



CHRISTMAS PARTY NIGHTS

 5^{TH} , 6^{TH} & 12^{TH} - £45.00 PER PERSON 13^{TH} , 19^{TH} & 20 - £49.50 PER PERSON

STARTERS

SWEET POTATO, THYME, AND GINGER SOUP

DUCK LIVER PATE

WITH LIME AND ORANGE MARMALADE AND PARMESAN CROUTE

HOT SMOKED SALMON & CREAM CHEESE PATE

HORSERADISH SOUR CREAM AND SEEDED MULTIGRAIN TOAST

MAINS

SLICED ROAST TURKEY BREAST

WITH PIGS IN BLANKETS, SAGE AND ONION STUFFING, DRIPPING ROAST POTATOES, RED WINE GRAVY

SLOW COOKED BRAISED BLADE OF BEEF

WITH CREAMED POTATOES, RED WINE JUS

PAN SEARED COD LOIN

SERVED ON BED OF CRUSHED NEW POTATOES & DILL, SAUTÉ SPINACH, CAPER BUTTER SAUCE

SPICED CAULIFLOWER & SPINACH PIE

SERVED ON BED OF CRUSHED NEW POTATOES

(ALL SERVED WITH SELECTION OF SEASONAL VEGETABLES)

DESSERTS

VANILLA PANNECOTTA

CLASSIC ITALIAN DESSERT MADE WITH MILK

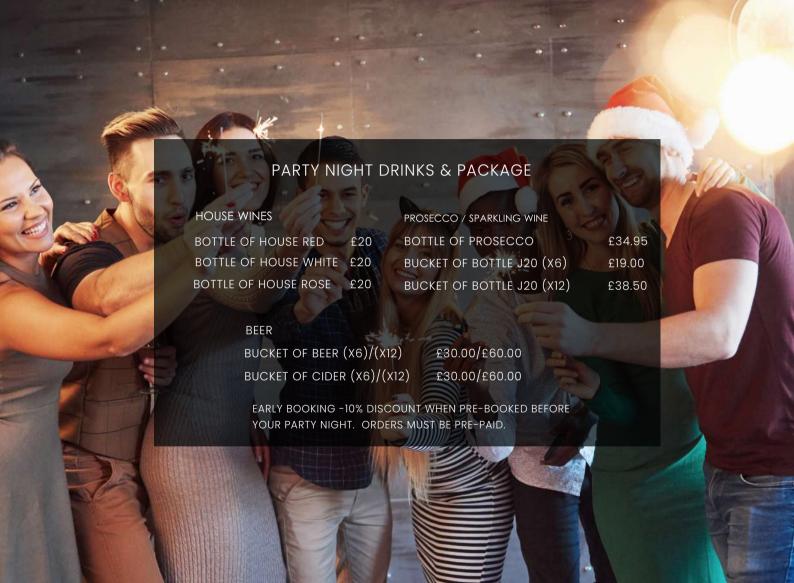
PROFITEROLES

SERVED WITH DARK CHOCOLATE SAUCE

CHANTILLY DARK CHOCOLATE TRUFFLE TORTE

CHRISTMAS PUDDING
SERVED WITH BRANDY SAUCE







CHRISTMAS DAY MENU

£95.00 PER ADULT £47.50 PER CHILD (AGED 2-12)

STARTER

APPLE, SAGE AND PARSNIP SOUP

SCOTTISH SMOKED SALMON TERRINE WITH LIME AND AVOCADO SALSA

BRAISED FENNEL AND ORANGE SALAD WITH FETA

PRESSED HAM HOCK AND PICKLED CARROT TERRINE SERVED WITH PICKLED BABY VEGETABLES AND MUSTARD AIOLI

MAINS

ROAST TURKEY BREAST SLICES
WITH DRIPPING ROAST POTATOES, STUFFING,
PIGS IN BLANKET, ROSEMARY JUS

ROAST STRIPLOIN OF HEREFORDSHIRE BEEFWITH DRIPPING ROAST POTATOES, PARSNIP POMME PUREE

PAN SEARED SEABASS FILLET
WITH ASPARAGUS & WILD MUSHROOM RISOTTO

BUTTERNUT SQUASH AND LENTIL CASSEROLE

(ALL SERVED WITH SELECTION OF SEASONAL VEGETABLES)

DESSERTS

WHITE CHOCOLATE & PASSIONFRUIT CHEESECAKE

RASPBERRY CRANACHAN

HONEY AND WHISKEY MOUSSE WITH RASPBERRY COMPOTE AND TOASTED SCOTTISH OATS.

CHOCOLATE & HAZELNUT TORTE
SERVED WITH FRUIT BERRY COMPOTE

CHRISTMAS PUDDING
SERVED WITH BRANDY SAUCE





NEW YEAR'S EVE MENU 2025 £125.00 PER PERSON (OVER 18)

STARTERS

BUTTERNUT SQUASH, ROSEMARY, AND COCONUT SOUP

GARLIC AND HERB BAKED CAMEMBERT

CARAMELISED BALSAMIC ONIONS, ROASTED GARLIC AND TOASTED BAGUETTE.

