



'TIS THE
SEASON

BEST WESTERN
GROSVENOR
STRATFORD-UPON-AVON
★★★



WELCOME



*I would like to invite you to celebrate your Christmas and NewYear at
BEST WESTERN Grosvenor. We can promise exceptional food and excellent service.*

MERRY CHRISTMAS AND A HAPPY NEWYEAR

Stephen Taylor
General Manager



CHRISTMAS PARTY NIGHTS

Celebrate an evening of fun festivities with your friends and colleagues at our Christmas Party Nights.

Menu

Chicken liver parfait, crispy egg, balsamic shallots

Crayfish, pickled apple and melon cocktail

Poached pear, goats cheese terrine, walnut salad (v)

Roast crown of turkey, streaky chipolatas, leek and walnut stuffing, red wine jus

Roast sirloin of English beef, Yorkshire pudding, game jus

Seared fillet of salmon, saffron fennel, beurré blanc, duchess potato

Caramelised French onion tart, sour endive, hazelnut dressing (v)

Traditional Christmas pudding, brandy glaze, spiced custard

Triple chocolate tart, caramel mousse, Chantilly cream

Winter berry cheesecake, passion fruit mousse, fruit coulis

Coffee and mince pies

Availability & Price

Wednesday 3rd December – Sunday 7th December

£25.50 per person

Wednesday 10th December – Sunday 14th December

£28.50 per person

Wednesday 17th December – Sunday 21st December

£29.95 per person

Includes a 3 course meal, crackers and party novelties with dancing until 12.30am.

Our bar opens at 6.30pm and closes at midnight.

MAKE A NIGHT OF IT

£65^{.00}

**BED & BREAKFAST
PER ROOM**

Sunday – Thursday

£70^{.00}

**BED & BREAKFAST
PER ROOM**

Friday - Saturday





FESTIVE LUNCHES

Enjoy a relaxing festive lunch from our carvery served in our Garden Room Restaurant with crackers and party novelties.

Menu

Chicken liver parfait, crispy egg, balsamic shallots

Crayfish, pickled apple and melon cocktail

Poached pear, goats cheese terrine, walnut salad (v)

*Roast crown of turkey, streaky chipolatas,
leek and walnut stuffing, red wine jus*

Roast sirloin of English beef, Yorkshire pudding, game jus

Seared fillet of salmon, saffron fennel, beurré blanc, duchess potato

Caramelised French onion tart, sour endive, hazelnut dressing (v)

Traditional Christmas pudding, brandy glaze, spiced custard

Triple chocolate tart, caramel mousse, Chantilly cream

Winter berry cheesecake, passion fruit mousse, fruit coulis

Coffee and mince pies

Availability & Price

*Served daily from Sunday 30th November – Sunday
21st December. Tables bookable from 12.30pm until 2.30pm*

£16.95 per person



FESTIVE AFTERNOON TEA

Relax for the afternoon and enjoy a touch of Christmas indulgence.

Menu

Selection of finger sandwiches

Organic smoked salmon

Free range egg and mustard cress

Free range turkey, smashed cranberry sauce

Local mature cheddar and ripened tomato

Selection of cakes

Christmas fruit cake

Kirsch cherry Belgian chocolate roulade

Lemon bon bons

Individual sherry trifle

Fruit scones

Cornish clotted creams

Strawberry preserve jam

Availability & Price

Served from Sunday 30th November - Tuesday 23rd December

Tables bookable from 2.30pm until 5.30pm

£12.95 per person





CHRISTMAS DAY LUNCH

*Make this a Christmas to remember, just sit back and relax, while we do all the work for you.
Enjoy a five course lunch with all the traditional trimmings, crackers and party novelties.*

Menu

Smoked salmon mousse, salted cucumber, candied beetroot

Carpaccio of beef, aged balsamic, onion puree, baby rocket

Windrush goats cheese, sour apple, pear gum, endive leaves (v)

Roasted celeriac and golden beetroot soup

Roasted crown of turkey, streaky chipolatas, thyme and garlic stuffing, red wine jus

Rolled fillet of British beef, fondant potato, tomato confit, kale, red wine jus

Sea bass fillet, saffron pickled fennel, sautéed wild mushrooms, beurré Blanc, chives

Caramelised pear and cheese tart, sour endive, celeriac puree (v)

Christmas pudding, brandy essence, roasted chestnuts and cranberries

Triple Belgian chocolate nemesis, cherry cream, poached spiced figs

Apple tarte tatin, Cornish clotted cream, chocolate snow

Oxford blue, quince jelly, oat biscuits, celery, grapes

Coffee and mince pies

Price

Tables bookable at 12.30pm, 1pm or 1.30pm

£67.00 per person

£25.00 per child aged 4-12





BOXING DAY LUNCH

Escape the washing-up and enjoy a relaxing festive lunch from the carvery served in our Garden Room Restaurant with crackers and party novelties.



