









FESTIVE AFTERNOON TEA

Traditional Finger Sandwiches

Smoked Salmon, Cucumber and Dill (GFO, DFO, NF)

Egg Mayonnaise and Cress (GFO, DFO, NF, V)

Roast Beef and Horseradish (GFO, DFO, NF)

Turkey, Stuffing & Cranberry (GFO, DFO)

Savoury

Roasted Apple and Sage Sausage Roll (NF)

Warm Plain and Sultana Scones (V, VGO, DFO, GFO, NF) Served with Clotted Cream and Jam

Prawn and Crayfish Quiche (NF, GFO)

Sweet Treats

Mini Iced Christmas Cake (V)

Christmas Pudding Bombe (V)

Salted Caramel Chocolate Tartlet (V, NF)

Red Velvet Cake (V, NF)

Tea & Coffee

Plant based, Gluten free or Dairy free available.

Inclusions:

Price:

Festive Afternoon Tea - £38.00 per person £20.00 per child (12 years & under)

Prosecco Festive Afternoon Tea £45.00 per person

Dates:

Available throughout December (excluding Christmas Day & Boxing Day)

Times:

2pm - 5pm

Private room available upon request for larger groups

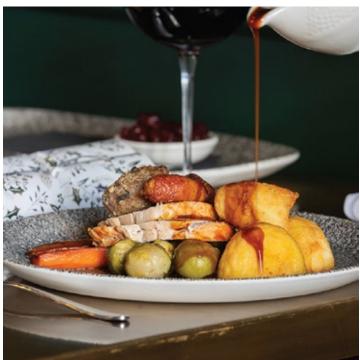
For tables of 9 guests or more, contact the sales team on 0118 974 7576

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FESTIVE LUNCH & DINNER IN THE RESTAURANT

Starters

Baby Artichoke and Wild Mushroom Bruschetta (VG, NF, GFO)
Served on Toasted Sourdough

Smoked Duck (GF, DFO, NFO)
Served with Blue Cheese, Pickled Black Cherries, Candied Walnuts
& a Cherry Dressing

Beetroot Cured Salmon (GFO, NF)

Served with a Compressed Cucumber and Dill Salad on Rye Bread served with Horseradish Whipped Butter



Roast Turkey Ballotine (NF, DFO, GFO)

Stuffed with Sage and Onion Sausage Meat, Thyme and Rosemary Roasted Potatoes, Brussels Sprouts, Roasted Carrot and Parsnips, Cranberry Sauce & Turkey Jus

Braised Beef Shortrib (NF, DFO, GFO)

Served with Wholegrain Mustard Mashed Potato, Beef Fat Roasted Carrots, Confit Onion & a Red Wine Jus

Butter Roast Cod Loin (DF, NF, GF)

Served on a Mussel, Lobster and Coconut Bisque with Saffron Potatoes & Wilted Kale

Celeriac Steak with Root Vegetable Ragu (VG, NF, GF)

Served with Olive Oil Potato Puree, Mushrooms, Shallots and Chives

Desserts

Citrus Cheesecake (NF. V)

Served with a Mulled Wine Winter Berry Compote

Classic Christmas Pudding with Brandy Custard (GFO, VGO)

Flavours of Christmas Iced Parfait (GF, V)

Served with a Ginger Syrup

Inclusions:

Three course meal with coffee and festive novelties

Price:

Lunch: £39.00pp | Dinner: £49.00pp

Dates:

Available in December (excluding Christmas Day & Boxing Day)

Times:

Lunch served daily between: 12pm – 2pm Dinner served daily between: 7pm – 9pm

Private room available upon request for larger groups

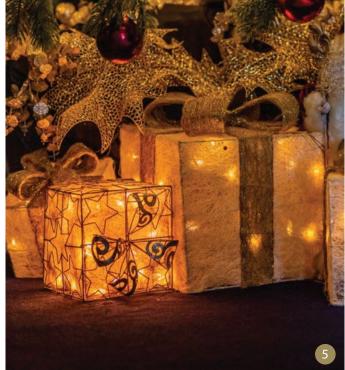
For tables of 9 guests or more, contact the sales team on 01189 74 75 76

