



the rutland hotel sheffield



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Christmas 2010

The Rutland Hotel,
452 Glossop Rd,
Sheffield S10 2PY
Tel:
0114 266 4411
Email:
reservations@rutlandhotel-sheffield.com
events@rutlandhotel-sheffield.com
Web:
www.rutlandhotel-sheffield.com

Our sister hotel
The Crown Hotel,
High Street, Bawtry,
Doncaster DN10 6JW
Tel:
01302 710341
Email:
reservations@crownhotel-bawtry.com
events@crownhotel-bawtry.com
Web:
www.crownhotel-bawtry.com

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christmas
lunch



christmas
lunch

Christmas Lunch

Served 12.00pm – 2.00pm Monday to Friday
in our restaurant from December 1st - 23rd
£16.95

Duo of Melon
with a passion fruit syrup and winter berry compote

Tomato and Basil Soup
served with a warm bread roll

Game Pâté
on a bed of mixed leaves with Cumberland sauce and crusty French bread



Traditional Roast Turkey
with sage and cranberry stuffing, chipolata, Yorkshire pudding and pan gravy

Oven Baked Salmon Fillet
with a white wine and dill cream sauce

Cous Cous, Wild Mushrooms and Yorkshire Brie
wrapped in filo pastry with a spicy tomato salsa

All served with honey roast vegetables, cauliflower cheese and roast potatoes



Traditional Christmas Pudding
with rum sauce

Chocolate Profiteroles
with hot chocolate and brandy sauce

Lemon and Lime Cheesecake
on a ginger biscuit base with winter berry compote



Coffee and Mince Pies

A non refundable £10.00 deposit is required per person

Party to Party Nights

Whatever the size of your group you can join in the fun of our mixed party nights
Arrival for 7-7.30pm - Sit down to eat at 8.00pm
Disco and Bar until 1.00am
£20.95-£29.95

Oak Smoked Salmon & Prawns
with dill crème fraîche and granary bread

Ham Hock Terrine
on a bed of winter leaves, crusty bread and tomato chutney

Creamed Leek Tartlet
topped with goats cheese, on a bed of rocket with balsamic dressing



Tomato and Basil Soup



Traditional Roast Turkey
with sage and cranberry stuffing, chipolata, Yorkshire pudding and pan gravy

Fillet of Salmon
oven baked with a lobster cream sauce

Cous Cous, Wild Mushrooms and Yorkshire Brie
wrapped in filo pastry with a spicy tomato salsa

All served with honey roast vegetables, cauliflower cheese and roast potatoes



Traditional Christmas Pudding
with rum sauce

Chocolate Profiteroles
with hot chocolate and brandy sauce

Lemon and Lime Cheesecake
on a ginger biscuit base with winter berry compote



Coffee and Mince Pies

A non refundable £10.00 deposit is required per person



party to party
nights



party to party
nights

Christmas "All Inclusive" Party Nights

We are offering exclusive "all inclusive" Party Nights
 Unlimited house wine, all main line spirits (25ml),
 and draught beers and lagers
 Dovedale bar only, from 8.00pm – 1.00am, includes disco till 1.00am
 £60.00

Oak Smoked Salmon & Prawns
 with dill crème fraîche and granary bread

Ham Hock Terrine
 on a bed of winter leaves, crusty bread and tomato chutney

Creamed Leek Tartlet
 topped with goats cheese, on a bed of rocket with balsamic dressing

Tomato and Basil Soup

Traditional Roast Turkey
 with sage and cranberry stuffing, chipolata, Yorkshire pudding and pan gravy

Fillet of Salmon
 oven baked with a lobster cream sauce

Cous Cous, Wild Mushrooms and Yorkshire Brie
 wrapped in filo pastry with a spicy tomato salsa

All served with honey roast vegetables, cauliflower cheese and roast potatoes

Traditional Christmas Pudding
 with rum sauce

Chocolate Profiteroles
 with hot chocolate and brandy sauce

Lemon and Lime Cheesecake
 on a ginger biscuit base with winter berry compote

Coffee and Mince Pies

A non refundable £20.00 deposit is required per person

Party to Party Nights

Available Dates for November and December 2010

	Nov	Dec			
Mon			6th		
Tue			7th		
Wed		1st	8th	15th	22nd
Thur		2nd	9th	16th	23rd
Fri	26th	3rd	10th	17th	
Sat	27th	4th	11th	18th	
Sun	28th	5th	12th	19th	

