



HAWK W E L L  
*Christmas 2015*

# PARTY NIGHTS

Sunday-Wednesday £24.95pp

Thursday-Saturday £32.95pp

Festive Lunch £16.95pp

Discounted rates from £24.95pp available in November and January  
Includes three course festive meal, festive novelties on the table and our resident DJ  
until midnight

Upgrade to include ½ bottle of house wine per person for £8.50  
Package Price of £44pp to include a selection of arrival drinks, ½ bottle of house  
wine per person, three course festive meal, festive novelties on the table & our  
resident DJ until midnight

## Starters

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Butternut squash & chestnut soup with crème fraiche & sage croutons (v)

Pheasant & ham hock terrine served with a cranberry,  
red onion & apple chutney

King prawn & baby prawn cocktail with little Gem,  
melon balls & thermidor mayonnaise

## Mains

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Butter roast Norfolk turkey with a leek & sage stuffing, Cumberland sausage & bacon  
balls, roast potatoes, sautéed sprouts, roasted carrots, French beans, & braised red  
cabbage.

Trio of vegetables, roasted red pepper, stuffed with cous cous & North African spice,  
stuffed courgettes, with sweet corn & red onions & a baked tomato with a garlic &  
parsley crust, served with a dressed green salad, parsnip crisps & a warm honey &  
black pepper dressing (v)

Slow cooked duck leg with apples, red wine & chestnuts served with boulangere  
potatoes, sautéed sprouts, roasted carrots, French beans, & braised red cabbage

## Desserts

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Trio of chocolate, chocolate & orange tart, white chocolate & pistachio panna cotta &  
double chocolate chip ice cream, with raspberry coulis & caramel sauce

'The Thirteen' Christmas pudding, 13 different ingredients with calvados  
custard

Poached pineapple with star anise & cinnamon with blackcurrant sorbet & mango  
coulis

# SHARED CASINO NIGHT

Friday the 04th December @ £37.95pp

Includes three course festive meal, festive novelties on the table, with Roulette & Blackjack tables & our resident DJ until midnight



# ALL WRAPPED UP NIGHTS

All Wrapped Up Nights on Wednesday the 9th & 16th of December @ £20pp  
Includes set three course festive meal, festive novelties on the table & our resident DJ  
until midnight

## Starters

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Butternut squash & chestnut soup with crème fraiche & sage croutons (v)

## Mains

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Butter roast Norfolk turkey with a leek & sage stuffing, Cumberland sausage & bacon balls, roast potatoes, sautéed sprouts, roasted carrots, French beans, & braised red cabbage.

Trio of vegetables, roasted red pepper, stuffed with cous cous & North African spice, stuffed courgettes, with sweet corn & red onions & a baked tomato with a garlic & parsley crust, served with a dressed green salad, parsnip crisps & a warm honey & black pepper dressing (v)

## Desserts

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Trio of chocolate, chocolate & orange tart, white chocolate & pistachio panna cotta & double chocolate chip ice cream, with raspberry coulis & caramel sauce

# SHARED 'RETRO' 70'S & 80'S NIGHT

Thursday the 10th of December @ £24.95pp

Includes three course 'Retro' meal, festive novelties on the table & our resident DJ until midnight

## Starters

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King prawn & baby prawn cocktail with little Gem, melon balls & thermidor mayonnaise

Deep fried breaded chestnut mushrooms with a side salad & garlic mayonnaise (v)

## Mains

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Duck à l'Orange, flamed in brandy with roast potatoes & seasonal vegetables

Crispy pancakes filled with ratatouille, masked with a cheese sauce, topped with crispy breadcrumbs (v)

## Desserts

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Arctic roll, swiss roll filled with vanilla ice cream & plum jam with raspberry sauce

# SERVICES NIGHT

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# 20%

17th of December available to (Nurses, Fire, Police & Ambulance)

Includes three course festive meal, festive novelties on the table, our resident DJ until midnight & a special **20% off the balance.**

If you are a member of the services & cannot make this night a **10% discount is available on all other nights**, subject to availability\*

# OFF

Please advise the sales office in advance of any dietary requirements.

