

THE
STANWELL
HEATHROW
hotel & restaurant



M E R R Y

CHRISTMAS



HAPPY NEW YEAR



WELCOME

We would like to welcome you this festive season to The Stanwell Hotel.

It's the most wonderful time of the year – a time for giving and receiving, a time for getting together with family, friends and colleagues to celebrate Christmas.

Have a very Merry Christmas!
From the whole team at The Stanwell Hotel.



Book on 01784 252 292 or email: events@thestanwellheathrow.com

MENU

STARTER

Winter roasted root vegetable soup,
griddle bread

Creamy goat's cheese, roasted beetroot,
cherry tomatoes, toasted pumpkin seeds, crostini

Classic prawn and smoked salmon with
Marie rose sauce, pickled cucumbers, buttered bread

York ham mousse, crispy capers,
grain mustard dressing, crostini

MAIN

Roast turkey, trimmings, roast potatoes
and cranberry relish

Roasted fillet of salmon, "paella spiced"
saffron cream, crushed potatoes

Barbary duck leg confit, orange and
cranberry sauce, garlic sautéed potatoes, crispy kale

Vegan lentil dhal, naan bread, steamed rice,
fruit chutney, vegetable pakora

DESSERT

Traditional Xmas pudding
rum custard butter sauce

Winter berries Eton mess, double cream,
crushed meringues

Vegan chocolate and pumpkin brownie,
coconut and white chocolate sauce

Cinnamon spiced poached pear and
crunchy crumble, warm vanilla anglaise



Coffee and mince pie

FESTIVE LUNCH

The Stanwell Hotel is a perfect
meeting point for family, friends
& colleagues.

What could be better than meeting
together and enjoy a fantastic &
excellent value Festive Lunch.

DATES

From the 2nd of December to the 23rd
of December (Monday to Saturday only)

TIMES

Between 12 noon and 2pm

PRICE

£26.00 per person

Pre-Booking is necessary



Book on 01784 252 292 or email: events@thestanwellheathrow.com

PARTY NIGHTS (FRIDAY & SATURDAY)

It's no surprise that our fantastic Christmas Party Nights are so popular.

Enjoy a red-carpet arrival, greeted with a glass of Prosecco, followed by a delicious three-course dinner. Our Christmas Party nights guarantee a friendly atmosphere and a night to remember.



DATES

Friday 29th of November £39.95
Saturday 30th of November £39.95
Friday 6th of December £42.95**
- Live entertainment and DJ
Saturday 7th of December £39.95
Friday 13th of December £39.95
Saturday 14th of December £39.95
Friday 20th of December £42.95**
- Live entertainment and DJ
Saturday 21st of December £39.95

TIMES

Arrival 7pm – 7.30pm
Sit-Down: 8pm
Disco until midnight

Over 18's only

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PLAY AND STAY

Treat yourself to an overnight stay after your Christmas party at The Stanwell Hotel Heathrow.

All rooms are quoted for double occupancy and Full English Breakfast is included to set you up for the following day.

PRICE

£55.00 Bed & Breakfast

(single or double occupancy, sharing a double or a twin bedroom)

Why not treat yourself and upgrade to an Executive Room with a patio or a balcony for £25.00 per night?

MENU

STARTER

Winter roasted root vegetable soup, griddle bread

Creamy goat's cheese, roasted beetroot,
cherry tomatoes, toasted pumpkin seeds, crostini

Classic prawn and smoked salmon with Marie rose
sauce, pickled cucumbers, buttered bread

York ham mousse, crispy capers,
grain mustard dressing, crostini

MAIN

Roast turkey, trimmings, roast potatoes
and cranberry relish

Roasted fillet of salmon, "paella spiced"
saffron cream, crushed potatoes

Barbary duck leg confit, orange and cranberry
sauce, garlic sautéed potatoes, crispy kale

Vegan lentil dhal, naan bread, steamed rice,
fruit chutney, vegetable pakora

DESSERT

Traditional Xmas pudding rum custard butter sauce

Winter berries Eton mess, double cream,
crushed meringues

Vegan chocolate and pumpkin brownie,
coconut and white chocolate sauce

Cinnamon spiced poached pear and
crunchy crumble, warm vanilla anglaise



Coffee and mince pie - £3.95

PARTY NIGHTS - DRINKS PACKAGES

If you wish, you could pre-order
your drinks

Choose from the following three
packages:

