



HOTEL  
CROMWELL  
ENGLAND

# Christmas & New Year Celebrations





# Sparkle with us this Christmas

The Hotel Cromwell offers the perfect setting for a memorable Christmas and New Year. Whether you are looking to celebrate in style with colleagues or relax and unwind with your family, we have something for everyone. The team are here to look after every detail this festive period so all you need to do is come along!



BOOK NOW FOR

Festive Lunch, Dinner &  
Afternoon Tea

Christmas Party Nights

Christmas with Dolly

Christmas Day Lunch

New Year's Eve with  
Tashara Forrest

E: [events@cromwellstevenage.co.uk](mailto:events@cromwellstevenage.co.uk)

T: 01438 779954



£30 with  
a Glass of  
Mulled Wine

£31.50 with  
a Glass of  
Prosecco

# Festive afternoon tea

Adult **£24** / Children **£10**

Served from Monday 25th November until Sunday 5th January  
excluding Christmas Day, Boxing Day and New Year's Eve

## Sandwiches

Turkey and cranberry  
Egg mayonnaise & watercress  
Cucumber & black pepper cream cheese  
Smoked salmon & lemon creme fraiche

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Fruit and plain scones, clotted cream, raspberry jam

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Orange & cinnamon slice  
Warm mince pie, cinnamon sugar  
Vanilla & dark chocolate profiterole  
White chocolate and cranberry tiffin  
Chocolate fudge cake with orange



(Gluten Free / Vegan Afternoon Tea Available)

Unfortunately Afternoon Tea gift vouchers are unable  
to be redeemed in December.









# Christmas party nights

Get together with colleagues, friends or family for an outstanding Christmas celebration in our Cromwell Suite. Enjoy a delicious three course meal and then dance the night away.

## Starters

Leek and potato soup,  
chive oil, crispy onions

**VE DF**

Pork, apple and  
brandy terrine,  
apple and sage chutney

**DF**

Salmon and Thai  
chilli fishcake,  
red pepper and  
coriander slaw

**GF**

## Main course

Roast turkey breast,  
sage and onion stuffing,  
pigs in blankets,  
roast potatoes,  
carrots and parsnips,  
brussel sprouts, gravy

**DF**

Grilled cod  
wrapped in courgette,  
roasted new potatoes,  
puttanesca sauce

**GF DF**

Butternut squash,  
almond and lentil wellington,  
roast potatoes,  
carrots and parsnips,  
brussel sprouts, gravy

**VE DF**

## Desserts

Affogato cheesecake,  
chocolate sauce,  
amaretti crumb,  
vanilla cream

**V**

Lemon pannacotta tart,  
raspberry sorbet,  
meringue


**V**

Traditional Christmas pudding  
with brandy sauce and  
cinnamon sugar

**V**

GF = Gluten Free. DF = Dairy Free. V = Vegetarian. VE = Vegan.

Please refer to the planner on the next page for available dates and pricing  
£10 per person, non refundable & non transferable deposit required to confirm the booking.



# Christmas party nights



**Oliver Thomson**

Friday 29th  
November  
**£45.00**

◆  
Saturday 30th  
November  
**£45.00**

With a decade of experience performing all over the world on some of the largest cruise lines, and on London's West End. Oliver makes his Cromwell debut this Christmas and will make your Christmas party a truly special occasion! 80's to RnB and Motown to Country Music, Oliver has it all covered!



**Tashara Forrest**

Thursday 5th  
December  
**£45.00**

◆  
Friday 6th  
December  
**£50.00**

◆  
Saturday 7th  
December  
**£50.00**

Tashara Forrest makes her Christmas debut at the Cromwell after working with such legends as Soul II Soul, Jazzy B and Jools Holland. Tashara has a smooth and soulful voice and her style is influenced by Diana Ross, Martha Reeves and Whitney Houston



**Dayton Grey**

Thursday 12th  
December  
**£45.00**

◆  
Friday 13th  
December  
**£50.00**

◆  
Saturday 14th  
December  
**£50.00**

Dayton took the Cromwell by storm on his Christmas debut last year, so we just had to get him back! With his classy stage presence, along with an incredible, authentic, soul vocal, Dayton captivated the audience here last year.



**The Dreamettes**

Thursday 19th  
December  
**£45.00**

◆  
Friday 20th  
December  
**£50.00**

◆  
Saturday 21st  
December  
**£50.00**

The Dreamettes are no strangers to the Cromwell, but this will be their first Christmas performance. This stunning trio in full Motown glamour will guarantee to fill the dance floor from the off with some classic Motown hits including Diana Ross & The Supremes, Martha & The Vandellas, Tina Turner and Aretha Franklin.



