

Christmas booking form Please complete and return

Name of booking

Number of guests

Date of booking

Time

Email (required)

Address

..... Postcode

Telephone number

Special requirements

.....

Deposit included (£10 each guest)

Pre order forms

Download our pre order forms from our website at www.thewyeinn.co.uk

New Year's Eve



Inn on the Wye New Year's Eve Party £5.00
70's Fancy dress retro disco party
£5.00 entry with a free fork buffet.

(Yes that price is correct – we just love New Year's Eve and want to have a big party!)

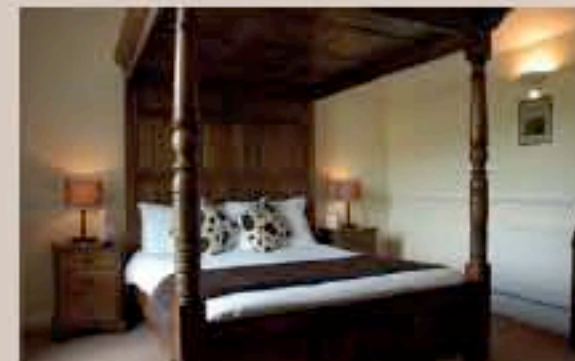
Can you shaft? Are you a dancing queen?
Best fancy dress wins a free weekend's stay for two here!

70's Themed cocktail menu and retro buffet
Sip your Babycham and tuck into the vol au vents!!
Dance the night away until 2am

Accommodation

Special Christmas party rate £50.00 per room
to include breakfast for two people.

Take advantage of our 12 ensuite rooms and avoid
driving or taxis home.



Christmas at

The Inn on the Wye

Kerne Bridge, Ross on Wye, Herefordshire, HR9 5QS - 01600 890872
www.thewyeinn.co.uk



Gala Night
December 3rd
Dinner, Casino,
Band & Disco!



Christmas Party Menu

From November 26th:

Christmas Party Menu in Restaurant:

Sunday to Thursday £15.95

Friday & Saturday £18.95 (excludes Gala Night)

Disco Parties in The Goodrich Suite:

December 4,10,11,17,18 £19.95

Starters

Winter vegetable, pearl barley and lentil broth

Duck and orange parfait with crusty bread and Cumberland sauce

Champagne, prawn and smoked salmon roulade with horseradish crème fraiche

Main Courses

Traditional roast turkey with chestnut stuffing, pigs in blankets, roast potatoes and gravy

Roast topside of beef with Yorkshire pudding, roast potatoes and gravy

Oven baked herb and Parmesan crusted pollack on a rich tomato and dill sauce with new potatoes

Mediterranean vegetable tartlets topped with Parmesan cheese

All main courses come with a selection of seasonal vegetables

Desserts

Peppermint and rich chocolate ganache torte with crème de menthe syrup and cream

Vanilla bavarois and fruit terrine with fruit compote and cream

Egg nog tart with fruit compote and cream

Traditional Christmas plum pudding with rich brandy sauce

Christmas Day Menu

£55.00 per person (£27.50 children under 12)

Starters

Honey roast parsnip soup topped with homemade parsnip crisps and cream

Mushroom Stilton and cranberry pâté served with a port and caramelised onion chutney

Locally smoked fish plate with caper berries, salad and crusty bread

Ardennes pâté – A chunky pork belly pâté served with crusty bread and caramelised onion chutney

Main Courses

Roast buttered Norfolk turkey with chestnut stuffing, pigs in blankets and potatoes roasted in goose fat

Tender medium roasted sirloin of British beef with homemade Yorkshire pudding and potatoes roasted in goose fat

Oven baked cod loin wrapped in pancetta on a wild mushroom and tarragon ragù

Legumes en papillote – A selection of the freshest vegetables, chopped tomatoes and fresh mixed herbs with a little butter and white wine cooked in a foil parcel for you to open at your table

Desserts

A traditional Christmas plum pudding ball with rich brandy sauce

White chocolate and Champagne torte with Chantilly cream and chocolate sauce

Mandarin and vanilla cheesecake with Grand Marnier sauce

Hereford Hop and Shropshire Blue cheeses with pickles and a selection of biscuits

Christmas Gala Night

3rd December £29.95

A formal dinner to mark the beginning of Christmas....
A good excuse to get your favourite dress or best suit on.

Casino – free chips and prize

Live Band

DJ until 1.00am

Arrival from 6.45pm, seated for 7.30pm

Canapés & Fizz on arrival

Char grilled artichoke cream soup with truffle oil

Or

Gravadlax of salmon with caviar, sour cream and dressed rocket

Roast buttered Norfolk turkey with chestnut stuffing, pigs in blankets, brussels with bacon, honey carrots, Parmesan roasted parsnips and potatoes roasted in goose fat and baby new potatoes

Or

Mixed nut and bean loaf with vegetarian friendly vegetables and roast potatoes.

A traditional Christmas plum pudding ball with rich brandy sauce

Or

Chocolate Miroir torte – A decadent rich highly glazed chocolate torte served with tipsy cherries