



Southview Hotel are proud to say that we can amend our advertised dishes, to cater for almost all dietary requirements.

We have arranged for a range of our dishes to be vegan friendly and/or vegetarian but if you have any allergies that we need to be aware of, please do not hesitate to let us know when you are placing your pre orders.

If you have any questions, please do not hesitate to ask our friendly team.





We will begin by serving you your food. The disco will then start your evening entertainment & we also have comedienne Ali James, who will also be singing songs from throughout the decades, to help lift your spirits while you lift your spirits. Our DJ will then take you through to midnight.

Slow cooked beef brisket

Vegan pulled pork (V) (Vegan) Jack fruit in sticky BBQ sauce with red onion

Honey roasted parsnips

Oven roasted potatoes

Salad selection

Floured baps

Served from the heated carvery unit







per person

PARTY NIGHTS 3 COURSE DINNER

8TH, I5TH, 2IST & 22ND DECEMBER

HOSTED IN OUR TRAFALGAR SUITE

ARRIVE FOR 7PM FOR DINNER TO BE SERVED AT 7.30PM

A PRE ORDER WILL BE REQUIRED

Bring your party to our party. We will begin by serving you a glass of fizz during your red carpet arrival into the Trafalgar Suite. Your 3 course dinner will then be served. Our disco will start your evening's entertainment & we also have Winter Wonderband as your main entertainment. Our DJ will then take you through to midnight.

Asparagus Wrapped in Parma Ham with garlic & fresh herb cream cheese and honey & mustard sauce

Stuffed Portobello Mushroom (V) illed with garlic & chive infused cream cheese, finished with bread crumbs, resting on dressed rocket

Roast Topside of Beef with homemade Yorkshire pudding

Hand Carved British Turkey with Lincolnshire sausage wrapped in bacon

Wild Mushroom, Spinach & Thyme Wellington (V) (Vegan

All above meals are served with fresh seasonal vegetables & oven roasted potatoes

Fillet of Plaice with Lemon & Herb Crust with oven roasted potatoes & asparagus spears

Traditional Christmas Pudding with brandy sauce

Eggnog Cheesecake with Madagascan vanilla ice cream

CHRISTMAS DAY

JOIN US IN THE TRAFALGAR SUITE

ARRIVE FOR 12.30PM WITH LUNCH TO BE SERVED AT IPM A PRE ORDER WILL BE REQUIRED



Prawn & Crayfish Cocktail coated in homemade Marie rose sauce, housed inside crisp little gem lettuce leaves and crowned with a langoustine

> Duck & Champagne Terrine with red onion chutney & freshly sliced baguette

Stuffed Portobello Mushroom (V) filled with garlic & chive infused cream cheese, finished with bread crumbs resting on dressed rocket

> Roasted Topside of Beef with a homemade Yorkshire pudding

Hand Carved British Turkey with a succulent Lincolnshire sausage wrapped in smoked bacon

Oven Roasted Plaice drizzled with lemon & parsley butter

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All served with fresh seasonal vegetables & oven roasted potatoes

Stuffed butternut squash with spinach, wild mushrooms & couscous (V) (Vegan)

Traditional Christmas Pudding with brandy sauce

Eggnog Cheesecake with Madagascan vanilla ice crean

British Cheese Selection accompanied with savoury biscuits, chutney and iced grapes

Tea, Coffee and Warm Mince Pies





THE ORANGERY RESTAURANT & LOUNGE BAR AREA

BOXING DAY

BUFFET

SERVED 2PM - 8PM

Enjoy a relaxing game or two of bingo & test your general knowledge in our quiz.

Cold carved meat selectio

Oven roasted potatoes and buttery new potatoes

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Salad selection

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Potato salad

Freshly baked rolls

Selection of cheese and pickles

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NEW YEAR'S DAY ┥ CARVERY

BOOKINGS AVAILABLE FROM I2 NOON - 3PM

HOSTED IN THE ORANGERY RESTAURANT

Start the New Year with our special lunchtime carvery.

Stuffed Portobello Mushroom (V) filled with garlic & chive infused cream cheese, finished with bread crumbs resting on dressed rocket

> Duck & Champagne Terrine with red onion chutney & freshly sliced baguette

> > Roasted Parsnip Soup (V) (Vegan) with freshly baked bread roll

> > > Roast Topside of Beef

Honey Glazed Ham

All served with fresh seasonal vegetables & oven roasted potatoes

Stuffed butternut squash with spinach, wild mushrooms & couscous (V) (Vegan)

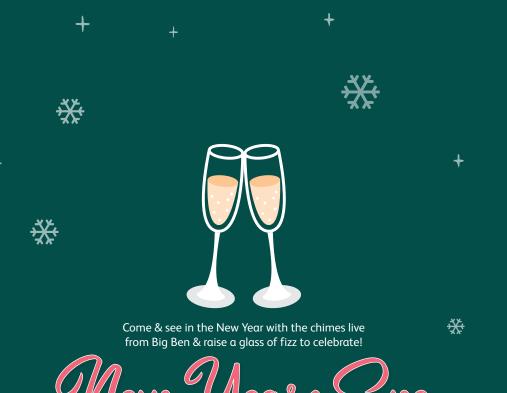
Fruits of the Forest Cheesecake

Profiterole Stack with rich chocolate sauce

Frangipane Tart (Vegan) (GF)







RED CARPET ARRIVAL FROM 7PM WITH A GLASS OF FIZZ IN THE TRAFALGAR SUITE



NEW YEAR'S EVE



DINNER WILL BE SERVED FROM 7.30PM

Angie will start the evening gently after your dinner & supported by Paul who will be taking you through to midnight & then after.

