



Celebrate
Christmas
and New Year's Eve 2010
in comfort and style

PRIMA
HOTEL GROUP

www.primahotels.co.uk

THE
Quorn Country Hotel
★★★★

The Quorn Country Hotel, Charnwood House
66 Leicester Road Quorn, Leicestershire LE12 8BB
Sales office: 01509 415061 Fax: 01509 415064
sales@quorncountryhotel.co.uk
www.quorncountryhotel.co.uk

THE
Quorn Country Hotel
★★★★

Casino Nights

Especially for those of you who would like to attend an organised dinner with casino tables and disco. You will be dining at your own table in one of our luxury function suites enjoying the party atmosphere, before dancing the night away with other guests and trying your hand at Black Jack amongst other games straight off the Las Vegas strip!

Arrival

7.00pm, dinner served at 7.30pm.

Thursday 2nd December
 Friday 3rd December
 Saturday 4th December
 Thursday 9th December
 Thursday 16th December
 £36.00 per person

TO START

Vegetable & Pearl Barley Broth, fresh parsley (v)

Smoked Salmon & Crème Fraiche Tart, pickled cucumber, caper dressing

Confit of Duck leg Terrine, toasted brioche, pickled wild mushrooms, aged balsamic

MAIN COURSES

Roast Norfolk Turkey Parcel, chestnut stuffing, Parma ham, glazed parsnips

Roast Rump of Lamb, black olive, tomato & tarragon jus

Poached Fillet of Lemon Sole, colcannon potato, creamed leeks

Potato & Herb Gnocchi, spinach, sun dried tomato (v)

All served with seasonal vegetables

TO FINISH

Steamed Christmas Pudding, brandy sauce

Dark Chocolate Marquise, orange sorbet

Selection of Artisan Cheeses, oatcakes, chutney, grapes

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 Coffee and Petit Fours



A menu pre-order reflecting your individual choices will be required to accompany your allocated dining tables

1 For reservations telephone the events office on **01509 415061**

Party Nights

Arrival

7.00pm, dinner served at 7.30pm.

Friday 3rd December
 Sunday 19th December
 £29.00 per person

Thursday 9th December
 Friday 10th December
 Saturday 11th December
 Thursday 16th December
 Friday 17th December
 Saturday 18th December
 Thursday 23th December
 £36.00 per person

Especially for those of you who would like to attend an organised dinner with disco. You will be dining at your own table in one of our luxury function suites enjoying the party atmosphere, before dancing the night away with other guests.

TO START

Vegetable & Pearl Barley Broth, fresh parsley (v)

Smoked Salmon & Crème Fraiche Tart, pickled cucumber, caper dressing

Confit of Duck leg Terrine, toasted brioche, pickled wild mushrooms, aged balsamic

MAIN COURSES

Roast Norfolk Turkey Parcel, chestnut stuffing, Parma ham, glazed parsnips

Roast Rump of Lamb, black olive, tomato & tarragon jus

Poached Fillet of Lemon Sole, colcannon potato, creamed leeks

Potato & Herb Gnocchi, spinach, sun dried tomato (v)

All served with seasonal vegetables

TO FINISH

Steamed Christmas Pudding, brandy sauce

Dark Chocolate Marquise, orange sorbet

Selection of Artisan Cheeses, oatcakes, chutney, grapes

.....
 Coffee and Petit Fours



A menu pre-order reflecting your individual choices will be required to accompany your allocated dining tables

For reservations telephone the events office on **01509 415061** 2

Private Dining

We have pleasure in offering the following menu for either private lunch or dinner parties from 20 up to 200 during the months of December and January. Entertainment may be arranged at an additional charge.

Arrival 7.30pm, dinner served at 8.15pm.

£33.00
per person

Christmas Fayre

2 courses
£23.00
per person
3 courses
£27.00
per person

TO START

Vegetable & Pearl Barley Broth, fresh parsley (v)

Smoked Salmon & Crème Fraiche Tart, pickled cucumber, caper dressing

Confit of Duck leg Terrine, toasted brioche, pickled wild mushrooms, aged balsamic

MAIN COURSES

Roast Norfolk Turkey Parcel, chestnut stuffing, Parma ham, glazed parsnips

Roast Rump of Lamb, black olive, tomato & tarragon jus

Poached Fillet of Lemon Sole, colcannon potato, creamed leeks

Potato & Herb Gnocchi, spinach, sun dried tomato (v)

All served with seasonal vegetables

TO FINISH

Steamed Christmas Pudding, brandy sauce

Dark Chocolate Marquise, orange sorbet

Selection of Artisan Cheeses, oatcakes, chutney, grapes

.....
Coffee and Petit Fours

A menu pre-order reflecting your individual choices will be required
Private Dining menu also available at lunchtime

3 For reservations telephone the events office on **01509 415061**

TO START

Vegetable & Pearl Barley Broth

Plate of Smoked Salmon, capers, shallots, parsley, lemon

Chicken Liver Parfait, toasted brioche, tomato chutney, aged balsamic

Vegetable & Cous Cous Strudel, roquette, basil pesto (v)

MAIN COURSES

Roast Norfolk Turkey Parcel, chestnut stuffing, Parma ham, glazed parsnips

Grilled Rump Steak "Bourguignon", creamed potatoes

Steamed Fillet of Lemon Sole, spinach, mussels, saffron

Cheese & Sun Blush Tomato Tortellini, tomato & basil coulis (v)

TO FINISH

Dark Chocolate Marquise, clotted cream

Steamed Christmas Pudding, brandy sauce

Vanilla Crème Brûlée, hazelnut biscuit

Selection of Artisan Cheeses, oatcakes, chutney, grapes

.....
Coffee and Petit Fours



A menu pre-order reflecting your individual choices will be required for parties of 10 or more
Menu available 12noon -2.30pm and 7pm-9.30pm

For reservations telephone the events office on **01509 415061** 4

Christmas Day Luncheon

Enjoy award winning cuisine on Christmas Day without the washing up! Lunch will be accompanied by live classical entertainment. Children will receive a gift.

