



LET'S
GET *festive* AT
The Arden





Baby,
it's Cold
Outside

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, Boxing day celebration or to welcome 2022 in style, we have a range of events for 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,

Roy Nash
Hotel Manager

Emma Cheal
Hotel Manager

To Book

Call our Christmas co-ordinator **01675 445 602**
Or email us at events@ardenhotel.co.uk

Festive Lunches



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

£20.00 per person

Available Monday – Saturday
throughout December



Starters

**Roasted Butternut Squash
& Orange Soup (vg)**

**Smoked Ham Hoch Terrine, Mulled
Wine Syrup & Crusty Bread**



Mains

**Roast Turkey, Trimmings
& Seasonal Vegetables**

**Mushroom, Chestnut &
Cranberry Wellington served with
Seasonal Vegetables (vg)**

Pan Fried Salmon, Potato Pearls



Desserts

Christmas Pudding, Brandy Sauce

**Apple & Cinnamon Tart Tatin, Spiced
Syrup, Vanilla Ice Cream (vg)**



Coffee & Mini Mince Pies

Festive Sunday Lunches



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

£19.95 per adult - £10.95 per child

Exclusive to Sunday Lunch throughout December,
available between 12:00pm – 4:00pm



Soup of the Day

Served with freshly baked bread

Classic Prawn Cocktail

Marie Rose sauce, iceberg lettuce,
cucumber, tomato and lemon

Wexford Mushrooms En Croute (v)

Sautéed mushrooms with a peppercorn and stilton sauce

Trio of Melon (v)

Watermelon, honeydew, cantaloupe sorbet and Malibu syrup

Smoked Mackerel

With Horseradish sauce

Chicken Liver Parfait

With apple chutney

Egg Mayonnaise (v)

Boiled eggs with lemon mayonnaise



Roasted Striploin of Beef

Served with Yorkshire pudding

Roasted Norfolk Turkey

Served with pigs in blankets

Roasted Loin of Pork

Served with stuffing

Roasted Leg Of Lamb

Served with mint sauce

Honey Roasted Gammon

Served with peaches

Pan Fried Salmon

Served with Bonne Femme sauce

Pan Fried Chicken Breast

Served with Chasseur sauce

Mediterranean Vegetable Wellington

Served with tomato coulis

*All served with fresh vegetables of the day
or seasonal salad*



**Selection of sweets from the sweet trolley
or**

A selection of ice cream or sorbet



**A selection of English cheese and biscuits
with fresh fruit and chutney**

£2.50 Supplement



Jingle all the Way

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Premium Party Nights

Our vibrant party nights include an arrival drink, live music throughout a festive inspired menu and access to our Henley Suite for a disco to party the night away until 1:00am.

From £29.95 per person
(£19.95 Meal only)



Arrival drink



Starters

Roasted Butternut Squash & Orange Soup (vg)

**Smoked Ham Hoch Terrine, Mulled Wine
Syrup & Crusty Bread**

**Prawn And Crayfish Salad, Buttered Bread,
Bloody Mary Sauce**



Mains

**Roast Turkey, Trimmings
& Seasonal Vegetables**

**Mushroom, Chestnut & Cranberry Wellington
served with Seasonal Vegetables (vg)**

**Pan Fried Salmon, Potato Pearls,
Roasted Beetroot & Spinach Cream**

**Roasted Striploin of Beef,
Yorkshire Pudding & Seasonal Vegetables**



Desserts


Christmas Pudding, Brandy Sauce

Chocolate & Orange Cheesecake

**Apple & Cinnamon Tart Tatin, Spiced Syrup,
Vanilla Ice Cream (vg)**



Coffee & Mini Mince Pies



Accommodation Packages

Call reservations on **01675 445 600** to
receive 30% off our Best Available Rates

Celebrate Christmas Day in Style

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 for arrival drinks from 12:00pm.

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

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Christmas Day Menu



A Rich French Onion Soup

Topped with a cheese crouton and served with crusty bread

Smoked Salmon

Served with a celeriac and fennel salad with honey and mustard dressing

Mushroom & Bean Pâté (v)

Served with tomato chutney and mixed toasts



A Mulled Wine Sorbet



Roasted Turkey Breast

Served with a sage & onion stuffing, pigs in blanket. Goose fat roast potatoes and seasonal vegetables

Roasted Striploin of Beef

Cooked pink served with a Yorkshire pudding, goose fat roast potatoes and seasonal vegetables

Baked Cod Loin

Served on a root vegetable mash with seasonal greens and buttery red wine sauce

Vegan Puff Pastry (v)

Filled with parsnip, carrots, beetroot, leeks, sage & onion. Served with roast potatoes, seasonal vegetables and a vegetable jus



Traditional Christmas Pudding

With brandy sauce

White Chocolate Blonde

With strawberry filled profiteroles, fresh berries, white chocolate sauce

Mulled Pear Tart Tatin (v)

Vegan vanilla ice cream, mulled syrup berries



Coffee & Mince Pies

£79.00 per person
Pre booking essential
Children price – £39.50 per child.





Boxing Day Lunch

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Call our Christmas co-ordinator
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Our traditional Boxing Day gala buffet will be served at 1:00pm. To make this experience extra special, 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.

£35.00 per person
Pre booking essential

Children's price
£17.50 per child

Boxing Day 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 tradition 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, Emmental, 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.



New Year's Eve Gala Dinner

For our special event this year we will be hosting a gala dinner, seating at 8:00pm with 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 2022.

Dance away until 2:00am, with the party going on into the early hours of the new year. We kick start 2022 with our great Arden New Year's Day Brunch available until 12:00pm in our brasserie.

Dress code black tie
£89.00 Per Person meal only
£139.00 Per Person - Residential Package

Includes our seven course New Years Eve Gala Menu, complimented by a selection of pasties & soup at 1:00am, overnight accommodation, followed by our great Arden New Year's Day Brunch the next day. Spaces are very limited, pre booking is essential.

New Years Eve Menu

Champagne and Canapes

★

Roasted Carrot & Caraway Soup (v)

With coriander oil crusty bread

★

Beetroot & Goats Cheese Terrine

Petit salad candied walnuts

★

Pink Gin & Prosecco Sorbet

★

Fillet Mignon

Served with potato fondant, baby carrots, asparagus and a rich red wine jus

Baked Monkfish Fillet

Served with a chickpea chana, sweet potato and spinach

Chicken Roulade

Stuffed with a garlic duxelles, served with a creamy mash, Chantenay carrots, pickled wild mushrooms and a tarragon jus

Roasted Beetroot Risotto (v)

Carrots and asparagus

★

Bailey's & White Chocolate Cheesecake

Served with salted caramel and meringue kisses

★

A Selection of English Cheeses

★

Coffee & Petit Fours

Great Arden New Years Day Brunch

2022 starts in style with our new years brunch in the Meeting Place Brasserie served from 9:00am – 12:00pm and is included in your residential package.

Menu

Danish Pastries & Freshly Baked Croissants

Selection of Artisan Breads

Selection of Continental Meats & Cheese

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 inclusive of 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.
4. 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 Friday 29th October 2021, you can cancel, free of charge up to this point, minus any deposit taken. For Christmas Day, Boxing Day & New Years Eve – full payments are due Friday 26th November 2021, 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 the subject to availability and space. Bookings made after these dates are subject to full pre-payment at the time of booking.
5. 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 pre-payment already paid.
6. 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>
7. 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.
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.

