



BEDFORD LODGE HOTEL

NEWMARKET, SUFFOLK

**Christmas & New Year
2011**



Christmas Fayre Lunches

Every Monday to Friday throughout December, we are delighted to offer our Christmas Fayre Luncheons in our award winning Orangery Restaurant.

Perfect for celebrations with friends and colleagues or special family gatherings.

Sundays will be a traditional Sunday lunch menu.



Starters

Roasted Plum Tomato, Garlic & Basil Soup
Herb croutons (v)

Scottish Smoked Salmon
Pickled cucumber, affila cress, shallot,
lemon & caper dressing

Pressed Terrine of Ham Hock, Grain Mustard & Parsley
Parsnip & apple emulsion, marinated shimeji mushrooms

Mains

Roast Breast of Chicken, Chestnut, Sage & Apricot Stuffing
Fondant potato, chipolata & bacon,
cranberry sauce, pan roast gravy

Braised Beef, Red Wine & Thyme Sauce
Creamed mash potato, savoy cabbage & mushrooms

Pan Fried Fillet of Cod & Crayfish Velouté
Vanilla potato, sea asparagus

Open Tart of Confit Red Onions, Feta Cheese & Butternut Squash
New potatoes, rosemary & artichoke salad (v)

All served with selection of fresh seasonal market vegetables

Desserts

Christmas Plum Pudding,
Grand Marnier orange sauce



Iced Raspberry, Meringue & Pistachio Nougat Parfait
Mixed berry compote

Baked Dark Chocolate Tart
Toffee sauce, honeycomb ice cream



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Coffee, Tea & Mince Pies

£19.50 2 courses • £24.75 3 courses

To book your table, call our Events Coordinator on 01638 663175 or email conference@bedfordlodgohotel.co.uk

For a more intimate dining experience or larger groups, ask our Events Coordinator about booking a private banqueting suite.

Christmas Fayre Dinner

Every evening throughout December, we are delighted to offer our Christmas Fayre Dinner in our award winning Orangery Restaurant.

Starters

Roasted Plum Tomato, Garlic & Basil Soup
Herb croutons (v)

Scottish Smoked Salmon
Pickled cucumber, affila cress, shallot, lemon & caper dressing

Pressed Terrine of Ham Hock, Grain Mustard & Parsley
Parsnip & apple emulsion, marinated shimeji mushrooms

Baked Goats Cheese Croustade
Pear & celeriac salad (v)

Char Grilled Artichoke Hearts & Fine Beans
Beetroot carpaccio, basil & lemon dressing (v)



Mains

Pan Fried Fillet of Cod & Crayfish Bisque
Vanilla potato, sea asparagus

Thyme & Lemon Stuffed Breast of Chicken
Wild mushroom risotto, tarragon, parmesan & light truffle sauce

Braised Beef & Wild Mushroom Pie
Creamed mash potato, green beans

Slowly Roasted Gloucester Old Spot Belly of Pork
Sage potato, apple compote,
fine beans & pancetta, grain mustard velouté

Open Tart of Confit Red Onions, Feta Cheese & Butternut Squash
New potatoes, rosemary & artichoke salad (v)

Desserts

Christmas Plum Pudding
Grand Marnier orange sauce

Baked Dark Chocolate Tart
Toffee sauce, honeycomb ice cream

Dessert of the Day

Assiette of Mango, Papaya & Passion Fruit Syrup
Pineapple carpaccio, watermelon granita

Selection of Ice Creams & Sorbets
Fruit coulis, tuile basket

£17.00 1 main course • £22.50 2 courses • £26.50 3 courses

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For a more intimate dining experience or larger groups, ask our Events Coordinator about booking a private dining room or banqueting suite.

Christmas Party Nights

Our Christmas Party Nights are ideal for a festive evening out – perfect for any size party.

Join us for drinks from 7pm in the bar followed by a sumptuous three course dinner with coffee and mince pies and then dance the night away with our disco entertainment.

For larger groups of up to 140 guests, why not book an exclusive event in our elegant Classics Suite!

