



Fairytale of
NEW YORK

CHRISTMAS 2018

North Lakes

HOTEL & SPA



A message from...

Thoughtful design. Exceptional quality guest rooms. Lounges with cosy corners to relax and reflect. Fresh milk in your guest room.

They're all small details, but we believe that it's the small details like this, that turn your festive celebrations from 'good' to 'great'. Party Nights with delicious food to get the festivities started.

Add to that, a first class spa, mouth-watering menus and a team of people who genuinely want your stay with us to be every bit as enjoyable as you hoped it would be - and you've captured the essence of what makes a Christmas at North Lakes Hotel one that you'll want to experience again and again.

We look forward to welcoming you to the hotel during the 2018 festivities.



Antony Penny
General Manager



Pre-Christmas *PLANNING*

The anticipation and planning for the festive celebrations is all part of the fun, so whether it's a gift for someone special you need, a bit of extra space and time to get ready for the party or an excuse to gather for afternoon tea in the run up to the big day, we've gathered a few ideas here for you.

Party Nights *STAY THE NIGHT*

Why not stay over, with no worries about taxis and a leisurely start to the morning after.

Single Room - £70

Double/Twin Room - £90

Includes accommodation, use of the Spa and breakfast.

To book please call Reservations on 01768 868111

Party Nights *SPA EXPERIENCE*

Christmas Party Night Package

Are you staying with us for a Fairytale of New York package?

Why not join us in Spa treatments and add on our Christmas party night package - Enjoy one of our 25 minute treatments, use of our relaxation lounge and a glass of prosecco to prepare for the night ahead.

Enjoy all of this for just £35 Mon - Thurs / £40 Fri - Sun

To book please call Spa Treatments on 01768 867141

Pre booking required.

Christmas GIFTS

A DELUXE JANUARY MINI-BREAK FOR TWO

A great way to gift - a luxurious short break once the festivities are all done and dusted and at a very special rate saving up to 25% on published rates too.

Choose a one or two night stay for two people at any of our fabulous 4 star hotels, including dinner, bed and breakfast plus full use of the spa and a welcome bottle of Prosecco on arrival.

£150.00 per room, one night stay

£250.00 per room, two night stay

Vouchers can be redeemed between 1st January and 7th February 2019 on both midweek and weekend nights. Dinner to the value of £30 per person included.

CHAMPAGNE AND AFTERNOON TEA FOR TWO

A delicious traditional afternoon tea with a welcome glass of Champagne on arrival.

£55.90 per voucher

You can view a full range of dining, short break and monetary gift vouchers and buy your gifts online at northlakeshotel.co.uk

SPA TASTE OF RELAXATION DAY

A day to spend being pampered with a choice of two treatments, light lunch and full use of the Spa.

£90.00 per voucher

Buy online at spa-and-fitness.co.uk/northlakes

Sundays at FYR

Not everyone can get together with the extended family over the holiday period, so for those pre Christmas family gatherings why not bring the clan along to FYR, our brand new restaurant. Sundays at FYR are a relaxed and fun affair, where the Chefs cook on the open fire and prepare delicious dishes in the open larder. Visit fyrgrill.co.uk to find out more.

Party Nights

FAIRYTALE OF NEW YORK

We'll transport you to a magical scene with our 2018 Christmas theme, Fairytale of New York.

Soak up the sights and smells - with cocktails and nibbles and snap a selfie with our fabulous wintery props. Our resident DJ will raise the tempo on the dance floor after dinner or dream about the millionaire lifestyle as you play the fun casino tables with our festive dollars.

Pre-dinner drinks served from 7.00pm

Dinner served at 7.45pm

Casinos and dancing from 10.00pm*

Midnight feast from 12.00am

Carriages at 1.00am

Party Night

DATES

Date	Price
Friday 23rd November	£35.00
Saturday 24th November	£35.00
Friday 30th November	£42.50
Saturday 1st December	£46.00
Saturday 8th December	£46.00
Friday 14th December	£46.00
Saturday 15th December	£46.00
Thursday 20th December	£42.50
Friday 21st December	£46.00
Saturday 22nd December	£42.50
Saturday 5th January 2019	£35.00

