



FESTIVE
BROCHURE



Spend
**A MAGICAL
SEASON**
with our hotel

From festive lunches and elegant Christmas dinners to sparkling party nights and cosy overnight stays, let us take care of every detail. Gather with family, friends or colleagues and celebrate the season in style, with delicious food, warm hospitality and memorable festive experiences.

Festive PARTIES

CLASSIC

PER PERSON £79

Private room hire
Tables with linen
Chair cover & sash

Printed menus & place cards
Christmas crackers & novelties

Half a bottle of house wine or
three soft drinks
Three-course festive menu

EXTRA SPARKLE

PER PERSON £109

Private room hire
Tables with linen
Chair cover & sash
Printed menus & place cards

Christmas crackers & novelties
Arrival drink per guest
Half a bottle of house wine or
three soft drinks

Three-course festive menu
Tea, coffee and petit fours
DJ & Disco, Dancefloor

ALL THE TRIMMINGS

PER PERSON £130

Private room hire
Tables with linen
Chair cover & sash
Printed menus & place cards
Christmas crackers & novelties

Red carpet arrival
Two Arrival drink per guest
Three canapés per guest
Half a bottle of premium wine or
four soft drinks

Three-course extra special
festive menu
Tea, coffee and petit fours
DJ & Disco, Dancefloor



Take a closer look.
Explore our [Virtual Tours](#).



Festive MENU

Our festive menu celebrates the flavours of the season with a selection of comforting classics and contemporary dishes, carefully prepared to make every Christmas gathering one to remember.

Starters

Pressed Chicken & Apricot Terrine G, U, SU

Served with wholegrain mustard, and crispy toasted bread.

Butternut Squash & Sweet Potato Soup (V) C, M

A velvety butternut squash and sweet potato soup, finished with herb crème fraîche.

Mains

Traditional Roast Turkey with Pork and Sage Stuffing C, E, G, M

Served with pigs in blankets and cranberry sauce.

Pan-Fried Salmon F, M

Served with roasted leeks and a caper & dill sauce.

Goat's Cheese & Roasted Vegetable Wellington (V) E, G, M

Golden pastry filled with roasted vegetables and goat's cheese.

Desserts

Traditional Christmas Pudding (V) E, G, M

Served warm with brandy sauce.

Chocolate & Raspberry Torte (V) E, G, M, S

Served with a berry coulis.

C Celery • **G** Gluten • **E** Egg • **F** Fish • **M** Milk • **U** Mustard • **S** Soya • **SU** Sulphites
Please advise our team of any allergies or dietary requirements. Dishes are prepared in an environment where allergens may be present.



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