# FESTIVE DRINKS PACKAGES

Selection of arrival drinks from **£4.95pp** (Saving £1.00pp)

Bucket of 6 Bottled Beers @ **£18.00** (Saving over £4.00)

Bucket of 6 Beers & 2 J20's @ **£22.00** (Saving over £5.00)

Bottles of Champagne @ **£37.00** (Saving £5.00)

Bottles of Sparking Wine @ **£21.00** (Saving £4.00)

All packages are to be booked in advance & are subject to change



# CHRISTMAS DAY

CHRISTMAS DAY

Adults £65pp, Children Under 12 £32.5pp, Under 2 – Complimentary  
Bookings available from 1200

## Arrival Drink & Canapes

### Starters

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Lightly spiced parsnip soup with seared scallops crispy chorizo, lemon oil & croutons

Half an ogen melon filled with poached cherries, satsuma's soaked in white port & mint

Smoked duck, chicory, baby gem & French bean Salad with walnuts & an orange & sultana dressing

Smoked salmon parcel filled with prawns & crabmeat with lemon & crème fraiche served with brown bread & a shallot & caper dressing

### Mains

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Butter roast Norfolk turkey with a leek & sage stuffing, Cumberland sausage & bacon balls, roast potatoes, sautéed sprouts, roasted carrots, French beans & braised red cabbage.

Roast peppered monkfish loin with potato soufflé, buttered spinach, French beans, with a brandy & pink peppercorn lobster cream

Chestnut & leek risotto balls with cranberry, apple & chilli compote with a wild mushroom & watercress salad

Roast rib of beef with tarragon Yorkshire puddings red wine & onion gravy, roast potatoes, sautéed sprouts, roasted carrots, French beans & braised red cabbage.

### Desserts

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'The Thirteen' Christmas pudding, 13 different ingredients with brandy & orange custard

Chocolate & ale cake with hazelnut praline, chantilly cream poached pineapple with star anise, raspberry sorbet & mango coulis

Knickerbocker glory with toasted meringue & sugared nuts

Followed by Coffee, Tea, & homemade fudge



# NEW YEARS EVE

Party only £49.50pp / Dinner, Dance, Bed & Brunch £99.00pp

Intimate Dinner in Iffley Blue followed by dancing until 0100

Glass of Bubbly at Midnight to see the New Year in with Brunch New Years Day from 1000

## Arrival cocktail & Canapes

### To Start



Venison hock, Scotch broth style with red lentils & pearl barley

Bashed & smashed camembert ball, stuffed with black bacon & truffles, rolled in oats & fried, served with char grilled apples, toasted brioche & sticky onions

Potato & goats cheese terrine, honey roasted beetroot pears with a watercress & almond salad

Sautéed scampi tails with chorizo & garlic in a tomato sauce served on toasted ciabatta, glazed with cheese

### Main Event



Half roast crispy duck with red cabbage, potato & parsnip mash served with an orange & green peppercorn sauce

Surf & turf, half lobster thermidor with a mignon of beef fillet with a Borderlaise sauce, buttered spinach & sautéed potatoes

Spinach & mushroom roulade with bubble & squeak served with a red pepper & tomato salsa

Breaded plaice fillets with banana & ginger chutney served with spiced potatoes & sautéed greens

### Something Sweet



Steamed honey, lemon & almond sponge with lemon sauce & pouring cream

Chocolate & hazelnut praline terrine with baileys, crème anglaise & red berries

Pink grapefruit & oranges with grand marnier sabayon & vanilla ice cream

Followed by Coffee, Tea, & mints

## Booking form please complete in full and return to:

Hawkwell House Hotel, Church Way, Iffley Village, Oxford OX4 4DZ

Name of event

Arrival date / date of event

Number in party

**For residential programmes** (including stay over nights)

Number of nights

Total number of rooms

of which: twin double single

Name of guest/host/organiser

Address

Postcode

Company name (if applicable)

Telephone number (day)

(evening)

A deposit or full payment is required at the time of booking – please see terms and conditions below for full details.

Please complete either: I enclose my cheque made payable to the Hotel for £

or Please debit my credit/debit card as follows:

Card type

Expiry date

Card number

Card issue number

Cardholder's name

Amount to be charged

This is to certify that the booking conditions set out below have been read and accepted by me on behalf of all the persons for whom this booking is being made and I am duly authorised to make this agreement. I am over 18 years of age.