Angie is a vocalist of all styles and genres. With a wealth of performance, her soulful style, control and energy breathes life into every performance. With a wide ranging and adaptable set that covers Soul & Motown, Pop, Dance Music, R&B, 70s, 80s & 90s. Paul, is a massive fan of all styles of music & has a large repertoire of hundreds of songs that he can perform live, from the latest hits and releases to classics hits from the 60s, 70s, from 80s Pop to 90s Indie & Brit Pop to Classic Soul & Motown and much more.

At approximately 12.15am we will serve our in house hog roast for those of you who have the nibbles.

Children are permitted but must be kept supervised at all times.

Tables of 6 or less may be seated together there are no strangers - just friends who have never met! ₩

Burrata Mozzarella (V) nested in rocket & drizzled in truffle oil

Arabic Prawn Tabbouleh Salad prawn tails on a salad of fresh parsley, red onion, mint & couscous Homemade Scotch Hens Egg restina on dressed rocket

> Bloody Mary or

Rack of British Lamb with minted new potatoes & roasted baby vegetables with red wine jus

Chicken Supreme with wild mushrooms, pink pepper creamed potatoes and baby leeks accompanied with garlic cream squce

Aubergine Stack (V) (Vegan) slices of grilled aubergine with roasted tomato, pink pepper creamed potatoes & basil oil, with baby roasted vegetables

Champagne Sorbe

Lemon Posset with berry coulis and shortbread White Chocolate Mousse with a raspberry centre

Double Chocolate Tar with double cream



ea & coffee with petit fours



CHRISTMAS EVE

Check in is available after 2.30pm, so pop your luggage in your room & relax.

A 3 course dinner will be served in the evening & bookings will be available between 6pm - 9pm. Relax after dinner & have a drink or two in our reception lounge prior to retiring for the evening.

Enjoy a full English breakfast between 8am & 10am prior to your departure from the hotel.

CHRISTMAS EVE & CHRISTMAS DAY PACKAGE

Check in is available after 2.30pm on Christmas Eve, so pop your luggage in your room & relax.

A 3 course dinner will be served in the evening & bookings will be available between 6pm - 9pm. Relax after dinner & have a drink, or two in our reception lounge prior to retiring for the evening.

Enjoy a Full English breakfast between 8am & 10am but do not forget to leave room for lunch! Our delicious Christmas lunch will be served at 1pm.

After lunch feel free to retire to your room to watch the Queen's speech, sleep off your lunch, or why not stretch your legs & walk off your food? Enjoy our beautifully landscaped park, or if you're feeling more energetic, walk to Skegness seafront & breathe in the lovely Lincolnshire fresh air.

A self-service gala buffet will be presented between 6.30pm - 8.30pm, if you can handle any more food. It's then time to either enjoy a couple of drinks in the reception lounge or retire for the evening. Join us for a full English breakfast on Boxing Day morning between 9am - 11am, prior to your departure from the hotel.

BOXING DAY PACKAGE

Why not add an extra day with us & stay for Boxing Day also?

If you like a lie in after all of the goodies you have eaten on Christmas Day, then you can take advantage of our Boxing Day Buffet, served between 2pm – 8pm. If you are checking in today, rooms will be available from 12 noon, so pop your luggage into your room & join us in The Orangery Restaurant and Lounge Bar Area. We will have some light entertainment in the afternoon with a spot of bingo and a chance to test your general knowledge with a quiz.

Enjoy a full English breakfast the following morning between 8am – 10am & then we will bid you a fond farewell.



Arrive at the hotel for a 12 noon onwards check in, pop your luggage into your room, relax & unwind.

Our New Year's Eve Gala Dinner will be starting from 7pm. A red carpet arrival will await you into the Trafalgar Suite with a glass of fizz. We will see in the New Year with chimes live from Big Ben & raise a glass of fizz with us to celebrate. Enjoy an English breakfast on New Year's Day between 9am – 11am before your departure from the hotel.



Kingsize - £4 per person per night Superior - £10 per person per night Deluxe - £20 per person per night Penthouse - £25 per person per night





from COD per person

CHRISTMAS PARTIES

Why not take advantage of this offer so that you can enjoy your evening & not have to worry about driving home or getting a taxi?

This special rate is available when you attend a Christmas Party night & is available from £35 per person, to include full English breakfast when 2 people share a standard double room. A single supplement of £20 will apply.



WHY NOT ADD AN UPGRADE ALSO?

Choose from a **Superior Room** for an additional **£20** per room, a **Deluxe Suite** for an additional **£40** per room + or **Penthouse Suite** for an additional **£50** per room.

The Small Print

A non-refundable/non-transferable booking fee of £10 (payment is required in full for the relaxed party night) per person is required to confirm a booking for the Christmas Party nights & 50 % to confirm all other festive events. All provisional bookings MUST be confirmed within 14 days of your enquiry, by making payment of the appropriate non-refundable/non-transferable booking fee, otherwise the provisional booking will be cancelled without prior notice. All outstanding balances MUST be paid in full, 4 weeks prior to the date of the festive event, which is when pre orders will also be required. Any bookings made after 23rd November must be paid in full, with pre orders at the time of booking. If there is a reduction in final numbers refunds cannot be made. Party organisers are politely requested to inform all members of their party of this. Management reserves the right to: Amalgamate parties to fill certain nights & to split larger groups over more than 1 table. Refuse entry &/or charge the party organiser/company for any damage caused at the hotel or park, by a member of their party or to cancel, alter or amend any function owing to circumstances beyond their control (in which case, an alternative date maybe offered or pre-paid monies refunded).

For food allergen information please ask a team member.

Call us for dates & availability on **01754 896060** or email: **hotel.reception@parkdean-resorts.com**

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