



CHRISTMAS AT

Slespe Hall Hotel

Slespe Hall Hotel



Christmas Opening Hours

CHRISTMAS EVE	12:00 - 14:00
CHRISTMAS DAY	12:00 - 14:00 (BOOKINGS ONLY)
BOXING DAY	12:00 - 14:00
NEW YEAR EVE	12:00 - 14:00
NEW YEARS DAY	CLOSED

Restaurant Opening Hours

MONDAY	CLOSED
TUESDAY	12:00 - 14:00 / 18:00 - 20:30
WEDNESDAY	12:00 - 14:00 / 18:00 - 20:30
THURSDAY	12:00 - 14:00 / 18:00 - 20:30
FRIDAY	12:00 - 14:00 / 18:00 - 21:00
SATURDAY	12:00 - 14:00 / 18:00 - 21:00
SUNDAY	12:00 - 14:30

Terms & Conditions

CHRISTMAS FAYRE

- £ 15.00 PER PERSON DEPOSIT AT TIME OF BOOKING
- PRE ORDER & FULL PAYMENT 14 DAYS PRIOR TO EVENT DATE
- CANCELLATION 7 DAYS OR MORE PRIOR - LOSS OF DEPOSIT
- CANCELLATION WITHIN 7 DAYS - NON REFUNDABLE

CHRISTMAS PARTY NIGHTS

- £ 15.00 PER PERSON DEPOSIT AT TIME OF BOOKING
- PRE ORDER & FULL PAYMENT 14 DAYS PRIOR TO EVENT DATE
- CANCELLATION OUTSIDE OF 14 DAYS - LOSS OF DEPOSIT
- CANCELLATION WITHIN 14 DAYS - NON REFUNDABLE

CHRISTMAS DAY

- 50% PER PERSON DEPOSIT AT TIME OF BOOKING
- PRE ORDER & FULL PAYMENT 14 DAYS PRIOR TO EVENT DATE
- CANCELLATION 7 DAYS OR MORE - LOSS OF DEPOSIT
- CANCELLATION WITHIN 7 DAYS - NON REFUNDABLE

CHRISTMAS EVE & BOXING DAY

- £ 15.00 PER PERSON DEPOSIT AT TIME OF BOOKING
- CANCELLATION 7 DAYS OR MORE PRIOR - LOSS OF DEPOSIT
- CANCELLATION WITHIN 7 DAYS - NON REFUNDABLE

Christmas Fayre

TALK TO US ABOUT
DIETARY
REQUIREMENTS

NO MATTER THE GROUP, JOIN US FOR CHRISTMAS FAYRE
IN THE RESTAURANT

STARTERS

ROASTED VINE TOMATO SOUP

Served with Rosemary & Garlic Croutons

MINI BAKED CAMEMBERT

Served with Onion Jam and Air Dried Toast

PRAWN COCKTAIL

Served with Brown Bread & Butter

HOMEMADE CHICKEN LIVER & THYME PATE

Served with a Maple Glazed Bacon, Garlic, Onion & Thyme Chutney

MAINS

ROAST NORFOLK TURKEY WITH A PRUNE & APRICOT STUFFING

Served with a Cumberland Sausage wrapped in Bacon, Goose Fat Roast Potatoes and Seasonal Vegetables

ROAST SIRLOIN OF BEEF

Served with Goose Fat Roast Potatoes, Yorkshire Pudding and Seasonal Vegetables

HERB CRUSTED SEA TROUT

Served with Lemon & Dill crushed New Potatoes and Green Beans finished with a Sage Oil

MUSHROOM WELLINGTON

Mushroom duxelle topped with Sunflower & Pumpkin Seeds wrapped in Puff Pastry topped with Oats & Thyme served with Roast Potatoes and Seasonal Vegetables

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Served with Brandy Sauce

MILLIONAIRE SALTED CARAMEL TART

Served with Vanilla Seed Ice Cream

PROFITEROLE STACK

Served with Chocolate Sauce

WHITE CHOCOLATE & RASPBERRY CHEESECAKE

Served with Raspberry Coulis

2 COURSE £ 28.00

3 COURSE £ 32.00

**AVAILABLE
27 NOV - 30 DEC**

Christmas Party Nights

INCLUDES A 3 COURSE MEAL & DISCO WITH OUR
RESIDENT DJ TILL 00:30

STARTERS

ROASTED VINE TOMATO SOUP
Served with Rosemary & Garlic Croutons

MINI BAKED CAMEMBERT
Served with Onion Jam and Air Dried Toast

PRAWN COCKTAIL
Served with Brown Bread & Butter

HOMEMADE CHICKEN LIVER & THYME PATE
Served with a Maple Glazed Bacon, Garlic, Onion & Thyme Chutney

MAINS

ROAST NORFOLK TURKEY WITH A PRUNE & APRICOT STUFFING
Served with a Cumberland Sausage wrapped in Bacon, Goose Fat Roast Potatoes and Seasonal Vegetables

