



Sparth House
HOTEL

*Festive
Menu*
2011-2012

Whalley Road, Clayton-le-Moors, Accrington, BB5 5RP
Tel./Fax. (01254) 872263 Email: mail.sparth@btinternet.com

www.sparthhousehotel.co.uk

*May we wish you all a
Peaceful, Prosperous and
Tasteful Festive Season
from
Everyone at*

*Sparth House
Hotel*



Party Night Menu

“Disco and Fun until the early hours”

Home-made Vegetable Soup

with garden herbs and a warm bread roll

A Cocktail of Melon, Oranges & Strawberries

steeped in a passion fruit syrup

Rustic Farmhouse Pork Liver Pâté

flavoured with green peppercorns on a plum and red onion confit with crusty french bread

.....

Traditional Roast Lancashire Turkey & Ham

served with chestnut stuffing, chipolata sausage and a rich turkey gravy

Roast Rump of Beef

with a mushroom, button onion, tomato & tarragon red wine sauce

Poached Fillet of Salmon

glazed with a creamy prawn & dill sauce

Mediterranean Provençale Vegetable Tart

topped with melted mozzarella and a basil pesto dressing

All served with a selection of Winter Vegetables and Potatoes

.....

Spiced Apple Cheesecake

Frangipan, Walnut & Cranberry Tart

with sauce anglaise

Traditional Christmas Plum Pudding

with rum sauce

.....

Freshly Brewed Coffee and Mints

.....

NOVEMBER

Friday 25th & Saturday 26th - £21.50

THROUGHOUT DECEMBER

Sunday - Thursday £24.50

Friday 2nd £26.50 Saturday 3rd £26.50

Friday 9th £32.50 Saturday 10th £32.50

Friday 16th £32.50 Saturday 17th £32.50

Our superb Party Nights need little introduction. You are invited to join with other parties for an excellent dinner followed by dancing to our resident DJ. Drinks are served from 7.00 p.m. with dinner from 8.00 p.m.

• All guests must be 16 or over for the Party Nights.

Cabaret Nights

EARLY BOOKING ESSENTIAL

Following last year's very successful Cabaret Evenings we are pleased to offer you the choice of two dates and two top class acts:-



Friday, 25th November

SENSATIONAL

Adele Tribute

by Lareena Edwards

£22.50pp (includes Carving Buffet)

Friday, 16th December

A Fabulous Tribute to

Michael Bublé

by Lee J Harris

£32.50pp (includes Party Night Menu)



THURSDAY, 1st & 15th DECEMBER
MURDER MYSTERY NIGHTS

£24.50 pp Includes Party Night Menu

Adele Tribute/Murder Mystery Special

Event Ticket, Bed & Breakfast for 2

Standard: £99.00 Executive: £110.00 Suite: £125

Senior Citizen's Luncheon

Home-made Vegetable Soup

served with a warm bread roll
.....

Traditional Roast Lancashire Turkey

served with sage & onion stuffing, chipolata and a rich turkey gravy

Served with a selection of Winter Vegetables and Potatoes
.....

Christmas Plum Pudding

with a creamy rum sauce
.....

Freshly Ground Coffee and Mints.

£9.95 pp

Late Christmas Parties

for those who are too busy over the December period

available on

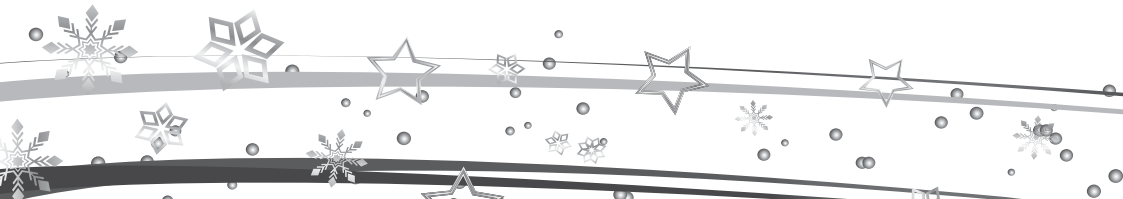
Friday, 6th & 13th January, 2012

and

Saturday, 7th & 14th January, 2012

*All the Fun of a
December Party Night*

£21.50 pp



Sunday Lunch with Father Christmas

Sunday, 18th December, 2011
12.30pm until 2.00pm

Select from the Christmas Fayre Lunch Menu

Children aged 2-12

Eating from the Children's Menu:

Cream of Tomato Soup

Melon Boat

.....

