



*Abbey*

ABBHEY HOUSE HOTEL

C H R I S T M A S

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# WELCOME TO CHRISTMAS AT ABBEY HOUSE

Once again we are proud to present our Christmas and New Year brochure detailing all the events and dinners available for the festive programme.

Where better than Abbey House to celebrate yuletide and the dawning of another year? Warm, friendly service in sumptuous surroundings with mouth-watering dishes and a dazzling array of hand picked wines from the finest vineyards.

Let us wine you, dine you and spoil you, we have menus and ideas for every occasion. If you have any questions we are always available to co-ordinate your function on 01229 838282.

May I take this opportunity on behalf of myself and everybody at Abbey House Hotel to wish you a very merry Christmas and a prosperous New Year.

A handwritten signature in black ink, appearing to read 'Paul Graham', with a long horizontal flourish extending to the right.

**Paul Graham**  
General Manager

**Tired of the usual Christmas routine?  
Turkey leftovers and mountains of dishes?**

Have a relaxing Christmas break at Abbey House and leave it all to us. Pampering and luxury from the moment you arrive on Christmas Eve until check out on the 27th December.

All menus may be subject to change

# FESTIVE ACCOMMODATION

## CHRISTMAS GETAWAY 24th—27th December 2010

Includes Dinner, Bed and Breakfast in a standard room on the 24th and 26th and Bed and Breakfast on Christmas Day including Christmas lunch.

**£260.00** per person

Executive upgrade - extra **£20.00**pp per night

## NEW YEAR'S BREAK 31st December 2010

Includes New Year's Eve Gala Dinner and Breakfast in a standard room.

**£120.00** per person

Executive upgrade - extra **£20.00**pp per night

## TWIXMAS BREAKS 27th—30th December 2010

Two nights' Dinner, Bed and Breakfast **£120.00** per person

Three nights' Dinner, Bed and Breakfast **£180.00** per person

## SPECIAL ACCOMMODATION RATES

Single Room **£60.00** Bed and Breakfast

Double Room **£90.00** Bed and Breakfast

New Year's Day **£50.00** per person, Bed and Breakfast

Except 24, 25, 26 and 31 December 2010 (subject to availability)

## CHRISTMAS PARTY NIGHT ACCOMMODATION

Includes Full English Breakfast. Based on two people sharing a twin/double room.

**£38.50** per person

Written confirmation is required on all accommodation bookings.



# Weddings

at  
Abbey House Hotel

With the festive season just round the corner, your thoughts are probably leaning towards parties, family and Christmas presents, but some of you may have decided to take the plunge and tie the knot in the coming months.

Here at Abbey House we offer a first class wedding service where no detail is overlooked.

We will ensure that you have that fairytale you hoped it would be and we will endeavour to exceed all your expectations.

If you would like to view the hotel facilities for your wedding day, you will find our contact details at the back of the festive programme.



# PARTY NIGHT DINNER & DISCO

## STARTERS

### Soup

Homemade Vegetable Soup

### Salmon

Poached Salmon Ballantine, Horseradish and Beetroot

### Chicken Liver Parfait

Toasted Brioche and Quince Jelly

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Throughout December  
6:45 for 7pm

**£28.95**pp

## MAINS

### Roast Turkey

Traditional garnish with Roast Gravy

### Braised Beef

Slow-cooked Beef Featherblade, Dauphinoise Potatoes and Red Wine Sauce

### Gilthead Bream

Pan-fried fillet of Bream, crushed New Potatoes and Butter Sauce

### Risotto

Butternut Squash Risotto with Gruyère Cheese

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## DESSERTS

### Christmas Pudding

Homemade Christmas Pudding with warm Brandy Sauce

### Brûlée

Crème Brûlée with Ginger Nut Biscuits

### Chocolate Mousse

Dark Chocolate Mousse with Praline Ice Cream

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**Farrer's Lakeland Tea or Freshly Ground  
Coffee with Mince Pies**