£69.00
per person
Children under 12
£31.00
per child

TO START

Canapés on arrival

Chicken Liver & Foie Gras Parfait, Sauternes jelly

Gravadlax of Salmon, beetroot & watercress salad

Pan Seared Wood Pigeon, salsify, pickled wild mushrooms

Sweet Potato Scone, fried duck egg, hollandaise (v)

Cauliflower Veloute, fresh parmesan

MAIN COURSES

Roast Norfolk Turkey, chestnut stuffing, Parma ham, cranberry tart

Roast Forerib of Beef, Yorkshire pudding, chateau potatoes, red wine jus

Line Caught Sea Bass, fennel, vanilla, lime

Goats Cheese & Sun Blush Tomato Ravioli, olive tapenade, green herb purée (v)

TO FINISH

Steamed Christmas Pudding, brandy sauce

White Chocolate & Baileys Cheesecake, with coffee bean syrup

Selection of Artisan Cheeses, oatcakes, chutney, grapes

Coffee and Petit Fours

A menu pre-order reflecting your individual choices will be required. Lunch reservations taken between 12.00 noon and 2.30pm

Boxing Day Luncheon

£29.00
per person
Children under 12
£15.00
per child

TO START

Canapés on arrival

Roast Pumpkin & Sweet Potato Soup, pancetta crisp (v)

Crab & Spring Onion Roll, coconut broth

Chicken Liver Parfait, toasted brioche, red onion marmalade, aged balsamic

Feta Cheese & Red Onion Tart, roquette, basil pesto

MAIN COURSES

Roast Sirloin of Beef, Yorkshire pudding, chateau potatoes, red wine jus

"Game Pie", juniper, braised red cabbage

Roast Loin of Pork, apple compote, crackling, sage

Seared Fillet of Sea Bass, lightly spiced bravas potatoes

Potato & Herb Gnocchi, spinach, sun dried tomato (v)

TO FINISH

Dark Chocolate Marquise, Guinness ice cream

Apple & Sultana Crumble, cinnamon custard

Cranberry & Orange Trifle, toasted hazelnuts

Selection of Artisan Cheeses, oatcakes, chutney, grapes

Coffee and Petit Fours

A menu pre-order reflecting your individual choices will be required. Lunch reservations taken between 12.00 noon & 2.30pm



New Year's Eve Gala Dinner

Celebrate the New Year in style. Feast on a sumptuous five course 'degustation' dinner before dancing the night away to our resident disco, then welcome the New Year in with a traditional piper whilst sipping on a champagne cocktail.

£79.00
per person

TO START

Canapés on arrival

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Celeriac & Winter Truffle Veloute

Slow Cooked Pigs Cheek,
rhubarb, chestnuts

MAIN COURSES

Wild Salmon "Mi Cuit", golden
raisins, soy reduction

Double Baked Cheese Soufflé

Fillet of Longhorn Beef,
oxtail ravioli, white onion,
trompette de la mort

TO FINISH

"Apple Martini Zinger"

Textures of Chocolate,
salted caramel

.....
Artisan Cheese, walnut
bread, truffle honey

.....
Coffee and Petit Fours



Arrival 7pm, Dinner is served at 7.45pm
Dress code - Black Tie / Lounge Suit
A menu pre-order reflecting
your individual choices will be required.

7 For reservations telephone the events office on 01509 415 061

The Quorn Country Hotel Christmas & New Year's Eve 2010 function booking form

Contact Name: _____

Address: _____

Post Code: _____

Daytime Tel No: _____

Evening Tel No: _____

Deposit Enclosed £ _____

Date booked: _____

Signature: _____

Email: _____

Please check availability prior to booking on 01509 415061. The deposit is required together with the booking form and full payment is requested 21 days prior to the date of your reservation. Please note all payments are non-refundable and will not be transferred or used for other products. Cheques should be made payable to The Quorn Country Hotel. Please note that we require one cheque per booking. For credit card payments please telephone 01509 415061. After your final payment date, we cannot accept cheques, only cash or credit card payments. Please note that arrival times will be 30 minutes prior to meal time.

PARTY NIGHT AND CASINO NIGHT BOOKINGS

Please note we do require a menu pre-order reflecting your individual choices. This will be sent to you prior to your full payment date. A £20.00 deposit (non-refundable) per person is required on booking. Full payment is required 21 days prior to your reservation with completed menu pre-order. After your final payment date, we cannot accept cheques, only cash or credit card payments.

PLEASE CIRCLE APPROPRIATE DATE

2nd Dec 3rd Dec 4th Dec 9th Dec 10th Dec 11th Dec
16th Dec 17th Dec 18th Dec 19th Dec 23rd Dec

Number in party: _____

Whilst the hotel endeavours to use the freshest ingredients in the preparation of our cuisine, we are unfortunately unable to guarantee against the use of GM produce. Some of our dishes are prepared using ingredients that may contain nuts. If any diners suffer from a nut allergy please consult a member of staff to confirm the ingredients in the dishes that you have selected.

PRIVATE DINING

Please note we do require a menu pre-order reflecting your individual choices. This will be sent to you prior to your full payment date. A £20.00 deposit (non-refundable) per person is required. Full payment is required 21 days prior to your reservation with completed menu pre-order. After your final payment date, we can not accept cheques, only cash or credit card payments.

Number in party: _____

For reservations telephone the events office on 01509 415061 8

