

add some sparkle
to your christmas
and new year...

...at Sir Christopher Wren's House Hotel & Spa



A Seasonal Invitation

from Sir Christopher Wren's House Hotel & Spa



Join us to celebrate the festive season in style. In this brochure you will find a selection of menus and events designed to cater for all your festive needs. So whether it be a festive lunch or a pampering 3 day residential break away from the stress of Christmas at home, Wren's has something for everyone.



The menus and packages we have planned will make it even easier for you to relax and enjoy a memorable Christmas amongst friends, family and loved ones.



Our elegant private dining suites are ideal for gatherings of between 10 and 90 people. Our experienced professional team will be on hand at all times, to take care of your every need.





Festive Lunches

27th November – 23rd December

Enter into the spirit of Christmas at one of our famous festive lunches. It's the perfect way to bring friends, colleagues and families together to share good food in a great seasonal atmosphere.

STARTERS

Spring Onion Velouté, Chestnut Brittle (v)

or

Ham Hock Bruschetta, Truffle Oil

or

Smoked Salmon, Avruga Caviar Salad

INTERMEDIATE UPGRADE

Champagne Sorbet - £2.50

MAIN COURSES

Traditional Roast Turkey with Seasonal Trimmings

or

Loin of Pork, Pomme Anna, Crisp Pancetta, Leeks, Shallot Jus

or

Grilled Trout, Swede, Saffron Velouté

or

Red Pepper, Baby Vegetable Lasagne, Aubergine Caviar (v)

SUPPLEMENTARY MAIN COURSE UPGRADE

*Turbot with Poached New Potato, Red Chard,
Smoked Garlic - £10.00,*

*Beef Fillet with Galette Potato, Asparagus Gratin,
Shaved Winter Truffles - £8.00*

DESSERTS

*Traditional Plum Pudding with
Brandy Anglais*

or

Toffee Apple Trifle

or

A Cheese Selection

SUPPLEMENTARY DESSERT UPGRADE

Hot Chocolate Fondant - £3.50

followed by

Coffee and Warm Mince Pies

£25.00

PER PERSON

Prices are inclusive of decorations and crackers. Available to parties with a minimum of 10 guests and a maximum of 90, booked in advance. The pre-ordering of the menu choices is required. Pre-payment may be required. Bookings subject to availability.



Festive Evenings

Take the worry and hard work out of your Christmas party equation by booking a festive evening at Wren's. Savour the delights of a superb seasonal banquet, complete with a glass of bubbly on arrival, party hats, crackers and all the trimmings.

STARTERS

White Tomato Velouté (v)

or

*Smoked Halibut, Port Jelly,
Smoked Garlic Shavings*

or

*Chicken Liver Parfait, Cranberry Brioche,
Roast Chestnut*

or

*Mushroom and Red Pepper Caesar,
Crumbed Quail Eggs* (v)

INTERMEDIATE UPGRADE

Champagne Sorbet - £2.50

MAIN COURSES

Traditional Roast Turkey with Seasonal Trimmings

or

Rump of Lamb, Rosti Potato, Wilted Greens, Thyme Jus

or

Fillet of Seabass, Root Vegetables, Basil Froth

or

Ricotta, Spinach Tortellini, Parmesan, Green Peppers (v)

SUPPLEMENTARY MAIN COURSE UPGRADE

*Turbot with Poached New Potato, Red Chard,
Smoked Garlic* - £10.00

*Beef Fillet with Galette Potato, Asparagus Gratin,
Shaved Winter Truffles* - £8.00

DESSERTS

*Traditional Plum Pudding
with Brandy Anglais*

or

Chestnut Pannacotta, Warm Pear Compote

or

Cheese Selection

SUPPLEMENTARY DESSERT UPGRADE

Hot Chocolate Fondant - £3.50

followed by

Coffee and Warm Mince Pies

£39.50

PER PERSON

Prices are inclusive of decorations and crackers. Available to private parties between 10 - 90 people booked in advance. The pre-ordering of the menu choices is required. Bookings subject to availability. Dress code smart/casual. Minimum number of 60 guests applicable for Friday's and Saturday's.







Bring your party to our party

On specially selected nights join our party at Sir Christopher Wren's House Hotel. Dine in the Princess Suite before enjoying festive entertainment by our resident DJ. Guests are offered a glass of sparkling wine on arrival, half a bottle of house wine with dinner, festive crackers and decorations. Please call our events team on: 01753 442422 to check for dates and availability.

