

BOOKING FORM 2024

Organiser's Name -----

Company (if applicable) -----

Address -----

Postcode -----

Telephone -----

Party Date ----- Time -----



Christmas Menu 2024

CHRISTMAS DAY

X =
No. of people Deposit per person Total deposit payable

CHRISTMAS PARTY BOOKINGS

X =
No. of people Deposit per person Total deposit payable

Total deposit payable

Please return this form and your deposit to:
HERMITAGE PARK HOTEL

TERMS AND CONDITIONS

1. All prices are inclusive of VAT
2. £10 per person deposit is required for Christmas Day and New Year's Eve, £5 per person is required for Christmas Party bookings.
3. Payment in full is required fourteen days prior to your event.
4. Any increase in numbers is subject to availability.
5. Large parties may be seated at more than one table.
6. All monies are non-refundable nor transferable and may not be used as settlement for any other services. Fourteen days cancellation is required prior to date of event.
7. Menus are subject to change without notice.



Whitwick Road, Leicester, LE67 3FA
(01530) 814814

email: hotel@hermitageparkhotel.co.uk
www.hermitagepark.co.uk



CHRISTMAS FAYRE

1st to 22nd December 2024

Christmas Lunches

Tomato & Basil Soup with Toasted
Croutons

Smoked Salmon, Cream Cheese & Prawns
with a Piquant Sauce

Chicken Liver Pate with Whisky, Chutney
& Crostini

Traditional Roast Turkey Breast with Sage
& Onion Stuffing, Chipolata Sausage
wrapped in Smoked Bacon

Slow Roasted Lamb Shank with Rosemary
& Redcurrant Gravy

Poached Salmon Fillet with
Hollandaise Sauce
Mediterranean Tart

All served with a selection of seasonal
vegetables and potatoes

Profiteroles filled with Chantilly Cream
served with Hot Chocolate Sauce

Traditional Christmas Pudding with
Brandy Sauce
Cheese & Biscuits

Fresh Filter Coffee & Mince Pies

£27.50 per person

PARTY NIGHTS & DISCO

Friday and Saturday Nights

6th, 7th, 13th, 14th, 20th and 21st December 2024

Tomato & Basil Soup with Toasted
Croutons

Smoked Salmon, Cream Cheese & Prawns
with a Piquant Sauce

Chicken Liver Pate with Whisky, Chutney
& Crostini

Traditional Roast Turkey Breast with Sage
& Onion Stuffing, Chipolata Sausage
wrapped in Smoked Bacon

Slow Roasted Lamb Shank with Rosemary
& Redcurrant Gravy

Poached Salmon Fillet with
Hollandaise Sauce
Mediterranean Tart

All served with a selection of seasonal
vegetables and potatoes

Profiteroles filled with Chantilly Cream
served with Hot Chocolate Sauce

Traditional Christmas Pudding with
Brandy Sauce
Cheese & Biscuits

Fresh Filter Coffee & Mince Pies

£37.50 per person

Arrive 7.00pm Dinner Served 7.45pm

Disco till Midnight

CHRISTMAS DAY

1.00pm Lunch

Roasted Red Pepper and Tomato
Soup, Croutons and Cream

Smoked Salmon Timbale filled with
Prawns Marie Rose

Selection of Melon with
fresh Fruits & Cointreau

Warm Duck Breast & Smoked
Bacon Salad, Walnut & Orange
Dressing

Traditional Roast Turkey with Sage
and Onion Stuffing Pigs in Blankets
and Chestnuts

Roast Sirloin of Beef, Yorkshire
Pudding and Red Wine Gravy

Poached Loin of Cod Florentine
on a bed of Spinach with a creamy
Cheese Sauce

Mediterranean Tart

All served with a selection of seasonal
vegetables and potatoes

Profiteroles filled with Chantilly
Cream served with Hot Chocolate
Sauce

Traditional Christmas Pudding with
Brandy Sauce

Stilton & Smoked Cheddar Cheese
with Chutney, Grapes & Celery

Christmas Topsy Trifle

Fresh Filter Coffee & Mince Pies

**£75.00 per person / £35 children
under 10**