SALMON & DILL FISHCAKE

TOMATO, RED PEPPER & LIME CHUTNEY

MAINS

28-DAY AGED PAN SEARED BISTRO RUMP STEAK
DAUPHINOISE POTATO, CAULIFLOWER AND CHARRED ONION
PUREE, TENDER STEM BROCCOLI

KING PRAWN LINGUINI WITH GARLIC BUTTER & BABY SPINACH

SWEET POTATO SPINACH & GOATS CHEESE PIEWITH GLAZED BABY CARROTS &THYME

DESSERTS

BAKED LEMON AND RASPBERRY CHEESECAKE WITH PASSIONFRUIT COULIS

BELGIAN TRUFFLE BROWNIE WEDGE

RICH CHOCOLATE TRUFFLE TORTE AND A CHOCOLATE BROWNIE BASE.

VANILLA PANNECOTTA

CLASSIC ITALIAN DESSERT MADE WITH SOYA MILK AND VANILLA BEAN

FESTIVE LUNCHES £25.00 2 COURSE

£31.00 3 COURSE

STARTERS

SWEET POTATO, THYME, AND GINGER SOUP

DUCK LIVER PATE

WITH LIME AND ORANGE MARMALADE AND PARMESAN CROUTE

HOT SMOKED SALMON & CREAM CHEESE PATE
HORSERADISH SOUR CREAM AND SEEDED MULTIGRAIN TOAST

MAINS

SLICED ROAST TURKEY BREAST

WITH PIGS IN BLANKETS, SAGE AND ONION STUFFING, DRIPPING ROAST POTATOES, RED WINE GRAVY

SLOW COOKED BRAISED BLADE OF BEEF

WITH CREAMED POTATOES, RED WINE JUS

PAN SEARED COD LOIN

SERVED ON BED OF CRUSHED NEW POTATOES & DILL, SAUTÉ SPINACH, CAPER BUTTER SAUCE

SPICED CAULIFLOWER & SPINACH PIE

SERVED ON BED OF CRUSHED NEW POTATOES

(ALL SERVED WITH SELECTION OF SEASONAL VEGETABLES)

DESSERTS

VANILLA PANNECOTTA

CLASSIC ITALIAN DESSERT MADE WITH MILK

PROFITEROLES

SERVED WITH DARK CHOCOLATE SAUCE

CHANTILLY DARK CHOCOLATE TRUFFLE TORTE

CHRISTMAS PUDDING

SERVED WITH BRANDY SAUCE



CHRISTMAS AFTERNOON TEA TIMINGS 2:00 PM-6:00 PM

TRADITIONAL AFTERNOON TEA £18.95/ PERSON

A SELECTION OF TRADITIONAL SANDWICHES INCLUDING:

- SMOKED SALMON& CREAM CHEESE
- FGG MAYONNAISE & CHIVES
- BRIE, ROCKET & CARAMELISED RED ONION
- TURKEY & CRANBERRY SAUCE
- WARM SCONES SERVED WITH STRAWBERRY JAM & CLOTTED CREAM
- SELECTION OF FESTIVE CAKES, PASTRIES & MACARONS
- FRESHLY BREWED TEA/ FLAVOURED TEAS OR COFFEE

TRADITIONAL VEGETARIAN AFTERNOON TEA £18.95/ PERSON

A SELECTION OF TRADITIONAL SANDWICHES INCLUDING:

- CHEESE & PICKLE
- CHARGRILLED VEGETABLES AND VEGAN MAYONNAISE
- EGG MAYONNAISE & CHIVES
- BRIE, ROCKET & CARAMELISED RED ONION
- WARM SCONES SERVED WITH STRAWBERRY JAM & CLOTTED CREAM
- SELECTION OF FESTIVE CAKES, PASTRIES & MACARONS
- FRESHLY BREWED TEA/ FLAVOURED TEAS OR COFFEE

TEA SELECTION:

- ENGLISH BREAKFAST TEA/ DECAFFEINATED TEA
- EARL GREY TEA
- GREEN TEA
- PEPPERMINT TEA
- CAMOMILE TEA
- LEMON & GINGER TEA
- CRANBERRY RASPBERRY & ELDERFLOWER TEA.

COFFEE SELECTION:

- AMERICANO
- FLAT WHITE
- CAPPUCCINO
- LATTE
- ESPRESSO
- DOUBLE ESPRESSO
- MOCHA
- MACCHIATO

PLEASE SPEAK TO A MEMBER OF STAFF FOR ANY ALLERGIES OR INTOLERANCES

Christmas Package

3 NIGHT CHRISTMAS PACKAGE

(ARRIVE ON 23RD DEC - 26TH DEC, 2025)
3 NIGHT DINNER, BED & BREAKFAST + CHRISTMAS DAY LUNCH

4 NIGHT CHRISTMAS PACKAGE

(ARRIVE ON 23RD DEC - 27TH DEC, 2025) 4 NIGHT DINNER, BED & BREAKFAST + CHRISTMAS DAY LUNCH

PLEASE SPEAK TO OUR STAFF FOR MORE INFOMATION.

