

# BROOK

## WHIPPER-IN HOTEL



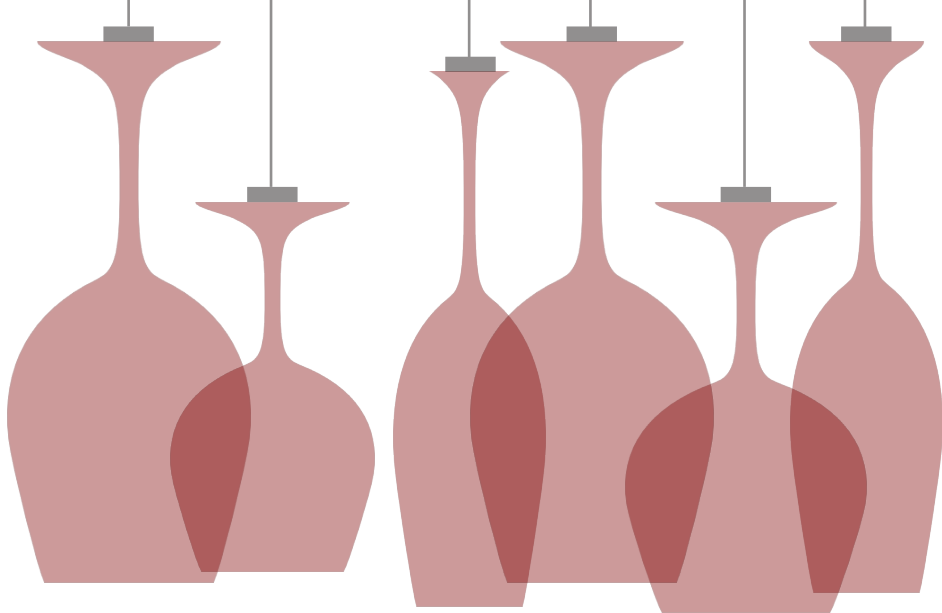
GALIA  
MELON WINTER  
BERRIES MULLED WINE  
SYRUP ROASTED RED PEPPER SOUP  
HERBY CROUTONS FISHCAKE SALAD  
LEMON THAI TARTAR SAUCE CHICKEN LIVER  
PARFAIT ROCKET PARMESAN SALAD BALSAMIC  
VINEGAR TRADITIONAL ROAST TURKEY ROAST  
POTATOES SEASONAL VEGETABLES PAN ROAST  
GRAVY GRILLED SALMON FILLET CREAMED LEEKS  
FEATHER BLADE OF BEEF CHAMP MASH GLAZED  
CARROTS BEANS RED WINE JUS LEEK AND STILTON  
TART WINTER FRISEE CRUSHED WALNUT SALAD  
CHRISTMAS PUDDING BRANDY CREAM SAUCE  
BELGIAN CHOCOLATE MOUSSE SHORTBREAD  
BISCUIT NEW YORK BAKED CHEESECAKE  
FRUIT COULIS LEMON ICE CREAM  
STICKY TOFFEE PUDDING

# CHRISTMAS

## 2020



BROOK  
HOTELS



# CHRISTMAS PARTY NIGHTS

Brook Whipper-In Hotel party nights are perfect for enjoying fine food, great wine and good music.

Start the evening in our bar and continue with our Christmas Party Night menu in the restaurant. There will be a selection of unlimited beer and wine with the meal for the inclusive party night package, ensuring no-one goes thirsty. Finish the night on the dance floor with a disco 'til midnight.

**Arrival Drinks** 7:00 pm  
**Dinner Served** 7:30 pm  
**Close** Midnight

<b>All - Inclusive</b>	Weekdays	<b>£45 pp</b>
	Thursdays	<b>£50 pp</b>
	Fridays	<b>£60 pp</b>
	Saturdays	<b>£55 pp</b>

**Non - Inclusive** Any day **£30 pp**

**Free nights accommodation per 50 places booked**

**All dates available throughout November, December and January**

## All - Inclusive Package

**Arrival Drink**  
Bucks Fizz

**Served with Dinner**  
 Wine - Chenin Blanc White,  
 Monte Verde Merlot, Cullian View Rose  
 Beer Bottles - Becks, Heineken, Budweiser

**Served after Dinner**  
 Gordons Gin  
 Smirnoff Vodka  
 Bells Whiskey  
 Bacardi Rum  
 Captain Morgan Dark Rum  
 Magners Cider  
 Malibu  
 Carlsberg  
 Beer Bottles - Becks, Heineken, Budweiser

Please present your wristband and your glass at the bar for the free all inclusive drinks. All spirits served in single measures only.

