




*Christmas &  
New Year 2011*

**CLOSE HOUSE**  
HOTEL & GOLF  
★★★★



Christmas comes but once a year, so make this a time to celebrate at Close House Hotel, we offer the perfect place for festive celebrations. If you are joining us for a sumptuous Christmas day lunch, New Year's Eve tasting dinner, fun night out with family, friends and colleagues at one of our party nights including entertainment and dining, you can be sure of a magical time.

We look forward to welcoming you to Close House Hotel and Golf.

For further information, to make an enquiry or reservation please contact our reception on 01661 852255 or email [events@closehouse.co.uk](mailto:events@closehouse.co.uk)

Please visit us at [www.closehouse.co.uk](http://www.closehouse.co.uk)



## Bewickes Restaurant

The stylish setting for a choice of dining options during December. The décor is luxurious; the atmosphere relaxed, service second to none and the food, superb with a French classical influence.

Throughout December, Bewickes offers a mouthwatering choice for lunch and dinner and will give you the opportunity to experience the gastronomic heart of Close House Hotel.



## Christmas Lunches

**3 courses at £21.50 per person**

Sample menu for Bewickes Restaurant. Served from noon until 2.30pm each day (Monday - Saturday only) commencing Monday 28th November throughout December (excluding Christmas Day and Boxing Day).

### Starter

Creamed celeriac soup with truffle oil.

Salad of marinated beef with crisp salad and asian dressing.

Home cured salmon with sweet pickled vegetables.

Goats cheese with roast beetroot, watercress and hazelnuts.

### Main courses

Butter and bacon roast breast of turkey with traditional yuletide trimmings.

Double roasted belly of pork with sage, fennel and garlic, winter green cabbage, roast vegetables.

Seared fillet of sea bream, tapenade potato, slow roast tomatoes, capers and olive oil.

Baked red pepper and potato pave with chilli jam.

### Dessert

Steamed Christmas pudding with roasted plum and brandy sauce.

Bakewell pear tart with vanilla ice cream and chocolate sauce.

Pannacotta with lavender and a rhubarb compote.  
Cheese selection.

## Christmas Dinners

**3 courses at £32.50 per person.**

Served daily from 7.00pm.





# *Bewickes Restaurant Sunday Lunch*

**3 courses at £25.00 per person**

Enjoy our traditional 3 course Sunday lunch, served from 4th - 18th December from noon - 2.30pm each Sunday.

## **Starter**

Creamed celeriac soup with truffle oil.

Salad of pork belly, black pudding and heritage potato with soft poached egg.

Home cured salmon with sweet pickled vegetables.

Goats cheese with roast beetroot, watercress and hazelnuts.

## **Main courses**

Traditional roast rib of beef, Yorkshire pudding, roast gravy.

Butter and bacon roast breast of turkey with traditional yuletide trimmings.

Seared fillet of sea bream, tapenade potato, slow roast tomatoes, capers and olive oil.

Baked red pepper and potato pave with chilli jam.

## **Dessert**

Steamed Christmas pudding with roasted plum and brandy sauce.

Bakewell pear tart with vanilla ice cream and chocolate sauce.

Pannacotta with lavender and rhubarb compote.

Cheese selection.



# Bewickes Restaurant Christmas Day Lunch

6 courses at £90.00 per person

Lunch will be served between noon – 2.30pm. Dependent on your party size, tables are available to book in Bewickes Restaurant or the Ballroom, we also ask that you arrive 20 minutes prior to your reservation to enjoy a pre-lunch drink in the Champagne Bar and Lounge.

## Amuse Bouche

Shot of Jerusalem artichoke soup with truffle foam and mushroom syrup.

## Starter

Terrine of duck confit with duck liver Agen prunes and armagnac pear and lime salsa.

## Intermediate

Seared sea bass, braised fennel and tomato ragout, saffron rouille.

## Main Course

Butter and bacon roast breast of organically reared, free range turkey, with all the traditional yuletide trimmings.

## Dessert

Homemade Christmas pudding with roast plum and brandy sauce.

## To Finish

Tea/ coffee and chocolates.

# Children's Christmas Day Lunch Menu

4 course at £45.00 per child up to the age of 12

## Amuse Bouche

Chilled melon with fresh orange and mango, strawberry coulis.