3 NIGHT CHRISTMAS PACKAGE
PRICE STARTING
FROM

£375.00 PER NIGHT

4 NIGHT CHRISTMAS PACKAGE
PRICE STARTING

FROM

£345.00 PER NIGHT

HOW TO BOOK...

- PLEASE TELEPHONE THE HOTEL TO CHECK AVAILABILITY FOR YOUR CHOSEN DATES AND TO MAKE A PROVISIONAL RESERVATION.
- WHEN CONFIRMING A BOOKING A NON-REFUNDABLE DEPOSIT OF £10.00 PER PERSON FOR PARTIES OR EVENTS IS REQUIRED.
- FOR ALL PACKAGES, PARTIES & EVENTS, FULL PAYMENT OF THE BALANCE IS REQUIRED AT LEAST 14 DAYS PRIOR TO THE EVENT, OR BY 1ST DECEMBER 2025, WHICHEVER IS THE EARLIER.
- WINE PRE-ORDERS ARE REQUIRED AT LEAST 14 DAYS PRIOR TO THE EVENT FOR ALL PARTIES.

GENERAL TERMS...:

- ALL VERBAL BOOKINGS WILL BE TREATED AS PROVISIONAL AND WILL BE HELD FOR NO LONGER THAN 14 DAYS PENDING RECEIPT OF WRITTEN CONFIRMATION AND THE APPROPRIATE DEPOSIT.
- HOTEL BOOKINGS REQUIRE 1ST NIGHT AS A NON-REFUNDABLE DEPOSIT.
- WINE PRE-ORDER MUST BE PAID FOR AT THE TIME OF BOOKING & ORDERED 2 WEEKS PRIOR TO THE EVENT.
- MENU PRE-ORDERS REQUIRED 2 WEEKS PRIOR TO ARRIVAL.
- PARTIES & EVENTS BOOKINGS NOT PAID IN FULL BY 14 DAYS
 PRIOR TO THE EVENT OR BY 1ST DECEMBER 2025, WHICHEVER
 IS THE EARLIEST, WILL BE DEEMED TO HAVE BEEN CANCELLED
 AND ANY MONIES PAID WILL BE RETAINED BY THE HOTEL
- NO REFUNDS OF MONIES PAID WILL BE MADE FOR CANCELLATION OR DECREASES IN THE NUMBER OF GUESTS ATTENDING, UNLESS THE HOTEL IS ABLE TO RESELL THE SPACE.
- MONIES PAID FOR NON-ARRIVALS ARE FORFEITED AND CANNOT BE TRANSFERRED TO COVER FOOD, DRINKS OR

OVERNIGHT ACCOMMODATION FOR OTHER MEMBERS OF THE PARTY.

- LOCAL LICENSING AUTHORITY REGULATIONS APPLY. THE INFORMATION IN THIS BROCHURE IS CORRECT AT THE TIME OF PRINTING.
- THE HOTEL RESERVES THE RIGHT TO AMEND ITS PACKAGES AND PRICES OF ANY TIME BEFORE BOOKING.
- BOOKINGS ARE SUBJECT TO AVAILABILITY AND PRICES QUOTED AT THE TIME OF BOOKING.
- EXCEPT IN RESPECT OF CHANGES TO THE RATE OF VAT, PRICES
 WILL NOT CHANGE ONCE A BOOKING HAS BEEN MADE.
- THE HOTEL RESERVES THE RIGHT TO ALTER, AMEND OR CANCEL THE CONTENTS OF AN EVENT OR PACKAGE FOR ANY REASON, FOR EXAMPLE IF THERE IS A SHORTFALL IN THE MINIMUM NUMBERS REQUIRED TO OPERATE A PROGRAMME. IN SUCH CIRCUMSTANCES YOU MAY CHOOSE AT YOUR SOLE DISCRETION AN ALTERNATIVE DATE AND/OR VENUE, SUBJECT

TO AVAILABILITY, OR OBTAIN A FULL REFUND FROM US

- SOME OF OUR DISHES MAY CONTAIN INGREDIENTS WHICH COULD CAUSE AN ALLERGIC REACTION. GUESTS ARE ADVISED TO CHECK BEFOREHAND SO THAT ALTERNATIVE INGREDIENTS OR DISHES CAN BE PROVIDED.
- THESE TERMS ARE DEEMED TO INCORPORATE THE HOTEL'S GENERAL TERMS OF BUSINESS.
- IT IS THE ORGANISERS RESPONSIBILITY TO ENSURE THAT ALL MEMBERS OF THEIR PARTY ARE AWARE OF THE HOTELS TERMS & CONDITIONS.
- ALL BOOKINGS ARE SUBJECT TO GOVERNMENT RESTRICTIONS.

