

*Christmas and New Year
Celebrations
2011*



HOTEL GOLF - RESTAURANTS

Regular Events At Morley Hayes

Champagne Breakfasts in the Dovecote Restaurant

Every Friday (exc. December) 10am to 12 noon
and Saturday 10am to 12 noon

Hotel Sunday Afternoon Teas

Every Sunday in the Hotel Dining Room 2.30pm until 5pm
Make it a special occasion; add a glass of champagne

Sunday Jazz Brunches 2011

11.00am until 2.00pm Relax with the Sunday newspapers whilst enjoying a leisurely
brunch and listening to live jazz

29th May, 31st July, 18th September and 27th November

Quiz Night

A very popular event held in the Pavilion Spike Bar on a Tuesday evening starting at
8.30pm with refreshments and prizes included

Bluebell Walks

One on the May Day Bank Holiday Monday with lunch in the Pavilion Suite and the
second on the Wednesday evening followed by dinner in the Pavilion

Make it special! Book in on Sunday for the Morley Hayes Hotel Special Weekend
break including Afternoon Champagne Tea, Dinner, Bed and Breakfast, the Bluebell
walk followed by Lunch in the Pavilion Suite.

Winter Walk

Wednesday 28th December between Christmas and the New Year. Join us for a stroll
in the morning around Morley followed
by lunch in the Pavilion Suite

For further information about any of the above events please contact our events office:
01332 780480 or 01332 782005 - Direct Line, email enquiries@morleyhayes.com

Christmas Champagne Breakfast Menu

The Dovecote Restaurant

Saturdays 3rd, 10th and 17th December
10am until 12 noon

Including a half bottle of champagne per couple

To begin

- ✓ Cereal; Cornflakes served with fresh blueberries and ice cold milk
- ✓ Morley Hayes Christmas Muesli
oats, cranberries, apples, golden raisins, Brazil and pecan nuts, sunflower seeds, honey,
soft brown sugar and cold milk
- ✓ Porridge; with either apples, sultanas and cinnamon or simply with maple syrup
- ✓ Greek yoghurt with fresh fruit and 'Broomfield Hall honey'
Arnold Bennett mini omelette
Smoked haddock, parmesan and crème fraîche
- ✓ Citrus Salad
Fresh segments of pink grapefruit, orange and clementine with muscovado sugar

Breakfast choice

- Rare breed sausages and bacon, free range egg, tomatoes, mushrooms, baked beans,
black pudding, potatoes and fried bread
- Locally smoked Bolsover salmon and scrambled eggs
- ✓ Homemade buttermilk pancakes, bananas, salted caramel
Egg Florentine on toast
- Toast with spinach, poached egg, Derbyshire smoked ham and turkey with parmesan
Kedgeree with natural smoked haddock, salmon and rice

Choice of toast, croissants, jams and marmalades
Freshly brewed coffee, tea or hot chocolate

£22.95 per person

To include a luxury Christmas cracker

All our fish is locally sourced and smoked from Red House in Bolsover
Our host and chef are willing and able to help with any special dietary requirements
Dishes may be cooked plainly and without sauces if required
Dishes may contain nuts and seeds

Christmas

Christmas Luncheon Menu

The Dovecote Restaurant

Classic chicken liver parfait, toasted brioche, spiced cranberry and clementine chutney

✓ Celery soup, Buxton blue cheese mousse, olive oil croute

Smoked salmon terrine, pickled cucumber salad, black treacle bread

Confit of duck leg, Derbyshire black pudding, melted onions



Daube of Derbyshire beef, crushed parsnips, bacon,
caramelised shallots and crispy pancetta

Traditional roast local turkey, chipolata sausage wrapped in bacon,
pork, sage and apricot stuffing

Fillet of sea bass, creamed potatoes, wild mushrooms, curly kale

✓ Dauphinoise and brie pithiver and beetroot dressing

Served with a selection of seasonal vegetables and potatoes



✓ Home made Christmas pudding, rum and vanilla sauce

Lemon posset, sherbet sorbet, warm madeleines

Chocolate mousse, saffron poached pear

Passion fruit, white chocolate and coconut baked Alaska, passion fruit sauce

✓ Colton Basset stilton served with oatcakes, grapes, celery, prune and apple chutney



