



Christmas
& NEW YEAR 2018

at the Arden Hotel & Leisure Club

Dear Guest

We look forward to welcoming you to us to celebrate in style this year!

Whether you are joining us for a Festive party, Christmas day or Boxing day celebrations or to welcome in 2019 in style, we have a range of events from 2 to 200 people to meet your needs.

On behalf of all of us at The Arden Hotel, we wish you a very Merry Christmas and a Happy New Year.

Kind regards,



Michael Simpson
Hotel Manager



Emma Cheal
Hotel Manager

To Book ...

Call our Christmas Co-ordinator on **01675-443221**
or e-mail us at events@ardenhotel.co.uk

Festive Party Lunches

Our delicious three course party lunches are served for between 8 - 150 people, to be served in the Burgundy Suite Restaurant.

From £20.00 per person

Available Monday – Saturday throughout December

Arden Homemade Winter Vegetable Soup (v)

With garlic & herb croutons, smoked paprika oil

Smooth Chicken Liver Parfait

With fruit chutney & melba toast

Traditional Roast Breast of Turkey with Duck Fat Roasted Potatoes

Served with festive trimmings & pan jus

Wild Mushroom & Spinach Pudding (v)(gf)

With roasted potatoes, roasted roots,
dressed sprouts and a madeira jus

Traditional Christmas Pudding

With clementine compote and a brandy sauce

Mulled Winter Fruits (v)(gf)

With Dairy Free Gingerbread Ice Cream

Coffee & Mini Mince Pies

Festive Sunday Lunches

Our delicious three course party lunches are accompanied by some additional Sunday Lunch favourites and complimentary tea, coffee and mince pies to complete your meal.

From £20.00 per person

*Exclusive to Sunday Lunch throughout December,
lunches are available for between 12.00pm - 4.00pm*

Arden Homemade Winter Vegetable Soup (v)

With garlic & herb croutons, smoked paprika oil

Smooth Chicken Liver Parfait

With fruit chutney & melba toast

Smoked Mackerel Crostini

With beetroot, cucumber, radish & dill

Wexford Mushroom Encroute

In a stilton, peppercorn & brandy sauce

Trio of Melon

With a coconut syrup

Traditional Roast Breast of Turkey with Duck Fat Roasted Potatoes

Served with festive trimmings & pan jus

Roast Sirloin of Beef

With Yorkshire pudding, duck fat potatoes,
festive trimmings and pan jus

Roast Leg of Lamb

With mint sauce, duck fat potatoes and festive trimmings

Honey Roast Gammon

With peaches, duck fat potatoes and festive trimmings

Pan fried Salmon Fillet

With roasted potatoes, seasonal trimmings
and a white wine and mushroom sauce

Wild Mushroom & Spinach Pudding (v)(gf)

With roasted potatoes, roasted roots,
dressed sprouts and a madeira jus

A Selection of Desserts from our Dessert Trolley

Coffee & Mini Mince Pies





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Festive Party Nights

Our vibrant party nights include a festive inspired menu, and entry to our themed Henley Suite for a disco - to party the night away until 1.00am.

From £25.00 per person

Available on Friday & Saturday nights in late November, throughout December & early January (excluding 25th & 26th December)

Arden Homemade Winter Vegetable Soup (v)

With garlic & herb croutons, smoked paprika oil

Chicken Liver Parfait

With fruit chutney & melba toast

Smoked Mackerel Crostini

With beetroot, cucumber, radish & dill

Traditional Roast Breast of Turkey with Duck Fat Roasted Potatoes

Served with festive trimmings & pan jus

Roast Sirloin of Beef

*With Yorkshire pudding, duck fat potatoes, roasted roots
with a Guinness and black treacle jus*

Wild Mushroom & Spinach Pudding (v)(gf)

*With roasted potatoes, roasted roots,
dressed sprouts and a madeira jus*

Traditional Christmas Pudding

With clementine compote and a brandy sauce

Mulled Winter Fruits (v)(gf)

With dairy free gingerbread ice cream

Salted Caramel & Chocolate Cheesecake

Coffee & Mini Mince Pies





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Christmas Day

Our popular Christmas Day package, with a sit down at 1.00pm in our Burgundy Suite Restaurant. Celebrate Christmas in style at the Arden Hotel with the Burgundy Bar & Lounge open from 12.00pm to 6.00pm.

To enhance your festive dining experience, your meal will be accompanied by our resident pianist, playing some traditional festive favourites.

£79.00 per person

Pre booking essential.

Childrens price - £39.50 per child

Menu

Prawn, Crayfish & Sweet Chilli Terrine
With mango, lime and coriander

Roast Parsnip & Apple Soup
With spiced parsnip bhajis

★ ★ ★

Mulled Cider Sorbet

★ ★ ★

Traditional Roast Breast of Turkey
& Honey Glazed Ham

Served with pigs in blankets, chestnut and cranberry stuffing, duck fat roasted potatoes, festive trimmings and pan jus

Wild Mushroom & Spinach Pudding (v)(gf)
With roasted potatoes, roasted roots, dressed sprouts
and a madeira jus

★ ★ ★

Traditional Christmas Pudding
With winter berry compote and brandy sauce

Exotic Fruit Platter
With brandy snaps and passion fruit sorbet

★ ★ ★

Coffee & Mince Pies



Boxing Day Lunch

Our traditional Boxing Day gala buffet will be served at 1.00pm. To make this experience extra special, for those in the festive spirit, we will be offering live entertainment throughout the service to complete your dining experience. Our live entertainment will help you finish your Christmas experience this year in style. After your meal, relax in our Bar & Lounge until 6.00pm.

