

Let's get
festive at
The Arden


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, Boxing Day celebration or to welcome 2025 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 in our Burgundy Suite Restaurant.

£27.50 per person

Available Monday – Saturday throughout December



Starters

Roasted Sweet Potato & Pumpkin Soup 🍷 🍷

Served with feta cheese

Trio of salmon 🍷

Classic salmon with creamy dill & caperberry on a crostini



Main Course

Turkey Breast Roulade with Stuffing 🍷

Served with goose fat roast potatoes, chantilly glazed carrots, brussel sprouts, chestnuts with garlic butter, Yorkshire pudding, pigs in blankets with a red wine jus

Marinated Pan Seared Stone Bass Fillet 🍷

Served with new potatoes in mixed herbs and pea velouté

Portobello Mushroom Wellington 🍷 🍷

With new potatoes in mixed herbs, chantilly glazed carrots, brussel sprouts and chestnuts with garlic butter.



Desserts

Bûche de Noël (Yule Log Cake)
Served with cream

Traditional Christmas Pudding 🍷
With brandy sauce



Coffee & 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

Price £29.95 - £15 children 12 & under

Tables over 8 people we will require a £15.00 deposit per person.

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



Soup of the Day 🍷 available

Served with freshly baked bread

Classic Prawn Cocktail

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

Wexford Mushrooms 🍷

Sautéed mushrooms with a peppercorn and stilton sauce

Trio of Melon 🍷 🍷

Watermelon, honeydew, cantaloupe sorbet and Malibu syrup

Smoked Mackerel 🍷 available

With Horseradish sauce

Chicken Liver Parfait 🍷 available

With apple chutney



Roast Striploin of Beef 🍷 available

Served with Yorkshire pudding

Turkey Breast Roulade with Stuffing 🍷 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

Marinated Pan Seared Stone Bass Fillet 🍷

Served with pea velouté.

Pan Fried Chicken Breast 🍷

Served with Chasseur sauce

Portobello Mushroom Wellington 🍷 🍷

Served with a vegetarian gravy

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

Festive Party Nights

Arrival 7.00pm, Seated for 7.30pm.

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 12.30am - Last Orders 12am.

From £40.00 per person

(Meal only £27.50 excluding Thursday, Friday & Saturday)

Arrival Drink



Starters

Roasted Sweet Potato & Pumpkin Soup 🍷 🍴

Served with feta cheese.

Arden King Prawn Cocktail 🍷

Served on a bed of lettuce with bloody mary sauce (contains alcohol).

Homemade Chicken

Liver Pate 🍷

With tomato chutney on a crostini

Mains

Turkey Breast Roulade with Stuffing 🍷

Served with goose fat roast potatoes, chantilly glazed carrots, brussel sprouts, chestnuts with garlic butter, Yorkshire pudding, pigs in blankets with a red wine jus.

Marinated Pan Seared Stone Bass Fillet 🍷

Served with new potatoes in mixed herbs and pea velouté.

Portobello Mushroom Wellington 🍷 🍴

With new potatoes in mixed herbs, chantilly glazed carrots, brussel sprouts and chestnuts with garlic butter

Desserts

Bûche de Noël (Yule Log Cake)

Served with cream

Eton Mess 🍷

With raspberry coulis mixed with chantilly cream

Traditional Christmas Pudding 🍷

With brandy sauce



Coffee & Mince Pies

ACCOMMODATION PACKAGES

£65.00 BB single occupancy - £80.00 BB double occupancy

Call reservations on **01675 445 600**



EARLY BIRD OFFER

Friday 29th November

Enjoy an 80's themed evening for £40.00 per person.

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Casino Royale Evening

Introducing Our NEW Casino Evenings

Thursday 5th & Thursday 12th December

Enjoy a 3-course meal followed by fun casino games of roulette and blackjack

£35.00 per person



Roasted Sweet Potato & Pumpkin Soup 🍷 🍴

Served with feta cheese

Trio of Salmon 🍷

Classic salmon with creamy dill & caperberry on a crostini



Turkey Breast Roulade with Stuffing 🍷

Served with goose fat roast potatoes, chantilly honey glazed carrots, brussel sprouts, chestnuts with garlic butter, Yorkshire pudding, pigs in blankets with a red wine jus

Marinated Pan Seared Stone Bass Fillet 🍷

Served with new potatoes in mixed herbs and pea velouté

Portobello Mushroom Wellington 🍷 🍴

With new potatoes in mixed herbs, chantilly glazed carrots, brussel sprouts and chestnuts with garlic butter



Bûche de Noël (Yule Log Cake)

Served with cream

Traditional Christmas Pudding 🍷

with brandy sauce



Coffee & Mince Pies



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Call our Christmas co-ordinator **01675 445 602**
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Celebrate Christmas Day in Style

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.

