



It's the most

*wonderful time*

of the year...

**at The Roebuck Hotel**

# Enjoy Christmas and New Year the way it is meant to be...

Join us for an extra special Christmas this year at The Roebuck Hotel. Situated to the North of this Medieval Town and within close proximity of the A10 the Roebuck Hotel is the perfect location for your Christmas Celebration.

The Roebuck is the ideal venue whether you are organising the office party, planning a get together with your friends or celebrating with family. Over the festive period we are hosting a variety of events including festive party nights and lunches.

## Party Night Rates at the Roebuck Hotel

Enjoy your evening without the worry of having to drive home. Stay the night in one of our comfortable rooms with full English breakfast the following morning.

### £60.00 per room

All rates are inclusive of bed & breakfast and are subject to availability. Supplements will apply for single occupancy and room upgrades.

**For more information or to make a booking,  
call our Christmas team on 01920 409955.**



Some of the dishes in this brochure may contain nut products or substances to which you may be allergic. Please ask our staff for information when selecting items. Special dietary requirements will be catered for.

# Festive Party Nights

Start the festive season with one of our popular party nights in the Marlborough Suite. The fun starts at 7pm with dinner served at 7.30pm. Includes disco till midnight and Christmas novelties for all guests.

**Available: Thursday 15th & 22nd – Includes a complimentary glass of red or white house wine, Friday 2nd, 9th, 16th & 23rd, Saturday 3rd, 10th, 17th December**

**£32.00 per person**

## Menu

### Starter

- \* Winter Vegetable Soup with Thyme and Chestnut Cream
- \* Chicken Liver Parfait, Plum Chutney and Ciabatta Croute
- \* Poached Salmon and Crayfish Tian, Virgin Mary Dressing
- \* Blue Cheese and Caramelised Onion Tart with Roquette and Walnut Dressing

### Main course

All Served with Seasonal Vegetables and Potatoes

- \* Roast Turkey Breast, Cranberry and Sage Stuffing, Chipolata and Rich Gravy
- \* Slow Braised Blade of Beef with Red Wine Sauce
- \* Yellow Fin Sole, Creamed Leeks, Tomato and Herb Fondue
- \* Roasted Root Vegetable Gratin

### Dessert

- \* Traditional Christmas Pudding with Brandy Sauce
- \* Vanilla Cheesecake with Red Berry Compote
- \* Chocolate Delice with Tangerine Compote

### Followed by

- \* Fresh Brewed Tea and Coffee with Chocolate Mints



All bookings require a £10.00 per person non-refundable/non-transferable deposit at time of booking. A pre-order will be required for all in your party and confirmation of your choices returned with your final payment.

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# Festive Private Dining

Bring your Party to our Party. Enjoy the benefits of private dining with your friends or family and then join in with the disco and festive fun in The Marlborough Suite with disco until midnight.

**Available: Thursday 15th & 22nd - Includes a complimentary glass of house wine, Friday 2nd, 9th, 16th, Saturday 10th & 17th December**

**£32.00 per person (minimum numbers of 40 attending)**

## Menu

### Starter

- \* Winter Vegetable Soup with Thyme and Chestnut Cream
- \* Chicken Liver Parfait, Plum Chutney and Ciabatta Croute
- \* Poached Salmon and Crayfish Tian, Virgin Mary Dressing
- \* Blue Cheese and Caramelised Onion Tart with Rocket and Walnut Dressing

**Main course** All Served with Seasonal Vegetables and Potatoes

- \* Roast Turkey Breast, Cranberry and Sage Stuffing, Chipolata and Rich Gravy
- \* Slow Braised Blade of Beef with Red Wine Sauce
- \* Yellow Fin Sole, Creamed Leeks, Tomato and Herb Fondue
- \* Roasted Root Vegetable Gratin

### Dessert

- \* Traditional Christmas Pudding with Brandy Sauce
- \* Vanilla Cheesecake with Red Berry Compote
- \* Chocolate Delice with Tangerine Compote

### Followed by

- \* Fresh Brewed Tea and Coffee with Chocolate Mints

All bookings require a £10.00 per person non-refundable/non-transferable deposit at time of booking. A pre-order will be required for all in your party and confirmation of your choices returned with your final payment.



