

2009

WE
WISH
YOU
A...



...MERRY
CHRISTMAS
&

...HAPPY
NEW YEAR

THE
KESWICK
COUNTRY HOUSE HOTEL

...FESTIVE CHRISTMAS PACKAGE

ARRIVE CHRISTMAS EVE, DEPART AFTER BREAKFAST ON SUNDAY 27TH DECEMBER 2009

£369

PER PERSON FOR THREE NIGHTS' DINNER, BED & BREAKFAST

Single occupancy supplements will apply. Keswick, Four poster, Deluxe, Executive, Superior & Garden rooms are subject to a supplement. Children 4 - 14yrs sharing with 2 Adults £99

Christmas Eve

THURSDAY 24TH DECEMBER

Adorned with traditional decorations and twinkling lights the Keswick Country House Hotel is all set for a truly memorable Christmas.

A warm and festive welcome awaits you where your arrival will be greeted with hot mulled wine and mince pies.

Meet friends old and new at our champagne drinks reception and enjoy Christmas Carols performed by our local Keswick choir.

A candlelit dinner will be served in the Lonsdale Restaurant and will be accompanied by background music from our resident pianist.

After dinner relax in the lounge where our Table Magician 'Ricardo' will astonish you with his close up magic tricks.

For those of you who wish to attend Midnight Mass, the churches are only a short walk away.

On your return, warm up with a glass of sherry and mince pies.

Christmas Day

FRIDAY 25TH DECEMBER

Rise to a hearty Cumbrian Breakfast where we will add a little bit of sparkle with a glass of Bucks Fizz served by Father Christmas and his little helpers.

For those of you who wish to simply relax in the comfort of the hotel why not try your hand at our many in-house competitions – there are prizes for the winners!

For the more adventurous, try our treasure trail challenge which has been set around the delightful market town of Keswick and the picturesque Lake Derwentwater.

Relax tired feet and Indulge yourself this afternoon with a sumptuous Cumbrian afternoon cream tea.

A traditional Christmas Dinner with all the trimmings will be served this evening and will be followed by relaxing entertainment.

Boxing Day

SATURDAY 26TH DECEMBER

Enjoy a leisurely breakfast and then the day is yours to enjoy.

Keswick offers everything that a person who loves the outdoors could want, from fabulous fell walks to the serenity of Lake Derwentwater.

Winter vegetable broth with home-made bread, followed by scones, jam and cream will be served this afternoon, and our competition winners will be presented with their prizes.

This evening's Boxing Day Gala Dinner will be followed with a little more lively entertainment with the return of superb entertainer Jay Ashton, this is a show not to be missed.

SUNDAY 27TH DECEMBER - DEPART

Sadly after breakfast we bid you farewell and hope that you leave us with memories of a magical Christmas.

CHRISTMAS EVE DINNER MENU - *Included in the Christmas package*

Starters

Tomato and roasted red pepper soup (v)
finished with golden butter croutons

Pan-fried scallops

nestled on dressed leaves with crisp pancetta lardons and garlic and herb butter

Poached Williams pear (v)

cooked in red wine with a balsamic strawberry compote and a quenelle of citrus crème fraîche

Pot roast pheasant supreme

presented on champ potato, served with red onion marmalade and a red wine thyme sauce

Goats cheese and hazelnut roulade (v)

presented on Swiss red chard with cranberry and orange relish

Main Course

Oven baked duckling breast

served on a sweet potato purée with honey roasted baby vegetables, red onion and fig chutney with a tangy orange sauce

Pan-fried medallions of local venison

presented on a celeriac mash with asparagus in pancetta, sweet red cabbage and a juniper berry sauce

Lime, coriander and chilli crusted chicken escalope

cushioned on herbed fettucini laces with a piquant tomato and basil sauce topped with dressed roquette and freshly shaved parmesan cheese

Char-grilled tuna steak

served pink, nestled on sesame stir-fry vegetables with pomme fondant, prawn toast and an imperial sauce

Char-grilled Mediterranean vegetable moussaka (v)

topped with a three cheese sauce, served with garlic bread and dressed salad

Oven baked field mushroom (v)

filled with sweet red onion, topped with a herb and goats cheese crumble, nestled on creamy leeks

