



THE BELLHOUSE



Christmas & New Year

2010 / 2011



Season's Greetings from The Bellhouse

Thank you for considering **The Bellhouse Hotel** to celebrate your 2010 Christmas and New Year. Enjoy your festivities in the heart of leafy Buckinghamshire with a warm and friendly welcome complemented by a professional service and attention to detail that leads to a truly relaxing stay.

Campana is the perfect location to enjoy a festive lunch or dinner with delicious food at outstanding prices, excellent service and luxurious surroundings.

Enjoy a **Christmas Joiner Party Night** or **Private Parties** within our function suites or Campana throughout December.

If you fancy something slightly different, why not join us at our **Abba and Soul Tribute Nights**

Our Marquee is the ideal venue to hold a buffet style private function for 250 or more guests.

On Christmas Day let us take care of everything as you sit back, relax and enjoy yourself with a delicious meal in Campana listening to the sound of a pianist while children enjoy a visit from **Father Christmas**.

If you like Christmas Day at home, why not venture out for a sumptuous **4 Course Gourmet Carvery on Boxing Day?**

See in the New Year in style, in our late night Aquarium Bar which is the best party venue around for the over 25's or indulge at our **Motown Themed Gala Dinner Dance** with live entertainment in the Gerrards Suite.

Why not extend your visit and stay overnight? B&B rates in December start from just £40.00 per room per night. Whatever you choose, you'll always be sure of superb food and service together with a great festive atmosphere.

To book any of our events please call our Christmas Co-ordinators on 01753 893891.



Private Christmas Parties Et Christmas Joiner Party Nights

Party Nights Available On:

Fri 3rd Dec	Sat 4th Dec
Fri 10th Dec	Sat 11th Dec
Fri 17th Dec	Sat 18th Dec

Winter vegetable broth with barley

Crayfish salad with crème fraîche Et chive dressing

Confit of duck tart, red onion marmalade and pistachio crumble

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Roasted tom turkey with sage, cranberry Et bread stuffing, chipolata

Braised blade of beef with red wine jus

Salmon Wellington with wilted spinach, encased in puff pastry

Potato Et puy lentil rosti with cranberry Et Wensleydale cheese

*All our main courses are served with roast potatoes  
and seasonal vegetables*

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Traditional Christmas pudding with brandy sauce, holly leaves

Cappuccino crème brûlée with shortbread chocolate biscuit

Lemon delicie with cassis puree

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**£39.50 per person**

Inclusive of a 3 course menu, room hire, disco, crackers, novelties  
and table decorations

Booking conditions: Minimum numbers apply for private parties. Menu pre-order required. Parties over 50 require 1 set menu to be chosen (excluding dietary requirements). Bookings will be allocated relevant suite dependant on final numbers.

**Timings:** 7.00pm arrival :: 7.30pm Dinner

1.00am Bar Close :: 1.30am Depart

**Dress Code:** Smart Casual - no jeans or trainers



## Tribute Nights

Join us on two **Thursday's** at our themed tribute nights

**9th December – Abba Duo**

**16th December – Legends Of Soul**

**£48.00 per person**

Inclusive of a 3 course menu (Menu as above), room hire, tribute act, DJ,  
crackers, novelties, table decorations and room theming.

Booking conditions: Menu pre-order required. Parties over 50 require 1 set menu to be chosen  
(excluding dietary requirements).

**Timings:** 7.00pm arrival :: 7.30pm Dinner

1.00am Bar Close :: 1.30am Depart

**Dress Code:** Smart Casual - no jeans or trainers. Themed dress optional

## Festive Lunches & Dinners

Roast tomato and red pepper soup drizzled with basil pesto

Crayfish salad with crème fraiche and chive dressing

Duck terrine accompanied by spicy fruit chutney and mix leaves

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Roasted Norfolk turkey breast, sage and onion stuffing, chipolata, and cranberry sauce

Lemon scented salmon served with white wine and chive cream sauce

Wild mushroom and asparagus risotto topped with parmesan shavings

*All our main courses are served with roast potatoes and seasonal vegetables*

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Traditional Christmas pudding served with brandy sauce

Cappuccino crème brûlée with shortbread biscuit

Lemon tart with blackcurrant sorbet

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**£24.95 per person**  
**BUY FOUR GET ONE FREE \***

Inclusive of a 3 course menu, crackers and novelties

Booking conditions: \* To a maximum of 10 meals. Menu pre-order required. Minimum numbers apply for private parties. Parties over 50 require 1 set menu to be chosen (excluding dietary requirements).

