

Merry  
Christmas...



...from all at



*The Chase*

# THE BANDIT BEATLES



## Beatles Tribute Night

Friday 25th November

Kick start the Festive Party season with one of the best tribute bands around with our Beatles tribute night and the **Bandit Beatles**. Don't just take our word for it visit their website and see for yourselves, [www.banditbeatles.com](http://www.banditbeatles.com)

7.00 pm Arrival

7.45 pm Dinner is served

9.30 pm entertainment from the Bandit Beatles supported by our resident DJ Nigel Gaudion

Dancing until 1.00 a.m.

### Menu

**Cream of Potato, Leek and Watercress Soup**

**Crispy Duck Leg Confit** with an Orange & Pomegranate Salad and Plum Sauce

**Salad of Goats Cheese** with a Red Onion Confit and Balsamic Dressing



**Roast Loin of Pork** with Caramelised Apples and Pears, Calvados Cream Sauce with Crispy Crackling

**Fillet of Hake** baked with Mushrooms and Tomato Duxelle under a Soft Herb Bread Crust, Fish Veloute Sauce

**Spinach, Wild Mushroom and Welsh Rarebit Tart** with Tomato and Basil Fondue



**Banana and Coconut Bread & Butter Pudding** with Vanilla Ice Cream

**Glazed Passion Fruit Tart** with Mango Coulis and Mascapone Cream

**Dark Chocolate Mousse** with Poached Pear and Pistachio Nut Anglaise



**Coffee & Mints**

**Tickets £35.00**

**Dress Code: Smart Casual NO Jeans or Training Shoes**

To confirm your reservation we require a non refundable deposit of £10.00 per person within 14 days of a provisional booking.

**Full payment is required by Friday 4th November**

# Harry's Restaurant - Christmas Fayre Menu

1st December - 23rd December

## Freshly Prepared Soup of the Day

**Old Spot Pork & Pistachio Terrine** with a Pomegranate & Plum Dressing

**Crab & Salmon Fishcake** with Beetroot Carpaccio and Remoulade Sauce

**Baked Goats Cheese, Tomato & Cumin Tart** with Dressed Salad Leaves

**King Prawn and Chicory Salad** with Chilli, Lime, Ginger and Sesame Dressing

**Salad of Poached Pear, Fennel and Roasted Capsicums** with Walnuts and a Basil Dressing



**Roast Herefordshire Turkey** with Sage, Onion & Chestnut Stuffing, Chipolata Sausage, Bacon Roll, Poached Cranberries and Rich Turkey Gravy

**Roast Rump of Lamb** surrounded by Button Onions, Peas and Cherry Tomatoes in a Honey and Rosemary Jus

**Grilled Sirloin Steak** carved onto a Dijon Mustard, Brandy and Green Peppercorn Sauce

**Chicken Breast** centred with Pinenuts, Cream Cheese and Grapes, wrapped in Parma Ham on a Tarragon Jus

## Roast Fillet of Salmon

with Mushrooms, Shallots and Cucumber set on a Tarragon Veloute Sauce

**Baked Onion Tart** topped with a Dried Fruit, Nut & Brown Rice Crumble, accompanied by a Carrot Sauce



**Traditional Plum Pudding** with Rum Sauce

**Bitter Dark Chocolate Pannacotta** with Banana and Caramel Sauce

**Rhubarb & Ginger Beer Jelly** with Liquorice Anglaise and Chantilly Cream

**Iced Vanilla Parfait** with Mini Doughnuts and Raspberry Coulis

## Classic Tiramisu

**Selection of British Cheeses** with Celery, Grapes & Homemade Chutney (£2.95 supplement)



## Coffee and Homemade Petit Fours

**3 Course Lunch £19.95**

Lunch 12.00 pm - 2.00 pm

**3 Course Dinner £22.50**

Dinner 7.00 pm - 10.00 pm





# Christmas Party Nights

Monday 19th, Tuesday 20th, Thursday 8th, 15th, 22nd,  
Friday 16th and 23rd

## Celebrate the Festive Season at The Chase Hotel with one of our Christmas Party Nights

Arrive at the Garden Room from 7.30 p.m.

