THE
LANGSTONE
PORTSMOUTH
A SELECT HOTEL BY BDL
★★★★
Fabulously FESTIVE

Welcome

We would like to invite you to celebrate the Christmas Party season for 2012 at the Langstone Hotel; the only festive venue you'll need to book this year!

This Christmas we have something for everyone; private parties, Join a Parties, lunches, dinners and extra special menus for Christmas Day, Boxing Day & New Years Eve. Many of our prices have been held from last year.

At the Langstone we take your order on the night and cook everything from fresh, so for those party organisers out there, we can save you hours of chasing your team for their menu choices, you can decide what you fancy on the night!

All that's left to do is put on your glad rags and get ready for a great festive season with plenty of delicious food and with bar facilities in our party rooms, there is always a drink close at hand!

We look forward to welcoming you to the Langstone hotel in 2012.

Merry Christmas and a Happy New Year

Festive Party Nights

Celebrate in style at one of our Festive Party Nights. Enjoy a 3 course sumptuous dinner and then put on your glad rags and dance the night away with our resident DJ.

Private Parties and Join a Parties available.

Starters

Leek and potato soup, crème fraiche (v)

Salmon and smoked salmon fish cake, watercress, tomato salad, tartar dressing

Chicken liver parfait, apple, grape chutney, toasted brioche, shallot dressing

Warm blue cheese, poached pear tart, roasted walnut salad (v)

Mains

Grilled sirloin steak, roasted garlic, shallot, thyme marmalade, red wine jus

Seared salmon, lemon and herb brioche crust, tomato, basil sauce

Breast of chicken with a wild mushroom mousse, chive butter sauce

Blush tomato, feta cheese and courgette tart, pine nut salad, pesto dressing (v)

All served with seasonal vegetables, sea salt and rosemary roasted new potatoes

Desserts

Christmas pudding with brandy sauce

Vanilla cheesecake, cranberry and vodka compote

Chocolate, orange mousse, chocolate glaze

Cheddar, brie and stilton with apple, grape chutney, biscuits

Tea or coffee & mini mince pies

Availability + Price

Various dates available from 6th December to 22nd December 2012

6th, 13th, 19th, 20th December
£28.00 per person

7th, 8th, 14th, 15th, 21st, 22nd December
£37.50 per person

Includes a 3 course menu, disco until 1am and Christmas novelties

Arrival from 6:30pm,
dinner served at 7:30pm prompt.

For parties of 20 or more the organiser will get a free bedroom!

No need to pre-order your food as we take your order on the night!

Off Peak Party Nights

Celebrate the festive season in style at one of our Off Peak Party Nights.
Private Parties and Join a Parties available.

Starters

Leek and potato soup, crème fraiche (v)

Chicken liver parfait, apple, grape chutney, toasted brioche, shallot dressing

Mains

Breast of chicken with a wild mushroom mousse, chive butter sauce

Blush tomato, feta cheese and courgette tart, pine nut salad, pesto dressing (v)

All served with seasonal vegetables, sea salt and rosemary roasted new potatoes

Desserts

Christmas pudding with brandy sauce

Vanilla cheesecake, cranberry and vodka compote

Tea or coffee & mini mince pies

Availability + Price

Various dates available from 24th November to 12th January 2013

24th November,
16th, 17th, 18th, 23rd December

£19.95

30th November,
1st, 12th December

£25.00

11th, 12th January 2012

£15.00

Includes a 3 course menu, disco until 1am and Christmas novelties.

Arrival from 6:30pm,
dinner served at 7:30pm prompt.

Festive bar promotions available from 6:30pm to 7:00pm

Festive Lunches

Get together with friends, family or colleagues and enjoy a sumptuous Festive Lunch, served in either our award winning Brasserie Restaurant or in a private function room.

Starters

Leek and potato soup, crème fraiche (v)

Salmon and smoked salmon fish cake, watercress, tomato salad, tartar dressing

Chicken liver parfait, apple, grape chutney, toasted brioche, shallot dressing

Warm blue cheese, poached pear tart, roasted walnut salad (v)

Mains

Seared salmon, lemon and herb brioche crust, tomato, basil sauce

Breast of chicken with a wild mushroom mousse, chive butter sauce

Blush tomato, feta cheese and courgette tart, pine nut salad, pesto dressing (v)

All served with seasonal vegetables, sea salt and rosemary roasted new potatoes

Desserts

Christmas pudding with brandy sauce

Vanilla cheesecake, cranberry and vodka compote

Chocolate, orange mousse, chocolate glaze

Cheddar, brie and stilton with apple, grape chutney, biscuits

Tea or coffee & mini mince pies

Availability + Price

Served between 12pm & 2pm – various dates are available throughout December.