Party Nights

MENU

ARRIVAL

Cinnamon Pop Corn

Manhattan Cocktails

STARTERS

Oak Smoked Salmon

Salt and pepper squid, red pepper mayo

Spiced Parsnip and Roasted Sweetcorn Soup (v)

Crisp rye croutons, cilantro crème fraiche

Spinach and Goats Cheese Tart (v)

Salt baked beetroot, horseradish relish

MAINS

Paupiette of Butter Roasted Turkey

Bacon and sausage meat, homemade cranberry chutney, rich pan jus

Slow Braised Brooklyn Ale Beef

Rich roasted shallot, Brooklyn Ale sauce

Pumpkin, Pulse and Herb Parcel (v)

Filo pastry, bourbon, wild mushroom, green peppercorn sauce

All served with roast potatoes, sauteed sprouts and maple roasted carrots and parsnips

DESSERTS

Chocolate and Orange NYC Cheesecake

Blood orange syrup, chocolate crunch and a sprinkle of fairy dust

Award Winning Thwaites Ale Christmas Pudding

Baileys ice cream liqueur sauce

Traditional Cheese Platter

The very best Stilton, Brie and mature Cheddar, spiced pear puree, artisan crackers

Coffee

MIDNIGHT SNACK

Chilli Cheese Dogs

Onions, ketchup, American mustard

To make a booking please call Jen Braithwaite on 01768 868111 or email events@northlakeshotel.co.uk

To confirm your booking you will need to pay a non-refundable deposit of £10.00 per person, with full payment prior to the event.

Festive Meals

The traditional seasonal menu served in The Restaurant, is a favourite for daytime office parties or a festive get together with friends. Served until 1.30pm.

Lunch **£27.50 per person**

**To make a booking please call Jen Braithwaite on
01768 868111 or email events@northlakeshotel.co.uk**

To confirm your booking you will need to pay a non-refundable deposit of £10.00 per person, with full payment and pre-order prior to the event. Monday to Friday in December, subject to availability.

Festive Lunch MENU

STARTERS

Oak Smoked Salmon

Salt and pepper squid, red pepper mayo

Spiced Parsnip and Roasted Sweetcorn Soup (v)

Crisp rye croutons, cilantro crème fraîche

Spinach and Goats Cheese Tart (v)

Salt baked beetroot, horseradish relish

MAINS

Paupiette of Butter Roast Turkey

Bacon and sausage meat, homemade cranberry chutney, rich pan jus

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Coffee

Christmas Day

Enjoy a three course meal on Christmas Day at North Lakes Hotel with all your friends and family. Includes Champagne Reception with canapés.

Adult £75.00 per adult
Children (Under 12) £37.50 per child*

To make a booking please call Jen Braithwaite on 01768 868111 or email events@northlakeshotel.co.uk

You will be asked to pay a non-refundable deposit of £25.00 per person to confirm your booking, with full payment to be received 6 weeks prior to the event. *Children under 5 eat free.



Christmas Day MENU

Glass of Champagne and appetisers served at your table on arrival

TO BEGIN

Smoked Salmon Gravadlax

with crab mayo, prawns, toasted sourdough, pickled cucumber

Terrine of Eden Valley Game

with piccalilli puree, treacle loaf, damson chutney, balsamic onions

Twice Baked Smoked Brie (v)

Thyme and cranberry soufflé, char grilled baby leeks, radish salad

Woodland Mushroom (v)

White port and tarragon, baked spinach muffin

TO FOLLOW

FYR Fish Grill

Grilled half lobster, salmon, king prawns, spinach puree, creamy mash, garlic butter, lemon

Herb Butter Roasted Breast of Turkey

Pigs in blankets, stuffing, roast potatoes, cranberry sauce, gravy

Seared Rump of Cumbrian Lamb

Braised shoulder bon bon, shallot pearls, pomegranate, watercress, crispy root vegetables

Tart Tatin of Heritage Beets and Caramelised Red Onion (v)