ROAST SIRLOIN OF BEEF
Served with a Yorkshire Pudding, Goose Fat Roast Potatoes and Seasonal Vegetables

HERB CRUSTED SEA TROUT
Served with Lemon & Dill crushed New Potatoes and Green Beans finished with a Sage Oil

MUSHROOM WELLINGTON
Mushroom duxelle topped with Sunflower & Pumpkin Seeds wrapped in Puff Pastry topped with Oats & Thyme served with Roast Potatoes and Seasonal Vegetables

DESSERTS

TRADITIONAL CHRISTMAS PUDDING
Served with Brandy Sauce

MILLIONAIRE SALTED CARAMEL TART
Served with Vanilla Seed Ice Cream

PROFITEROLE STACK
Served with Chocolate Sauce

WHITE CHOCOLATE & RASPBERRY CHEESECAKE
Served with Raspberry Coulis

SELECTED DATES

1 / 8 / 9 / 14 / 15
16 / 21 / 22

EXCLUSIVE
PARTIES
AVAILABLE

£ 42.00
PER PERSON

Dietary Requirements

THE MAJORITY OF OUR DISHES CAN BE ADAPTED TO ACCOMMODATE SPECIFIC DIETARY REQUIREMENTS. PLEASE LET US KNOW AND WE CAN ADVISE OF THE DISHES THAT CAN BE ADAPTED TO SUIT YOUR INDIVIDUAL NEEDS.

Vegan Dishes

STARTERS

ROASTED VINE TOMATO SOUP

Served with Rosemary & Garlic Croutons

STUFFED VINE TOMATOES

with Broad Bean, Pea & Asparagus Mousse finished with Basil Oil

MAINS

MUSHROOM WELLINGTON

Mushroom duxelle topped with Sunflower & Pumpkin Seeds wrapped in Puff Pastry topped with Oats & Thyme served with Roast Potatoes and Seasonal Vegetables

SPINACH, TOMATO & CASHEW NUT ROAST

Served with Roast Potatoes & Seasonal Vegetables

WILD MUSHROOM RISOTTO

with Tarragon finished with Basil Oil and Crispy Rocket

DESSERTS

CHOCOLATE & BLOOD ORANGE TART

Light pastry case filled with a dark rich chocolate and blood orange Cointreau Truffle finished with a Tangy Orange Glaze

RASPBERRY SORBET

Topped with Winter Berry Compote

Christmas Eve Sunday Lunch

START THE CHRISTMAS CELEBRATIONS EARLY AND
INDULGE IN A CHRISTMAS EVE SUNDAY LUNCH!

SUNDAY 24TH DECEMBER

12:00 - 14:00

STARTERS

ROASTED VINE TOMATO SOUP

Served with Rosemary & Garlic Croutons

CHICKEN LIVER, WILD MUSHROOM & PORT PATE

Served with Toasted Ciabatta Soldiers and Homemade Onion Chutney

PRAWN COCKTAIL

Served with Brown Bread & Butter

DUCK SPRING ROLLS

Served with a Sticky Plum Sauce and Cucumber Ribbons

SUNDAY ROAST

TRADITIONAL ROAST TURKEY

ROAST SIRLOIN OF BEEF

HONEY GLAZED GAMMON

FESTIVE WELLINGTON

All served with a Selection of Seasonal Vegetables, Roast Potatoes, Yorkshire Puddings and Family Style Trimmings

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Served with Brandy Sauce

WARM CHOCOLATE BROWNIE

Served with Sticky Toffee Sauce topped with Caramel Popcorn and Vanilla Seed Ice Cream

RASPBERRY & WHITE CHOCOLATE CHEESECAKE

Served with a Winterberry Compote

STICKY TOFFEE & DATE PUDDING

Served with Vanilla Seed Ice Cream

2 COURSE £ 28.00

3 COURSE £ 32.00

A'La Carte Menu also available on the day

Christmas Day In the Brasserie

AN EXTRA SPECIAL TREAT FOR YOU AND THE FAMILY
THIS CHRISTMAS

MONDAY 25TH DECEMBER 12:00 - 14:00

STARTERS

FRENCH ONION SOUP

With a Comte Cheese Flute

PAN FRIED SCALLOPS

Served with Cauliflower Puree, Pickled Apples and Black Pudding Dust

CHARGRILLED PIGEON BREAST

Served with a Wild Herb Rosti and a Sticky Berry Sauce

ARDENNES PATE

served with Toasted Ciabatta Soldiers and Homemade Piccalilli

SMOKED SALMON

with Toasted Sourdough Soldiers, Chive Creme Fraiche & Pickled Veg

PALATE CLEANSER

Lemon Sorbet with a Champagne Granita

MAINS

TRADITIONAL ROAST TURKEY

WITH HONEY, MUSTARD & PORK CLEMENTINE STUFFING

Served with a Cumberland Sausage wrapped in Bacon, Roast Potatoes and Seasonal Vegetables