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**FREE Transport available** for parties of 10 or more. Conditions apply, please ask for details.



## December Festive Sunday Lunches Sunday 5th, 12th and 19th December

Enjoy a delicious festive 3 course carvery  
for £18.50

**BUY ONE GET ONE FREE \***

Served from 12.30 to 3.30pm

Children 12 years and under pay £9.25  
and under 3's eat for FREE

Booking conditions: \* To a maximum of 10 meals.

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## Christmas Day

Cream of leek & potato soup topped with red pepper coulis

Confit of duck terrine, red onion marmalade and Italian mix leaves

Baby Atlantic prawns, laced in cocktail sauce and buttered brawn bread

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Peach & Mango sorbet

~ ~ ~

Roast turkey breast, chestnut & sage stuffing, pigs in blanket and pan gravy

Roast sirloin of beef accompanied by Yorkshire pudding and red wine jus

Oven baked sea bream served with caper butter sauce

Grilled vegetable lasagne glazed with mozzarella cheese

*All our main courses are served with roast potatoes and seasonal vegetables*

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Traditional Christmas pudding served with brandy sauce

Lemon cheesecake with raspberry coulis

Chocolate tart topped with vanilla ice cream

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Selection of British cheeses with celery, grapes and crackers

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Coffee and mince pies

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**Adults £75.00**  
**Children £37.50**

Inclusive of an arrival drink, 5 course meal, entertainment, crackers, novelties & table decoration plus a gift for the children.

**Reservations taken from 12.30pm :: 2.30pm**

Booking conditions: Pre-order required. Children under 3 eat free, 3 to 12 years are at the children's price, over 12 years of age are classed as adults. Entertainment includes pianist, children's entertainer and a visit from Father Christmas.

## Boxing Day Gourmet Carvery Lunch

### Assortment of salad to include:

Braised and cured meats platter  
Seafood platter  
Waldorf salad  
Coleslaw etc  
or  
Soup of the day

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From the Chef's Carvery

Slow Roasted beef with creamy horseradish sauce
Roast pork loin with crispy crackling and apple sauce
Haddock fillet set on roasted vegetables and balsamic glaze

Spinach and ricotta tortellini tossed in tomato
and basil sauce

Selection of vegetables and potatoes

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Selection of hot and cold winter desserts  
(3 assorted desserts and fruit salad)

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Coffee and mints

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**Adults £26.00**

**Children £13.00**

Inclusive of a 4 course carvery, crackers & novelties.

Reservations taken from 12.30pm :: 3.00pm

Booking conditions: Children under 3 eat free, 3 to 12 years are at the children's price, over 12 years of age are classed as adults.

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## 3 nights accommodation for the price of 2!

Bed & Breakfast offer between

20th December 2010 - 9th January 2011

Subject to availability



## New Year's Eve Motown Themed Gala Dinner Dance

Cream of asparagus soup with herbed croutons

Smoked salmon rosette with dill & honey dressing

Plum tomato & mozzarella salad, drizzled with basil pesto

Trio of melon with winter berries compote

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Champagne sorbet with iced raspberry

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Braised blade of beef with mash potato cake and red wine sauce

Chicken breast filled with sun blushed tomatoes and mozzarella  
cheese and rosemary jus

Dover sole set on wilted spinach, crushed new potatoes and  
tomato, coriander salsa

Aubergine boat filled with roasted vegetables topped with mild  
cheddar cheese

All our main courses are served with a selection of winter vegetables

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Red berry cheesecake with Chantilly cream & raspberry coulis

Classic crème brûlée with homemade shortbread

Mango and passion fruit panna cotta with fresh strawberry

Chocolate tart with vanilla ice cream

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Selection of local cheeses with celery, grapes and crackers

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Coffee and petit fours

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**£75.00 per person**

Inclusive of a champagne cocktail on arrival, 5 course menu  
& live music from Notown Without Motown.

Join us just before midnight for a glass of champagne.  
Crackers, novelties and table decorations and room theming.

Timings: 7.00pm arrival :: 7.30pm - 8.30pm Dinner

1.00am Bar Close :: 1.30am Depart

Dress Code: Cocktail dress / Lounge suit

Booking conditions: Pre-order required

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## New Year's Eve in Aquarium Bar

**£15.00 per ticket**

Inclusive of a single drink voucher per person  
disco, balloons and decorations.