Starters



Roasted Plum Tomato, Garlic & Basil Soup
Herb croutons (v)

Scottish Smoked Salmon
Pickled cucumber, affila cress, shallot, lemon & caper dressing

Pressed Terrine of Ham Hock, Grain Mustard & Parsley
Parsnip & apple emulsion, marinated shimeji mushrooms

Mains

Roast Norfolk Turkey, Chestnut, Sage & Apricot Stuffing
Fondant potato, chipolata & bacon,
cranberry sauce, pan roast gravy

Roasted Sirloin of Beef & Yorkshire Pudding
Duck fat roast potatoes, red wine & thyme gravy

Pan Fried Fillet of Cod & Crayfish Velouté
Vanilla potato, sea asparagus

Open Tart of Confit Red Onions, Feta Cheese & Butternut
Squash, New potatoes, rosemary & artichoke salad (v)

All served with selection of fresh seasonal market vegetables

Desserts

Christmas Plum Pudding
Grand Marnier orange sauce

Baked Dark Chocolate Tart
Toffee sauce, honeycomb ice cream

Selection of English Cheeses
Cheese biscuits, celery sticks, grapes, fruit chutney

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Coffee, Tea & Mince Pies

Sunday to Thursday **£41.00 per person**

Friday & Saturday **£47.00 per person**

Dates are available throughout December.

To book call our Events Coordinator on 01638 663175
or email conference@bedfordlodgehotel.co.uk

Why not make a night of it! Stay overnight at very special
Bed and Breakfast rates from £90.00 per room per night.

70s & 80s Disco Inferno

Join us and travel back to the 70's and 80's... a time when the fashion and music were as far out as Mork and Mindy! Get on your glad rags, dance around your hand bags and boogie the night away to hits spanning these two colourful decades. Our DJ will be dusting off his 45s and pumping up the volume to bring you a night where the glitter ball rules...

Prizes for Best Dressed Individual and Best Dressed Group.

Starters

Roasted Plum Tomato, Garlic & Basil Soup
Herb croutons (v)

Scottish Smoked Salmon
Pickled cucumber, affila cress, shallot, lemon & caper dressing

Pressed Terrine of Ham Hock, Grain Mustard & Parsley
Parsnip & apple emulsion, marinated shimeji mushrooms

Mains

Roast Norfolk Turkey, Chestnut, Sage & Apricot Stuffing
Fondant potato, chipolata & bacon,
cranberry sauce, pan roast gravy

Roasted Sirloin of Beef & Yorkshire Pudding
Duck fat roast potatoes, red wine & thyme gravy

Pan Fried Fillet of Cod & Crayfish Velouté
Vanilla potato, sea asparagus

Open Tart of Confit Red Onions, Feta Cheese & Butternut Squash
New potatoes, rosemary & artichoke salad (v)

All served with selection of fresh seasonal market vegetables

Desserts

Christmas Plum Pudding
Grand Marnier orange sauce

Baked Dark Chocolate Tart
Toffee sauce, honeycomb ice cream

Selection of English Cheeses
Cheese biscuits, celery sticks, grapes, fruit chutney

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Coffee, Tea & Mince Pies

Thursday 8th December and Thursday 15th December 2011

£45.00 per person

(or on request - please call our Events Coordinator to discuss)

To book call our Events Coordinator on 01638 663175 or email
conference@bedfordlodgehotel.co.uk

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Bed and Breakfast rates from £90.00 per room per night.

Christmas Eve Dinner

Join us in our 2 Rosette award winning Orangery Restaurant to get into the festive mood! Indulge in a magnificent four course feast created by our Executive Head Chef.



Amuse-Bouche

White Onion Soup (v)

Starters

Marinated Salmon Tartare

Cucumber, creamed cheese, caviar, lemon dressing

Pan Fried Marinated Breast of Wood Pigeon

Roasted garlic & flageolet bean puree, endive & pancetta salad

Confit Duck Leg & Pistachio Terrine

Red onion & cranberry compote, biscotti crisp bread

Salad of Marinated Artichokes & Creamy Truffle Dressing

Beetroot carpaccio, fine beans, black olives (v)

Mains

Roast Rump of Marinated Lamb

Confit garlic potato puree, baby spinach, baby onions & rosemary

Slowly Roasted Local Belly of Pork & Apple Compote

Sage & black pudding potato cake, braised chicory,
cider mustard cream sauce

Seared Fillet of Salmon & Brown Shrimps

Parsley & saffron crushed potato, capers,
tomatoes, white wine velouté

Honey Roasted Butternut Squash & Spinach Pithivier

Creamed leeks & potato, tomato & red pepper coulis (v)

Desserts

Terrine of Citrus Fruits & Passion Fruit
Marinated pineapple, lemongrass sorbet



Dark Chocolate Truffle

Stem ginger infused cream, iced coffee granita

Bread & Butter Pudding

Vanilla ice cream, sauce anglaise

Selection of Suffolk & Norfolk Cheeses

Cheese biscuits, celery sticks, grapes, fruit chutney

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Coffee & Petit Fours

£49.00 per person



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Christmas Day Lunch

Join us in our 2 Rosette award winning Orangery Restaurant, for a truly magical dining experience this Christmas. Indulge in a complimentary glass of champagne and canapés on arrival followed by a truly spectacular five course feast created by our Executive Head Chef.

