

Booking Form

All Meals 3 Courses - £22.95
 or 2 course lunch - £16.95
 £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

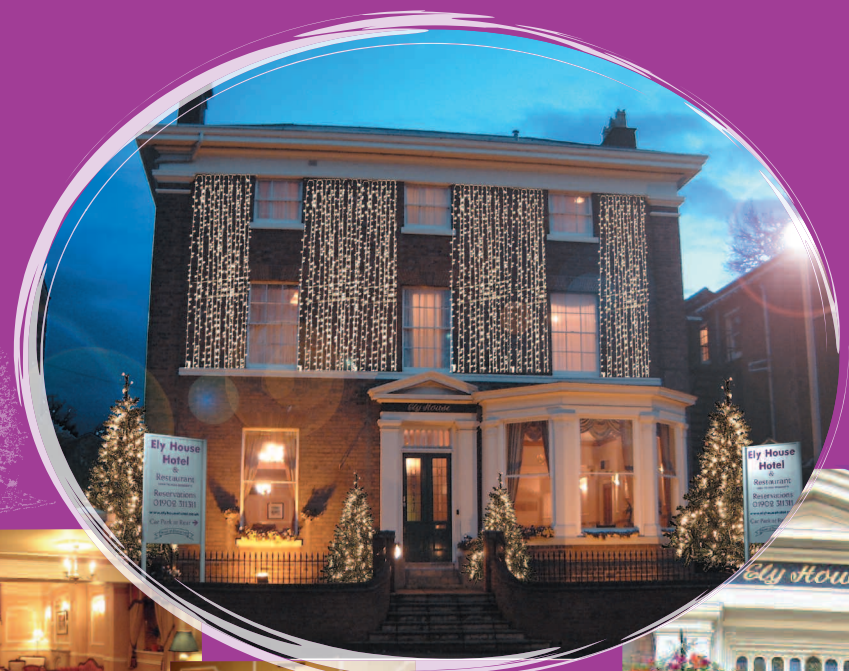
Lunchtime opening hours between
 12.00 - 2.00pm
 Evening opening hours between
 6.00 - 9.00pm

- 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.
- Please note car parking is available but limited during the month of December.
- 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				Main course					Desserts				
		Soup	Prawn	Mushroom	Paté	Turkey	Penne	Beef	Chicken	Salmon	Xmas Pud	Pancake	Apple Crumble	Choc Mousse	Cheese Bisc
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2															
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15															

Christmas and New Year at the Ely House Hotel

Winner of Black Country Hotel & Tourism GOLD award 2008



'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

Prepared by Head Chef, Mike Bates

Choose 3 courses for £22.95 or our lunchtime special - 2 courses £16.95

Starters

Chef's homemade vegetable and pasta soup
with home made bread roll

Traditional prawn cocktail
with brown bread and butter

**Mushrooms in a garlic tomato and
tarragon sauce**
on a toasted ciabatta crouton

Home made smoked mackerel pate
with melba toast

Mains

Roast turkey breast
with sausage, bacon, seasoning
and cranberry sauce

Penne
in a pine nut, broccoli and dolcelatte cheese cream sauce

Braised beefsteak
in a red wine onion, mushroom and herb sauce

Hot spicy chicken breast
cooked with garlic chilli, onion, tomato and
coconut milk with steamed basmati rice

Fillet of salmon
on a bed of buttered spinach wrapped in puff pastry
and baked with a crème fraiche prawn sauce

Selection of fresh market vegetables and potatoes

Desserts

Christmas pudding
with rum sauce and ice cream

Pineapple pancake
with butterscotch sauce and ice cream

Home made apple crumble
with custard sauce

Rich chocolate mousse
with brandy marinated orange segments

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

*Please ask for
Xmas Day & Boxing Day
Lunch Menus*