



**& CHRISTMAS
NEW YEAR
CELEBRATIONS**

Brook Whipper In Hotel

ALL INCLUSIVE DISCO PARTY NIGHTS

THE BROOK WHIPPER-IN HOTEL

This Christmas, we'll bring you what are set to be the best parties in town! Perfect for office parties, family gatherings or a night with friends.

Join in our festive party nights and experience fantastic food, great drinks promotions and the unique hospitality along with our resident DJ who will keep you on the dance floor with the hottest hits and festive favourites.



EXCLUSIVELY YOURS. PRIVATE PARTIES, TAILORED TO SUIT YOUR REQUIREMENTS

If you'd prefer a more private occasion, we can offer exclusive hire of the Function Suite, complete with its own private bar. We can tailor your night to your requirements with exclusively created menus complemented by your selection of wines and advise on theming and entertainment; your wish is our command. Our highly experienced team will make it happen with your requirements and budget in mind. Available for parties of 80 people.



CANCEL THE TAXI...

Stay over night.

Special rates available

CALL

01572 756 971

**YEARS OF EXPERIENCE
HAVE TAUGHT US A THING OR
TWO ABOUT THROWING A
GOOD PARTY AND OUR TEAM
OF EXPERTS ARE AT HAND TO
ENSURE YOUR FESTIVITIES ARE
ORGANISED TO PERFECTION.**

Start the night off in style with a bucks fizz drinks reception at 7:00pm Continue the night with a delicious meal in the function suite.
There will be a selection of unlimited free drinks* with the meal ensuring no-one goes thirsty.
Finish the night on the dance floor with a disco 'til late.

TIMES

| | |
|---------------|---------|
| Bar opens | 7:00pm |
| Dinner served | 7:30pm |
| Dance until | 12:30am |
| Carriages | 1:00am |

DATES

| | Inclusive | Non inclusive |
|--------------|-----------|---------------|
| Fri 29th Nov | £40.00 | £25.00 |
| Sat 30th Nov | £40.00 | £25.00 |
| Thu 5th Dec | £40.00 | £25.00 |
| Fri 6th Dec | £50.00 | £30.00 |
| Sat 7th Dec | £55.00 | £35.00 |
| Sun 8th Dec | £40.00 | £25.00 |
| Thu 12th Dec | £50.00 | £35.00 |
| Fri 13th Dec | £50.00 | £35.00 |
| Sat 14th Dec | £50.00 | £35.00 |
| Sun 15th Dec | £40.00 | £25.00 |
| Thu 19th Dec | £40.00 | £25.00 |
| Fri 20th Dec | £40.00 | £25.00 |
| Sat 21st Dec | £40.00 | £25.00 |
| Sun 22nd Dec | £40.00 | £25.00 |

All inclusive package drinks: Bucks Fizz , House wines, selection of beers and house spirits. Unlimited drinks available till midnight. Wristbands will be supplied. All spirits served in singles.

GET THE PARTY STARTED...

CALL 01572 756 971

whipperin@brook-hotels.co.uk

MENU

Roasted red pepper soup
with herby croutons

Galia melon
with winter berries & a mulled wine syrup

Baked falafel
with a yoghurt & cucumber sauce

Chicken liver parfait
rocket & parmesan salad, balsamic vinegar



Traditional roast turkey
and all the trimmings ... roast potatoes,
seasonal vegetables & pan roast gravy

Grilled salmon fillet
with creamed leeks

Leek & stilton tartlet
with a winter frisee & crushed walnut salad

Beef bourguignon
burgundy sauce with glazed button mushrooms



Christmas pudding
with brandy cream sauce

Belgian chocolate mousse
with a shortbread biscuit

Vanilla cheesecake and very berry coulis



Freshly brewed coffee with mince pies



FESTIVE CHRISTMAS LUNCHES

It's nice to be popular during the festive period and you may find it hard to set a night when you can all meet up, well we've got the perfect solution! Enjoy a delicious three-course lunch with a few glasses of wine on top and spend the afternoon in very good company.

You can also book your party in November or January to make the festive season last that little bit longer...

