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The Pen Mill

Well.....It's that time of year again.

It's time to plan your Christmas Party.

We've had over twelve years' experience holding Christmas parties at the Pen Mill, each year more successful than the last.

We're confident that 2014 will be no different with continuity of Owners and Head Chef.

All parties will be held in our restaurant or on our increasingly popular balconies (great for people watching!)

Disco Party nights, as always, are on Friday & Saturday evenings throughout December. Weekends in November are available by special request. All other evenings and lunchtimes are then discounted to counteract the 'premium' of our most popular nights.

Once again Mr Rob Dowling will be your DJ for the evening with a mixture of karaoke and disco to dance away to your hearts' content until midnight.

Parties of up to 60 can be catered for your special event with a fabulous menu designed especially for Christmas.

Perhaps, you'd like to round off your evening and stay in one of our fabulously refurbished hotel rooms? Have a look on our website and even book online.

You can also check us out on Trip Advisor.

NB. Parties in the afternoon will be asked to leave at 5.30pm in order for us to prepare for evening parties and so that *merry*revellers from the afternoon don't impact on our evening guests' enjoyment.

We do operate a strict Challenge 25 policy. Anyone who appears to look under 25 years old may be asked for ID, either a Valid UK Driving Licence or Passport.

Failure to do so may lead to asking that person to leave!

Course # 1, Christmas Starters

- (V&GF) Chef's Homemade Soup - Leek and Butternut Squash
Chef's Christmas Pâté - Smooth Duck Liver with Orange & French Cognac
(GF) Smoked Salmon & North Atlantic Prawns with a Horseradish Cream & Lime Vinaigrette
(V) Homemade Breaded Somerset Brie Wedges with a Juicy Cranberry Sauce
*(GF) Mulled Poached Pear with Authentic Italian Parma Ham and Goats Cheese Salad
*Can Be Made Vegetarian Omitting the Parma Ham

Course # 2, Christmas Mains

- (GF) The Traditional Christmas Fayre - Succulently Roasted English Turkey, Local Topside of Slow Roasted Beef & Local Organic Free Range Gammon Ham.
This of course is accompanied with all of the festive favourites -
Roasted Potatoes, New Potatoes, Honey Roasted Parsnips, a Selection of 5 Fresh Vegetables, Chef's Sage, Onion & Cranberry Stuffing, Homemade Yorkshire Puddings and Thick Meaty Gravy & of course the Christmas Favourite - SPROUTS, we smother ours in a Creamy and Smoked Bacon Sauce
(V) Chef's Nut Roast served from the Carvery with Vegetarian Gravy
ALL OF THE ABOVE ARE SERVED FROM THE CARVERY (DEPENDING ON PARTY SIZE)
(V&GF) Homemade Spinach, Mushroom & Ricotta Cheese Lasagne Served with a Dressed Salad
(GF) Atlantic Salmon Fillet with a Chilli & Zesty Lime Butter
(GF) Chef's Homemade Turkey Breast Curry with Freshly Steamed Rice

Course # 3, Christmas Desserts

- ** Boozy Brûlée, Crème Brûlée Laced with Irish Cream Whiskey & Butter Shortbread
** Can be made GF upon request.
Traditional Christmas Pudding, Matured for *24 Months* & Served with Creamy Brandy Sauce
(GF) Raspberry Roulade for the Sweet Toothed! Tangy Raspberries, Crumbly Meringue & Fresh Cream
(GF) Fresh Fruit Salad, Light & Refreshing Served with Pouring Cream
Chocoholics Chocolate Cheesecake, Rich, Creamy & Served with Double Cream
*** English Christmas Cheese Board - Longman's Cheddar, Tuxford & Tebbutt Creamy Stilton & Creamy Camembert
*** Can be made GF with upon request

Course # 4, Coffee & Mince Pie

- *** Fair Trade Columbian Filter Coffee or Twinings' Tea Served with Plump, Crumbly and Juicy Mince Pies
Decaffeinated Coffee & Tea Available on Request. ****GF without the Mince Pie

	TWO Course Lunch	THREE Course Lunch			TWO Course Evening	THREE Course Evening
Monday LUNCH	£14.95	£17.95		Monday EVENING	£16.95	£18.95
Tuesday LUNCH	£14.95	£17.95		Tuesday EVENING	£16.95	£18.95
Wednesday LUNCH	£14.95	£17.95		Wednesday EVENING	£16.95	£18.95
Thursday LUNCH	£17.95	£19.95		Thursday EVENING	£17.95	£19.95
Friday LUNCH	£17.95	£19.95		Friday EVENING Party	<i>Sorry, Not Available</i>	£24.95 Exo. <i>Coffee Course Over 18's Only</i>
Saturday LUNCH	£17.95	£19.95		Saturday EVENING Party	<i>Sorry, Not Available</i>	£24.95 Exo. <i>Coffee Course Over 18's Only</i>
Sunday LUNCH	<i>Sorry, Not Available</i>	<i>Sorry, Not Available</i>		Sunday EVENING	£17.95	£19.95

What to do Next:

Having checked with your friends and colleagues that this menu is suitable, perhaps you have an idea of dates people can and can't attend (1,2 or even 3 different dates may help with your planning) along with approximate numbers call in; call our team on 01935 423081 or E/Mail us at penmillhotel07@btconnect.com (calling in person or on the telephone is a lot easier, as E/Mail can take a day or two for various E/Mails to go backwards and forwards!) to discuss what dates are available. We do need a good idea of numbers as space is limited and bookings are being taken on an hourly/daily basis. Once your provisional booking has been placed you will have 14 days to collect NON-REFUNDABLE (under any circumstances) deposits from each person. At least one month before your party date we will require your party menu choices, the sooner the better please.

What we recommend: That party organisers collect all monies in advance as sometimes on the day of the party this can turn in to a real headache as guests who don't show up will be charged for.

DEPOSITS £10PP UNLESS BOOKING ON A FRIDAY OR SATURDAY EVENING £20PP

******THESE ARE NON-REFUNDABLE******

www.penmillhotel.co.uk Email penmillhotel07@btconnect.com Tel: 01935 423081 / Fax: 01935 423250



Merry
Christmas
and happy
New Year

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