Welcome to Christmas 2019 at the 4 star Old Palace Lodge

Are you looking for that extra special something this festive season?
If so, then look no further.
At The Old Palace Lodge Hotel we have compiled an exciting list of events and activities for you to celebrate Christmas or simply to have a party.
Why not let your hair down at one of our Christmas party nights or book a private room?
If dancing is not your style, enjoy a festive lunch or dinner but don’t forget to book early as we do get really busy!
Christmas is of course a time for families, you can bring your children to Sunday Lunch or even enjoy Christmas Day with us!
Whatever you choose we look forward to welcoming you to The Old Palace Lodge Hotel over this festive season.
Kind Regards
The Team

To book your Christmas event
Contact the Sales Team
Tel: 01582 662201 * Fax: 01582 696422
or email: conference@mgmhotels.co.uk
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Book your company’s lunch into one of our private rooms, decorated with Christmas tree, crackers and novelties.
Christmas Day Lunch 8
Great food in a festive atmosphere including gifts for the children.
Christmas Day Home From Home 9
Book our private Henry VIII suite and enjoy Christmas Day with the family without all the washing up. Let us look after you and all you have to worry about is having a good time. We will put a Christmas Tree in the lounge so you can bring all the presents along and open them when you arrive. We will also supply a DVD player for the kids to play their favourite movies.
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Senior Citizens Lunch

A glass of sherry upon arrival. Novelties and crackers are on the tables to create a great atmosphere.

Arrival from 12pm. Lunch served from 12.30pm

To Start
Winter Vegetable Soup (v)

Mains
Roast Turkey, Cranberry & Chestnut Stuffing with roast potatoes and seasonal vegetables

Mediterranean Vegetable & Goats Cheese Strudel (v) with tomato and basil sauce

Dessert
Chocolate Yule Log with chocolate sauce

Traditional Christmas Pudding with brandy sauce

Followed By
Tea and Coffee with Mince Pies

Monday 2nd & 9th December 2019
£19.95 (per person)

We cannot guarantee that our menu is free of nuts and/or gm foods. Please note cranberries are used in our red cabbage. Menu correct at time of print, may be subject to change.
Festive Sunday Lunch

Sit-down times from 12:30pm

TO START
- Winter Vegetable Soup (v)
- Goats Cheese & Red Onion Tart with a balsamic reduction
- Chicken Liver Pate with cranberry and pear chutney and toasted brioche
- Classic Prawn Cocktail with Marie Rose sauce

MAINS
- Roast Turkey, Cranberry & Chestnut Stuffing with roast potatoes and seasonal vegetables
- Roast Beef & Yorkshire Pudding with roast potatoes and seasonal vegetables
- Salmon en Croûte with crushed baby new potatoes and wilted spinach
- Chickpea & Sweet Potato Hotpot (v) with baby spinach and grilled tortilla bread

DESSERT
- Traditional Christmas Pudding with brandy sauce
- Vanilla Cheesecake with a mixed berry compote
- Chocolate Yule Log with chocolate sauce
- Selection of British Cheeses with homemade chutney and biscuits

FOLLOWED BY
Tea and Coffee with Mince Pies

Private rooms are available subject to a room hire charge. Please ask for details.

Sunday 1st, 8th, 15th, 22nd & 29th December 2019
£24.95 (per adult) + £12.50 (per child aged between 3 & 12)
Children under 3 eat FREE!

We cannot guarantee that our menu is free of nuts and/or gluten foods. Please note cranberries are used in our red cabbage. Menu correct at time of print, may be subject to change.
Christmas Party Nights

Enjoy delicious canapes and ambient music with international singer Neal Astbury in the lounge bar from 7pm.

Canapés served in the bar from 7pm
Dinner served at 8pm

To Start
Winter Vegetable Soup (v)
Classic Prawn Cocktail with a Marie Rose sauce

Mains
Roast Turkey, Cranberry & Chestnut Stuffing with roast potatoes and seasonal vegetables
Mediterranean Vegetable & Goats Cheese Strudel (v) with tomato and basil sauce

Dessert
Traditional Christmas Pudding with brandy sauce
Chocolate Yule Log with chocolate sauce

Make a night of your celebrations and book a night’s stay in one of our beautifully decorated bedrooms

FOLLOWED BY
Tea and Coffee with Mince Pies

Dance the night away with Neal Astbury until 1 am, live singing and disco

Friday 29th & Saturday 30th November 2019
Thursday 12th & 19th December 2019
£29.95 (per person)