Entrées

Canapés & Champagne

Starters

Grilled Shetland Scallops in the Shell
Toasted hazelnut & coriander butter

Smoked Salmon, Crayfish Cocktail, Crab Mousse
Celeriac & pear remoulade, affila cress, lemon & dill dressing

Chicken & Foie Gras Parfait
Pickled mushrooms, toasted brioche, port wine reduction

Avocado Panna cotta
Sweet beetroot, baby vegetables, creamy truffle vinaigrette (v)

Mains

Roast Norfolk Turkey, Chestnut, Sage & Apricot Stuffing
Fondant potato, cranberry sauce, chipolata & bacon, pan roast gravy

Pan Fried Fillet of Beef, Wild Mushroom & Tarragon Glaze
Truffle & chive potato puree, baby shallots & tomato jus

Glazed Lobster & Prawn Thermidor
Buttered fine beans, crushed potatoes, parmesan hollandaise

Baked Open Tart of Red Onion
Goats Cheese Tart & Aged Balsamic Syrup
Marinated tomatoes, new potato & basil salad (v)

Desserts

Homemade Christmas Plum Pudding
Rum Sauce, brandy butter

Iced Amaretto Parfait
Poached plums & winter spices

Classic Sherry Trifle
Fruit jelly, sponge & chantilly cream

Dark Chocolate & Chestnut Terrine
Marmalade ice cream

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Selection of Local Cheeses
Cheese biscuits, celery sticks, grapes, fruit chutney

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Freshly Baked Mince Pies & Whipped Cream, Tea & Coffee

£105.00 per adult £65.00 per child

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Bed and Breakfast rates from £90.00 per room per night.

Boxing Day Lunch

Escape the kitchen this Boxing Day and join us for a wonderful luncheon in our 2 Rosette award winning Orangery Restaurant, followed by a relaxing afternoon in front of the real log fire in our Roxana Bar.



Starters

Green Pea & Mint Soup
Toasted coconut cream (v)

Classic Prawn & Crayfish Cocktail
Marie Rose sauce, cucumber, iceberg lettuce, caviar

Pressed Terrine of Guinea Fowl, Shallots & Sage
Piccalilli, cheese scones

Wild Mushroom & Tarragon Risotto
Poached hens egg, parmesan shavings, wild rocket, truffle oil (v)

Mains

Roast Sirloin of Beef & Yorkshire Pudding
Duck fat roast potatoes, sprouting broccoli, red wine & thyme gravy

Pan Fried Gressingham Duck Breast
Roasted garlic potato puree, buttered spinach,
honey & tarragon sauce

Seared Fillet of Sea Bass
Parmentier potatoes & rosemary,
buttered baby spinach, salsify velouté

Double Baked "Suffolk Blue" Cheese Soufflé
New potatoes & vegetables (v)

All served with selection of fresh seasonal market vegetables

Desserts

Sticky Toffee Pudding & Butterscotch Sauce
Vanilla ice cream

Glazed Lemon & Orange Tart
Raspberries & mint

Espresso Crème Brûlée
Chocolate truffles

Selection of English Cheeses
Cheese biscuits, celery sticks, grapes, fruit chutney

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Coffee, Tea & Mince Pies

£48.50 per adult £35.00 per child

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Why not make a night of it! Stay overnight at very special
Bed and Breakfast rates from £90.00 per room per night.

New Years Eve Gala Dinner

Welcome in 2012 with style and join us for the most exciting night of the year at our exclusive Black Tie New Years Eve Gala Dinner in the award winning Orangery Restaurant.