Price

Tables bookable at 12.30pm, 1pm or 1.30pm

£27.50 per person | £13.50 per child aged 4-12





CHRISTMAS RESIDENTIAL PACKAGE

Our Christmas packages, available for one, two or three nights.

Christmas Eve

Check in from 2pm and enjoy a full afternoon tea served in the Garden Room Restaurant from 3pm until 5pm. At 7.30pm enjoy a welcome drink and canapés in the Lounge Bar and Drawing Room, followed by a delicious four course dinner.



Menu

Cream of Jerusalem artichoke soup

Old spot ham hock terrine, crisp leek, quail egg, onion puree, pickles

Baked shallot, wild mushroom and balsamic tarte tatin (v)

Cod cheek scampi, béarnaise sauce, samphire

Braised shin of beef, roasted root vegetables, potato duchess

Local guinea fowl, sweet red cabbage, croquets, wild mushroom, red wine jus

Fillets of sea bass, saffron fennel, Jerusalem artichoke puree, thyme vinaigrette

Caramelised French onion tart, endive and herbed dressing (v)

Winter fruit Pavlova, Chantilly cream

Vanilla pannacotta, preserved strawberries

Sticky toffee pudding, rich toffee sauce

Coffee and petit fours



Prices

1 night - £150.00 per person | 2 nights - £250.00 per person | 3 nights - £370.00 per person

Christmas Day

Enjoy a hearty breakfast and a relaxing morning at your leisure before joining fellow guests for a traditional five course lunch with all the trimmings. Spend the afternoon relaxing, playing board games or perhaps a game of cards in the Library Room. Christmas cake, yule log and tea will be served in the Lounge Bar and Drawing Room from 3.30pm until 5pm, a dressed buffet will be served in the Garden Room Restaurant from 7.30pm, followed by 'A Night at the Races'.



Lunch Menu

Smoked salmon mousse, salted cucumber, candied beetroot

Carpaccio of beef, aged balsamic, onion puree, baby rocket

Windrush goats cheese, sour apple, pear gum, endive leaves (v)

Roasted celeriac and golden beetroot soup

Roasted crown of turkey, streaky chipolatas, thyme and garlic stuffing, red wine jus

Rolled fillet of British beef, fondant potato, tomato confit, kale, red wine jus

Sea bass fillet, saffron pickled fennel, sauté wild mushrooms, beurré Blanc, chives

Caramelised pear and cheese tart, sour endive, celeriac puree (v)

Christmas pudding, brandy essence, roasted chestnuts and cranberries

Triple Belgian chocolate nemesis, cherry cream, poached spiced figs

Apple tarte tatin, Cornish clotted cream, chocolate snow

Oxford blue, quince jelly, oat biscuits, celery, grapes

Coffee and mince pies

Christmas Day Evening

Relax with a delicious buffet, which includes everything you need to round up a day of festive celebration. Leave the washing up to us as you recharge and relish the evening.



Dressed Buffet Menu

Carved cold meats

Crown of local turkey

Sirloin of Herefordshire beef

Honey roasted mustard ham

Fish

Dressed sustainable salmon

Shellfish platter

Salads

Sun blushed tomato and caramelised red onion salad

Bitter leaf salad

Red cabbage coleslaw

Garlic and thyme cous cous

Jersey Royal new potato, chive salad

Hot dishes

Braised lamb hot pot

Shellfish and fish pie

Roasted Jersey Royal potatoes

Desserts

Winter berry Pavlova

Lemon tart, curd bon bons

Fresh fruit platter

A selection of local cheeses

Boxing Day

After breakfast, enjoy a day of leisure, taking the opportunity to discover the picturesque delights of Stratford upon Avon. A full afternoon tea will be served in the Lounge Bar and Drawing Room from 2pm until 4pm with bingo, followed by a Christmas quiz at 4pm. A four course dinner will be served from 7.30pm, followed by a live 60's entertainer where you can relax, sing along and dance to the classics.



