



Celebrate Christmas and New Year at the Savoy Hotel

We would like to invite you to join us for
all the excitement of the Festive Season
for Christmas and New Year



Christmas at the Savoy Hotel

December 24th to 28th 2017

December 24th Christmas Eve

Festive greetings to all from everyone at The Savoy Hotel.

From 2pm

Arrivals and check in.

5.30pm Welcome

Join us in the Residents' Lounge for a refreshing glass of Christmas Punch and meet your fellow revellers for a great start to our festivities.

6.15pm

Christmas Eve Evening Dinner

Chef's Homemade Potato & Bacon Soup
dressed with Fresh Chives

Smoked Haddock Fishcake, served with
Lemon & Dill Mayonnaise

Medley of Melon, served with Lemon Sorbet
and drizzled with Coconut Rum



Roast Loin of Pork, served with Sage & Onion Stuffing,
finished with a Cider infused Gravy

Steak & Ale Pie, topped with Shortcrust Pastry

Haddock Fillet, served with a Lemon & Parsley Butter Dressing

Spinach & Ricotta Cannelloni, served with Toasted Garlic Bread



Chef's Homemade Pear, Sultana & Ginger Crumble,
served with Vanilla Custard

Raspberry Cheesecake, served with Chantilly Cream

Yorvale Speciality Ice Cream





8pm

Make your way to the Ballroom to enjoy an evening of fabulous entertainment with our cabaret performer Johnny Lodge.

9.45pm

Prepare for the arrival of a very special guest by stocking up on some mince pies & other festive treats from our evening supper.

10.15pm Santa's Arrival

Join in the singing of all your favourite Christmas carols while our very special visitor delivers all of his wonderful presents.

11.30pm

For all the excited revellers the evening continues in the Residents Lounge, or you may retire ready for the big day tomorrow.

December 25th Christmas Day

“Merry Christmas”

8.30am to 9.30am Breakfast

Set yourself up for the day's festivities by enjoying our hearty breakfast.

The morning is yours to take pleasure in unwrapping your presents, enjoying the company of your fellow revellers, wishing the family a Merry Christmas or take a walk along the seafront and experience Skegness' famous “bracing” sea breeze. Morning Coffee will be served in the Residents' Lounge between 11am and 11.30am.

2pm Bucks Fizz & Canapés

Join us in the Residents' Lounge for a glass of Bucks Fizz and a selection of canapés before taking your seat in the restaurant for Christmas Day Lunch.



2.15pm Christmas Day Lunch

Chef's Homemade Wild Mushroom & Cognac Soup

Luxury Seafood Cocktail – Smoked Salmon & Prawns in Marie Rose Sauce, served with Crisp Mixed Leaf Salad



Roast Crown of Norfolk Turkey, served with Chipolata wrapped in Bacon, Homemade Stuffing, Roast Potatoes & Cranberry Sauce

Gammon Steak, served with a Honey & Mustard Dressing

Plaice Fillet, served with a White Wine & Grape Sauce

Mediterranean Vegetable Wellington



Chef's Luxury Christmas Pudding drizzled with Fine Brandy Sauce

Winter Berry Eton Mess

Yorvale Speciality Ice Cream

After such a wonderful feast,
time to relax

7pm Christmas Gala Buffet

Try a slice of our freshly cooked Honey Glazed Gammon, carved & served to your plate, or our very own Homemade Corned Beef, served with hot New Potatoes and a selection of salads. For dessert try some of our Sherry Trifle.

8.30pm

Take your seats in the Ballroom and enjoy the superb voice of Steve Carmel.

10pm

Help yourself to a piece of our Christmas cake or a Mince pie for a final treat.

11pm

Time for a night cap at the end of an exciting day.



December 26th Boxing Day

8.30am to 9.30am Breakfast

After the exertions of Christmas Day, get your body moving by enjoying our freshly prepared breakfast.

10.30am “A Day at The Races”

Enjoy the glamour of a race meeting, all from the comfortable surroundings of the Savoy Hotel. Have a flutter, pick your winners and hope a little Christmas fortune comes your way. A selection of prizes is on offer for the most successful/luckiest winners.

1pm Afternoon Tea

Freshly made, comforting Soup, satisfying Sandwiches and delicious Cakes are available to fulfil your needs after a Day at the Races.

During the afternoon you may wish to take a walk to the shops and check out all the best deals in the sales.