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# Festive Lunch



Come and enjoy our Festive Lunch Menu with Friends and Family and leave all the hard work to us. Included in this fun meal are crackers, hats and table novelties.

**Available: Monday – Saturday from 1st – 23rd December**

**£18.00 per person**

## Menu

### Starter

- \* Winter Vegetable Soup with Thyme and Chestnut Cream
- \* Chicken Liver Parfait, Plum Chutney and Ciabatta Croute
- \* Blue Cheese and Caramelised Onion Tart with Roquette and Walnut Dressing

### Main course

All Served with Seasonal Vegetables and Potatoes

- \* Roast Turkey Breast, Cranberry and Sage Stuffing, Chipolata and Rich Gravy
- \* Yellow Fin Sole, Creamed Leeks, Tomato and Herb Fondue
- \* Roasted Root Vegetable Gratin

### Dessert

- \* Traditional Christmas Pudding with Brandy Sauce
- \* Vanilla Cheesecake with Red Berry Compote
- \* Chocolate Delice with Tangerine Compote

### Followed by

- \* Fresh Brewed Tea and Coffee with Chocolate Mints

All bookings require a £10.00 per person non-refundable/non-transferable deposit at time of booking. A pre-order will be required for all in your party and confirmation of your choices returned with your final payment.

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# Santa's Sunday Lunch

Make it a Sunday Lunch to remember with Santa calling to see the Children, (Children don't forget to bring your Christmas Wish List). Enjoy a delicious three course lunch with all the trimmings and festive atmosphere. Lunch is served from 12.30pm every Sunday.

**Available: Sunday 4th, 11th & 18th December**

**£19.00 per adult, £9.50 for Children under 12**

## Menu

### Starter

- \* Winter Vegetable Soup with Thyme and Chestnut Cream
- \* Chicken Liver Parfait, Plum Chutney and Ciabatta Croute
- \* Blue Cheese and Caramelised Onion Tart with Roquette and Walnut Dressing
- \* Poached Salmon and Crayfish Tian, Virgin Mary Dressing

### Main course

All Served with Seasonal Vegetables and Potatoes

- \* Roast Turkey Breast, Cranberry and Sage Stuffing, Chipolata and Rich Gravy
- \* Roast Beef with Yorkshire Pudding
- \* Yellow Fin Sole, Creamed Leeks, Tomato and Herb Fondue
- \* Roasted Root Vegetable Gratin

### Dessert

- \* Traditional Christmas pudding with Brandy Sauce
- \* Vanilla Cheesecake with Red Berry Compote
- \* Chocolate Delice with Tangerine Compote
- \* Homemade Apple Crumble with Traditional Custard

### Followed by

- \* Fresh Brewed Tea and Coffee with Chocolate Mints

All bookings require a £10.00 per person non-refundable/non-transferable deposit at time of booking. A pre-order will be required for all in your party and confirmation of your choices returned with your final payment.



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# Christmas Day Lunch

**Sunday 25th December 2011**

Why not relax this Christmas and treat yourself and the family to Christmas lunch in The Marlborough Suite or our Private Dining Rooms. Festive novelties will be available on your table to help you celebrate.

**Adults £49.00, Children under 12 £24.50, under 3 free**

## Menu

### Starter

- \* Woodland Mushroom Soup with Tarragon Cream
- \* King Prawns wrapped in Smoked Salmon with Cucumber and Chive Crème Fraîche
- \* Gateau of Melon with Mulled Berries and Chilli Marinated Pineapple Carpaccio

### Intermediate course

- \* Champagne and Cranberry Sorbet

**Main course** All Served with Seasonal Vegetables and Potatoes

- \* Roast Turkey Breast, Cranberry and Sage Stuffing, Chipolata and Rich Gravy
- \* Roast Sirloin of Beef with Yorkshire Pudding and Red Wine Sauce
- \* Grilled Monkfish Medallions, Mussel and Saffron Ragout
- \* Parsnip Tarte Tatin with Stilton, Pear and Watercress Salad

### Dessert

- \* Traditional Christmas Pudding with Brandy Butter Sauce
- \* Chocolate and Cherry Yule Log, Spiced Syrup
- \* Glazed Orange and Lemon Tart
- \* Selection of Cheese and Biscuits

### Followed by

- \* Fresh Brewed Tea and Coffee with Mince Pies

All bookings require a £20.00 per person non-refundable/non-transferable deposit at time of booking. A pre-order will be required for all in your party and confirmation of your choices returned with your final payment.



