



IPSWICH  
HOTEL  
**CHRISTMAS & NEW YEAR**  
**Celebrations**  
**2017**

**WIN A CAR!**

Join one of our party nights in December for your chance to win a car or £5000  
(terms and conditions apply)

## FESTIVE AFTERNOON TEA

Served every day by pre booking only

Enjoy a serving of Gingerbread, Chocolate & Homemade Delights with our Festive Afternoon Tea.

£12.50 pp, including Tea or Coffee, Gingerbread Delight, Chocolate Surprise

Mini Mince Pie & a selection of Festive Sandwiches. Served daily between 12pm & 4pm

Naughty but Nice.... add a Glass of Bubbly for only £3.00 per person.

## FESTIVE LUNCH and DINNER MENU

Available Sunday to Thursday throughout December (subject to availability)

Our Festive Menu is a great way of Celebrating the Holidays and is available to book for small and large parties. Private dining is also available.

*Slow Roasted Tomato and Vegetable Soup, accompanied by Basil Croutons*

*Ham Hock and Pea Terrine with Homemade Winter Chutney*

*Trio of Melon*

*(Watermelon, Cantaloupe and Gala Melon with Seasonal Berries)*

*Smoked Salmon and Prawns, Rye Bread, Cucumber Gel and Pea Shoots*

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*Roast Breast of Turkey, Pigs in Blankets, Chestnut Stuffing, with Goose Fat Roast Potatoes*

*Slow Braised Feather Blade of Beef, accompanied by Horseradish Dumplings  
and Goose Fat Roast Potatoes*

*Confit of Duck, Hot and Sour Red Cabbage, Fondant Potatoes, Orange and Thyme Sauce*

*Roast Fillet of Cod with Roasted New Potatoes, Cauliflower and Salsa Verde*

*Vegetarian Fennel and Chestnut Loaf, Roasted New Potatoes served with a Vegetable Jus*

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*Traditional Christmas pudding With Brandy Sauce*

*Trio of Desserts*

*(Glazed Lemon Tartlet, Rich Chocolate Brownie and Eton Mess)*

*Exotic Fruit Salad*

*Christmas Pudding Ice Cream with Homemade Egg Nog*

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2 course including Tea/Coffee £16.95 ● 3 course including Tea/Coffee £19.95 pp

Served daily from 12.00 – 2.00pm and 6.30 – 9.00pm

# 'GREAT GATSBY' CHRISTMAS PARTIES

Available every night from Friday 24th November until Saturday 23rd December  
Also Fridays & Saturdays throughout January 2018 (subject to availability)

Celebrate Christmas in style with an evening of Dinner & Dancing  
at the Ipswich Hotel in our Great Gatsby Themed Suite.

## MENU

Slow Roasted Tomato and Vegetable Soup  
Ham Hock and Pea Terrine with Winter Chutney  
Trio of Melon  
(Watermelon, Cantaloupe and Gala Melon with  
Seasonal Berries)

Roast Breast of Turkey, Pigs in Blankets, Chestnut  
Stuffing, Goose Fat Roast Potatoes

Slow braised Feather Blade of Beef, Horseradish  
Dumplings & Goose Fat Roast Potatoes

Roast Fillet of Cod with Roasted New Potatoes and  
Cauliflower and Salsa Verde

Fennel Roasted Vegetable and Chestnut Loaf  
Roasted New Potatoes, Vegetable Jus  
*(All served with seasonal panache of vegetables)*

Christmas Pudding with Brandy Sauce  
Trio of Desserts  
Glazed Lemon Tartlet, Rich Chocolate Brownie and  
Eton Mess

Exotic Fruit Salad in a Brandy Basket

Tea or Coffee

### PRICE:

Fridays & Saturdays throughout December, £39.95 per person  
January 2018 - £21.95 per person

### INCLUDES:

3 course meal, disco entertainment & table novelties

TIMES: Arrival 7.00pm, Dinner 7.30pm, Carriages 1.00am

## 'GREAT GATSBY'

### ALL INCLUSIVE CHRISTMAS PARTIES

24th and 25th November 2017 and every Thursday  
Night throughout December.

Join us in the for one of our 'All In' Great Gatsby  
Party Nights. Forget your purse & wallet as  
everything is included except your taxi!

