

## NEW YEAR'S DAY LUNCH

**Three Courses @ £25**

**Two Courses @ £21**

Children's menu available

**Chicken Liver Pâté**

Yorkshire chutney & Melba toast

**Traditional Prawn Cocktail**

with Marie-Rose sauce

**Chef's Homemade Soup**

with crispy croutons

**Duo of Melon & Red Fruit on a Prosecco Soup**

**Salmon & Smoked Haddock Fishcakes**

with homemade tartare sauce

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**Hand Carved Sirloin of Local Beef**

roast potatoes, Yorkshire pudding, roast gravy  
(£4.00 supplement)

**Roast Breast of Chicken**

with sage & onion stuffing, roast potatoes,  
Yorkshire pudding, bread sauce, roast gravy

**Pan Fried Fillet of Salmon**

with a chive creamed mash & champagne sauce

**Honey Glazed Roast Gammon**

with mustard sauce, creamed potatoes

**Mediterranean Vegetable Stuffed Aubergine**

with fresh basil & melted mozzarella  
on a rocket & pine nut salad

All served with a panache of seasonal vegetables

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**Chocolate & Orange Bread & Butter Pudding**

with vanilla cream sauce

**Sticky Toffee Pudding**

with toffee sauce & custard

**Crushed Meringue, Mixed Berries**

with local Ryeburn vanilla ice cream

**Vanilla Panna Cotta**

with raspberry coulis

**Platter of Cheese with Biscuits**

celery, grapes & pecans

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Coffee/Tea served with Chocolates £3

## BOOKING TERMS & CONDITIONS

- To confirm your booking a deposit of £10 per person is required within 14 days.
- All deposits & final payments are non refundable/ non-transferable & cannot be offset against any other purchase.
- Accommodation bookings require a deposit of £50 per room.
- For Christmas Party Nights & Christmas Lunches we will forward you a blank menu pre-order form with your final invoice, please ask your party members to pre choose their food whilst collecting the final payments which are due on or before 1st November 2016.
- A copy of the returned form will be on your table on the night to remind everyone what they have chosen.
- Reservations made after 1st November 2016 must be paid for in full to guarantee the booking.
- In the event that the hotel has to cancel a meal/party/function an alternative date will be offered or a full refund given.
- Children under 16 cannot be admitted to Party Nights.
- The hotel adopts challenge 25 policy & photographic proof of id may be asked for.
- Persons under 18 may not purchase or consume alcohol, it is also illegal to purchase alcohol for consumption by a person under 18.
- Only drinks purchased on the premises may be consumed. Any other drinks/alcohol found, will be confiscated until the end of the evening.
- Parties may be split across multiple tables. Where special requests are made we will endeavour to accommodate them however they cannot be guaranteed as overall party sizes will determine final table arrangements.
- Allergen information available upon requests.
- We are sorry but guests are unable to join for the disco only during Party Nights.
- Cheques should be made payable to Forest & Vale Hotel.
- All prices are inclusive of VAT.

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CELEBRATE  
THE FESTIVE  
SEASON  
CHRISTMAS 2016