Freshly brewed coffee or tea and warm mince pies



Served Monday to Friday - 12 noon until 2.00pm

Sundays - 12 noon until 4.30pm

From Sunday 27th November to Friday 23rd December 2011

2 Course Lunch - £21.50

3 Course Lunch £24.50

To include luncheon and a luxury Christmas cracker

✓ = Vegetarian

Please note that some of our dishes may contain nuts, seeds and traces of nuts

Christmas Dinner Menu

The Dovecote Restaurant

Classic chicken liver parfait, toasted brioche, spiced cranberry and clementine chutney

✓ Celery soup, Buxton blue cheese mousse, olive oil croute

Smoked salmon terrine, pickled cucumber salad, black treacle bread

Compressed melon, Parma ham, basil emulsion

Confit of duck leg, Derbyshire black pudding, melted onions



Derbyshire aged rib eye steak, French fries, roasted vine tomato,
watercress, whisky cream sauce

Traditional roast local turkey, chipolata sausage wrapped in bacon, pork,
sage and apricot stuffing

Fillet of sea bass, creamed potatoes, wild mushrooms, curly kale

Roasted chump of Derbyshire lamb, capers, olives, honey roasted parsnips, spinach

✓ Dauphinoise and brie pithier and beetroot dressing

Loin of venison, venison sausage en croute, celeriac, red cabbage, Madeira sauce

Served with a selection of seasonal vegetables and potatoes



✓ Home made Christmas pudding, rum and vanilla sauce or rum ice cream

Lemon posset, sherbet sorbet, warm madeleines

Chocolate mousse, saffron poached pear

Passion fruit, white chocolate and coconut baked Alaska, passion fruit sauce

✓ A selection of British cheeses served with assorted cheese biscuits, grapes,
celery and prune and apple chutney



Freshly brewed coffee or tea and warm mince pies



Served Monday to Friday - 7.00pm until 9.30pm

Saturdays - 6.30pm until 9.30pm

Sundays - 7.00pm until 9.00pm

From Sunday 27th November to Friday 23rd December 2011

Sunday to Thursday - £29.95

Friday and Saturday - £34.95

To include dinner and a luxury Christmas cracker

✓ = Vegetarian

Please note that some of our dishes may contain nuts, seeds and traces of nuts

Christmas Menus

Christmas Family Fun

Carvery Luncheon

A festive family luncheon with a Children's Entertainer

The Pavilion Suite
Saturday 10th December 2011

- ✓ Tomato soup, basil croutons
- Classic smoked salmon, horseradish dressing
- ✓ Seasonal melon with pomegranate and lime



Traditional roast local turkey, chipolata sausage wrapped in bacon, pork, sage and apricot stuffing

Honey roasted lightly spiced gammon, fresh pineapple

- ✓ Baked goats cheese tart with thyme pastry, roasted beetroot and pine nuts

Roast leg of lamb, redcurrant and rosemary gravy

Served with a selection of seasonal vegetables and potatoes



Lemon meringue pie, berry compote

- ✓ Traditional Christmas pudding, rum and vanilla sauce
- Chocolate and raspberry torte, raspberry compote
- ✓ Fresh fruit salad with jugs of double cream
- ✓ Colton Basset stilton served with oatcakes, grapes, celery
- Fresh fruit jelly and ice cream



Freshly made coffee or tea and warm mince pies

£29.95 Adults £14.95 children

12.30pm for luncheon at 1.00pm
To include luncheon and a luxury Christmas cracker

All children (12 years and under) will receive a goodie bag
N.B. please bring your own highchairs/booster seats
This menu requires pre-payment; see terms & condition No: C3
✓ = Vegetarian

Please note that some of our dishes may contain nuts, seeds and traces of nuts

Last bar orders 4.30pm, room to be vacated by 5.00pm

Family Fun

Santa's Family Sunday Luncheon

The Sacheverell, de Ferrers and Pavilion Suites

A festive family luncheon with a personal visit to your table from Santa Claus

- ✓ Wild mushroom soup, sour cream, tarragon croute
- Classic smoked salmon terrine, cucumber and dill salad, horseradish dressing