# FESTIVE LUNCH

Monday to Saturday  
1st-31st December (Except 24th & 25th)  
12-2pm

**£14.95**pp



## STARTERS

### Soup

Spiced Carrot Velouté with Beetroot

### Smoked Salmon

Scottish Smoked Salmon with Herb Crème Fraîche and Blinis Pancake

### Ham Hock

Pressing of Ham Hock with Chutney and Brioche

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## MAINS

### Roast Turkey

Traditional Garnish with Roast Gravy

### Pork Fillet

Boulangère Potato and Seasonal Greens

### Gilthead Bream

Pan-fried Fillet of Bream, Crushed New Potatoes and Artichoke Puree

### Artichoke

Artichoke Fricassée with Wild Mushroom

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## DESSERTS

### Christmas Mess

Crushed Meringue bound with Chantilly Cream and Poached Cranberry Compote

### Brûlée

Crème Brûlée with Ginger Nut Biscuits

### Chocolate Mousse

Dark Chocolate Mousse with Praline Ice Cream

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**Farrer's Lakeland Tea or Freshly Ground Coffee with Mince Pies**

# FESTIVE SUNDAY LUNCH

Sunday 4th & 11th December  
12-2pm

**£16.75**pp

## STARTERS

### **Soup**

Spiced Carrot Velouté with Beetroot

### **Smoked Salmon**

Scottish Smoked Salmon with Herb Crème Fraîche and Blinis Pancake

### **Ham Hock**

Pressing of Ham Hock with Chutney and Brioche

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## MAINS

### **Roast Turkey**

Traditional Garnish with Roast Gravy

### **Roast Beef**

Boulangère Potato and Seasonal Greens

### **Gilthead Bream**

Pan-fried Fillet of Bream, Crushed New Potatoes and Artichoke Puree

### **Artichoke**

Artichoke Fricassée with Wild Mushroom

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## DESSERTS

### **Christmas Mess**

Crushed Meringue bound with Chantilly Cream and Poached Cranberry Compote

### **Brûlée**

Crème Brûlée with Ginger Nut Biscuits

### **Chocolate Mousse**

Dark Chocolate Mousse with Praline Ice Cream

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**Farrer's Lakeland Tea or Freshly Ground Coffee with Mince Pies**



# SANTA'S SPECIAL SUNDAY LUNCH

Sunday 19th December  
12-3pm

**£18.95**<sub>pp</sub>



## STARTERS

### Soup

Homemade Soup of the Day

### Prawn Cocktail

Marie Rose Sauce and Brown Bread

### Goat's Cheese Crottin

Warm Goat's Cheese Crottin with Beetroot and Dressed Leaves

### Ham Hock

Pressing of Ham Hock with Chutney and Brioche

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## MAINS

### Roast Turkey

Traditional Garnish with Roast Gravy

### Sea Bream

Pan-fried Fillet of Bream, Crushed New Potatoes and Butter Sauce

### Rib of Beef

Roast Rib of Beef, Yorkshire Pudding and Horseradish

### Risotto

Butternut Squash Risotto with Gruyère Cheese

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## DESSERTS

### Parfait

Iced Nougat Parfait with Orange Sorbet

### Sticky Toffee Pudding

Date Pudding with Toffee Sauce

### Christmas Pudding

Homemade Christmas Pudding with warm Brandy Sauce

### Cheese

Selection of Cheeses with Celery and Grapes

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**Farrer's Lakeland Tea or Freshly Ground  
Coffee with Mince Pies**