BRONZE

£70.00 (Discounted from £77.90)

Includes:

4 Bottle of House Wine

1 Bottle of sparkling mineral water

1 Bottle of still mineral water

SILVER

£100.00 (Discounted from £126.40)

Includes:

4 Bottle of House Wine

1 Bucket of 10 Beer (mixture of Corona
& Peroni)

1 Bottle of sparkling mineral water

1 Bottle of still mineral water

GOLD

£125.00 (Discounted from £176.30)

Includes:

2 Bottles of Prosecco

4 Bottle of House Wine

1 Bucket of 10 Beer (mixture of Corona
& Peroni)

1 Bottle of sparkling mineral water

1 Bottle of still mineral water



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DECEMBER SUNDAY ROAST LUNCH

MENU

STARTER

Winter root creamy vegetable soup, griddle bread
Classic prawn cocktail with Marie rose sauce, buttered whole meal bread,
Crispy goat's cheese and spring onion roll, red pepper and basil sauce,
Our chicken liver and bacon pate, fruit chutney, toasted sourdough
Panko fried haloumi salad with cranberry dressing, roasted pear and walnuts

MAIN

Roasted turkey, trimmings, turkey jus, cranberry relish and roast potatoes
Roast English beef, beef jus, Yorkshire pudding, roast potatoes
Roast loin of pork, apple sauce, cider jus, roast potatoes
(the above dishes come with steamed vegetables)
Roasted salmon fillet, crushed new potatoes, cherry tomatoes and saffron cream
Pappardelle pasta with heritage tomatoes and basil, garlic bread, chef's salad

DESSERT

Christmas pudding with rum custard sauce
Profiteroles filled with cinnamon Chantilly, warm Belgian milk chocolate sauce
Cranberry and red berry Eton mess, crushed meringues and vanilla cream
Fresh fruit salad with double cream
Sticky toffee and date pudding, toffee sauce

PRICE

£26.00 per person, Children 10-15 at £13.00, Under 10 at £10.00

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MENU

STARTER

Roasted cherry tomato and basil soup,
griddle bread

Classic prawn cocktail with crayfish,
Marie rose sauce, buttered brown bread

Chicken and duck liver parfait, caramelised onion
and orange marmalade, toasted ciabatta

Harissa hummus and vegetable terrine,
cranberry chutney, crostini

MAIN

Traditional roasted turkey and trimmings, roast
potatoes and steamed vegetables, cranberry relish

Trio of English lamb, shepherd's pie, braised
shoulder and chargrilled lamb cutlet, red currant jus

Pan fried sea bass with a cherry tomato reduction,
crushed new potatoes, roast cherry tomatoes

Classic nut roast Wellington, wild mushroom
and madeira gravy, roast potatoes

DESSERT

Christmas pudding rum butter custard sauce

Triple chocolate torte, cappuccino cream,
chocolate soil

Baileys cheesecake (deconstructed),
poached pear, fruit granola

Selection of cheeses with crisp celery,
fruit chutney, grapes and biscuits



Coffee and mince pie

CHRISTMAS DAY LUNCH

Release the stress of Christmas
– Let us do the hard work for
you!.

What could be more relaxing than
having our Chefs and the Team serve
you traditional Christmas lunch, so you
can enjoy the festivities.

On arrival you will be greeted with a
glass of Rossini and then you'll settle
down to a three-course lunch with
Coffee & Mince Pies. We'll provide
the novelties and the younger ones will
receive a gift from Santa.

TIMES

12 noon – 3pm

PRICE

£79.00 per person

Children 10-15 at £38.00

Under 10's at £14.00



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BOXING DAY LUNCH

Leave the washing up and the wrapping paper for another day and relax after the excitement and bustle of Christmas Day.

Spoil yourself and enjoy a three-course meal and a coffee.