Traditional roast local turkey, chipolata sausage wrapped in bacon, pork, sage and apricot stuffing

Herb crusted fillet of sea bream, creamed potatoes, lemon caper butter sauce

- ✓ Baked goats cheese tart with thyme pastry, roasted beetroot and pine nuts

Served with a selection of seasonal vegetables and potatoes



- ✓ Traditional Christmas pudding, rum and vanilla sauce

Chocolate and raspberry torte, raspberry compote

- ✓ A selection of British cheeses served with assorted cheese crackers, grapes and celery



Freshly made coffee or tea and warm mince pies

Children's Santa Special Menu

- ✓ Wild Mushroom soup with croutons

- ✓ Carpaccio of pineapple with pomegranate and lime



Traditional roast local turkey, chipolata sausage wrapped in bacon, pork, sage and apricot stuffing

Owen Taylor's pork sausages, creamy mash, peas and gravy



- ✓ Traditional Christmas pudding, vanilla cream

Chocolate and fudge banana sundae with 'Bluebell Farm' ice cream



To include a hot or cold beverage

Sunday 4th December - £26.45 Adults £13.25 children
Sunday 11th and Sunday 18th December - £27.45 Adults £13.75 children

12.30pm for luncheon at 1.00pm
To include luncheon and a luxury Christmas cracker

All children (12 years and under) will receive a gift from Santa N.B. please bring your own highchairs/booster seats
This menu requires pre-order and pre-payment; see terms & condition No: C3
✓ = Vegetarian
Please note that some of our dishes may contain nuts, seeds and traces of nuts

Last bar orders 4.30pm, room to be vacated by 5.00pm

Santa

Yuletide 'Sing-a-Long' Luncheon

The Pavilion Suite

Traditional roast local turkey, chipolata sausage wrapped in bacon, pork, sage and apricot stuffing

✓ Baked goats cheese tart with thyme pastry, roasted beetroot and pine nuts

Braised Derbyshire beef bourguignon, colcannon mash

Herb crusted fillet of sea bream, creamed potatoes, lemon caper butter sauce

Served with a selection of seasonal vegetables and potatoes



✓ Traditional Christmas pudding, rum and vanilla sauce

Chocolate and raspberry torte, raspberry compote

✓ A selection of British cheeses served with assorted biscuits, grapes and celery



Freshly made coffee or tea and warm mince pies



12.30pm for luncheon at 1.00pm

£19.95

To include luncheon, a luxury Christmas cracker

and musical entertainment until 4.30pm

Last bar orders 4.00pm, room to be vacated by 5.00pm

This menu is available on the following dates

Wednesday 7th and Thursday 8th December 2011

Wednesday 14th and Thursday 15th December 2011

Guests wishing to continue their festivities are very welcome to use our seasonally decorated Roosters and Spike Bars

This menu requires pre-order and pre-payment; see terms & condition No: C3

✓ = Vegetarian

Please note that some of our dishes may contain nuts, seeds and traces of nuts

'Sing-a-Long'

Candlelit Christmas Party Luncheon Menu

The Sacheverell, de Ferrers and Pavilion Suites

✓ Wild mushroom soup, sour cream, tarragon croute

Classic smoked salmon terrine, cucumber and dill salad, horseradish dressing



Traditional roast local turkey, chipolata sausage wrapped in bacon, pork, sage and apricot stuffing

Herb crusted fillet of sea bream, creamed potatoes, lemon caper butter sauce

✓ Baked goats cheese tart with thyme pastry, roasted beetroot and pine nuts

Roast sirloin of Derbyshire beef, Yorkshire pudding, shallot, thyme and port gravy

Served with a selection of seasonal vegetables and potatoes



✓ Traditional Christmas pudding, rum and vanilla sauce

Chocolate and raspberry torte, raspberry compote

✓ A selection of British cheeses served with assorted cheese crackers, grapes and celery



