



MARSHALL MEADOWS
HOTEL

Christmas and New Year 2011

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Marshall Meadows



Christmas and New Year 2011



A luxurious Northumberland hotel, Marshall Meadows stands in 15 acres of beautifully mature gardens and woodland, near the doorway between England and Scotland.

Im delighted to bring you our 2011 Christmas and New Year programme. Marshall Meadows is a beautiful Georgian country house, with fine sash windows overlooking the garden, and has an elegance that makes it ideal for a celebration or relaxing Christmas break.

Just a short distance from the border with Scotland, and with some of the most breathtaking Northumberland landscape and coastline close by, Marshall Meadows is the place to relax and unwind during the Christmas break with log fires, great food and good wines.

Our Border Suite, which can accommodate up to 180 guests, is ideal for a corporate festive event, but with smaller rooms, and of course our intimate mezzanine dining room above

the restaurant, we can accommodate private dining and get-togethers of all sizes.

If you're planning a party we can organise it for you, including offering superb festive menus, put together by our head chef, party novelties and a DJ to get the dancing going. All you need to do is bring the party mood!

You can contact our team on 01289 331133 to talk through your ideas, and I look forward to welcoming you at Marshall Meadows and celebrating with you.

Ian Catterall
General Manager

Marshall Meadows



Make a night of it?

Stay over at Marshall Meadows for just **£22.50 per person** based on two people sharing a twin or double room and including full English breakfast.

Call us on **01289 331133**

This offer applies between 25th November and 23rd December

Christmas Celebrations

Throughout December we've some great dates for your festive diary. Bring a party, pull a cracker or two and make it a Christmas to remember! Our festive menu includes coffee and mince pies. Evening dinners includes novelties and crackers.

Festive Lunches:

1st – 23rd December

£15.95

Festive Dinners:

1st – 23rd December

£19.95

Party Nights

Saturday 3rd, Friday 9th,

Friday 16th and Saturday 17th December

£22.50

Grease Themed Party Night

Saturday, 10th December

£25.00

Boxing Day Lunch

New Year's Day Lunch

Party Nights

Doors open: 7.30pm

Dinner: 8.00pm

Disco/Bar until: 12.30am

Cream of Pumpkin Soup, with rosemary infusion

Cantaloupe Melon, seasonal fruits, with ginger syrup

Chicken Liver Pate, toasted brioche, red onion chutney

Roast Fillet of Salmon, white wine and chive butter sauce

Traditional Breast of Turkey, cranberry stuffing, chipolata and bacon, sage turkey gravy

Smoked Cheddar and Basil Risotto Cake, with a roasted tomato relish

All mains served with roast potatoes and seasonal vegetables

Traditional Christmas Pudding, brandy sauce

Lemon Possett with shortbread biscuits

Dark Chocolate Cheesecake, sweet cream and red berry compote

Freshly Brewed Coffee/
Tea and Mince Pies



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Christmas Day Lunch

With novelties, crackers and a visit from Santa with a gift for all the children, our traditional lunch is the perfect family celebration.

Roasted Red Pepper and Tomato Soup
Trio of Smoked Fish – smoked salmon, mackerel and trout with a crisp green salad and rustic bread
Game Pate with Scottish oatcakes and plum chutney
Crown of Melon filled with winter berries and fruit coulis

Refreshing Sorbet

Roast Northumberland Turkey with festive accompaniments
Pan Fried Halibut Steak in a prawn and asparagus sauce
Roasted Sirloin of Beef with a red wine bordelaise sauce
Filo Case filled with Brie and topped with cranberries
All served with seasonal vegetables and potatoes

Traditional Christmas Pudding with brandy sauce
Passion Fruit Cheesecake with fresh cream and fruit coulis
Brandy Basket with fresh fruit salad and Bailey's ice cream
Chocolate Mousse with Cointreau and homemade shortbread

Freshly Brewed Coffee/Tea with Mince Pies and Christmas Cake

Adults: £49.95

Children under 12: £25.00

Children two and under Free



A Magical Winter Wedding?