## Starter

Cream of tomato soup.

## Main Course

Butter and bacon roast breast of organically reared, free range turkey, with all the traditional yuletide trimmings.

## Dessert

Milk chocolate mousse



Enjoy

# Bewickes Restaurant Boxing Day Lunch

3 courses at £25.00 per person

After a busy Christmas Day, take time out to relax and enjoy.

## Starter

Butternut squash soup with coriander crème fraîche.

Chicken liver parfait with brioche toast, pear and saffron chutney.

Warm salad of smoked trout with shallots, potatoes, croutons and Dijon and chive vinaigrette.

Baked roquefort cheese tart with celery chutney.

## Main courses

Traditional roast rib of beef, Yorkshire pudding, roast gravy.

Roast Loin of crackly pork, sage stuffing and apple compote.

Seared fillet of Loch Duart organic salmon, sauté potatoes, flat mushrooms, curly kale and lemon hollandaise.

Baked Goats Cheese and Mediterranean Vegetable Strudel.

## Dessert

Warm apple and rhubarb pie with custard.

Vanilla crème brûlée with almond tuille.

Chocolate Marquise, mascarpone cheese, raspberry coulis.

Cheese selection.



# Bewickes Restaurant New Year's Day Lunch

3 courses at £25.00 per person

Celebrate New Year's Day and the start to 2012 in the relaxed surroundings of Close House and Bewickes Restaurant. Lunch will be served from noon – 3.00pm.

## Starter

Curried parsnip and apple soup.

Pressed terrine of ham hock and piccalilli and Cumberland sauce.

Oak smoked Scottish salmon with dill fromage blanc and potato pancake.

Goats cheese with roasted beetroot, watercress and hazelnuts.

## Mains

Traditional roast rib of beef, Yorkshire pudding, roast gravy.

Roast loin of crackly pork, sage stuffing and apple compote.

Pan fried fillets of lemon sole with crushed potatoes and spinach, caper berry and parsley butter.

Butternut squash and vegetable crumble.

## Desserts

Warm brownies with vanilla ice cream.

Floating island with crème anglaise and raspberry coulis.

Traditional lemon tart with a lemon sorbet.

Cheese selection.



## No.19 Restaurant

Situated within No.19, our stunning £8m state of the art Golf Clubhouse, this is a place where comforting home-cooked food is served in a contemporary environment, where you can enjoy some of our regions finest produce. Whether you are grabbing a quick bite after a round of golf, enjoying dinner in No.19 or lunch on the terrace, you can relax in stunning surroundings in the heart of the Northumberland countryside.

Our chefs insist on sourcing the very best local ingredients from small, independent and artisan producers within the North East. This means that our menus are shaped by seasonal availability, changing regularly to reflect what's growing in the region right now.

Throughout December and the festive season, No.19 will be open and serving food all day. Call **01661 852255** or visit [www.closehouse.co.uk](http://www.closehouse.co.uk) for further details and menus.



## Champagne Bar & Lounge

### December Afternoon Tea – £17.50 per person

Traditional Afternoon tea with a festive influence will be served daily from 3.00pm – 6.00pm in the Champagne Bar and Lounge from Wednesday 1st December (excluding Christmas Day and Boxing Day). Alternatively why not treat yourself to our Moët Afternoon Tea at £24.50 per person, it's a great way to get into the festive spirit.

### Selection of finger sandwiches

Roast turkey and cranberry.  
Cucumber and cream cheese.

Home baked sultana and plain scones served with Northallerton organic clotted cream and Strawberry preserve.

### Sweet Treats...

Selection of seasonal pastries.  
Mince pies.  
Bombe Noel.



# Christmas Party Nights

Celebrate Christmas in the Ballroom and No.19 this year at Close House Hotel and Golf, with great food, great music and a great atmosphere. Inclusive of a Christmas cocktail served on arrival from 7.00pm followed by a delicious meal with coffee at 7.30pm and then dance the night away until 1.00am.

## Dates

Friday 2nd December

Friday 9th December

Friday 23rd December



## Menu – £40.00

Slow roasted plum tomato soup.

Cheese scones and basil pesto.

Maple roast breast of turkey.

Potato fondant, glazed carrots, parsnips, sage gravy.

## Vegetarian option...

Layered sweet potato and vegetable pave, chilli jam and roast courgettes.

