



CHRISTMAS AT

*Slepe Hall Hotel*



# Christmas Opening Hours

CHRISTMAS EVE	12:00 - 15:00
CHRISTMAS DAY	12:00 - 14:00 (BOOKINGS ONLY)
BOXING DAY	12:00 - 14:00
30 DEC - 02 JAN	CLOSED

# Restaurant Opening Hours

MONDAY	CLOSED
TUESDAY	12:00 - 14:00 / 17:00 - 20:00
WEDNESDAY	12:00 - 14:00 / 17:00 - 20:00
THURSDAY	12:00 - 14:00 / 17:00 - 20:00
FRIDAY	12:00 - 14:00 / 17:00 - 20:00
SATURDAY	12:00 - 14:00 / 17:00 - 20:00
SUNDAY	12:00 - 15:00 (CARVERY)

# Terms & Conditions

## CHRISTMAS FAYRE

- £ 20.00 PER PERSON DEPOSIT AT TIME OF BOOKING
- PRE ORDER & FULL PAYMENT 4 WEEKS PRIOR TO EVENT DATE
- CANCELLATION AFTER BOOKING WILL RESULT IN LOSS OF DEPOSIT
- CANCELLATION AFTER SUBMISSION OF PRE-ORDER - NON REFUNDABLE

## CHRISTMAS PARTY NIGHTS

- £ 20.00 PER PERSON DEPOSIT AT TIME OF BOOKING
- PRE ORDER & FULL PAYMENT 4 WEEKS PRIOR TO EVENT DATE
- CANCELLATION AFTER BOOKING WILL RESULT IN LOSS OF DEPOSIT
- CANCELLATION AFTER SUBMISSION OF PRE-ORDER - NON REFUNDABLE

## CHRISTMAS DAY

- 50% PER PERSON DEPOSIT AT TIME OF BOOKING
- PRE ORDER & FULL PAYMENT 4 WEEKS PRIOR TO EVENT DATE
- CANCELLATION AFTER BOOKING WILL RESULT IN LOSS OF DEPOSIT
- CANCELLATION AFTER SUBMISSION OF PRE-ORDER - NON REFUNDABLE

## CHRISTMAS EVE & BOXING DAY

- £ 20.00 PER PERSON DEPOSIT AT TIME OF BOOKING
- PRE ORDER & FULL PAYMENT 4 WEEKS PRIOR TO EVENT DATE
- CANCELLATION AFTER BOOKING WILL RESULT IN LOSS OF DEPOSIT
- CANCELLATION AFTER SUBMISSION OF PRE-ORDER - 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

### HOMEMADE OLIVE TAPENADE

Served on Air Dried Toast

## 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 RIB OF BEEF

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

### HERB CRUSTED SALMON

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

### MUSHROOM, CRANBERRY & BRIE WELLINGTON

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

### SPINACH, TOMATO & CASHEW NUT ROAST

A mix of Brown Rice, Tomatoes, Cashews, and Spinach, topped with Cranberries, Cashews and Chestnuts, served with Roast Potatoes, and Seasonal Vegetables

## DESSERTS

### TRADITIONAL CHRISTMAS PUDDING

Served with Brandy Sauce

### ALABAMA CHOCOLATE FUDGE CAKE

Served with Chantilly Cream

### PROFITEROLE STACK

Served with Chocolate Sauce

### CARAMEL BISCOFF CHEESECAKE

Served with Toffee Sauce

**2 COURSE £ 28.00**

**3 COURSE £ 35.00**

**AVAILABLE**

**29 NOV – 30 DEC**



# Christmas Party Nights

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

## 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

**HOMEMADE OLIVE TAPENADE**  
Served on Air Dried Toast

## 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 RIB OF BEEF**  
Served with Goose Fat Roast Potatoes, Yorkshire Pudding and Seasonal Vegetables

