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

PRIMA
HOTEL GROUP

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THE
Stanneylands
HOTEL
★★★★

The Stanneylands Hotel,
Stanneylands Road,
Wilmslow, Cheshire SK9 4EY
Tel: 01625 525225 Fax: 01625 537282
E-mail: sales@stanneylandshotel.co.uk
Web: www.stanneylandshotel.co.uk

THE
Stanneylands
HOTEL
★★★★

Restaurant Menu

Reservations Monday to Saturday

TO START

Chicken Liver Parfait with orange marmalade and toasted brioche

Red Mullet with caramelised fennel and a horseradish mayonnaise

Roulade of Goats Cheese and Soft Herbs garnished with red chard and toasted hazelnuts and a curly parsley pesto (v)

Cream of Potato Soup with parsley Chantilly (v)

MAIN COURSES

Roasted Breast of Turkey with pancetta, date and sage stuffing, bacon wrapped chipolata and a cranberry jus

Crispy Stuffed Loin of Pork with sautéed Brussel sprouts, apple mash and Calvados sauce

Pan Fried Filled Breast of Pheasant with a pistachio mousse, gratin potatoes and red cabbage, red wine sauce

Baked Fillet of Cod with new potatoes & white wine sauce

Wild Mushrooms, Leek and Potato Pumpkin Strudel with a roasted plum tomato sauce (v)

Lunch menu

£20.00 2 course menu per person

£26.00 3 course menu per person

Dinner menu

£36.00 per person

TO FINISH

Christmas Pudding with brandy sauce

Plum Bakewell Tart with vanilla ice cream

Stanneylands' Apple & Cinnamon Pie with custard sauce

Bitter Chocolate Mousse and Toasted Walnut Truffle with crème Chantilly

Trio of British Farmhouse Cheeses with wafers, celery and grapes

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Coffee and Mince Pies



Festive Afternoon Tea

£26.00 per person



REFRESHMENTS

Glass of winter pimm's or mulled wine

Tea or Coffee

SANDWICHES

Selection of freshly made tea sandwiches. Roast Turkey & Cranberry Mayonnaise, Smoked Salmon, Cucumber & Cream Cheese, Ham & Wholegrain Mustard

SCONES & CAKES

Selection of afternoon tea pastries & cakes. Scones with Fruit Preserves & Chantilly & Clotted Cream. Winter Fruit Tartlets, Mince Pies, Bakewell Tart, Mini Chocolate Truffles, Christmas Cake, Coconut Slice

Party Menu

Enter into the Christmas spirit with friends and colleagues at one of our Christmas Party events. Enjoy some of our fabulous cuisine followed by dancing to our resident disco.

Arrival times

7.30 pm for 8.00 pm
and carriages at 1.00 am
Daily from 26th November
- 23rd December 2010

Menu

£36.00 per person:
Sunday to Wednesday
£42.00 per person:
Thursday, Friday & Saturday

TO START

Chicken Liver Parfait
with orange marmalade
and toasted brioche

Creamy Roasted
Parsnip Soup (v)

Oak Smoked Salmon
with a beetroot and
horseradish remoulade
and a crème fraiche, dill
and lemon dressing

Roulade of Goats Cheese and
Soft Herbs garnished with red
chard and toasted hazelnuts
and a curly parsley pesto (v)

MAIN COURSES

Roast Turkey with pancetta,
date and sage stuffing,
bacon wrapped chipolata
and a cranberry jus

Roasted Leg of Lamb sliced
and served with a caper
and fresh mint gravy

Lemon and Thyme Crusted
Salmon Supreme served with a
crayfish tail and chive velouté

Wild Mushrooms, Leek and
Potato Pumpkin Strudel
with a roasted plum
tomato sauce (v)

TO FINISH

Christmas Pudding
with brandy sauce

Bitter Chocolate Mousse
and Toasted Walnut Truffle
with crème Chantilly

Trio of British Farmhouse
Cheeses with wafers,
grapes & celery

.....
Coffee and Mince Pies



Christmas Eve Dinner

Relax on the Eve before Christmas Day
with a four course candlelit dinner.
Reservations taken between 7.00 pm and 9.00 pm.