DATES

Throughout November 2019, December 2019 and January 2020 (subject to availability)

PRICE

£16.95 per guest

Children under 5 eat FREE

TIMES

Choose a time to suit you from 12:00 noon

TO BOOK

To book any party call 01572 756 971
or email
whipperin@brook-hotels.co.uk

MENU

Roasted red pepper soup
with herby croutons

Galia melon
with winter berries & a mulled wine syrup

Baked falafel
with a yoghurt & cucumber sauce

Homemade game terrine
date & apple chutney with sourdough



Traditional roast turkey
and all the trimmings... roast potatoes,
seasonal vegetables & pan roast gravy

Grilled salmon fillet
with fresh herb & lemon butter

Leek & stilton tartlet
with a winter frisee & crushed walnut salad

Beef bourguignon
tender braised beef steak in a rich
burgundy sauce with glazed button
onions, bacon & mushrooms



Christmas pudding
with brandy cream sauce

Belgian chocolate mousse
with a shortbread biscuit

Vanilla cheesecake
with very berry coulis



Freshly brewed coffee with mince pies

CHRISTMAS DAY LUNCH

RELAX THIS CHRISTMAS and let us look after you. Succulent roasts, crispy potatoes smothered in lashings of delicious gravy and Christmas pudding with brandy sauce to finish off. A hassle-free Christmas Day for all the family!

DATES

Friday 25th December 2019

PRICE

£59.95 per guest

£24.95 per child aged 6 - 15

Children aged 5 and under eat FREE

TIMES

Bar opens MIDDAY

Lunch served 12.30pm - 4.00pm

MENU

Roasted butternut squash soup
focaccia croutons

Chicken liver parfait
watercress, toasted brioche & red onion marmalade

Melon with bayonne ham
honeydew, galia and watermelon with cured ham ... lemon, honey & mint syrup

Warm forest mushroom salad
curly endive, crispy shallots, tarragon dressing

Scottish smoked salmon, gravadlax & prawns
lemon sweet mustard and dill cream marie rose sauce ... toasted granary bread

★ ★ ★

Belini sorbet
peach and champagne

★ ★ ★

Traditional roast turkey
and all the trimmings ...

Baked cod fillet "thermidor"
cod fillet & white crabmeat glazed with a mild mustard & cheddar sauce ... herby mash potatoes

Slow roast pork belly with crackling
potato, smoked bacon & black pudding hash - apple & cider sauce

Broccoli, stilton & cranbury strudel
filled with melting fontel cheese and herby risotto roasted tomato sauce

Roast British sirloin of beef
rosti potato, cracked peppercorn & brandy cream sauce
selection of seasonal vegetables with roasted potatoes

★ ★ ★

Christmas pudding
brandy cream sauce

White chocolate tart
vanilla ice cream, strawberries and passion fruit

Apple, cherry & almond crumble
vanilla ice cream

Cheese platter
mature cheddar, stilton, brie, spiced apricot chutney & oatcakes

★ ★ ★

Freshly brewed coffee
with mince pies

CHRISTMAS INDULGENCE

CELEBRATE CHRISTMAS IN STYLE at the Brook Whipper In Hotel.

Enjoy a three-night break with everything organised for you.

CHRISTMAS EVE

After you have checked in, start your festive break. In the evening, meet your fellow guests. Listen to music while enjoying your three course dinner. Many of the local churches have midnight services if you wish to attend, mulled wine and mince pies will await your return.

CHRISTMAS DAY

Start the day with a hearty English breakfast and morning coffee with homemade biscuits in the lounge. Enjoy your presents, relax or work up an appetite with a walk around the town, or relax in the lounge. Indulge in the traditional festive lunch with a visit from a very special person!

Then settle in the lounge for the Queen's speech. If you've room there's an informal buffet dinner in the evening to round off the day.

BOXING DAY

There's no need to rush this morning so enjoy a lazy breakfast. Take a trip down to the sales in Oakham, or come and watch our feature film. Make sure you are back in time for the fabulous dinner with entertainment. Sadly, you'll leave us tomorrow but with memories of a truly enjoyable Christmas.