Goats cheese pearls, pomegranate, watercress, crispy root vegetables

All served with a selection of family service winter vegetables

SOMETHING SWEET

Chilled Lemon Posset

Homemade granola crunch, mulled winter berries

Award Winning Thwaites Ale Christmas Pudding

Brandy sauce, clementine compote

Baked Chocolate and Orange Tart

Chocolate soil, vanilla ice cream

Platter of British and Regional Cheeses

Quince jelly, celery, grapes, artisan biscuits

Coffee

Stollen, truffles, mince pies

Santa's Sunday

LUNCH

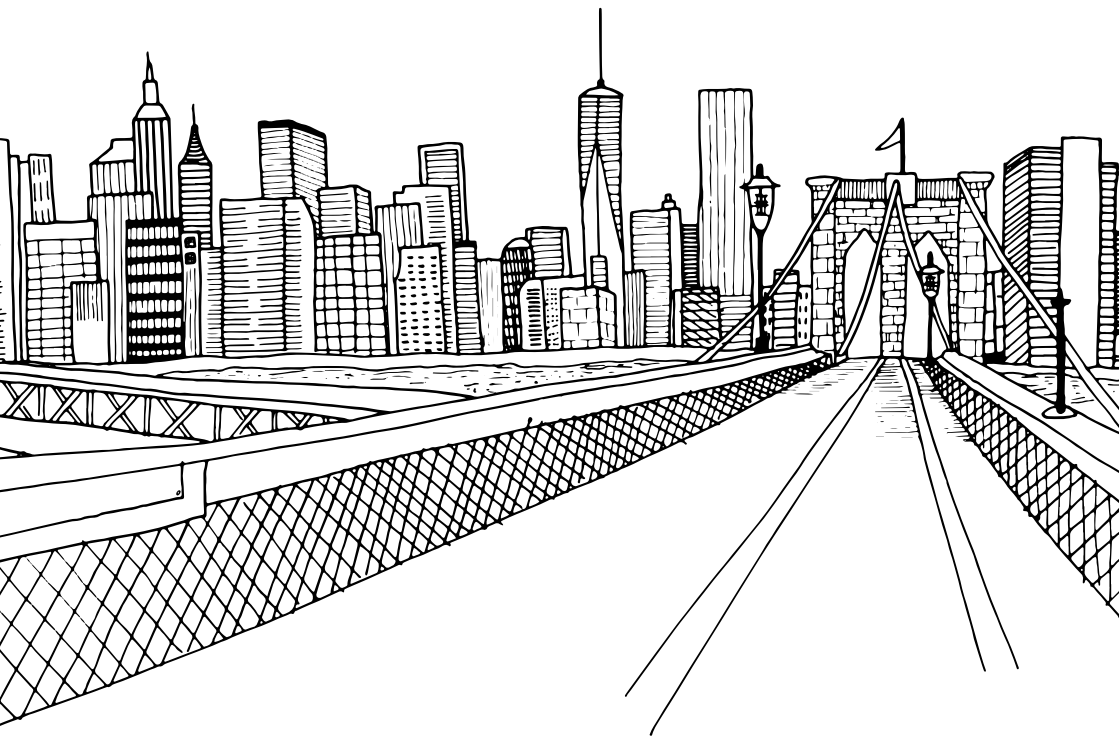
SUNDAY 9TH DECEMBER

Join us on the 9th December for our special Santa Sunday Lunch. Including a visit from Santa, a delicious three course festive lunch and a gift for all the children.

Adult **£27.50 per person**
Children **£13.95 per person**

To make a booking please call Jen Braithwaite on
01768 868111 or email events@northlakeshotel.co.uk

You will be asked to pay a non-refundable deposit of £10.00 per person to confirm your booking, with full payment and pre order to be received 6 weeks prior to the event.



Santa's Sunday Lunch

MENU

TO BEGIN

Leek, Potato and Watercress Soup (v)

Cheddar cheese toasties

Classic Smoked Salmon

Prawn and avocado cocktail, Marie Rose sauce

Chef's Table Selection

of deli, meat, fish, salad

Air Dried Cumbrian Ham

Peppered fig, rocket, balsamic dressing

TO FOLLOW

Pan Seared Fillet of Sea Bass

Crushed herb potatoes, lemon butter sauce, crispy leeks

Paupiette of Butter Roasted Turkey

Bacon and sausage meat, cranberry sauce, roast potatoes

FYR Grilled Medallions of Eden Valley Venison

Gratin potatoes, red wine, shallot jus

Pumpkin, Pulse and Herb Filo Parcel (v)