Chicken Nuggets

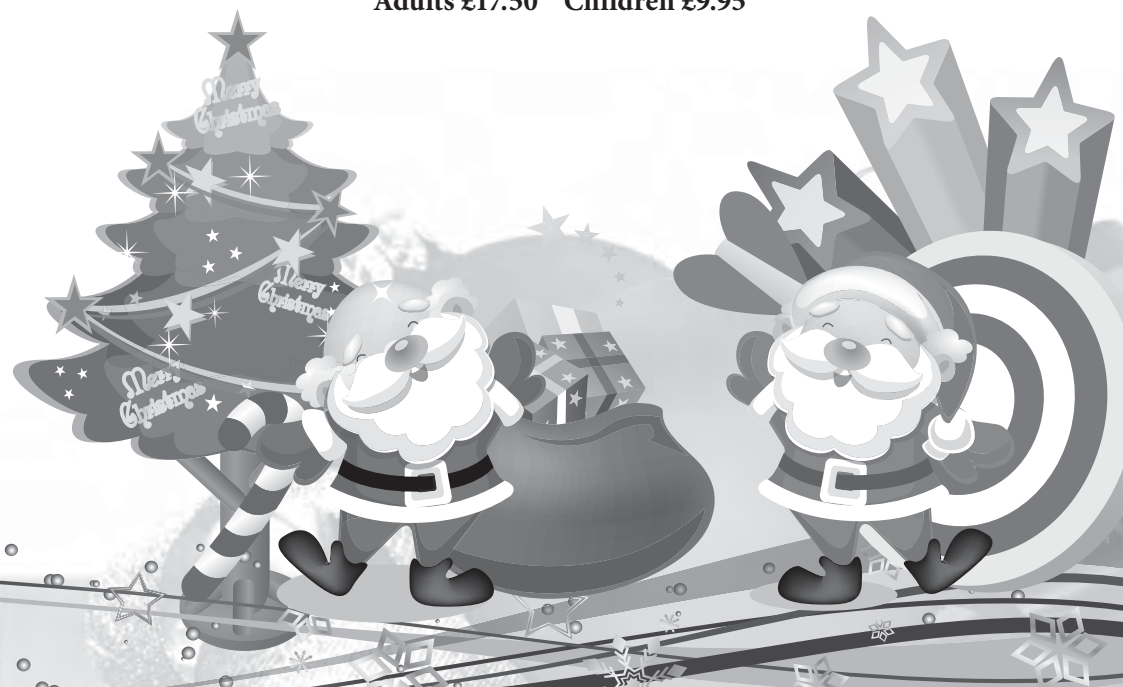
Fishy Rib Ticklers

.....

Ice Cream

A visit from you know who plus entertainment for the children

Adults £17.50 Children £9.95



Christmas Fayre Lunch

Home-made Vegetable Soup

with garden herbs and a warm bread roll

A Cocktail of Melon, Oranges & Strawberries

steeped in a passion fruit syrup

Rustic Farmhouse Pork Liver Pâté

flavoured with green peppercorns on a plum and red onion confit with crusty french bread

.....

Traditional Roast Lancashire Turkey & Ham

served with chestnut stuffing, chipolata sausage and a rich turkey gravy

Roast Rump of Beef

with a mushroom, button onion, tomato & tarragon red wine sauce

Poached Fillet of Salmon

glazed with a creamy prawn & dill sauce

Mediterranean Provençale Vegetable Tart

topped with melted mozzarella and a basil pesto dressing

All served with a selection of Winter Vegetables and Potatoes

.....