■ = £20.95 ■ = £24.95 ■ = £29.95

January 2011 Dates

Fri	14th	21st	
Sat	15th	22nd	

■ = £20.95

Christmas "All Inclusive" Party Nights

Available Dates for December

Mon	13th	20th
Tue	14th	21st

■ = £60.00

christmas
 "all inclusive"
 party nights

christmas "all inclusive" party nights

party nights



christmas eve
restaurant
dinner



christmas eve restaurant dinner

Christmas Eve Restaurant Dinner

Served between 6.30pm - 9pm
£29.95

Oak Smoked Salmon
lobster tails, king prawns and lemon crème fraîche

Scallops Mariniere
chive mash

Baked Goats Cheese
rocket and basil oil and a herb crouton

Trio of Melon
fresh mint glaze and orange sorbet

Leek and Potato Soup

Rack of Lamb
dauphinoise potatoes and redcurrant sauce

Oven Baked Sea Bass
crushed new potatoes, vine tomatoes and red pesto dressing

Fillet Steak Medallions
with blue cheese, wild mushrooms, pepper mash and red wine sauce

Stuffed Peppers
with cous cous, Yorkshire brie, salsa sauce and baby new potatoes

Served with a selection of vegetables

Tiramisu
served with a cappuccino cream, Amaretto biscuits

Selection of Cheese and Biscuits
with fruit chutney

Strawberry Meringue
with chantilly cream

Cappuccino and Chocolates

A non-refundable deposit of £10.00 per person will be required upon booking,
with full payment and menu choices by 1st December 2010

Christmas Day Lunch

£59.95,
Children 3yrs - 12yrs £30.00 and under 3yrs £15.00
Served 12.00 noon - 2.30pm

Duo of Melon
with mulled winter berry compote and orange sorbet

Ocean Bounty
smoked salmon fillet with crab, lobster tails and prawns
served with lime crème fraîche, rocket leaves and granary bread

Wild Mushroom and Smoked Garlic Soup

Traditional Roast Turkey
with sage and cranberry stuffing, chipolata and Yorkshire pudding

Fillet Steak
topped with crispy pancetta with a wild mushroom and red wine sauce

Fillet of Seabass
with a red pepper coulis and buttered spinach

Roast Mediterranean Vegetable Tart
topped with goats cheese and a basil cream sauce

Traditional Christmas Pudding
with rum sauce
Chocolate Cup
filled with rich white chocolate mousse topped with raspberries and blackcurrant coulis

Christmas Pudding Ice Cream
served in a brandy snap basket, with dark rum and crème fraîche

Yorkshire Cheese Platter
served with biscuits, grapes and celery

Coffee and Mince Pies

A non-refundable deposit of £10.00 per person will be required upon booking,
with full payment and menu choices by 1st December 2010



christmas day
lunch



christmas day lunch

Boxing Day, New Year's Day & Sundays in December

Served between 12.00pm - 3.00pm
Boxing Day & New Year's Day - £19.95, Sundays - £16.95

Duo of Melon
with an apricot coulis and winter berry compote

Mini Yorkshire Pudding
with a red wine and onion gravy

Smoked Salmon Platter
with prawn Marie Rose sauce, char lemon wedge and warm granary bread

Game Pâté
on a bed of mixed leaves with Cumberland sauce and crusty French bread

Tomato and Basil Soup

Fillet of Salmon
with dill cream sauce

Roast Sirloin of Beef
with Yorkshire pudding and rich roast gravy

Roast Turkey
with chipolata, sage and cranberry stuffing and cranberry sauce

Roast Leg of Lamb
with a redcurrant and rosemary jus

Roast Pork Loin
with stuffing, crackling, apple sauce and pan gravy

Cous Cous, Wild Mushrooms and Yorkshire Brie
wrapped in filo pastry with a spicy tomato salsa

**All served with honey roast vegetables, green beans,
cauliflower cheese, roast potatoes and mashed potatoes**

Apple Crumble with hot custard

Lemon and Lime Cheesecake with winter berry and fruit coulis

Chocolate Fudge Cake with hot chocolate sauce and vanilla ice cream

Classic Lemon Tart with raspberry coulis

Coffee and Mints

A non-refundable deposit of £10.00 per person will be required upon booking,
with full payment and menu choices by 1st December 2010

New Year's Eve Dinner Dance

Arrival from 7.00pm meals served between 7.30 and 8.30pm
Disco till 2.00am
£59.95

Fish Platter
smoked and poached salmon and king prawns on a bed of rocket
leaves with granary bread and crème fraîche

Venison Platter
venison pate, smoked venison with a beetroot salad, oatcake biscuits and tomato chutney

Baked Goats Cheese
with a herb crust, served with a citrus salad and raspberry vinaigrette.