Desserts

Fresh fruit salad
served with pouring cream or vanilla pod ice cream

Lemon posset

topped with a raspberry compote and orange polenta biscuits

White chocolate and raspberry cheesecake

with fruit coulis and a scoop of home-made ice cream

Home-made cherry bakewell tart

served with a creamy custard sauce

A selection of fine cheeses

with grapes, celery sticks and a selection of savoury biscuits

Freshly percolated coffee with
After Eight Mints



INVESTOR IN PEOPLE

RESERVATION LO-CALL HOTLINE: **0845 458 4333**

...NEW YEAR PACKAGE



£372

PER PERSON FOR THREE NIGHTS' DINNER, BED & BREAKFAST

Single occupancy supplements will apply. Keswick, Four poster, Deluxe, Executive, Superior & Garden rooms are subject to a supplement. Children 4 - 14yrs sharing with 2 Adults £99

Pre-New Year's Eve

WEDNESDAY 30TH DECEMBER

Ring out the old year and welcome in the new at The Keswick Country House Hotel.

Arrive in time for hot mulled wine and mince pies served in the conservatory adorned with traditional decorations and twinkling lights.

Your first festive feast will be served in the Lonsdale Restaurant and after dinner relax in the lounge where John Mario our Keyboard Vocalist will provide a relaxing evening of entertainment.

New Year's Eve

THURSDAY 31ST DECEMBER

Start the day in true Cumbrian tradition with a hearty Lakeland breakfast.

For those of you who wish to simply relax in the comfort of the hotel why not try your hand at our many in-house competitions - there are prizes for the winners!

For the more adventurous Keswick offers everything that a person who loves the outdoors could want, from fabulous fell walks to the serenity of Lake Derwentwater.

On your return, relax tired feet and enjoy a sumptuous Cumbrian afternoon cream tea.

Join the management, staff and your fellow guests for a champagne drinks reception with canapés to tantalise your taste buds before indulging in a delicious five course gala dinner prepared by Chris Lyon and his brigade.

After dinner a show not to be missed when "Jools Jones" will provide an evening of music and singing until the wee small hours and will guarantee you an evening to remember.

New Year's Day

FRIDAY 1ST JANUARY 2010

Rise and shine into 2010 and enjoy a late breakfast.

The day is free for you to plan, maybe a trip to the January sales or a scenic walk to blow away those cobwebs.

Winter vegetable broth with home-made bread, followed by scones, jam and cream will be served this afternoon, and our competition winners will be presented with their prizes.

Enjoy a relaxing candlelit dinner this evening which will be followed by the return of superb entertainer "Jay Ashton".

SATURDAY 2ND JANUARY 2010 - DEPART

Sadly after breakfast we bid you farewell and wish you good health and happiness for the year 2010.

New Year Stop Over

Stay an extra night Saturday 2nd January 2010 for only £49pp including dinner, bed and breakfast

NEW YEARS EVE DINNER MENU - *Included in the New Year package*

Starters

Sweet potato and Stilton cream soup (v)
finished with garlic croutons and herb
crème fraîche

Crispy Chinese spiced duck leg
ginger stir fry vegetables and toasted
sesame soy glaze

Half baby pineapple filled with
tropical fruits (v)
glazed with mint and white wine sabayon

Terrine of Scottish oak smoked salmon,
asparagus and chives
with continental leaves, baby caper and
carrot vinaigrette

Tomato, basil and Parmesan bruchetta (v)
wild rocket leaves, garlic olive oil and
aged balsamic

Intermediate Course

Haggis with bashed neeps and tatties
finished with whisky and shallot sauce

Main Course

Pan roasted fillet of finest Scotch beef
wrapped in bacon and carved over cauliflower
creamed potatoes with buttered baby asparagus,
herb confit carrots and rich Madeira wine and
thyme jus

Breast of corn fed chicken
stuffed with wild mushrooms and smoked
Cheddar cheese, pea and Chorizo risotto,
steamed pak choi, vine roasted cherry tomatoes
and sweet red pepper and cervil sauce

Supreme of salmon wrapped in Parma ham
and fresh basil
spiced mushroom and leek compote, fondant
potato and cucumber pickle

Breaded aubergine and Parmesan fritters (v)
bean and okra cassoulet, sour cream dressing, fig
and watercress salad

Tagliatelle nicoise and garlic Ciabatta (v)
spinach pasta ribbons tossed in tomato and garlic
sauce with olives, vegetables and cheese gratin

Slow roasted shoulder of lamb
with mint, rosemary and garlic celeriac mash,
asparagus wrapped in Pancetta, cumin
butternut squash, caramelised red onion and
pine nut chutney

Desserts

Salad of seasonal fresh fruits
served with either vanilla ice cream or
pouring cream

Vanilla and white chocolate delice
with cherry and Belgian chocolate sauce

Dundee bread and butter pudding
with creamy custard sauce

Banoffee meringue roulade
with a scoop of pistachio ice cream

Wensleydale and mature French Brie cheeses
with grapes, celery sticks and a selection of
savoury biscuits

Freshly percolated coffee with
home-made shortbread



...TWIXMAS PACKAGES

ARRIVE SUNDAY 27TH, MONDAY 28TH OR TUESDAY 29TH DECEMBER 2009

EXTEND YOUR CHRISTMAS OR NEW YEAR HOLIDAY OR SIMPLY TAKE A BREAK IN-BETWEEN.

