

Booking Form

Classic Christmas Break (2 night package) Saturday 24th - Monday 26th December

- Castle rooms **£562** for 2 person or **£365** single occupancy
- Four Poster **£602** for 2 person or **£406** single occupancy
- Deluxe rooms **£642** for 2 person or **£446** single occupancy
- Royal Salon **£771** for 2 person or **£576** single occupancy

Late Christmas Break (2 night package) Monday 26th - Wednesday 28th December

- Castle rooms **£338** for 2 person or **£298.00** single occupancy
- Four Poster **£444** for 2 person or **£404** single occupancy
- Deluxe rooms **£484** for 2 person or **£444** single occupancy
- Royal Salon **£614** for 2 person or **£574** single occupancy

A non refundable, non transferable 20% deposit per person is required to make your reservation. We need full payment by the 1st December

Payments T&C's: Full payment is requested by the 1st of December 2011. Cancellations: 75% refund if you cancel within 3 weeks; 50% refund if you cancel within 2 weeks; 25% refund if you cancel within 1 week.

Name _____ Number of people in the party _____

Tel. _____ Email _____

Company name (if applicable) _____

Address _____

Postcode _____ Fax _____

Mobile _____

Deposit amount _____ Payment method _____

Card number _____

Card Type _____ Expiry Date _____

Card Holders Name _____

Signature _____

This is to certify that the booking conditions have been read and accepted by me on behalf of the persons for whom this booking is made and I am duly authorised to make this agreement. I am over 18 years of age.

Signature _____ Name (please print) _____

Date _____

December Party Night

£44.00 per adult
(Children 11 years and under £19.50)

The festive month of December is a time of merriment and joy with friends and colleagues. Join us at Ruthin Castle for our Jesters Feasts throughout December.

The evening commences with an introduction in the Presence Chamber where all guests assemble. The Ladies of the court lead guests in to the Grand Banquet Hall. An evening of feasting awaits guests with 4 courses to dine on with daggers, wine in pewter goblets and mead to drink. Guests are entertained by the Jester, Court Stewards and Ladies of the Court throughout the feast and a disco to follow to dance the night away.

Classic Christmas Break

Saturday 24th

A warm Welsh welcome awaits you where Christmas starts with a Ruthin Castle afternoon tea served in the firelit lounge. Carol singers will start your evening in the Inner hall at around 6pm where you will be served with Buck's Fizz and roasted chestnuts and meet fellow residents before you gather in the Presence Chamber between **7.00am** and **7.30am** where the Ladies of the Court will welcome you and lead you through to your evenings unforgettable Jesters Feast in the Great Hall.

Midnight Mass is available for those who wish to go to St Peters Church in the Medieval town square and on your return mulled wine will be served to warm and cheer you.

Sunday 25th

Christmas day Festive Breakfast starts from **8.00am – 9.30am** with Buck's Fizz and full Welsh cooked breakfast. Enjoy a gentle stroll around the grounds or relax in front of the fire for the morning and wait for Chefs Christmas Celebration lunch to be served between 12 noon and 3pm, then retire to the lounge with coffee and mince pies where those who wish can watch the Queen's speech. During the evening an indulgent buffet will be served and you can relax in the quiet Cornwallis Room or play family games in the Grand Salon.

Monday 26th

Boxing Day breakfast served from **8.00am – 9.30am** followed by an escorted tour of the dungeons and ancient walls.... We then wish you farewell – Prices from **£280.95** per person

Late Christmas Break

Monday 26th

Check in from **3.00pm** and you will be treated to Ruthin Castle afternoon tea. A canapé and drinks reception will be hosted in the lounges at around 6.00pm and dinner served from **7.00pm** in Berties restaurant. A 4-course festive meal will be presented by the castle's award-winning Chefs

Tuesday 27th

Full cooked Welsh breakfast is served from **8.00am – 9.30pm** and then the rest of the day is yours to explore medieval Ruthin town, surrounding villages and areas of natural beauty. Your evening starts in the Inner hall at around 6.00pm where you will be served with Buckfizz and roasted chestnuts and meet fellow residents before you gather in the Presence room between **7.00pm** and **7.30pm** where the Ladies of the Court will welcome you and lead you through to your Jester's Feast.

Wednesday 28th

After your full breakfast served from **8.00am – 9.30am** followed by an escorted tour of the dungeons and ancient walls... then we wish you farewell.

Prices from **£212.95** per person – Extra nights can be booked from **£49.00** per room per night Bed and Breakfast.



Ruthin Castle
castell rhuthun **hotel**

the magical Welsh castle hotel

Ruthin Castle Hotel, Ruthin, Denbighshire, North Wales LL15 2NU, United Kingdom
T +44 (0)1824 702664 F +44 (0)1824 705978 E reservations@ruthincastle.co.uk

www.ruthincastle.co.uk



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Christmas & New Year 2011





Christmas 2011

Festive dining throughout December

Ruthin Castle offers a choice of festive dining experiences where you can enjoy a mix of traditional and contemporary in some of our best loved rooms. There are fewer places better where you can experience our special Christmas atmosphere and enjoy the finest in food and drink.

Bertie's Restaurant offers you the luxury Christmas experience with the white linen and fine dining experience.

If you are looking for groups or a more informal experience there are dates throughout December where we open up the Peacock Room with Captain's tables and fun is the name of the game. **£25.95** per person

Christmas day brings all the festive spirit to Ruthin Castle. Join us in Bertie's Restaurant for our fabulous Christmas day lunch where you can taste the delights of our carefully crafted menu. **£69.50** per adult and **£30.00** per child under 12 years.