Spiced Apple Cheesecake

Frangipan, Walnut & Cranberry Tart

with sauce anglaise

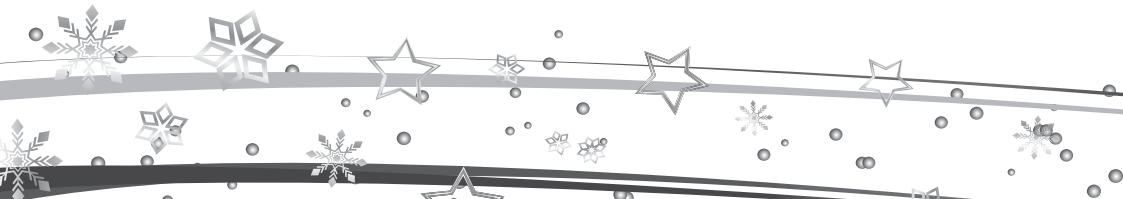
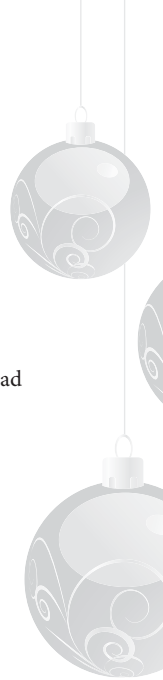
Traditional Christmas Plum Pudding

with rum sauce

.....

Freshly Brewed Coffee and Mints

£16.50 pp



Christmas Eve Dinner

Spiced Parsnip Soup

with a hint of nutmeg and chive sippets

Pearls of Melon & Strawberries

with a mango coulis and refreshing fruit sorbet

Chicken Liver Pâté

studded with pistachio nuts on a red onion compote

.....

Roast Rump of Beef

traditionally served with Yorkshire pudding and red wine sauce

Pan-fried Supreme of Chicken

coated with a Stilton & leek cream sauce

A Gateau of Salmon & Halibut

on a pillow of creamed spinach with a rustic tomato sauce

Stuffed Red Pointed Peppers

with feta and garden herbs on a bed of couscous served with Provençale sauce

All served with a selection of Winter Vegetables and Potatoes

.....

A selection of Seasonal Sparth House Desserts

.....

Freshly Brewed Coffee served with Chocolate Mints

£25.50 pp



Christmas Day Luncheon

With music and a visit from Father Christmas

Crown of Galia Melon

filled with plump prawns & slithers of smoked salmon with a classic Marie Rose sauce

Spiced Parsnip Soup

with a hint of nutmeg and chive sippets

Smooth Chicken Liver Parfait

studded with pistachio nuts and set upon a cranberry & red onion marmalade

.....

A Trio of Exotic Iced Sorbet

topped with a compote of winter fruits

.....

Traditional Roast Lancashire Turkey & Ham

served with sage & onion stuffing, chipolata sausage and a rich turkey jus

Poached Halibut Steak

coated with a prawn & crab bisque, lightly flavoured with tarragon

Roast Loin of English Lamb

topped with a herb crust and a sweet port wine sauce

Stuffed Red Pointed Peppers

with feta and garden herbs on a bed of couscous served with Provençale sauce

All served with a selection of Winter Vegetables and Potatoes

.....

Traditional Christmas Plum Pudding

topped with a slice of rum & vanilla butter, drizzled with fresh cream

Banoffee Tart

oozing bananas and toffee sauce

Duo of Chocolate Teardrop Torte

set on a strawberry coulis

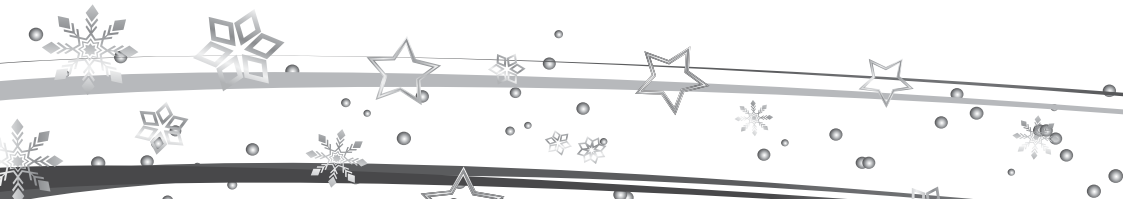
Selection of English & Continental Cheeses

served with grapes, mixed nuts and walnut bread

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Freshly Ground Coffee, Tangerines and Mints

