



THE PENVENTON PARK
HOTEL

Restaurant
1st - 24th
&
Party Nights
December 2011

Christmas Lunch

Available
1st to 24th December
12pm to 2pm
Served in the
Dining Galleries
and
The Venetian Room

Any 2 courses and
coffee ~ £16.90
All three courses and
coffee ~ £21.85
Children 12 years & under
1 course ~ £7.95
2 courses ~ £12.90
3 Courses ~ £17.85

Honey Roasted Parsnip Soup
With Parsley Croutons

Sliced Galia & Cantaloupe Melon
With Poached Cranberries or Parma Ham

Chicken Liver Parfait
With Penventon Chutney, Young Leaves and Toasted Brioche

Salmon and Mackerel Terrine
Smoked Salmon and Cornish Mackerel Terrine
with Mustard Dressed Young Leaves and Horseradish Oil

Roast Cornish Turkey
With all the Traditional Trimmings and Penventon Cranberry Sauce

Fillets of Sea Bream
Roasted with Fresh Herbs, Lemon and Garlic

Marinated Braised Cornish Shoulder of Lamb
With Button Onions and Mushrooms
finished with Port and Rosemary Sauce

Young Spinach Roulade
Served with a Butternut Squash Filling
finished with Vine Tomato Sauce

All dishes are served with Goose Fat Roast Potatoes
and Seasonal Vegetables
(Or Minted New Potatoes for Fish & Vegetarians)

Penventon Christmas Pudding
Prepared to our Unique Recipe with Brandy and Rum
served with Brandy Sauce

Chocolate Tort
Rich Bitter Chocolate Tort with Mocha Bean Vanilla Sauce

Lemon Tart
Classic Glazed Lemon Tart with Berry Sauce

Fresh Fruit Salad
Seasonal Fruits cut and soaked in Natural Juices
with Fruit Coulis

Italian Filter Coffee
Served with Penventon Homemade Fudge
Florentines and Chocolate Truffles

Christmas Dinner

Available
1st - 24th December
7pm to 9.30pm
Served in the
Dining Galleries
and
The Venetian Room

Complete Meal
including
coffee ~ £29.50
Children 12 years
& under ~ £18.95

Honey Roasted Parsnip Soup
With Parsley Croutons

Sliced Galia & Cantaloupe Melon
With Poached Cranberries or Parma Ham

Chicken Liver Parfait
With Penventon Chutney, Young Leaves and Toasted Brioche

Salmon and Mackerel Terrine
Smoked Salmon and Cornish Mackerel Terrine
with Mustard Dressed Young Leaves and Horseradish Oil

Organic Mulled Wine Apple and Pear Sorbet

Roast Cornish Turkey
All the Traditional Trimmings and Penventon Cranberry Sauce

Fillets of Sea Bream
Roasted with Fresh Herbs, Lemon and Garlic

Marinated Braised Cornish Shoulder of Lamb
With Button Onions and Mushrooms
finished with Port and Rosemary Sauce

Young Spinach Roulade
Served with a Butternut Squash filling
finished with Vine Tomato Sauce

All dishes served with Goose Fat Roast Potatoes
and Seasonal Vegetables
(Or Minted New Potatoes for Fish & Vegetarian)

Penventon Christmas Pudding
Prepared to our Unique Recipe with Brandy and Rum
Served with Brandy Sauce

Chocolate Tort
Rich Bitter Chocolate Tort with Mocha Bean Vanilla Sauce

Lemon Tart
Classic Glazed Lemon Tart with Berry Sauce

Fresh Fruit Salad
Seasonal Fruits cut and soaked in Natural Juices
with Fruit Coulis

Italian Filter Coffee
Served with Penventon Homemade Fudge
Florentines & Chocolate Truffles

Christmas Party Nights

Served in the Forum Room

DJ playing Party Music.
Crackers, poppers
and balloons!