Signature

Name

Date

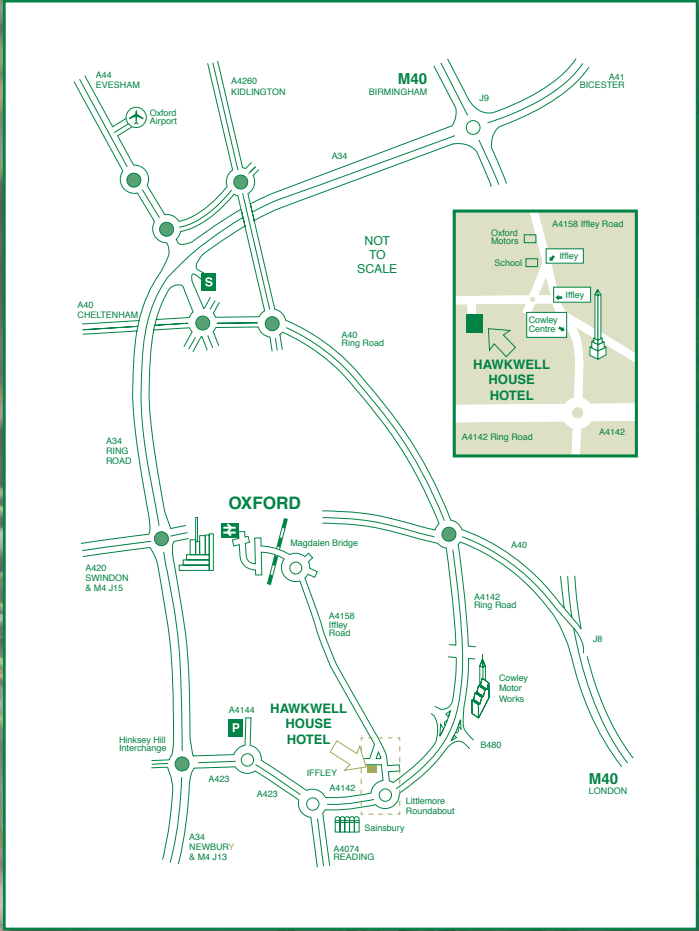
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## Terms & conditions of booking Christmas 2015 & New Year packages

**HOW TO BOOK** Please telephone or email the Hotel to check availability for your chosen date

**A non-refundable deposit of £10 per person for the parties or events will be taken. Please make cheques payable to Hawkwell House Hotel. For all packages, parties & events, full payment of the balance is required by 27th November 2015. Pre-orders for food & wine are required at least 5 days prior to the event.**

**1** All verbal bookings will be treated as provisional and will be held for no longer than 7 days receipt of written confirmation. **2** For New Year's Eve, full payment is required at the time of booking which is non-refundable. **3** Parties & events: bookings not paid in full by 27th November 2015 will be deemed to have been cancelled & any monies paid will be retained by the Hotel. No refunds of monies will be made for cancellations or decreases in the number of guests attending. Monies paid for non-arrivals are forfeited & cannot be transferred to cover food, drinks, entertainment or overnight accommodation for other members of the party. All events & timings are subject to approval by the local licensing authorities. All statutory licensing regulations apply. **4** The information in this brochure is correct at the time of printing. The Hotel reserves the right to amend its packages at any time before booking. Bookings are subject to availability & prices quoted at the time of booking. **5** Except in respect of changes to the rate of VAT, prices will not change once a booking has been made. The Hotel reserves the right to alter or amend the contents of an event or package or to cancel an event or package for any reason, for example if there is a shortfall in the minimum numbers required to operate a programme. In such circumstances, & without affecting your legal rights, you may choose at your discretion an alternative date &/or venue, subject to availability, or obtain a full refund from us. **6** All prices for Christmas & New Year packages are in £s per person. **7** All additional charges incurred during the event must be settled prior to departure. **8** Insurance for your event can be sourced via Event Insurance Services Ltd. 0800 515980 or [www.events-insurance.co.uk](http://www.events-insurance.co.uk). **9** All prices are inclusive of VAT at 20%. If the general rate of VAT is altered, our prices will be modified accordingly. **10** The Hotel will not be liable to you for failure to perform to the extent that the failure is caused by any factor beyond its reasonable control. **11** Some of our dishes may contain ingredients which could cause an allergic reaction. Guests subject to allergies are advised to check beforehand so that alternative ingredients or dishes can be provided. **12** Please address any comments to the Hotel's General Manager during your visit or in writing within 7 days of the event. **13** These terms are deemed to incorporate the Hotel's general terms of business, copies of which are available on request.



**The Oxford Hawkwell House Hotel**  
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