

# Booking Form

**All Meals 3 Course £21.95**  
**£10.95 (under 16's)**

To help us provide a better service please complete this form and hand it in at the reception or post.

Party Organiser .....

Address of Organiser .....

.....

Telephone No. ....

Date Required .....

Preferred time of arrival.....

Deposit .....

1. All bookings must be secured by a non-refundable deposit of £10.00 per person at the time of booking. (£5 per child)
2. Final Balance must be paid two weeks prior to the function date.
3. A pre-order must be given for all meals required. These must be returned two weeks prior to the party date.
4. Special diets can be catered for and different vegetarian options are available on request.
5. Please note car parking is available but limited during the month of December.
6. Prices include VAT. Our products may contain nuts or nut derivatives.
7. Should you require something other than from our house wine list, please pre-order by ringing the hotel.
8. Rooms are available for over night stays with generous discounts. Please ask for more information.

No.	Name	Starter				Main course					Desserts				
		Soup	Melon	Salad	Mushroom	Turkey	Sole	Pork	Lamb	Lasagne	Xmas Pud	Pineapple	Trifle	Chocolate	Cheese Bisc
1															
2															
3															
4															
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6															
7															
8															
9															
10															
11															
12															
13															
14															
15															



# Christmas and New Year at the Ely House Hotel

**10% Off lunch bookings**



*'a hotel of distinction'*

[www.elyhousehotel.co.uk](http://www.elyhousehotel.co.uk)

**53 Tettenhall Road, Wolverhampton**  
**Tel: 01902 311311**

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# Christmas Seasonal Menu

Prepared by Head Chef, Mike Bates

## Starters

**Chilled Tower of Melon**  
with Forest Fruits and a Refreshing Sorbet

**Cesar Salad**  
Iceberg with Parmesan Shavings  
and Croutons Bound with a  
Cesar Salad Dressing Topped  
with Cajun Spiced Chicken

**Chefs Home made  
Broccoli and Stilton Soup**  
with Crème Fraiche

**Sautéed Mushrooms**  
in a Garlic Cream Sauce on Toasted Ciabatta

## Mains

**Roast Turkey Breast**  
with Bacon, Sausage, Seasoning Gravy,  
and Cranberry Sauce

**Fillet of Sole**  
Stuffed with Salmon Fillet Poached in  
White Wine with Shallots, Mushrooms and Parsley,  
Finished with Double Cream and Glazed

**Char Grilled Oriental Spiced Loin of Pork**  
on steamed Chinese Egg Noodles  
with a Sweet and Sour Sauce

**Mildly Spiced Curried Lamb**  
on a bed of Steamed Basmati Rice with  
a Poppadum and Mango Chutney

**Home made Baked Leek and Cheese Lasagne (V)**

All Served with Roast and Dauphenoise Potatoes  
and a Selection of Fresh Vegetables

## Desserts

**Christmas Pudding**  
Served with a Creamy Brandy Sauce

**A Tower of Fresh Pineapple  
and Orange Slices**  
Napped with a Rum Flavoured Fudge Sauce,  
Topped with Chocolate Ice Cream

**Home made Fruit and Sherry Trifle**  
Topped with Fresh Cream

**Chocolate Fudge Cake**  
with Chocolate Sauce and Strawberry Ice cream

**Selection of ice creams and Sorbet**

**Cheese and Biscuits**

Please ask for  
Xmas Day & Boxing Day  
Lunch Menus