£42.00
per person



TO START

Caramelised White and Red
Onion Tart topped with goats
cheese and watercress, black
olive and shallot dressing (v)

Red Mullet with caramelised
fennel and a horseradish
mayonnaise

Peppered Venison Carpaccio
with rocket and parmesan,
celeriac remoulade
and raisin paper

SOUP

Cream of Potato Soup with
parsley Chantilly (v)

MAIN COURSES

Rib Eye Steak with fondant
potato, roasted sweet
peppers and a dolcelatte
and shallot butter

Pan Fried Filled Breast
of Pheasant with a
pistachio mousse,
gratin potatoes and red
cabbage, red wine sauce

Pan-Fried Fillet of Haddock
with a butter herb crust,
cresse potatoes and a
prawn and dill veloute

Wild Mushrooms, Leek and
Potato Pumpkin Strudel
with a roasted plum
tomato sauce (v)

TO FINISH

Caramelised Lemon Tart
with Chantilly cream

Pecan Pie with a cinnamon
crust and vanilla pod ice cream

Bitter Chocolate Mousse
and Toasted Walnut Truffle
with crème Chantilly

Trio of British Farmhouse
Cheeses with wheat wafers,
grapes and celery

.....
Coffee and Mince Pies

Christmas Day 5 Course Lunch

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

£89.00
per person
Children under 12
£45.00
per child

TO START

Chicken Liver Parfait with apricot and cranberry chutney and toasted brioche

Oak Smoked Salmon with a beetroot and horseradish remoulade and a crème fraiche, dill and lemon dressing

Confit Duck Leg Rillettes with a gherkin, spring onion and orange relish and a ciabatta croute

Caramelised White and Red Onion Tart topped with goats cheese and watercress, black olive and shallot dressing (v)

SOUP

Cream of Honey Roasted Parsnip Soup with crème fraiche (v)

INTERMEDIATE COURSE

King Prawn Cocktail

MAIN COURSES

Traditionally Roasted Turkey with pancetta, date and sage stuffing, bacon wrapped chipolata and a cranberry jus

Pan-Fried Fillet of Beef, parsnip purée with a Merlot sauce

Herb Crusted Loin of Lamb with gratin potatoes, a Cabernet Sauvignon and tarragon sauce

Spinach and Olive Puff Pastry Tart with a chunky cherry tomato & basil compote (v)

TO FINISH

Christmas Pudding with brandy sauce

Rhubarb, Apple & Almond Pie with clotted cream

Vanilla Meringues with white chocolate mousse and blackberry compote

Trio of British Farmhouse Cheeses with wafers, celery and grapes

Coffee and Mince Pies

Boxing Day Luncheon

Relax and enjoy a quiet Boxing Day Luncheon at The Stanneylands Hotel

£46.00
per person
Children under 12
£26.00
per child

TO START

Red Mullet with caramelised fennel and a horseradish mayonnaise

Confit Duck Leg Rillettes with a gherkin, spring onion and orange relish and a ciabatta croute

Duo of Honeydew & Water Melon with pineapple salsa (v)

Chicken, Parma Ham and Cos Salad with Parmesan shavings, garlic croutons and a creamy Caesar dressing

Cream of Honey Roasted Parsnip Soup with crème fraiche (v)

MAIN COURSES

Roast Sirloin of Beef with Yorkshire pudding and a sweet peppercorn sauce

Roasted Garlic and Rosemary studded Leg of Lamb with a fresh mint and caper sauce

Pan-Fried Fillet of Haddock with a butter herb crust, cresse potatoes and a prawn and dill veloute

Butternut Squash, Sage and Ricotta Lasagne with toasted pinenuts and Parmesan shavings (v)

TO FINISH

Bramley Apple, Rhubarb and Raisin Crumble with warm English cream

Sticky Toffee Pudding with butterscotch sauce

Cinnamon Spiced Roulade with figs, whipped mascarpone and toasted almonds

Trio of British Farmhouse Cheeses with wafers, grapes and celery

Coffee and Mince Pies



New Year's Eve Celebrations

Celebrate the New Year in style with a Champagne reception and sumptuous five-course Dinner.