All prices are per person for dinner, bed and full Cumbrian breakfast

1 NIGHT.....	£69.00
2 NIGHTS.....	£128.00
3 NIGHTS.....	£186.00

Single occupancy supplements will apply.

Keswick, Four Poster, Deluxe, Executive, Superior and Garden rooms are subject to a supplement.

...JANUARY WEEKENDS

ESCAPE TO THIS BEAUTIFUL LAKE DISTRICT HOTEL FOR AN INDULGENT BREAK AWAY FROM DAY-TO-DAY ROUTINES.

Two nights, Dinner, Bed and Full Cumbrian Breakfast

FROM ONLY..... £52.00 PER PERSON, PER NIGHT

Single occupancy supplements will apply.

Keswick, Four Poster, Deluxe, Executive, Superior and Garden rooms are subject to a supplement.

Excluding 1st & 2nd January 2010

NEW YEAR STOPOVER

SATURDAY 2ND JANUARY 2010

STAY AN EXTRA NIGHT FOR ONLY..... £49 PER PERSON

Includes dinner, bed and full Cumbrian breakfast

CHRISTMAS DAY LUNCH

Christmas is a time for relaxing and enjoying the company of friends and family, so why not treat yourself and let us serve you with a magnificent Christmas lunch set in beautiful surroundings at the Keswick Country House Hotel.

Arrive at the hotel from 12 noon and enjoy a glass of chilled champagne in the Conservatory and Keswick Suite. Our Head Chef, Chris Lyon, has prepared a fabulous four course menu, which will be served in the Lonsdale Restaurant at your reserved time, between 12.00pm and 2.00pm.

To make a reservation telephone 017687 72020.

Adults £45
Children £22

www.choicehotels.co.uk

Starters

Winter vegetable and puy lentil broth (v) finished with garlic croutons and fine herbs

Terrine of local game and wild mushrooms whisky and sultana marmalade, toasted brioche, continental leaves, honey and grain mustard dressing

Chilled rose of Cantaloupe melon (v) with tropical fruit salsa and ruby grapefruit sorbet

Pan-fried fillet of North Atlantic sea bass baby clam and spinach chowder and lemon crème fraîche

Risotto of cumin roasted pumpkin (v) Garstang blue cheese and rocket leaves with home-made tomato and rosemary bread

Main Courses

Traditional roast local turkey and all the trimmings rosemary roast potatoes, winter root purée, chestnut sprouts and cranberry gravy

Horseshard glazed sirloin of beef and Yorkshire pudding winter root purée, sweet braised spiced red cabbage, roasted potatoes and caramelised red onion jus

Navarin of fell bred lamb and mint dumplings with panache of seasonal garden vegetables, fondant potato and apricot and balsamic onion marmalade

Grilled fillet of local salmon

confit of cherry tomatoes, coriander cous cous and celeriac remoulade

Sauté mushrooms, butternut squash and Halloumi filo basket (v) with fig, rocket leaves and chervil salad and red pepper marmalade

Parsnip and chestnut puff pastry

pithivier (v) with roasted sweet and sour Mediterranean vegetable salad and smoked cheese sauce

Desserts

Salad of seasonal fresh fruits with pouring cream or a scoop of vanilla ice cream

Steamed Christmas pudding plum and cranberry compote and brandy cream

Glazed lemon and orange tart with gin and tonic sorbet and chantilly cream

Forest berry meringue roulade served with a scoop of black forest ice cream

Stilton with cranberries and mature French Brie cheeses with grapes, celery sticks and a selection of savoury biscuits

Freshly percolated coffee with Ferrero Rocher chocolate

RESERVATION LO-CALL HOTLINE: 0845 458 4333

HEAD OFFICE CHOICE HOUSE, 107 DICKSON ROAD, BLACKPOOL, LANCASHIRE FY1 2ET

CHOICE HOTELS