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Christmas Day Lunch



Sweet Potato, Smoked Paprika
and Red Pepper Soup 🍷 🍴
Topped with feta cheese

Arden King Prawn Cocktail 🍴
contains alcohol
With avocado and bloody mary sauce

Antipasto Platter 🍷 🍴
Marinated artichoke hearts, roasted bell
peppers, olives, sundried tomato, cheese and
crusty bread.



Lemon Sorbet with Limoncello



Turkey Breast Roulade with Stuffing 🍴
Served with goose fat roast potatoes, chantilly
glazed baby carrots, brussel sprouts with
chestnuts and garlic butter, Yorkshire pudding
and a rich red wine jus

Roasted Sirloin of Beef 🍴
Served with goose fat roast potatoes, chantilly
glazed baby carrots, brussel sprouts with
chestnuts and garlic butter, Yorkshire pudding
and a rich red wine jus

Cornish Monkfish Pan Seared
in a Garlic Herb Butter 🍴
With celeriac mash, chantilly glazed baby
carrots, beans in pesto and a white wine sauce

Butternut Squash
Stuffed with Quinoa 🍷 🍴
With cranberries, spinach, sage, figs, celeriac
mash, chantilly glazed baby carrots, brussel
sprouts with chestnuts in garlic butter and white
wine and rich tomato sauce



Traditional Christmas Pudding 🍴
With brandy sauce

Gin Vanilla cheesecake (contains alcohol)
Topped with red berries and a pink gin sauce

Chocolate and Caramel Tart 🍷 🍴
With ice cream



Coffee & Mince Pies



£90.00 per person
Pre booking essential
£45.00 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.

£50.00 per person

Pre booking essential

£25 children 12 & under

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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 traditional French stick, Ciabatta, Focaccia, Sourdough and Rye loaves



Fish Selection

Whole side of baked salmon, a selection of shellfish including king prawns, cockles and crab meat served with accompanying dips and sauces



Welsh Cheese Selection

A cheese tower from our award-winning cheese supplier, accompanied by a selection of pickles, chutneys, celery and grapes



British Delicatessen Selection

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



Salad Selection

A selection of salads including green salad, mixed salads as well as accompaniments of pasta salads, potato salad, tomato and buffalo mozzarella and cous cous.



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 & fruit sticks for the children, 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 2025.

Dance away until 2:00am, with the party going on into the early hours of the new year. We kick start 2025 with our great Arden New Year's Day Brunch available until 12:00pm in our brasserie.

Dress code black tie

£169.00 Per Person

Dinner Bed & Breakfast package.

Includes our seven course New Year's Eve Gala Menu, complimented by a selection of pasties 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 Year's Eve Menu

Champagne and Canapes



Broccoli and Stilton Soup

With crusty bread



King Scallops

In herb butter with pea puree



Lemon Sorbet with Limoncello



Roast Duck Breast (cooked medium)

Fondant potatoes, steamed asparagus, heritage mixed roast beets, rich red wine jus.

Or

Lobster Tails with Lemon

Parsley, Herb & Garlic Butter

Grilled asparagus, dauphinoise potatoes

Or

Beef and Mushroom Wellington Parcel

Fondant potatoes, asparagus, heritage mixed roast beets

Or

Butternut Squash Stuffed with Quinoa & Vegetables

Fondant potatoes, asparagus, heritage mixed roast beets



Salted Caramel Stacks topped with Profiteroles



Cheese & Biscuits



Coffee and Petit Fours

Great Arden New Year's Day Brunch

2025 starts in style with our New Year's Brunch in the Meeting Place Brasserie served from 9:00am – 12:00pm and is included in your residential package.

Menu

Traditional Full English Breakfast Buffet & Cereal Selection plus.

Danish Pastries & Freshly Baked Croissants

Selection of Artisan Breads

Fresh Fruit Platter & Yoghurts

Selection of Dried Fruits & Nuts

To Book



Call our Christmas co-ordinator on 01675 445 602
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Special Bedroom rates are available for your function at
£65.00 BB single occupancy £80.00 BB double occupancy.
Please contact us to book.

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 £15 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 pre-payment already paid.
6. If reserving less than 5 rooms the "standard bedroom" cancellation policy is applicable. If reserving 6 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.