Scan or Click OR Code to Book









PRIVATE CHRISTMAS PARTIES IN THE DOWNSHIRE BALLROOM

Starters

Baby Artichoke and Wild Mushroom Bruschetta (VG, NF, GFO) Served on Toasted Sourdough

Smoked Duck (GF, DFO, NFO)

Served with Blue Cheese, Pickled Black Cherries, Candied Walnuts & a Cherry Dressing

Beetroot Cured Salmon (GFO, NF)

Served with a Compressed Cucumber and Dill Salad on Rye Bread served with Horseradish Whipped Butter

Mains

Roast Turkey Ballotine (NF, DF, GFO)

Stuffed with Sage and Onion Sausage Meat, Thyme and Rosemary Roasted Potatoes, Brussels Sprouts, Roasted Carrot and Parsnips, Cranberry Sauce & Turkey Jus

Braised Beef Shortrib (NF, DFO, GFO)

Served with Wholegrain Mustard Mashed Potato, Beef Fat Roasted Carrots, Confit Onion & a Red Wine Jus

Butter Roast Cod Loin (DF, NF, GF)

Served on a Mussel, Lobster and Coconut Bisque with Saffron Potatoes & Wilted Kale

Celeriac Steak with Root Vegetable Ragu (VG, NF, GF)

Served with Olive Oil Potato Puree, Mushrooms, Shallots and Chives

Desserts

Citrus Cheesecake (NF. V)

Served with a Mulled Wine Winter Berry Compote

Classic Christmas Pudding with Brandy Custard (GFO, VGO)

Flavours of Christmas Iced Parfait (GF, V)

Served with a Ginger Syrup

Inclusions:

A glass of prosecco on arrival

Table Decorations and Novelties

3-course meal with coffee and mince pies

DJ & Disco until midnight

Prices:

£75.00 per person

(Minimum 80 guests)



MISTLETOE BALL IN THE KING SUITE

Joiner Christmas Larty Lackage Inclusions

- · Glass of Prosecco on Arrival
- 3 Course Festive Meal
- Tea, Coffee & Mince Pies
- Table Decorations and Novelties
- Live Music & Entertainment
- Disco with Sparkly White Dancefloor
- Cloakroom Facilities
- Free Parking

Discounted Bedrooms from £129.00 per room including breakfast (based on two people sharing)

To Book





MISTLETOE BALL IN Pricing from £65.00 +VAT THE KING SUITE

based on 12 guests per table.



Baby Artichoke and Wild Mushroom Bruschetta (VG, NF, GFO) Served on Toasted Sourdough

Smoked Duck (GF, DFO, NFO)

Served with Blue Cheese, Pickled Black Cherries, Candied Walnuts & a Cherry Dressing

Beetroot Cured Salmon (GFO, NF)

Served with a Compressed Cucumber and Dill Salad on Rye Bread served with Horseradish Whipped Butter



Roast Turkey Ballotine (NF, DF, GFO)

Stuffed with Sage and Onion Sausage Meat, Thyme and Rosemary Roasted Potatoes, Brussels Sprouts, Roasted Carrot and Parsnips, Cranberry Sauce & Turkey Jus

Braised Beef Shortrib (NF, DFO, GFO)

Served with Wholegrain Mustard Mashed Potato, Beef Fat Roasted Carrots, Confit Onion & Red Wine Jus

Butter Roast Cod Loin (DF. NF. GF)

Served on a Mussel, Lobster and Coconut Bisque with Saffron Potatoes & Wilted Kale

Celeriac Steak with Root Vegetable Ragu (VG, NF, GF)

Served with Olive Oil Potato Puree, Mushrooms, Shallots and Chives



Citrus Cheesecake (NF, V)

Served with a Mulled Wine Winter Berry Compote

Classic Christmas Pudding with Brandy Custard (GFO, VGO)

Flavours of Christmas Iced Parfait (GF. V)

Served with a Ginger Syrup



Scan or Click OR Code to Check Availability and Pricing





LARGE PRIVATE PARTIES IN THE KING SUITE

Starters

Baby Artichoke and Wild Mushroom Bruschetta (VG, NF, GFO) Served on Toasted Sourdough

Smoked Duck (GF, DFO, NFO)

