

CHRISTMAS PARTY NIGHTS 2010 BOOKING FORM

For availability and to make your provisional booking please call our Christmas co-ordinator on 01698 258 131.

Bookings can be confirmed in person with applicable deposit or by completing the booking form and returning to The Moorings Hotel, 114 Hamilton Road, Motherwell, ML1 3DG, enclosing a cheque for £10.00 per person.

Contact Name:

Company or Party Name:

Address:

.....

Post Code:

Daytime Tel:

Evening Tel:

E-mail Address:

Number of Guests:

Signature:

Print Name: Date:



ACCOMMODATION

Why not make the most of your evening by taking advantage of our festive accommodation rates.

PARTY NIGHTS - £40.00 per single room
£55.00 per double/twin room (based on two sharing)

Price inclusive of full Scottish breakfast and VAT at 17.5%

**PLEASE CALL OUR RESERVATIONS TEAM ON
01698 258 131 FOR AVAILABILITY**

TERMS AND CONDITIONS

All reservations will be treated as provisional and held for no longer than 14 days pending a non-refundable deposit of £10.00 per person.

We reserve the right to cancel if the deposit is not received.

Final balance is due 4 weeks prior to date of event
(excludes Festive Lunch).

Once final payment is received no refunds or credit will be given.
Please advise your party of these conditions.

In the event of any cancellation by the hotel, an alternative venue or date will be offered or a full refund given.

All menus are subject to change.

Children are not permitted at the Party Nights.

The hotel management reserves the right to refuse entry to the hotel.

All details are correct at the time of going to press but may be subject to alteration without prior notice.

All prices quoted include VAT at the current rate.

Large parties cannot be guaranteed one table.

The Moorings Hotel
114 Hamilton Road, Motherwell, ML1 3DG
Tel: 01698 258 131 Fax: 01698 254 973
Email: enquiries@mooringshotelmotherwell.co.uk
www.mooringshotelmotherwell.co.uk

sustainably designed and printed on recycled paper by aspenprint.com



Festive Celebrations

AT

The Moorings Hotel

FESTIVE LUNCH MENU

Freshly made soup of the day

Served with a crusty bread roll

Sweet honey melon

With pineapple compote

Atlantic prawns

Topped with tomato mayonnaise and herb salad

Traditional roasted turkey crown

With chestnut stuffing, bacon chipolata and roast gravy

Slow braised topside of Scotch beef

In a shallot and red wine sauce

Steamed North Sea haddock

On a lemon and parsley cream sauce

Vegetarian alternative available

MAIN COURSES ARE SERVED WITH HERB ROASTED POTATOES
AND MARKET FRESH VEGETABLES

Traditional Christmas pudding

With brandy custard

Winter berry chocolate cup

On a festive spiced fruit sauce

Yuletide log

With fresh dairy cream and marinated raspberries

FRESHLY BREWED FAIR TRADE COFFEE WITH MINTED CHOCOLATES

£17.50 PER PERSON

PARTY NIGHTS MENU

Fan of honey melon

With water melon pearls on a pineapple and pink peppercorn relish

Winter warming tomato and roasted pepper soup

Finished with fresh cream and accompanied by crusty bread rolls

Oven baked turkey parcel

Filled with chestnut stuffing set on a rich roast gravy with cranberries

Slow roasted sirloin of mature Scotch beef

Topped with field mushrooms in brandy cream sauce

Vegetarian alternative available

MAIN COURSES ARE SERVED WITH HERB ROASTED POTATOES
AND MARKET FRESH VEGETABLES

Winter brambles

Soaked in a mulled wine syrup, served in a yuletide basket topped with boozy cream

FRESHLY BREWED FAIR TRADE COFFEE WITH MINTED CHOCOLATES

£29.00 PER PERSON - 3rd, 4th, 19th, 20th AND 21st DECEMBER '10

£39.00 PER PERSON - 10th, 11th, 17th AND 18th DECEMBER '10

WELCOME

Relax and enjoy the festive atmosphere at The Moorings Hotel.

Listed below are details of our Festive Programme.

FESTIVE LUNCH

3 Course lunch served from 12 - 3pm

Available from Monday 13th December '10

£17.50 PER PERSON

£10.00 PER PERSON NON-REFUNDABLE DEPOSIT, BALANCE PAYABLE ON THE DAY

FESTIVE DINNER

Available for parties of 10 persons and over

PARTY NIGHT

£29.00 PER PERSON - 3rd, 4th, 19th, 20th AND 21st DECEMBER '10

£39.00 PER PERSON - 10th, 11th, 17th AND 18th DECEMBER '10

Get into the festive spirit and party the night away.

Begin your evening with a delicious 4 course menu then join our resident DJ who will play your favourite disco classics and then why not end your evening by staying over, we offer a special festive rate on accommodation.

£10.00 PER PERSON NON-REFUNDABLE DEPOSIT REQUIRED

CHRISTMAS DAY

The big day has finally arrived so relax and enjoy this special day with the family. Sitting times TBC.

£49.95 PER ADULT, £20.00 PER CHILD (11 AND UNDER),

CHILDREN IN HIGH CHAIRS FREE OF CHARGE

£10.00 PER PERSON NON REFUNDABLE DEPOSIT REQUIRED

HOGMANAY

Your evening starts with bubbles and canapés on arrival followed by a superb 4 course dinner.

£35.00 PER PERSON

£10.00 PER PERSON NON-REFUNDABLE DEPOSIT REQUIRED

CHRISTMAS DAY MENU

Duo of sweet melon

With a gooseberry and orange compote

Smoked salmon and crayfish Marie Rose

With a cucumber and rocket salad and granary bread

Cream of wild mushroom soup

With snipped chives

Traditional oven baked crown of turkey

With cranberry and chestnut stuffing, chipolatas and roast gravy

Slow roasted Sirloin of mature Scotch beef

With tomato, mushroom and red wine sauce

Herb crusted seabass fillets

On a fine fennel ratatouille

Vegetarian alternative available

MAIN COURSES ARE SERVED WITH CHATEAU POTATOES,
ROASTED PARSNIPS, CARROTS AND WINTER GREENS

Handmade Christmas pudding

Filled with brandy soaked sultanas drenched in cinnamon custard

Yultide chocolate log

With fresh dairy cream and marinated raspberries

Scottish mature cheese board

With savoury crackers, chutney and grapes

FRESHLY BREWED FAIR TRADE COFFEE WITH HANDMADE
LEMON SHORTBREAD

£49.95 PER PERSON, £20.00 PER CHILD (11 AND UNDER),
CHILDREN IN HIGH CHAIRS FREE OF CHARGE

HOGMANAY DINNER

CANAPÉS AND BUBBLES ON ARRIVAL

Delicate salmon mousse

With beetroot and baby leaf salad dressed with a citrus vinaigrette

Melon three ways

Featuring honeydew, galla and watermelon on a trio of fruit compotes

Winter warming parsnip soup

Mildly spiced and served with French bread

Stuffed breast of free range chicken

Filled with whisky drenched haggis on a wild mushroom cream sauce

Fillet of Steak tournedo

Wrapped in smoked bacon with a shallot and claret sauce

Steamed Sole Fillets

Scented with soft herbs on a pimento ragout

Vegetarian alternative available

MAIN COURSES ARE SERVED WITH FONDANT POTATO
AND ROASTED WINTER VEGETABLES

Dainty dessert tasting plate

Featuring a selection of bite sized tempting sweets

FRESHLY BREWED FAIR TRADE COFFEE WITH HANDMADE
CHOCOLATE TRUFFLES

£35.00 PER PERSON

