vegetables

Brussel Sprouts with Chestnuts

Chateau Potatoes

Traditional Christmas Pudding

With brandy sauce

Fresh Fruit Salad

With rum cream

Panaccota

With winter berry compote

English Cheese Platter

A trio of English cheeses with savoury biscuits & tomato chutney

Freshly Brewed Coffee

Served with mince pies

Adults

£56.75

Children

Under 12

£24.00

High Chairs

£12.00

Sittings:

Mackay

12.15pm for 12.45pm

Portland

12.45pm for 1.15pm

Restaurant

1.30pm for 2.00pm

All prices include
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