# SANTA'S SPECIAL SUNDAY CARVERY

Sunday 19th December  
12-3pm

**£16.95**pp

## STARTERS

### **Soup**

Homemade Soup of the Day

### **Prawn Cocktail**

Marie Rose Sauce with Brown Bread

### **Ham Hock**

Pressing of Ham Hock with Chutney and Brioche

### **Goat's Cheese**

Warm Goat's Cheese Crottin with Beetroot and Dressed Leaves

## MAINS

### **Traditional Roast Beef**

### **Roast Turkey**

### **Honey Glazed Ham**

### **Butternut Squash Risotto with Gruyère Cheese**

All Served with a Selection of Potatoes and  
Seasonal Vegetables

## DESSERTS

### **Traditional Christmas Pudding**

Warm brandy sauce

### **Vanilla Pannacotta**

Raspberry coulis

### **Homemade Ice Cream**

### **Sticky Toffee Pudding**

Warm butterscotch sauce

### **Farrer's Lakeland Tea or Freshly Ground Coffee with Mince Pies**



Santa will be making an  
appearance to give out  
gifts to all children

# CHRISTMAS DAY LUNCH

Sunday 25th December  
12-3pm

**£64.95**<sub>pp</sub>

## STARTERS

**Glass of Prosecco - Pink Fizz on arrival**

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### Scallops

Pan-fried Scallops, Cauliflower Puree and Curry Oil

### Soup

Celeriac Soup with Black Pudding

### Duck

Confit of Duck Pressing with Pear Remoulade

### Goat's Cheese

Tartlet of Goat's Cheese with Red Onion Marmalade

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## Festive Orange Sorbet

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## MAINS

### Roast Turkey

Traditional Garnish with Roast Gravy

### Rib of Beef

Roast Rib of Beef, Yorkshire Pudding and Horseradish

### Sea Bass

Pan-fried Fillet of Sea Bass, Kale and Fennel Puree

### Artichoke

Artichoke Fricassée with Wild Mushroom

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## DESSERTS

### Christmas Pudding

Homemade Christmas Pudding with Warm Brandy Sauce

### Brûlée

Vanilla Crème Brûlée with Bramley Apple Sorbet

### Chocolate Fondant

Dark Chocolate Fondant with Vanilla Ice Cream

### Cheese and Biscuits

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**Farrer's Lakeland Tea or Freshly Ground  
Coffee with Mince Pies**



# CHRISTMAS DAY LUNCH CARVERY

Saturday 25th December  
12-3pm

**£44.95**<sup>pp</sup>

## STARTERS

**Glass of Buck's Fizz on arrival**

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### **Soup**

Homemade Soup of the Day

### **King Prawn Cocktail**

Marie Rose Sauce with Brown Bread

### **Duck**

Confit of Duck Pressing with Pear Remoulade

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## MAINS

**Traditional Roast Turkey**

**Roast Sirloin of Beef**

**Honey Glazed Ham**

**Artichoke Fricassée with Wild**

**Mushrooms**

**All Served with a Selection of Potatoes and  
Seasonal Vegetables**

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## DESSERTS

**Christmas Pudding**

Homemade Christmas Pudding with Warm Brandy  
Sauce

**Brûlée**

Vanilla Crème Brûlée with Bramley Apple Sorbet

**Sticky Toffee Pudding**

Date Pudding with Toffee Sauce

**Cheese and Biscuits**

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**Farrer's Lakeland Tea or Freshly Ground  
Coffee with Mince Pies**



# CARVERY: BOXING DAY & NEW YEAR'S DAY

Monday 26th December - 12-3pm  
Sunday 1st January 2012 - 12:30-3:30pm

**£22.95**pp



## STARTERS

### Soup

Homemade Soup of the Day

### Salmon

Poached Salmon Ballotine with Horseradish and Beetroot

### Ham Hock

Pressing of Ham Hock with Piccalilli and Brioche

### Goat's Cheese

Tartlet of Goat's Cheese with Red Onion Marmalade

## MAINS

### Roast Sirloin of Beef

### Traditional Roast Turkey

### Roast Pork

### Artichoke Fricassée with Wild Mushrooms

All Served with a Selection of Potatoes and  
Seasonal Vegetables

## DESSERTS

### Cheese and Biscuits

Selection of Cheeses with Celery and Grapes

### Sticky Toffee Pudding

Date Pudding with Toffee Sauce

### Brûlée

Vanilla Crème Brûlée with Bramley Apple Sorbet

Farrer's Lakeland Tea or Freshly Ground  
Coffee with Mince Pies

# GIFT VOUCHERS

**Stuck for a gift for that special someone?**

Abbey House offer gift vouchers for the person that has everything. Why not treat them to a voucher they can use over Christmas or even on Valentine's, Mother's Day or Father's Day.

Just ask reception for details.

## Events

at Abbey House Hotel

Looking to hold an event or celebration?

Abbey House has a selection of suites to choose from whatever the occasion. We can accommodate up to 250 people.

### **SPECIAL OFFER**

Host your event in the month of January and receive complimentary accommodation for two (terms and conditions apply).

Ask our events team for details.

Birthdays

Corporate Events

Parties

Anniversaries

Fayres

Social Functions



## NEW YEAR'S EVE GALA DINNER

### **See the year in with style**

Let us tempt you with some amazing culinary delights before handing over to the vocal talents of Steve Silver for the evening, to have you dancing off those calories into the small hours.

Tickets and accommodation will disappear fast so don't miss out on this classic night.

## NEW YEAR'S WEDDING 2012

### **Join us for our informal celebrations**

Why not do something different for your big day! Have it on New Year's Eve and bring in 2013 in style! Your party is able to enjoy the entirety of our exquisite grounds whilst enjoying the hospitality throughout the hotel, and you can feel completely relaxed in the knowledge that every details is taken care of and your guests are catered for.

