

Boxing Day Luncheon

Homemade Cream of Mushroom Soup

Served with a homemade bread roll and butter

Chilled Panache of Melon

Served with a fresh fruit compote and refreshing sorbet

Duck and Orange Pâté

Served with a rich Cumberland port sauce and melba toast

Traditional Prawn Cocktail

Fresh North Atlantic prawns served on a bed of crisp iceberg lettuce dressed with a brandy infused Marie Rose sauce

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Chef's Selection of Roasts from the Carvery

Roast Derbyshire turkey
Roast silverside of beef
Roast leg of pork

Pan Fried Scottish Salmon Supreme

Served with a white wine and dill cream sauce

Roast Vegetables with Goats Cheese

Roasted Mediterranean vegetables in a rich tomato and basil sauce topped with grilled goats cheese

All served with a selection of potatoes and seasonal vegetables

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Choice of Desserts from the Display

Traditional Christmas pudding served with brandy sauce or creamy custard

Freshly Ground Coffee with Warm Mince Pies

Served in the lounge



Adults - £24.95 Children - £12.95

New Year's Eve Dinner & Dance

Homemade Chicken and Leek Soup

Served with a homemade bread roll and butter

Duck and Orange Pâté

Served with a rich Cumberland port sauce and melba toast

Deep Fried Mushrooms

Served with a garlic or BBQ dip

Traditional Prawn Cocktail

Fresh North Atlantic prawns served on a bed of crisp iceberg lettuce dressed with a brandy infused Marie Rose sauce

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Chef's Selection of Roasts from the Carvery

Roast silverside of beef
Glazed honey roast ham
Roast leg of pork

Fillet of Trout

Served with toasted almonds

Vegetable Wellington

A medley of vegetables wrapped in puff pastry with a vegetarian gravy

All served with potatoes and seasonal vegetables

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Choice of Desserts from the Display and Freshly Ground Coffee and Petit Fours.

Served in the lounge

Haggis, neeps and tatties served at midnight with champagne toast.

Carriages 2am



Per Guest - £39.95

Festive Season Booking Form

First telephone **01246 855455** to make your booking.

To confirm your reservation, fill in this form and send it to the address below with your deposit of £10.00 per guest.

Contact name.....

Company / Party.....

Number in Party..... £10 per guest deposit

Address.....

.....Postcode.....

Telephone No.

Home.....

Company.....

Date of event.....Time of dining.....

I enclose £..... deposit. Cheques/Postal Orders to be crossed and made payable to: TWIN OAKS HOTEL
All major credit cards accepted

Signature:..... Date:.....

Please send to: TWIN OAKS HOTEL, M1 JUNCTION 29,
CHURCH LANE, PALTERTON, CHESTERFIELD, DERBYSHIRE S44 6UZ

Please send this booking form together with your deposit within 14 days of your provisional telephone booking. We regret that deposits are not refundable.

Twin Oaks Hotel Church Lane, Palterton, Chesterfield, Derbyshire S44 6UZ
At the M1 Junction 29 roundabout take the Palterton turn off for 100 metres, take the first left leading to the hotel.

For further details & enquiries telephone **01246 855455**
Fax: 01246 851 708 Email: rob@twinoakshotel.co.uk Web: www.twinoakshotel.co.uk

Christmas & New Year



Church Lane, Palterton, Chesterfield, Derbyshire S44 6UZ

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Christmas & New Year

Weekdays

Christmas Fayre Lunches

Adults - **£15.95** per guest, which includes hats, crackers & novelties
Children 3-12 years **£7.95**

Senior Citizens special at lunchtime **£10.95**

Sunday Carvery Throughout December

Available all day 12noon - 7.30pm

Christmas Fayre Evening Menu

(Monday - Wednesday)

Adults - **£19.95** per guest, which includes hats, crackers & novelties
Children 3-12 years **£8.95**

Disco Party Dinners

(Thursdays, Fridays and Saturdays)

Adults - **£24.95** per guest, which includes disco until 12.30am
hats, crackers and novelties

Christmas Day

Adults - **£49.95** per guest, children 3-12 years **£20.95**

Boxing Day Lunch

Adults - **£24.95** per guest, children 3-12 years **£12.95**

New Year's Eve

£39.95 per guest

Accommodation available on request



Please ask for a separate copy of
the Christmas Eve Dinner Carvery
and a la Carte Menus

