

Let's get
festive at
The Arden




THE
ARDEN
HOTEL
& Leisure Club





Dear Guest

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

Whether you are joining us for a festive party, Christmas Day, Boxing Day celebration or to welcome 2026 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.

£27.95 per person


Available Monday – Saturday throughout December



Starters

Silky Puree of Butternut Squash   

With roasted red pepper soup finished with a touch of cream, artisan bread rolls

Succulent Tiger Prawns 



Tossed in garlic and chilli butter, on a vibrant salad



Mains

Succulent Slices of Roast Turkey Breast 

Accompanied by crispy goose fat roast potatoes, honey and garlic heritage carrots, Brussel sprouts tossed with chestnuts, served with a traditional Yorkshire pudding, herb-infused pork stuffing, pigs in blankets, finished with a decadent red wine jus

Pan-roast Monkfish with Crispy Bacon  

Served with crushed new potatoes, watercress, finished with a velvety lemon creamy sauce

Woodland Mushroom Duxelles Wellington   

Wrapped in golden puff pastry, paired with rosemary-infused roast potatoes, glazed heritage carrots in balsamic marinade, brussel sprouts, tossed roasted chestnuts, finished with creamy wild mushroom stroganoff jus



Desserts

Traditional Rich Festive Christmas Pudding  

Served with warm velvety brandy cream

Elegant Passionfruit Pavlova 

With a lush chantilly cream and a burst of wild berries

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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 £28.95 - £14.50 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 En Croute 


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


Served with Yorkshire pudding

Roasted Norfolk Turkey

Served with pigs in blankets

Roast Loin of Pork

Served with stuffing

Roast Leg of Lamb 


Served with mint sauce

Honey Roasted Gammon

Served with a slice of pineapple

Pan-roast Monkfish  

With crispy bacon served with crushed new potatoes, watercress, finished with a velvety lemon cream sauce

Pan Fried Chicken Breast 

Served with Chasseur sauce

Woodland Mushroom Duxelles Wellington   

Wrapped in golden puff pastry, paired with rosemary-infused roast potatoes, glazed heritage carrots in balsamic marinade, brussel sprouts tossed roasted chestnuts, finished with creamy wild mushroom stroganoff jus

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

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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 £45.00 per person

Arrival Drink



Starters

Silky Puree of

Butternut Squash

With roasted red pepper soup finished with a touch of cream, artisan bread rolls

Succulent Tiger Prawns

Tossed in garlic and chilli butter, on a vibrant salad

Breaded Halloumi

With a sweet and spicy honey-chilli glaze

Mains

Succulent Slices of Roast

Turkey Breast

Accompanied by crispy goose fat roast potatoes, honey and garlic butter heritage carrots, brussel sprouts tossed with chestnuts, served with a traditional Yorkshire pudding, herb-infused pork stuffing, pigs in blankets, finished with a decadent red wine jus

Pan-roast Monkfish

With crispy bacon served with crushed new potatoes, watercress, finished with a velvety lemon cream sauce

Woodland Mushroom

Duxelles Wellington

Wrapped in golden puff pastry, paired with rosemary infused roast potatoes, glazed heritage carrots in balsamic marinade, brussel sprouts toasted chestnuts, finished w a creamy wild mushroom stroganoff jus

Desserts

Traditional Rich Festive

Christmas Pudding

Served with warm velvety brandy cream

Elegant Passionfruit Pavlova

With a lush chantilly cream with a burst of wild berries

Bûche de Noël

(rich yule log cake)

Accompanied by a silky warm chocolate sauce



Coffee & Mince Pies



ACCOMMODATION PACKAGES

£65.00 BB single occupancy

£80.00 BB double occupancy

Call reservations on

01675 445 600

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Celebrate Christmas Day in Style

Join us for our famous Christmas Day celebration in the Burgundy suite. Arrival drinks available in the bar from 12:00pm, sit-down in the restaurant at 1:00pm and enjoy a sumptuous lunch accompanied by our resident pianist.

