

HOW TO BOOK

- Please telephone the hotel to check the availability of your chosen date and make a provisional reservation.
- Complete the booking form and return it to the hotel with a non-returnable deposit of £15 per person to confirm the booking. Please make cheques payable to the Tiverton Hotel Ltd. **Any booking not confirmed within 14 days will be released.**
- Full payment of the balance is required at least 28 days prior to the event. **Any booking not paid in full will be treated as cancelled and any deposit paid retained by the hotel.**
- **Full payment will be charged for cancellations made within 28 days of the event.** We can offer suitable insurance to cover against cancellation. Please ask for a brochure.

TERMS & CONDITIONS OF BOOKING

- No refunds will be made for cancellation or a decrease in the number of guests.
- All additional charges incurred during the event must be settled prior to departure.
- All events and timings are subject to approval by the local licensing authorities.
- The hotel reserves the right to alter or amend any of the contents and prices of the events and packages as necessary, without notice.
- In the event of any programme having to be cancelled by the hotel, an alternative date or venue will be offered or a full refund made.
- All prices are inclusive of VAT at 17.5%. Gratuities at the guests discretion.
- Please address any comments to the General Manager during your visit or in writing within 21 days of the event.

BEST WESTERN
TIVERTON HOTEL Ltd

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IT'S
CHRISTMAS



AT THE

BEST WESTERN
TIVERTON HOTEL Ltd

PARTY PLANNERS START HERE...

Christmas Party Nights

IN THE CRYSTAL SUITE

STARTERS

Chef's Cream of Winter Vegetable Soup
topped with Mascarpone

Asparagus and Black Olive Salad
rossed with Balsamic Dressing

Smoked Chicken Breast
set on Rocket Leaves and drizzled with a Sweet Chilli Dressing

Cold Water Prawns on Crisp Leaves
topped with Cocktail Sauce and served with Brown Bread and Butter

MAIN COURSES

Traditional Roast Devonshire Turkey
served with all the Trimmings

Roast Topside of Devonshire Beef
with a Yorkshire Pudding

Grilled Salmon Steak
set on a Red Pepper Coulis

Roasted Vegetable Ragout
flavoured with Thyme and topped with a Cheese and Herb Crust

Served with a Selection of Potatoes and Seasonal Vegetables

DESSERTS

Traditional Christmas Pudding
served with Brandy Sauce

Fresh Fruit Salad
with Devonshire Clotted Cream

Tart au Citron
with Fruit Coulis

Selection of local Cheese and Water Biscuits

Freshly Filtered Coffee and Mince Pies

£25.00 per person, includes Carvery Dinner and Disco.

Dinner from 7.30pm, Carriages at 12.30am

AVAILABLE DATES

Saturday 25th November, Friday 1st December

Thursday 14th and 21st December

Christmas Cabaret Nights

IN THE CRYSTAL SUITE

STARTERS

Chef's Cream of Carrot and Cumin Soup
topped with Cream

Salmon and Herb Crab Cake
with Tomato Compote and Herb Vinaigrette

Duck and Orange Parfait
set on Plum Chutney with an Orange Dressing

Caesar Salad
topped with Croutons and Parmesan Shavings

MAIN COURSES

Traditional Roast Devonshire Turkey
served with all the Trimmings

Roast Topside of West Country Beef
with a light Yorkshire Pudding

Roast Loin of Pork
served with Apple Sauce

Grilled Salmon Steak
set on a Red Pepper Coulis

Roasted Vegetable Ragout
flavoured with Thyme and topped with a Cheese and Herb Crust

Served with a Selection of Potatoes and Seasonal Vegetables

DESSERTS

Traditional Christmas Pudding
served with Brandy Sauce

Strawberry Pavlova
with Fruit Coulis

Chocolate Marquise
with Devonshire Clotted Cream

Selection of local Cheese and Water Biscuits

Freshly Filtered Coffee and Mince Pies

£29.50 per person, includes Carvery Dinner, Disco and Live Cabaret.