10% off all pre-ordered  
wines and fizz



Beer bucket  
deals  
available

Please  
ask for  
details



# Private Festive Events

Whether you are looking to celebrate in style with colleagues or relax and unwind with your family, we have the option to host a private festive lunch or dinner in one of our event spaces.

Contact our events team for  
further information:

E: [events@cromwellstevenage.co.uk](mailto:events@cromwellstevenage.co.uk)  
T: 01438 779954



# Rump & Wade Festive Menu

**£25 2 courses / £31 3 courses**

Monday 25th November until Tuesday 24th December –  
to book please visit [www.rumpandwade.co.uk/book-a-table/](http://www.rumpandwade.co.uk/book-a-table/)  
or email [info@rumpandwade.co.uk](mailto:info@rumpandwade.co.uk)

Credit card information will be taken at time of booking,  
cancellation charges may apply.

## Starters

Leek and potato soup,  
chive oil, crispy onions  
**VE GF**

Chicken, apricot and  
ham hock, maple &  
mustard terrine,  
watercress,  
spiced apple chutney  
& grilled ciabatta  
**DF**

Prawn & crayfish cocktail,  
shredded iceberg lettuce,  
bloody mary sauce,  
avocado mousse & brown  
bread croutons  
**DF**

## Main course

Roast turkey breast,  
sage and onion stuffing,  
pigs in blankets,  
roast potatoes,  
glazed carrots and parsnips,  
brussel sprouts, gravy  
**DF**

Pan fried salmon fillet,  
smoked bacon, brussel  
sprouts, new potato &  
sapphire fricassee,  
white wine cream sauce,  
herb salad  
**GF**

Porcini mushroom & leek pie,  
sage & onion mash,  
wilted greens & gravy  
**VE GF DF**

## Desserts

Mince pie cheesecake tart,  
vanilla & berry compote,  
Chantilly cream  
**V**

Lemon pannacotta tart,  
raspberry sorbet,  
meringue  
**V**

Christmas pudding,  
brandy sauce &  
cinnamon sugar  
**V**

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# A HOLLY DOLLY CHRISTMAS

She's back! – Christmas with Dolly  
Sunday 15th December

Arrival from 1.00pm

2 course lunch served at 1:30pm

Kelly O'Brien live on-stage as Dolly Parton at 3.00pm for a one hour show.

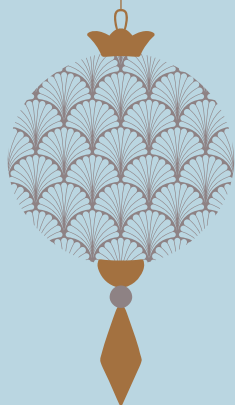
Bar closes at 6.00pm

£39.00 per person









# Christmas Day

**£77.50 per adult / £37.50 under 12's**

Lunch served between 12.30pm and 3.00pm

## Starters

Caramelised onion soup  
topped with cheddar, chive  
& brioche croute

**V**

Dill & lemon Gravadlax,  
whipped horseradish cream,  
beetroot salad,  
sourdough

Pressed pork,  
apple & sage terrine,  
mulled pear chutney,  
mini tin loaf

**DF**

## Main course

Roast breast of turkey,  
chestnut & cranberry  
stuffed leg of turkey,  
duck fat roast potatoes,  
glazed carrots & parsnips,  
braised red cabbage & gravy

**DF**

Hake supreme, potato galette,  
buttered leeks,  
curried mussel velouté  
& crispy shallots

**GF**

Mushroom, chestnut & wilted  
kale tart, rosemary & garlic  
roast potatoes, carrot &  
swede puree, leeks, sweet  
onion & miso gravy

**VE DF**

## Desserts

Dark chocolate torte,  
white chocolate &  
raspberry parfait,  
orange mascarpone  
profiterole & chocolate tuille

**V**

Kirsch cherry &  
frangipane tart, vanilla  
whipped mascarpone,  
poached cherries  
& almond tuille

**V**

Classic Christmas pudding,  
redcurrants,  
brandy sauce,  
cinnamon sugar

**V**

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£20 deposit per person (non-refundable & non transferable) required to secure booking.

Full payment and menu choices will be required 6 weeks prior to the day.