Friday 6th, 13th & 20th December 2019
Saturday 7th, 14th & 21st December 2019
£39.95 (per person)

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Festive Lunch and Dinner

To Start

Winter Vegetable Soup (v)
Goats Cheese & Red Onion Tart (v) with a balsamic reduction
Chicken Liver Pate with cranberry and pear chutney and toasted brioche

Classic Prawn Cocktail

Mains

Roast Turkey, Cranberry & Chestnut Stuffing with roast potatoes and seasonal vegetables
Salmon en Croute with baby crushed new potatoes and wilted spinach
Chickpea & Sweet Potato Hotpot (v) with baby spinach and grilled tortilla bread

Braised Blade of Beef with creamy mash potato and Bourguignon sauce

Dessert

Traditional Christmas Pudding with brandy sauce
Vanilla Cheesecake with mixed berry compote
Chocolate Yule Log with chocolate sauce

Selection of British Cheeses with homemade chutney and biscuits

Book your company’s meal into one of our private rooms, decorated with Christmas tree, crackers and novelties. Room hire charges apply.

Lunch bookings £24.95 (per person) Lunch served from 12.30pm
Dinner bookings £29.95 (per person) Dinner served from 7pm

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Christmas Day Lunch

For this special day our Head Chef has created a delicious menu.

A welcome glass of Champagne and canapés on arrival
Sit-down times from 12.30pm

To Start

Lobster Bisque with crème Fraîche and pea shoots
Ham Hock Terrine with spicy fruit chutney and toasted country bread
Scottish Smoked Salmon & Lobster Tian with crushed herbs and caviar
Goats Cheese & Red Onion Tart (v) with a balsamic reduction

Mains

Roast Turkey, Cranberry & Chestnut Stuffing with roast potatoes and seasonal vegetables
Individual Fillet Steak Wellington with Foie Gras parfait and a red wine jus
Grilled Fillet of Salmon with a truffle potato terrine and crayfish cream
Mille Feuille of Roasted Vegetables (v) with mozzarella, tomato and basil sauce

Dessert

Traditional Christmas Pudding with brandy sauce
Sticky Toffee Pudding with clotted cream and toffee sauce
Honeycomb Cheesecake and berry compote
Warm Chocolate Brownie with vanilla ice cream
Selection of British Cheeses with biscuits, grapes, celery and winter chutney

FOLLOWED BY

Tea and Coffee with Mince Pies

Wednesday 25th December 2019
£94.50 (per adult) • £44.75 (per child aged between 3 & 12)
Children under 3 eat FREE!

We cannot guarantee that our menu is free of nuts and/or gluten foods. Please note cranberries are used in our red cabbage. Menu correct at time of print, may be subject to change.
Merry Christmas 2019

Invite all the family to enjoy Chef’s delicious Christmas Day lunch in the privacy of the charming Henry VIII suite.
Relax and enjoy quality time with family and friends while our attentive staff will make sure your Christmas is truly special.

Henry VIII Suite £1,000
Subject to maximum and inclusive number of ten guests. Any extra guests above the maximum inclusive number will be charged at £100 per adult and £50 per child.
Boxing Day Lunch

A selection of festive treats all carefully crafted by our Head Chef. So best to reserve your table fast.

Sit-down times from 12.30pm

To Start

Seasonal Vegetable Broth (v)

Salmon, Lime & Coriander Fishcake with sweet chilli and spring onion dressing

Chicken Liver Parfait with truffle butter, pear chutney and toasted brioche

Breaded Brie (v) with cranberry chutney

Main

Braised Blade of Bedfordshire Beef with spring onion mash and bourguignonne sauce

Roast Turkey, Cranberry & Chestnut Stuffing with roast potatoes and seasonal vegetables

Vanilla Crème Brûlée with shortbread biscuit

Baileys & Toffee Cheesecake with a toffee and hazelnut crunch

Selection of British Cheeses with biscuits, grapes, celery and winter chutney

Chickpea & Sweet Potato Hotpot (v) with baby spinach and grilled tortilla bread

Dessert

Chocolate Yule Log with chocolate sauce

Followed By

Tea and Coffee with Mince Pies

Thursday 26th December 2019

£39.95 (per adult) • £19.95 (per child aged between 3 & 12)

Children under 3 eat FREE!