Freshly made coffee or tea and warm mince pies



12.30pm for luncheon at 1.00pm

£28.95

To include luncheon, a luxury Christmas cracker and dancing until 5.15pm

Last bar orders 5.00pm, room to be vacated by 5.30pm

Guests wishing to continue their festivities are very welcome to use our seasonally decorated Roosters and Spike Bars

This menu is available (subject to availability) from

December 2011 through to mid January 2012

This menu requires pre-order and pre-payment; see terms & condition No: C3

✓ = Vegetarian

Please note that some of our dishes may contain nuts, seeds and traces of nuts

Candlelight

Candlelit Christmas Party Dinner Menu

The Sacheverell, de Ferrers and Pavilion Suites

✓ Wild mushroom soup, sour cream, tarragon croute

Classic smoked salmon terrine, cucumber and dill salad, horseradish dressing

✓ Carpaccio of lightly spiced pineapple with pomegranate and lime



Traditional roast local turkey, chipolata sausage wrapped in bacon, pork, sage and apricot stuffing

Herb crusted fillet of sea bream, creamed potatoes, lemon caper butter sauce

✓ Baked goats cheese tart with thyme pastry, roasted beetroot and pine nuts

Roast sirloin of Derbyshire beef, Yorkshire pudding, shallot, thyme and port gravy

Served with a selection of seasonal vegetables and potatoes



✓ Traditional Christmas pudding, rum and vanilla sauce

Chocolate and raspberry torte, raspberry compote

✓ A selection of British cheeses served with assorted cheese crackers, grapes and celery



Freshly made coffee or tea and warm mince pies



7.15pm for dinner at 7.45pm

Sundays to Thursdays - £32.45

Fridays and Saturdays - £38.45

To include dinner, a luxury Christmas cracker and dancing

Last orders – 12.00am with dancing until 12.30am (Sunday to Thursday)

Last orders – 12.30 am with dancing until 1.00am (Friday & Saturday)

This menu is available (subject to availability) from
mid November 2011 through to 23rd December 2011

This menu requires pre-order and pre-payment; see terms & condition No: C3

✓ = Vegetarian

Please note that some of our dishes may contain nuts, seeds and traces of nuts

'Christmas Cheer' Dinner Party Menu

The Pavilion Suite

✓ Wild mushroom soup, sour cream, tarragon croute



Traditional roast local turkey, chipolata sausage wrapped in bacon, pork, sage and apricot stuffing

✓ Baked goats cheese tart with thyme pastry, roasted beetroot and pine nuts

Served with a selection of seasonal vegetables and potatoes



✓ Traditional Christmas pudding, rum and vanilla sauce



Freshly made coffee or tea and warm mince pies



7.15pm for dinner at 7.45pm

This menu is available (subject to availability)

Sunday 11th December 2011

Wednesday 14th December 2011

Sunday 18th December 2011

£22.95

To include dinner, a luxury Christmas cracker and dancing

Last orders – 12.00am with dancing until 12.30am

This menu requires pre-order and pre-payment; see terms & condition No: C3

✓ = Vegetarian

Please note that some of our dishes may contain nuts, seeds and traces of nuts

Party

Morley Hayes Hotel, Christmas Sunday Afternoon Tea

The Hotel

Afternoon Tea became popular around 1841 when Anna Maria Russell, 7th Duchess of Bedford, requested that tea and cakes should be served in the afternoon to tide her over until her evening meal. As time passed she began to invite friends to partake of tea with her, thus creating the social event we know and love today.

