



# VALENTINES WEEKEND 2010

Friday 12<sup>th</sup>, Saturday 13<sup>th</sup> and Sunday 14<sup>th</sup> February 2010

*Treat your loved one this Valentine's Day  
with one of our special treats*

**Bed & Breakfast** – from £129.00 per room per night  
(includes use of leisure facilities, full English breakfast, courtesy transport and 10% off at Bicester Village)\*

**4-course Dinner** - £34.95 per person  
(served in Grays Restaurant & Lounge Bar, see below for menu)\*\*

**Luxury Package** - £229.00 per person to include

One nights executive accommodation with Full English Breakfast

Bottle of Champagne & Chocolates on Arrival

A bouquet of Red Roses

Robes & Slippers

Full use of our Poolside and Gym facilities

An Elemis Treatment each

18 holes of Golf

Four Course Romantic Dinner in Grays Restaurant\*\*

10% off at Bicester Village Retail Outlet

Complimentary return transport to Bicester Village\*

## ENHANCE YOUR STAY

**Upgrade to an executive room or suite** - from £30.00 per room

**Champagne** - from £35.45 per bottle

**Luxury Chocolates** - from £7.50

**Spa Treatments** - call 01868 241204 (ext 512) to book

**Private use of Luxury Hot Tub** - from £10.00 per person

**Sunday Lunch 14<sup>th</sup> February** – £17.95 per person (3 courses)

(Why not treat your mum this special weekend & show her how much you love her)

\* set times available for transport subject to availability, based on 2 adults sharing a standard twin/double room

\*\* dinner must be pre-booked – served from 7pm each day,



# VALENTINE'S DINNER

Friday 12<sup>th</sup>, Saturday 13<sup>th</sup> & Sunday 14<sup>th</sup> February 2010  
Grays Restaurant & Lounge Bar, Bicester Hotel Golf and Spa

Leek & Potato Soup with Smoked Salmon and Chives

Grilled Goats Cheese served on a warm Confit Pepper Salad  
with grilled Ciabatta croute and Balsamic glaze (v)

Duck and Herb Rillette accompanied with a wine poached Pear Salad,  
spiced Orange and Shallot Chutney, toasted brioche

Baked Filo Parcel filled with natural Smoked Haddock, Spring Onion and Tarragon,  
served on a bed of creamed Spinach



Champagne Sorbet



Pan Seared Beef Rump Medallions with Wild Mushroom Gratin  
served on Potato-herb Rosti with a Merlot wine sauce

Seabass stuffed with Salsa Verde  
served on a bed of grilled vegetables with rocket pesto

Pan Roasted breast of Chicken with crisp Pancetta,  
Dauphinoise Potato, Thyme and Shallot Veloute

Savoury Choux Tart filled with an Asparagus and Oyster Mushroom Ragout,  
glazed with Roquefort (V)



## *'Desserts to Share'*

Crème Brulee, Chocolate Cheesecake and Warm Apple Tart Tatin

Warm Apple and Cider Soup with Blackcurrant Sorbet

Champagne and Berry fruit terrine with Vanilla Bean ice-cream

Selection of Fine Cheese with biscuits, fruit and chutney



Coffee and Chocolate Truffles

**£34.95 per person**



**BICESTER HOTEL**  
golf and spa  
★★★★