FOREST & VALE HOTEL

## CHRISTMAS PARTY NIGHTS 2016

Arrive at 7.00pm for a 7.30pm sit down  
Bar until midnight

**Three Courses & Coffee with dancing till 12.30am**  
Friday 9th & 16th, Saturday 10th & 17th  
**@ £32 per person**

**Main Course, Dessert & Coffee**  
**with dancing till midnight**

Saturday 3rd, Thursday 15th & Tuesday 20th  
**@ £25 per person**

**Cream of Vegetable Soup**  
with crispy croutons

**Smooth Chicken Liver Pâté**  
with Yorkshire chutney & Melba toast

**Chilled Melon Platter**  
with mixed berries

**Traditional Roast Turkey**  
with all the trimmings

**Crackling Roast Pork**  
with an apple & apricot sauce

**Parsnip, Cranberry & Chestnut Loaf**  
with a sage butter

**The ultimate Christmas Pudding**  
with a creamy rum sauce

**Vanilla Panna Cotta**  
with orange & cranberry compote

**Cream filled Profiteroles**  
with rich chocolate sauce

**Cheese with Biscuits**  
celery, grapes & pecans

**Coffee/Tea & Mints**

### STAY OVERNIGHT

ON PARTY NIGHTS

**FROM £95 PER ROOM**

Inclusive of a hearty Yorkshire breakfast

## FESTIVE LUNCH

Available 1st - 22nd December  
Booking essential

**Three Courses & Coffee @ £23**  
**Main Course, Dessert & Coffee @ £20**

Groups of 10 or more

**Three Courses & Coffee @ £22**  
**Main Course, Dessert & Coffee @ £19**

**Cream of Vegetable Soup** with crispy croutons

**Prawn & Apple Salad** with a Marie-Rose sauce

**Chilled Melon Platter** with Mixed Berries

**Traditional Roast Turkey** with all the trimmings

**Crackling Roast Pork** with an apple & apricot sauce

**Baked Haddock** with an asparagus & white wine cream sauce

**Parsnip, Cranberry & Chestnut Loaf** with a sage butter

**The Ultimate Christmas Pudding** with a creamy rum sauce

**Vanilla Panna Cotta** with orange & cranberry compote

**Cream filled Profiteroles** with rich chocolate sauce

**Cheese with Biscuits** celery, grapes & pecans

**Coffee/Tea & Mints**

### NEW FOR 2016

## FESTIVE AFTERNOON TEA

Served between 3.30pm & 5.30pm in the Brasserie  
Must be pre booked (minimum 2 people)

**Finger Sandwiches**

turkey & cranberry, Brie & redcurrant, free range egg,  
smoked salmon chive & lemon cream cheese

**Chocolate Choux Buns**

**Mince Pie**

**Sherry Trifle Shot**

**Fruit Scones** strawberry jam & whipped cream  
All served with unlimited tea or coffee

**£14 PER PERSON**

Add a glass of prosecco for an extra £3

## NEW YEAR'S EVE DINNER MENU

Get ready for 2017... Bar closes at 1am

**Two Courses @ £26 | Three Courses @ £32**

**Melon, Parma Ham & Feta Cheese Salad**  
with olives, little gem leaves, toasted pine nuts  
& an orange vinaigrette

**Homemade Soup** with crispy croutons

**Smoked Salmon & Prawn Parcel**  
pickled cucumber & dill salad, lemon crème fraîche

**Oxtail Croquettes** with a mustard mayonnaise

**Creamy Garlic Mushrooms** topped with crispy pancetta

**Slow Roasted Lamb Shank**

with a redcurrant gravy, garlic mash

**Grilled Sirloin Steak** (£5 supplement)

with your choice of mushrooms, tomatoes & onion rings  
or a creamy peppercorn sauce, served with chunky chips

**Breast of Chicken wrapped in Bacon**

with a pink peppercorn sauce with creamy mash

**Pan-fried Sea Bass**

with prawn & lemon butter, olive crushed new potatoes

**Caramelised Red Onion, Blue Cheese & Tomato Tart**

with dauphinoise potatoes & a chive dressing

All main courses are served with a panache  
of seasonal vegetables

**Mulled Wine Poached Pear**

with caramelised walnut & vanilla ice cream

**Lemon Mousse** with ginger biscuit & frozen grapes

**Sticky Toffee Pudding** with toffee sauce & creamy custard

**Chocolate Brownie** with chocolate sauce

**New Year Ice Cream Sundae**

**Cheese Platter with Biscuits** celery, grapes & pecans

Coffee/Tea served with Chocolates £3

### STAY OVERNIGHT

ON NEW YEAR'S EVE

Standard Rooms from £100 | Executive Rooms from £115

Superior Rooms from £130 | Deluxe Room from £150

Pre-booked breakfast for £10 per person. Price shown is per room