

Christmas

2019



THE OLD PALACE LODGE HOTEL & HENRY'S RESTAURANT



THE OLD PALACE LODGE
BIRMINGHAM



OLDPALACELODGE.COM



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



Contents

Senior Citizens Lunch	4
Festive Sunday Lunch	5
Christmas Party Nights	6
Festive Lunch & Dinner	7
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.	
Boxing Day Lunch	10
Wine List	12 - 13
A Magical Christmas in the Tudor Walled Gardens	14
Terms & Conditions	15
Frequently Asked Questions	15
Future Events	16



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 gm 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 canapés 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

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

MAINS

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

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

FOLLOWED BY

Tea and Coffee
with Mince Pies

DESSERT

Traditional Christmas
Pudding
with brandy sauce

Chocolate Yule Log
with chocolate sauce



*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)

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 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 Croûte
with baby crushed new
potatoes and wilted spinach

Braised Blade of Beef
with creamy mash potato
and Bourguignon sauce

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

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

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.



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**

*Children
will
receive
a gift*



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 gm 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

MAINS

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

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

Pan Fried Sea Bass
with potato cake, spiced tomato and olive salsa

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

DESSERT

Vanilla Crème Brûlée
with shortbread biscuit

Chocolate Yule Log
with chocolate sauce

Baileys & Toffee Cheesecake
with a toffee and hazelnut crunch

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

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 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.



THE OLD PALACE LODGE GIFT VOUCHER

*is the perfect Christmas gift
for family and friends*

Breakfast in my room please



Please place this on the table in the
office of your room before 11.00am



Wine List Menu 2019

Years and Vintages subject to change.

RED WINE

£16.95 **El Velero Tempranillo Tinto Albali, Valdepeñas - Spain**

Deliciously soft, ripe, red fruit flavours and a smooth finish.

£20.50 **Côtes du Rhône, La Dentelière - France**

The warmth and sunshine of the Rhône Valley encourages the ripe berry style with pepper hints. Easy-drinking and medium-bodied.

£17.95 **Cullinan View Pinotage, Robertson South Africa**

Rich, full and spicy with good levels of fruit aromas and flavour, made with South Africa's own grape variety.

£19.95 **Granfort Merlot, Pays d'Oc - France**

A rich, juicy southern French wine using this popular variety which originated from Bordeaux.

£21.50 **Flagstone Longitude Cabernet Sauvignon Shiraz-Malbec - South Africa**

Plenty of dark berry fruits on the nose, again appearing on the juicy palate which finishes soft and lingering.

£18.50 **Berri Estates Shiraz - South Eastern Australia**

Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices.

£19.95 **Rare Vineyards Malbec, Pays d'Oc - France**

Having achieved fame in Argentina, Malbec returns home. Lovely violet aromas, solid fruit flavours and a splash of spiced oak.

£29.95 **Don Jacobo Rioja Reserva, Bodegas Corral - Spain**

Traditional Rioja with a stylish, silky balance of ripe cherry flavours and generous vanilla oak character for a mature style.

WHITE WINE

£16.95 **El Velero Verdejo Blanco Albali Valdepeñas - Spain**

Green apple and citrus fruit on the palate with floral notes on the finish.

£18.95 **Belvino Pinot Grigio, delle Venezie - Italy**

Delicately flavoured with notes of green apple and pear.

£30.95 **Chablis, Vignerons de Chablis - France**

Citrus and a touch of stone fruit; fresh with a mineral note.

£24.95 **Southern Rivers Sauvignon Blanc, Marlborough - New Zealand**

Fresh and crisp with classic characters of gooseberry and tropical flavours.

£17.45 **Casa Vista Sauvignon Blanc, Central Valley - Chile**

Delicious grapefruit and tropical fruit flavours; the finish is crisp and fresh.

£18.50 **Berri Estates Un-oaked Chardonnay - South Eastern Australia**

A crisp style with a fresh, yet ripe lemon character with no oak ageing.

£21.50 **Flagstone Noon Gun Chenin Blanc, Sauvignon Blanc, Viognier, Western Cape - South Africa**

Aromatic tropical fruit, notes of orange peel and nutmeg. Dry, crisp finish.

ROSÉ WINE

£18.50 **Solstice Pinot Grigio Rosé delle Venezie - Italy**

Refreshingly dry with notes of strawberry fruit.

£18.50 **Rugged Ridge Zinfandel Rosé, California - USA**

Medium-sweet pink with sweet raspberry, watermelon and strawberry fruit.

Strathmore Sparkling & Still Mineral Water £5 (litre bottle)

To pre-order
your wine please
contact Events on
01582 662201
(Option 2)

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.





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.



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 hotels 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.

Frequently Asked Questions

Dress 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.

*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@mgmhhotels.co.uk

WWW.OLDPALACELODGE.COM

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