Beer, house wine and soft drinks from arrival until  
10.00pm - bar open from 7.00pm

All the above, single shots, spirits and mixers available  
from 10.00pm - midnight \*

MENU - as per Great Gatsby Christmas Parties

PRICE: - £42.50 per person

INCLUDES: 3 course meal and coffee, beverages as listed  
above, disco entertainment & table novelties

TIMES: Arrival 7.00pm, Dinner 7.30pm, Carriages 1.00am

DONT FORGET TO PRE-ORDER YOUR WINE  
WHY NOT ADD A CHEESE PLATTER TO YOUR TABLE  
(Serves 10) - JUST £48.95 per Table  
Includes a selection of Cheeses, Biscuits, Chutney and 1 x  
70cl Bottle of Port

### Want to make a night of it?

10% discount on all Classic and Superior Rooms  
for Christmas Party Nights  
Includes Breakfast & VAT  
(excludes Christmas 24-27th December  
and New Year 30th - 1st January)  
Christmas & New Year Accommodation packages  
also available. Please see our brochure.

# CHRISTMAS EVE DINNER

All wrapped and ready to go.  
Why not join us for Christmas Eve Dinner..

## MENU

Bramley Apple & Celeriac Soup

Smoked Mackerel & Potato Salad, Herb Oil & Water Cress

Grilled Goats Cheese & Roasted Pear Salad

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Slow Cooked Confit of Chicken with Mushroom & Tarragon Sauce,

Dauphinoise Potato with Glazed Chantenay Carrots

Fisherman's Pie with Saffron Scented Mash & Buttered Leeks

Binham Blue Cheese, Roasted Fennel & Pine Nut Scotch Egg with Watercress Sauce

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Forced Rhubarb & Ginger Eton Mess

Chocolate Marquise with Salted Caramel

Apple & Quince Crumble with Proper Custard

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Tea or Coffee

£25.00 per person; 3 courses, served from 6.30pm - 9.00pm

**Santa Sunday Carvery** - a gift for the kids

Don't forget we are open as usual for Sunday Lunch Carvery  
throughout December - £19.95 3 courses, £9.95 per child 4-12  
and children under 3 go free.



# CHRISTMAS DAY LUNCH

Join us for a sumptuous 4 Course Christmas Day Festive Lunch  
Forget the shopping, preparing, cooking & cleaning..... We will do it all for you!

£69.95 per person, £24.95 per child (10 years of age and below, babies free of charge)

Price includes: 4 course meal and coffee, reception drink, crackers and table novelties

Timings: Arrival from 12.00pm. Sit down at 1.00pm PROMPT.

Pre orders required no later than 20th December.

## MENU

Glass of Bubbly, Mulled Wine or  
Non-Alcoholic Fruit Punch

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Honey Roasted Parsnip & Pear Soup

Beetroot Cured Gravadlax, Pressed Cucumber, Dill  
gel, American Rye Bread & Tender Shoot Peas

Textures of Melon, Chilled Cantaloupe & Vodka Soup,  
air dried Galia Melon, Compressed Watermelon,  
Seasonal Berries & Lemon Balm

Ham Hock & Pea Terrine, Fig & Port Chutney with a  
toasted Brioche

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Champagne Sorbet

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Roast Breast of Turkey, Chestnut Stuffing, Pigs in  
Blankets, Goose Fat Roast Potatoes & Cranberry Jus

Slow Braised Feather Blade of Beef, Horseradish  
Mash, Rich Red Wine Jus

Baked Loin of Cod, Capers & Almond Butter, Roasted  
New Potatoes & Winter Greens

Fennel, Roasted Vegetable & Chestnut Loaf, Roasted  
New Potatoes, Vegetable Jus

(All served with seasonal panache of vegetables)

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Traditional Christmas Pudding with Brandy Sauce

Dark Chocolate & Orange Mousse  
in a Rich Chocolate Cup

Seville Orange Bakewell Tart, Chantilly  
Cream & Roasted Figs

Exotic Fresh Fruit Salad, Brandy Basket & Vanilla  
Speckled Ice Cream

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Tea or Coffee and Petit Fours

WHY NOT ADD A CHEESE COURSE FOR ONLY £5.95 pp  
Selection of Local Cheeses, Binham Blue, Suffolk Gold  
and Norfolk White Lady, Homemade Tomato Chutney  
Celery and Biscuits

## CHRISTMAS DAY FAMILY CARVERY

Enjoy a sumptuous 3 Course Christmas Carvery for all the family.