Christmas Fayre Luncheon

Cream of Winter Vegetable Soup

Served with a homemade bread roll and butter

Traditional Prawn Cocktail

Fresh North Atlantic prawns served on a bed of crisp iceberg lettuce
dressed with a brandy infused Marie Rose sauce

Twin Oaks Whitecaps

Sauteed button mushrooms and shallots with a white wine cream sauce
with grilled mozzarella cheese served with garlic bread

Chilled Panache of Melon

Served with a fresh fruit compote and sorbet

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Roast Derbyshire Turkey

Served with chestnut stuffing, pigs in blankets and cranberry relish

Roast Silverside of Beef

Served with homemade Yorkshire pudding and a rich roast gravy

Supreme of Oven Baked Scottish Salmon

Served with a creamed leek and bacon sauce

Roasted Guinea Fowl Supreme

Served on bubble and squeak with a port and redcurrant sauce

Winter Vegetable Crumble

Roasted winter vegetables served in a white wine and stilton sauce with
a crunchy savoury crumble topping

All served with potatoes and seasonal vegetables

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Traditional Christmas Pudding

Served with brandy sauce or creamy custard

Profiteroles served with a rich chocolate sauce and fresh cream

Lemon Meringue Pie served with fresh cream

Strawberry Shortbread Cheesecake served with fresh cream

Freshly Ground Coffee with Warm Mince Pies

Served in the lounge



Adults - **£15.95** Children - **£7.95**
Senior Citizens - **£10.95**

Christmas Fayre Evening Menu

Cream of Winter Vegetable Soup

Served with a homemade bread roll and butter

Traditional Prawn Cocktail

Fresh North Atlantic prawns served on a bed of crisp iceberg lettuce
dressed with a brandy infused Marie Rose Sauce

Twin Oaks Whitecaps

Sauteed button mushrooms and shallots with a white wine cream sauce
with grilled mozzarella cheese served with garlic bread

Chilled Panache of Melon

Served with a fresh fruit compote and sorbet

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Roast Derbyshire Turkey

Served with chestnut stuffing, pigs in blankets and cranberry relish

Roast Silverside of Beef

Served with homemade Yorkshire pudding and a rich roast gravy

Supreme of Oven Baked Scottish Salmon

Served with a creamed leek and bacon sauce

Roasted Guinea Fowl Supreme

Served on bubble and squeak with a port and redcurrant sauce

Winter Vegetable Crumble

Roasted winter vegetables served in a white wine and stilton sauce with
a crunchy savoury crumble topping

All served with potatoes and seasonal vegetables

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Traditional Christmas Pudding

Served with brandy sauce or creamy custard

Profiteroles served with a rich chocolate sauce and fresh cream

Lemon Meringue Pie served with fresh cream

Strawberry Shortbread Cheesecake served with fresh cream

Freshly Ground Coffee with Warm Mince Pies

Served in the lounge



Christmas Fayre (Mon - Wed Night)
Adults - **£19.95** Children - **£8.95**
Disco Party Night (Thurs, Fri & Sat)
Adults - **£24.95**

Christmas Day Lunch Menu

Roasted Tomato and Basil Soup

Served with a homemade bread roll and butter

Duck and Orange Pâté

Served with a rich Cumberland port sauce and melba toast

Traditional Prawn Cocktail

Fresh North Atlantic prawns served on crisp iceberg lettuce dressed
with a brandy infused Marie Rose sauce

Grilled Goats Cheese and Tomato Salad

Served with grilled bruchetta and basil dressing

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Refreshing Sorbet

Served with a wild berry coulis

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Chef's Selection of Roasts from the Carvery

Roast silverside of beef

Roast Derbyshire turkey

Roast leg of pork

Served with traditional accompaniments

Pan Fried Scottish Salmon Supreme

Served with a white wine and dill cream sauce

Winter Vegetable Crumble

Roasted winter vegetables served in a white wine and stilton sauce
with a crunchy savoury crumble topping

All served with potatoes and seasonal vegetables

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Choice of Desserts from our Display

Traditional Christmas Pudding

Served with brandy sauce or creamy custard

Freshly Ground Coffee with Warm Mince Pies

Served in the lounge



Adults - **£49.95** Children - **£20.95**