



Christmas and New Year 2010

The winter holiday season is always a special occasion for everybody and we at the Montclare & Cumberland are no exceptions to the rule! We are celebrating the holidays with a traditional Christmas and New Year feel and you are more than welcome to join us.

The rates over the holiday season will be no different to our

Usual room rates as seen in our 2010 Tariff with a minimum stay of 2 days.

If you would like to join us for evening meals it will be £26.50 per person for a 5 course meal which will be served on Christmas Eve and New Years Eve only.

Included within the price are also Cheese & Biscuits - Tea or Coffee - Chocolates & Mints.

There will be 4 choices for Starters, Main Course and Dessert.

Evening meals start at 6:00pm followed by an evening of

Entertainment - both on Christmas Eve and New Year's

Eve

in Ian's Bar.

RESERVATIONS AND DEPOSIT:-

A mandatory deposit of £50 payable by either Credit/Debit Card (over the phone) or by cheque through the post is required in order to secure your reservation.

SAMPLE MENU

Starters:

Homemade Haddock fish cake with side salad

Homemade Tomato and fresh coriander soup with Fresh Cream - Brioche - Croutons

Melon with Parma ham served with a Fruit sorbet

Pan-fried Creamy mushroom with Port, served on a warm Ciabatta bread

Mains:

All our main courses are served with 2 kinds of fresh vegetables and potatoes.

8 Oz Sirloin Steak

A Tender cut of Prime British steak cooked to your liking, served with onion rings and a creamy peppercorn sauce

Lamb Shank in Minted Gravy

Slowly braised shank of Lamb in a mint gravy, so tender the meat practically falls off the bone!

Pork Chops with Sweet Apple Sauce

This Chefs favorite is a dish to remember that speaks for itself

Traditional Roast Turkey with all the trimmings and rich gravy

Many believe it wouldn't be a Christmas without a Roast Turkey - and we are more than happy to agree

Desserts:

Fresh fruit salad

Homemade Sherry trifle

Chef's Apple crumble with Ice cream

Traditional Christmas pudding with a Brandy sauce