Adults - £55.95 pp Children - £28.50 pp Under 6 - £16.50 pp





Boxing Day & New Year's Day Luncheon

Spiced Parsnip Soup

with a hint of nutmeg and chive sippets

Pearls of Melon & Strawberries

with a mango coulis and refreshing fruit sorbet

Chicken Liver Pâté

studded with pistachio nuts on a red onion compote

.....

Roast Rump of Beef

traditionally served with Yorkshire pudding and red wine sauce

Pan-fried Supreme of Chicken

coated with a Stilton & leek cream sauce

A Gateau of Salmon & Halibut

on a pillow of creamed spinach with a rustic tomato sauce

Stuffed Red Pointed Peppers

with feta and garden herbs on a bed of couscous served with Provençale sauce

All served with a selection of Winter Vegetables and Potatoes

.....

A selection of Seasonal Sparth House Desserts

.....

Freshly Brewed Coffee served with Chocolate Mints

£25.50 pp



New Year's Eve Family Fun Night

Enjoy an evening of games, prizes & disco in the Garden Room culminating with the "Piping in" of the New Year - 2012

Children Welcome - this is a night for the whole family!

'Bucks Fizz' Reception

ADULT MENU

Cream of Celery, Leek and Stilton Soup

served with a warm bread roll

A Cocktail of Melon, Oranges & Strawberries

steeped in a light mint syrup

.....

Seared Fillet of Beef

set on a horseradish rosti, coated with a light brandy cream

Oven Roasted Supreme of Chicken

filled with a herb mousse, wrapped in Parma ham, served on a rustic tomato sauce

Mediterranean Provençale Vegetable Tart

topped with melted mozzarella and a basil pesto dressing

All served with a selection of Winter Vegetables and Potatoes

.....

Selection of Ice Creams

Fruits of the Forest Brandy Snap Basket

A Platter of English & Continental Cheeses

with celery, grapes and crackers

.....

Freshly Brewed Coffee and Petit Fours

CHILDREN'S MENU

Cream of Tomato Soup with shaped Croutons

Pirate Pete's Melon Boat

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Fishy Rib Ticklers

Homemade Chicken Goujons

served with potato faces, garden peas and carrot sticks

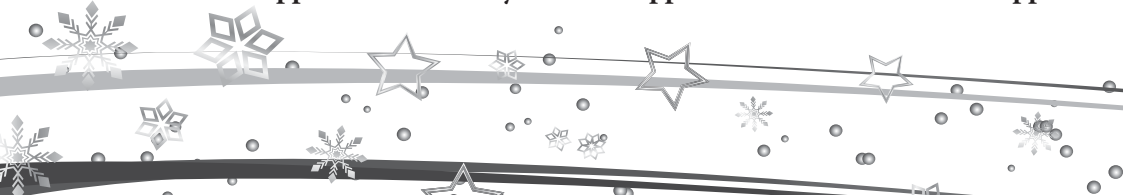
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The Best Ice Cream, Chocolate Sweeties, Fruit and Cream Sundae you'll ever see!

.....

Pepsi Cola

Adults - £45.00 pp Children 3-14yrs - £15.50 pp Children under 3 - £9.95 pp



New Year's Eve Dinner

*Enjoy an evening of music and dancing in the Alexandria Suite culminating with the
"Piping in" of the New Year - 2012*

"Kir Royale" Reception

.....

Cream of Celery, Leek and Stilton Soup

served with a warm bread roll

A Timbale of Crab, Pink Grapefruit & Avocado

laced with a lemon & dill olive oil

A Gateau of Melon

with Parma ham and a fig and kumquat chutney

Chicken Liver Pâté

studded with pistachio nuts, served with a spiced red onion compote

.....

