



# *Celebrate*

Christmas & New Year 2010



THORNTON HALL  
HOTEL & SPA



## *Festive Lunches*

Enjoy a leisurely lunch served between 12.00 noon & 2.30pm • Monday to Thursday

Cream of Parsnip Soup with Spiced Crisps  
Smoked Salmon Parfait, Pickled Cucumber & Crème Fraiche  
Warm Confit Duck Leg, Beetroot & Orange Salad  
Delice of Goats Cheese, Figs & Balsamic  
Composition of Melon, Greek Yoghurt, Ginger & Mango

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Roasted Bronze Turkey, Apricot & Chestnut Stuffing  
Loin of Cheshire Pork, Caramelised Apples & Sage  
Braised Haunch of Venison, Sweet Red Cabbage, Creamed Potatoes  
Herb Crusted Cod Fillet with Lemon Butter  
Mozzarella Pastilla, Creamed Mushrooms and Truffle  
Selection of Roasted Vegetables & Potatoes

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Christmas Pudding with Brandy Sauce  
Mandarin Cheesecake, Basil Cream  
Chocolate Terrine, Kirsch Cherries  
Pear Mousse, Crumble Tuille

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Coffee & Mince Pies

*2 Courses • £16.95*

*3 Courses • £18.95*

**10% off Wine Prices, if pre-ordered & paid with your final balance**

For parties of 8 or more - Pre-Payment & Pre-Orders will be required one month prior

# Special Festive Lunch

Enjoy a leisurely lunch served between 12.00 noon & 2.30pm  
Friday 3rd, 10th, 17th, 24th and 31st December • Saturday 4th, 11th and 18th December

Leek & Potato Chowder

Compressed Water Melon, Cucumber, Feta Cheese & Olives

Jellied Ham Hocks, Caramelised Apples & Golden Raisins

Kiln Roast Salmon, Watercress Mayonnaise & Shrimps

Smoked Fish Mousse, Horseradish & Beetroot

Tian of Crab & Prawns wrapped in Lemon Mayonnaise

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Roast Salt Cod, Brandade & Herb Oil

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Slow Cooked Pork Loin, Cauliflower & Piccalilli flavours

Local Breast of Chicken, Onions, Sage & Crispy Bacon

Braised Shank of Lamb, Cracked Wheat, Lentils & Saffron

Grilled Fillet of Haddock, Welsh Rarebit & Mussels

Parmesan Gnocchi, Cepe Cream & Shoots

Selection of Roasted Vegetables & Potatoes

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Warm Fig & Date Pudding with Mince Pie Ice Cream

Chocolate Delice, Hazelnut Cream

Mandarin Cheesecake, Honey Roast Chestnuts

Selection of Cheese & Biscuits

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Coffee & Mince Pies

£25.00

**10% off Wine Prices, if pre-ordered & paid with your final balance**

For parties of 8 or more - Pre-Payment & Pre-Orders will be required one month prior

# It's Christmas Showtime...

Evening commences 7.30pm • Sit down 8.00pm • Evening concludes 2.00am

- Friday 26th November** • Tribute to **ABBA** & Disco
- Friday 3rd December** • Tribute to **Take That** & Disco
- Saturday 4th December** • Tribute to **The Blues Brothers** & Disco
- Friday 10th December** • Tribute to **ABBA** & Disco
- Saturday 11th December** • Tribute to **Westlife** & Disco
- Friday 17th December** • Tribute to **Michael Jackson** & Disco
- Saturday 18th December** • Tribute to **Robbie Williams** & Disco

Leek & Potato Chowder

Smoked Salmon Parfait, Pickled Cucumber & Crème Fraiche  
Pressed Confit Duck, Caramelised Apples

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Roasted Bronze Turkey, Apricot & Chestnut Stuffing  
Roast Sirloin of Beef, Yorkshire Pudding & a Peppercorn Sauce  
Grilled Cod Fillet, Lemon & Chive Butter  
Feuillète of Wild Mushrooms, Poached Egg & Hollandaise Sauce  
Seasonal Vegetables & Potatoes

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Christmas Pudding with Brandy Sauce  
Dark Chocolate Delice with Roast Hazelnuts  
Fresh Fruit Platter

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Coffee & Mince Pies

## Overnight Accommodation

from **£35.00** per person, including breakfast

10% off any additional wine, if pre-ordered & paid with your final balance

Food Pre-Order required one month prior to event

\*Half Bottle of House Wine offer only applicable to events on 26th November & 3rd and 4th December

**£45.00**  
per person  
including a  
Half Bottle of  
House Wine\*



VIVA...  
LAS VEGAS...!!