A selection of;
finger sandwiches, scones, cakes, pastries and biscuits,
enjoyed with a variety of teas or coffee

£16.95 per person £8.50 per child

Make it extra special;

Champagne Afternoon Tea including a glass of our House Champagne

£24.50 per person

To include afternoon tea and a luxury Christmas cracker

Served Sundays 4th and 11th December

2.30pm until 5pm

Christmas Eve 'Carols by Candlelight' Dinner

The Pavilion Suite

A glass of mulled wine upon arrival

Decorative flourish

V Celery soup, Buxton blue cheese mousse, olive oil croute

Classic smoked salmon terrine, cucumber and dill salad, horseradish dressing

Decorative flourish

Fillet of sea bass, creamed potatoes, wild mushrooms, curly kale
Roasted chump of Derbyshire lamb, capers and crushed honey roasted parsnips

V Baked goats cheese tart with thyme pastry, roasted beetroot and pine nuts

Served with a selection of seasonal vegetables and potatoes

Decorative flourish

Chocolate mousse, saffron poached pear

Warm treacle and ginger tart, clotted cream ice cream

Decorative flourish

Freshly made coffee or tea and warm mince pies

Decorative flourish

7.00pm for dinner at 7.30pm

Last bar orders 11.00pm

£38.95

To include dinner, a luxury Christmas cracker and entertainment
by a choir of carol singers

This menu requires pre-order and pre-payment; see terms & condition No: C3

V = Vegetarian

Please note that some of our dishes may contain nuts, seeds and traces of nuts

Afternoon Tea

V = Vegetarian

Please note that some of our dishes may contain nuts, seeds and traces of nuts

Christmas Day 2011 Luncheon Menu

The Dovecote Restaurant

Champagne and canapés on arrival



Cauliflower and smoked haddock soup, mustard foam



Ham hock and Gruyere pie, caramelised chicory

✓ Mulled wine sorbet, clementine salad

Lightly cured sea bass, wasabi mayonnaise, avocado, tempura of lobster



Mr Knifton's, Morley House Farm, traditional farmhouse turkey, chipolata sausage wrapped in bacon, pork and cherry stuffing, spiced bread sauce

Celebration of Morley Hayes' own Dexter beef; fillet, mini pie and braised oxtail

Roasted fillet of halibut, crushed potatoes, buttered spinach and a pink grapefruit sauce

✓ Vegetarians catered for by prior arrangement

Served with a selection of seasonal vegetables and potatoes



✓ Homemade Christmas pudding, grand marnier sauce, mincemeat ice cream

Mango sorbet, roasted pineapple, passion fruit and coconut tuille

Chocolate fondant, roasted hazelnuts, white chocolate ice cream and salted caramel



✓ A slate of seasonal British cheeses served with a selection of assorted cheese biscuits, grapes, celery and fig chutney



Freshly brewed coffee or tea and warm mince pies



Traditional homemade Christmas cake and Christmas truffles



Served from 12 noon until 2.00pm

£94.95

To include luncheon, a luxury Christmas cracker and a visit from Santa Claus

This menu requires pre-order and pre-payment; see terms & condition No: B1

✓ = Vegetarian

Please note that some of our dishes may contain nuts, seeds and traces of nuts

Boxing Day 2011 Luncheon Menu

The Dovecote Restaurant & The Sacheverell Suite

✓ Celeriac soup, spinach pesto

Goujons of lemon sole, pea puree, tartare sauce foam

Classic chicken liver parfait, toasted sour dough, Muscat jelly

✓ Poached pear, grilled goats cheese, walnut salad



Derbyshire roast sirloin of beef served with Yorkshire pudding and horseradish gravy

Roast fillet of cod, lardons of bacon, savoy cabbage and caramelised onions

Roast leg of Derbyshire lamb, baked garlic and rosemary gravy

Roasted rack of fennel rubbed pork, chunky apple sauce, black pudding stuffing

✓ Butternut squash risotto, parmesan and crispy sage

Served with a selection of seasonal vegetables and potatoes



A selection of homemade puddings

✓ A selection of British cheeses served with assorted biscuits, grapes and celery and fig chutney



Freshly made coffee or tea and a Morley Hayes mint



Served from 12 noon until 1.45pm

£42.50

Children £19.95

To include luncheon and a luxury Christmas cracker



✓ = Vegetarian

Please note that some of our dishes may contain nuts, seeds and traces of nuts

New Year's Eve Menu

The Dovecote Restaurant

Taste of haggis



Cock-a-leekie

(Vegetarian leek soup available on request)

Crab risotto, avocado, seared scallop, red pepper foam



Fillet of beef, marrow crust, buttered spinach, fondant potato, Madeira truffle sauce