Timings: 9.00pm Doors Open, 2.00am Bar Close

Dress Code: Smart Casual - No jeans or trainers

Booking conditions: Guests must be 25 years and above.

Tickets available on the door only. Subject to availability.

## Festive Wine List

|  | On The Night | Pre Order | No. Of Bottles | TOTAL |
|--|--------------|-----------|----------------|-------|
|--|--------------|-----------|----------------|-------|

### White Wines

|                                                       |        |        |                          |     |
|-------------------------------------------------------|--------|--------|--------------------------|-----|
| Jeanjulien Blanc<br>Vin de Pays de l'Hérault – France | £15.95 | £14.05 | <input type="checkbox"/> | £ . |
| Hardy's Riddle<br>Colombard Chardonnay – Australia    | £17.95 | £15.80 | <input type="checkbox"/> | £ . |
| Pinot Grigio – Italy                                  | £19.50 | £17.16 | <input type="checkbox"/> | £ . |
| Fish Hock Chenin Blanc – USA                          | £19.95 | £17.56 | <input type="checkbox"/> | £ . |

### Red Wines

|                                                       |        |        |                          |     |
|-------------------------------------------------------|--------|--------|--------------------------|-----|
| Jeanjulien Rouge<br>Vin de Pays de l'Hérault – France | £15.95 | £14.05 | <input type="checkbox"/> | £ . |
| Hardy's Riddle<br>Shiraz–Cabernet – Australia         | £17.95 | £15.80 | <input type="checkbox"/> | £ . |
| Valpolicella – Italy                                  | £19.50 | £17.16 | <input type="checkbox"/> | £ . |
| Faustino Rioja – Spain                                | £21.95 | £19.32 | <input type="checkbox"/> | £ . |

### Rosé Wines

|                                                      |        |        |                          |     |
|------------------------------------------------------|--------|--------|--------------------------|-----|
| Jeanjulien Rose<br>Vin de Pays de l'Hérault – France | £15.95 | £14.05 | <input type="checkbox"/> | £ . |
|------------------------------------------------------|--------|--------|--------------------------|-----|

### Sparkling Wines

|                                          |        |        |                          |     |
|------------------------------------------|--------|--------|--------------------------|-----|
| Berri Estates Cuvée Brut – Australia     | £22.95 | £20.20 | <input type="checkbox"/> | £ . |
| Berri Estates Cuvée Brut Rosé– Australia | £22.95 | £20.20 | <input type="checkbox"/> | £ . |

### Champagne

|                      |        |        |                          |     |
|----------------------|--------|--------|--------------------------|-----|
| Piper Heidsieck Brut | £31.95 | £28.12 | <input type="checkbox"/> | £ . |
|----------------------|--------|--------|--------------------------|-----|

### Low Alcoholic Wine

|                                                          |  |       |                          |     |
|----------------------------------------------------------|--|-------|--------------------------|-----|
| Eisberg – Pre Order Only<br>(not available on the night) |  | £7.50 | <input type="checkbox"/> | £ . |
|----------------------------------------------------------|--|-------|--------------------------|-----|

**TOTAL** £ .

## Booking Form

I would like to book the following event:

- Party Nights .....  - Date: D D / M M
- Tribute Nights .....  - Date: D D / M M
- Private Functions.....  - Date: D D / M M
- Festive Sunday Lunches.....  - Date: D D / M M | Time:
- Festive Lunch.....  - Date: D D / M M | Time:
- Festive Dinner.....  - Date: D D / M M | Time:
- Christmas Day.....  - Time:
- Boxing Day.....  - Time:
- New Year's Eve Gala Dinner Dance.....

Your Name.....

Event Name/Company.....

Address.....

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.....Postcode:.....

Tel No.:.....

Email Address:.....

Number in Party:

### For Christmas Day only:

No. of Children – Boys:  Girls:

Ages – Boys:..... Girls:.....

