

FREDRICK'S



HOTEL RESTAURANT SPA



Christmas 2016

Christmas Gift Ideas

Treat a loved one to a Fredrick's gift voucher. Vouchers can be tailor made for any experience at the hotel, be that an overnight stay, dinner in the 2 AA Rosette Restaurant, or a Spa Treatment. Alternatively, a monetary value of your choice gives your friend or family member the flexibility to treat themselves anywhere in the hotel.



Welcome to a Traditional Christmas

Welcome to Christmas at Fredrick's Hotel, Restaurant and Spa where people make the difference. The traditions of Christmas: crackling log fires, mulled wine and mince pies, mingle effortlessly with the contemporary with innovative menus, sparkling cocktails and a small team of dedicated people intent on ensuring that you and yours have a good time.

Whether it is a lunch or festive afternoon tea for two, an office party or a luxury spa experience, we will provide the missing ingredient that makes Christmas magical: tears of joy, the sound of merry laughter and the popping of Champagne corks – the sound of the best Christmas ever!

Call us now for more information and we guarantee that together, we will make your Christmas special.

Call our Events Office on 01628 581000
or e-mail reservations@fredricks-hotel.co.uk
for further information and reservations.



Festive Afternoon Tea

Afternoon Tea is a treat at any time of the year, but it's just that little bit extra special on a cool winter day, next to the roaring fire at Fredrick's.

Available every day from 2.30pm – 5.30pm
Thursday 1st December – Friday 23rd December 2016

Traditional Afternoon Tea at £17.50 per person
Champagne Afternoon Tea at £24.50 per person

We recommend making a reservation in advance by calling
Fredrick's restaurant on 01628 581000.



Festive Lunches

Fine food and wine in the hotel's elegant 2 AA rosette restaurant is the perfect way to celebrate the Christmas season. Fredrick's Festive Lunches include punch on arrival, 2 or 3 course festive menu and Christmas novelties. Private dining is available in the Windsor Suite. Please note that we kindly request a pre-order for parties of 8 or more people.

Available Monday – Saturday

Thursday 1st December – Friday 23rd December 2016



Chicken liver and Madeira parfait, blood orange gel, toasted brioche
Smoked mackerel mousse, pickled vegetables, sour dough and caviar
Pumpkin and cinnamon velouté, pumpkin seeds and oil (v)

• ★ •

Carved bronze turkey, pigs in blankets, cranberry sauce, chestnut and thyme stuffing
Pan fried salmon, crushed new potatoes, wilted spinach, warm sauce vierge
Wild mushroom and roquette tagliatelle, fresh parmesan shavings, truffle oil (v)

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Individual christmas pudding, brandy sauce, brandy butter ice cream
Selection of english cheeses, celery, grapes, water biscuits
Pear and almond tart, vanilla ice cream, mulled wine jelly

• ★ •

Tea, coffee and seasonal petits fours

2 courses at £21.00 per person

3 courses at £26.00 per person

Festive Dinners

Fun, food and a sense of occasion - whether an intimate dinner for two or a party for twenty. Fredrick's Festive Dinners include punch on arrival, 2 or 3 course festive menu and Christmas novelties. Private dining is available in the Windsor Suite. Please note that we kindly request a pre-order for parties of 8 or more people.

Available Monday – Saturday

Thursday 1st December – Friday 23rd December 2016



Terrine of duck, apple and amaretto, toasted brioche
Confit sea trout, beetroot and apple salad, croutons and chickory
Goats cheese panna cotta, textures of cauliflower, walnuts (v)

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Carved bronze turkey, pigs in blankets, cranberry sauce, chestnut and thyme stuffing
Pan fried sea bream, potato pressing, cauliflower puree and crisp, wilted spinach
Rump of lamb, butter fondant potato, salt baked celeriac, port jus
Nut roast, roast potatoes, sautéed cabbage, vegetarian gravy,
Honey glazed parsnip puree (v)

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Individual christmas pudding, brandy sauce, brandy butter ice cream
Selection of english cheeses, celery, grapes, water biscuits
Chocolate cremeaux, tonka bean ice cream, chocolate crisp, toffee powder
Honeycomb parfait, lime gel, citrus sorbet, lemon balm

• ★ •

Tea, coffee and seasonal petits fours

2 courses at £27.00 per person

3 courses at £32.00 per person

t: 01628 581000 | e: reservations@fredricks-hotel.co.uk

Festive Sunday Lunches

Enjoy a traditional roast lunch with a festive twist. Carved and served to your table. Festive Sunday Lunches include a 3 course meal plus coffee and mini mince pies.

From Sunday 27th November 2016

2 courses at £18.75 per person (£9.75 for under 11s)

3 courses at £24.50 per person (£14.50 for under 11s)



Boxing Day Lunch in Fredrick's Restaurant

Enjoy the finest roast meats, carved at your table in traditional style. Fredrick's Boxing Day Lunch includes a glass of fizz on arrival and a 3 course meal plus coffee and mini-mince pies. Please note that we kindly request a pre-order for parties of 8 or more people.

2 courses at £26.75 per person (£17.75 under 11's)

3 courses at £32.50 per person (£22.50 under 11's)

For further information or reservations, please call 01628 581000.



Christmas Day Lunch

Join friends and family to celebrate the most joyous day of the year starting with a glass of Champagne at your table.

Leek fondue, smoked egg yolk

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Celeriac and apple soup, spinach and shallot ravioli

Handpicked Brixham crab, cucumber, dill and yoghurt

Terrine of pork and duck liver, quince, 'minus 8' vinegar and toasted brioche

Salad of smoked goose breast, walnut, pear and beetroot

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Carved bronze turkey, pigs in blankets, cranberry sauce,
chestnut and thyme stuffing

Fillet of beef wellington, pomme anna, wild mushrooms and port sauce

Pan fried stone bass, herb and parmesan gnocchi, textures of artichoke

Twice baked blue cheese soufflé, truffled pomme mousseline, spinach and salsify

• ★ •

Flaming christmas pudding, brandy butter ice cream, brandy sabayon

Selection of english cheeses, celery, grapes, water biscuits

Chocolate cremeaux, hazelnut and amaretto

Iced lemon parfait, basil sorbet, coconut

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Tea, coffee and seasonal petit fours

Open to non-residents

£79.00 per person

£39.50 per child (under 11 years)

Private dining available in the Windsor Suite.

Accommodation

Why not stay in one of the hotel's luxurious bedrooms?

From £119.00 bed and breakfast

Price based on 2 people sharing a standard double room and including a full English breakfast.

Subject to availability on Thursday, Friday, Saturday and Sunday evenings throughout December. Please contact the hotel to check availability on your chosen date.

Christmas Spa Packages

Prepare for your festive season with one of Fredrick's Indulgent getaways. Treat yourself to one of our special spa packages and feel your cares slip away!

Tempting Tea & Treatment

£65 per person

Includes Traditional Afternoon Tea served in the Winter Garden or on the Terrace, a glass of sparkling wine, a 30 minute treatment, and use of the Spa Facilities from 1pm – 4pm. Subject to availability Monday to Thursday in December.

Luxurious Lazy Stays

£195 per person (based on two people sharing a bedroom).

Includes use of spa facilities, 60 minute treatment, one course lunch, a glass of sparkling wine, three course dinner, overnight accommodation and your choice of Full English or Continental Breakfast on the morning of your stay. Subject to availability in December.



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Fredrick's Hotel Restaurant Spa
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