

DISCOS

If you would like to have a disco after your meal, we are happy for you to do so, however you must have a minimum of 40 people for your Christmas meal and take a minimum of 8 bedrooms for the evening. You will be responsible for organising the DJ / music. Please enquire for more details.

TERMS & CONDITIONS

Christmas Parties from 1st December to 22nd December
and from 3rd January to 31st January.

10% discount for all parties in January with numbers
greater than 15 people.

1. All bookings must be confirmed in writing. Provisional bookings will be released without notification if not confirmed within 7 days.
2. A non-refundable deposit of £5 per head is required for all lunch & dinner bookings.
3. Numbers for all bookings must be confirmed with menu choices 10 days in advance.
4. Final numbers for all bookings must be confirmed 48hrs before & this number will be catered and charged for. If the number sitting is greater than the number confirmed the greater number will be charged.
5. All accounts must be settled on the day with one payment for the full amount either by debit / credit card or by cash.
6. All parties must have place cards with menu selection clearly written on.
 7. All party members must choose from one menu only.
 8. Any change of ordered dish on the day incurs a £5.00 charge.

When booking accommodation for a party night, preferential rates will be offered. Rates are for bed & breakfast:

Single - £55.00 Double - £70.00

For reservations please call 01798 813838

Monkmead Lane, W. Chilmington, W.Sussex RH20 2PF

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Roundabout Hotel

West Sussex



Christmas Party Menus

2009





CHRISTMAS PARTY 'MENU A'

£17.50 per person



Tomato & Roasted Red Pepper Soup

Served with crispy croutons

Chicken Liver Paté

Smooth chicken paté served with toast and redcurrant relish

Fan of Melon

Served with minted strawberry salsa

Roast Breast of Turkey

Served with chestnut stuffing, bacon and chipolata roll, cranberry sauce and thickened jus

Somerset Pork

Tender dice of pork with apples in a creamy cider sauce

Baked Salmon Fillet

Fillet of salmon with a basil and prawn crust and set on a white wine sauce

Roasted Mediterranean Vegetables and Goats Cheese Tart

A selection of vegetables roasted in olive oil, garlic and basil served in filo pastry and topped with goats cheese

All main courses are served with potatoes and a selection of vegetables

Christmas Pudding

Served with brandy sauce

Exotic Fresh Fruit Salad

Served in a brandy snap basket with a rosette of fresh cream

Cointreau and Honey Cheesecake

Set on a biscuit base

Fresh Coffee or a Pot of Tea with a Mince Pie

10% Service Charge will be added to the bill

Minimum requirement of 10 people. All guests must choose from the same menu.



CHRISTMAS PARTY 'MENU B'

£22.50 per person



Tomato & Roasted Red Pepper Soup

Served with crispy croutons

Melon and Tropical Fruit Selection

Served with cassis sorbet balls

Fish Cakes

Cod fishcakes with a horseradish tartare sauce and set on salad leaves

Double Cheese Soufflé

Twice baked cheddar and gruyere cheese soufflé set on caramelised onions and salad leaves

Roast Breast of Turkey

Served with chestnut stuffing, bacon and chipolata roll, cranberry sauce and thickened jus

Chicken Supreme

Griddled butterfied chicken fillet served with a tomato and tarragon sauce

Marinated Venison Steak

Pan fried with orange, juniper and wild mushrooms

Paupiettes of Sole

Lemon Sole fillets filled with salmon mousse and poached, served with a cream sauce laced with vermouth

Roasted Mediterranean Vegetables and Goats Cheese Tart

A selection of vegetables roasted in olive oil, garlic and basil served in filo pastry and topped with goats cheese

All main courses are served with potatoes and a selection of vegetables

Christmas Pudding

Served with brandy sauce

Exotic Fresh Fruit Salad

Served in a brandy snap basket with a rosette of fresh cream

Raspberry Romanoff

Crushed meringue with fresh creme chantilly laced with vodka

Apple Caramel Brown Betty

Pastry case filled with lightly spiced apple and caramel mix, topped with a cinnamon spiced crumb and served with custard

Fresh Coffee or a Pot of Tea with a Mince Pie

10% Service Charge will be added to the bill

Minimum requirement of 10 people. All guests must choose from the same menu.