STARTERS

Spring Onion Velouté, Chestnut Brittle (v)

or

Ham Hock Bruschetta, Truffle Oil

or

Smoked Salmon, Avruga Caviar Salad

MAIN COURSES

*Traditional Roast Turkey with
Seasonal Trimmings*

or

*Loin of Pork, Pomme Anna, Crisp Pancetta,
Leeks, Shallot Jus*

or

Grilled Trout, Swede, Saffron Velouté

or

*Red Pepper, Baby Vegetable Lasagne,
Aubergine Caviar (v)*

DESSERTS

*Traditional Plum Pudding
with Brandy Anglais*

or

Toffee Apple Trifle

or

A Cheese Selection

followed by

Coffee and Warm Mince Pies

£39.50

PER PERSON

Guests are invited to choose from the party menu above. Menu choices should be ordered at least 2 weeks in advance to avoid disappointment. Bookings subject to availability. Pre-payment may be required. Dress code smart/casual.



Festive Accommodation

If you are attending a dinner or function at the hotel during December, then why not take advantage of our special promotional room rates at Sir Christopher Wren's House Hotel & Spa.



SINGLE ROOM

£95.00

PER ROOM
(USUALLY £170.00)



DOUBLE/TWIN ROOM

£125.00

PER ROOM
(USUALLY £230.00)



EXECUTIVE DOUBLE

£145.00

PER ROOM
(USUALLY £260.00)

JUNIOR SUITE/SUITE

£165.00

PER ROOM
(USUALLY £290.00)

The above prices are from 27th November - 23rd December 2009. Room rates include: full English breakfast, taxes and service per room. All prices are subject to availability.





Christmas Day Lunch

Merry Christmas! Our superb Christmas lunch can be as traditional as you want – stuffed turkey with all the trimmings, or something a bit different. The price includes entertainment from a pianist and live singer, Christmas novelties, champagne and canapés on arrival, coffee and mince pies at the end of lunch and a gift for the children.

A glass of champagne and canapés on arrival

STARTERS

Celeriac Velouté, Cranberry Froth

or

*Terrine of Smoked Salmon and Prawns,
Honey Truffle Baby Leaf Salad*

or

*Buffalo Mozzarella, Red Pepper Puree,
Plum Tomato, Basil Cress (v)*

or

Parma Ham, Fruit Jelly, Olive Oil grilled Ciabatta

Palate cleanser

Redcurrant Sorbet

MAIN COURSES

Traditional Roast Turkey with Seasonal Trimmings

or

Strip Loin of Beef, Market Vegetables, Celeriac Gratin

or

*Sea Bream, Sunblushed Tomato, Herb Crushed New Potato,
Fricassee of Mushroom, Shallots*

or

*Asparagus and Red Onion,
Bell Pepper Tarte Tatin, Chervil Velouté (v)*

DESSERTS

Traditional Plum Pudding with Brandy Anglais

or

Whisky Parfait, Mixed Berries

or

Soft-baked Meringue, Cherries

or

Cheese Selection

followed by

Coffee and Warm Mince Pies

£95.00

PER PERSON

Children 5 – 12 years old £45.00 per person.

The above is included in the Christmas residential package on page 15. Bookings and full payment to be made in advance. Dress code: smart/casual.



Boxing Day Lunch

Our Boxing Day lunchtime menu is the ideal way to relax after all the excitement of Christmas Day and the perfect treat for all the family.

STARTERS

Spring Onion Velouté, Chestnut Brittle (v)

or

Ham Hock Bruschetta, Truffle Oil

or

Smoked Salmon, Avruga Caviar Salad

or

*Roast Vegetable Caesar Salad
with Parmesan (v)*

MAIN COURSES

Traditional Roast Turkey with Seasonal Trimmings

or

*Loin of Pork, Pomme Anna, Crisp Pancetta, Leeks,
Shallot Jus*

or

Grilled Trout, Swede, Saffron Velouté

or

*Topside of Beef, Creamed Savoy Cabbage,
Baby Pearl Onions, Chateau Potatoes*

or

*Red Pepper, Baby Vegetable Lasagne,
Aubergine Caviar (v)*

DESSERTS

Traditional Plum Pudding with Brandy Anglais

or

Toffee Apple Trifle

or

A Cheese Selection

followed by

Coffee and Warm Mince Pies

£34.95

PER PERSON

Children 5 – 12 years old £17.50 per person.

