



**WINNERS OF THE BEST WESTERN
SMALL HOTEL OF THE YEAR**

- 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
 Claydon Country House Hotel & Restaurant
 16 / 18 Ipswich Road Claydon IP6 OAR
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 E-mail; enquiries@hotelsipswich.com
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Claydon Country House Hotel Christmas Fayre

Events & residential breaks over the festive period



**CHRISTMAS & NEW YEAR CELEBRATIONS
2010 / 2011**



Celebrate in style

Best Western Claydon Country House Hotel

Served daily from
12.00 noon to 2.30 pm

PRICE

Three courses £14.95 per person
Two courses £11.95 per person
£8.95 children under 12 years

Through out the Christmas period
our à la carte menu will be available

Pre bookings are advisable

A list of carefully chosen wines
to compliment your meal

Inclusive of crackers
clementines & 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.*

V = *vegetarian*

TO MAKE A BOOKING PLEASE CALL: 01473 830382

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 lemon tart with raspberries

Cheese, water biscuits, iced grapes
& red onion chutney

Coffee, Mince Pies

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

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 and sweet chilli dressing

Smoked chicken rillette with toasted brioche

Tomato & mozzarella bruschetta
with rocket & prosciutto

~O~

Escalope of roast turkey wrapped in bacon
steeped in mushrooms jus

Traditional roast sirloin of beef
with red wine & tarragon 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!**

December evenings with festive fayre

Without entertainment
served in the Crystal Dining Room

PRICE

£22.95 per person

£16.95 for children under 12 years

Throughout the Christmas period
our a la carte 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 pm for 7.30 pm meal

Sit back, relax & let us take care of your evening

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.*

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Disco nights & celebration packages

The evening commences from 7.00 for 7.30pm meal in the Gipping Valley Suite

Friday Night: 60s / 70s night (dress up if you dare)

Saturday Night: Christmas Party Disco Night

PRICE:

£29.95 per person

unsuitable for persons under 18years

Schedule: from 26th November & throughout the Christmas period.

Post Christmas: if like us you are busy over the festive period why not make enquiries regarding availability in the New Year

Pre bookings are advisable

Drinks: a list of carefully chosen wines to compliment your meal

Inclusive of crackers, clementines & baby mince pies

Carriages at 12.30 am

Who's driving? Why not stay the night

Please see booking terms & conditions

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 830382

December party menu with disco nights

Roast parsnip & butternut squash soup

Char grilled vegetable terrine
with ciabatta toast, pesto drizzle V

Tomato & mozzarella on toasted bruschetta with prosciutto

Oriental tiger prawns in crushed filo pastry
baby spinach, orange, sweet chilli sauce

Smoked chicken rillette with toasted brioche
rocket and parmesan

~O~

Roast turkey with seasonal trimmings
pan gravy & cranberry sauce

Traditional roast sirloin of beef
mushroom & tarragon sauce

Seared fillet of salmon
with gratin dauphinoise & fine beans

Caramelised red onion & goats cheese tarte tatin V

~O~

Christmas pudding
steeped in cognac with orange crème anglaise

Raspberry crème profiteroles
with white chocolate sauce

Vanilla panna cotta with orange & cranberries

Selection of cheese, dried fruit
water biscuits & 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 830382

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

~0~

Mulled wine sorbet

~0~

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

~0~

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
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 Gipping Valley Suite at 7.30 pm

Enjoy a five course meal to include coffee

PRICE

£59.95 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

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
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!