Dinner is served from 8.00 p.m.

Dancing to our resident DJ, Nigel Gaudion  
until 1.00 am.

### Menu

**Cream of Potato, Leek and Celery Soup**  
with Croutons and Truffle Oil

**Old Spot Pork & Pistachio Terrine** with a  
Pomegranate & Plum Dressing

**Baked Goats Cheese, Tomato and Cumin  
Tart** with Dressed Salad leaves



**Roast Herefordshire Turkey** with Sage,  
Onion & Cranberry Stuffing, Chipolata  
Sausage, Bacon Roll, Poached Cranberries.  
Rich Turkey Gravy

**Roast Fillet of Salmon** with Mushrooms,  
Shallots, Cucumber and Tarragon  
Veloute Sauce

**Baked Onion Tart** topped with a Dried Fruit,  
Nut & Brown Rice Crumble accompanied by a  
Carrot Sauce



**Traditional Plum Pudding** with Rum Sauce

**Brandy Snap Basket** centred with Apricot  
and Whisky Syllabub topped with Toasted Oats

**Bitter Dark Chocolate Pannacotta** with  
Orange Confit and Minted Syrup



**Coffee & Mints**

**See booking form for ticket price**

**Dress code: Smart Casual, NO Jeans or  
Training Shoes.**

To confirm your reservation we require a non  
refundable deposit of £10.00 per person within  
14 days of a provisional booking.

**Full payment is required by Friday 25th  
November**

# Holly Ball

Saturday 17th December

## Join in the festivities of our well established Gala Ball.

Arrive in the Garden Room from 7.30 pm, Dinner served from 8.00 pm. Traditional Carol Singers will be joining us during the meal for a sing along. Following which there will be dancing to our resident DJ, Nigel Gaudion until 1.00 am.

### Menu

**Cream of Celeriac and Parsnip Soup** with Chives, Truffle Oil and Croutons

**Old Spot Pork, Apricot and Pistachio Nut Terrine** with an Apple and Cider Dressing



**Panko Crusted Rainbow Trout Fillet** on a Sweet Chilli, Tomato and Coriander Salsa

**Roquefort Cheese Gnocchi Fritter** with Roasted Beetroot and Pumpkin Puree



**Roast Sirloin of Herefordshire Beef** strewn with Button Mushrooms, Onions and Bacon Lardons with a Rich Red Wine Jus

**Roast Herefordshire Turkey** with Sage, Onion & Chestnut Stuffing, Chipolata Sausage, Bacon Roll, Poached Cranberries, Rich Turkey Gravy

**Winter Leek, Puy Lentils and Wild Mushroom Risotto Tart**, baked with Parmesan Cheese Crumble



**Baked Dark Chocolate and Orange Tart** with Pecan Nut Ice Cream and Passion Fruit Coulis

**Selection of British & Continental Cheeses** with Celery, Grapes, Homemade Chutney & Biscuits



**Coffee and Mince Pies**

**Tickets £45.00**

**Dress code: Black Tie.**

To confirm your reservation we require a non refundable deposit of £10.00 per person within 14 days of a provisional booking.

**Full payment is required by Friday 25th November**





# Christmas Lunch Parties

Arrival from 12.00 noon

Luncheon served from 12.30 pm

## Menu

**Cream of Tomato and Basil Soup**

**Old Spot Pork & Pistachio Terrine** with a Pomegranate & Plum Dressing

**Traditional Prawn Cocktail**



**Roast Herefordshire Turkey** with Sage, Onion & Cranberry Stuffing, Chipolata Sausage, Bacon Roll, Poached Cranberries, Rich Turkey Gravy

**Leek, Walnut, Apple and Brie Tart** with Beetroot Relish and Beetroot Syrup

**Roasted Cod Fillet**

Rustic Mediterranean Sauce with Creamed Potato



**Traditional Plum Pudding** with Rum Sauce

**Dark Chocolate Mousse** with Poached Pear and Poaching Syrup

**Classic Tiramisu**



**Coffee & Mints**

**Tickets £17.50 per person**

**December dates subject to availability**

To confirm your reservation we require a non refundable deposit of £10.00 per person within 14 days of a provisional booking