If you are looking for a Family Christmas without the cooking or washing up, why not book a private dining room where your 3 course Christmas lunch will be served with a whole turkey to carve. **£79.50** per adult and **£40.00** per child under 12 years. Minimum number of 10

New Years Eve

New Year's Eve is a time to enjoy the PARTY!!. You can choose from indulgent dining in Bertie's Restaurant or the fun and magic of the Jesters Feast and then join our casino, music and dancing in the Grand Salon and surrounding rooms with firework display and champagne to toast the New Year!

Start 2012 with some great resolutions and determination to make it a FUN YEAR!!

Jesters Feast **£74.50** per adult Bertie's **£105.00** per adult

Festive Menus

❄️ December Menu A la Carte

STARTERS

Roast Parsnip and Sage Veloute served with Parsnip Chips
Pressed Chicken Liver and Baby Leek Terrine served with Toasted Eagles Bakery Brioche
Caramelised Scallops served with Celeriac Puree and Garlic Baked Bacon
Breast of Pigeon served with Winter Salad and Jerusalem Artichoke
Perl Las Cheese Tartlet made with Chestnut Pastry served with Red Chard and Pickled Shallots

MAIN COURSES

Pan Roast Fillet of Salmon served on a Potato and Beetroot Terrine with Braised Endive and Sauce Vierge
Breast of Free Range Chicken stuffed with Wild Mushrooms and Hazelnuts, served with a Smoked Bacon and Cream Penderyn Sauce
Rhug Estate Organic Slow Cooked Belly Pork served with Sticky Red Cabbage and Apple Poached in Cider and Cinnamon
Root Vegetable Basket served with Sage and Onion Cream
24 Day Hung Welsh Black Beef served with Confit Onion, Horseradish, and Creamed Potato and Pepper Cream
Venison Haunch served with Boulangere Potato with a Silver Skin Onion and Smoked Bacon Jus

DESSERTS

Traditional Homemade Christmas Pudding served with Toffoc Sauce
Ruthin Castle Five Sorbet Terrine
Selection of Welsh Cheeses with Iced Grapes and Lovage Sorbet
Winter Fruit Pudding served with a Chambord Syrup

❄️ Festive dinners in the Peacock (for groups and open nights only)

STARTERS

Roast Parsnip and Sage Veloute served with Parsnip Chips
Pressed Chicken Liver and Baby Leek Terrine served with Toasted Eagles Bakery Brioche
Perl Las Cheese Tartlet made with Chestnut Pastry, served with Red Chard and Pickled Shallots

MAIN COURSES

Graig Farm Roast Turkey from Newtown, Sage and Onion Stuffing, Pigs in Blankets, Roast Potatoes, Festive Vegetables and Delicious Gravy, topped with Homemade Bread Sauce
Pan Roast Fillet of Salmon served on a Potato and Beetroot Terrine with Braised Endive and Sauce Vierge
Root Vegetable Basket served with a Sage and Onion Cream

DESSERTS

Traditional Homemade Christmas Pudding served with a Toffoc Sauce
Ruthin Castle Five Sorbet Terrine
Selection of Welsh Cheeses served with Iced Grapes and Lovage Sorbet

£25.95 per head

Festive Menus (continued)

❄️ Christmas Day Lunch

Spiced Pear Velouté with a Pearl Las Tuille and Walnut Oil
Bettws Hall Game Pie Made with Champagne Jelly served with a Cranberry Compote
Trio of Wild Rabbit Sage Dust and Foie Gras Sauce
Ruthin Castle Warm Smoked Salmon Quail Egg and Caviar Dressing

Confit Smoked Trout with a Beetroot Carpaccio

Graig Farm Roast Turkey from Newtown Sage and Onion Stuffing, Pigs in Blankets and Roast Potatoes, Festive Vegetables and Delicious Gravy, served with Homemade Bread Sauce
Saddle of Dolwen Lamb stuffed with Walnut and Apricot with a Cabbage Parcel of Lamb and Walnut, Fondant Potato and Carrot Purée
North Wales Pan fried Fillet of Seabass, on Crushed Swede and Carrot with Menai Mussels and a Vermouth Cream Sauce
Hand-Wrapped Parcel of Pressed Festive Seasonal Vegetables with Vegetarian Pigs in Blankets and Gravy

Homemade Christmas Pudding with Toffoc Cream Sauce
Orange and Ginger Posset with an Oat Biscuit
Quality Street Sharing Dessert Purple, Green and Pink Caramel & Walnut, Mint and Strawberry. For 2 or more

Rhubarb Tatin With Cinnamon Ice Cream
£69.50 per person and **£30** for children under 12

❄️ New Years Eve Gala Dinner Menu

Canapés & Champagne Reception at **7pm** in the Inner Hall
 Dinner is served at **7.30pm** in Bertie's Restaurant

STARTER

Ballotine of Duck served with Foie Gras and Candied Orange
Pané Pant Ysgawn Goats Cheese served with a Cranberry Dressing

FISH COURSE

Caramelised Scallops served on Black Pudding and topped with a Quail's Egg

SORBET

Mojito

MAIN COURSE

Medallions of Beef, Sweet Potato Gratin, Celeriac Puree and Shallot and Red Wine Jus
Rump of Local Welsh Lamb served with a Clementine Zest Crush and a Lavender Infused Lamb Cutlet complimented by Dauphinoise Potato
Glazed Red Onion Tart Tatin topped with Y Fenni Cheese and served with Pan Seared Asparagus and Balsamic Glazed Roast Tomatoes

DESSERT

Chocolate and Cointreau Crème Brûlée topped with Marshmallows and a Space Dust Candy Sugar Mesh
Pink Champagne Fruit Terrine served with Bucks Fizz Sorbet and Toffee Shards

TO FINISH

Coffee and Petit Fours **£105.00** per person