£29.00 per person

Pre-booking essential

Childrens price - £19.50 per child

Menu



Continental Meat Selection
Freshly carved Wiltshire ham, Chorizo, Antipasti meats selection- Salami, Mortadella, Prosciutto accompanied with a selection of black and green olives.

Artisan Bread Board
A selection of Artisan breads including traditional French stick, Ciabatta, Focaccia, Sourdough, Rye loaves, carved to your own choice and thickness.

Fish Selection
Smoked salmon, Smoked mackerel, Herring roll mops, a selection of shellfish including tiger prawns, shrimps, and accompanying dips and sauces.

English & Continental Cheese Selection
Traditional English cheeses including Shropshire blue cheese, West country Cheddar, Red Leicester, Wensleydale & a Melton Mowbray stilton accompanied with a selection of pickles and chutneys, celery & grapes. To compliment these continental cheeses including French brie, Emmentaal, Mozzarella & tomato, and a selection of other continental French, Swiss & Austrian cheeses.

British Delicatessen Selection
Traditional British favourites including gala pies, hunters pie, pork pies, scotch eggs & other delicatessen favourites.

Salad Selection
A selection of salads including green salad, mixed salads as well as accompaniments of pasta salads, potato salad, rice salad, cous cous and coleslaw.

Traditional Carvery
For those still in the festive spirit our carvery will offer an option of traditional roast turkey or roast beef with all the trimmings you would expect including roast potatoes, stuffing and a selection of vegetables and gravy.

Dessert Island
Our trademark Boxing day exotic fruit platter will be complimented by a selection of traditional desserts

Tea and Coffee will be served at your table.

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£155.00 per person

Based on two sharing, including our seven course New Year's Eve Gala menu, complimented by a selection of pasties & soup at 1.00am, overnight accommodation, followed by the Great Arden New Year's Day Brunch the next day. Spaces are very limited, pre-booking is essential

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New Year's Eve Gala Dinner

For our special event this year, to celebrate our 50th anniversary; we will be hosting a Black & Gold gala dinner, seating at 8.00pm and entertainment in the Burgundy Suite throughout the evening. You will be presented with a seven course menu and a midnight celebration as we welcome in 2019.

Dance away until 2.00am, with the party going on into the early hours of the new year. We kick start 2019 with our Great Arden New Years Day Brunch available until 12.00pm in our brasserie.

Dress Code:
Black Tie

Menu

Prosecco and Canapés

Roast Pheasant & Smoked Bacon Ravioli

With porcini mushrooms and truffle oil

Fennel & Citrus Cured Salmon

Pickled kohlrabi, cucumber and wasabi

The Arden's French 77 Sorbet

Trio of Cornfed Chicken

On a "hen house" salad with rich chicken jus

Roasted Loin & Rump of Lamb (gf)

with winter vegetables, garlic and rosemary

Pan Seared Black Bream (gf)

with olives, aubergine, fennel and tomato

Butternut Squash & Sweet Potato Terrine (v)

With beetroot, onion, garlic & rosemary

Caramel Apple Granny

With vanilla bean ice cream

Selection of English Cheese & Biscuits

with celery, fresh fruits & chutney

Coffee & Petit Fours

Great Arden New Years Day Brunch

2019 starts in style with our New Year's Brunch in the Meeting Place brasserie, served from 9.00am-12.00pm, and included in your residential package.



Menu

Danish Pastries & Freshly baked Croissants

Selection of Artisan Breads

Selection of Continental Meats & Cheeses

Mackerel, Smoked Salmon & Kippers (made to order)

Fresh Fruit Platter & Yoghurts

Selection of Dried Fruits & Nuts

Traditional Full English Breakfast Buffet, Waffles & Cereal Selection will also be included

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Terms & Conditions

1. All packages are subject to availability and include VAT.
2. This booking is made between The Arden Hotel & Leisure Club 'The Hotel' & the named client.
3. Pre-payment is required for all Christmas bookings at the hotel. This must be prepaid in full by 2nd November 2018, with 20% required at time of booking.
4. If reserving less than 9 rooms the 'Standard Bedroom' cancellation policy is applicable. If reserving 10 or more rooms the 'Group Bedroom' cancellation policy is applicable. These can be found at <http://www.ardenhotel.co.uk/t&cs.html>
5. The hotel reserves the right to refuse to serve alcohol to any guest who is deemed by management to be intoxicated in line with the Liquor Licensing Act of 2006.
6. A 20% deposit will be taken at the time of booking. All deposits are non-refundable & non-transferable. All Party Night bookings & lunches must be fully pre-paid by 2nd November 2018, you can cancel, free of charge up to this point, minus any deposit already taken. For Christmas Day, Boxing Day & New Year's Eve - full payments are due by 30th November 2018, up to this point cancellations are free of charge, minus any deposit already taken, after this point all cancellations are fully chargeable. Please be aware, if payment terms are not met bookings may be released for re-sale, and will be subject to availability and space. Bookings made after these dates are subject to full pre-payment at the time of booking.
7. All bookings require a pre order. This is required 14 days prior to the event at the latest. If this is not received by then the hotel reserves the right to cancel your booking forfeiting any deposit or prepayment already paid.
8. On the rare occasion when demand for a certain date is very low, the hotel reserves the right to move your event to an alternative date, if this occurs you will be offered the option of moving the date (at no extra charge even if the event date is higher priced) or alternatively a refund on your event. This will be done with no less than 14 days notice.

