

# Booking Form

## Terms and Conditions

A £10.00 deposit per person is payable upon booking.  
Full payment is required 4 weeks prior to event.  
Meal pre-orders are required 2 weeks prior to event.  
All bookings are subject to availability.  
All deposits are non refundable and non transferable.  
No refunds will be made for party cancellations.

Name ..... No. in Party .....

Meal Option ..... Event Date .....

Deposit /Full Payment .....

Address .....

Post Code .....

Tel No. Work ..... Tel No. Home .....

Email .....

Method of Payment (please tick box)

Cash  Cheque  Credit Card

Card No. ....

Exp Date ..... Security Code .....

Issue No. ....

I confirm I have read and understood the Terms and Conditions of Booking

Signed .....

Date .....

# To Find Us

Below are detailed directions of how to reach the hotel. We are situated on a quiet side road; so don't forget to look out for the large sign that will point you in the right direction.

If you have any problems finding us please do not hesitate to contact a member of our team who will be happy to help you.

Leave the M1 at Junction 33. At Park Square follow signs to City Centre and Theatres. Drive up Commercial Street, and fork left at the top into Arundel Gate. Take the right hand lane and turn sharp right into Norfolk Street at the lights, and take the 2nd on the right into George Street. Best Western Cutlers Hotel is 50 metres up George Street on the left.

**Parking** – Due to being located right in the heart of the city, we have no onsite parking. However as a goodwill gesture to our guests, we offer a 50% discount at the Arundel Gate NCP which is approximately 3 minutes walk from Best Western Cutlers Hotel. Prices £3.50 for an overnight stay or £5.60 for 24 hours.



**Best Western Cutlers Hotel**

George St., Heart of the City, Sheffield S1 2PF

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www.cutlershotel.co.uk

# Christmas 2010



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Best Western  
**CUTLERS**  
HOTEL

Heart of the City, Sheffield

## Christmas Lunch

£13.95 per person

~ Starter ~

Cream of Carrot and Coriander Soup

Duo of Melon

With Seasonal Fruits and Wild Berry Compote

~ Main Course ~

Traditional Roast Turkey

With Chipolata, Stuffing and a Rich Roast Jus

Poached Fillet of Salmon

With a White Wine, Mushroom and Prawn Sauce

Brie and Broccoli Pithivier

All Main Courses are served with  
Market Vegetables, New and Roast Potatoes

~ Dessert ~

Traditional Christmas Pudding  
With Brandy Sauce

Chocolate Mousse

Tea or Coffee with Mince Pies



## Christmas Day Lunch 2010

£39.99 per person

(Children Age 5-12 £25.00)

~ Starter ~

Parsnip, Leek and Lemon Soup

With Herby Croutons

or

Parsnip, Leek and Lemon Soup

With Herby Croutons

Crown of Melon

Filled with Winter Fruits and Laced with Cointreau

Cornucopia of Smoked Salmon and Prawns

Served on Winter Leaves with Lemon Mayonnaise

Sorbet

~ Main Course ~

Traditional Roast Turkey

With Chipolata, Stuffing and a Rich Roast Jus

Honey Roast Lamb Rump

With a Honey and Raspberry Jus

Duo of Salmon and Sole

Served with a Béarnaise and White Wine Sauce

Mediterranean Vegetable and Goats Cheese Tart

Served with Beetroot and Feta Couscous

~ Dessert ~

Christmas Pudding

With Brandy Sauce

Irish Cream Chocolate Truffle

Caramelised Orange Cheesecake

A Selection of Local and not so Local Cheeses

Fresh Filtered Coffee and Petit Fours

## Christmas 2009 Party Nights

£24.95 per person

All Party Nights Include Our Resident  
DJ and Bar, Open until Midnight

~ Starter ~

Cream of Carrot and Coriander Soup

Smoked Salmon

With Prawn Marie-Rose

Duo of Melon

With Seasonal Fruits and Wild Berry Compote

Sorbet

~ Main Course ~

Traditional Roast Turkey

With Chipolata, Stuffing and a Rich Roast Jus

Poached Fillet of Salmon

With a White Wine, Mushroom and Prawn Sauce

Roast Loin of Pork

With Apricot and Sage Seasoning and a Redcurrant Jus

Brie and Broccoli Pithivier

All Main Courses are served with  
Market Vegetables, New and Roast Potatoes

~ Dessert ~

Traditional Christmas Pudding

With Brandy Sauce

Chocolate Mousse

Profiteroles

With Toffee Sauce

Coffee and Mince Pies