



## The Royal Wells Hotel

### Chalybeate Restaurant & Conservatory /Alexandra Rooms

From Friday 2nd to Friday 30th December

#### Lunch Menu

Tomato & Basil Soup  
Marinated Mushrooms, Roquefort Mayonnaise  
Pressed Smoked Salmon Terrine, Cucumber relish

\*\*\*

Roast Norfolk Turkey with all the Trimmings  
Salmon En Croute, Herb Cream  
Courgette, Potato & Blue Cheese Tart, Mixed Leaves

\*\*\*

Christmas Pudding with Brandy Sauce  
Glazed Citrus Tart, Berry Compote  
Chocolate Brownie, Chocolate Sauce,  
Crème Anglaise

\*\*\*

Coffee & Mints

£16.50 per person

Lunch is served from 12.30pm to 2.00pm

For Parties we require menu choices  
ten days in advance

Prices are inclusive of VAT



The Royal Wells Hotel  
Chalybeate Restaurant  
& the Conservatory/Alexandra Rooms

From Friday 2nd to Friday 30th December

Festive Dinner Menu

Tomato & Basil Soup  
Marinated Mushrooms, Roquefort Mayonnaise  
Pressed Smoked Salmon Terrine Cucumber relish  
Ham Hock Salad, Homemade Piccalilli

\*\*\*

Roast Norfolk Turkey with all the Trimmings  
Roast Beef, Yorkshire Pudding, Red Wine Jus  
Salmon En Croute, Herb Cream  
Courgette, Potato & Blue Cheese Tart,  
Mixed Leaves

\*\*\*

Christmas Pudding with Brandy Sauce  
Glazed Citrus Tart, Berry Compote  
Chocolate Brownie, Chocolate Sauce, Crème  
Anglaise  
Cheese Platter

\*\*\*

Coffee & Mints

£25.00 per person

Dinner served from 7.00pm to 9.00pm  
For parties we require menu choices  
ten days in advance

Prices are inclusive of VAT



## The Royal Wells Hotel

### The Royal Wells Hotel The Ephraim Suite

#### New Years Eve Caribbean Night with Caribbean Band

Chilli, Lemongrass & Garlic Marinated  
Spicy Prawn Skewers

\*\*\*

Fishcakes, Jamaican Style  
Hot Pepper Sauce  
Jamaican Jerk Chicken served with rice or  
cajun spiced potato wedges  
Chickpea Curry

\*\*\*

Jamaican Rum Cheesecake served  
with Papaya cream

Or

Cheese & Biscuits

\*\*\*\*

Coffee & Mints

£55.00 per person

To include a Caribbean Cocktail on Arrival  
Caribbean band, (The Back to Back Band)

Table settings of 10 or more  
Starters and dessert are served,  
the main course is buffet style

Prices include VAT



## The Royal Wells Hotel

### The Chalybeate Restaurant

From Friday 2nd to Friday 30th December

#### Senior Citizens Lunch Menu

Tomato & Basil Soup  
Pressed Smoked Salmon Terrine, Cucumber Relish

\*\*\*

Roast Norfolk Turkey with all the Trimmings  
Salmon En Croute, Herb Cream

\*\*\*

Christmas Pudding with Brandy Sauce  
Glazed Citrus Tart, Berry Compote

Coffee & Mints

£15.00 per person

Lunch served between 12.30 & 2.00pm

Prices are inclusive of VAT



# The Royal Wells Hotel

## The Ephraim Suite

From Friday 2nd to Friday 30th December

### Dinner & Disco Menu

Tomato & Basil Soup  
Pressed Smoked Salmon Terrine Cucumber relish  
Ham Hock Salad, Homemade Piccalilli

\*\*\*

Roast Norfolk Turkey with all the Trimmings  
Roast Beef Yorkshire Pudding, Red Wine Jus  
Courgette, Potato, Blue Cheese Tart, Mixed Leaves

\*\*\*

Christmas Pudding with Brandy Sauce  
Glazed Citrus Tart, Berry Compote  
Cheese Platter

\*\*\*

Coffee & Mints

\*\*\*

£32.50 per person Friday & Saturday  
£28.50 per person Monday to Thursday  
£25.00 per person Sunday Night, with a  
complimentary drink  
January £25.00 per person

Arrival from 7.00pm, dinner served at 8.00pm  
Dancing until 12.00am  
Menu choices required ten days in advance

Prices are inclusive of VAT



## The Royal Wells Hotel

### The Ephraim Suite

#### Caribbean Menu & Party Night with Caribbean Band

Available through out the festive period,  
subject to availability

Spicy Prawn Skewers

\*\*\*

Fishcakes, Jamaican Style  
Hot Pepper Sauce

Jamaican Jerk Chicken

Chickpea Curry

\*\*\*

Jamaican Rum Cheesecake

\*\*\*\*

Coffee & Mints

£38.00 per person

To include a Caribbean Cocktail on Arrival  
Caribbean band, (The Back to Back Band)

