

# Programme

## Wednesday, 30th December 2009

- 6.45 p.m. Join us in the Cocktail Bar for a glass of Bucks Fizz or Kir Royale before dinner
- 7.30 p.m. Dinner in the Restaurant
- 9.30 p.m. A Night at the Races -

## Thursday, 31st December 2009 - New Year's Eve

- 1.00 p.m. Luncheon in the Restaurant
- 4.15 p.m. Afternoon Tea in the Lounge
- 7.30 p.m. Gala Dinner in the Restaurant
- 9.30 p.m. Dancing until the early hours to the Steve Starr Disco.

### New Year's Eve Dinner & Dance

for non-residents - £55.00

All parties of 4 or more will have a table reserved in the Lounges/Ballroom areas. Parties of 12 or more will receive a complimentary Magnum of Champagne

## Friday, 1st January 2010 New Year's Day

- 1.00 p.m. Luncheon in the Restaurant
- 2.30 p.m. Film Show in the Ballroom
- 4.15 p.m. Afternoon Tea in the Lounge  
from
- 7.30 p.m. Candlelight Dinner in the Restaurant.
- 9.00 p.m. Harry Lane will sing for you

*The Hotel Management reserve the right to alter the programme at any time should circumstances demand.*

TARIFF per person	NEW YEAR HOLIDAY 2009 - 2010	
	HALF BOARD	
	Min. 2 Days	Extra Day(s)
STANDARD	£210.00	£59.50
SEAVIEW	£230.00	£69.50
SUITE	£250.00	£79.50

NON RESIDENT MEAL CHARGES		
	LUNCHEON	DINNER
29th Dec, 2nd & 3rd Jan	£17.00	£32.00
30th December 2008	£17.00	£35.00
31st December 2008	£22.00	£55.00
1st January 2009	£23.00	£36.00

# New Year's Eve Menu

- Deep Fried Mushrooms filled with Cream Cheese  
Garlic & Chives served with Salsa
- Mackerel Terrine with Coriander Pesto & Ciabatta
- Fanned Cantaloupe Melon with Compôte of Berries  
Duck & Orange Salad with Sweet Chilli Dip  
oOo
- Cream of Watercress, Leek and Smoked Salmon  
Passion Fruit Sorbet  
oOo
- Baked Fillet of Sea Bass stuffed with Cornish Crab  
and Lemon Grass Butter  
oOo
- Herb Crusted Rack of Lamb with Red Wine and  
Rosemary Jus
- Baked Supreme of Chicken Stuffed with Smoked  
Tomatoes and Mozzarella wrapped in Parma Ham  
served with a Tomato Coulis  
Tournedos Rossini
- Pan Fried Wild Mushrooms with Herb Pesto with  
Chef's Homemade Tagliatelle
- Garlic and Rosemary Roasted New and  
Mousseline Potatoes
- Stir Fried Courgettes with Peppers & Onions  
Buttered Calabrese  
oOo
- Pavlova with Clotted Cream and Blackcurrant Ice  
Cream and Compote of Blackcurrants and Toasted  
Pistachio Nuts
- Steamed Cranberry and Orange Syrup Sponge  
Pudding and Custard
- Chocolate and Mascarpone Truffle Cake with Bailey's  
Sauce  
oOo
- Trio of Cornish Cheeses  
oOo
- Coffee with Rum Truffles and Clotted Cream Fudge

Terms are **HALF BOARD** per person and include Full English Breakfast, Dinner and V.A.T.

NOTE: Please advise Reservations when booking if you wish to book Luncheon.

**FULL BOARD** accommodation must be pre-booked and comprises Full English Breakfast, Luncheon, Afternoon Tea and Dinner. The extra charge is £22.00 per person per day.

The Hotel will close after breakfast on Sunday 20th December and re-open at midday on Monday 28th December 2009. As part of our on-going refurbishment programme the Hotel will close after breakfast on Monday 4th January 2010 until midday on Friday 15th January 2010.

#### Reservations

A deposit of 10% is required on booking.  
Rooms are let on a "first come first served basis".

#### Early Booking Discount

Guests who book direct with the hotel and have paid a 25% deposit on or before 1st September 2009 will be entitled to a 5% discount off the above terms.

#### Children's Tariff

Up to 2 Children (aged 4 to 16) sharing with 2 Adults are charged 40% each.  
Children (aged 4 to 16) in their own room are charged 60% each.  
Regrettably the New Year's Eve Gala Dinner is not suitable for the under 6's

#### Dress Code - for guidance only

Most Gentlemen wear Black Tie  
on New Year's Eve



## Hotel Bristol

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# New Year

# 2009

# 2010

*The* **BRISTOL** BEST WESTERN