The above is not included in the Christmas residential package on page 15. Bookings and full payment to be made in advance. Dress code: smart/casual.





Christmas Residential Escape

3 NIGHT PACKAGE

Our 3-night residential escape ensures a perfectly relaxing Christmas in stylish and peaceful surroundings.

CHRISTMAS EVE

From 3.00pm: Arrive to welcome drinks and canapés and then settle into your room



From 7.00pm: Pre-dinner drinks and menu ordering (drinks not included)



A la carte dinner in Strok's Restaurant

CHRISTMAS DAY

7.30am - 9.30am: Enjoy our breakfast buffet followed by a morning at your leisure



12.30pm - 2.30pm: Sit down to a sumptuous 4 course Christmas Day lunch with live music (full details on page 12)



3.00pm: Queens speech



7.00pm - 9.00pm: Enjoy the Christmas evening buffet at your leisure

Departure 27th December

£395.00

PER PERSON

Children 5 – 12 years old £195.00 per person.

3 nights dinner, bed and breakfast (based on two people sharing a standard double room). Complimentary Christmas Gift in each room. Single supplements apply from £150.00 per person.

Upgrades are available from £20.00 per room type. A deposit is required to secure your booking.

BOXING DAY

*Breakfast 8.00am - 10.00am
Day at leisure enjoying the many sights of the Royal Borough or alternatively, why not book a treatment in Wren's Spa*



6.00pm: Sit down for early pre-panto supper



7.15pm: Enjoy the festive "Aladdin" panto at Windsor's renowned Theatre Royal



10.00pm: Return to hotel to enjoy a steaming mug of hot chocolate



Bubbles with Jazz

Sunday 27th December

Join us for our popular “Bubbles with Jazz” event in Stroks Restaurant. Enjoy a 3 course traditional Sunday lunch menu with free-flowing bubbly and then relax with tunes from our popular Jazz trio.



£39.95

PER PERSON

Bookings to be made in advance. Event concludes at 3.30pm.



New Year's Eve Dinner Dance

Whether you are a couple or in a group, Sir Christopher Wren's House Hotel is the perfect place to see in the New Year with some fine cuisine. New Year's Eve 2009 promises to be an evening to remember.

ITINERARY

From 6.30pm:

Arrival drinks and canapés

7.30pm - 10.00pm:

4 course dinner (Dining times to be specified)

10.30pm - 2.00am:

Dancing in the Pavilion to a live duo and DJ

— ◆ —
Arrival drinks and canapés

STARTERS

*Sweet Potato Velouté, Parmesan foam,
shaved Truffles (v)*

or

*Rocket, Scampi, Sakura Salad, Avruga
Caviar Dressing*

or

Poached Foie Gras, Apple Tarte Tatin, Brioche

Palate cleanser

Pink Champagne Sorbet

MAIN COURSES

Lamb Shoulder, Mint Farce, Gratin, poached Vegetables

or

*Sea Bream, Galette Potato, Roasted mixed Peppers,
Caramelized Apple*

or

*Puff Pastry Tartlet, Spring Onions and
Wild Mushroom, Pea Cress (v)*

DESSERTS

*Dark Chocolate Torte,
Passion Fruit Sorbet*

or

Selection of Cheese

followed by

Coffee and Petit Fours

£95.00

PER PERSON

Dress code: smart/formal. Bookings and full payment to be made in advance.



New Year's Eve Residential Package

Why not stay overnight? Enjoy the New Year's Eve Dinner Dance and start the New Year with an overnight treat in one of Sir Christopher Wren's House Hotel's lovely bedrooms. Take it easy in the morning: relax, recover and enjoy a leisurely breakfast.



SINGLE ROOM

£190.00

PER PERSON



DOUBLE/TWIN ROOM

£320.00

PER ROOM



EXECUTIVE DOUBLE ROOM

£340.00

PER ROOM

JUNIOR SUITE/SUITE

£360.00

PER ROOM

The double, executive and suite rates are based on 2 people sharing at the Sir Christopher Wren's House Hotel and include the evening dinner dance, accommodation and New Year's Day breakfast served from 8.00am until 11.00am (Single room rate is based on per person).

Merry Christmas and a prosperous New Year

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