



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 2024 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

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



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

£25.00 per person

Available Monday – Saturday throughout December

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starters

Flame Grilled Red Pepper & Lentil Soup • • available Served with a clementine infused oil

Chicken Liver Pate
available
Petit salad, festive ale chutney & toast

Mains

Traditional Roast Turkey Breast
 available
 Roast potatoes, pig in blanket, stuffing, seasonal
 vegetables with Yorkshire pudding and gravy

Roast Beetroot & Celeriac Tart Tatin @ Served with seasonal vegetables and vegan gravy

> Pan Seared Salmon Fillet
> Potato fondant, seasonable vegetables, white wine and chive cream sauce

> > *

Desserts

Traditional Christmas Pudding With Brandy sauce

Chocolate Tart I diavailable Chantilly cream and a dark cherry compote

Coffee & Mince Pies



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

Price £29.95 - £15 children 12 & under

Tables of 8 and over will require pre order & deposit. Exclusive to Sunday Lunch throughout December, available between 12:00pm – 4:00pm

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Soup of the Day available Served with freshly baked bread Classic Prawn Cocktail Marie Rose sauce, iceberg lettuce, cucumber, tomato and lemon

Wexford Mushrooms En Croute Sautéed mushrooms with a peppercorn and stilton sauce

Trio of Melon ♥ ♥ Watermelon, honeydew, cantaloupe sorbet and Malibu syrup

Smoked Mackeral @ available With Horseradish sauce

Chicken Liver Parfait @ available With apple chutney

Egg Mayonnaise 🖲 🐠 Boiled eggs with lemon mayonnaise

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Roast Striploin of Beef () available Served with Yorkshire pudding Roast Norfolk Turkey () available

Served with pig in blankets Roast Loin of Pork @ available Served with stuffing

> Roast 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

A selection of ice cream or sorbet

A selection of English cheese and biscuits with fresh fruit and chutney £2.50 Supplement

Festive Party Nights

Arrival 7.00pm, Seated for 7.45pm. Our vibrant party nights include an arrival drink, a festive inspired menu and access to our Henley Suite for a disco to party the night away until 1:00am.

> From £35.00 per person (Meal only £27.00 excluding Thursday, Friday & Saturday)

Arrival Drink

Starters

Flame Grilled Red Pepper and Lentil Soup © @ available Served with a clementine infused oil

Chicken Liver Pate @ available Petit salad, festive ale chutney and toast

Lemon and Pepper Infused King Prawns @ Green salad and a bloody Mary dressing

Mains

Traditional Roast Turkey Breast @ available Roast potatoes, pig in blanket, stuffing, seasonal vegetables with Yorkshire pudding and gravy

> Roast Beetroot and Celeriac Tart Tatin © Served with seasonal vegetables and vegan gravy

Pan Seared Salmon Fillet
Potato fondant, seasonal vegetables, white wine and chive cream sauce

Slow Braised Blade of Beef Steak @ available Served with roast potatoes, seasonal vegetables, a rich red wine gravy, roasted shallots, mushrooms and Yorkshire Pudding

Desserts

Traditional Christmas Pudding With Brandy sauce

Chaocolate Tart
available
Chantilly cream and
a dark cherry compote

Orange & Lemon Posset @ Served with stem ginger shortbread

To Book

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or email us at events@ardenhotel.co.ul



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

Our popular Christmas day package, with a sit-down meal 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.