6.30pm Evening Dinner

Chef's Homemade Roasted Red Pepper & Tomato Soup

Chicken Liver Pate, served with Caramelised Red Onion
Chutney and Crostini



Roast Topside of Beef, served with Yorkshire Pudding and
Duchess Potatoes

Chicken Breast, served with Chasseur Sauce and Parmentier
Potatoes

Salmon Fillet, served on a bed of Spinach with Béarnaise Sauce

Mushroom Stroganoff, served with Rice



Chef's Homemade Sticky Toffee Pudding, served with
Butterscotch Sauce

Classic Peach Melba, with Whipped Cream & Raspberry Sauce

Yorvale Speciality Ice Cream



8pm

Make your way to the Ballroom to enjoy an evening of fabulous entertainment with our cabaret performer Graham Gold.

10pm

For those that still have an appetite a selection of treats are available on our evening supper.

11.30pm

Relax in the Residents' Lounge as the day draws to a close.

December 27th

8.30am to 9.30am Breakfast

Start the day with our fabulous breakfast selection.

Relax in the very comfortable hotel surroundings with the friends you have met during your stay, or take a walk and enjoy the attractions of Skegness.

12.30pm Light Lunch

Help yourself to our selection of freshly prepared sandwiches, homemade sausage rolls & quiche and freshly cooked chips.

During the afternoon you may wish to take a trip to the Embassy Theatre to see this year's Pantomime, "Aladdin."



6.30pm Evening Dinner

Chef's Homemade Carrot & Coriander Soup, decorated with a Crème Fraiche Swirl

Ham Hock Terrine, served with Mixed Leaf Salad and Piccalilli



Lincolnshire Sausage, served with Creamy Mashed Potato and Onion Gravy

Beef Bourguignon, served with Lyonnaise Potatoes

Cod Loin, served with a Tomato & Coriander Dressing

Oven baked Red Pepper, filled with a Pea Risotto



Baked Rice Pudding, seasoned with Nutmeg

Banoffee Pie, served with Chantilly Cream

Yorvale Specialty Ice Cream

8pm

Make your way to the Ballroom to enjoy a party atmosphere for our final night of entertainment with the wonderful Pat Campbell.

11.30pm

Have one final moment in the Residents' Lounge and reflect on the great time experienced.

December 28th

8.30am to 9.30am Breakfast

Prepare yourself for the journey home with our hearty breakfast.

Our chance to say farewell and good wishes for the New Year.



Christmas Prices

4 Nights: To arrive on 24th December & depart on 28th December
£539.00 per person

3 Nights: To arrive on 24th December & depart on 27th December
£439.00 per person

A deposit of **£100.00 per person** is required upon booking.

For those guests who like to arrive on the 23rd December or leave on the 29th December, accommodation can be booked for the special price of **£59.00 per person per night**.

You may like to make this a festive holiday to remember by joining us for our very special New Year Festivities as well. Please contact our reception team for details of our combined Christmas & New Year Celebrations.

A close-up photograph of several hands holding champagne flutes in a toast. The glasses are filled with bubbly champagne, and the scene is bathed in a warm, golden light, suggesting a festive atmosphere. The background is softly blurred, showing more people and lights.

*Celebrate New Year
at the Savoy*

We would like to invite you to join us for all the excitement of
New Year at The Savoy Hotel.

December 29th

Festive greetings to all from everyone at The Savoy Hotel.

From 2pm

Arrivals and check in.

5.30pm

Join us in the residents lounge and meet your fellow revellers for a great start to our festivities.

6.15pm Evening Dinner

8.30pm

Make your way to the Residents Lounge to enjoy an evening of fabulous entertainment.

11.00pm

Time for a night cap at the end of an exciting day.

6.15pm Evening Dinner

Chef's Homemade Winter Vegetable Broth

Wholemeal Breadcrumbed Scampi, served with Tartare Sauce

Honeydew Melon, served with Champagne Sorbet and Raspberry Coulis



Roast Leg of Moorland Lamb, served with Colcannon Mashed Potatoes and Minted Gravy

Chicken, Ham & Leek Pie, topped with Puff Pastry

Herb crusted Salmon Fillet, served with a Red Pepper Coulis

Mushroom & Tarragon Parcel, served with a Madeira Sauce



Chef's Homemade Treacle Sponge, served with Vanilla Custard

Vanilla Cheesecake, drizzled with Blueberry Compote

Yorvale Speciality Ice Cream

December 30th

Festive greetings to all from everyone at The Savoy Hotel.