Fillet of sea bass, brown shrimp, vol au vent, spinach

✓ Buxton blue twice baked soufflé, roasted beetroot, celery confit

Served with a selection of seasonal vegetables and potatoes



Deconstructed black forest gateau;

Kirsch parfait, chocolate marquise, moist chocolate cake

Clementine posset, sherbet sorbet, warm madeleines

✓ A selection of artisan British cheeses served with assorted biscuits, grapes and celery



Freshly brewed coffee or tea and handmade chocolates



Midnight - The piper

Served from 7.00pm until 9.30pm

Carriages 1.30am

£79.95

Traditional Scottish piper to welcome in the New Year
and a magnificent firework display over the golf course

Complimentary entry to the Roosters bar New Year's Eve Party

This menu requires pre-order and pre-payment; see terms & condition No: B1

✓ = Vegetarian

Please note that some of our dishes may contain nuts, seeds and traces of nuts

Black Tie New Year's Eve

Dinner Dance

The Sacheverell and Pavilion Suites

Cock-a-leekie

(Vegetarian leek soup available on request)

Locally smoked salmon, warm potato cake, horseradish dressing



Roast Derbyshire sirloin of beef, Yorkshire pudding, Madeira truffle sauce

Fillet of sea bass, brown shrimps, vol au vent, spinach

✓ Buxton blue twice baked soufflé, roasted beetroot and celery confit

Served with a selection of seasonal vegetables and potatoes



Chocolate marquise, caramel sauce, hazelnuts and vanilla ice cream

✓ A selection of fine British cheeses served with assorted biscuits, grapes and celery



Freshly made coffee or tea and handmade chocolates

7.30pm for dinner at 8.00pm

Traditional Scottish piper to herald in the New Year
with a magnificent firework display over the golf course

Last bar orders 1.00am

Dancing until 1.30am

£74.95

To include dinner, novelties and dancing to our resident DJ

New Year's Eve

This menu requires pre-order and pre-payment; see terms & condition No: C3

✓ = Vegetarian

Please note that some of our dishes may contain nuts, seeds and traces of nuts

January's New Year Party Dinner Menu

The Sacheverell, de Ferrers and Pavilion Suites

✓ Wild mushroom soup, sour cream, tarragon croute
Classic smoked salmon terrine, cucumber and dill salad, horseradish dressing

✓ Carpaccio of lightly spiced pineapple with pomegranate and lime



Traditional roast chicken breast, chipolata wrapped in bacon, pork,
sage and apricot stuffing

Herb crusted fillet of sea bream, creamed potatoes, lemon caper butter sauce

✓ Baked goats cheese tart with thyme pastry, roasted beetroot and pine nuts

Roast sirloin of Derbyshire beef, Yorkshire pudding, shallot, thyme and port gravy

Served with a selection of seasonal vegetables and potatoes



Warm treacle and ginger tart, clotted cream ice cream

Baked white chocolate cheesecake, passion fruit syrup and vanilla cream

✓ A selection of British cheeses served with assorted biscuits, grapes and celery



Freshly made coffee or tea and a Morley Hayes chocolate mint



7.15pm for dinner at 7.45pm

Last orders 12.00am with dancing until 12.30am

£32.45

To include dinner and dancing

Friday 6th, Saturday 7th, Friday 13th and Saturday 14th January 2012

This menu requires pre-order and pre-payment; see terms & condition No: C3

✓ = Vegetarian

Please note that some of our dishes may contain nuts, seeds and traces of nuts



What better way for you to end your evening than to book one of our luxurious rooms in our four star hotel. Everyone who attends one of our Christmas events will be able to take advantage of our special discounted bed and breakfast rates.

***£54.50 per person** Inclusive of VAT
Bed and English breakfast

Sharing a double or twin bedded executive room

***New Years Eve £60.00** per person based on two people sharing

*£20.00 supplement for single occupancy

Room at the Inn!

We have a room only service available on Christmas Eve, Christmas Day and Boxing Day. If you've run out of bedrooms call us and let us accommodate your loved ones.

