

LET'S GET FESTIVE

THE ARDEN HOTEL
& LEISURE CLUB




THE
ARDEN
HOTEL
& Leisure Club





CELEBRATING CHRISTMAS & NEW YEAR

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 2027 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 & Leisure Club, we wish you a very Merry Christmas and a Happy New Year.

Kind Regards,

*Roy Nash
General Manager*

*Emma Cheal
General Manager*



TO BOOK

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

CHRISTMAS PARTY LUNCHES

Our delicious three course party lunches are served in our Burgundy Suite Restaurant.

£29.50 PER PERSON

Available Monday – Saturday throughout December

STARTERS

Roasted Red Pepper & Cherry Tomato Soup (GF)(V)(VE)
Lightly infused with gin, finished with basil oil, served with artisan bread

Delicate Salmon & Cod Cutlet
With a lemon citrus aioli, crowned with grilled garlic king prawns

MAINS

Slow-Roasted Crown of Turkey (GF available)
With crisp duck fat potatoes, glazed carrots, maple roasted brussel sprouts with chestnuts and bacon, golden roasted parsnips, pigs in blankets, traditional sausage and onion stuffing, Yorkshire pudding and a rich red wine reduction

Seared Fillet Seabass (GF)
With crushed herb new potatoes and charred asparagus, garlic, chilli, lemon beurre blanc and crispy fried capers

Christmas Wellington (V)(VE)(GF)
Golden puff pastry parcel of seasoned butternut squash, baby spinach with wild mushroom duxelles, crushed new potatoes, carrots and a vegetarian jus

DESSERTS

Traditional Christmas Pudding
(V)(GF)(VE available)
Rich spiced fruit pudding served warm with a smooth brandy sauce

Bûche de Noel (V)
A rolled sponge with chocolate cream filling, a smooth indulgent chocolate sauce

Coffee & Mince Pies

TO BOOK

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



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

£29.95 (CHILDREN 12 & UNDER £15.00)

Available Sunday 6th, 13th & 20th December between 12:00pm – 4:00pm

Soup of the Day (VE)(GF available)
Served with freshly baked bread

Classic Prawn Cocktail
Marie Rose sauce, iceberg lettuce, cucumber, tomato and lemon

Wexford Mushrooms En Croûte (V)
Sautéed mushrooms with a peppercorn and stilton sauce

Trio of Melon (V)
Watermelon, honeydew, cantaloupe sorbet and Malibu syrup

Smoked Mackerel (GF available)
With horseradish sauce

Chicken Liver Parfait (GF available)
With apple chutney

Roast Striploin of Beef (GF available)
Served with Yorkshire pudding

Roast Norfolk Turkey (GF available)
Served with pigs in blankets

Roast Loin of Pork (GF available)
Served with stuffing

Roast Leg of Lamb (GF available)
Served with mint sauce

Honey Roasted Gammon (GF available)
Served with a slice of pineapple

Pan-roast Monkfish (GF available)
With crispy bacon served with crushed new potatoes, watercress, finished with a velvety lemon creamy sauce

Pan Fried Chicken Breast (GF available)
Served with Chasseur sauce

Christmas Wellington (V)(VE)(GF available)
Golden puff pastry parcel of seasoned butternut squash, baby spinach with wild mushroom duxelles, crushed new potatoes, carrots and a vegetarian jus

All served with fresh vegetables of the day

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

TO BOOK

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

FESTIVE PARTY EVENING

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.

£47.95 PER PERSON

Arrival 7.00pm, Seated for 7.30pm.

STARTERS

Roasted Red Pepper & Cherry Tomato Soup (GF)(V)(VE)
Lightly infused with gin, finished with basil oil, served with artisan bread

Delicate Salmon & Cod Cutlet
With a lemon citrus aioli, crowned with grilled garlic king prawns

Curated Antipasti Platter – Sliced Cured Meats (GF)(V)(VE)
Grilled vegetables, artichoke olives, sun dried tomatoes, selection of cheeses, with rosemary focaccia, drizzled with balsamic glaze, virgin olive oil
(when ordering please specify if meat, vegan or vegetarian)

MAINS

Slow-Roasted Crown of Turkey (GF)
Crisp duck fat potatoes, glazed carrots, maple-roasted brussel sprouts with chestnuts and bacon, golden roasted parsnips, pigs in blankets, traditional sausage and onion stuffing, Yorkshire pudding and a rich red wine reduction

Seared Fillet Seabass (GF)
With crushed herb new potatoes and charred asparagus, garlic, chilli, lemon beurre blanc and crispy fried capers