TIMES

12 noon – 3pm

PRICE

£34.00 per person

Children under 10 years old - £15.00

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MENU

STARTER

Winter root vegetable soup, griddle bread

Classic prawn cocktail with Marie rose sauce, buttered wholemeal bread,

Creamy goat's cheese, red pepper and basil sauce, roasted pear, pumpkin seed granola

Our chicken liver and bacon pate, fruit chutney, toasted sourdough

Panko fried haloumi salad with cranberry dressing, roasted beetroot, pickled capers

MAIN

Roast English beef, beef jus, Yorkshire pudding, roast potatoes

Roast loin of pork, apple sauce, cider jus, roast potatoes

Roast breast of chicken, herb stuffing, roast gravy, roast potatoes

(the above dishes come with steamed vegetables)

Roasted salmon fillet, crushed new potatoes, cherry tomatoes and saffron cream

Wild mushroom and goat's cheese risotto, chef salad, olive oil

DESSERT

Profiteroles filled with Chantilly cream, warm chocolate sauce

Red berries Eton mess, crushed meringues and vanilla cream

Fresh winter fruit salad, star anis, double cream

Sticky toffee and date pudding, toffee sauce

Citrus cheesecake, crushed oat biscuits, orange curd, raspberry coulis



Coffee and mince pie



FESTIVE AFTERNOON TEA

Afternoon Tea is always a special treat!

Book your Festive Afternoon Tea this December and enjoy our delicious homemade scones with jam and cream, our selection of miniature cakes, sandwiches and home-made Mulled Wine.

A selection of Miniature sandwiches:

Smoked Salmon
Cucumber & Cream Cheese
Egg Mayonnaise
Cheese & Pickle

Homemade Scones
With jam and clotted cream

Selection of mini cakes



Selection of Freshly brewed
tea and coffee

TIMES

served between 2pm and 5pm

PRICE

£21.95 per person

(Due to our scones and cakes being home baked we are not able to offer a gluten free choice)

PRE-BOOKING IS NECESSARY

Menu descriptions do not include all ingredients.

If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a team member for details.

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NEW YEARS EVE “GLITZ & GLAMOUR” GALA DINNER AND DANCE

Welcome in 2020 in style with a red-carpet arrival, greeted with a glass of “sparkling arrival drink”, followed by a delicious gourmet five-course dinner with music and dancing into the wee small hours. You can also capture your unforgettable moments with a photo booth!



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MENU

Amuse bouche



Roasted cherry tomato and basil soup, grilled goat's cheese crouton, balsamic glaze

Or

Whipped Greek feta and black olive soil, roasted beetroot, caramelised granola, basil oil



Textures of the sea on a plate (salmon mousse, breaded kiwi mussels, crab sushi)

Or

Raspberry sorbet



Cornfed chicken supreme, “mushy pea puree” sweet potato croquette, root vegetable and chicken jus, tempura spring onions

Or

Grilled sea bream, spiced butter bean and chorizo ragout, crispy kale



Assiette of chocolates,



Coffee and petit fours



Why not make a night of it?

Accommodation is available for £69.00 per room per night based on Bed & Breakfast in a Deluxe Double Bedroom

TIMES

Arrival & Pre-dinner drinks: From 6.30pm

Dinner: At 7.30 pm

Carriages: 1.00 am

PRICE

£79.00 per person

DRESS CODE

Black Tie

Over 18's only



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TERMS & CONDITIONS

- No under 18's to attend Christmas party Nights or the New Year's Eve
- All bookings will be treated as provisional and will be held for no more than 14 days, pending receipt of written confirmation and a non-refundable deposit of £10.00 per person
- Full payment is required by the 1st of November 2018, for bookings made after this date, full payment will be required at the time of the booking.
- Any alteration to numbers may not be accepted 7 days prior to the event
- Payments need to be collected and paid to the hotel by the organizer for any party larger than 6 people. Individual payments will not be accepted.
- All parties are required to pre-order from the menus no less than 14 days prior to the event
- If there are guests who fail to pre-order 14 day prior event, menu choices will be at the discretion of the hotel
- All dietary requirements should be advised to the hotel as soon as possible, but no later than 14 days prior to the event
- All prices are inclusive of VAT at the current rate
- The hotel has the right to alter and amend any of the details enclosed
- Should a specific date fail to achieve the required minimum numbers, the hotel reserves the right to cancel the date and offer alternative dates to any customers already booked on the date, if no suitable alternative can be agreed between the hotel and the customer then the deposit will be refunded
- Table layouts and room plans are at the discretion of the hotel as this is impacted by numbers attending each event
- Some dishes may contain nuts or nut products and/or derivatives. Please ask for clarification
- Allergen information available upon request
- The management of the hotel reserves the right to refuse entry to the hotel. In addition, the hotel reserves the right to charge the organizer, company or individual for any damages caused by unreasonable behaviour

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