

## BOOKING FORM

Please complete this booking form and return to the address detailed below. Our Christmas Party Co-ordinator, Jill Carson, will contact you to discuss your requirements in more detail.

I would like to make a reservation for a party of ... people for the following date .... / .... / ....

Christmas Party Lunch....Christmas Party Dinner and Disco....  
Christmas Day Lunch... New Year's Eve Gala Dinner...  
Time ....

A deposit of £10 per person is required (non-refundable) at the time of booking. Full payment is required one month prior to the event date.

I would like to book ... bedrooms for the night of DD/MM/YY at the special rate of £75 per room (rate available until 21.12.09)

Name:- .....  
Company/Organisation:- .....  
Address:- .....  
.....  
.....  
.....  
.....  
Telephone:- .....  
Email:- .....

I enclose a non-refundable deposit of £...  
(please make your cheque payable to The White Lion Hotel)

I wish to pay by debit/credit card.  
Card type:- Switch/Solo ... Delta ... Mastercard ... Visa ...  
Amex ...

Start date .... / .... Expiry date .... / .... Security number ....  
Card number:- .....

Please forward this form, together with your deposit, to  
Jill Carson, Best Western White Lion Hotel, Market Cross Place,  
Aldeburgh, IP15 5BJ. Tel: 01728 452720  
Email:- events@whitelion.co.uk

[www.whitelion.co.uk](http://www.whitelion.co.uk)

## CHRISTMAS PARTY TARRIF

### 3-course Christmas Party Dinners

Sunday to Thursday £23.95  
Friday and Saturdays £29.50

These rates include party novelties, crackers and VAT.

Want to make a night of it? Then why not take advantage of our festive rate and stay in one of our comfortable bedrooms from just £75 per room. Rates are inclusive of full Suffolk breakfast and VAT and are subject to two people sharing.

### Christmas Party Lunches (available Monday to Saturday)

Two courses £11.95  
Three courses £14.95

These rates include party novelties, crackers and VAT.  
Available everyday from 1st -21st December

### Christmas Day Lunch

We have a limited number of covers available to non-residential guests for Christmas Day Lunch. We recommend that you book early to guarantee your table.  
£67.50

### New Year's Eve Gala Dinner

We have a limited number of covers available to non-residential guests for our New Year's Eve Gala Dinner. We recommend that you book early to guarantee your table.  
£69.50

If you would like to book your Christmas party at the White Lion, payment is required in full by 30th November 2009. Your booking is not guaranteed until payment has been received. Prices are per person and are not refundable.

We request that advance notice be given of any guests with special dietary requirements, so that we can cater for them accordingly. For more details and to enquire about private and exclusive use parties, please call Jill Carson on 01728 452720 or email events@whitelion.co.uk

# CHRISTMAS PARTIES AT BEST WESTERN WHITE LION HOTEL 2009



## CHRISTMAS CELEBRATIONS

Christmas just wouldn't be Christmas without a party, so this festive season, eat drink and be merry at the Best Western White Lion Hotel in Aldeburgh.

With its oak panelled walls, roaring log fire and fabulous food, our newly refurbished AA rosette restaurant lends itself perfectly to seasonal celebrations. We also have a private dining room for smaller intimate parties, which can seat up to 10 guests. Our brigade of chefs are passionate about maintaining Christmas tradition and use the very best of seasonal produce, sourced from the land and the sea close to Aldeburgh.

## CHRISTMAS PARTY LUNCH MENU

Chicken Liver Parfait

Homemade Chutney and Toasted Brioche  
Citrus Marinated Salmon with Pickled Cucumber Beetroot Syrup and Keta

Cream of Tomato and Basil Soup

Local Wild Game Terrine and Celeriac Purée  
\*\*\*

Traditional Roast Suffolk Turkey, Sage and Apricot Stuffing with all the Trimmings

Belly of Pork with Grain Mustard Mash with Lane Farm Black Pudding and Caramelised Apple

Fillet of Salmon and Tarragon Hollandaise with Steamed Winter Greens

Roasted Vegetable and Sun Blushed Tomato Strudel, Rocket Salad with Salsa Verde  
\*\*\*

Light Christmas Pudding, Brandy Custard and Marmalade Ice Cream

Fudge Cheesecake with Butterscotch Sauce

Black Forest Trifle

Selection of Parravani's Citrus Sorbets  
\*\*\*

Coffee and Mince Pies

## CHRISTMAS PARTY DINNER

Carrot and Parsnip Soup  
Duck Liver and Smoked Bacon Parfait, Red Onion Jam and Toasted Brioche

Home-cured Gravadlax with Soft Boiled Quails Egg and Celeriac Remoulade

Melon Cocktail with a Berry Sorbet  
\*\*\*

Traditional Suffolk Turkey, Sage and Apricot Stuffing and all the Trimmings

Rosemary and Thyme Marinated Lamb Rump with Garlic Mash, Fine Beans and Bacon, Onion, Mushroom Sauce  
Seared Fillet of Sea Bass with Ratatouille, Cous Cous and Tomato Fondue

Chestnut, Butternut and Spinach Quiche with Roasted New Potatoes and Rocket Salad  
\*\*\*

Baked Lemon Curd with Shortbread and Cassis Sorbet  
Chocolate Torte and Orange Compôte, Honeycomb Ice Cream  
Light Christmas Pudding, Brandy Sauce with Marmalade Ice Cream  
Black Forest Trifle  
\*\*\*

Coffee and Mince Pies

## CHRISTMAS DAY LUNCH MENU

Cream of Wild Mushroom Soup with Cognac and Herb Croûtons  
\*\*\*

Pork, Duck and Pistachio Terrine  
\*\*\*

Mulled Wine Sorbet  
\*\*\*

Traditional Roast Suffolk Turkey, Sage and Apricot Stuffing with all the Trimmings and Roasted Pan Juices

or  
Smoked Haddock Risotto  
or

Layers of Crisp Potato, Artichoke, Spinach and Baby Vegetables with a Truffle Butter Sauce  
\*\*\*

Light Christmas Pudding, Brandy Sauce and Marmalade Ice Cream  
or

Lemon Tart with Raspberry Sorbet  
\*\*\*

Duo of Suffolk cheeses - Suffolk Gold and Shipcord served with Homemade Chutney  
\*\*\*

Coffee and Petit Fours

Non-residents £67.50

## NEW YEAR'S EVE GALA DINNER MENU

Roast Parsnip and Apple Soup  
\*\*\*

Salad of Hot Smoked Salmon with Prawns with a Honey and Grain Mustard Dressing  
\*\*\*

Baked Fig with Parma Ham and Caper Dressing  
\*\*\*

Melon and Ginger Sorbet  
\*\*\*

Roast Venison, Sweet Potato Croquettes and Buttered Spinach with Shallots in a Redcurrant Sauce

or  
Spinach and Ricotta Lasagne with Pine Nuts  
\*\*\*

Baby Pear set in a Champagne Jelly  
\*\*\*

Duo of Suffolk Cheeses - Buxlow Paigle and Shipcord served with Homemade Chutney  
\*\*\*

Coffee and Petit Fours

Non-residents £69.50

