



IDEAL FOR AN UNFORGETTABLE CHRISTMAS EXPERIENCE

- Superb cuisine, efficient and friendly staff
 - Easy access and ample free parking
- A large selection of fine wines and liqueurs



AA rosette fine dining award



★ ★ ★

Best Western

Gatehouse Hotel & Restaurant

799 Old Norwich Road Ipswich Suffolk IP1 6LH

Tel: 01473 741897 Fax: 01473 744236

E-mail: enquiries@kayshotels.co.uk

Website: www.gatehousehotel.co.uk

Gatehouse Hotel Christmas Fayre

Events & residential breaks over the festive period



CHRISTMAS & NEW YEAR CELEBRATIONS
2010 / 2011



A taste of Christmas lunch

Roasted parsnip & butternut squash soup V

Smoked chicken Caesar salad with
crispy bacon & parmesan

Dovetail of melon with festive seasonal fruit, V

~o~

Roast turkey with all the trimmings
pan gravy & cranberry sauce

Baked brie in filo pastry
on rocket with roasted parsnips V

Roast topside of beef with Yorkshire puddings

Seared fillet of salmon with cracked red pepper corns
gratin dauphinoise & fine beans

~o~

Christmas pudding
served warm with orange brandy butter

Caramelised French lemon tart with raspberries

Cheese and biscuits, iced grapes
& local red onion chutney

Coffee, Mince Pies

...Have a great **Christmas!**

V = *vegetarian*

Celebrate in style

Best Western Gatehouse Hotel

Served daily from
12.00 noon to 2.30 pm

PRICE

Three courses £14.95 per person

Two courses £11.95 per person

Children under 12 years £8.95

Throughout the Christmas period
a daily menu will be available

Pre bookings are advisable

A list of carefully chosen wines
to compliment your meal

Inclusive of crackers
clementines and baby mince pies

A deposit of £10 per person is required to confirm any booking. All deposits are non refundable. Pre orders and full payments are required by the 1st December or 14 days prior to the event. *Thank You.*

TO MAKE A BOOKING PLEASE CALL: 01473 741897

December evenings with festive fayre

Without entertainment
served in the dining room

PRICE

£22.95 per person
£16.95 for children under 12 years

Throughout the Christmas period
our daily specials menu will be available

Exclusive private dining on request
for limited numbers only (room hire charge)

Pre bookings are advisable

A list of carefully chosen wines
to compliment your meal

Inclusive of crackers,
clementines & baby mince pies

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

A deposit of £10 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.*

TO MAKE A BOOKING PLEASE CALL: 01473 741897

A taste of Christmas fayre with seasonal trimmings

Roast parsnip & butternut squash soup

Char grilled vegetable terrine
with ciabatta toast, basil pesto drizzle V

Tiger prawns in crushed filo pastry
orange, rocket & sweet chilli dressing

Smoked chicken rillette, toasted bruschetta
with baby leaf spinach & shaved parmesan

~O~

Escalope of roast turkey wrapped in bacon
wild mushrooms jus

Traditional roast sirloin of beef
with tarragon & red wine sauce

Seared fillet of salmon
with gratin dauphinoise & fine beans

~O~

Christmas pudding
served warm with orange brandy butter

Raspberry crème profiteroles
with white chocolate sauce

Vanilla panna cotta with orange & cranberries

Selection of cheese, dried fruit
water biscuits with local red onion chutney

Coffee, Mints, Chocolates

... smile its **Christmas!**

Champagne bucks fizz reception at 12 noon

Lunch will be served in the elegant
Chestnut Dining Room at 12.30 pm

PRICE

£65.95 per person
£37.50 for persons under 12 years

Exclusive dining for limited numbers only
Pre booking is essential

Dress code is smart casual

A list of carefully chosen wines to
compliment your meal

Inclusive of crackers, clementines & 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 non-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 parsnip soup with parmesan crisps V

Terrine of Christmas fruits in orange
& mulled wine syrup V

Lobster ravioli, spinach puree, tomato & truffle oil dressing

Galantine of duck, pheasant and
quail with toasted brioche

~O~

Mulled wine sorbet

~O~

Roast turkey with seasonal trimmings
pan gravy & cranberry sauce

Roast fillet of beef
foie gras, wild mushrooms & Madeira sauce

Salmon & turbot duet
with asparagus & chervil

Roasted Mediterranean vegetable tart tatin
with cranberry & roquefort V

~O~

Christmas pudding served warm
with brandy anglaise or Chantilly cream

Raspberry roulade meringue with crème Champagne

Vanilla panna cotta with orange & cranberries

Stilton, port, iced grapes with red onion chutney

Coffee, Mints, Chocolates

Merry Christmas!



New Years Eve 2011

gala dinner menu

White onion soup with parmesan & truffle oil

Smoked salmon timbale with trout mousse
dill, lemon & horse radish cream

~o~

Claret Granité

~o~

Steamed fillet of halibut
with asparagus & beurre sauvignon blanc

Roast fillet of venison
spinach puree, roasted shallots, Burgundy jus

~o~

Summer fruits in red wine jelly
with spun sugar

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

Coffee and Mints

Happy New Year!

New Years Eve

black tie gala dinner

with disco entertainment

Welcome in the New Year
let us take you into 2011 *in style...*

The evening commences at 7.00 pm
with canapé & Champagne reception

Seated in the Chestnut Dining Room at 7.30 pm

Enjoy a five course meal to include coffee

PRICE:

£49.95 per person

unsuitable for persons under 18 years

Exclusive dining for limited numbers only

Pre booking is essential

TO DRINK

A list of carefully chosen wines & Champagne to toast 2011

Inclusive of crackers, novelties, clementines & baby mince pies

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

Relaxing Christmas break

Our Christmas break at the Best Western Gatehouse Hotel will take the form of a peace and quiet holiday, with the emphasis on relaxation.

Festive accommodation rate

Do you have family and friends to visit during the festive holiday or just looking for a short break?

Best Western Gatehouse Hotel will be open for accommodation and breakfast from

24th December- 8th January 2011
excluding the New Year period.

Rates based on two people sharing twin/double room minimum 2 nights

£25.00 bed/breakfast per person per night 24th – 26th December 2010

£35.00 bed/breakfast per person per night 27th – 29th December 2010

£35.00 bed/breakfast per person per night 2nd – 7th January 2011

Terms and conditions apply



*There's so much more to the
Best Western Gatehouse Hotel
than just Christmas*

*Offering great value deals on rooms and
fine dining all year round!*

Whether it's a relaxing weekend or just a few days away in the country, Best Western Gatehouse Hotel offers the perfect retreat where you'll be assured a warm welcome and friendly service.

Alternatively, when its time to get down to business our sister hotel

Best Western Claydon Country House, just down the road has all you need to ensure your wedding, meeting, or conference event is a success.

PLEASE CALL 01473 741897

Our website

www.gatehousehotel.co.uk

Email:enquiries@kayshotels.co.uk