The Evening is designed for large parties

Minimum numbers 60

Starters and dessert are served,  
the main course is buffet style

Prices include VAT



# The Royal Wells Hotel

Christmas Day 2011

## The Conservatory/Alexandra Rooms

Smoked Salmon & King Prawn Salad,  
Lemon Confit, Dill Dressing

+++

Lemon Sorbet

+++

Roast Norfolk Turkey  
Chestnut Stuffing, Roast Potatoes,  
Bacon Wrapped Chipolatas

Served with Seasonal Vegetables  
& Cranberry Sauce

+++

Rich Christmas Pudding  
Brandy Sauce

+++

Coffee & Homemade Chocolates

£55.00 per person

seating time from 12.30 pm  
last sitting 1.30 pm  
Bucks Fizz on arrival

Prices include VAT



# The Royal Wells Hotel

## Christmas Day 2011

Welcome to Christmas Day at the Wells.

Lunch will be served in our newly launched Chalybeate Restaurant or the Conservatory /Alexandra Rooms. The Chalybeate Restaurant offers a more informal style of dining making it an ideal place to celebrate a relaxed Christmas. The Conservatory offers a lovely view over the Common of Tunbridge Wells, in a historical setting.

Bookings may be made over the phone; we will require written confirmation within 10 days. Any non-confirmed bookings will automatically lapse after this time.

We will require a £10.00 per person non-refundable deposit.

Numbers may be changed up to 48 hours prior to the event, after which any cancellation or non-attendees will be charged at 50% of the full rate.

If any of your party have special dietary needs, we will need to know beforehand, in order to offer you an alternative dish

Children 15 years and under, will be charged at half price. They have the choice of eating off the children's Menu, or the Christmas day lunch menu

### Accommodation Rates:

1 night in a double or twin	<b>£100.00</b>
single	<b>£80.00</b>
2 nights in a double or twin	<b>£190.00</b>
single	<b>£155.00</b>
3 nights in a double or twin	<b>£280.00</b>
single	<b>£215.00</b>

All prices inclusive of VAT, service & full English Breakfast



The Royal Wells Hotel  
Christmas Day 2011

The Chalybeate Restaurant

Smoked Salmon Terrine, with Crème Fraiche,  
Beetroot Chutney

Tomato & Basil Soup

Oyster Mushroom Salad, Green Beans,  
Frizzy Endive, Radish Walnuts

+++

Lemon Sorbet

+++

Roast Norfolk Turkey, Chestnut Stuffing,  
Roast Potatoes, Bacon Wrapped Chipolatas

Fillet of Cod, Creamed Potato,  
Wilted Spinach, Provencal Sauce

Beef Wellington Fondant Potato, Red wine  
Reduction

+++

Chocolate Fondant, Crème Anglaise

Rich Christmas Pudding, Brandy Sauce

Selection of English Cheeses, Fruit Chutney,  
Water Biscuits

+++

Coffee & Homemade Chocolates

£65.00 per person

seating time from 12.30 pm, last sitting 2.00pm pm

Bucks Fizz on arrival

Prices include VAT



## The Royal Wells Hotel

### New Years Eve 2011 The Chalybeate Restaurant

Chicken And Noodle Broth

Pressed Vegetable Terrine, Beetroot Jelly, Frisse  
Salad

Smoked Salmon, Crab & Crayfish Terrine, Lemon  
Butter

Seared Scallops, Fennel Puree , Crispy Bacon, Mint  
Dressing

\*\*\*

Passion Fruit And Mango Sorbet

\*\*\*

Fillet of Beef Mignon, Fondant Potato, Baby Carrots  
& Corn, Wild Mushroom Cream

Baked Fillet of Stone Bass, Leek & Ginger Risotto,  
Buttered Spinach, Fennel Beurre Blanc

Pan Fried Monkfish Tail, Saffron Potatoes, Baby  
Leeks & Courgettes, Mussel Cream Sauce

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Iced Lemon & White Chocolate Parfait,  
Fruit Salsa, Mango Coulis

Trio of Crème Brulee, Shortbread

Cheese & Biscuits, Fruit Chutney, Water Biscuits

\*\*\*

Coffee & Homemade Chocolates

£65.00 per person

Prices include VAT



# The Royal Wells Hotel

## New Years Eve 2011

Welcome to our New Year's Eve House Party  
at The Royal Wells.

Chalybeate Restaurant  
for formal dining

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Ephraim Suite  
Caribbean Night

+++

The Conservatory  
is available for Private Parties  
Music throughout the night in the Bar & Lounge

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The Ephraim Suite  
Dancing till 1.00 am

Bookings may be made over the phone; we will require  
written confirmation within 10 days. Any non-confirmed  
bookings will automatically lapse after this time.

For either venue, a £10.00 per person non-refundable  
deposit is required.

Numbers may be changed up to 48 hours prior to the  
event, after which any cancellation or  
non-attendees will be charged at 50%  
of the full rate.

If any of your party have special  
dietary needs, we will need to know before the night, in  
order to offer you an alternative dish.