

NEW YEARS EVE PARTY MENU



£95 per person

Champagne reception, three course dinner, all inclusive drinks package:- lager, bitter, cider, white rum, vodka, whiskey, gin, house wine, Live entertainment, disco til 1am, reserved seating
Booking fee - £10 per person (non-refundable).

Final numbers and pre-order required 28 days in advance.
If booked within 28 days of the event full payment must be made.
All menus are subject to availability.

Starters

Gin cured salmon served with cucumber gel, capers & juniper berries
Baked camembert cheese with olives, houmous and croutes
Whiskey cured carpaccio with pickled root veg and a horseradish puree

and blackberry jus
Vegetarian/Vegan: Christmas wreath parcels with red cabbage, crushed new potatoes served with a tomato tapenade

Desserts

Spiced rum chranachan, (toasted oats, rum, raisins, whipped cream & shortbread)
Mulled wine brownies with white chocolate mousse & ice cream
A selection of British cheeses paired with crackers and complimenting sides

Coffee & mints

Confit duck with duchess potato, red cabbage, green beans and lavender



BOOKING FORM/PROCEDURE

1. Telephone 01606 301 291 ext 1 for availability and bookings. Provisional bookings will be held for 14 days when a strictly non-refundable booking fee of £10 per person must be made.
2. Confirmation will be sent out to you upon receipt of your booking fee and completed booking form.
3. Request for final numbers will be sent to you 28 days prior to your event following which an invoice will be sent based on these numbers.
4. 21 days prior to the event, full balance must be paid and any special dietary requirement must be advised.
5. Once the balance has been received, full details of the event will be forwarded to you together with a receipt and full party details.
6. In the event of a booking fee not being received within the required time, Vale Royal Abbey reserves the right to release the booking without notice.

Contact Name:.....

Name of Party:.....

Address:.....

Contact Telephone Number:

Contact Email:

Date of Event:

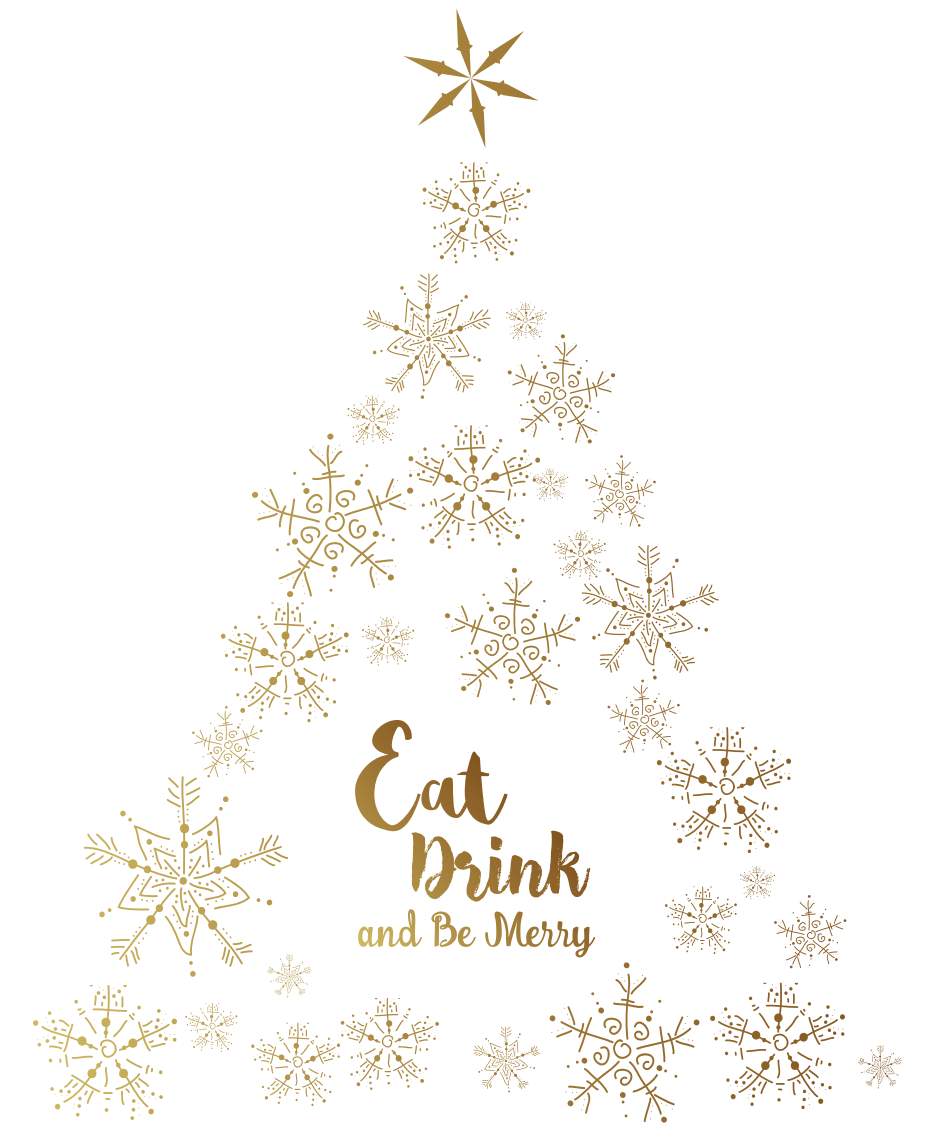
Number of Guests:

Deposit Paid:

Signed:

To book or make an enquiry contact us on
01606 301291 ext 1
or email events@vra.co.uk

Vale Royal Abbey, Whitegate, Northwich, Cheshire, CW8 2BA
www.vra.co.uk



CELEBRATE CHRISTMAS & NEW YEAR 2019

Vale Royal Abbey

CHRISTMAS AT VALE ROYAL ABBEY



We warmly invite you to join us for your festive celebrations at Vale Royal Abbey. 2018 is a special year for us as we host our 20th Christmas Extravaganza!