Served with Blue Cheese, Pickled Black Cherries, Candied Walnuts & a Cherry Dressing

Beetroot Cured Salmon (GFO, NF)

Served with a Compressed Cucumber and Dill Salad on Rye Bread served with Horseradish Whipped Butter

Mains

Roast Turkey Ballotine (NF, DF, GFO)

Stuffed with Sage and Onion Sausage Meat, Thyme and Rosemary Roasted Potatoes, Brussels Sprouts, Roasted Carrot and Parsnips, Cranberry Sauce & Turkey Jus

Braised Beef Shortrib (NF, DFO, GFO)

Served with Wholegrain Mustard Mashed Potato, Beef Fat Roasted Carrots, Confit Onion & a Red Wine Jus

Butter Roast Cod Loin (DF, NF, GF)

Served on a Mussel, Lobster and Coconut Bisque with Saffron Potatoes & Wilted Kale

Celeriac Steak with Root Vegetable Ragu (VG, NF, GF)

Served with Olive Oil Potato Puree, Mushrooms, Shallots and Chives

Desserts

Citrus Cheesecake (NF, V)

Served with a Mulled Wine Winter Berry Compote

Classic Christmas Pudding with Brandy Custard (GFO, VGO)

Flavours of Christmas Iced Parfait (GF, V)

Served with a Ginger Syrup

Inclusions:

A glass of prosecco on arrival

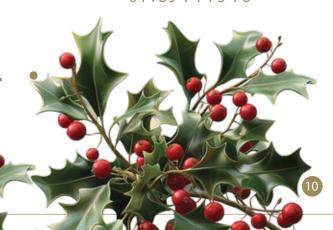
3-course meal with coffee and mince pies

Table Decorations and Novelties

DJ & Disco until midnight.

Price:

£65.00 + VAT (Minimum 250 guests)









CHRISTMAS DAY LUNCH

Starters

Spiced Lentil, Parsnip and Apple Soup (DF, VG, NF, GF)
Served with Coriander Oil

Venison Carpaccio (DF, NF, GF)

Served with Charred Red Endive, Passion Fruit, Cocoa Nibs & Mango Vinegar Dressing

Wild Mushroom Parfait (GFO, VG, NF)

Served with Pickled Wild Mushrooms, Shaved Button Mushrooms, Red Onion Marmalade served on Toasted Sourdough

Smoked Salmon and Crème Fraiche Terrine (NF, GF)
Served with a Cucumber, Dill & Fennel Salad

Mains

Roast Turkey Roulade Stuffed with Sage and Onion Sausage Meat (NF, DF, GFO)

Served with Thyme and Rosemary Roasted Potatoes, Roasted Carrot and Parsnips, Brussels Sprouts, Cranberry Sauce & Turkey Jus

Rare Fillet of Beef with Beef Fat Pressed Potato and Truffle Terrine (NF, GF)

Served with Mushroom Ketchup, Chicken and Marrowbone Whipped Butter, Wilted Kale & Bordelaise Sauce

Celeriac Steak with Root Vegetable Ragu (VG, NF, GF) Served with Olive Oil Potato Puree, Mushrooms, Shallots and Chives

Stone Bass, Smoked Pancetta and White Bean Velouté (GF, NF)
Served with Confit preserved Lemon & Crispy Potato Matchstick Crisps

Desserts

Sherry Trifle (V)

Served with Pickled Raspberries, Pistachio Cream, Caramelized Nuts & Raspberry Gel

Truffled Brie (V, NF, GFO)

Served with Toasted Hazelnut Chutney, Sourdough Crackers

Traditional Christmas Pudding with Brandy Custard (GFO, VGO)

Inclusions:

A glass of Champagne and canapes

3-course meal with coffee and mince pies

Price:

£105.00 per person £52.50 per child (12 years & under)