In the Restaurant you will be treated to music from a classical soloist and in the Stanley Suite our fabulous four piece band "The Avengers" will play sounds from the 60's and 70's and music from our resident Disco till the early hours

£89.00
per person
inclusive of glass of champagne & chef's selection of canapés

Dress code:
Black Tie/Lounge Suit

TO START

Aubergine Timbales with goat's cheese (v)

SOUP

Fennel Soup with fennel marmalade and ginger crisps (v)

FISH COURSE

Seared Tuna served pink with griddled asparagus and a lemon and chilli dressing

MAIN COURSES

Pan-Fried Fillet of Beef with Madeira sauce & fondant potato

Best End of Lamb with a basil crust with gratin potatoes and Port wine sauce

Tournedo of Salmon and Sole with spinach mash potato and lemon cream sauce

Butternut Squash, Sage and Ricotta Lasagne with toasted pinenuts and Parmesan shavings (v)

TO FINISH

Trio of Stanneyland's Chocolate Delights

Cinnamon Spiced Roulade with figs, whipped mascarpone and toasted almonds

Trio of British Farmhouse Cheeses with wafers, celery and grapes

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Coffee and Mince Pies



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

Contact Name: _____

Address: _____

Postcode: _____

Daytime Tel No: _____ Evening Tel No: _____

Deposit Enclosed £ _____

Please specify your choice of event: _____

Signature: _____ Date booked: _____

Please check availability prior to booking on 01625 525225. 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 Stanneylands Hotel. Please note that we require one cheque per booking. For credit card payments please telephone 01625 525225. Please note that any booking made on or after 1st December 2010 will require payment in full immediately. Please note that arrival times will be half an hour prior to meal time.

RESTAURANT LUNCHEON & DINNER

A £ 10.00 deposit (non-refundable) per person is required. Full payment is required on the day.

Number in Party: _____ Preferred Dining Time: _____

FESTIVE AFTERNOON TEA

A £ 10.00 deposit (non-refundable) per person is required. Full payment is required on the day.

PLEASE TICK APPROPRIATE BOX

26th Nov	27th Nov	28th Nov	29th Nov	30th Nov	1st Dec	2nd Dec
3rd Dec	4th Dec	5th Dec	6th Dec	7th Dec	8th Dec	9th Dec
10th Dec	11th Dec	12th Dec	13th Dec	14th Dec	15th Dec	16th Dec
17th Dec	18th Dec	19th Dec	20th Dec	21st Dec	22nd Dec	23rd Dec
24th Dec	27th Dec	28th Dec	29th Dec	30th Dec	31st Dec	

Afternoon Tea is to be served from 3pm to 5 pm

Number in party: _____ Preferred time: _____

Signature: _____

PARTY MENU BOOKINGS

A £20.00 deposit (non-refundable) per person is required. Full payment is required 21 days prior to your reservation. Please note pre-order forms for both food and wine will be sent to you on receipt of full payment.

PLEASE TICK APPROPRIATE BOX

26th Nov	27th Nov	28th Nov	29th Nov	30th Nov	1st Dec	2nd Dec
3rd Dec	4th Dec	5th Dec	6th Dec	7th Dec	8th Dec	9th Dec
10th Dec	11th Dec	12th Dec	13th Dec	14th Dec	15th Dec	16th Dec
17th Dec	18th Dec	19th Dec	20th Dec	21st Dec	22nd Dec	23rd Dec

CHRISTMAS EVE DINNER

A £20.00 deposit (non-refundable) per person is required.
Full payment must be made by Friday 26th November 2010.

