

CHRISTMAS PARTY NIGHTS

£42.50
PER PERSON

Starters

Leek & Potato Soup
Crispy Leeks

Smoked Mackerel Pâté
Mixed Leaves, Horseradish Dressing, Toasted Sourdough

Ham Hock & Pea Terrine
Piccalilli, Toasted Ciabatta

Duo of Melon
Fresh Fruits, Lemon Sorbet

Mains

Traditional Roast Turkey
Savoury Seasoning, Pig in Blanket, Roast Potatoes, Parsnip, Roast Gravy

Striploin Beef
Yorkshire Pudding, Roast Potatoes, Parsnip, Roast Gravy

Grilled Salmon Fillet
New Potatoes, Dill Cream Sauce

Sweet Potato & Vegetable Parcel
New Potatoes, Chive Cream

Desserts

Christmas Pudding
Brandy Sauce

Vanilla Panna Cotta
Winter Berries

Lemon Tart
Champagne Sorbet

Selection of Cheeses
Biscuits, Chutney, Grapes, Celery

Coffee & Mince Pies

AVAILABILITY

Friday 29th November • Saturday 30th November • £39.50
Friday 6th 13th 20th December • Saturday 7th 14th 21st December
To include 3 course dinner with coffee, half a bottle of wine per person, Christmas crackers, novelties and disco until 1am.
All Thursdays & Sundays in December £37.50 with disco until midnight.

PARTIES OF 20 & OVER

The organiser receives a complimentary room or a bottle of bubbly . £10.00 per person non-refundable deposit required to secure your booking. Remaining balance due 2 weeks prior to event, after this time any amendments or cancellations will be non-refundable

TERMS & CONDITIONS

1. Please telephone the Hotel to check availability for dates & to make a provisional booking.
2. All deposits are non-refundable and non-transferable and lost deposits cannot be used against final payments.
3. Any additions to the original bookings must be secured with the necessary deposit and any extra places must be prearranged with the Hotel, we will not accept extra guests on the night of the event unless pre-arranged by the Hotel management.
4. All verbal bookings will be treated as provisional and will be held for no longer than 14 days pending receipt of written confirmation along with the appropriate deposit.
5. The final number confirmed with your full payment will be charged in full and any cancellations after that will incur loss of final payment.
6. Other goods & services provided by the Hotel cannot be offset against final payment.
7. The Hotel will not accept cancellation of bookings due to weather conditions on the day unless the event is cancelled entirely by the Hotel & the organiser of each group is notified in person. We will schedule one alternative date no later than 8 weeks after the cancelled event and no payment or refunds will therefore be given.
8. Guests must be taking dinner to secure a place at the Disco.
9. Sit down times & seating arrangements cannot be guaranteed.
10. Friday & Saturday party nights finish at 1am.
11. The Hotel reserves the right to deny admission to party nights for any guest inappropriately dressed, (jeans are deemed unsuitable attire), appears to be excessively intoxicated or who in our opinion may cause disruption to other party guests.
12. Party organiser or the Company the guest represents will be held responsible for theft or damage to hotel property.
13. Pre orders for food and wine are required 14 days prior to the event.
14. Bookings not paid in full by the date specified, will be deemed to have been cancelled and monies paid will be retained by the hotel.
15. No refunds of monies paid will be made for cancellation or decreases in the number of guests attending, unless the Hotel is able to resell the space.
16. Monies paid for non-arrivals are forfeited and cannot be transferred to cover food, drinks or overnight accommodation for other members of the party. The Hotel reserves the right to amend, alter or cancel the programme should any unforeseen events occur.
17. The information in this brochure is correct at the time of printing, the Hotel reserves the right to alter or amend the contents of any event for any reason such as a shortfall in numbers required to operate the event, a full refund will be given.
18. All prices are inclusive of VAT at 20%.
19. Some of our dishes may contain ingredients which could cause allergic reaction. Guests who suffer with allergies are to contact the Hotel direct beforehand so that suitable alternatives can be provided.