**Full payment is required by Friday 25th November**

# Post Christmas Party Nights

January 2012

**For dates and availability for Private Parties in the New Year please contact the sales office.**

Arrival from 7.00 pm

Dinner served from 8.00 pm

Dancing to our resident DJ, Nigel Gaudion, until Midnight

## Menu

**Cream of Tomato and Roasted Red Pepper Soup**

**Pearls of Melon with Avocado and Prawn** bound in Tarragon Marie Rose Sauce

**Smooth Duck Liver Parfait**

with an Orange Salad and Toasted Brioche



**Roast Herefordshire Turkey**

with Sage & Onion Stuffing, Chipolata Sausage, Bacon Roll, Poached Cranberries, Rich Turkey Gravy

**Honey Roasted Loyn of Pork**

with Caramelised Apple, Apricots and Calvados Sauce

**Sundried Tomato and Herb Polenta Cake**

with Grilled Italian Vegetables, Feta Cheese and Salsa Verdi



**Traditional Plum Pudding**

with Brandy Cream

**Banoffee Pie**

with Vanilla Ice Cream

**Dark Chocolate Pannacotta**

with Cointreau Marinated Oranges



**Coffee & Mints**

**Ticket Price £30.00 per person**

Inclusive of ½ a bottle of house wine per person

**Accommodation Rates**

**£45.00** single, **£50.00** double



# New Year's Eve

31st December

New Year Celebrations start with a Champagne Cocktail on arrival from 7.30 pm, followed by a three course dinner with a Gala Buffet main course from 8.00 pm.

Celebrations start in earnest from 9.30 pm with our resident DJ, Nigel Gaudion, until 2.00 am.

## Menu

**Thai Chicken and Sweetcorn Soup** with Dim Sum

**Selection of Plated Hors d'oeuvres**



## From the Buffet:

**Honey Roasted Old Spot Loin of Pork** with Garlic Sausage and Bean Cassoulet

**Baked Goats Cheese and Mediteranean Vegetable Lasagne**

**Dressed Poached Salmon** with Lemon, Tomato, Cucumber & Dill

**Roast Sirloin of Beef** with Horseradish Cream

**Roast Turkey Breast** with Cranberry Tartlets

**Honey and Mustard Roast Ham** with Pineapple

**Selection of Salads**

**Hot Buttered New Potatoes**



**Black Cherry and Treacle Tart** with Vanilla Ice Cream and Maple Syrup

**Selection of British Cheeses** with Celery, Grapes, Homemade Chutney & Oat Cakes



**Coffee and Homemade Petit Fours**

**Tickets £55.00**

**Dress Code: Black Tie**

To confirm your reservation we require a non refundable deposit of £10.00 per person within 14 days of a provisional booking

**Full payment is required by Friday 2nd December**



# New Year's Eve Package

## Enjoy the comfort and surroundings of The Chase over this New Year.

Our packages afford you the flexibility of booking for a one night stay or the option of making more of a break of the New Year Festivities with a reducing rates package for a 2, 3 or 4 day break where the cost is reduced the longer you stay.

The New Years package is inclusive of accommodation, full English breakfast served in Harry's Restaurant and resident's dinner served in Harry's Restaurant.

New Years Eve celebrations will take place in the Oak Suite where we will see in the arrival of the New Year with our resident DJ.

### Accommodation rates are as follows:

		1 night	2 nights	3 nights	4 nights
<b>Standard Rooms</b>	<b>Single</b>	£165.00	£245.00	£310.00	£360.00
	<b>Double</b>	£235.00	£335.00	£420.00	£490.00
<b>Superior Rooms</b>	<b>Single</b>	£180.00	£275.00	£355.00	£420.00
	<b>Double</b>	£250.00	£365.00	£465.00	£550.00
<b>Executive Rooms</b>	<b>Single</b>	£210.00	£335.00	£445.00	£540.00
	<b>Double</b>	£280.00	£425.00	£555.00	£670.00
<b>Four Poster</b>	<b>Double</b>	£320.00	£505.00	£675.00	£830.00

**All rates are per package based on single or double occupancy.**

Rates are valid from December 30th 2011 to January 2nd 2012 inclusive.