Celebrate

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



Wild Mushroom Cappuccino Laced with sherry and thyme

Baked Figs **@** Filled with whipped goats cheese, with toasted walnuts and port poached pears

Trio of Salmon **O** available Apple remoulade, caper and anchovy butter and homemade bread

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Champagne & Limoncello Sorbet @

Traditional Roast Turkey Breast
 available
 Goose fat roast potatoes, pig in blanket,
 stuffing, seasonal vegetables, Yorkshire
 pudding and gravy

Roast Striploin of Beef @ available Goose fat roast potatoes, seasonal vegetables, Yorkshire pudding and gravy

Pan-Fried Fillet of Seabass @ Seared scallops, creamy scallion and baby leek, pearl barley risotto, salsa Verde

Ricotta, Lemon & Basil Gnocchi @ available Pan-fried roasted squash, buttered spinach, olive tapenade dressing

> Lemon & Raspberry Cheesecake White chocolate ice cream and macerated raspberries

> > Traditional Snowball Trifle Topped with glacier cherries

Traditional Christmas Pudding With Brandy sauce

Coffee & Mince Pies

£85.00 per person Pre booking essential £42.50 children 12 and under



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.

£40.00 per personPre booking essential£20 children 12 & under

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Continental Meat Selection

Freshly carved Wiltshire Ham, Chorizo, Antipasti meats selection – Salami, Mortadella, Prosciutto accompanied with a selection of black and green olives.

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Artisan Bread Board

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

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Fish Selection

Smoked Salmon, Smoked Mackerel, Herring Roll Mops, a selection of Shellfish including Tiger Prawns, Shrimps, and accompanying dips and sauces.

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English Cheese Selection

A selection of local cheeses from our award winning cheese supplier, accompanied with a selection of pickles and chutneys, celery and grapes.

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British Delicatessen Selection

Traditional British favourites including gala pies, hunters pies, pork pies, scotch eggs and other delicatessen favourites.

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Salad Selection

A selection of salads including green salad, mixed salads as well as accompaniments of pasta salads, potato salad, rice salad, cous cous an<u>d coleslaw.</u>

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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.

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Dessert Island

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

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Tea and coffee will be served at your table.



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 2024.

Dance away until 2:00am, with the party going on into the early hours of the new year. We kick start 2024 with our great Arden New Year's Day Brunch available until 12:00pm in our brasserie.

> Dress code black tie (strictly over 18's)

£149.00 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.

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New Years Eve Merly

Champagne and Canapes

Cauliflower Volute Coriander, curry oil, toasted seeds

Burrata Panna Cotta O 🛛 Heritage tomato salad, balsamic pearls and basil syrup

> Crisp Pear Sorbet @ Laced with Cornish scrumpy <u>cider</u>

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Roast Rack of Lamb
 available
Butter bean dauphinoise, root vegetable fondant,
buttered garlic kale, rosemary and redcurrant jus

Poached Lemon Sole Fillet @ available Saffron creamed potatoes, sea vegetables. Lemon and watercress beurre blanc

Corn-fed Free-Range Chicken Supreme
available
Truffle duchess potato, squash and carrot terrine,
bacon and leek stuffed cabbage, chicken crackling,
light madeira and thyme jus

Chestnut, Squash & Sweet Potato Loaf • • available Warm beetroot and feta salad, tempura vegetables and romeso sauce

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Key Lime Pie Ginger bread crumble, clotted cream ice-cream and fresh raspberries

> Cheese & Biscuits * Coffee & Petit Fours

Great Arden New Years Day Brunch

2024 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.

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Danish Pastries & Freshly Baked Croissants Selection of Artisan Breads Fresh Fruit Platter & Yoghurts Selection Of Dried Fruits & Nuts Traditional Full English Breakfast Buffet & Cereal Selection will also be included.

To Book

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



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 £10 per head deposit is required at time of booking for festive party nights, party lunches, festive Sunday lunches & Boxing Day lunch. For Christmas Day & New Years eve £30 per head deposit is required. ALL DEPOSITS ARE NON-REFUNDABLE, NON TRANSFERABLE.

Full payment will be required 1 month prior to your booking. Up until this point cancellations are free of charge, minus any deposits already paid, 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.

5. All bookings require a pre order. This is required 28 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.

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.

9. Tables of 8 or more for festive Sunday lunches will require a Pre order and deposit.