Please detail below any special requirements you may have:

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**Pre-order your wine at a reduced price when making your booking!**

# Payments

No. Of Adults:  at £  each  
= TOTAL: £

1. Non-refundable deposit  
charged @ £20.00 per person. = £

2. Full payment required at least  
21 days prior to event. = £

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**Christmas Day Only**

No of Children (Age 3+):  at £  each  
= TOTAL: £

No. of Children (Age 3-):  FREE

.....  
Please tick appropriate box:  
I enclose a cheque payable to the 'Bellhouse Hotel'   
Please debit my credit/debit card as follows

.....  
Card Type (please circle): Visa / Mastercard / Maestro / Solo / Amex

Card No.:

Expiry Date:     Card Issue No.   
(If applicable):

Card Security Code (Last 3 digits on reverse of card)

Card Holders Name

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I certify that the booking conditions set out have been read and accepted by me on behalf of all the persons for whom this booking is made and I am duly authorised to make this agreement. I am over 18 years of age.

Signature:

Print Name:

Date:

## Terms & Conditions

All bookings are subject to availability. Please telephone to make a provisional booking before sending a deposit. Provisional bookings will be held for 7 days after which they will be released. Confirmation of your booking will be sent to you once the deposit has been received.

A non-refundable deposit of £20 per person is required to confirm all bookings apart from Festive Sunday Lunches, Boxing Day and New Years Eve in Aquarium Bar.

Menu and wine pre-orders are required for all parties. Parties over 50 must choose 1 set menu for the whole group (1 starter, 1 main and 1 dessert) with the exception of dietary requirements.

Full payment, menu pre-orders and final numbers must be received 21 days prior to the function.

The minimum age for attending any Christmas or New Year Function is 18 years (Except for Festive Sunday Lunches, Christmas Day and Boxing Day).

All monies paid are non-refundable and non-transferable to other goods and services. Cheques should be made payable to The Bellhouse and only one cheque per booking is permitted.

No party bookings may be charged to account unless a credit facility is established prior to the event.

Large groups may be split over two or more tables. Whilst every effort will be made for special seating arrangements, these cannot be guaranteed. The hotel reserves the right to amalgamate Christmas events to ensure minimum numbers.

Please note that it is against the law to smoke within any area of the Bellhouse Hotel.

No alcohol or other beverages may be brought into the hotel for consumption or as prizes. Party novelties including silly string will not be permitted on the premises.

Details are correct at time of going to press but may be subject to alteration without prior notice.

Party organisers are asked to inform everyone in their party of these Terms and Conditions.

Please note, the hotel cannot guarantee that any products on the menus are totally free from nuts or nut derivatives and that fish products are free from all bones.

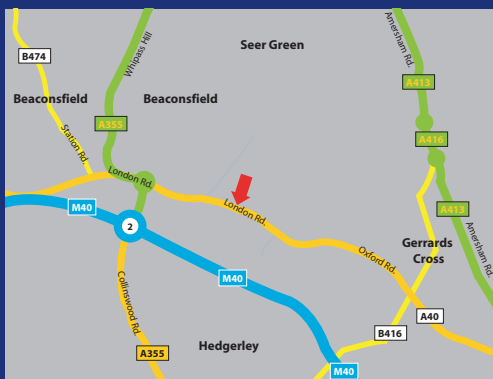
All prices are inclusive of VAT at the current rate.



## Directions

### By Rail:

There is a good rail service from London Marylebone to Gerrards Cross Station (approximately 5 minutes drive from the Hotel)



### By Road:

**M40:** Exit junction 2, follow signs to Beaconsfield A355. After 1/2 mile at the roundabout, take 2nd exit signposted A40 to Gerrards Cross. The Bellhouse is situated on the right, approximately 1 mile from the roundabout.

**M4:** Exit junction 6, follow signs to Slough Central A355. At the edge of Slough, proceed straight on from traffic signals signposted Beaconsfield. At Beaconsfield roundabout (junction A40/A355) follow signs to Gerrards Cross A40. The Bellhouse is situated on the right approximately 1 mile from the roundabout.

**M25:** Leave the M25 at junction 16, join the M40. Exit junction 2, follow signs to Beaconsfield A355. After 1/2 mile at the roundabout, take 2nd exit signposted A40 to Gerrards Cross. The Bellhouse is situated on the right, approximately 1 mile from the roundabout.

**M1:** Exit junction 6a onto M25 and follow signs for Heathrow Airport. Exit at jct 16 join M40 signed towards Oxford exit jct 2 follow signs to Beaconsfield A355. At the roundabout take 2nd exit signposted A40 to Gerrards Cross. The hotel is approximately 1 mile on the right.



**THE BELLHOUSE**

★★★★



### The Bellhouse Hotel

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