Bourbon, wild mushroom, green peppercorn sauce

Served with a selection of winter vegetables

SOMETHING SWEET

Award Winning Thwaites Ale Christmas Pudding

Brandy sauce

Glazed Crème Brulee

Shortbread, poached blackberries

Warm Chocolate and Hazelnut Brownie

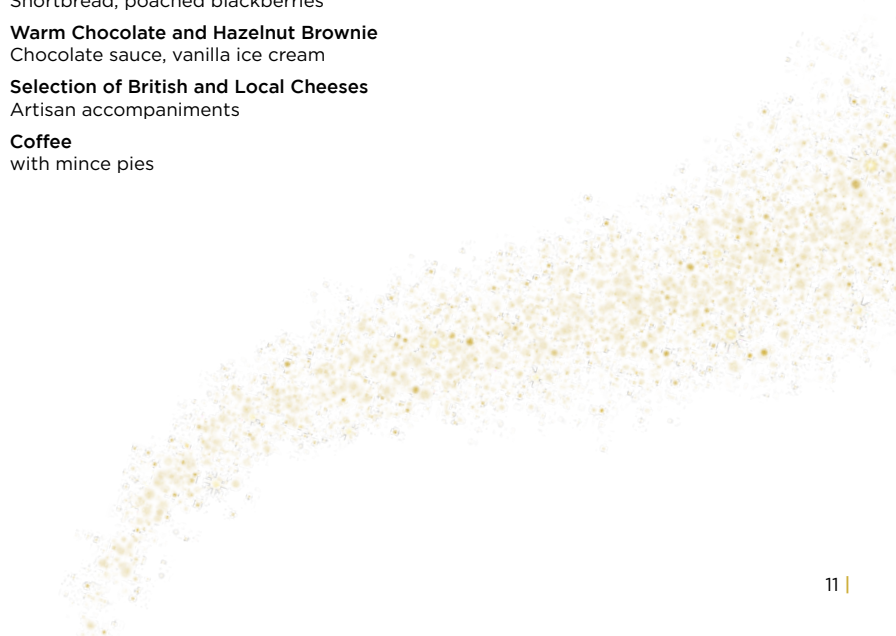
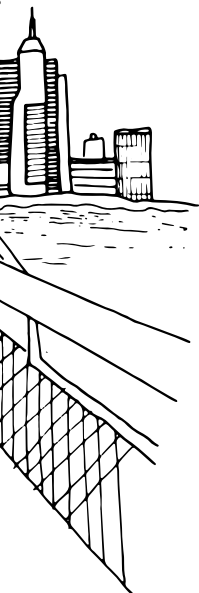
Chocolate sauce, vanilla ice cream

Selection of British and Local Cheeses

Artisan accompaniments

Coffee

with mince pies



New Year's Eve

CELEBRATIONS

Settle down for New Year's Eve and make it a night to remember. Dive into a buffet and carvery dinner with a fireworks display at midnight, to start your New Year with a bang. From 7.00pm.

**To book a room please call Reservations on 01768 868111
or email reservations@northlakeshotel.co.uk**

Full payment to be received 8 weeks prior to the event. Resident diners only, closed to general public. New Year's Eve included in the DBB rate. No deposit required for the meal.

New Year's Eve

MENU

Join us for a delicious three course carvery buffet.

STARTER BUFFET

**Crevettes, crab, langoustines, smoked salmon,
poached salmon, cooked mussels**

Chicken Liver Parfait

Poached salmon terrine

Air Dried Ham

Chorizo, salami-meat platters

House Salads - a selection of six of the best

Beetroot Hummus

Crostini

CARVERY

Roast Sirloin of British Beef-Caramelised Shallots

Yorkshire pudding

Salt Roasted Loin and Belly of Cumbrian Pork

Apple sauce, crackling

Garlic and Rosemary Roasted Leg of Fell-Side Lamb

Mint jelly

Baked Honey Roasted Vegetables Hot Pot (v)

Garden herbs

All served with goose fat roasties and seasonal vegetables

DESSERT TABLE

Mini Shots of Lemon Posset

Cheesecake, mousses

Large Bowl of Profiteroles

Fresh fruit salad, cranachan

Platters of Assiette Desserts Homemade Scattered Around

Platter of Cheeses

with celery, chutney, biscuits, accompaniments

Warm Chocolate Sauce

with dipping skewers - fruits, flapjack and berries

MIDNIGHT SNACKS

Hot Dogs with Buns

Steamed onions, accompaniments

New Year *BREAKS*

SUNDAY 30TH DECEMBER

Check in at your leisure and enjoy the great facilities the Spa has to offer, or treat yourself to a luxury Spa treatment (pre-booking advised).