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

**MUSHROOM, CRANBERRY & BRIE WELLINGTON**  
Mushroom duxelle topped with Sunflower & Pumpkin Seeds wrapped in Puff Pastry topped with Oats & Thyme served with Roast Potatoes, Seasonal Vegetables and Peppercorn Sauce

**SPINACH, TOMATO & CASHEW NUT ROAST**  
A mix of Brown Rice, Tomatoes, Cashews, and Spinach, topped with Cranberries, Cashews and Chestnuts, served with Roast Potatoes, and Seasonal Vegetables

## DESSERTS

**TRADITIONAL CHRISTMAS PUDDING**  
Served with Brandy Sauce

**ALABAMA CHOCOLATE FUDGE CAKE**  
Served with Chantilly Cream

**PROFITEROLE STACK**  
Served with Chocolate Sauce

**CARAMEL BISCOFF CHEESECAKE**  
Served with Toffee Sauce

## SELECTED DATES

6 / 7 / 12 / 13 / 14  
19 / 20 / 21

EXCLUSIVE  
PARTIES  
AVAILABLE

£ 45.00  
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.

OUR STAFF ARE TRAINED TO BE ABLE TO ANSWER ALL QUERIES REGARDING DIETARY REQUIREMENTS, PLEASE DO NOT HESITATE TO ASK

## Children's Menu

### STARTERS

**ROASTED VINE TOMATO SOUP**  
Served with a Crusty Bread Roll

**DUCK SPRING ROLLS**  
With a Sticky Plum Sauce

**CHEESY GARLIC BREAD**  
Ciabatta Soldiers

### MAINS

**ROAST NORFOLK TURKEY**  
Served with Cumberland Sausage wrapped in Bacon, Roast Potatoes and Seasonal Vegetables

**BREADED CHICKEN GOUJONS**  
Served with Chips and Peas

**LAMB MEATBALLS**  
Served with Tomato and Basil Spaghetti and Garlic Bread

### DESSERTS

**CHOCOLATE BROWNIE**  
With Vanilla Ice Cream and Chocolate Sauce, topped with Candy Floss and Popping Candy

**VANILLA ICE CREAM**  
With a choice of sauce - Chocolate, Toffee or Raspberry

**1 COURSE £ 12.00**

**2 COURSE £ 15.00**

**3 COURSE £ 20.00**



# Christmas Eve Carvery

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

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 Crusty Bread Roll

### **DUCK SPRING ROLLS**

Served with a Sticky Plum Sauce and Cucumber Ribbons

## SUNDAY ROAST

### **TRADITIONAL ROAST TURKEY**

### **ROAST RIB OF BEEF**

### **HONEY GLAZED GAMMON**

### **FESTIVE NUT ROAST**

### **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

### **STICKY TOFFEE & DATE PUDDING**

Served with Vanilla Seed Ice Cream

### **PROFITEROLES**

Served with Chocolate Sauce

### **CARAMEL BISCOFF CHEESECAKE**

Served with Toffee Sauce

**1 COURSE £ 18.00**

**2 COURSE £ 21.00**

**3 COURSE £24.00**



# Christmas Day In the Brasserie

AN EXTRA SPECIAL TREAT FOR YOU AND THE FAMILY  
THIS CHRISTMAS

WEDNESDAY 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**

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 WINTER VEGETABLE RATATOUILLE, BROAD BEAN PUREE AND PAN JUS**

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

### **ALABAMA FUDGE CAKE**

Served with Vanilla Seed Ice Cream

### **CARAMEL BISCOFF CHEESECAKE**

Served with a Prosecco Winterberry Compote

### **STICKY TOFFEE & DATE PUDDING**

Served with Vanilla Seed Ice Cream

**ADULT PRICE  
£ 95.00 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 SALMON

Served with Lemon & Dill crushsed 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

## 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

### CARAMEL BISCOFF CHEESECAKE

Served with a Toffee Sauce

### STICKY TOFFEE & DATE PUDDING

Served with Vanilla Seed Ice Cream

ADULT PRICE  
£ 55.00 PP



