

WINTER FESTIVITIES

Worcester Whitehouse Hotel



The best present you can wish for this year is to spend time together with your loved ones

Welcome to Winter

Here at The Whitehouse Hotel, Worcester we believe the festive season is about fun, family and friends so we offer a range of events, enabling you to celebrate in style. We hope that you will join us to enjoy good food, fine wines and revel in the best atmosphere; there is something to appeal to all.

Don't leave it too long to make your booking as these events sell out quickly. Call us today to make your reservation.

o1905 24308 and email events@worcswhitehouse.com

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In addition, Foregates Brasserie is available for private lunches and dinners for up to 50 guests, the County Suite for up to 30 guests and the Severn Suite for up to 24 guests. The Gheluvelt Suite can accommodate dinner dances for up to 120 guests; minimum numbers apply for this room.

Please contact the Events Office for further information on private dining. We would be delighted to offer bespoke events throughout the festive season – please just ask

Festive Fayre



Foregate's Brasserie The place to dine for good food and drink

To Start

Chunky potato and leek soup V GF
Chicken liver pate with a tomato chutney and toasted ciabatta bread
Prawn and crayfish cocktail topped with Bloody Mary mayonnaise GF
Spinach and goat's cheese tart served with diced beetroot and roquito peppers V
Spiced beetroot, carrots, chickpea & apricot falafel with minted soya yoghurt V VG GF DF

To Follow

Grilled supreme of salmon coated in white wine and tarragon cream sauce GF
Traditional roast turkey with sage and onion stuffing, sausage wrapped in bacon, and rich gravy DF
Slow cooked diced Beef cooked with button mushrooms, baby onions, smoked bacon strips, tomato, red wine and herbs GF DF
Roasted loin pork steak topped with cranberry and brie, accompanied by a red wine jus GF
Vegetable Wellington slice served with vegetarian gravy V VG N
Served with seasonal vegetables and roasted new potatoes V GF VG DF

To Finish

Christmas plum pudding draped with brandy sauce V N Strawberry and Clotted Cream cheesecake N Chocolate and clementine torte V GF VG DF N

Coffee served with mince pies

Dates available: Lunch and Dinner

25th November 2022 - 24th December 2022 inclusive

Price: £30.00 adult | £10.00 children under 12 includes Festive Novelties

Deposit: £10.00 per person (non-refundable)

Opening times: 12.30pm - 2.30pm & 6.30pm - 9.30pm

Mid Week Party Nights



Good food followed by dancing 'till late!

To Start

Chunky potato and leek soup VGF

Chicken liver pate with a tomato chutney and toasted ciabatta bread
Prawn and crayfish cocktail topped with Bloody Mary mayonnaise GF
Spiced beetroot, carrots, chickpea and apricot falafel with minted soya yoghurt V VG GF DF
Grilled supreme of salmon coated in white wine & tarragon cream sauce GF

To Follow

Traditional roast turkey with sage and onion stuffing, sausage wrapped in bacon, and rich gravy

Slow cooked diced beef cooked with button mushrooms, baby onions, smoked bacon strips, tomato, red wine and herbs GF DF

Vegetable Wellington slice, with vegetarian gravy VVGN

Served with seasonal vegetables and roasted new potatoes VGF VG DF

To Finish

Christmas plum pudding draped with brandy sauce V N
Strawberry and clotted cream cheesecake N
Chocolate and clementine torte V GF VG N

Coffee

Dates available:

Sundays, Mondays, Tuesday and Wednesdays throughout December 2022

Price: £29.00 per person
Includes Festive Novelties

Deposit:

£10.00 per person (non-refundable) Seating times:

Arrival 7.30pm, dinner served at 8.00pm
Bar open: until 11.30pm
Function end: 12 midnight

Weekend Party Nights



Good food followed by dancing 'till late!