We cannot guarantee that our menus is free of nuts and/or gm foods. Please note cranberries are used in our red cabbage. Menu correct at time of print, may be subject to change.
THE OLD PALACE LODGE GIFT VOUCHER

is the perfect Christmas gift for family and friends
## RED WINE

<table>
<thead>
<tr>
<th>Price</th>
<th>Wine</th>
<th>Origin</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>£16.95</td>
<td>El Velero Tempranillo Tinto Albaí, Valdepeñas - Spain</td>
<td>Spain</td>
<td>Deliciously soft, ripe, red fruit flavours and a smooth finish.</td>
</tr>
<tr>
<td>£20.50</td>
<td>Côtes du Rhône, La Dentelière - France</td>
<td>France</td>
<td>The warmth and sunshine of the Rhône Valley encourages the ripe berry style with pepper hints. Easy-drinking and medium-bodied.</td>
</tr>
<tr>
<td>£17.95</td>
<td>Cullinan View Pinotage, Robertson South Africa</td>
<td>South Africa</td>
<td>Rich, full and spicy with good levels of fruit aromas and flavour, made with South Africa’s own grape variety.</td>
</tr>
<tr>
<td>£19.95</td>
<td>Granfort Merlot, Pays d’Oc - France</td>
<td>France</td>
<td>A rich, juicy southern French wine using this popular variety which originated from Bordeaux.</td>
</tr>
<tr>
<td>£21.50</td>
<td>Flagstone Longitude Cabernet Sauvignon Shiraz-Malbec - South Africa</td>
<td>South Africa</td>
<td>Plenty of dark berry fruits on the nose, again appearing on the juicy palate which finishes soft and lingering.</td>
</tr>
<tr>
<td>£18.50</td>
<td>Berri Estates Shiraz - South Eastern Australia</td>
<td>Australia</td>
<td>Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices.</td>
</tr>
<tr>
<td>£19.95</td>
<td>Rare Vineyards Malbec, Pays d’Oc - France</td>
<td>France</td>
<td>Having achieved fame in Argentina, Malbec returns home. Lovely violet aromas, solid fruit flavours and a splash of spiced oak.</td>
</tr>
<tr>
<td>£29.95</td>
<td>Don Jacobo Rioja Reserva, Bodegas Corral - Spain</td>
<td>Spain</td>
<td>Traditional Rioja with a stylish, silky balance of ripe cherry flavours and generous vanilla oak character for a mature style.</td>
</tr>
</tbody>
</table>

## WHITE WINE

<table>
<thead>
<tr>
<th>Price</th>
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<th>Origin</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>£16.95</td>
<td>El Velero Verdejo Blanco Albaí, Valdepeñas - Spain</td>
<td>Spain</td>
<td>Green apple and citrus fruit on the palate with floral notes on the finish.</td>
</tr>
<tr>
<td>£18.95</td>
<td>Belvino Pinot Grigio, delle Venezie - Italy</td>
<td>Italy</td>
<td>Delicately flavoured with notes of green apple and pear.</td>
</tr>
<tr>
<td>£30.95</td>
<td>Chablis, Vignerons de Chablis - France</td>
<td>France</td>
<td>Citrus and a touch of stone fruit; fresh with a minerally note.</td>
</tr>
<tr>
<td>£24.95</td>
<td>Southern Rivers Sauvignon Blanc, Marlborough - New Zealand</td>
<td>New Zealand</td>
<td>Fresh and crisp with classic characters of gooseberry and tropical flavours.</td>
</tr>
<tr>
<td>£17.45</td>
<td>Casa Vista Sauvignon Blanc, Central Valley - Chile</td>
<td>Chile</td>
<td>Delicious grapefruit and tropical fruit flavours; the finish is crisp and fresh.</td>
</tr>
<tr>
<td>£18.50</td>
<td>Berri Estates Un-oaked Chardonnay - South Eastern Australia</td>
<td>Australia</td>
<td>A crisp style with a fresh, yet ripe lemon character with no oak ageing.</td>
</tr>
<tr>
<td>£21.50</td>
<td>Flagstone Noon Gun Chenin Blanc, Sauvignon Blanc, Viognier, Western Cape - South Africa</td>
<td>South Africa</td>
<td>Aromatic tropical fruit, notes of orange peel and nutmeg. Dry, crisp finish.</td>
</tr>
</tbody>
</table>

## ROSÉ WINE

<table>
<thead>
<tr>
<th>Price</th>
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<th>Origin</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>£18.50</td>
<td>Solstice Pinot Grigio Rosé delle Venezie - Italy</td>
<td>Italy</td>
<td>Refreshingly dry with notes of strawberry fruit.</td>
</tr>
<tr>
<td>£18.50</td>
<td>Rugged Ridge Zinfandel Rosé, California - USA</td>
<td>USA</td>
<td>Medium-sweet pink with sweet raspberry, watermelon and strawberry fruit.</td>
</tr>
</tbody>
</table>

Strathmore Sparkling & Still Mineral Water £5 (1 litre bottle)
CHAMPAGNE AND SPARKLING WINE

£24.95 Imperativo Prosecco – Italy
Fine bubbles and delicately fruity aromas; the palate is crisp and lively.

