

Comfortable en-suite accommodation is available during the Christmas party season from only £99 B&B for a double room.

Check-in is at 2pm, why not check in prior to your party and enjoy a beauty treatment or massage with Beauty at Wickwoods. We offer a full range of treatments in our new luxurious treatment rooms, from spray tans to manicure. Even if you don't stay with us you can prepare for the glamorous party season.

Ample parking on site and plenty of room for coaches.

A large but intimate dance floor

At Wickwoods we host amalgamated party nights, so companies large or small can be guaranteed a wonderful evening

Please note that Wickwoods provides Christmas lunches from the first week of December until Christmas Eve. We are open Boxing Day but closed Christmas Day.

To book for Christmas lunches please call reception on 01273 857567

To discuss your party night requirements please call Vanesa or Gemma or e-mail vg@wickwoods.co.uk

Tel: 01273 857567

reception@wickwoods.co.uk

www.wickwoods.co.uk



Celebrate instylethis Christmas

Exclusive
Boxing Day
Carvery Lunch
£39.95

with *Wickwoods...*

A warm festive welcome awaits you
at Wickwoods for Christmas Lunches
and Party Nights in 2012



An exclusive private member's club, Wickwoods has a wonderful ambience for your festive celebrations. For that special lunch why not enjoy a relaxed dining experience in our Bistro. For party nights you will find our Garden Room banqueting suite ideal. Overlooking our landscaped gardens, the Garden Room will comfortably seat 120 guests and also offers a large but intimate dance floor.

At Wickwoods we host amalgamated party nights, so companies large or small can be guaranteed a wonderful evening.

"The price per head includes crackers, festive poppers, whizzy balloons and a DJ"

Our menus have been created using only the best, locally grown produce and are specifically compiled to impress your guests.

Party Nights from
£28.50 - £32.50
Christmas Lunch Menu
only **£19.95**

Party nights are available
from November - December

1 st Dec' £28.50	7 th Dec' £28.50	8 th Dec' £28.50
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13 th Dec' £29.50	14 th Dec' £29.50	15 th Dec' £29.50
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30 th Nov' £28.50	20 th Dec' £32.50	21 st Dec' £32.50	22 nd Dec' £32.50
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Lunch Menu

Noon onwards

Starter

Roasted Honey & Root Vegetable Soup with Herb snippets (v)

Braised Beef Cheek & Cranberry Terrine with
Celeriac Remoulade & Paprika Bread

Smoked Salmon Mousse served
with Oatcakes & Watercress Dressing

Main

Sliced roasted Turkey Paupiette stuffed with Cranberry
Stuffing & served with roasted Root Vegetables,
roasted Potatoes, Sprouts & Chipolata Sausage

Pork Escalope with Toffee Glazed Apple, Creamy
Wholegrain Mustard Mashed Potato, roasted
Root Vegetables & Wild Mushroom Crème Fraiche

Cod Loin with Pancetta, Cherry Tomatoes,
Stir-Fry & Rosemary Parmentier Potatoes

Potato, Thyme and Parmesan Gnocchi with
roast Pumpkin, Figs, Spinach and Sage Velouté (v)

Dessert

Christmas Pudding with home made Brandy Sauce

Chocolate Amoretti Torte

Selection of British Cheeses

Party Night Menu

Arrival 7.30pm – Carriages at 12.30am

Starter

Roasted Honey & Root Vegetable Soup with Herb snippets (v)

Smoked Salmon, Cream Cheese & Red Pepper Roulade
with Pumpernickel Bread

Pressed Duck & Orange Terrine with a fresh Thyme
& Red Onion Compote, served with Herb Croutes

Main

Sliced Turkey served with Cranberry Stuffing, roasted Root
Vegetables, roasted Potatoes, Sprouts & Chipolata Sausage.

Sea salted & Herb rubbed Salmon Fillet en croûte with
Vegetable Dauphinoise, Creamy Mashed Potato
& Butter Bean Velouté

Wild Mushroom & Leek Suet Roll with
a Butternut Squash Purée & Sprout Mash (v)

Pork Loin Steak served with a Toffee Baked Apple, Parmentier
Potatoes, roasted Root Vegetables & Mulled Wine Jus

Dessert

Christmas Pudding with home made Brandy Sauce

Profiteroles filled with Chantilly Cream & served with
Chocolate Ganache

Selection of British Cheeses



Christmas Lunch Menu only £19.95 Per Person

Party Nights from £28.50 – £32.50 Per Person