Choose from The Great Abbey Hall which is steeped in history and tradition or enjoy the surroundings of the more modern Duddon Suite. At the Abbey House Hotel you can be assured of "the perfect day". Our experienced wedding co-ordinator will look after every detail, ensuring nothing is overlooked, so that you can relax right from the initial enquiry to the big day itself. Abbey House Hotel has just recently been voted as Cumbria's Best Wedding Venue so you can be assured of the fairy-tale day you wanted!



# NEW YEAR'S EVE GALA DINNER

Saturday 31st December  
Duddon Suite  
Dress Code: Black Tie  
7pm sit down

**£59.95**pp

## STARTERS

### Canapés and Champagne on arrival

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#### Confit Duck Terrine

Fig Pear Chutney

#### Scallops

Celeriac and Truffle

#### Mackerel

Potato Salad

#### Goat's Cheese Ravioli

Vegetables

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### Champagne Sorbet

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## MAINS

#### Fillet of Beef

Wild Mushrooms, Potato Gratin and Spinach

#### Roast Chicken Supreme

Thyme Rosti with Mustard Sauce

#### Roasted Sea Bass

Cep Risotto and Artichokes

#### Wild Mushroom Fricassée

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## DESSERTS

#### Chocolate Fondant

Pistachio Ice Cream

#### Coconut Pannacotta

Poached Pineapple Granita

#### Cheese

Selection of Cheeses with Celery and Grapes

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#### Farrer's Lakeland Tea or Freshly Ground Coffee with Mince Pies

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# NEW YEAR'S DAY BRUNCH

Sunday 1st January  
12:30-4.30pm

**£15.95**<sub>pp</sub>

## MAINS

### **Bloody Mary or Buck's Fizz on arrival**

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#### **Steak**

Minute Steak, Hen's Egg and Twice-cooked Chips with Watercress

#### **Cumbrian Rarebit**

Cured Back Bacon, Chutney and Fried Hen's Egg with Gruyère Cheese Rarebit

#### **Full English Breakfast**

Bacon, Sausage, Black Pudding, Mushrooms, Beans and Hash Brown

#### **Vegetarian Breakfast**

Veggie Sausage, Tomato, Mushroom, Hash Brown and Beans

#### **Eggs Benedict**

Toasted Muffin, Spinach, Poached Eggs and Hollandaise Sauce

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### **Farrer's Lakeland Tea or Freshly Ground Coffee with Mince Pies**



# LATE PARTY NIGHT DINNER & DISCO

Throughout January 2011  
6:45 for 7pm

**£22.50**pp

## STARTERS

### **Soup**

Homemade Vegetable Soup

### **Salmon**

Poached Salmon Ballantine, Horseradish and Beetroot

### **Chicken Liver Parfait**

Toasted Brioche and Quince Jelly

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## MAINS

### **Roast Turkey**

Traditional garnish with Roast Gravy

### **Braised Beef**

Slow-cooked Beef Featherblade, Dauphinoise Potatoes and Red Wine Sauce

### **Gilthead Bream**

Pan-fried fillet of Bream, crushed New Potatoes and Butter Sauce

### **Risotto**

Butternut Squash Risotto with Gruyère Cheese

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## DESSERTS

### **Christmas Pudding**

Homemade Christmas Pudding with warm Brandy Sauce

### **Brûlée**

Crème Brûlée with Ginger Nut Biscuits

### **Chocolate Mousse**

Dark Chocolate Mousse with Praline Ice Cream

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**Farrer's Lakeland Tea or Freshly Ground  
Coffee with Mince Pies**





**WHERE ELSE** in Lancashire offers you warm, friendly and luxurious surroundings along with a fantastic team who are dedicated to you and your requirements? From lunches to dinners, private parties to indulgent twixmas breaks Red Hall, our sister hotel, has something for everyone.

We'll take care of every last detail, so you need not worry about a

thing. Thus ensuring you have the most stress-free, enjoyable and unforgettable Christmas yet.

Situated in Bury, Lancashire we're ideally located close to Preston, Bolton and Manchester which is a mere 20 minutes drive away. The hotel enjoys excellent motorway links as well as fantastic views overlooking the Lancashire Countryside.

To request a copy of our Christmas brochure or for more information  
**Email** [info@red-hall.co.uk](mailto:info@red-hall.co.uk) or  
**Call** 01706 822476.

**We look forward to making this a very merry Christmas and a happy New Year for all who visit us.**

[www.red-hall.co.uk](http://www.red-hall.co.uk)



**RED HALL**  
- HOTEL -





## ABBHEY HOUSE HOTEL

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