

FESTIVE MENU

2 Courses £35 – 3 Courses £40

Welcome Drink

Starters

Jerusalem Artichoke Soup, Truffle Oil V

Poached Pear, Dolce Latte, Walnuts, Leaves

Classic Prawn Cocktail

Main Courses

Traditional Roast Norfolk Turkey, Chestnuts, Rosemary Stuffing and Cranberry Compote

Grilled Salmon, Steamed Spinach, Champagne Sauce, Keta Caviar

Pan Fried aged Fillet of Beef with Pink Peppercorn Sauce

Porcini Mushrooms & Spinach Risotto, Parmesan Cheese V

Desserts

Traditional Christmas Pudding, Brandy Sauce

Dark Chocolate Brownie, Raspberry Sorbet

Cranberry and Rhubarb Crumble, Custard

Cheese Course

English & Continental Cheeses, Chutney

£10 Supplement - £15 to include Glass of Port

Tea or Coffee with Mince Pies

Available Monday to Sunday– Lunch or Dinner

We can cater for all dietary requirements with prior notice, including dairy-free, gluten-free, vegan and more. Please specify at the time of booking.

Prices are per person. Menus are subject to change

A discretionary 10% service charge will be added to your bill. All prices are inclusive of VAT

FESTIVE AFTERNOON TEA

£35 per person

Glass of Champagne

Tower

Selection of freshly made sandwiches

Turkey & Cranberry, Brie & Ham, Smoked Salmon & Dill, Cucumber & Cream Cheese

Scones, Clotted Cream & Preserve

Petit fours

Mince Pies

Hot Drinks

Selection of Teas

English Breakfast, Earl Grey, Darjeeling, Green Tea, Peppermint,

Red Berries, Chai Tea

Freshly Brewed Coffee

Mulled Wine

Available Monday to Sunday – 12pm – 5pm

We can cater for all dietary requirements with prior notice, including dairy-free, gluten-free, vegan and more. Please specify at the time of booking.

Prices are per person. Menus are subject to change

A discretionary 10% service charge will be added to your bill. All prices are inclusive of VAT

CHRISTMAS DAY MENU

5 Courses £55 – Children under 12 £25

Welcome Drink

Starters

Jerusalem Artichoke Soup, Truffle Oil V

Poached Pear, Dolcelatte Italian Cheese, Walnuts, Leaves

Classic Prawn Cocktail

Main Courses

Traditional Roast Norfolk Turkey, Chestnuts, Rosemary Stuffing and Cranberry Compote

Grilled Salmon, Steamed Spinach, Champagne Sauce, Keta Caviar

Pan Fried aged Fillet of Beef with Pink Peppercorn Sauce

Porcini Mushrooms & Spinach Risotto, Parmesan Cheese V

Desserts

Traditional Christmas Pudding, Brandy Sauce

Dark Chocolate Brownie, Raspberry Sorbet

Cranberry and Rhubarb Crumble, Custard

Cheese Course

English & Continental Cheeses, Chutney

Tea or Coffee

Mince Pies & Petit Fours

We can cater for all dietary requirements with prior notice, including dairy-free, gluten-free, vegan and more. Please specify at the time of booking.

Prices are per person. Menus are subject to change

A discretionary 10% service charge will be added to your bill. All prices are inclusive of VAT

TERMS & CONDITIONS

1. Please check availability by phone or email so we can provisionally hold a date for you.
2. Payment in full to include the service charge is required within 14 days from the time of booking.
3. Pre-orders are required 14 days prior the event.
4. Tables of 2, 4, 6 & 8 are available with a maximum seating capacity of 30 pax at any one time.
5. A 10% discount of the best available rate applies to overnight stays.
6. Accommodation will be payable at the time of booking.
7. Cash, bank transfer and most major credit cards are accepted for payment. Please check with us before booking.
8. All prices include VAT at the current rate. If you require a VAT receipt, please advise reception who will be able to provide this after the event.
9. Food is prepared in an area where allergens are present. Please ensure that guests with food allergies or intolerances inform the hotel at the time of booking.
10. The management of the hotel reserves the right to refuse entry to the hotel. In addition, the hotel reserves the right to charge the organiser, company or individual for any damages caused by unreasonable behaviour.
11. The management reserves the right to refuse the service of alcoholic drinks within the current licensing laws.

Prices are per person. Menus are subject to change

A discretionary 10% service charge will be added to your bill. All prices are inclusive of VAT

Drink offers with Festive Menu

Bottle of Prosecco @ £30

Bottle of Champagne Jules Feraud @ £50

Bottle of Pinot Grigio, Rosé and Merlot @ £25 each

Glass of Mulled wine @ £4.50

Bottled beers 5 for £20

Non-alcoholic Sparkling Wine White or Rosé @ £25

Low Alcohol Red wine (0.5%) @ £25

Please settle drink pre-orders at the time of Booking

Prices are per person. Menus are subject to change

A discretionary 10% service charge will be added to your bill. All prices are inclusive of VAT

Christmas Party Booking Form

Type of event:

Lunch Dinner Afternoon Tea Christmas Day

Name of the organiser:	
Company Name:	
Email:	Mobile:
Address:	
Town:	Post Code:

Payment details:

Date						
Method						
Amount						

Customer signature:

I hereby agree to the Leonard Hotel Terms & Conditions of Booking and understand that all deposits are not refundable and will be forfeited if I cancel my booking

Special requests:

Prices are per person. Menus are subject to change

A discretionary 10% service charge will be added to your bill. All prices are inclusive of VAT

