

Booking Form

All Meals 3 Courses - £23.50

£11.50 (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

Lunchtime opening hours between
12.00 - 2.00pm
Evening opening hours between
6.00 - 9.00pm

- All bookings must be secured by a non-refundable deposit of £10.00 per person at the time of booking. (£5 per child)
- Final Balance must be paid two weeks prior to the function date.
- A pre-order must be given for all meals required. These must be returned two weeks prior to the party date.
- Prices include VAT. Our products may contain nuts or nut derivatives.
- Should you require something other than from our house wine list, please pre-order by ringing the hotel.
- Rooms are available for over night stays with generous discounts. Please ask for more information.

No.	Name	Starter				Mains				Desserts				
		Soup	Melon	Prawn	Mushrooms	Turkey	Salmon	Lamb	Spinach Feta	Xmas Pud	Fudgecake	Apple Pie	Ice Cream	Cheese Bisc
1														
2														
3														
4														
5														
6														
7														
8														
9														
10														
11														
12														
13														
14														
15														

Christmas and New Year at the **Ely House Hotel**



'a hotel of distinction'

www.elyhousehotel.co.uk

53 Tettenhall Road, Wolverhampton

Tel: 01902 311311

53 Tettenhall Road, Wolverhampton, West Midlands WV3 9NB
Tel: 01902 311311 Fax: 01902 421098 Email: reservations@elyhousehotel.co.uk

Christmas Seasonal Menu

Choose 3 courses for £23.50

Starters

**Chef's homemade leek and potato soup
with bread roll and butter**

**Tower of chilled melon with forest fruits
and a refreshing sorbet**

**Traditional prawn cocktail
with brown bread butter**

**Mushrooms in a Madeira cream sauce
on a toasted ciabatta crouton**

Mains

**Traditional roast turkey
with seasoning chipolata cranberry sauce & gravy**

**Poached fillet of Salmon
in a white wine and tarragon sauce**

**Lamb shank in a rich red wine
and rosemary sauce**

**Spinach feta goujons
with stuffed roast pepper**

**all served with a selection of fresh market
vegetables and potatoes**

Desserts

**Traditional Christmas pudding
with rum sauce and ice cream**

**Chocolate fudge cake
with chocolate sauce and
strawberry ice cream**

**Deep filled apple pie
served with custard**

**A selection of ice cream
and sorbets**

**A trio of cheeses served
with a selection of biscuits
garnished with grapes and celery**