Haggis

served with mashed neeps and tatties

.....

Champagne Sorbet

.....

Seared Fillet of Beef

with a wild mushroom and asparagus cassoulet and a whiskey cream sauce

Oven Roasted Supreme of Chicken

filled with a herb mousse, wrapped in Parma ham, served on a rustic tomato sauce

Mediterranean Provençale Vegetable Tart

topped with melted mozzarella and a basil pesto dressing

All served with a selection of Winter Vegetables and Potatoes

.....

Banoffee Tart

oozing bananas and toffee sauce

Fruits of the Forest Teardrop

A Platter of English & Continental Cheeses

with celery, grapes and crackers

.....

Coffee and Petit Fours

followed by

"Auld Lang Syne"

£56.50 pp



Booking Terms and Conditions

We regret only one cheque per party booking will be accepted.

All reservations will be treated as tentative and will be held for no more than 14 days pending the receipt of booking confirmation and non refundable deposit.

A £10.00 deposit per person is required when making a reservation.
All deposits are non refundable.

Full payment is required 31 days prior to the date of the event.

No deposits will be transferable or used for other products or services.

The hotel reserve the right to amalgamate Christmas events to ensure minimum numbers.

Persons not paying for a place at a Party Night cannot join their guests for the Disco.

Children under sixteen years cannot be admitted to the evening Christmas Parties.

All alterations to a party booking must be confirmed in writing.

All menu choices must be confirmed seven days prior to the date of the event.

In the event of any function or package having to be cancelled by the hotel, a full refund will be given or an alternative date offered.

The cost of all additional services must be paid for by the end of the event.

Where any special requests are made the hotel will endeavour to accommodate them, however, they cannot be guaranteed.

The hotel reserves the right to alter or amend any of the contents and prices of the events and packages.

All times shown are subject to approval by the local licensing authority.

Menu Order

Sparth House Hotel

CHRISTMAS & NEW YEAR 2011-2012

Name of Party			
Date of Event			
Venue		No. in Party	

Starters	Menu Choice	Total Number
	1)	
	2)	
	3)	
	4)	
Main Course		
	1)	
	2)	
	3)	
	4)	
	5)	
Sweets		
	1)	
	2)	
	3)	

BOOKING FORM

I wish to reserve the following:
(please indicate number of meals required)

	Date
Party Night	<input type="checkbox"/>
Cabaret Night	<input type="checkbox"/>
Senior Citizen's Luncheon	<input type="checkbox"/>
Christmas Fayre Luncheon	<input type="checkbox"/>
Sunday Lunch with Father Christmas	<input type="checkbox"/>
Christmas Eve Dinner	<input type="checkbox"/>
Christmas Day Luncheon	<input type="checkbox"/>
Boxing Day/New Year's Day Lunch	<input type="checkbox"/>
New Year's Eve Family Fun Night	<input type="checkbox"/>
New Year's Eve Dinner	<input type="checkbox"/>
Late Christmas Party	<input type="checkbox"/>

STRICTLY NO REFUNDS

Final Numbers required four weeks prior to date of function.

A deposit of 10.00 per person is required.

I have pleasure in enclosing cheque for the

sum of £ payable to
Sparth House Hotel.

(Please Note: only one cheque for Party Bookings will be accepted)

I have read and understand
'The Conditions of Booking'

Signed.....

Please return to address below

For Bookings & Further Information please contact:

**Sparth House Hotel, Whalley Road,
Clayton-le-Moors, Accrington, BB5 5RP
Telephone (01254) 872263**

Name and address for correspondence

Name	
Address	

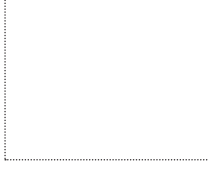
SPARTH HOUSE HOTEL

WHALLEY ROAD

CLAYTON-LE-MOORS

ACCRINGTON, LANCs.

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