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# STEP INTO CHRISTMAS & NEW YEAR

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MERCURE

HOTEL

THAME LAMBERT HOTEL



# Rockin' Around the Christmas Tree



## PARTY NIGHT

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Feel the magic of the Christmas Season by joining us for your Christmas Party night to kick off the festive season in style.

Tuck into a fabulous 3 course meal and finish by dancing the night away.

## PARTY DATES

AVAILABLE FROM 29TH NOVEMBER &  
THROUGHOUT DECEMBER

3 COURSE EVENING MENU | £47.95 PER PERSON  
(MINIMUM OF 50 PEOPLE)

*Private parties and evening buffets are also available on request subject to availability and minimum number requirements*

## TIMINGS

Arrival: 6pm | Food Served: 7pm | Music until Midnight | Carriages: 1am

## TRIBUTE NIGHT

JERSEY BOYS CHRISTMAS SPECIAL | FRIDAY 13TH DECEMBER

*£51.95 per person including our 3 course festive party night menu*

TINA TURNER TRIBUTE NIGHT | FRIDAY 6TH DECEMBER

*£45.95 per person including our 3 course festive party night menu*

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## Can't celebrate in December?

Why not book in January for a discounted rate of £39.95 per person which includes a 3 course meal and DJ (minimum 50 people)



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# Festive PARTY NIGHTS

Arrival 6.00pm | Food Served 7.00pm | Music until Midnight | Carriages at 1am

3 Course - £47.95 per person (minimum 50 guests)

At this special time, the Mercure Thame Lambert Hotel presents the ideal venue for Christmas parties and private family celebrations.

## STARTER

### Red Pepper and Tomato

Soup (v,gf)

served with stilton croutons, a freshly baked bread roll & butter

### Tartlet of Artichoke

served with swiss chard, wild mushrooms, asparagus and aubergine wafers

### Seared Scallops

served with a carrot puree, percenter crisp and balsamic glaze

### Cured Salmon with

Citrus Gravadlax

served with dil oil and ciabatta bread

## MAIN COURSE

### Festive Turkey

served with apricot and sage stuffing, pigs in blankets, duck fat roast potatoes, seasonal vegetables and natural turkey gravy

### Grilled Rump of Lamb

served with mash potatoes, baby vegetables and mint & red wine jus

### Oven Roasted Cornish Black Cod

served with parsnip puree, wilted spinach, wild mushrooms and lemon and butter crayfish sauce

### Oven baked Aubergine

stuffed with Mediterranean vegetables, vegan feta chesse, herb pesto and served on red peppers and tomato sauce

## DESSERT

### Traditional Christmas Pudding

served with warm brandy sauce

### Raspberry and Chocolate Cheesecake

served with raspberry coulis

### Sticky Toffee Pudding

served with toffee sauce and vanilla ice cream

### Pear, Apple and Ginger Crumble

served with warm custard sauce

# Festive AFTERNOON TEA

Traditional Afternoon Tea with tea or coffee

£38.00 per couple

The festive afternoon tea at the Mercure Thame Lambert Hotel is the ultimate pre-Christmas treat and includes a wonderful selection of sweet and savoury treats for all to enjoy. Relax, indulge and soak up the festive atmosphere at the most wonderful time of the year

## SELECTION OF FRESH SANDWICHES

Served on white/wholemeal bread

### Turkey & Cranberry Sauce

Ham & Piccalilli

Cucumber, Mint & Cream Cheese (v)

Brie & Apple Chutney (v)

Smoked Salmon, Lemon Crème Fraîche & Watercress

### Pigs in Blankets

### Fresh Baked Scones with Clotted Cream and Preserves

## CAKE & PASTRIES

Fruit Cake (v)

Gingerbread Biscuit (v)

Yule Log (v)

Macaroons (v)

### Unlimited Fresh Tea and Coffee

Add one of our drinks options to make your  
afternoon tea even more special

Afternoon Tea with a glass of Prosecco | £55.00 per couple

Afternoon Tea with a Festive Cocktail | £55.00 per couple

Afternoon Tea with a glass of Champagne | £60.00 per couple



Our Joiner Party Nights are 29th & 30th November and 6th, 7th & 13th December

Private parties and evening buffets are also available subject to availability and minimum number requirements

Tribute Nights

\*A deposit of £15 per person is required at the time of booking, Excludes Christmas Day, Boxing Day & New Years Eve,  
Please advise of any dietary requirements at the time of booking



# Christmas Day LUNCH

Join us for a traditional and delectable Christmas Day Lunch which includes a fabulous 5 course festive menu. Our traditional Christmas lunch will be served in the Kite Restaurant & Bar where you will be welcomed by our little elves who will ensure you have a Christmas experience to remember.

**5 courses | £84.95 per person**

*Children between 4 years and 12 years old - £42.50 per person and children under 3 eat free*

*\*A deposit of £20 per person is required at the time of booking*

*\*Please advise of any dietary requirements at the time of booking*



## MENU

### STARTER

**Roasted Butternut Squash and Carrot Soup** (v,gfo)

served with freshly baked bread roll & butter

**Chicken Live Cognac Pate**

served with melba toast and date chutney

**Grilled Asparagus**

served with sun-dried tomatoes, poached egg and hollandaise sauce

**Duo of Smoked Halibut and Salmon**

served with red onion and caper salsa and lamb leaf salad

### INTERMEDIATE

**Amalfi Lemon Sorbet** (v, gf)

### MAIN COURSE

**Hand-Carved Bronze Turkey** (gf)

served with apricot and sage stuffing, pigs in blankets, duck fat roast potatoes, seasonal vegetables and natural turkey gravy