To Start

Chunky potato and leek soup VGF

Chicken liver pate with a tomato chutney and toasted ciabatta bread
Prawn and crayfish cocktail topped with Bloody Mary mayonnaise GF
Spiced beetroot, carrots, chickpea and apricot falafel with minted soya yoghurt V VG GF DF
Grilled supreme of salmon coated in white wine & tarragon cream sauce GF

To Follow

Traditional roast turkey with sage and onion stuffing, sausage wrapped in bacon, and rich gravy Slow cooked diced beef cooked with button mushrooms, baby onions, smoked bacon strips, tomato, red wine and herbs GF DF Vegetable Wellington slice, with vegetarian gravy V VG N Served with seasonal vegetables and roasted new potatoes V GF VG DF

To Finish

Christmas plum pudding draped with brandy sauce V N
Strawberry and clotted cream cheesecake N
Chocolate and clementine torte V GF VG N

Coffee

Dates available:

25th November - 23rd December 2022 **Price:** Fridays & Saturdays £39.00 per person
Includes Festive Novelties

Deposit:

£10.00 per person (non-refundable)

Seating times: Arrival 7.30pm, dinner served at 8pm

Bar open: until 12.30am Function end: 1.00am

Murder Mystery Nights



Revel in an evening of mystery, intrigue, suspense and murder! Enjoy good food whilst professional actors entertain you. A great night out in the heart of the city!

To Start

Chunky potato and leek soup V GF

Chicken liver pate with a tomato chutney and toasted ciabatta bread

Prawn and crayfish cocktail topped with Bloody Mary mayonnaise GF

Spiced beetroot, carrots, chickpea and apricot falafel with minted soya yoghurt V VG GF DF

Grilled supreme of salmon coated in white wine & tarragon cream sauce GF

To Follow

Traditional roast turkey with sage and onion stuffing, sausage wrapped in bacon, and rich gravy

Slow cooked diced beef cooked with button mushrooms, baby onions, smoked bacon strips, tomato, red wine and herbs GF DF

Vegetable Wellington slice, with vegetarian gravy V VG N

Served with seasonal vegetables and roasted new potatoes V GF VG DF

To Finish

Christmas plum pudding draped with brandy sauce V N
Strawberry and clotted cream cheesecake N
Chocolate and clementine torte V GF VG N

Coffee

Price: £39.00 per person

Deposit: £10.00 per person (non-refundable)

Seating times: The suspense starts @ 7.30pm, dinner served at 8pm

Bar open: 11.00am - 12.30am

Function end: Approximately 10.30pm - 11.00pm

Dates available:

Thursday 1st December 2022 – T'was The Night Before Christmas Thursday 15th December 2022 – Gold, Frankincense & Murder Thursday 22nd December 2022 – A Christmas Sleighing

Price: £39.00 per person

Deposit: £10.00 per person (non-refundable)

Seating times: The suspense starts @ 7.30pm, dinner served at 8pm

Bar open: until 11.30pm

Function end: Approximately 10.30pm - 11.00pm

Murder Mystery Nights

Thursday 1st December 2022 - T'was The Night Before Christmas

It is Christmas Eve 1987 and you are part of Smartoys staff Christmas party. This year, Fiona Smartley-Price (Smartoy's CEO) has extra cause to celebrate because the company has achieved having the Christmas Number 1 toy in the shops. Mouseville Friends is that toy and was the brainchild of Siobhan (Fiona's daughter and a managing director of the company). She launched the new toy along with her fiancée Noel Thurst who is a television executive that has launched an animated series based on the toys. This has just completed its first series on CBBC. Will the celebrations continue all night. long or will sinister happenings halt them?

Thursday 15th December 2022 - Gold, Frankinscence & Murder

It is Christmas Eve 1987 and you are part of Smartoys staff Christmas party. This year, Fiona Smartley-Price (Smartoy's CEO) has extra cause to celebrate because the company has achieved having the Christmas Number 1 toy in the shops. Mouseville Friends is that toy and was the brainchild of Siobhan (Fiona's daughter and a managing director of the company). She launched the new toy along with her fiancée Noel Thurst who is a television executive that has launched an animated series based on the toys. This has just completed its first series on CBBC. Will the celebrations continue all night, long or will sinister happenings halt them?