Roast Butternut Squash and Parsnip Soup

Individual Beef Wellington (served Medium)
fillet steak and mushroom duxelle wrapped in puff pastry with a port wine sauce.

Fillet of Fresh Cod Loin
served with king prawn & tarragon sauce and roasted vine tomatoes

Chicken Breast
filled with spinach & ricotta cheese and served with a roast tomato & sweet chilli sauce

Broccoli, Spinach and Yorkshire Blue Parcel
wrapped in filo pastry with a spicy tomato salsa

Lemon and Lime Cheesecake
on a ginger biscuit base served with winter berry

Dark Chocolate Cage
filled with white chocolate mousse and black cherry compote

Hot Pecan tart
with Bradwell's vanilla ice cream

Yorkshire Cheese Platter
served with biscuits, fruit chutney, celery and grapes

Coffee and Chocolates

Bacon butties with tomato dip, vegetarian alternative available @ 12.30am

A non-refundable deposit of £10.00 per person will be required upon booking,
with full payment and menu choices by 1st December 2010

boxing day
and
new year's day

new year's eve
dinner dance

boxing day and new year's day

new year's eve dinner dance



Accommodation Packages

Excludes 31st December 2010

£45.00 per person per night (Double or Twin)

£55.00 per person per night
(Executive Room - based on two people sharing)

£70.00 per person per night
(Suite - based on two people sharing)

£65.00 per person per night (Single Room)



For any Christmas enquiries contact the
Meetings and Events office
on 0114 266 4411
or
e-mail: events@rutlandhotel-sheffield.com

For any Accommodation bookings contact
Reservations on 0114 266 4411
or
e-mail: reservations@rutlandhotel-sheffield.com

The Rutland Hotel
452 Glossop Road
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S10 2PY

Terms & Conditions

Christmas 2010 and New Year Residential Packages and Parties & Events

HOW TO BOOK

- Please telephone the hotel to check availability for your chosen date and to make a provisional booking.
- Contact the hotel within 14 days of making a provisional booking and pay a non-refundable or transferable deposit of £10.00 per person (£20.00 deposit for All Inclusive Party Nights). Please make cheques payable to 'The Rutland Hotel'
- Full payment of the balance and a food pre-order is required 14 days prior to the event or by 1st December 2010, whichever is the earlier.

TERMS AND CONDITIONS OF BOOKING

1. All verbal bookings will be treated as provisional and will be held for no longer than 14 days pending receipt of written confirmation and the appropriate deposit.
2. Bookings not paid for in full 14 days prior to the event or by 1st December 2010 will be deemed to have been cancelled and any monies paid will be retained by the hotel.
3. No refunds or transfer of any monies will be given for cancelled places 7 days prior to the event.
4. No refunds will be made for cancellation or decrease in the number of guests attending unless the hotel is able to re-sell the space. Monies paid for non-arrivals are forfeited and cannot be transferred to cover food, drinks, entertainment or accommodation for other members of the party. All events and timings are subject to approval by the local licensing authorities. All statutory licensing regulations apply.
5. All 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.
6. Except in respect to changes in the rate of VAT, prices will not change once a booking has been made. The hotel reserves the right to alter or amend the contents of an event or cancel an event for any reason, for example, if there is a shortfall in the minimum numbers required to operate. In such circumstances you may choose at your sole discretion an alternative date, subject to availability, or obtain a full refund from the hotel.
7. All additional charges incurred during an event must be settled prior to departure.
8. All prices are inclusive of VAT at the current rate. If the general rate of VAT is altered our prices will be modified accordingly. Gratuities are at the guest's discretion.
9. Other than for death or personal injury caused by our negligence, our liability to you is limited to the price of your booking.
10. The hotel will not be liable to you for failure to perform to the extent that the failure is caused by some factor beyond its reasonable control.
11. Some of our dishes may contain ingredients which could cause an allergic reaction. Guests subject to allergies are advised to check beforehand so that alternative dishes or ingredients can be provided.
12. Please address any comments to the hotel's Operations Manager during your visit or in writing within 21 days of the event.
13. These terms are deemed to incorporate the hotel's general terms of business, copies of which are available upon request.

February 2010

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terms
& conditions



anywhere else is just a hotel