BARBARY DUCK BREAST WITH A WINTERBERRY & BLACK TREACLE REDUCTION

Served on a Wild Herb Rosti and Seasonal Vegetables

BEEF WELLINGTON (MEDIUM RARE)

Served with Goose Fat Roast Potatoes & Seasonal Vegetables

HERB CRUSTED WILD CORNISH SEABASS

Served on a Pea & Mint Risotto served with a Parmesan Crisp

FESTIVE FILO CRACKER

Filled with Pan Fried Allotment Vegetables finished with a Kale & Wild Mushroom Ragu served with Roast Potatoes

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Served with Brandy Sauce

SALTED CARAMEL MILLIONAIRE TART

Served with Vanilla Seed Ice Cream

RASPBERRY & WHITE CHOCOLATE CHEESECAKE

Served with a Prosecco Winterberry Compote

STICKY TOFFEE & DATE PUDDING

Served with Vanilla Seed Ice Cream

**ADULT PRICE
£ 90.00 PP**

Boxing Day Festive Lunch

CARRY ON THE FESTIVE INDULGENCE AND JOIN US FOR
A BOXING DAY FESTIVE LUNCH.

TUESDAY 26TH DECEMBER

12:00 - 14:00

STARTERS

ROASTED VINE TOMATO SOUP

Served with Rosemary & Garlic Croutons

PRAWN COCKTAIL

Served with Brown Bread & Butter

MINI BAKED CAMEMBERT

Served with Onion Jam and Air Dried Toast

CHICKEN LIVER, WILD MUSHROOM & PORT PATE

Served with Toasted Ciabatta Soldiers and Homemade Onion Chutney

DUCK SPRING ROLLS

Served with a Sticky Plum Sauce & Cucumber Ribbons

MAINS

TRADITIONAL ROAST TURKEY | ROAST SIRLOIN OF BEEF | HONEY GLAZED GAMMON | FESTIVE WELLINGTON

All served with a Selection of Seasonal Vegetables, Roast Potatoes, Yorkshire
Puddings and Family Style Trimmings

HERB CRUSTED SEA TROUT

Served with Lemon & Dill crushed New Potatoes and Green Beans
finished with a Sage Oil.

CHICKEN SUPREME

Stuffed with Mushrooms & Pancetta, Wrapped in Parma Ham served with Goose
Fat Roast Potatoes and Seasonal Vegetables

BARBARY DUCK BREAST

Served with a Winterberry & Black Treacle Reduction, Wild Herb Rosti and
Seasonal Vegetables

BEEF WELLINGTON (MEDIUM-RARE)

Served with Goose Fat Roast Potatoes and Seasonal Vegetables

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Served with Brandy Sauce

WARM CHOCOLATE BROWNIE

Served with Sticky Toffee Sauce topped with Caramel Popcorn and Vanilla Seed
Ice Cream

RASPBERRY & WHITE CHOCOLATE CHEESECAKE

Served with a Winterberry Compote

STICKY TOFFEE & DATE PUDDING

Served with Vanilla Seed Ice Cream

ADULT PRICE
£ 55.00 PP

New Years Eve Family Feast

OUR FAMILY STYLE SUNDAY LUNCH IS THE PERFECT
WAY TO SEE THE YEAR OUT!

SUNDAY 31ST DECEMBER

12:00 - 14:00

STARTERS

ROASTED VINE TOMATO SOUP

Served with Rosemary & Garlic Croutons

CHICKEN LIVER, WILD MUSHROOM & PORT PATE

Served with Toasted Ciabatta Soldiers and Homemade Onion Chutney

PRAWN COCKTAIL

Served with Brown Bread & Butter

DUCK SPRING ROLLS

Served with a Sticky Plum Sauce and Cucumber Ribbons

SUNDAY ROAST

TRADITIONAL ROAST TURKEY

ROAST SIRLOIN OF BEEF

HONEY GLAZED GAMMON

FESTIVE WELLINGTON

All served with a Selection of Seasonal Vegetables, Roast Potatoes, Yorkshire Puddings and Family Style Trimmings

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Served with Brandy Sauce

WARM CHOCOLATE BROWNIE

Served with Sticky Toffee Sauce topped with Caramel Popcorn and Vanilla Seed Ice Cream

RASPBERRY & WHITE CHOCOLATE CHEESECAKE

Served with a Winterberry Compote

STICKY TOFFEE & DATE PUDDING

Served with Vanilla Seed Ice Cream

2 COURSE £ 28.00

3 COURSE £ 32.00

A'La Carte Menu also available on the day

**OVER 30'S
EVENT**

SUNDAY 31ST DECEMBER

NEW YEARS EVE PARTY 2023

HOSTED BY

**"THE MEETING POINT"
CAMBRIDGESHIRE**

DOORS OPEN @ 20:00

FINISH @ 01:00

TICKETS ON SALE FROM 01 AUGUST 2023

EARLY BIRD : £ 15.00

FROM 1ST DEC : £ 20.00

ON THE DOOR : £ 25.00

Call or Text: 07770702134

or Email : Meeting.Point@ymail.com



