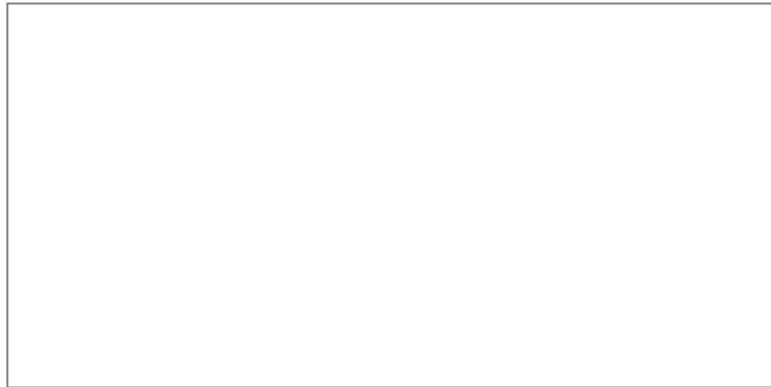


Superb cuisine, efficient and friendly staff, easy access
Ample free parking
A large selection of fine wines and liqueurs



AA Rosette Fine Dining Award

Best Western Gatehouse Hotel & Restaurant
779 Old Norwich Road, Ipswich Suffolk IP1 6HL
Tel: 01473 741897 Fax: 01473 744236
E-mail: enquiries@kayshotels.co.uk
Website www.gatehotel.com



Christmas

Best Western
Gatehouse
Hotel

Events & Residential Breaks
Over the Festive Period

Festive & New Year Celebrations
2011 / 2012

Let the Festivities Begin
Christmas Lunch Party Menu 2011

Served Daily From
12.00 Noon to 2.30 pm

Three Courses £16.95 Per Person

Our Restaurant Menu Will Be Served
Throughout the Festive Period excluding Sundays
and Christmas Day

Pre Bookings Are Advisable

Carefully Chosen Wines Available
From Our Wine Menu

Fresh filter Coffee
Baby Mince Pies inclusive of Crackers

A deposit of £10.00 per person is required to
confirm any booking. All deposits are non refundable



A Taste of Christmas Lunch

Red Pepper & Tomato Soup with Wensleydale (V)

Cocktail of Prawns
with crisp toasted bruschetta

Dovetail of Melon with Fig & Parma Ham
with white balsamic dressing



o0o

21 Day aged Topside of Roast Beef
Yorkshire pudding

Traditional Roast Breast of Turkey with all the Trimmings
pan gravy & cranberry relish

Butternut squash & Roast Wild Mushroom Risotto
with rocket & shaved parmesan (V)

Salmon Fillet pan Seared
fine beans & caper berry sauce

o0o

Traditional Christmas pudding
with orange brandy anglaise

Bramley Apple & Apricot Strudel
served warm with cinnamon clotted cream

Vanilla & Black cherry Crème Brulee
with chocolate biscotti biscuits

Assiette of Cheese with Red Onion Chutney
dried fruit & walnut bread

...Have a great Christmas!

A taste of Christmas Fayre with Seasonal Trimmings

Roast Red Pepper & Tomato Soup
with Wensleydale (V)

Thai Cod Goujons in Filo Pastry, Lime & Oriental Sweet Chilli
Sauce

Terrine of Melon Trio, with Seasonal Fruit, Orange &
Cranberry Syrup (V)

Salad of Mozzarella Fig & Prosciutto
with white Balsamic Glaze

o0o

Escalope of Roast Turkey Wrapped in Bacon
steeped in wild mushroom jus

21 Day Aged Roast Sirloin of Beef
with red wine & tarragon sauce

Fillet of Sea bass with Cray Fish, Fine Beans
& dauphinoise potatoes

o0o

Traditional Christmas Pudding
served warm, orange brandy anglaise

Pear & White Chocolate Parfait
Strawberry Sorbet

Bramley Apple & Apricot Strudel
with cinnamon clotted cream

Assiette of Cheese with Red Onion Chutney
Dried fruit & walnut bread

o0o

Coffee, Mince pies

December Evenings with festive fayre

Without Entertainment
served in the crystal dining room.

Price: £24.95 per person
£16.95 for children under 12 yrs

Our Restaurant Menu Will Be Served
Throughout the Festive Period Excluding
Sundays and Christmas Day

Exclusive Private Dining on Request Subject to Availability
for limited numbers only (room hire charge)

Pre Bookings are Advisable.
£10 per person deposit- non- refundable

A List of Carefully Chosen Wines
to compliment your meal.

Inclusive of Crackers,
clementine's and baby mince pies.

Pre Dinner Drinks at 7.00pm, 7.30pm meal
Sit back, relax and let us take care of your evening

.... smile its Christmas!



Champagne Bucks Fizz Reception at 12 noon

Lunch will be served from one of our
elegant dining rooms at 12.30 pm

Price: £65.95 per person
£37.50 for persons under 12 yrs

Exclusive Dining for Limited Numbers Only
pre booking is essential

Smart Dress

A List of Carefully Chosen Wines
to compliment your meal.

Inclusive of Crackers,
clementine's and baby mince pies.

Cut out all the hassle; let us take care of your every need

A deposit of £30 per person is required to
confirm any booking. All deposits are none
refundable. Pre orders and full payments
are required by the 1st December or 14 days
prior to the event. Thank You.