BANBURY HOUSE HOTEL

Oxford Road | Banbury | Oxfordshire | OX16 9AH

01295 259361

Email: events@banburyhouse.co.uk

www.banburyhouse.co.uk

Christmas 2019



BANBURY HOUSE HOTEL

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CHRISTMAS LUNCHES & DINNERS

£30.00
PER PERSON

Starters

Leek & Potato Soup
Crispy Leeks

Smoked Mackerel Pâté
Mixed Leaves, Horseradish Dressing, Toasted Sourdough

Ham Hock & Pea Terrine
Piccalilli, Toasted Ciabatta

Duo of Melon
Fresh Fruits, Lemon Sorbet

Mains

Traditional Roast Turkey
Savoury Seasoning, Pig in Blanket, Roast Potatoes, Parsnip, Roast Gravy

Striploin Beef
Yorkshire Pudding, Roast Potatoes, Parsnip, Roast Gravy

Grilled Salmon Fillet
New Potatoes, Dill Cream Sauce

Sweet Potato & Vegetable Parcel
New Potatoes, Chive Cream

Desserts

Christmas Pudding
Brandy Sauce

Vanilla Panna Cotta
Winter Berries

Lemon Tart
Champagne Sorbet

Selection of Cheeses
Biscuits, Chutney, Grapes, Celery

Coffee & Mince Pies

AVAILABILITY

Throughout November, December & January, excludes Party Nights, Christmas Day, Boxing Day and New Years Eve. To include a glass of bubbly on arrival, 3 course meal with coffee, Christmas crackers, novelties

PARTIES OF 20 & OVER

The organiser receives a complimentary room or a bottle of bubbly. £10.00 per person non-refundable deposit required to secure your booking. Remaining balance due 2 weeks prior to event, after this time any amendments or cancellations will be non-refundable

CHRISTMAS DAY

£65.50
PER PERSON

Canapes and Bubbly on Arrival

Smoked Salmon Roulade
Tomato, Mozzarella & Basil Ciabatta
Mushroom Arancini

Starters

Tomato & Roasted Red Pepper Soup
Crème Fraîche

Pan Fried Scallops
Pea & Mint Purée

Chicken Liver Parfait
Red Onion Marmalade, Toasted Brioche

Grilled Halloumi Cheese
Balsamic Onions, Toasted Ciabatta

Mains

Traditional Roast Turkey
Savoury Seasoning, Pig in Blanket, Roast Potatoes, Parsnip, Roast Gravy

Sirloin of Beef
Yorkshire Pudding, Dauphinoise Potatoes, Parsnip, Roast Gravy

Herb Crusted Cod
New Potatoes, Salsa Verde

Leek, Mushroom & Goats Cheese Strudel
New Potatoes, Chive Cream

Desserts

Christmas Pudding
Brandy Sauce

Vanilla Panna Cotta
Winter Berries

Warm Chocolate Brownie
Hazelnut Ice Cream

Selection of Cheeses, Biscuits
Chutney, Grapes, Celery

Coffee, Petit Fours, Mince Pies & Christmas Cake

Children 8-12 years £25 • Children 4-7 years £20

Children under 3 free of charge

To include canapés and bubbly on arrival, 3 course lunch with coffee & petit fours, mince pies and Christmas cake with Christmas crackers & novelties. Food pre-orders are required. A non-refundable deposit of £25 per person is required to secure your booking. Please see terms and conditions for further details.

NEW YEAR'S EVE

£57.50
PER PERSON

Canapes and Bubbly on Arrival

Smoked Salmon Roulade
Tomato, Mozzarella & Basil Ciabatta
Mushroom Arancini

Starters

Leek & Potato Soup
Crispy Leeks

Pan fried Crab Cakes
Sweet Chilli Sauce, Mixed Leaves

Mains

Roast Duck Breast
Sautéed Potatoes, Black Cherry Sauce

Parma Ham wrapped Chicken Breast
Sautéed Potatoes, White Wine Cream Sauce

Grilled Fillets of Plaice
New Potatoes, Caper Butter

Potato Gnocchi
Tender Stem Broccoli, Cherry Tomatoes, Pesto

Desserts

Warm Treacle Tart
Vanilla Ice Cream

"Banbury House Hotel"
Winter Eton Mess

Coffee & Petit Fours

See the new year in with dancing 'til 1am. Food pre orders required. Dinner only: A non-refundable deposit of £25.00 is required, balance payable by 15th Dec '19. £100 per room deposit with balance payable by 15th December 2019. Full payment by 15th December. Please see terms & conditions for further information. Timings are subject to change.

NEW YEAR'S EVE OVERNIGHT PACKAGE

£215 per room sharing a double/twin room.
£15 per room to upgrade to a King Exec room,
£50 per room to upgrade to a Suite
Extra night £75 per room double,
twin or £57.50 per single room.