3 Courses - £17.50 per person
2 Courses - £14.95 per person

To make a booking speak to a designated Christmas coordinator. Call 02392 465 011

Christmas Day Lunch

Sit back and relax and let us do the hard work for you! Enjoy a traditional Christmas Day Lunch in a warm and friendly atmosphere.

Amuse Bouche

Puree of beetroot, apple foam (v)

Starters

Iced goats cheese parfait, baby beetroot, apple (v)

Carpaccio of beef, blood orange, artichoke puree, horseradish panacotta

Smoked salmon, leek risotto, quails egg, langoustine brochette

Mains

Roast breast of turkey, cranberry and chestnut stuffing, Cumberland chipolata, turkey gravy

Roast rib of beef, red onion marmalade, Yorkshire pudding, red wine jus

Seared fillet of sea bass, parsnip puree, baby spinach, mussel veloute

Wild mushroom risotto, butternut puree, roasted winter vegetables (v)

Desserts

Christmas pudding with brandy sauce

Caramelised lemon mousse, honeycomb ice cream, lemon crystals, citrus syrup

Peanut butter parfait, liquid popcorn, popcorn foam, caramel sauce

Cheddar, brie and stilton with apple and grape chutney, biscuits

Tea or coffee & mini mince pies

Price

£75.00 per adult
£35.00 per child

Served from 12 noon to 3pm

Boxing Day Lunch

Continue the festivities with a relaxing Boxing Day lunch with your friends and family.

Starters

Roasted vine tomato soup, basil oil (v)

Warm smoked salmon, leek tart with honey roasted figs, spring onion dressing

Chicken liver parfait, apple and grape chutney, toasted brioche

Grilled goats cheese, shallot tartan, beetroot dressing (v)

Mains

Choice of 2 roasted meats from the carvery

Seared salmon, spring onion crushed potatoes, fennel and dill salad, tomato vinaigrette

Open ravioli of oyster mushrooms, spinach, soft poached egg, white truffle oil (v)

Desserts

Apple and sultana crumble tart, cinnamon ice cream

Caramelised lemon tart, mint crème fraiche

Sticky toffee pudding, caramel sauce

Cheddar, brie and stilton with apple and grape chutney, biscuits

Tea or coffee

Price

£25.00 per adult
£14.00 per child

Served from 12 noon to 3pm

Table Magician and a visit from Santa on the day!

To make a booking speak to a designated Christmas coordinator. Call 02392 465 011

Boxing Day Fork Buffet

Enjoy sampling a choice of delicious delights from our Boxing Day lunch buffet.

Roasted vine tomato soup, basil oil (v)

Grilled goats cheese, shallot tartin, beetroot dressing (v)

Chicken liver parfait, apple, grape chutney, toasted brioche

Honey roasted ham with fig chutney

Roast breast of turkey, cranberry sauce

A selection of smoked trout, smoked mackerel, prawns

Penne pasta, spring onion, tuna salad

Homemade coleslaw

Tomato, red onion, basil salad (v)

Potato, chive, crème fraiche (v)

Breast of chicken in red wine, thyme, pancetta and shallots

Roasted peppers, filled with broccoli, cauliflower cheese (v)

Rosemary roasted potatoes (v)

Pilaf rice (v)

A selection of seasonal vegetables (v)

Apple, sultana crumble tart, cinnamon ice cream

Sticky toffee pudding, caramel sauce

Cheddar, brie and stilton with apple, grape chutney, biscuits

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Followed by tea or coffee

Price

£20.00 per adult
£10.00 per child

Served from 12 noon to 3pm

No disabled access for this event

New Years Eve Banquet

Start the evening with a Champagne reception, followed by a delectable 6 course banquet and disco until 1am.

