



Abbey

ABBNEY 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.



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 2011

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 2011

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 2011

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 2011 (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.



I do

PARTY NIGHT DINNER & DISCO

STARTERS

Soup

Homemade Vegetable Soup

Salmon

Poached Salmon Ballotine, Horseradish and Beetroot

Chicken Liver Parfait

Toasted Brioche and Quince Jelly

Throughout December
6:45 for 7pm

£28.95pp

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

DESSERTS

Christmas Pudding

Homemade Christmas Pudding with Warm Brandy Sauce

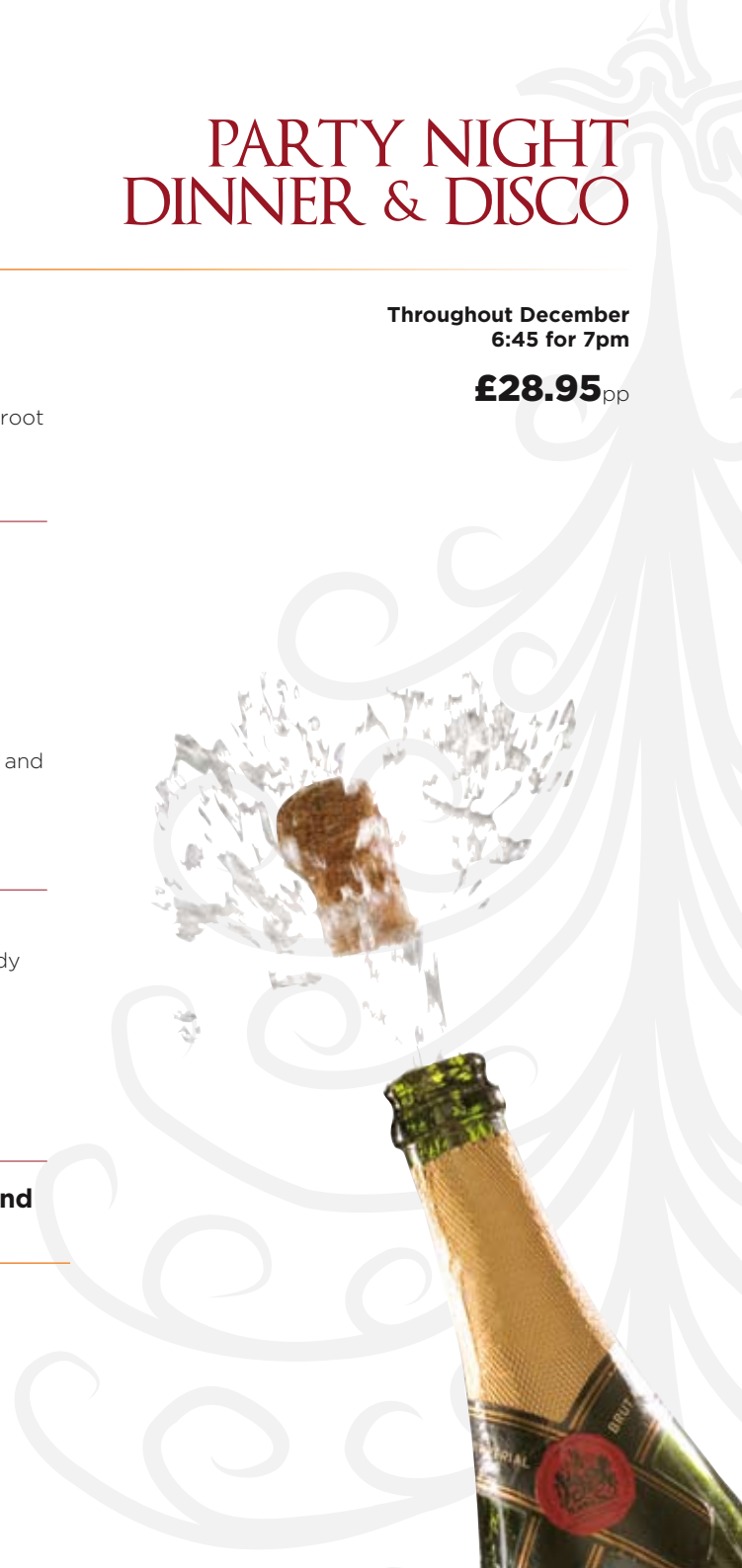
Brûlée

Crème Brûlée with Ginger Nut Biscuits

Chocolate Mousse

Dark Chocolate Mousse with Praline Ice Cream

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



FESTIVE LUNCH

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

£14.95pp



STARTERS

Soup

Spiced Carrot Velouté with Beetroot

Smoked Salmon

Scottish Smoked Salmon with Herb Crème Fraîche and Blini Pancake

Ham Hock

Pressing of Ham Hock with Chutney and Brioche

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

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

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

FESTIVE SUNDAY LUNCH

Sunday 4th & 11th December
12-2pm

£16.75pp

STARTERS

Soup

Spiced Carrot Velouté with Beetroot

Smoked Salmon

Scottish Smoked Salmon with Herb Crème Fraîche and Blini Pancake

Ham Hock

Pressing of Ham Hock with Chutney and Brioche

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

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

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



SANTA'S SPECIAL SUNDAY LUNCH

Sunday 18th December
12-3pm

£18.95_{pp}



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

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

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 and Biscuits

Selection of Cheeses with Celery and Grapes

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

SANTA'S SPECIAL SUNDAY CARVERY

Sunday 18th December
12-3pm

£16.95pp

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_{pp}

STARTERS

Glass of Prosecco on arrival

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

Festive Orange Sorbet

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

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

Selection of Cheeses with Celery and Grapes

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



CHRISTMAS DAY LUNCH CARVERY

Sunday 25th December
12-3pm

£44.95_{pp}

STARTERS

Glass of Buck's Fizz on arrival

Soup

Homemade Soup of the Day

King Prawn Cocktail

Marie Rose Sauce with Brown Bread

Duck

Confit of Duck Pressing with Pear Remoulade

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

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

Selection of Cheeses with Celery and Grapes

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

£22.95pp



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 your celebrations

Celebrate New Year's Eve and bring in 2012 in style by having your wedding at the Abbey House Hotel. 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 detail 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

£59.95pp

STARTERS

Canapés and Champagne on arrival

Confit Duck Terrine

Fig Pear Chutney

Scallops

Celeriac and Truffle

Mackerel

Potato Salad

Goat's Cheese Ravioli

Vegetables

Champagne Sorbet

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

DESSERTS

Chocolate Fondant

Pistachio Ice Cream

Coconut Pannacotta

Poached Pineapple Granita

Cheese and Biscuits

Selection of Cheeses with Celery and Grapes

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



NEW YEAR'S DAY BRUNCH

Sunday 1st January
12:30-4.30pm

£15.95pp

MAINS

Bloody Mary or Buck's Fizz on arrival

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

Eggs Benedict

Toasted Muffin, Spinach, Poached Eggs and Hollandaise Sauce

Full English Breakfast

Vegetarian Breakfast

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



LATE PARTY NIGHT DINNER & DISCO

Throughout January 2011
6:45 for 7pm

£22.50pp

STARTERS

Soup

Homemade Vegetable Soup

Salmon

Poached Salmon Ballotine, Horseradish and Beetroot

Chicken Liver Parfait

Toasted Brioche and Quince Jelly

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

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

**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 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



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