Thursday 22nd December 2022 - A Christmas Sleighing

Strawberry Productions are celebrating a hit this Christmas with their cartoon, Kris Mass - The Elf Who Saves Christmas. Kris who along with one of Santa's reindeer, Rooftop Dancer, rescues Santa Claus after he has been kidnapped by the evil Dr Dark who wants to spoil Christmas for millions of children. The film has been a huge hit and Strawberry Productions are holding a number of celebratory parties throughout the country to thank their many public and private investors who backed the film.

So come along, dress up in Christmas style and join the cast and crew in the celebrations!! However, this may be the season of goodwill to all men, but all is not sweetness and light. It may be winter outside but the atmosphere inside is deathly cold!!

Breakfast With Santa



Enjoy a full English buffet breakfast with Santa and the naughty elf to entertain children, big or small

11.00am – guests arrive & children are provided with stationery to make cards while they eat

11.30am Santa arrives and reads stories.

11.30am – 12noon The Elf helps the children with the cards and to make lists for Santa

12.30pm - 1.00pm singalong to songs & have a photo taken

Dates available:

Tuesday 20 December 2022 & Thursday 22 December 2022

Price: £15.00 child up to 10 years old
Price includes present for all children, crafts to make cards etc £12.00 per adult if
dining

Deposit: Full prepayment is required at reservation stage (non-refundable)



Christmas Day Luncheon Menu



To Start

Roasted sweet potato and butternut squash soup with creme fraiche and toasted cumin seeds V GF (VG & DF option is served without the creme fraiche)

Pork, chicken, leek and mushroom terrine accompanied by apple and walnut relish with toasted brioche
Smoked salmon, asparagus and spring onion tart with watercress and balsamic glaze
Tomato, avocado, feta cheese and rocket salad draped with honey and mustard vinaigrette dressing V GF

(Vegan option is served without the feta cheese)
Spiced beetroot, carrots, chickpea and apricot falafel with minted soya yoghurt V VG GF DF

Intermediate

Poached plaice fillet filled with a prawn and dill mousse coated in a white wine cream Champagne sorbet V GF VG

To Follow

Salmon supreme set on wilted spinach with a prawn, tomato and tarragon sauce GF
Roast striploin of beef and Yorkshire pudding served with madeira and mushroom sauce
Traditional roast turkey with sage and onion seasoning, sausage wrapped in bacon, Cranberry sauce and rich gravy
Vegetable Wellington slice served with vegetarian gravy VVG N
Served with seasonal vegetables and roasted new potatoes VGF VG DF

To Finish

Christmas plum pudding draped with brandy sauce V N Raspberry and white chocolate cheesecake V Cheddar, brie and stilton cheese platter served with chutney, grapes and oatcakes V GF Chocolate and clementine torte V GF VG DF N

Freshly brewed coffee and mince pies

Price: £75.00 per adult £25.00 children under 12
Alternative children's menu available on request
Price includes a welcome drink, novelties & a gift for all children from Santa

Deposit: £25.00 per person (non-refundable)

Seating times: 2.00pm

New Years Eve



To Start

Spiced carrot and cumin soup with sour cream and chives VGF (VG&DF options are served without the sour cream and chives)

Hoisin glazed chicken skewers

Grilled halloumi, orange and mint salad with rocket, spinach leaves and toasted pecan nuts V GF Smoked salmon, prawn and asparagus terrine served with beetroot creme fraiche Spiced chickpea fritter with a cucumber and minted soya yoghurt V GF VG