Hampshire game terrine, caramelised pears, bacon puree, pumpkin chutney

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Seared salmon, crab ravioli, fennel, dill salad, mussel veloute

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Fillet of beef, wild mushroom gratin, pommes salardiase, baby turnips, bordelaise

Roasted sea bass, seared scallops, crushed potato, baby leeks, white wine sauce

Wild mushroom, spinach ravioli, chive cream, garlic roasted vine tomatoes (v)

Carrot cake, cinnamon ice cream, carrot jelly, raisin puree

Baked apple terrine, apple jelly, vanilla ice cream

English, continental cheeses, apple and grape chutney, walnut bread

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Fresh coffee and petit fours

Price

£75.00 per person

Arrival from 6:30pm, dinner served at 7:30pm prompt. Adults only. **BLACK TIE EVENT**

Residential Packages from £130 per person to include New Years Eve Banquet, & bed and breakfast,
based on 2 people sharing a standard double room

No need to pre-order your food as we take your order on the night!

Festive bar promotions available from 6:30pm to 7:00pm

New Years Eve Buffet Party

Enjoy a 3 course fork buffet menu and bring in the New Year with our disco until 1am.

Starters

Roasted vine tomato soup, basil oil (v)

Grilled goats cheese, shallot tartin, beetroot dressing (v)

Chicken liver parfait, apple, grape chutney, toasted brioche

Mains

Honey roasted ham with fig chutney

Roast breast of turkey, cranberry sauce

A selection of smoked trout, smoked mackerel, prawns

Penne pasta, spring onion, tuna salad (v)

Homemade coleslaw (v)

Tomato, red onion, basil salad (v)

Potato, chive, crème fraiche (v)

Breast of chicken in red wine, thyme, pancetta and shallots

Roasted peppers, filled with broccoli, cauliflower cheese (v)

Rosemary roasted potatoes (v)

Pilaf rice (v)

A selection of seasonal vegetables (v)

Desserts

Apple, sultana crumble tart, cinnamon ice cream

Sticky toffee pudding, caramel sauce

Cheddar, brie and stilton with apple, grape chutney, biscuits

Tea and coffee

Price

£30.00 per adult
£15.00 per child
(Children must be over 12 years old to attend)

Includes – 3 course buffet menu and Disco until 1am.

Arrival from 6:30pm,
dinner served at 7:30pm prompt.

To make a booking speak to a designated Christmas coordinator. Call 02392 465 011

Booze + Snooze

Stay with us and make the most of your party for as little as £59.95 per room

Guests attending any of our Party Nights are invited to stay overnight for a special rate of £59.95 per room, based on up to 2 adults sharing a double room. This rate is inclusive of full English or continental breakfast served in our 2 AA rosette awarded Brasserie Restaurant and applies to bookings made on or before 30th September 2012. For bookings made after 1st October 2012, this rate will go up to £69.95.

All our bedrooms are en-suite and are equipped with hospitality tray, mini chiller, safe, iron, ironing board and trouser press, pay per view movies, toiletries and complimentary internet access.

Full payment is required at the time of making the reservation and is non-refundable.

Upgrade to a luxury room for £20.00, a little Christmas treat to yourself!

Upgrade includes:

- Wet room with multi jet shower
- Luxury toiletries
- 32" Flat Screen LCD TV
- Fluffy bath robes & Slippers
- Mineral water & chocolate
- Hairdryer

To make a booking speak to a designated Christmas coordinator. Call 02392 465 011

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The Langstone Hotel, Northney Road,Hayling Island, Portsmouth, Hampshire, PO11 0NQ

Telephone: +44 (0)2392 465011 , Fax: +44 (0)2392 466468

events@langstonehotel.co.uk | www.langstonehotel.co.uk

Terms & Conditions

All provisional bookings must be confirmed within 7 days of enquiry and a deposit is payable as confirmation. Christmas Party Nights require a deposit of £10.00 per person. One free bedroom for the organiser of parties of 20 or more must be named when reserving Party Nights. Christmas Day Lunch requires a deposit of £20.00 per person. New Years Eve requires a deposit of £20.00 per person. We regret that deposits are non-refundable. Final payment is due 28 days before the event and once paid no refunds can be considered. For bookings taken after 1st December 2012, full payment is required at the time of booking. All prices are inclusive of VAT at the current rate and service charge.

For full terms & conditions please visit www.bdlhotels.co.uk/christmasterms