For more information or to make a booking, call our Christmas team on 01920 409955

# Boxing Day Lunch

Relax after all the hard work in the lead up to Christmas. Let us take the strain and enjoy the day with Friends and Family in The Marlborough Suite. (Private Dining also available).

**Adults £22.00, Children under 12 £11.00, under 3 free**

## Menu

### Starter

- \* Leek and Potato Soup with Blue Cheese Croutons
- \* Smoked Mackerel Pate, Horseradish Crème Fraiche
- \* Pineapple, Pomegranate and Melon Cocktail
- \* Chicken Liver Parfait, Red Onion Marmalade and Melba toast

### Main course

All Served with Seasonal Vegetables and Potatoes

- \* Honey Roast Pork Loin, Caramelised Apple and Sage Sauce and Roast Potatoes
- \* Slow Cooked Blade of Beef, Yorkshire Pudding, Shallot and Red Wine Sauce
- \* Salmon Fillet Baked in Puff Pastry with a Lemon Butter Sauce
- \* Grilled Field Mushroom with Parmesan Gratin and Ratatouille Dressing

### Dessert

- \* Warm Apple and Sultana Crumble, English Custard
- \* Dark Chocolate Mousse, Shortbread, Cherry Syrup
- \* Traditional Sherry Trifle
- \* Fresh Fruit Platter, Passion Fruit Coulis

### Followed by

- \* Fresh Brewed Tea and Coffee with Chocolate Mints

All bookings require a £10.00 per person non-refundable/non-transferable deposit at time of booking. A pre-order will be required for all in your party and confirmation of your choices returned with your final payment.



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# New Year's Eve Gala

**Saturday 31st December 2010**

This Fabulous Evening in The Marlborough Suite includes a glass of Champagne and Canapés on arrival followed by a delicious Gala dinner and a glass of Champagne at midnight to welcome in the New Year.

**£77.00 per person**



## Menu

Cocktail and Canapés on Arrival

### **Starter**

\* Spiced Parsnip Soup

### **Fish course**

\* Scottish Smoked Salmon, Buckwheat Blinis, Sour Cream and Chives

### **Intermediate course**

\* Bucks Fizz Sorbet

**Main course** Accompanied with Seasonal Vegetables and Potatoes

\* Fillet of Beef with Crisp Pancetta and Red Wine Sauce

\* Wild Mushroom and Artichoke Risotto, Crispy Shallot Rings and Herb Oil

### **Dessert**

\* Chocolate Plate

\* Selection of Regional Cheeses with Warm Fruit and Nut Bread

### **Followed by**

\* Fresh Brewed Tea and Coffee with Fudges

All bookings require a £20.00 per person non-refundable/non-transferable deposit at time of booking. A pre-order will be required for all in your party and confirmation of your choices returned with your final payment.

For more information or to make a booking, call our Christmas team on 01920 409955

# Terms & Conditions

## Reservation

- All offers are subject to availability.
- All verbal bookings will be treated as provisional and will be held for a maximum of 14 days pending receipt of written confirmation and the appropriate deposit.
- All prices for Christmas & New Year Residential Breaks are in £'s per person per night based on two people sharing a twin or double room. There are no supplements for single-bedded rooms. When no single rooms are available, individual guests can usually book a twin or double-bedded room at a supplementary charge. Prices available upon application.
- Residential Stay over Rates are only available when booked for stays as extensions to bookings for the Christmas or New Year programmes featured.

## Payment

- Residential Packages:
  - Deposits and pre-payment are required for the featured breaks in this brochure. When booking Christmas or New Year break a twenty percent (20%) deposit of the booking value is required on booking. The balance of payment must be made by 20th November 2011. When booking after 1st December 2011 full payment is required. Payment to be made by credit card or by cheque (made payable to the hotel). Send the completed booking form to the address below.
  - All additional charges incurred during your stay must be settled prior to departure
- Parties & Events:
  - Deposits and pre-payment are required for the featured events in this brochure. When booking Christmas or New Year events a non refundable deposit (as per individual event details page) is required at time of booking. The balance of payment must be made by 1st November 2011. When booking after 1st November 2011, full payment is required.
  - Payment by credit card or debit card. Send the completed booking form to the address below.
- All additional charges incurred during your stay must be settled prior to departure.