Entrées

Canapés & Champagne

Amuse-Bouche

White Butter Bean & Cep Mushroom Soup
Chive cream & Truffle Oil (v)

Starters

Terrine of Smoked Salmon, Fresh Crab & Chive Mascarpone
Pickled cucumber ribbons, lime crème fraiche

Deep Fried Baby Goats Cheese Croustade
Roasted butternut squash, peeled truffles & basil salad (v)

Rosemary Marinated Loin of Lamb
Boulangère potato, pickled shimeji mushrooms, port wine reduction

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Vodka & Lime Sorbet
Mint syrup



Mains

Pan Fried Fillet of Beef & Wild Mushroom Sauce
Horseradish potato, buttered spinach, seared foie gras

Glazed Lobster & Crayfish "Newburg"
Vanilla creamed potato, sea asparagus

Baked Mediterranean Vegetable, Artichokes & Tofu Charlotte
Roasted garlic potato, leek & onion fondue (v)

Desserts

Assiette of Mini Chocolate Puddings
Dark chocolate fondant, White chocolate crème brûlée,
Milk chocolate delice, toffee ice cream

Iced Raspberry, Meringue & Pistachio Nougat Semifreddo
Brandy snap, marinated raspberries & mint

Orange Panna cotta
Baked figs & cinnamon syrup

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Platter of Norfolk & Suffolk Cheeses
Cheese biscuits, celery sticks, grapes, fruit chutney

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Freshly Brewed Coffee & Petit Fours

£115.00 per adult

To book call our Events Coordinator on 01638 663175
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Why not make a night of it! Stay overnight for the very special rate of £195 per person including Bed and Breakfast and your invitation to the Gala Dinner. Single supplement £30.00

New Years Eve Classics Ball

Welcome in 2012 with style and join us for
the most exciting night of the year at our
exclusive Black Tie Dinner Dance!

At 7pm, start the night with a glass of bubbly and then be
seated for our sumptuous four course dinner followed
by a night of dancing with our disco entertainment.

At midnight enjoy a traditional fayre of haggis,
neaps and tatties with a shot of whisky.

Entrées

Champagne



Starters

Terrine of Smoked Salmon, Fresh Crab & Chive Mascarpone
Pickled cucumber ribbons, lime crème fraiche

Deep Fried Baby Goats Cheese Croustade
Roasted butternut squash, pine nut & basil salad (v)

Mains

Pan Fried Fillet of British Beef
Horseradish potato puree, wild mushroom & tarragon sauce

Baked Vegetable, Artichoke & Tofu Charlotte
Garlic potato, leek & onion fondue (v)

All served with selection of fresh seasonal market vegetables

Desserts

Dark Chocolate Truffle
Baileys & chocolate ice cream, almond praline

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Platter of Stilton, Mature Cheddar & Brie
Cheese biscuits, celery sticks, grapes, fruit chutney

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Freshly Brewed Coffee & Petit Fours

£98.00 per adult

To book call our Events Coordinator on 01638 663175
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Why not make a night of it! Stay overnight for the very
special Bed and Breakfast rate, including your invitation
to the Ball of £180.00 per person. Single supplement £30.00



Visit friends and family

Stay throughout December and let the bustling city of Cambridge, with its designer boutiques and excellent choice of high street retailers, fulfill all your Christmas shopping needs!

Book your stay between the 19th and 30th December and stay for just £85.00 per room including Breakfast and complimentary use of the Leisure Club.

Please quote VFF when booking.



New Year's Eve overnight package

Why not make a night of it and stay over for New Year's Eve!

Arrive any time after 2pm and pamper yourself with a relaxing afternoon in our health club. Fuel up the following morning with a hearty English Breakfast served in the Orangery Restaurant.

Just £185.00

This rate is based on two people sharing a room. A credit card number is required to secure the booking. Our cancellation policy is by 2pm 24 hours prior to arrival.

Make the holidays last a little longer! Stay the night after New Years Eve for only £45.00 per person including breakfast and use of the Edge Health and Fitness Club.

Terms & Conditions

Christmas Lunches and Christmas Party Nights

Guests are required to pre-order their menu a minimum of 30 days prior to the event. A £10.00 per person deposit is required for Christmas lunches and a £15.00 per person deposit is required for Christmas Party Nights, within two weeks of booking.

Full payment is required 30 days prior to the event.

Christmas Day, Boxing Day and New Year's Eve

All bookings must be made in advance. Guests are required to pay a £50.00 per person deposit for Christmas Day and New Year's Eve functions.

For Boxing Day a £25.00 per person deposit is required.

All deposits must be paid within 30 days of booking.

Full payment is required 30 days prior to the event.

Please note that all bookings are non-transferable and non-refundable. All prices are inclusive of VAT.



How to find us

Bedford Lodge Hotel is situated in the heart of Newmarket and is easily accessible by both road and rail. The hotel is close to both the A14 and A11 motorways, near to the city of Cambridge and just an hour's drive away from central London and Stansted Airport



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NEWMARKET, SUFFOLK

Bedford Lodge Hotel, Bury Road,
Newmarket, Suffolk, CB8 7BX

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