Number in Party: _____ Preferred Dining Time: _____

CHRISTMAS DAY LUNCHEON

A £20.00 deposit (non-refundable) per person is required.
Full payment must be made by Friday 26th November 2010.

Total number in party: _____ Adults: _____ Children: _____

Venue: _____ Restaurant _____ Oak Suite _____ Stanley Suite _____

Preferred Dining Time: _____

BOXING DAY LUNCHEON

A £20.00 deposit (non-refundable) per person is required.
Full payment must be made by Friday 26th November 2010.

Total number in party: _____ Adults: _____ Children: _____

Preferred Dining Time: _____

NEW YEAR'S EVE CELEBRATIONS

A £20.00 deposit (non-refundable) per person is required.
Full payment must be made by Friday 26th November 2010.

Number in Party: _____ Preferred Dining Time: _____

Venue: _____ Restaurant _____ Stanley Suite _____

CREDIT CARD DETAILS

Payment method: _____ Credit Card Type: _____

Cardholder's Name: _____

Card Number: _____ Expiry Date: _____

Signature of Card Holder: _____

I hereby authorise The Stanneylands Hotel to debit the amount of £ _____

The Stanneylands Hotel, Wilmslow, Cheshire, SK9 4EY Tel No: 01625 525225 Fax No: 01625 537282
E-mail: sales@stanneylandshotel.co.uk Web: www.stanneylandshotel.co.uk

Accommodation

The Stanneylands Hotel boasts 56 luxurious rooms, all with en-suite facilities, direct dial telephones, tea & coffee making facilities, hair dryer, trouser press, remote control satellite TV and free wi-fi throughout the hotel. For Thursday, Friday and Saturday evenings in December we are delighted to offer you and your guests the following special rates when attending a Christmas Party.

Standard Room	£75.00 per room per night, room only
Executive Room	£95.00 per room per night, room only
Executive Suite	£250.00 per room per night, room only

4 Day Christmas Package

£650.00 per couple. From 23rd December to 27th December 2010
Price is inclusive of B&B on 23rd December; Christmas Eve Dinner & B&B on 24th December; Christmas Lunch & B&B on 25th December; Boxing Day Lunch & B&B on 26th December

3 Day Christmas Package

£550.00 per couple. From 24th December to 27th December 2010
Price is inclusive of Christmas Eve Dinner & B&B on 24th December; Christmas Lunch & B&B on 25th December; Boxing Day Lunch & B&B on 26th December

New Year's Eve:

Standard Room	£115.00 bed & breakfast per room, per night
Executive Room	£135.00 bed & breakfast per room, per night
Executive Suite	£270.00 bed & breakfast per room, per night

These rates are based on two people sharing. A single supplement will apply.

Terms and Conditions: Please refer to booking form. Telephone our sales team to check availability and then complete and return the booking form together with the appropriate deposit to secure your reservation.

2011 PROMOTIONS

Valentine's Gourmet Dinner – Monday 14th February

Relax in the ambience of our award winning restaurant.
Early reservations are recommended to avoid disappointment.

Bridal Fayre – Sunday 20th February

Our Wedding Open Day will take place between 11.00 am and 3.30 pm.
Free admission and parking on site with a complimentary drink on arrival.
An opportunity to look round the Hotel and grounds and meet specialist suppliers.

Mother's Day – Sunday 3rd April

Celebrate Mother's Day with a traditional Sunday luncheon.

Park & Fly

Book your accommodation prior to flying on holiday and leave your car with us for up to 15 days free parking. We will transport you to or from Manchester International Airport with our compliments

We also cater for any outside events, including weddings, christenings, product launches, etc.
For further information about any of the above, please telephone our sales team on 01625 525225.

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 which may contain nuts. If any of our diners suffer from nut allergies, please consult a member of staff, who will confirm the ingredients of your choice.

(v) Vegetarian option.