We have a wide range of packages to choose from including daytime, evening and New Year's celebrations so there is something for everyone.

If you're looking for an evening of dancing and merriment, then our legendary all-inclusive Christmas dinner, disco and drinks packages are perfect for a Christmas party to remember. We also include a sparkling reception drink on arrival and late night nibbles. Also, as a special treat for 2018, we have included a little bit of extra sparkle with a table magician.

Places sell out fast so early booking is advisable.

For the day time, we offer a delicious, traditional, three-course Christmas lunch throughout December. These are

perfect for a festive daytime celebration and are always very popular with societies, corporate gatherings and groups of friends.

For family fun, don't miss out on our ever-popular Santa Sunday Lunch. We will be serving a mouth-watering Christmas carvery with all the trimmings as well as a fabulous afternoon's entertainment for the little ones. A visit from Santa will have them excited for the big day and each child will receive a gift to take away with them.

Following the success of last year's sell-out New Year's Eve party, we have another amazing treat for you to welcome in 2019. Our all-inclusive package includes dinner, drinks, live entertainment with the amazing soul & Motown singer Edwin Dukes and much more to help you see the New Year!

Book your party by calling our events team on 01606 301 291 ext.1. Provisional bookings can be held for 14 days. A £10 non-refundable booking fee will be required to secure your reservation.

Full balances must be paid 28 days prior to the date of your party.

Merry Christmas!

ALL INCLUSIVE DINNER, DRINKS & DISCO PACKAGE



Available dates:-

Friday 30th November - £62.50,

Friday 7th December - £62.50, Saturday 8th -
£65.00,

Friday 14th December - £62.50, Saturday 15th
December - £65.00

Friday 21st December - £62.50, Saturday 22nd
December - £59.00

Booking fee - £10 per person (non-refundable)
Final numbers & special dietary requirements -
14 days in advance

If booked within 28 days of the event full
payment must be made

All menus are subject to availability.

Package includes: A glass of Prosecco on arrival, table magic, three course carvery dinner plus coffee, half a bottle of wine on the table during dinner, unlimited house drinks between 7pm and midnight:- lager, bitter, cider, white rum, vodka, whiskey, gin, house wine, disco till midnight and late night nibbles.

Starters
Homemade broccoli and stilton soup served with fresh roll and butter
Duck liver pate infused with gin, served with toasted croutes and apple chutney
Oven baked butternut, brie and beetroot tart served on a bed of dressed leaves

Main Courses – Served from the Carvery
Roasted turkey breast and roast topside of beef served with carrots, honey roast parsnips, roast chestnuts, chipolatas, cranberry stuffing and a rich roast gravy

Smoked haddock fillets with vierge sauce, served with festive vegetables and roast potatoes

Vegetarian: Sweet potato, red pepper and quinoa wellington with tomato and basil tapenade served with festive vegetables and roast potatoes

Vegan: Spinach, pine nut and tofu Christmas wreath

Desserts

Traditional Christmas pudding served with brandy sauce
White chocolate mousse cake on a shortbread base with fresh berries
Baileys liqueur cheesecake with chocolate shards

Coffee and warm mince pies

CHRISTMAS LUNCH

£22.95 per person – 3 courses

Available throughout December

Minimum booking 20 people

Booking fee - £10 per person (non-refundable)

Final numbers, menu choices and table plans required 28 days in advance

If booked within 28 days of the event full payment must be made

All menus are subject to availability.

Starters

Homemade roasted parsnip and apple soup with fresh roll and butter
Buffalo mozzarella with croutes, pesto and sundried tomato salad
Chicken, apricot and pancetta terrine with dressed salad leaves and croutes

Main Courses served to the table

Roasted turkey breast served with chipolatas and a roast chestnut and cranberry stuffing

Roast topside of beef served with Yorkshire pudding

Salmon fillet with a garlic and lemon burre blanc sauce

Vegetarian: Butternut squash, Emmental cheese and quinoa roulade served with a tomato tapenade

Vegan: Spinach, pine nut and tofu Christmas wreath

All served with festive, seasonal vegetables and potatoes

Desserts

Traditional Christmas pudding with brandy sauce
Chocolate cheesecake with fresh berries
Raspberry frangipane tart with raspberry coulis and berries
Fresh fruit salad served with an elderflower coulis and champagne sorbet

Coffee and warm mince pies

SANTA SUNDAY LUNCH

Sunday 16th December

Every year we enjoy a wonderful family afternoon in the Great Hall where we serve a mouth-watering Christmas lunch from the carvery.

We have a visit from 'Santa' to get the kids all excited for the big day and a fabulous children's entertainer to provide magic and games for the little ones.

This is a very popular event and places sell out quickly.

£27.50 adults

£10.00 children (12 years and under)

Free (3 years and under)

£10 non refundable booking fee per adult is required