## Cancellations

- Residential Packages:
  - Bookings made prior to the 1st October 2011 may be cancelled within 21 days of the date it was made and then the deposit is fully refundable.
  - If you cancel before 1st December 2011, the deposit will be retained as a cancellation fee.
  - If you cancel on or after such date, and we are unable to resell the accommodation, the following cancellation fees will apply:
    - For cancellation on or after 1st December but before 12th December 2011, 80% of the package value will be retained
    - For cancellations on or after 13th December 2011, 90% of the package value will be retained.
- Parties & Events:
  - Bookings not paid in full by 1st November 2011 or at time of booking if booked after this date (which ever is the earlier), will be deemed to have been cancelled, and any monies paid will be retained by the Hotel.
  - No refunds of monies paid will be made to cancellation or decreases in the number of guests attending, unless the Hotel is able to resell the space. In such circumstances the refund will be payable after the date of the booked event.
  - Monies for non arrival are forfeited and cannot be transferred to cover drinks, entertainment or overnight accommodation for any other member of the party.

## Insurance

- We strongly recommend that you have cancellation insurance when booking any event featured in this brochure.

## Children

- Children may not be admitted to certain events, at the discretion of the General Manager.
- Children 16 and over are classified as adults Children between 3 – 15 are charged 50% of the adult price and under 3's are charged a cover fee of £10.00.

## General Information

- The information in this brochure is correct at the time of printing. The hotel reserves the right to amend its packages and prices at any time before booking. Bookings are subject to availability and prices quoted at the time of booking.
- All prices are inclusive of VAT at the current rate at the time of the event. If the general rate of VAT is altered, our prices will be modified accordingly. Gratuities are at the guest's discretion.
- The hotel reserves the right to alter, substitute and/or amend the contents of a break and/or event, or to cancel an event or package for any reason, for example, if there is a shortfall in the minimum numbers required to operate a programme.
- Menus shown in this brochure and/or in other collateral relating to these events and packages are only to provide an indication of the dishes likely to be featured. The hotel reserves the right to amend such dishes and/or to offer suitable alternatives.
- All events and timings are subject to approval by the local licensing authorities. All statutory licensing regulations apply.
- In the interest of safety of guests, food and drinks are strictly prohibited from the dance area. In the event of any spillage of food or drinks on the dance floor, guests are to inform any member of the hotel staff immediately.
- Other than for death or personal injury caused by our negligence, our liability to you and your guests taken in the aggregate, is limited to the price of your booking.
- The hotel will not be liable to you for failure to perform to the extent that the failure is caused by any factor beyond its reasonable control.
- These terms are deemed to incorporate the Hotel's General Terms of Business, copies of which are available on request from the Hotel and on our website at [www.akkeronhotels.com/terms](http://www.akkeronhotels.com/terms). In the event of any inconsistency, the terms of this agreement shall prevail.

# Booking Form

Please complete and return to the address below:

**Roebuck Hotel**  
**Baldock Street, Ware, Hertfordshire, SG12 9DR**

Type of Event:

Date of Event:

Number of Guests:

Party Night Accommodation

Total no. of rooms:

Twin:                      Double:                      Single:

Name:

Organisation:

Address:

Postcode:

Telephone (Day):

Telephone (Evening):

Email:

A deposit is required at the time of booking.

Please see Terms and Conditions for full details.

Please complete either:

I enclose a cheque, payable to the hotel, for £

Please debit my credit/debit card as follows:

Card Type:

eg. Visa, Mastercard, American Express, Maestro

Expiry Date:

Card No.

Cardholder's Name:

Amount £

Card Issue No.

This is to certify that the booking conditions set out in this brochure have been read and accepted by me on behalf of all persons for whom this booking is made and I am duly authorised to make this agreement. I am over 18 years of age.

Signature:

Name (Please print):

Date:

