



New Year's Eve

Welcome in 2019 in style with our New Year Open House at Earls Restaurant/Gatsby Suite. Party the night away in the disco and enjoy drinks and nibbles in elegant surroundings. The evening will be free entry - doors open from 7.00pm until 1.00am. Strictly over 21s only (ID may be requested).

Stay at Wards Hotel

Come and experience our award-winning hotel from as little as £63 p/n, p/rm (inc. 12.5% discount when booked directly). Enjoy elegant rooms, friendly service and a very warm welcome. Weddings and special occasions are catered for in our refurbished Gatsby Suite with full bar service.

- ✓ Free Wifi
- ✓ English Breakfast included
- ✓ TV with Freeview
- ✓ Tea & coffee making facilities
- ✓ Free car parking



Festive Sunday Lunch

Come and join us with your family and friends for a sumptuous four course Festive Sunday Lunch Carvery served throughout December in Earls Restaurant.

Freshly prepared starters served buffet style followed by three meat carvery including home made Yorkshire puddings, pigs in blankets, stuffing and a selection of seasonal vegetables. Vegetarian alternative available. Plus choose from a variety of desserts. Served from 12 midday until 3.00pm.

£22.95 per person, £11.50 per child (10 years & under)

HOW TO BOOK

To make a table reservation for our festive menu (for lunch and dinner), party nights, Christmas Day Carvery lunch and Festive Carvery, call the hotel direct on **+44 (0) 1303 245166**

To book a room please call or visit our website
www.wardshotel.co.uk

Please note we can only keep provisional bookings for our party nights or any of our festive menus for a maximum of 10 days as otherwise those spaces may be released if not confirmed. Once deposits are taken the remaining balance payment (for the confirmed number of spaces) is due one month prior to the event date as this may lead to the reservation not being honoured in the absence of full payment. Please note we have limited capacity so we cannot guarantee availability or be held responsible for the lack of spaces for any additional guests requested after the booking has been confirmed. Deposits are non-refundable and non-transferable. Please note we do not take responsibility or be held accountable for any changes in circumstances which are not caused by Wards Hotel. Terms & Conditions apply. Please see our website www.wardshotel.co.uk for full details.

Celebrate

CHRISTMAS 2018



Wards

WARDSHOTEL

39 Earls Avenue, Folkestone, Kent, CT20 2HB

www.wardshotel.co.uk [facebook/wardshotelandrestaurant](https://www.facebook.com/wardshotelandrestaurant)

☎ +44 (0) 1303 245166 ✉ reservations@wardshotel.co.uk



Whether you are looking for a venue for a Christmas party, a festive meal with family & friends or Christmas Day Carvery, you can find it at Wards Hotel. Lunch is served midday-3.00pm, dinner is served 6.00pm-9.00pm.

✓ *Fresh, locally sourced ingredients as standard*

Christmas Party Nights

4 COURSE CARVERY DINNER £29.95 PER PERSON

Display of starters, main courses and desserts plus freshly brewed tea or filtered coffee. Includes a DJ in our refurbished Gatsby Suite.

Offer available on:

30th Nov, 1st, 7th, 8th, 14th, 15th, 20th, 21st, 22nd Dec

7:00pm to Midnight (music stops at 11.45pm)

For other dates, please contact the hotel directly.



Christmas Festive Menu

MON to THURS LUNCH £21.95, DINNER £24.95pp

Starters

- Cream of Roasted Red Pepper & Tomato Soup with Basil Infused Croutons (v)
- Smoked Salmon, Prawn Gateaux with Dill Pickled Cucumber
- Roasted Pork, Apple & Sage Pate with Piccaililli & Toasted Brioche
- Warm Tartlet of Stilton, Pear and Walnut with Grape Compote (v)
- Butternut Squash & Vegetable Bon Bon served with Romesco Sauce (v)
- Marinated Melon Pearls with Parma Ham

Main Course

- Festive Roast Breast of Turkey with Pigs in Blankets, Cranberry and Leek Stuffing, Roast Potatoes and a Medley of Seasonal Vegetables
- Sirloin Steak served with Roasted Vine Tomato, Hand Cut Chunky Chips, Grilled Field Mushroom and Green Pepper Corn Sauce (£3.00 Supplement)
- Slow Roasted Belly of Pork Served with Bubble and Squeak, Sautéed Green Cabbage and Bacon Topped with a Cider and Wholegrain Mustard Sauce and Pork Scratching Crumb
- Baked Fillet of Hake with a Lobster Bisque Styled Sauce Medley of Seasonal Vegetables, Saffron Potatoes, Garnished with Tomato and Samphire
- Cornfed Chicken Breast Filled with a Pistachio and Apricot Stuffing Served with Creamy Tarragon Sauce, Medley of Seasonal Vegetables and Lyonnaise Potatoes
- Mediterranean Vegetable and Mozzarella Wellington Served with Seasonal Vegetables and Dauphinoise Potato

Desserts

- Rich Christmas Pudding Served with a Brandy and Sherry Custard
- Dark Chocolate and Mint Bavaois
- Strawberry and Lime Cheesecake
- Sticky Toffee Pudding and Custard
- Soft Meringue White Chocolate and Raspberry Roulade
- Lemon Torte with Vanilla Pod Ice Cream
- Selection of Mixed Ice Cream

Freshly Brewed Tea or Filtered Coffee

(Speciality Coffees available at an extra charge)

Pre-Order of meals required for a table of 10 and above.

Please note: This menu is available Mon to Thurs (except 20th Dec & Sun lunchtimes) & Sunday evenings. This menu will not be available on 30th Nov, 1st, 7th, 8th, 14th, 15th, 20th, 21st, 22nd & 31st Dec (evening).

Christmas Day Carvery

£75.00 per person

Arrive at Wards Hotel on Christmas Day and be greeted with a glass of warm Mulled Wine

Starters

A Wide Selection of Freshly Prepared Cold Starter Including:

- Whole Dressed Poached Salmon
- Dressed Crab and Various Seafood
- Continental Cured Meats
- Quiches
- Glazed Orange and Pineapple Roasted Gammon
- Water Paste Raised Pies
- Various Salads and Pastas

Main Course

- Roasted Breast of Kentish Turkey
- Roast Sirloin of Beef

- Roast Leg of Lamb with Garlic, Rosemary and Sea Salt
- Confit of Duck Leg in an Orange, Honey and Brandy Sauce
- Vegetarian Suet Pudding Filled with Aubergine, Sundried Tomato and Feta (V)

All main courses accompanied with Roast Potatoes, Home Made Yorkshire Pudding, Stuffing, Pigs in Blankets, Traditional Seasonal Vegetables and Rich Home Made Gravy

Desserts

A Wide Selection of House Prepared Desserts Including:

- Traditional Christmas Pudding with a Brandy and Sherry Sauce
- Selection of English and Continental Cheeses with Biscuits

Freshly Brewed Tea or Filtered Coffee & Mini Mince Pies

Lunch is served midday until 3.00pm, bar open until 6.00pm.

Meals for Children 10 Years and Under are half price (£37.50)

Pre-bookings only - please reserve your table to avoid disappointment