

BOOKING TERMS & CONDITIONS

PLEASE READ BEFORE MAKING YOUR BOOKING

All unconfirmed bookings will be held for 7 days and may be released without notice.

A non-refundable deposit of £10.00 per person is required for all lunch and dinner bookings
A non-refundable deposit of 50% per person is required when booking New Years Eve.

Final numbers and menu choices for all bookings must be confirmed and paid in full two weeks prior to the event. The number charged is the number confirmed 2 weeks prior to the event or the numbers attending, whichever is the greater.

We regret that full pre-payments are non refundable unless cancellation is received in writing at least 2 weeks in advance of the event booked. Refunds will not be made for late cancellations. We are not liable for weather and road conditions.

Initial non refundable deposits will be retained.

Once you have paid your deposit you are deemed to have agreed to these terms and conditions

All parties must pre-order their menu choices no later than 2 weeks prior to the event.

Seating arrangements cannot be notified until 1 week prior to the event by the General Manager only.

We reserve the right to make alterations to notified plans.

All changes to be confirmed in writing by post or email.

Credit will only be given when credit facilities have been agreed in advance. Party accounts must be settled by the organiser.

Please note that the person making the booking is the person responsible for the booking.



Private Dining Available
Accommodation rates for party people

Bed & Breakfast

£126.00 Classic Double or Twin

£136.00 Superior Double or Twin

£146.00 Junior Suite

£156.00 Suite

Please note as we only have 10 bedrooms we are blocking these out to non party people at the moment and are not available to book online. So please make bedrooms reservations early to avoid disappointment and book directly with the hotel

FOR BOOKINGS

Linda

01793 762364

info@thehighworth.com



Christmas Parties

AT THE HIGHWORTH HOTEL

LUNCH TIME PARTY MENU

Monday - Sunday

2 Courses £17.50 pp

3 Courses £21.50 pp

Please note lunch tables must be vacated by 4pm when you may go through to the bar

Carrot, Coriander & Clementine Soup
with a warm ciabatta wedge

Smoked Salmon Rillettes
melon salsa, honey & lime split dressing

Chicken Terrine with Apricon & Tarragon
with cranberry relish

Braised Fennel & Goats Cheese Tart
dressed with watercress

Roast Turkey

with "bloody lovely" wrapped chipolata, cranberry stuffing, roast potatoes and proper gravy

Roast Topside of Beef

with yorkshire pud, honey roast parsnip, roast potatoes & braised gravy

Smoked Haddock Risotto Cakes
with squash puree & courgette ribbons

Mushroom Wellington

crisp puff pastry with brie & chestnuts, white wine, nutmeg & spinach cream sauce, creamed leeks

All served with a trio of christmassy vegetables

Traditional Christmas Pudding
with brandy sauce

Melting Double Chocolate Brownie
caramel crunch, salted caramel sauce & peanut butter ice cream

Boozed Up Trifle

traditional trifle: berries, jelly, custard

Speciality Christmas Ice Cream Selection
from Giggi's Ice Cream Parlour

Trio of Festive Cheese
with chutney & crackers (£2.50 supplement pp)

Luxury Mince Pies & Coffee

£3.50 supplement per person

MIDWEEK EVENING PARTY MENU

Sunday - Thursday

Arrival Drink &

3 Courses £26.50 pp

Carrot, Coriander & Clementine Soup
with a warm ciabatta wedge

Smoked Salmon Rillettes
melon salsa, honey & lime split dressing

Chicken Terrine with Apricon & Tarragon
with cranberry relish

Braised Fennel & Goats Cheese Tart
dressed with watercress

Roast Turkey

with "bloody lovely" wrapped chipolata, cranberry stuffing, roast potatoes and proper gravy

Roast Topside of Beef

with yorkshire pud, honey roast parsnip, roast potatoes & braised gravy

Smoked Haddock Risotto Cakes
with squash puree & courgette ribbons

Mushroom Wellington

crisp puff pastry with brie & chestnuts, white wine, nutmeg & spinach cream sauce, creamed leeks

All served with a trio of christmassy vegetables

Traditional Christmas Pudding
with brandy sauce

Melting Double Chocolate Brownie
caramel crunch, salted caramel sauce & peanut butter ice cream

Boozed Up Trifle

traditional trifle: berries, jelly, custard

Speciality Christmas Ice Cream Selection
from Giggi's Ice Cream Parlour

Trio of Festive Cheese
with chutney & crackers (£2.50 supplement pp)

Luxury Mince Pies & Coffee

£3.50 supplement per person

WEEKEND EVENING PARTY MENU

30th Nov, 1st, 7th, 14th & 21st December

Arrival Drink &

5 Courses £32.00 pp

8th, 15th & 22nd December

DJ also inc. from 8.30-11.30pm £36.00 pp

Carrot, Coriander & Clementine Soup
with a warm ciabatta wedge

Smoked Salmon Rillettes
melon salsa, honey & lime split dressing

Chicken Terrine with Apricon & Tarragon
with cranberry relish

Braised Fennel & Goats Cheese Tart
dressed with watercress

Lemon & Basil Sorbet Refresher

Roast Turkey

with "bloody lovely" wrapped chipolata, cranberry stuffing, roast potatoes and proper gravy

Roast Topside of Beef

with yorkshire pud, honey roast parsnip, roast potatoes & braised gravy

Smoked Haddock Risotto Cakes
with squash puree & courgette ribbons

Mushroom Wellington

crisp puff pastry with brie & chestnuts, white wine, nutmeg & spinach cream sauce, creamed leeks
All served with a trio of christmassy vegetables

Traditional Christmas Pudding
with brandy sauce

Melting Double Chocolate Brownie
caramel crunch, salted caramel sauce & peanut butter ice cream

Boozed Up Trifle

traditional trifle: berries, jelly, custard

Speciality Christmas Ice Cream Selection
from Giggi's Ice Cream Parlour

Trio of Festive Cheese
with chutney & crackers (£2.50 supplement pp)

Luxury Mince Pies, Homemade Fudge & Coffee