Dinner Menu

Crayfish, beetroot and melon salad, dill vinaigrette

Ham hock terrine, piccalilli, brioche, pickles

Vodka and dill cured salmon, crème fraiche, salted cucumber

Shallot and wild mushroom tarte tatin, aged balsamic (v)

Shellfish bisque

Pork tenderloin, crackling, crab apple, king cabbage and pancetta

Madgetts farm confit duck leg, cola cabbage, fondant potato

Baked and rolled mackerel, spiced wild rice, honey and lemon balm dressing

Wild mushroom and truffle risotto, parmesan shavings optional (v)

Belgian chocolate nemesis, Chantilly cream

Winter berry spiced pavlova, orange crackling

Selection of local cheese, water biscuits and fruit

Coffee and petit fours



NEW YEAR RESIDENTIAL PACKAGE

30TH & 31ST DECEMBER

Our New Year packages are available for one or two nights.

30th December

Check in from 2pm and enjoy a full afternoon tea served in the Garden Room Restaurant from 3pm until 5pm. At 7.30pm enjoy a welcome drink and canapés in the Lounge Bar and Drawing Room, followed by a four course dinner. After dinner, enjoy a live 60's entertainer where you can relax, sing along and dance to the classics.



Dinner Menu

Roasted sweet breads, sweet cabbage, pancetta

Soused beetroot plaice, horseradish new potatoes, crisp leek

Conference pear, goat's cheese, endive, thyme vinaigrette (v)

Celeriac and thyme soup

Braised ox tail, winter roots, pearl barley

Free range chicken supreme, cassoulet, parmesan crisp, vermouth leeks

Rolled fillets of pollock, sautéed spinach, Dorset clams, pan jus

Twice cooked Somerset cheddar and chive soufflé, Waldorf salad (v)

Lemon meringue pie, curd, candied walnuts

Iced caramel and Belgian chocolate parfait, bitter dressing

Selection of local cheese

Coffee and petit fours



Prices

1 Night £140.00 per person | 2 Nights £265.00 per person

*Arrive a night earlier or stay an extra night for just £68 per room based on bed and breakfast.
Executive upgrade £15.00 per night.*

New Year's Eve

After breakfast enjoy a day of leisure, taking the opportunity to discover the picturesque delights of Stratford upon Avon. A full afternoon tea will be served in the Lounge Bar and Drawing Room from 3pm until 5pm. Your evening commences with a welcome reception from 7.30pm with canapés and a glass of Kir Royale followed by a six course black tie dinner, entertainment and a glass of sparkling wine at midnight to welcome in the New Year.



Dinner Menu

British lobster and crab, pickled apple, celery, celeriac puree

Beetroot and red wine broth, parmesan croutons

Champagne sorbet, bubble gum sugar

Loin of Dumbleton venison, girolles, baby root vegetables, red wine jus

Whole roasted partridge, sweet cabbage, bread sauce, pancetta, game jus

Rolled sustainable salmon, olive, artichoke, kale, sweet onion puree

Baked butternut squash, sage, wild mushrooms, potato gratin (v)

Salted caramel chocolate nemesis, candied nuts, preserved raspberry compound

Selection of local cheese

Coffee and petit fours



*BESTWESTERN Grosvenor, Warwick Road
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T: 01789 269213 E: events@bwgh.co.uk
www.bwgh.co.uk*

TERMS & CONDITIONS

- 1. All provisional bookings must be confirmed within 14 days of booking.*
- 2. A deposit of £10.00 per person is payable as confirmation for all restaurant disco party nights and festive lunches.*
- 3. A deposit of £20.00 per person is payable as confirmation for Christmas Day lunch and Boxing Day carvery. Christmas and New Year packages require a deposit of £50.00 per person.*
- 4. We regret that all deposits are non-refundable & non-transferable. Should your party size decrease in numbers, all payments (including deposits) made cannot be offset against any other services.*
- 5. Final payment is due 30 days before the event and once paid no refunds can be considered.*
- 6. Pre-orders for all restaurant disco party nights and festive lunches must be with the hotel 28 days before the event.*
- 7. If the hotel has to cancel or amalgamate events to ensure appropriate numbers, an alternative date will be offered or a full refund given without liability. We reserve the right to change or cancel advertised entertainment due to circumstances beyond our control.*
- 8. The cost of any additional services on the night must be paid for prior to departure from the hotel.*
- 9. All alterations to bookings must be confirmed in writing.*
- 10. For bookings taken after 1st November 2014, full payment is required at the time of booking.*