PRICES

| | |
|---|----------|
| Prices are per person: | 3-nights |
| Adult | £249 |
| Child aged 6 - 15 (sharing with 2 adults) | £119 |
| Child aged 6 - 15 (in own room) | £229 |
| Child aged 5 and under (sharing with 2 adults) | FREE |

Upgrade to a Executive bedroom for £75.00 extra per night

Book before 31st August 2019 and get 10% off!*

*Only applicable when you pre-pay in full.

TO BOOK

To book any party call 01572 756 971

or email
whipperin@brook-hotels.co.uk

A SPARKLING NEW YEAR

ADD AN EXTRA TWIST TO YOUR NEW YEAR CELEBRATIONS this year with Brook Whipper In Hotel. Enjoy a relaxing break just after Christmas and get ready to party all the way into 2020.

WEDNESDAY 30TH DECEMBER

Arrive, unpack and recover from your journey with a delicious afternoon tea. If you've time why not go around the beautiful town of Oakham. The traditional dinner served in the evening will ease you into your first night.

NEW YEAR'S EVE

You have the day at leisure to do whatever you please; browse the shops, see the stunning Oakham Castle, or simply relax. Whatever you do, be sure to be back at the hotel in plenty of time to get ready for what will be a fantastic evening. Champagne and canapes reception in the lounge will get you in the party spirit, before sitting down to a dinner with music. Dance the night away with our excellent disco to see in 2020.

NEW YEAR'S DAY

Have a leisurely start to the New Year with brunch served until noon to get you ready for your journey home.

DATES

31st December 2020

PRICE

£70.00 per guest (sorry, no children under 18 please) for NYE menu

£149 per guest includes 1 Night accommodation and the NYE menu.

£199 per guest includes 2 Nights accommodation and the NYE menu.

TIMES

Bar opens 7.00pm
Dinner served 7.30pm
Dance until 1:00am

MENU

Curried lobster bisque
mango & coriander cream

Tomato, basil & goat's cheese tartlet
sweet roasted yellow pepper coulis

Carpaccio of peppered beef
rocket & parmesan salad with aged balsamic

Scottish smoked salmon
blinis and chive crème fraiche

★ ★ ★

Pimms sorbet
lemon ice sherbet with pimms fruit cocktail

★ ★ ★

Magret duck breast
lyonnaise potatoes, caramelised oranges,
watercress and port wine jus

Herb crusted rack of lamb
dauphinoise potatoes, minted greens & redcurrant jus

Aubergine & smoked cheese schnitzel
with gnocchi, tomato, olives and tarragon sauce

Lemon sole & herb butter
pan roasted ... lemon, chervil, chive &
tarragon butter with new potatoes

Roast sirloin of beef "Diane"
rosti potato, creamy dijon mustard, brandy,
mushroom & tarragon cream sauce with watercress

★ ★ ★

Chocolate fondant
pistachio ice cream

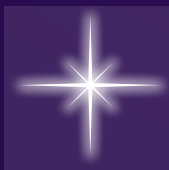
Tropical fruit jelly
with passion fruit & coconut chantilly cream

Baileys crème brulee
shortbread biscuit

White chocolate mousse
raspberry and honey coulis

★ ★ ★

Freshly brewed coffee
with white & dark chocolate truffles



TERMS AND CONDITIONS

Please send a £20.00 deposit for each guest within 10 days of making your party night reservation to guarantee your booking. Your deposit cannot be transferred to cover drinks or accommodation. You should settle the final balance four weeks before your event. If you make a booking within four weeks of arrival you will need to pay the full balance straight away. All accommodation must be fully pre-paid at the time of booking. All payments are non-refundable, please ensure everyone in your party knows this. You can add to your booking at any time (subject to availability), but if you need to reduce numbers, you won't receive a refund. If we have to cancel a party or change the entertainment, you'll be informed and may be offered an alternative event or a refund. You'll be given a separate contract for bookings of over 10 guests. If a specific pre-ordered wine is unavailable, you'll get one equally as good or better. If you have any special dietary needs, we'll put together a suitable menu for you. Dinner service will begin promptly so please arrive in good time so as not to inconvenience other guests. Bedrooms should be available from 3pm on the day of arrival.

All prices include VAT at the current rate.



Brook Whipper-In Hotel
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Email: whipperin@brook-hotels.co.uk

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