£55.00 per room only

Winter Weddings at Morley Hayes

Has the magic of Christmas got you in the spirit to plan a winter wedding?

Celebrate your wedding between Christmas, the New Year and during January and Morley Hayes will include mulled wine served upon arrival for you and your guests with a complimentary hotel suite for your first night together.

Your beautiful winter wonderland wedding will be one that you will never forget.

Contact our Events Office on 01332 782005 or
email events@morleyhayes.com for further details

Great Ideas for Christmas Gifts

Morley Hayes Gift Vouchers are available to use throughout the whole complex; from Dining in the Dovecote or Roosters Restaurants, a Round of Golf, Hotel Afternoon Tea to a Night of Luxury in our 4 Star Hotel. The Golf Shop stocks designer clothing, great golf equipment and vouchers for Golf Tuition

www.morleyhayes.com

Morley Hayes

Main Road • Morley • Derbyshire • DE7 6DG

t 01332 780 480 f 01332 781 094

e events@morleyhayes.com www.morleyhayes.com

Inside this brochure you will find full details of our special events and menus which will be served over the Christmas and New Year period.

Bookings will only be confirmed when a completed booking form and deposit have been received.

Full access and facilities are available for disabled guests.

General Terms and Conditions

- A1. A telephone call will enable you to make a provisional booking for any of the enclosed menus and events (subject to the date being available). This must be made with our Events Office or Restaurant Booking department, Monday to Friday 9am until 5pm (Closed at weekends).
- A2. We regret that neither deposits nor full pre-payments are refundable. The deposits of guests who are unable to attend will be lost and will not be deducted from the final balance. No credit notes or refunds will be issued to guests unable to attend whatever the circumstances. If booking for a group of guests please inform them of our deposit policy.
- A3. One cheque for the total deposit and one cheque for the total final balance, made payable to Morley Hayes Leisure Ltd, would be greatly appreciated.
- A4. To enable a quick efficient wine service, tables requiring several bottles or more are asked to pre-select and pre-pay for their choice. Our Christmas wine list is available upon request.
- A5. Please ensure that transport home is arranged in advance of the evening.

The Dovecote Restaurant

- B1. For Christmas Day luncheon an initial deposit of £50 per person is required. All guests are required to pre-select their menu requirements prior to the day and send the details along with the balance due by 1st December 2011.
For New Year's Eve dinner an initial deposit of £20 per person is required. All guests are required to pre-select their menu requirements prior to the day and send the details along with the balance due by 1st December 2011.
For all other Dovecote bookings a deposit of £10 for lunch and £20 for dinner, per person is required within 14 days of your provisional reservation.
- B2. Parties of 10 or more guests booking for either Christmas luncheon or dinner are kindly asked to pre-select their menu requirements and send the details 21 days prior to the date of the reservation.

The Sacheverell, de Ferrers and Pavilion Suites:

- Candlelit Christmas Party Luncheons and Dinners, Yuletide 'Young at Heart' Luncheon, Christmas Family Fun Luncheon, Santa's Sunday Luncheons, Christmas Eve 'Carols by Candlelight' Dinner, New Year's Eve Party Dinner and Post Christmas Party Dinners.
- C1. All guests are required to pre-select their menu requirements prior to the event.
- C2. Please return the enclosed booking form together with your deposit (£10 per person for lunchtime events and £20 per person for evening events) within 14 days of your provisional booking.
- C3. Guests attending any of the events listed above are requested to send final numbers and the final balance 21 days prior to the event.
- C4. For the Christmas Family Fun and Santa Sunday Luncheon event, guests are required to bring their own highchairs/booster seats.
- C5. We cannot guarantee a specific suite for your party.
- C6. Private rooms cannot be guaranteed if below the minimum numbers.