Dinner from 7.30pm, Carriages at 12.30am

AVAILABLE DATES

Friday 8th, 15th and 22nd December
Saturday 2nd, 9th, 16th and 23rd December

New Year's Eve Gala Buffet

IN THE GALLERY RESTAURANT

Chef's Cream of Celeriac and Apple Soup

A SELECTION OF HORS D'OEUVRES

West Country Topside of Beef
finished with Cracked Pepper, Herbs and Mustard

Oven-roasted Suckling Pig
glazed with Honey

Poached Salmon and an arrangement of Seafood
topped with Tiger Prawns

Roasted Local Turkey Breast

Honey-roasted Ham
studded with Cloves

A SELECTION OF WILD GAME AND AWARD WINNING TERRINES

Arrangement of Smoked and Cured Meats

Seasonal New Potatoes and Jacket Potatoes

SELECTION OF BREADS

Olive and Feta Salad, Coleslaw, Seasonal Salad Leaves,

Potato and Chives, Cous Cous, Beetroot,

Melon and Watermelon Salad, Carrot and Sultana,

Beansprout and Grape Salad and Waldorf Salad

SELECTION OF DESSERTS

Selection of Award Winning Cheese

Freshly Filtered Coffee and Petits Fours

Haggis, Neeps and Tatties at Midnight

£60.00 per person

including Dinner, Cabaret and Disco

Dinner served from 7.45pm Carriages at 1.00am

Black Tie and Posh Frocks Optional

**Special Accommodation rate of £39.00 per person,
Bed and Breakfast sharing a double or twin room**

Bookings

Please complete in BLOCK CAPITALS
and return to the Best Western Tiverton Hotel Ltd.

Name of Event
Date of Event Time
No. in Party Adults Children

Name of Host/Organiser

Address

Postcode

Company Name (if applicable)

Telephone Number (day)

Telephone Number (evening)

A non-refundable deposit of £15 per person is required at the time of booking confirmation.

Please complete either: I enclose my cheque payable to the hotel for £

Please debit my credit card as follows:

Amount to be charged £

Card holders Name

Card Number Expiry Date

Card Type (Visa, Access etc)

Declaration: 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.

Signature Date

Full Name (please print)

Why not stay the night?

When making the booking, ask about our preferential overnight accommodation rates for guests attending our Festive celebrations. Make the occasion an event and stay the night.

Christmas Lunches Throughout December

IN THE GALLERY RESTAURANT

STARTERS

- Chef's Parsnip and Apple Soup
topped with Calvados Clotted Cream
- Refreshing Chilled Assorted Fruit Juices
- Wild Game Terrine
set on Plum Chutney and served with a Spicy Vinaigrette
- Cold Water Prawns served on crisp Leaves
with Cocktail Sauce, a twist of Lemon and Brown Bread and Butter
- Thai Crab and Salmon Fishcake
served on Rocket Salad with Lemon Dressing (£2.95 supplement)

MAIN COURSES

- Traditional Roast Devonshire Turkey
served with all the Trimmings
- Roast Topside of Beef
accompanied by a light Yorkshire Pudding
- Braised Pheasant
cooked with Root Vegetables and Red Wine
- Grilled Cod Fillet
served with a Champagne and Lemon Sauce
- Sun-dried Tomato and Mascarpone Ravioli
set on a Bed of Baby Spinach
- Grilled Sirloin Steak
finished with Béarnaise Sauce and served with Chips (£3.50 supplement)
Served with a selection of Potatoes and Seasonal Vegetables

DESSERTS

- Traditional Christmas Pudding
served with Brandy Sauce
- Fresh Fruit Salad
- Bannoffe Pie
with a duo of Fruit Coulis
- Selection of West Country Cheeses and Water Biscuits*



Freshly Filtered Coffee and Mince Pies

£15.00 per person

£11.95 for Luncheon Club Members or parties over 20

AVAILABLE DATES

Available from Friday 1st December
to Saturday 30th December
excluding Sundays and Bank Holidays

Christmas Day Lunch

IN THE GALLERY RESTAURANT

STARTERS

- Chef's Roasted Parsnip Soup
topped with Mascarpone
- Refreshing Chilled Assorted Fruit Juices
- Smoked Salmon served
with Onions, Capers and Crème Fraiche
- Cold Asparagus Spears
served with Parmesan Shavings and Lemon Vinaigrette
- Smoked Haddock and Prawn Crumble
- Sautéed Foie Gras circled
with Balsamic Oil (£3.95 supplement)



REFRESHING CHAMPAGNE SORBET



- Tiger Prawns
served with Lemon and Coriander Sauce

MAIN COURSES

- Roast Devonshire Turkey
served with all the Trimmings
- Locally-shot Roast Pheasant
served with Game Chips and a Port Wine Sauce
- Poached Salmon
served with Asparagus and a Champagne Sauce
- Sun-dried Tomato and Mascarpone Ravioli
set on a bed of Baby Spinach
- Half a Cornish Lobster Thermidor
topped with fresh Parmesan Shavings (£5.95 supplement)
Served with a Selection of Potatoes and Seasonal Vegetables

DESSERTS

- Christmas Pudding
served with a Brandy Sauce
- Fresh Fruit Salad
crowned with Devonshire Clotted Cream
- Chocolate Parfait
served with Vanilla Ice Cream
- Warm Apple Pie and Crème Anglaise
- Selection of local Cheeses and Water Biscuits
- Freshly Filtered Coffee and Mince Pies

£52.00 per person

£27.50 3 - 12 year olds

Under 3 years Free of Charge