This is valid until midnight only.

# CHRISTMAS PARTY MENU

## **Roasted Butternut Squash & Parsnip Soup**

herb croutons

## **Galia Melon**

winter berries & mulled wine syrup

## **Arancini Balls**

mozzarella

## **Chicken Liver Parfait**

red onion marmalade, balsamic vinegar, rocket & parmesan salad

## **Traditional Roast Turkey**

pan roast gravy

## **Grilled Salmon Fillet**

creamed leeks

## **Beetroot & Red Onion Tarte Tatin**

green salad

## **Feather Blade of Beef**

red wine jus

*All main courses served with brussels sprouts, broccoli,  
roasted potatoes, carrots and parsnips*

## **Classic Christmas Pudding**

brandy cream sauce

## **Belgian Chocolate Mousse**

shortbread biscuit

## **New York Baked Vanilla Cheesecake**

fruit coulis

## **Sticky Toffee Pudding**

caramel sauce

## **Tea & Coffee with Mince Pies**

No minimum number | Pre-order and pre-payment required four weeks prior  
Non - refundable £10 per person deposit required | Service charge and VAT included

# FESTIVE LUNCH MENU

For something a little different, celebrate in style with our three-course Festive Lunch Menu which includes a variety of our absolute favourite dishes.

**Roasted Butternut Squash & Parsnip Soup**  
herby croutons

**Arancini Balls**  
mozzarella

**Chicken Liver Parfait**  
red onion marmalade, balsamic vinegar, rocket & parmesan salad

**Traditional Roast Turkey**  
pan roast gravy

**Beetroot & Red Onion Tarte Tatin**  
green salad

**Feather Blade of Beef**  
red wine jus

*All main courses served with brussels sprouts, broccoli,  
roasted potatoes, carrots and parsnips*

**Classic Christmas Pudding**  
brandy cream sauce

**Belgian Chocolate Mousse**  
shortbread biscuit

**Sticky Toffee Pudding**  
caramel sauce

**Tea & Coffee with Mince Pies**

**£19.95 per guest**

**Children under 10 HALF PRICE**

**Available throughout November & December 2020**

(excluding Christmas Day, Boxing Day and New Year's Day)

No minimum number | Pre-order and pre-payment required four weeks prior  
Non - refundable £10 per person deposit required | Service charge and VAT included

# CHRISTMAS DAY DINING

**Roasted Red Pepper Soup**  
focaccia croutons

**Ham Hock Terrine**  
piccalilli

**Melon & Parma Ham**  
lemon, honey & mint syrup

**Grilled 'Crottin de Chavignol' Goat Cheese**  
warm balsamic roasted vegetable salad

**Scottish Smoked Salmon**  
horseradish, beetroot, lemon, marie rose sauce & granary bread

**Traditional Roast Turkey**  
roast potatoes, seasonal vegetables & pan roast gravy

**Baked Cod Fillet 'Thermidor'**  
cod fillet, white crabmeat, herb mash potatoes, mustard & cheddar sauce

**Slow Roast Pork Belly with Crackling**  
potato, smoked bacon, black pudding, hash, apple & cider sauce

**Wild Mushroom Lasagne**  
rocket salad, parmesan shavings & truffle oil

**Slow Roasted Lamb Shank**  
creamy mash & root vegetables

**Classic Christmas Pudding**  
brandy cream sauce

**White Chocolate Tart**  
vanilla ice cream, strawberries & passion fruit

**Lemon Tart**  
clotted cream & raspberry puree

**Cheese Platter**  
mature cheddar, stilton, brie, spiced apricot chutney & oatcakes

**Teas, Coffees & Mince Pies**

**£70** per guest  
**£29.95** per child aged 6 - 15

No minimum number | Pre-order and pre-payment required four weeks prior  
Non - refundable £40 per person deposit required | Service charge and VAT included

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GALA  
MELON WINTER  
HERBES MELLEÉ WINE  
SYRUP ROASTED RED PEPPER SERUP  
HERBY CROSTONS FISH CAKE SALAD  
LEMON THAI FISH SAUCE CHICKEN LIVER  
PARFUMÉ ROCKET PARMESAN SALAD BALSAMIC  
VINAGRE TRADITIONAL ROAST TURKEY ROAST  
POTATOES MANOVAL VEGETABLES PAN GRAZED  
GRAVY GREILED SALMON FILLET CREAMED LEEKS  
FLAVOUR BEAN CURRY CHAMPAGNE GLAZED  
CARROTS BEANS RED WINE FIS LEEK AND STILTON  
DATE WINTER FRENCH CHERRY WALNUT SALAD  
CHRISTMAS PUDDING BRANDY CREAM SAUCE  
BIRCHEN CHOCOLATE MOUSSE NORWICH BREAD  
BISCUIT NEW YORK BAKED CHEESE CAKE  
FRUIT COULIS LEMON ICE CREAM  
STICKY TOFFEE PUDDING