To plan your wedding day for Winter 2011 or 2012 please call us for details of our packages.



Give the gift of a meal or a stay at a Classic Lodges Hotel

Classic Lodges Gift Vouchers can be exchanged at any one of our 9 hotels for dinner, lunch or afternoon tea, a luxurious stay, or for a monetary value. Personalise them with a special message and we'll even send them for you.

Call **08456 038892** for more details.

New Year's Eve Family Carvery

Welcome in 2012 with a sumptuous spread for all the family to enjoy, then enjoy dancing until midnight strikes and we ring in the New Year.

Broccoli and Stilton Soup
Chicken Liver Pate with a red onion marmalade and Highland oatcakes
Goat's Cheese and Cranberry Parcel with a mixed leaf salad
Smoked Mackerel with horseradish sauce and rustic bread

Refreshing Sorbet

Choice of Roast Beef, Honey-glazed Ham, Turkey or Roast Pork, gravy and Yorkshire puddings
Vegetable Fruitatta
Salmon Steak in a hollandaise sauce

All served with a selection of seasonal vegetables, roast potatoes and new potatoes,

Apple and Red Cherry Crumble with custard
Citrus Lemon Tart with fruit coulis
Homemade Raspberry Cranachine
Selection of Northumberland Cheese and Biscuits

Freshly Brewed Coffee/Tea and Mints

Adults: £35.00

Children under 12: £17.50

Doors open: 6.45pm

Children's entertainer until: 7.45pm

Dinner served: 7.45pm prompt

Disco/bar: until 1.00am

Large screen computer in the Conservatory all evening.



Christmas and New Year 2011

Terms & Conditions

Provisional reservations will be held for up to 14 days.

For party night reservations a non-refundable deposit of £10 per person is required within 14 days of making the reservation. The Hotel reserves the right to amalgamate Party Nights to ensure optimum numbers. Please note that shared party tables may apply to groups of less than 8 guests.

Full prepayment is required by 14th November 2011, or if you book after this date then full payment is requested at time of booking.

Deposits and any final payments made for guests who subsequently cancel are unable to be refunded and cannot be off set against final balance for the revised number of guests that finally attend.

For Christmas residential packages, a non-refundable deposit of 25% of the total bill per person is required within 14 days of making the reservation and the balance is due no later than 1st December 2011.

For Christmas Day luncheon bookings, a non-refundable deposit of £15 per person is required within 14 days of making the reservation and the balance is due no later than 1st December 2011.

For Boxing Day luncheon bookings, a non-refundable deposit of £15 per person is required within 14 days of making the reservation and the balance is due no later than 1st December 2011.

If a deposit is not received within 14 days, the reservation may be automatically released without prior notification.

All prices include VAT at 20%. Prices and details are based on classic accommodation and are subject to availability.

Supplements apply to bedrooms booked for single occupancy and upgraded room types.

All details in this brochure are correct at the time of going to press but may be subject to alteration without prior notice.

Certain functions may not be suitable for children under 18 years old. Please ask for details.

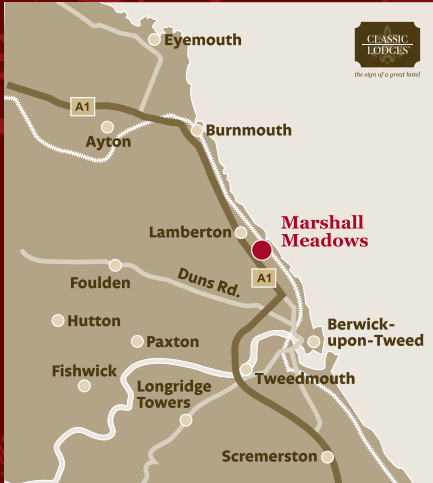
All pre-paid monies are non-refundable and non-transferable to any other hotel service.

Children under 3 dine free. Children 3 to 12 are half adult menu prices.

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