Sunday to Thursday Nights Only (5th - 23rd December)

Evening commences 7.30pm • Sit down 8.00pm • Evening concludes 2.00am

## Black Jack & Roulette Tables with Croupiers (using Thornton Hall Hotels "Minted Money")

**£24.95** per person  
including a  
Half Bottle of House Wine

**Overnight  
Accommodation**  
from **£35.00** per person,  
including breakfast

Composition of Melon,  
Greek Yoghurt, Ginger & Mango

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Roasted Bronze Turkey,  
Apricot & Chestnut Stuffing  
Seasonal Vegetables & Potatoes  
(Vegetarian Options Available)

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Chocolate Terrine, Kirsch Cherries

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Coffee & Mince Pies

10% off any additional wine, if pre-ordered & paid with your final balance

# *Christmas Eve Dinner in the Pulford Suite*

A Tribute to **"The Crooners"** plus Disco

Evening commences 7.00pm • Sit Down 7.30pm • Evening concludes at Midnight

Leek & Potato Chowder

Smoked Salmon Parfait, Pickled Cucumber & Crème Fraiche

Pressed Confit Duck, Caramelised Apples & Pain d'épice

Delamere Goats Cheesecake, Sweet Pears & Aged Balsamic

Composition of Melon, Ginger, Greek Yoghurt & Mango

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Roasted Bronze Turkey, Apricot & Chestnut Stuffing

Roast Sirloin of Beef, Yorkshire Pudding & Peppercorn Sauce

Grilled Cod Fillet, Lemon & Chive Butter

Breast of Free Range Chicken, Crushed Pumpkin & Herb Ricotta

Feuilleté of Wild Mushrooms, Poached Egg & Hollandaise Sauce

Seasonal Vegetables & Potatoes

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Christmas Pudding with Brandy Sauce

Vanilla Mousse, Banana & Toffee

Dark Chocolate Delice with Roast Hazelnuts

Fresh Fruit Platter

Selection of Cheese & Biscuits

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Coffee & Mince Pies

*£65.00 per couple including a Half Bottle of House Wine*

**Overnight Accommodation from £35.00** per person, including breakfast

**10% off any additional wine, if pre-ordered & paid with your final balance**

**Food Pre-Order required one month prior to event**

# Christmas Day Lunch

Served between 12.00 noon - 2.00pm

Christmas Cocktail

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Cream of Cauliflower Veloute with Truffle Jelly  
Delamere Goats Cheesecake, Sweet Pears & Aged Balsamic  
Game Terrine, Celeriac & Apple Salad, Roast Hazelnuts  
Brandade of Cod, Croutons, Saffron Vinigrette & Wild Cress

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Mulled Wine Granite

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Roast Bronze Turkey, Apricot & Chestnut Stuffing  
Sirloin of Local Beef with Brandy & Peppercorns  
Grilled Salmon, Crushed Pumpkin & Toasted Seeds  
Parmesan & Potato Gnocchi, Cepe Cream & Chives

Seasonal Vegetables & Potatoes

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Christmas Pudding with Brandy Sauce  
Vanilla Mousse, Banana & Toffee  
Glazed Orange Tart, Dark Chocolate Truffle  
White Chocolate & Cardamon Delice

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Cheese & Biscuits

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Coffee & Handmade Chocolates

*Adults • £74.50*  
*Children 11 years and under • £25.00*  
*Children 5 years and under • Free of charge*

**Overnight Accommodation from £35.00** per person, including breakfast

**10% off Wine Prices, if pre-ordered & paid with your final balance**

# Boxing Day Lunch

Served between 12.00 noon - 2.00pm

Scottish Smoked Salmon, traditionally garnished  
Potato & Smoked Haddock Chowder, Soft Egg & Chives  
Chicken Liver Delice, Fig & Apple  
Composition of Melon, Greek Yoghurt, Ginger & Mango

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Local Roast Pork, Crackling & Bramley Apples  
Sirloin of Beef, Yorkshire Pudding & Red Wine Gravy  
Grilled Cod Loin, Sweet Carrots & Vanilla  
Parmesan & Potato Gnocchi, Wild Mushrooms, Truffle Cream  
Seasonal Vegetables & Potatoes

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Warm Sticky Toffee Pudding, Butterscotch Sauce  
Dark Chocolate Terrine, Praline Cream  
Irish Cream Cheesecake, Mint Choc Chip Alpini  
Cheese & Biscuits (£10.00 per person supplement)

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Coffee & Mince Pies

*Adults • £34.95*  
*Children 11 years and under • £20.00*  
*Children 5 years and under • Free of charge*