NEW YEAR'S EVE

After a hearty breakfast, the day is yours to relax in the Spa or peruse the morning papers with coffee in the lounge.

The evening's festivities begin with a glass of Champagne followed by a sumptuous Seafood buffet and Carvery. Your table is yours for the night, before joining us outside round the fire-pit to see in 2019 with fireworks and a late night snack, wrap up warm!

NEW YEAR'S DAY

Rise and shine to 2019 with the smooth sounds of the Roz Sluman Jazz Trio and a hearty brunch served until 12.00pm. For those of you staying on with us, unwind gently this evening in The Restaurant, where Chef will be preparing some speciality dishes for your enjoyment.

New Year *BREAK RATES*

2 NIGHT BREAK

£280.00 per person

Arrival 30th or 31st December. Includes breakfast, dinner for one night, New Year's Eve buffet and Jazz Band brunch on the 1st January. Spa treatments are available at an additional cost.

To make your New Year Break booking please call Reservations on 01768 868111.

You will be asked to pay a non-refundable deposit of £100.00 per person to confirm your booking.



Afternoon Tea

Choose from one of our delicious afternoon tea offers which throughout December will be served with a festive twist.

Traditional **£23.00 per person**

Selection of sandwiches, homemade cakes and scones.

Gentlemen's **£23.00 per person**

A twist on the traditional afternoon tea with a selection of savoury bites accompanied by half a pint of Thwaites real ale.

Upgrade your afternoon tea to include prosecco or Champagne from £3.00 per person.

Children's **£13.00 per person**

Mini finger sandwiches with a selection of sweet treats served with a glass of orange juice.

Full menus available on our website.



Making Your Booking

TERMS AND CONDITIONS

CHRISTMAS DAY LUNCH, SANTA'S SUNDAY LUNCH AND PARTY NIGHT CELEBRATIONS

To make a booking please call Jen Braithwaite on 01768 868111. To confirm your booking you will need to pay a non-refundable deposit of £25.00 per person for Christmas Day Lunch and £10.00 per person for Festive Lunches, Santa Sunday Lunches and Party Night Celebrations.

NEW YEAR BREAKS

To make your New Year Break booking please call Reservations on 01768 868111. You will be asked to pay a non-refundable deposit of £100.00 per person to confirm your residential booking.

All cheques should be made payable to 'Thwaites Hotels' with one cheque per booking. Deposits need to be paid 8 weeks prior to the provisional booking to secure your date. You will then receive a detailed confirmation letter including information about final payment. Final cheques must be received 8 weeks prior to the event to allow time for processing.

PAYMENT

Full payment will be required 6 weeks prior to the event date, unless credit arrangements have been organised in advance. For bookings made within 6 weeks, full payment is required immediately to confirm your booking. Please note, cancelled deposits will not be deducted from the final balance.

AMENDMENTS AND CANCELLATIONS

Should you need to decrease the number in your party once pre-payment has been taken, no refund can be made. Please note, all deposits and pre-payments are non-refundable and non-transferable. If you need to increase your numbers, we will do our utmost to accommodate your request.

DETAILS AND PRICES

All details and prices are correct at the time of going to press, but may be subject to alteration. Once a confirmed booking has been made, you will be advised in the unlikely event of any significant programme changes or a price change. All prices include VAT at the current rate.

SPECIAL NEEDS AND DIETARY REQUIREMENTS

Please notify the hotel if any of your party have any special needs or any dietary requirements when making your booking. Allergen information - we really want you to enjoy your meal with us - if you'd like information about ingredients in any dish please ask and we'll happily provide it.



Merry Christmas



North Lakes Hotel & Spa

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T: 01768 868111

W: northlakeshotel.co.uk