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Christmas Day Lunch



Roasted Red Pepper &

Sun Blushed Tomato Soup 🍷 🍷 🍷

Finished with a touch of cream, artisan bread rolls

Delicate Layers of Smoked Salmon 🍷

Atlantic prawns, avocado, crowned with
crème fraiche, crisp salad

Caprese Salad 🍷 🍷

Sliced heritage tomatoes, creamy mozzarella
di bufala and drizzled basil oil



Succulent Slices of Roast Turkey Breast 🍷

Honey and garlic butter heritage carrots, brussel
sprouts tossed in chestnuts, served with a traditional
Yorkshire pudding, herb-infused pork stuffing, pigs in
blankets, finished with a decadent red wine jus

Crisp Skinned Sea Bream Fillet 🍷

Accompanied by goose fat roasted potatoes,
caramelized carrots in honey garlic butter, sautéed
brussel sprouts toasted chestnuts elegantly finished
with silken white wine zesty sauce

Woodland Mushroom

Duxelles Wellington 🍷 🍷 🍷

Wrapped in golden puff pastry, paired with rosemary
infused roast potatoes, glazed heritage carrots in
balsamic marinade, brussel sprouts toasted chestnuts,
finished with a creamy wild mushroom stroganoff jus

Crusted Roast Lamb Rump 🍷

Served pink, with rosemary and garlic, accompanied
by crisp goose fat potatoes, heritage carrots glazed in
honey garlic butter and sauteed brussel sprouts with
caramelized chestnuts, presented with a fluffy Yorkshire
pudding, pork-herb stuffing, pigs in blankets, with
deep red wine reduction



Rich Festive Christmas Pudding 🍷 🍷

Served with a warm and velvety brandy cream sauce

Ardens Signature Chocolate Heaven

A multi-layered indulgence of velvety chocolate
creamy, rich brownie pieces, dark chocolate Cremieux
finished with satin ganache with chocolate shards

Chocolate Cherry Mousse

Silky layers of dark chocolate mousse
topped with dark chocolate shavings



Coffee & Mince Pies



£95.00 per person

Pre booking essential

£47.50 children 12 and under



Boxing Day Lunch

Our traditional Boxing Day gala buffet will be served
from 1.00pm – 3.30pm.

After your meal please relax in our Bar and Lounge.

£50.00 per person
£25 children 12 & under

Pre booking is essential – please contact the team.

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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

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



Sweets from our traditional Sweet Trolley



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 2026.

Dance away until 2:00am, with the party going on into the early hours of the new year. We kick start 2026 with our great Arden New Year's Day Brunch available until 12:00pm in our brasserie.

Dress code black tie

£189.00 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 & Wild Mushroom Velouté 1 10 11

A luxuriously smooth wild mushroom and a touch of champagne,
finished with truffle oil and chive crème fraîche

Delicately Marinated Calamari 11

Stuffed with rice, seafood braised in a rich San Marzano
tomato sauce with a hint of chilli and white wine



Chilled Limoncello

Served with a zesty orange sorbet



Portuguese - Spiced Spatchcock Chicken 11

Grilled & accompanied by herb-infused fondant potatoes,
chargrilled asparagus spears, finished with a vibrant chimichurri emulsion

Or

Succulent Medallions of Monkfish & King Prawns 10 11

In herb infused butter, potato scallops and flame grilled baby leeks,
finished off with micro fennel, drizzled in a lemon beurre blanc

Or

Herb-crusted Rack of Lamb 11

Succulent rack of lamb, served pink, enrobed in a fragrant herb crust, served with golden
fondant potatoes, glazed in butter baby carrots and deep velvety red wine reduction

Or

Duxelles Hand Rolled Golden Puff Pastry 10 11 11

Filled with roasted root vegetables served with chargrilled asparagus spears,
fondant potatoes and a tomato reduction



Chocolate Irish Cream Torté

Velvety Irish cream in fudge flourless delight topped with glossy soft cream



Cheese & Biscuits



Coffee and Petit Fours

Great Arden New Year's Day Brunch

2026 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

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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.