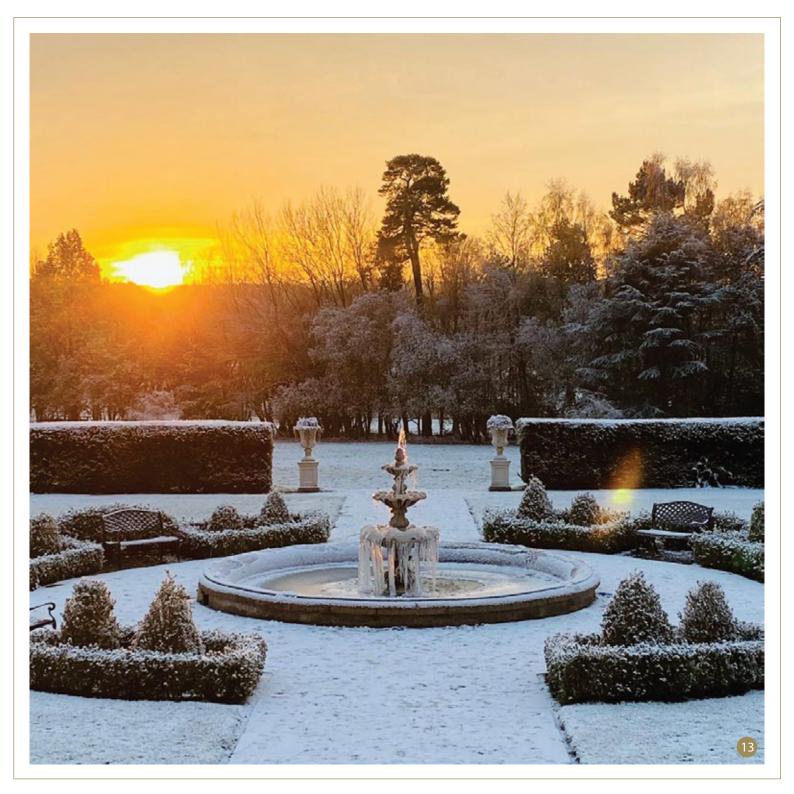
Date:

Thursday 25th December 2025

Time:

12pm - 3pm

Discounted bedroom rates available please contact sales for more information



BOXING DAY BUFFET LUNCH IN THE RESTAURANT

To Start

Charcuterie and Cold Cuts (GF, NF, DF)

Smoked Salmon, Gravadlax and Beetroot Cured Salmon (GF, NF, DF)

Seafood Cocktail (GF, NF, DF)

Selection of Salads and Breads (GFO, DFO, V)

Main Courses

Fillet of Beef Wellington carved by chef (NF)

Roasted Supreme of Salmon with Caramelised Lemon & Mediterranean Vegetables (NF)

Beetroot Wellington (NF, VG)

Selection of Potatoes, Vegetables or Rice (GF, NF, V)

Desserts

Yule Log (NF, V)

Sherry Trifle (V)

Panettoni Bread and Butter Pudding (NF)

Inclusions:

Three course Buffet
Additional Children's Menu available upon
request, contact the sales team for more details

Price:

£49.00 per person

£27.50 per child (12 years & under)

Date:

Friday 26th December 2025

Times

1pm – 3pm





6 COURSE NEW YEARS EVE SUPPER IN THE RESTAURANT

Inclusions

A glass of Champagne and canapes on arrival

6-course menu with Coffee

Price:

£95.00 per person

Date:

Wednesday 31st December 2025

Time: 7pm - 9pm

Discounted Bedrooms from £139.00 per room including breakfast (based on two people sharing)

Selection of Canapes on Arrival

Smoked Salmon Blinis (NF, GFO)

Chicken Liver Cromesquis (NF)

Cherry Tomato, Basil Mayonnaise (VG, NF, GF)

Amuse-Bouche

Celeriac and Truffle Velouté (VG, NF, DF, GF)

Starter

Smoked Chicken and Confit Leek Terrine, Tarragon Emulsion (GFO, NF, DF)

Fish Course

Pan Roasted Halibut, Anchovy, Pine Nut and Green Olive Butter, Burnt Lemon (GF)

Main Course

Beer Braised Beef Shortrib, Beef Fat Roasted Carrots, Wholegrain Mustard Mashed Potatoes (NF, DFO, GFO)

Desserts

Irish Cream Baked Alaska, Warm Chocolate Ganache (NF, V)

Cheese Course

Stuffed Brie de Meaux, Truffle Honey (V, NF, GFO)