8.30am to 9.30am Breakfast

Set yourself up for the day by enjoying our hearty breakfast.

12 Noon and 1.30pm

Freshly prepared sandwiches and light snacks are available from the bar.

From 2pm

Arrivals and check in.

5.30pm Welcome

Join us in the residents lounge for a refreshing glass of Punch to get the New Year Celebrations started.

6.15pm Evening Dinner

8.30pm

Make your way to the Ballroom to enjoy an evening of fabulous entertainment with the superb voice of our cabaret performer Steve Carmel.

11pm

For all the excited revellers the evening continues in the residents lounge, or you may retire ready for the big day tomorrow.

6.15pm Evening Dinner

Chef's Homemade French Onion Soup, served with a Cheese Crouton

Chicken Liver Pate, served with Spiced Fruit Chutney and Crostini

Tomato, Mozzarella and Rocket Salad, drizzled with Olive Oil



Braised Steak, cooked in a Red Wine & Mushroom Gravy & served with Creamy Mashed Potato

Pork Steak, served with a Brandy & Peppercorn Sauce

Cod Loin, served on a bed of Vegetable Ratatouille

Vegetarian Cottage Pie, topped with Creamy Mashed Potato



Homemade Apple & Blackberry Crumble, served with Vanilla Custard

Tiramisu, served with Chantilly Cream

Yorvale Speciality Ice Cream

December 31st New Year's Eve

8.30am to 9.30am Breakfast

Start the day with our fabulous breakfast selection.

1pm New Year's Eve Lunch

7.30pm Gala Buffet

Enjoy the wonderful selection of Carved Meats, homemade Quiche & Sausage rolls, Oriental & Indian delights, Cheese Board, assorted Salads & Pickles and much more.

For dessert try our individual Cream Cakes or Homemade Sherry Trifle.

9pm Party Time

Make your way to the Ballroom to enjoy an evening of fabulous New Year's Eve entertainment with "The Travelling Man," Mr Dave Logan.

12am

Happy New Year

Ring in the New Year and all join in for Auld Lang Syne.

12.30pm

Carry on the party in the residents lounge.

1pm New Year's Eve Lunch

Chef's Homemade Leek & Potato Soup

Traditional Prawn Cocktail, served with Brown Bread & Butter



Roast Leg of Pork, served with Homemade Stuffing & Apple Sauce

Chicken Breast, served with a White Wine & Mushroom Sauce

Plaice Fillet, filled with Prawns and served with a Seafood Sauce

Broccoli, Brie & Potato Bake, served with Garlic Bread



Homemade Bread & Butter Pudding, served with Fresh Cream

Lemon Posset, served with handmade Shortbread Biscuit

Yorvale Speciality Ice Cream

January 1st New Year's Day 2017

8.30am to 9.30am Breakfast

After the exertions of New Year's Eve, get your body moving by enjoying our freshly prepared breakfast.

12 Noon and 1.30pm.

Freshly prepared sandwiches and light snacks are available from the bar.

During the afternoon you may like to take a look at the latest bargains in the sales or enjoy the Pantomime at the Embassy Theatre.

6.15pm Evening Dinner

8.30pm

Make your way to the Ballroom to enjoy our final evening of entertainment with the charisma of our cabaret performer Johnny Lodge.

11pm

Have one final moment in the residents lounge and reflect on the great time experienced.

January 2nd

8.30am to 9.30am Breakfast

Prepare yourself for the journey home with our hearty breakfast. Our chance to say farewell and good wishes for the New Year.

6.15pm Evening Dinner

Chef's Homemade Tomato & Basil Soup

Smoked Salmon Royale, served on a Toasted Crouton with Tomato Salad

Brie, deep fried in breadcrumbs, served with Cranberry Sauce



Roast Topside of Beef, served with Yorkshire Pudding & Roast Potatoes

Homemade Fisherman's Pie, topped with Creamy Mashed Potato and Melted Cheese

Roasted Vegetable Parcel, served with a Mornay Sauce



Homemade Ginger Sponge, served with Vanilla Custard

Winter Berry Eton Mess

Yorvale Speciality Ice Cream

New Year Prices

4 Nights: To arrive on 29th December & depart on 2nd January
£309.00 per person

3 Nights: To arrive on 30th December & depart on 2nd January
£264.00 per person

A deposit of **£60.00 per person** is required upon booking.



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