Wednesday &
Thursday
£24.95 per person

Friday & Saturday
£29.95 per person

Canapés on arrival

Chicken Liver Parfait on Toasted Focaccia and Onion Jam
Smoked Salmon with Capers and Lemon
Free Range Egg Mayonnaise with Chives and Roasted Red Pepper

Honey Roasted Parsnip Soup

With Parsley Croutons

Salmon and Mackerel Terrine

Smoked Salmon and Cornish Mackerel Terrine
with Mustard Dressed Young Leaves and Horseradish Oil

Roast Cornish Turkey

With all the Traditional Trimmings and Penventon Cranberry Sauce,
served with Goose Fat Roast Potatoes and Seasonal Vegetables

Baked Aubergine, Young Spinach and Mozzarella
with a Pequillo pepper dressing (V)
Please order vegetarian before the night.
Served with minted new potatoes and seasonal vegetables

Penventon Christmas Pudding,

Prepared to our Unique Recipe with Brandy and Rum
Served with Brandy Sauce

Chocolate Tort

Rich Bitter Chocolate Tort with Mocha Bean Vanilla Sauce

Italian Filter Coffee

Served With Homemade Florentine & Cornish Fudge



**Gift Vouchers. The
ideal Christmas Present...**

**Free Private Hire of the Lady Edith
Suite available. Call for details**

Christmas Party Nights

Wednesday, Thursday, Friday and Saturday nights throughout December,
a fun filled and festivity-fuelled evening of entertainment.

Crackers, party poppers, and balloons, four course dinner followed by coffee and petit fours
and then dancing the night away.

Our aim is to spoil you and kick start your fantastic Christmas season!

Arrive at 7pm for canapés

Dinner served at 7.30.

Friday and Saturday 12.30am. Wednesday and Thursdays 12pm finish.

Please call 01209 203000 for available dates.



Continue your celebration until the early hours in the onsite Twilight Zone night club

Discounted admission only applies if you book your entry in advance. Call ~ 01209 203040 to book

Why not spoil yourself and take advantage of exclusive party night accommodation rates?

Special rates only apply when attending a Christmas Party Night.



Single room £30.00, double room £60.00 based on 2 persons sharing,
upgrade to a suite for an extra £10.00 per person.

With full use for our health and leisure spa and a Full English Breakfast served in the Dining Galleries.

Booking Terms and Conditions

Christmas Party Nights

A provisional booking can be held for up to 4 weeks. To confirm your party, a deposit of £10.00 per person is required. Deposits are non refundable. If a deposit is not received within 4 weeks of the initial enquiry your booking will be cancelled. Any bookings cancelled 8 weeks prior to the date of your party will not incur any further charges. Final payment for the party is due 14 days prior to the date. Bookings cancelled within 8 weeks of the date will incur a 50% cancellation fee of the total account. Any cancellations within 7 days prior to the date will incur a 100% cancellation fee; this is for both the whole party and individual cancellations. Bar tabs can be set up on the night with a valid credit/debit card and accounts must be settled upon departure or the card given will be charged the full amount.

Please ensure that your guests are aware of the Christmas party menu content and timings for the evening.

Vegetarian options these need to be advised 7 days prior to your party night booking.

Dining Galleries and Venetian Room

All items on our menu are subject to availability and may change without prior notice.

All meals are served in either The Dining Galleries or The Venetian Room, unless specifically arranged with the Restaurant Manager.

We recommend you arrive in enough time to make your selection and order to ensure a prompt eat time.

All bookings over 15 must order from the Christmas Set Menu.

Please feel free to pre-order your party's selection before arriving at the hotel, so that the meal will be ready for your arrival.

Deposits: Parties over EIGHT (Lunch & Dinner) are required to confirm the bookings with a deposit of £10 per person. This is a non-refundable, non-transferable, deposit and cannot be debited from the total bill in the case of a 'no-show'; Final numbers no later than 24 hours prior.

Accommodation and General

Notification of any special requirements or dietary needs should be made prior to the arrival date

Smart casual attire is required in the Dining Galleries, Venetian and Forum Ball Room (please, no hats/shorts/flip-flops/sleeveless shirts).

Bedrooms are available from 1pm and should be vacated by 11am on the day of departure.

The Hotel cannot accept responsibility for damage or theft of vehicles. The Hotel cannot be held responsible for articles of value, other than those deposited with Reception for safe custody in the Hotel safe, for which a receipt will be given.

Penventon Park Hotel Redruth, Cornwall, TR15 1TE

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Visit us at: www.penventon.co.uk