**Overnight Accommodation from £35.00** per person, including breakfast

**10% off Wine Prices, if pre-ordered & paid with your final balance**

# Family Boxing Day

*Hot @ Cold Buffet • Torintone Suite*

Served between 12.00 noon - 2.00pm

Split Pea Soup, Tarragon Cream

or

Chicken Liver Delice, Fig & Apple Chutney

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Carved Roast Beef, Yorkshire Pudding

or

Roast Bronze Turkey, Apricot & Chestnut Stuffing

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Selection of Cured & Smoked Salmon, Shallots, Capers & Watercress

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Deli Style Meats, Pickles & Breads

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New Potato & Chive Salad, Plum Tomato, Cucumber & Mint Yoghurt

Coleslaw, Nicoise Style Salad, Watermelon, Feta, Olive & Cherry Tomatoes

Cracked Wheat & Charred Vegetables, Mixed Leaves, Chicory, Orange & Beetroot

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Glazed Orange Tart

Baileys Cheesecake

Chocolate Delice

Cheese & Biscuits

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Coffee & Mince Pies

*Adults • £27.95*

*Children 11 years and under • £10.00 • Children 5 years and under • Free of charge*

*Children's Entertainer*

**Overnight Accommodation from £35.00** per person, including breakfast

**10% off Wine Prices, if pre-ordered & paid with your final balance**



it's **NEW YEAR'S EVE**  
**showtime...**

**...in the Torintone Suite & Pulford Suite**

**Champagne Reception at 7.00pm • Dinner Served at 7.30pm**  
**Evenings conclude at 3.00am**

### **TORINTONE SUITE**

An Evening hosted by **Pete Price** with  
**"JK" as Robbie Williams** plus Disco  
Adults **£80.00**

### **PULFORD SUITE**

A tribute to **"The Crooners"** with  
**Mathew Roberts** plus Disco  
Adults **£70.00**



"Celebration" Cocktail & Canapés

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Composition of Duck, Beetroot & Orange Salad

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Home Cured Salmon, Butternut Squash Veloute, Toasted Seeds & Styrian Pumpkin Oil

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Slow Cooked Fillet of Beef, Smoked Potato Puree, Roast Parsnip & Bourignon Jus

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Chilled Milk Chocolate Fondant, Passion Fruit Jelly & Popping Candy

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Coffee & Mince Pies

(Vegetarian Options Available)

**Haggis, Neaps & Tatties served at 12.30am**

**We respectfully request that children do not attend these events**



**10% off Wine Prices, if pre-ordered & paid with your final balance**

# New Year's Eve

Champagne Reception at 7.00pm • Dinner served from 7.30pm • Evening concludes at 3.00am

**Best of Both Worlds** - Dine in our Lawns Restaurant, keep your table all night ...  
but join in the dancing in our Pulford Suite

"Celebration" Cocktail & Canapés

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Composition of Duck, Beetroot & Orange Salad

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Home Cured Salmon, Butternut Squash Veloute, Toasted Seeds & Styrian Pumpkin Oil

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Slow Cooked Fillet of Beef, Smoked Potato Puree, Roast Parsnip and Bourignon Jus

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Chilled Milk Chocolate Fondant, Passion Fruit Jelly & Popping Candy

Cheese & Biscuits (£10.00 per person supplement)

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Coffee & Alpini

(Vegetarian Options Available)

*Adults • £60.00*

*Haggis, Neaps & Tatties served at 12.30am*

We respectfully request that children do not attend these events

**10% off Wine Prices, if pre-ordered & paid with your final balance**

## **New Year's Eve Accommodation • Friday 31st December 2010**

New Year's Eve Celebrations include:

Table booked in either the Torintone Suite, Pulford Suite or Lawns Restaurant  
Full English Breakfast • Complimentary use of the Leisure Club during your stay  
VAT and Service Charge

<b>Club Rooms</b>	• <b>£318.00</b> per couple	<b>Studio</b>	• <b>£475.00</b> per couple including a bottle of House Champagne
<b>Executive Rooms</b>	• <b>£352.00</b> per couple	<b>Penthouse</b>	• <b>£520.00</b> per couple including a bottle of House Champagne

## To Make Your Booking

Please call "SANTA" on **0151 353 3713** or email **Santa@thorntonhallhotel.com**

All hotel facilities and reservations are subject to availability.

All prices quoted are inclusive of VAT at 17.5% (Prices maybe subject to change).

The hotel reserves the right to cancel/transfer events without prior notice.

All details are correct at time of print.

The hotel reserves the right to transfer parties between function suites where necessary.

### Dress Code

The dress code for all events is smart casual (no jeans, trainers or t-shirts), except for the New Year's Eve Celebration, which is Lounge Suits or Black Tie.

### Disclaimer

We cannot guarantee that meals on these menus do not contain nuts or nut derivatives.

We do not knowingly supply dishes that contain any GM ingredients.

Fish products may contain bones. All products are subject to availability.

If you have any dietary requirements or allergies to food, please inform our Christmas Co-ordinator.



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