Orange chocolate cheesecake, dark chocolate sauce.

## Accommodation Rate – £75.00 per person

For anyone who would like to stay overnight we are delighted to offer an accommodation rate from £75.00 per person bed and breakfast based on two guests sharing a standard twin or double room.



## *Private Party Nights*

If you are looking for a private Christmas party for colleagues, clients or friends, our stunning range of function rooms can hold up to 100 guests.

Call a member of the events sales team on **01661 852255** to discuss.  
\*minimum numbers apply

## *New Year's Eve Dining*

Join us at Close House Hotel to celebrate New Year's Eve and to welcome in 2012. We have a superb range of packages for guests to enjoy this year, including a fine dining experience in Bewickes restaurant with entertainment in the Ballroom.

A Champagne Cocktail and Canapés will be served in the Champagne Bar and Lounge before enjoying our 6 course tasting menu in the delectable surroundings of Bewickes restaurant, priced at £85.00 per person.



*Socialise...*

# New Year's Eve Bewickes Dinner Menu

**£85.00 per person**

**This menu will be served to guests in Bewickes Restaurant on New Years Eve.**

## Dinner Menu

Chicken Mouseline with young leeks in a tarragon reduction.

Seared scallop served with curried parsnip and apple, date syrup.

Shot of consommé duck and beetroot.

Beef Wellington with truffled mashed potato, glazed winter vegetables and Madeira jus.

Surprise dessert from the pastry chef.

Champagne parfait.

Crème de cassis.

There will also be a vegetarian menu available on the evening.



# Gift Vouchers

**Looking to give a Christmas present with a difference to your loved ones this year?**

Close House has the choice of imaginative gift vouchers to delight the special person in your life. Why not give golf tuition, 18 holes of golf, annual membership to the Colt or Filly Course, dinner in Bewickes Restaurant or No.19, an overnight stay or simply afternoon tea.



# Festive...



## *Winter Breaks*

### *Christmas and New Year's Eve Breaks*

We know that Christmas time can be very busy with lots of people to visit and lots of things to do, so you may be looking for flexibility in your stay. That's why we are offering an accommodation rate from £150.00 per room per night over the festive period. We can tailor a package to suit your specific needs, so you can add afternoon tea on Christmas Eve or Christmas Day lunch served in Bewickes Restaurant. All of the food elements will then be charged as taken – simple!

#### **Rates**

Midweek rates are £150.00 per room, bed and breakfast  
Friday and Saturday £160.00 per room, bed and breakfast  
2 night break from £240.00

#### **Christmas Day Dinner**

Lounge menu available from 7.00pm – 9.00pm.

## *Christmas Interlude Break*

Available from Monday 26th – Friday 30th December 2011.  
One night break £75.00 per person, bed and breakfast, sharing a double or twin room.



# Terms and Conditions

## Party Nights

Once a provisional booking has been made a deposit of £15.00 per person will be required to confirm the booking. All beverages must be purchased on the premises of Close House Hotel and Golf and settled on the night by cash, credit or debit card.

## Christmas Day Lunch/ New Year's Eve Dining/ Residential Breaks

Once a provisional booking has been made a deposit of £50.00 per person will be required to confirm the booking. Tables of less than six will be booked into Bewickes Restaurant, tables of seven or more will be booked into the Ballroom. (Subject to availability). Please note that the time of your reservation is the "sit down" time for your meal. If you wish to enjoy drinks in the Champagne Bar prior to your meal, please allow time to do so before your reserved time. A discretionary 10% service charge is added to all bills.

## General

All deposits are non-refundable and non-transferable. Any booking which has not paid a deposit within ten working days of making a provisional booking will be released. Full prepayment must be received for all bookings by Monday 7th November 2011.

All prices are inclusive of VAT. Please note all menus are subject to change. In the unlikely event that Close House Hotel and Golf feels it necessary to cancel an event through lack of numbers for any reason, an alternative dates will be offered or a full refund given. Close House Hotel and Golf reserves the right to change or alter any bookings that are taking place. Please note that Close House cannot guarantee that products on these menus are totally free from nuts or nut derivatives or that fish products are totally free from bones, and we never knowingly sell any food require to be labelled as containing GM materials.

# How to find us





# CLOSE HOUSE

HOTEL & GOLF

★★★★

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