**Non refundable full payment is required by Friday 2nd December**

# Terms and Conditions

All bookings are to be made through our Sales Office on 01989 760642.  
Monday - Friday 9.00am - 5.00pm.

On making a provisional booking a £10.00 non-refundable deposit is required per person within 14 days, after which date bookings will be released.

In the event that the client reduces or cancels any or part of their booking, pre payment shall not be refundable.

Cancellation payments will not be offset against accommodation bookings, beverage requirements, or any other service.

Full balance of payment is required no later than Friday 25th November 2011, unless stated otherwise.

Payments to be by cash, cheque or credit card, with the exception of American Express and Diners Club.

Prices shown are inclusive of VAT at the current rate.

All additional charges for bar drinks and wine must be settled at the end of the evening.

In the event that the hotel has to cancel any of the stated arrangements an alternative date or venue will be offered or a full refund made.

The hotel reserves the right to alter, change or amend the content, menu or price within the brochure should circumstances so demand.

All menus are as stated. The hotel will attempt to accommodate any dietary requirement where prior notification is given.

The hotel will not be responsible for any loss, damage or injury arising from circumstances beyond its control.

Only alcohol purchased on the premises may be consumed. Any alcohol found in a person's presence not purchased on the premises will be confiscated until the end of the evening.

## **The Chase Hotel is a non-smoking venue.**

Any guest found smoking inside the building will be asked to leave the premises with no further recompense.



# Booking Form

**Please indicate the number of your party against the date required.**

Dates	Event	Dinner	Inclusive of ½ bottle of House Wine	
Fri 25th Nov	Beatles Tribute Night	£35.00	<input type="checkbox"/>	n/a
Thu 8th Dec	Party Night	£24.95	<input type="checkbox"/>	£30.00 <input type="checkbox"/>
Thu 15th Dec	Party Night	£24.95	<input type="checkbox"/>	£30.00 <input type="checkbox"/>
Fri 16th Dec	Party Night	£35.00	<input type="checkbox"/>	n/a
Sat 17th Dec	Holly Ball	£45.00	<input type="checkbox"/>	n/a
Mon 19th Dec	Party Night	£24.95	<input type="checkbox"/>	£30.00 <input type="checkbox"/>
Tue 20th Dec	Party Night	£24.95	<input type="checkbox"/>	£30.00 <input type="checkbox"/>
Thu 22nd Dec	Party Night	£29.95	<input type="checkbox"/>	£35.00 <input type="checkbox"/>
Fri 23rd Dec	Party Night	£35.00	<input type="checkbox"/>	n/a
Sat 31st Dec	New Year's Eve	£55.00	<input type="checkbox"/>	n/a

**Please note:** Prices for ½ bottle of wine are inclusive of dinner **and** ½ a bottle of house wine per person. These rates are only valid on the dates advertised and apply to a whole table or group booking.

**Groups cannot mix and match both prices.**

Name \_\_\_\_\_

Address \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Post Code \_\_\_\_\_

Telephone \_\_\_\_\_

Fax \_\_\_\_\_

Email \_\_\_\_\_

## Reduced Accommodation Rates

Valid from 1st - 23rd December

**£55.00** Single    **£65.00** Twin/Double

Inclusive of accommodation, full English breakfast and VAT



*The Chase*

**The Chase Hotel**

Gloucester Road, Ross-on-Wye, HR9 5LH.

**Telephone:** 01989 763161

**Fax:** 01989 768330

**Sales Office:** 01989 760642

**Email:** [sales@chasehotel.co.uk](mailto:sales@chasehotel.co.uk)

**Website:** [www.chasehotel.co.uk](http://www.chasehotel.co.uk)

*We look forward to  
seeing you!*