# New Year's Eve with Tashara Forrest

£82.50 per person, dinner, live music and DJ  
£250 per couple includes Bed & Breakfast

## Starters

Cream of cauliflower &  
white onion soup,  
apple salsa, sage crisp

V

Hot smoked salmon,  
avocado mousse, prawns in  
a spiced crayfish sauce,  
ciabatta crostini &  
lemon jelly

Smoked duck breast,  
celeriac remoulade, port syrup  
& crispy shallot rings

## Main course

Slow cooked fillet of beef, port  
and wild mushroom puree,  
pulled shin and bone marrow  
croquette, tenderstem broccoli,  
fondant potato, thyme jus

Individual mushroom, sweet  
braised onion & somerset  
brie tart, confit garlic creamed  
potato, shredded cavolo nero  
& mushroom XO sauce

V

Pan fried seatrout, sauteed  
garlic king prawns, monks'  
beard, salt baked baby potatoes  
& Pernod beurre blanc

## Desserts

Vanilla panna cotta,  
macarated fruits, spiced  
orange syrup, orange &  
hazelnut biscotti

Dark chocolate torte, white  
chocolate & raspberry parfait,  
orange mascarpone profiterole  
& chocolate tuille

V

Kirsch cherry &  
frangipane tart, vanilla  
whipped mascarpone,  
poached cherries &  
almond tuille

V





SUITE

GUEST ROOMS





Friday 3rd & Saturday 4th January

# Industry night

Couldn't have your Christmas party in December?

**£27 for a 2 course buffet dinner and disco.**

10% off for all pre-ordered wines and fizz.  
Beer bucket deals available, ask for details.

**Book now**

E: [events@cromwellstevenage.co.uk](mailto:events@cromwellstevenage.co.uk)

T: 01438 779954





Book direct with us and save £10

# Why not party & stay?

Enjoy your evening without having  
to worry about getting home.

You can stay the night for a very special rate of £84 for a double and £64 for a single room including breakfast.

We guarantee that these rates cannot be beaten by any third party websites and are inclusive of VAT and breakfast based on two adults sharing a standard double room.

Email our reservations team to book on  
[reservations@cromwellstevenage.co.uk](mailto:reservations@cromwellstevenage.co.uk)



# Terms and conditions

## Deposits & Payments

Bookings for our Christmas Party Nights must be confirmed with a £10 per person deposit. A £20 per person deposit is required for Christmas Day Lunch & New Years Eve.

For Rump & Wade and Afternoon Tea bookings we will require your card details and payment will only be taken in the event of a no-show and if you fail to cancel within 48 hours before the booking.

The balance for Party Night, Christmas Day and New Years Eve bookings is due 6 weeks prior to the event. After the full balance is paid, any changes cannot be made, and no monies will be refunded. Bookings for the Rump & Wade and Afternoon Tea Menu can be settled on the day, with the exception of Private Bookings.

All payments are non refundable & non transferable. If your numbers decrease, payments cannot be offset against any other charges including beverages and accommodation. This also applies to any cancellations and non arrivals on the day of the booking.

## Final Numbers

Final numbers, menu choices and dietary requirements must be confirmed 6 weeks prior to the event. We will send you a pre order form for completion upon deposit payment. These will need to be confirmed to us by the party organiser, we will not be able to accept individual menu choices and payments.

Any wine or drinks orders must be confirmed in full no later than 14 days prior to the event to receive the special discounted price. After this date any other drinks will need to be ordered and paid for on the night and will be charged at our standard tariff.

## Table size

For Christmas Party Night bookings, the tables can seat up to 10 people. The table plan for the event will be decided by the Hotel, dependant on final numbers for the overall event. Special requests will be considered but cannot be guaranteed. For Private Dining in the Bouchier Suite, the table plan is dependant on numbers for the overall event and we will advise the best set up according to the numbers confirmed.

## Cancellation

Should you wish to cancel or reduce your numbers, this will need to be made in writing, by email by the main party organiser.

## Liability

The client shall pay for the cost of repairing any damage to the Hotel Cromwell where such damage was caused by the client or its guests during the event, along with any loss of earnings incurred by the Hotel Cromwell as a result of said damage or disruption to the Hotel.

The Hotel Cromwell will not be liable for any loss, damage or injury to the client's property, or the property of the client's guests or other persons for whom the client is responsible, unless such loss, damage or injury is due to negligence of the venue.

The Hotel Cromwell will not be liable for any delay or failure to perform its obligations under this Private Hire Agreement, or any loss suffered by the client if such delay, failure or loss is due to circumstances beyond its reasonable control.

## Other

Only drinks purchased from our own bars are allowed to be consumed in the Restaurant and Function Rooms.

Menus are subject to change at short notice, and we will try our utmost to provide a close alternative if supply chains aren't able to supply.

The Hotel reserves the right to change any agreement at any time. The Hotel will endeavour to give the client as much notice as is practical or possible.





HOTEL  
CROMWELL  
ENGLAND

Don't miss out on  
the best  
Christmas parties  
in Stevenage.



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T: 01438 779954

W: [www.cromwellstevenage.co.uk](http://www.cromwellstevenage.co.uk)

Hotel Cromwell, 27 High St, Old Stevenage, Herts, SG1 3AZ