**PRICE:** £39.95 per person, £19.95 per child aged 4-12 years,  
children under 3 - free of charge

**PRICE INCLUDES:** 3 course meal and coffee, crackers,  
table novelties and children's entertainment

**TIMES:** Bookings taken from 12.30pm-4.00pm

## BOXING DAY LUNCH

£25.00 per adult,

£12.50 per child (for under 10's)

Price includes: 3 course meal and tea/coffee

## CARVERY MENU

Roasted Red Pepper & Tomato Soup

Pork Rilette, Apple Compote, Cornichon Salad

Hot Smoked Salmon & Crème Fraiche Terrine

Pickled Cucumber with a Lemon Dressing

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### Carvery

Choice of Meats, Fish and Vegetarian

Blood Orange, Toasted Walnut & Honey

Tart with Chantilly Cream

Mulled Wine Poached Pear with

Vanilla Ice Cream

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Lemon Posset with Shortbread Biscuits

Tea or Coffee

## NEW YEAR'S EVE BLACK TIE BALL

**Sunday 31st December**

The Suffolk Suite will be hosting New Year's in style. Get out those suits & gowns & join us for a grand evening of culinary delights, drinks & music.

**TICKET PRICE:** £75.00 per adult

**PRICE INCLUDES:** Cocktail Reception

4 course meal with tea & coffee and petit fours,  
Live music to see in the New Year

**TIMINGS:** Arrival 6.45pm, dinner served 7.30pm,  
Celebrations 12.00am

Carriages at 1.00am. Don't forget to book your taxi's

**DRESS CODE:** Party wear

## NEW YEAR'S FAMILY PARTY

**Sunday 31st December**

3 Course Carvery Menu (not shown)

**TICKET PRICE:** £29.95 per adult, £19.95 per child  
(aged 4-12), children under 3 go free!

**PRICE INCLUDES:** 3 course carvery with tea &  
coffee, disco entertainment

**TIMINGS:** Arrival 6.45pm, Dinner served 7.15pm,  
Celebrations 12.00am

Carriages at 1.00am

Don't forget to book your taxi's

**DRESS CODE:** Party wear

## JANUARY SALES

Just £21.95 per person

Overspent at Christmas... January Blues...

Or just one more excuse to Party!

Post Christmas Parties – on Offer

## MENU

**Cauliflower & White Truffle Soup**

**Goats Cheese Panacotta**, Basil Crust, Tomato Coulis  
Black Olive Bread Stick

**Chicken Liver & Cognac Pate**, Toasted Crouton  
with a Red Onion Chutney

**Smoked Salmon, King Prawn & Crayfish Tian**  
Avocado Puree served with Lime Mayo

**Champagne Sorbet**

**Coronation Chicken Stuffed with Cous Cous**, Apricot  
Puree, Curried Cream Sauce with Baby Vegetables  
& a Rich Jus

**Slow Cooked Shank of Lamb**, Creamy Mash Potato,  
Braised Hot & Sour Red Cabbage, Red Wine &  
Rosemary Sauce

**Baked Fillet of Sea Bass** with Crispy Fried New  
Potatoes, Chorizo & Purple Sprouting Broccoli, Red  
Onion & Lemon Oil

**Vegetarian Fennel & Chestnut Loaf**, Roasted New  
Potatoes, Vegetable Jus

*(All served with seasonal panache of vegetables)*

**Trio of Desserts**

Glazed Lemon Tartlet, Rich Chocolate Brownie  
and Eton Mess

Tea or Coffee and Petit Fours

WHY NOT ADD A CHEESE COURSE FOR ONLY £5.95 pp

Selection of Local Cheeses, Binham Blue, Suffolk Gold and  
Norfolk White Lady, Homemade Tomato Chutney Celery and Biscuits

## BOOKING PROCEDURE

To book, please complete & return one of our booking forms available from our Reception/ Events team.

All Events advertised in this brochure require a non-refundable deposit of £10.00 per person.

Full payment is required no later than 14 days prior to the event date.

In the unlikely event that we should cancel your booking, then a full refund will be given.

A booking is not deemed as confirmed until we are in receipt of a completed booking form and deposit.

Final numbers must be given no later than 14 days prior to the event.

All pre orders must be received no later than 14 days prior to the event.

All accommodation bookings must be made directly with Reception. A deposit of £25.00 per room must be paid to confirm any accommodation bookings.

Sole occupancy of one of our event rooms is only available on a minimum of 80 guests.

All prices quoted are inclusive of VAT at 20%.

\*Any inclusive drinks shown are for house brands only.

The management reserve the right to refuse alcohol at their discretion.

All drinks will be served in single measures and excludes Champagne.

We (Ipswich Hotel) reserve the right to change any of the itinerary shown in this brochure.



# IPSWICH HOTEL

Old London Road, Copdock, IPSWICH, Suffolk IP8 3JD



/ipswichhotel



@hotelipswich

CALL TO BOOK 01473 209988

[www.hotelipswich.co.uk](http://www.hotelipswich.co.uk)

[events@hotelipswich.co.uk](mailto:events@hotelipswich.co.uk)