All prices are inclusive of VAT at the current rate Gratuities at your own discretion

Christmas Booking Form 2011

Name

Company

Address

Postcode

Day tel

Eve tel

e-mail

- Christmas Champagne Breakfast – Dovecote Restaurant
- Christmas Fayre Luncheon – Dovecote Restaurant
- Christmas Fayre Dinner – Dovecote Restaurant
- Christmas Family Fun – Carvery Luncheon – Pavilion Suite
- Santa's Family Sunday Luncheon – Sacheverell, de Ferrers & Pavilion Suites
- Yuletide 'Young at Heart' Luncheon – Pavilion Suite
- Candlelit Christmas Party Luncheon – Sacheverell, de Ferrers & Pavilion Suites
- Candlelit Christmas Party Dinner – Sacheverell, de Ferrers & Pavilion Suites
- 'Christmas Cheer' Dinner Party – Sacheverell, de Ferrers & Pavilion Suites
- Morley Hayes Hotel Afternoon Tea
- Christmas Eve 'Carols by Candlelight' Dinner – Pavilion Suite
- Christmas Day Luncheon – Dovecote Restaurant
- Boxing Day Luncheon – Dovecote Restaurant & Sacheverell Suite
- New Year's Eve Dinner – Dovecote Restaurant
- New Year's Eve Black Tie 'Dinner & Dance' – Sacheverell & Pavilion Suites
- January 'New Year' Party - Sacheverell, de Ferrers & Pavilion Suites

Day and date of function

Number of people in party

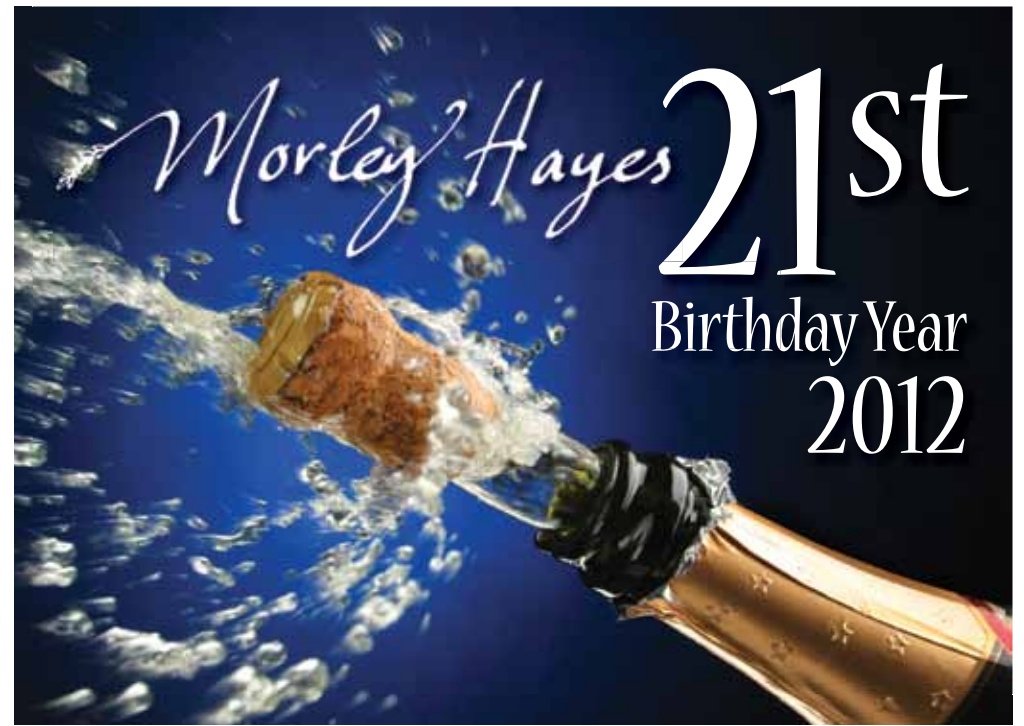
I agree to the terms and conditions as detailed in this booklet and enclose my deposit of

£ _____ cash/card/cheque (One cheque to cover the whole deposit)

Please make cheques payable to: Morley Hayes Leisure Ltd

Signature

Date





Morley Hayes

Morley Hayes • Main Road • Morley • Derbyshire • DE7 6DG

t 01332 780 480

f 01332 781 094

e events@morleyhayes.com

www.morleyhayes.com