Intermediate
'Haggis, neeps and tatties'
Champagne sorbet V GF VG

To Follow

Hake fillet set on a butter bean and chorizo ragout
Braised lamb shank cooked in red wine and herbs served on roasted root vegetable mash
Breast of chicken filled with goat's cheese, garlic and thyme wrapped in pancetta draped in a white wine cream sauce GF
Vegetable Wellington slice served with vegetarian gravy VVGN
Served with a selection of seasonal vegetables and herby diced potatoes VGFVGDF

To Finish

Raspberry and white chocolate brioche pudding served with thick cream V
Cherry Bakewell trifle N
Cheddar, brie and stilton cheese platter served with chutney, grapes and biscuits V
Chocolate and clementine torte V GF VG DF N

Freshly brewed coffee with petit fours

New Year's Eve Residential Package available - please refer to the inside of the front cover for details

Price: £75.00 per adult

Deposit: £20.00 per person (non-refundable)

Seating times: 7.30pm for 8pm **Bar open:** 7pm until 2.00am

Function ends: 2.00am

Dress Code: Lounge suit and cocktail dress



Terms and Conditions

Deposits

Once you have made your reservation, please complete the enclosed booking form and return it within 14 days enclosing the relevant deposit, which is non-refundable. If a deposit is not received within this time, we will release your booking automatically.

Payment

Full payment for all events is required by 01.11.22 or 21 days prior to your event whichever date is earliest, that is non-refundable. If full payment is not made by this date the booking will be treated as cancelled, and the cancellation policy below will apply. Any reservations made after 01.11.21 must be paid in full at the time of booking.

Unfortunately, personal cheques are not accepted.

For us to provide the best possible food and service, details of your menu requirements will be required 14 days in advance.

Cancellations

If you cancel your confirmed reservation any deposit/full payment will be retained by the hotel as a cancellation charae.

- i. Unless the booking is re-sold for the same value, without the hotel incurring additional advertising/administration costs.
- ii. If there is a difference, the cancellation charge will be adjusted accordingly.
- iii. Cancellation charges cannot be offset against other items or services provided by the hotel.
- iv. Any cancellations received within 7 days of the date of the event will be charged in full

Our cancellation policy will be enforced whatever the circumstances of the cancellation. We reserve the right to cancel any events if the hotel is unable to go ahead with the function due to circumstances beyond our control (eg: fire, flood etc). In such circumstances we shall endeavour to provide an alternative date or refund any payments in full but will not be under any obligation to provide you with any further compensation. The hotel reserves the right to amend any menus, packages etc as detailed in this brochure and provide a suitable alternative if items or services are unavailable to the hotel.

Conditions

- i. No food or drink is to be brought into the hotel for consumption.
- ii. The management reserves the right to refuse admission.
- iii. Please do not bring with you or organise anything that may offend or cause discomfort to other hotel guests. Silly string and aerosol sprays are not permitted.
- iv. We cannot guarantee seating plans at public events.
- v. All prices are inclusive of VAT at the appropriate rate with gratuities at your discretion.
- vi. All bookings and room reservations are subject to availability.
- vii. Limited parking is available at the hotel but unfortunately cannot be guaranteed as based on 'first come, first served'. Charges for parking apply.

NB: Payment of the deposit and by signing the booking form represents an acceptance of these terms and conditions. Any variation must be agreed in writing by the hotel.

FAQ's

- i. Special diets can be catered for but please give us plenty of time to organise an alternative, at least 14 days before the function.
- iii. Children under 18 years are not permitted to attend party nights or the New Year's Eve Dinner Dance
- iii. We do recommend that you reserve your taxi home before the event, as we cannot guarantee one will be available at this busy time of year.

ALLERGIES – Please make staff aware of any allergies you or your guests may have. We shall do our best to provide you with suitable food, but we cannot guarantee that any of our foods are free from cross-contamination of allergens.

V - denotes suitable for vegetarians

VG - denotes suitable for vegans

G - denotes gluten free

DF - denotes dairy free

N - denotes possible traces of nuts

The hotel cannot guarantee that its food products do not contain any genetically modified additives.



Kindness is a gift everyone can give this Christmas... and always.