£49.95 Louis Dornier et Fils Brut
Champagne - France
Upfront biscuity elegance blends with a respectful ageing in bottle. Altogether a very stylish wine.

£64.95 Taittinger Brut Réserve
Champagne – France
The intensely fragrant character, subtle biscuit complexity and superb elegance is due to a predominance of Chardonnay in the blend.

£195 Dom Pérignon Brut
Champagne – France
Long and satisfying on the palate with layers of yeasty, nutty flavours, superbly fat and ripe. Complex, luxury Grand Cru Champagne made only in the best years.

To pre-order your wine please contact Events on 01582 662201
(Option 2)
A Magical Christmas in the Tudor Walled Gardens

Convivial and good fun! Enjoy the most fabulous evening in our large pod, the perfect Christmas bauble for up to eight guests.

The Tudor Walled Gardens
**Terms & Conditions**

**Deposits**
Once you have made a provisional booking, a £10.00 (per person) non-refundable and non-transferable deposit is required to confirm the booking (within 7 days). If the required deposit is not received within this time, the booking will be automatically released from our diary.

**Payment**
Full payment is required by 1st November 2019 and is non-refundable. Whoever signs the booking form or contract is responsible for paying the total bill and authorising any changes.

**If You Cancel**
All the payment will be lost as a cancellation charge – however if we are able to resell the space vacated by you, then we will refund your money, minus the £10.00 deposit per person.

**Cancellation By The Hotel**
We reserve the right to cancel the booking if any part of the hotel is closed outside our control or in the case of ‘force majeure’ (including without limitation, strikes, industrial action, fire at or near the hotel, flood at or near the hotel, civil unrest, Act of God). We also reserve the right to cancel, alter or amend any events listed in this brochure as necessary.
In the event of such cancellation, and where an alternative date is not agreed, we shall refund the full amount paid and we shall not be under any obligation to compensate you.

**Your Use Of Our Hotel**
You require the hotel’s permission to bring in any food or drink to be consumed in the hotel. An additional charge may be made. Consider other party goers, do not organise anything or bring anything with you that may offend others.
Whilst we make every attempt to accommodate your requests, we cannot guarantee seating plans.
Payment of the deposit and signing of the booking form represents an acceptance of these terms and conditions and any variation must be made in writing.

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**Frequently Asked Questions**

**Drinks Code**
Smart Casual.

**Children**
Party Nights are not suitable for anyone under the age of 18.

**Special Diets**
We cater for a wide range of specific diets, please inform us in advance and we will organise an appropriate menu for you.

**Special Requirements**
If mobility access in the hotel and restaurant is required, kindly advise the Events team.

**Taxis**
We strongly recommend you reserve one in advance at this busy time of the year.

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*Book now for a magical experience*
Important dates for your 2020 diary

Friday 14th February
Valentines Day Celebration
Treat your loved-one to a romantic three-course dinner and why not stay the night in one of our beautifully appointed bedrooms.

Sunday 22nd March
Mother’s Day Lunch
Give Mum the day off and treat her to a relaxed Sunday lunch for all the family.

Sunday 12th April
Easter Sunday Lunch
A three-course lunch with coffee and an Easter Egg for every child.

Sunday 21st June
Father’s Day Lunch
You treated Mum, now look after Dad with a relaxed Sunday Lunch for all the family.

Our renowned Bedfordshire Afternoon Tea is the perfect birthday treat.
Also served in the Tudor Walled Gardens

The Old Palace Lodge Hotel
Henry’s Restaurant
Church Street, Dunstable, Bedfordshire LU5 4RT
Telephone 01582 66 22 01 (Ext. 2) | Email enquiries conference@mgmhotels.co.uk
WWW.OLDPALACELodge.COM

The Old Palace Lodge Hotel Proud to be a Bett UK Patron