BOOK NOW! Please call: 01473 741897

Christmas Day Family Lunch with all the trimmings

Roasted Red Pepper Soup with Roquefort V

Assiette of Christmas Fruit with Berry Coulis V

Smoked Salmon Bruschetta with Soft Poached Egg
steeped in creamy chive butter dressing

Pheasant, Duck and Venison Terrine
with toasted brioche & balsamic cranberry chutney
oOo

Ruby Grapefruit & Tangerine Sorbet
oOo

Roast Turkey with Seasonal Trimmings
pan gravy and cranberry relish

Fillet of Beef Wellington
wild mushrooms & rich Madeira jus

Steamed Fillet of Cod with Breaded Herb Crust
asparagus & tarragon sauce

Roasted Mediterranean Vegetable Tart tatin
with cranberry rocket & parmesan V
oOo

Traditional Christmas Pudding
with brandy anglaise or Chantilly cream

Iced lemon & Champagne parfait
with Cornish clotted ice cream

White Chocolate & Raspberry Sherry Trifle

Stilton Cheese with Port Shot, Iced Grapes
& red onion chutney

Coffee Mints Chocolates



...Merry Christmas!

New Years Eve Black Tie Gala Dinner

Welcome in the New Year;
let us take you into 2012 in STYLE...

The evening commences at 7.00 pm
with Canapé and Champagne reception

Enjoy a five-course meal to include coffee
Vegetarian Menu Available on request

Price: £49.95 per person
Unsuitable for persons under 18yrs

Exclusive dining for limited numbers only
pre booking is essential

To drink: a list of carefully chosen wines & Champagne
to toast 2012

Inclusive of crackers, novelties
clementine's and baby mince pies

Carriages at 1.00 am

A deposit of £30 per person is required to
confirm any booking. All deposits are none
refundable. Pre orders and full payments
are required by the 1st December or 14 days
prior to the event. Thank You.



New Years Eve 2011/12

Gala Dinner Menu

Clear Beef Consommé
with parmesan crisps

Ham hock & Apricot Terrine
white balsamic dressing

Ravioli of Salmon with Langoustine
lemon & chervil velouté

oOo

Refreshing Lime Granité

oOo

Steamed Fillets of Lemon Sole
with lobster & Chervil Sauvignon blanc sauce

Roast Fillet of Scottish Beef
with roasted shallots, spinach puree & port wine jus

Herb Crusted Rack of Lamb with
fine beans & gratin dauphinoise potatoes

oOo

Raspberry Champagne Meringue Roulade

Vanilla Panna Cotta with Summer Berries
red wine jelly & spun sugar

Trio of British & French Cheese
with iced grapes & port shot

Coffee and Mints

...Happy New Year!

Booking Form and Payment Details

Contact Best Western Gatehouse Hotel to make a booking or to confirm a reservation, fill in this form & send to Best Western Gatehouse Hotel 779 Old Norwich Rd, Ipswich, Suffolk IP1 6HL, together with your deposit of £10.00 for each person in your party, £30.00 per person for Christmas Day or New Years Eve.

Please inform us if you have any special dietary requirements or allergies.

Contact Name.....Address.....

.....Postcode.....

Tel:E-mail Address

Event Booked

Date of Event.....Number of Guest.....

Special requirements.....
(i.e. vegetarian)

Payment

£.....
(£10.00 deposit per person / full payment of my booking)

Charge to my credit card:

Amount: £.....
Visa / Master Card / Amex

Card No..... Sec No.....
Issue Number for Switch

Please send this form together with your deposit within 14 days of your provisional booking. Unless we have confirmation before this time we will release the booking. Full payment of the balance is due by the 1st December or 14 days before the event (which ever is earlier). We regret that deposits and pre- payments cannot be refunded or used for payment of any other goods or services.

Signature.....Date.....

Print Name

For office use only: Payment Received.....Receipt
Attached.....

Booking Terms and Conditions

Deposits

All deposits / payments are non refundable. Bookings require a deposit of £10 per person to confirm any booking over the festive period except Christmas Day lunch & New Years Eve where £30 per person will be required. Pre orders and full payments must be received by 1st December or 14 days prior to the event.

Cancellations

Please note that after full payment has been received no cancellation refunds or payments can be transferred against any other services at the hotel.

Special Accommodation rates

Why not spend the night in one of our well-appointed en suite bedrooms discounted accommodation rates are inclusive of full English breakfast, except New Years Eve where a Continental breakfast will apply.

Availability

Christmas fayre is available from 26th November up to & including 23rd December with special celebrations for Christmas Day Lunch and New Years Eve.

Reservations

All reservations will be treated as a provisional booking and will be held for no longer than 14 days without a deposit.

Our Rights

The Manager reserves the right to refuse entry to the hotel. In addition the hotel reserves the right to charge the organiser, company or individual for any damage caused by unreasonable behaviour. Where special requests are made, the hotel will endeavour to accommodate them; however they cannot be guaranteed and may be subject to change.

All details are correct at time of printing but may be subject to change without prior notice.

Book now! Call: 01473 741897, our personal events co-ordinator will be pleased to take your call and assist you with planning your event.