**Beef Wellington**

served with creamed potatoes, oyster mushrooms, pancetta and red wine jus

**Fillet of Dover Cod**

served with cap butter & garlic, shrimp, fondant potatoes and seasonal vegetables

**Fricassee of Wild Mushrooms**

served in a filo pastry, with buttered new potatoes and seasonal vegetables

### DESSERT

**Traditional Christmas Fruit Pudding** (v)

served with brandy sauce and red currants

**Praline and Chocolate Tart** (v)

served with fresh raspberries and grand marnier anglaise

**Champagne & Strawberry Mouse** (v)

served with champagne glaze and fresh strawberries

**British Cheese Course** (v)

served with quince jelly, fig chutney, grapes, celery sticks, manuka honey & water biscuits

### FINISH

**Tea, Coffee & Warm Mince Pies & Snowball Truffles**



# Boxing Day Carvery



The magic doesn't stop once Christmas Day is done  
Keep the festivities going with a fabulous three-course meal

£39.95 per adult | £19.95 per child

## STARTER

Roasted Butternut & Rosemary Soup (v, gfo)  
served with a freshly baked bread roll & butter

Smoked Salmon, Prawn & Avocado Salad  
served with Marie Rose sauce, brown bread and butter

Chicken Liver Pate  
served with oatcakes, fruit relish and mixed leaf salad

## MAIN COURSE

Roast Striploin of Beef

Hand Carved Turkey

Roast Leg of Lamb

Cranberry Nut Roast (v, gf)

## SIDES

Herb Roasted Potatoes, Buttered Vegetables, Pigs in Blankets, Braised Red Cabbage & Cauliflower Cheese

## DESSERT

Apple Crumble (v)  
served with fresh custard

Rich Chocolate Tart (v)  
served with chantilly cream

Lemon Mering Pie (v)  
served with cherry compote

\*A deposit of £15 per person is required at the time of booking

\*Please advise of any dietary requirements at the time of booking

# Santa Claus IS COMING TO TOWN

There is nothing more special than a visit from Santa himself. At the Mercure Thame Lambert Hotel, we will be hosting a festive breakfast with Santa on certain mornings giving your family the opportunity to truly indulge in the Christmas festivities.

1st December, 8th December and 15th December | 9am to 12pm

£15 PER PERSON

INCLUDES A SELECTION FROM THE BELOW OPTIONS AS  
WELL AS A SMALL CONTINENTAL BREAKFAST BUFFET,  
AND A VISIT AND GIFT FROM SANTA

### Buttermilk Stacked Pancakes

served with maple syrup and crispy streak bacon

### Classic Crispy Waffles

served with chocolate sauce, maple syrup and fresh seasonal berries

### Eggs Any Style

served with white or wholemeal bread

### Sausage and Egg Muffin

### Brioche French Toast

served with Chocolate Sauce and Vanilla Ice Cream

\*Full payment is required at the time of booking

\*Your children must be supervised at all times by a parent or guardian.  
The hotel does not allow a child to be left unsupervised during this event.

\*Dietary requirements to be advised at the time of booking



# New Year's Eve PACKAGE

Start the New Year with our exclusive celebration package,  
featuring gourmet dining and an unforgettable disco.  
Book now and make your New Year's Eve unforgettable!

**£59.95 per person**

## STARTER

**Winter Vegetable & Lentil Broth**  
served with a freshly baked bread roll & butter

**Crispy Fried Breaded Camembert**  
served with cranberry relish & salad

**Duck & Orange Pate**  
served with plum & apple chutney, dressed salad & brown toast

## MAIN COURSE

**Traditional Roast Slices of Turkey**  
served with herb roasted potatoes, honey glazed carrots, parsnips,  
pigs in blankets, sage and onion stuffing & gravy

**Braised Beef Brisket**  
served with colcanno mash, roast vegetables, caramelised onions &  
red wine jus

**Baked Loin of Cod**  
served with dil potatoes, sauteed greens & shrimps veloute

**Cranberry, Chestnut & Squash Wellington**  
served with tomato bean & vegan feta ragout

## DESSERT

**Warm Christmas Pudding**  
served with brandy sauce

**Chocolate & Raspberry Torte**  
served with raspberry sorbet

**Blackberry & Apple Crumble Tart**  
served with creme anglaise



## TERMS & CONDITIONS

**These conditions apply to all guests attending Christmas Programme Events**

1. Provisional bookings must be confirmed within 7 days of booking by paying a non-refundable, non-transferable deposit. Failure to provide a deposit may result in the release of your booking.
2. Deposits and pre-payments are non-refundable or transferable. If numbers reduce after paying the deposit, the deposits cannot be used to pay any outstanding balance of the event cost.
3. Full payment of the event is payable no later than 21 days prior to the event date and is to be paid by one member of the party: individual payments will not be accepted. Failure of payments may result in the cancellation of your booking.
4. Final details including final numbers, special dietary requirements, and meal and drinks package pre-orders are to be confirmed no later than 21 days prior to the event date. Failure of confirming meal pre-orders will result in the hotel selecting the standard menu for your whole party.
5. If you wish to cancel your booking, you must notify the hotel in writing. All deposits will be retained.
6. If the hotel receives your cancellation less than 21 days prior to the date of your event, full payment will be retained.
7. Whilst we are happy to accommodate special dietary requirements, notice must be given to the hotel no later than 21 days prior to the event date.
8. The hotel reserves the right to change menus if necessary without prior notice.
9. The hotel reserves the right to amalgamate Christmas events to ensure appropriate numbers.
10. The hotel reserves the right to move events to a smaller or larger function room should numbers dictate.





# MERCURE

## HOTEL

THAME LAMBERT HOTEL

For more information on our festive events  
and offers, please contact us on:

01844 351496

[events@thamelamberthotel.co.uk](mailto:events@thamelamberthotel.co.uk)

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