

How to make your Mother's Day booking:

Please call us on 01543 414822 to check availability and to make your reservation. To secure your booking, pre-payment is required; please note that all pre-payments are strictly non-refundable and non-transferable. For the Garrick Suite your menu selections must be received at least two weeks prior to the day.



Mother's Day voucher - £55 – the perfect way to say thank you!

Our Mother's Day voucher entitles your Mum to an uplifting mini Thalgo facial, a relaxing back massage and a mini manicure or mini pedicure.

Gift vouchers & Spa Days..... choose a gift voucher for £10, £20 or £50, or a Spa day voucher from £85, which entitles Mum to full use of the facilities for a day, lunch and refreshments plus two treatments.

The Spa at BEST WESTERN PREMIER Moor Hall Hotel
Moor Hall Drive, Four Oaks, Sutton Coldfield B75 6LN
T: 0121 334 2323 E: spa@moorhallhotel.co.uk



Book now for our
**Spring & Summer Flower
Arranging Demonstrations**
Wednesday 18th April & Thursday 19th April 2012
at 10.30am
£21 per person, includes coffee on arrival, a flower
arranging demonstration by Anne Brown from Tiaras
& Flowers, and a 3 course carvery lunch plus coffee.

BEST WESTERN

W The George Hotel 

Bird Street, Lichfield, Staffordshire WS13 6PR

T: 01543 414822 E: mail@thegeorgelichfield.co.uk W: www.thegeorgelichfield.co.uk

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BEST WESTERN

W The George Hotel 

Mother's Day Sunday 18th March 2012

Give your Mum a treat for Mother's Day!

Choose the restaurant for a traditional
carvery meal between 12 and 3pm
or the Garrick Suite
for a banquet style lunch at 12.30pm

**£19.95 per person,
includes a three course meal with coffee
and a gift for Mum!**

Prior booking is essential



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Mother's Day 2012

Give your Mum a treat this year for Mother's Day! Choose the restaurant for a traditional carvery meal where you can help yourself or the Garrick Suite for a banquet style lunch at 12.30pm. All Mums will receive a gift!

Treat your Mum to an overnight stay on Sunday 18th March

An overnight stay in a double room on Sunday 18th March is just £50, which includes full English breakfast. Superior rooms are available at £70.

If you are a family party of 16 - 20 guests, you can also enjoy a private three course meal served in our Charter Room for **£35 per person**, includes ½ bottle of wine per person. Children 12 and under: **£15**, includes unlimited soft drinks.

The Carvery Restaurant

£19.95 per person

Reservations between 12 and 3pm

Menu

Cream of plum tomato soup with parsley croutons (v)

Salmon & dill fish cakes with lemon mayonnaise and leek crisps

A choice of hors d'oeuvres from our salad bar including
pâté, fish, cured meats, fruit and salads

Roast Warwickshire turkey with all the traditional trimmings

Roast topside of Shropshire beef with Yorkshire pudding

Honey and mustard glazed roast gammon

Poached cod fillet with cheddar and broccoli cream sauce

Asparagus and red onion marmalade tartlet
topped with toasted goats' cheese (v)

All main courses are served with a selection of fresh vegetables and potatoes

Choose from a selection of appetising desserts from our menu

Freshly brewed coffee and mint chocolates

The Garrick Suite - £19.95 per person

Children 12 and under: £11.95

Please note that your menu selections will be required no later than 14 days prior.
Guests are requested to be seated at their allocated table at 12.30pm.

Menu

Cream of plum tomato soup with parsley croutons (v)

Fan of pear poached in spiced red wine on a bed of bacon lardons
and crumbled blue cheese salad

Potted fresh and smoked salmon with brown bread soldiers
and tomato chutney

Roast breast of Warwickshire turkey with traditional trimmings,
fresh seasonal vegetables, thyme roasted potatoes and rich pan gravy

Pan fried chicken breast wrapped in bacon with fresh seasonal
vegetables, rissole potatoes and Chasseur sauce

Char-grilled tuna loin steak with fresh seasonal vegetables,
crushed new potatoes and sauce vierge

Staffordshire oat cake filled with sautéed asparagus and roasted
mushrooms with seasonal vegetables, pesto scented mashed potato
and goats' cheese cream sauce (v)

Lemon curd and sultana bread and butter pudding with custard

Banana and honeycomb ice cream parfait with chantilly cream,
crushed shortbread biscuit

White chocolate cheesecake with poached forest berries

Freshly brewed coffee and mint chocolates