# NEW YEAR'S EVE GALA

**Curried Lobster Bisque**  
mango & coriander cream

**Tomato, Basil & Goat's Cheese Tartlet**  
sweet roasted yellow pepper coulis

**Carpaccio of Peppered Beef**  
rocket & balsamic salad

**Grilled 'Crottin de Chavignol' Goat Cheese**  
warm balsamic roasted vegetable salad

**Scottish Smoked Salmon**  
horseradish, beetroot, lemon, marie rose sauce & granary bread

**Roast Sirloin of Beef 'Diane'**  
fondant potato, creamy dijon mustard, brandy, watercress, mushroom & tarragon cream sauce

**Slow Roast Pork Belly**  
crackling, fondant potato, smoked bacon & black pudding hash, apple & cider sauce

**Aubergine and Smoked Cheese Schnitzel**  
gnocchi, tomato, olives & caper sauce

**Pan Roasted Sea Bass Fillet**  
Moroccan couscous, carrots & tenderstem broccoli

**Slow Roasted Lamb Shank**  
garlic mash & root vegetables

**Chocolate Fondant**  
pistachio ice cream

**Tropical Fruit Jelly**  
passion fruit & coconut chantilly ice cream

**Baileys Crème Brûlée**  
shortbread biscuit

**White Chocolate Mousse**  
raspberry & honey coulis

Tea, Coffee with Chocolates

**£75 per guest**

No minimum number | Pre-order and pre-payment required four weeks prior  
Non - refundable £40 per person deposit required | Service charge and VAT included

# CHRISTMAS PACKAGE



The theme of this year's Christmas at the Brook Whipper-In Hotel is relaxation so why not indulge yourself with our specially designed three night package.

## Christmas Eve

After you have checked in, start your festive break with a relaxing afternoon tea in our lounge. In the evening, meet your fellow guests. Listen to music while enjoying your three course dinner. Many of the local churches have midnight services if you wish to attend, mulled wine and mince pies will await your return.

## Christmas Day

Start the day with a hearty English breakfast and morning coffee with homemade biscuits in the lounge. Enjoy your presents and relax in our lounge, or work up an appetite with a walk around Oakham. Indulge in the traditional festive lunch with a visit from a very special person!

Then settle in the lounge for the Queen's speech. If you've room there's an informal buffet dinner in the evening to round off the day.

## Boxing Day

There's no need to rush this morning so enjoy a lazy breakfast. Take a trip down to the sales or come and watch our feature film. Make sure you are back back in time for the fabulous dinner with our famous Christmas quiz. Sadly, you will leave the next day but will have memories of a truly enjoyable Christmas.

**£289 per adult**

**£139 per child aged 6 - 15 (sharing with 2 adults)**

**£259 per child aged 6 - 15 (in own room)**

Children under 5 FREE when sharing with 2 adults

£45 single supplement per night

No minimum number | Pre-order and pre-payment required four weeks prior  
Non - refundable £40 per person deposit required | Service charge and VAT included



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HOTELS

# HOW TO BOOK

Call

**01572 756 971**

Email

**[whipperin@brook-hotels.co.uk](mailto:whipperin@brook-hotels.co.uk)**

**Brook Whipper-In Hotel  
The Market Place  
Oakham  
Rutland  
LE15 6DT**

## Terms and Conditions

We require a £10.00 deposit per person on all bookings. For Christmas Day and New Year's Eve the deposit is £40.00 per person. ALL Deposits are non-refundable and non-transferable. For bookings made before 31st July, we require your deposit within 14 days of your reservation. For bookings made after 31st July, we require your deposit within 7 days of your reservation. If deposits have not been received on time, the bookings are automatically cancelled. Full Payment for all reservations is due 4 weeks before your party. Wine can also be ordered and paid for in advance. Menu choices for all dates must be received no later than 4 weeks prior to the party. Any amendments after this date cannot be guaranteed. A pre-order sheet will be supplied with your confirmation. All gratuities are at your discretion. The Brook Whipper-In Hotel reserves the right to cancel any Christmas event. Where possible advance notice will be given. Payment of the deposit is considered acceptance of the terms and conditions. All prices include VAT at the current rate and service.