Christmas Wellington (V)(VE)(GF)
Golden puff pastry parcel of seasoned butternut squash, baby spinach with wild mushroom duxelles, crushed new potatoes, carrots and a vegetarian jus

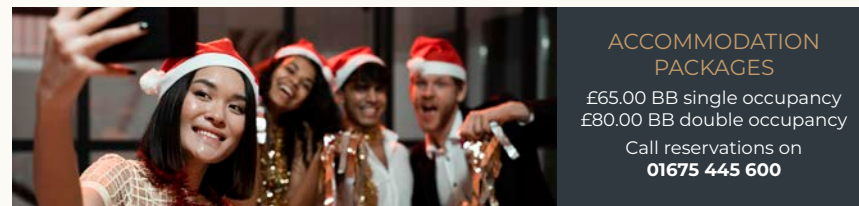
DESSERTS

Classic Pavlova (V)(GF)
A light, crisp meringue with a soft centre, layered with silky Chantilly cream and finished with fresh raspberries and kiwi fruit

Mulled Wine Poached Pear (V)(VE)(GF)(non alcoholic available)
Whole pear slowly poached in rich red wine, cinnamon, orange, clove and star anise, creating a deeply aromatic and indulgent finish

Traditional Christmas Pudding (GF)(V)(VE available)
Rich spiced fruit pudding served warm with a smooth brandy sauce

Coffee & Mince Pies



ACCOMMODATION PACKAGES

£65.00 BB single occupancy
£80.00 BB double occupancy

Call reservations on
01675 445 600

TO BOOK

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

CELEBRATING CHRISTMAS DAY IN STYLE



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



TO BOOK

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

CHRISTMAS DAY LUNCH

£99.00 PER PERSON
£50 CHILDREN 12 & UNDER



STARTERS

Roasted Red Pepper & Cherry Tomato Soup (GF)(V)(VE)

Lightly infused with gin, finished with basil oil, served with artisan bread

Soft Goats Cheese Tart (V)

Crisp short crust pastry filled with caramelized red pepper and basil, served with dressed rocket and roasted cherry tomatoes

Crab & Prawn Cutlet

With a lemon citrus aioli, crowned with grilled garlic king prawns

LEMON & ORANGE SORBET WITH LIMONCELLO

MAINS

Slow-roasted Crown of Turkey (GF available)

With crisp duck fat potatoes, glazed carrots, maple roasted brussel sprouts with chestnuts and bacon, golden roasted parsnips, pigs in blankets, traditional sausage and onion stuffing, Yorkshire pudding and a rich red wine reduction

Seared Fillet Seabass (GF)

With crushed herb new potatoes and charred asparagus, garlic, chilli, lemon beurre blanc and crispy fried capers

Beef Wellington (GF available)

Wrapped inside a crepe, prosciutto and mushroom, baked in golden puff pastry, with crisp duck fat roast potatoes, maple carrots, brussel sprouts with chestnuts and bacon with a rich red wine reduction

Festive Wellington (GF)(V)(VE)

Slow roasted heritage vegetables, brown rice, lentils, duxelles mushroom and spinach baked in flaky pastry served with vegetarian jus

DESSERTS

Mulled Wine Poached Pear (V)(VE)(GF)(non alcoholic available)

Whole pear slowly poached in rich red wine, cinnamon, orange, clove and star anise, creating a deeply aromatic and indulgent finish

Classic Pavlova (V)(GF)

A light, crisp meringue with a soft centre, layered with silky Chantilly cream and finished with fresh raspberries and kiwi fruit

Chocolate Cherry Mousse (V)(VE)

Silky layers of dark chocolate mousse topped with dark chocolate shavings

Traditional Christmas pudding (GF)(V)(VE available)

Rich spiced fruit pudding served warm with a smooth brandy sauce

Coffee & Mince Pies

TO BOOK

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

BOXING DAY LUNCH



Our traditional Boxing Day Menu
will be served from 1.00pm – 4.00pm.

After your meal please relax in our Bar and Lounge.
Pre booking is essential – please contact the team.



TO BOOK

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

BOXING DAY MENU

£39.95 PER PERSON
£20 CHILDREN 12 & UNDER



Soup of the Day (VE)(GF available)
Served with freshly baked bread

Classic Prawn Cocktail

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

Wexford Mushrooms En Croûte

 (V)

Sautéed mushrooms with a peppercorn and stilton sauce

Trio of Melon

 (V)

Watermelon, honeydew, cantaloupe sorbet and Malibu syrup

Smoked Mackerel

 (GF available)

With horseradish sauce

Chicken Liver Parfait

 (GF available)

With apple chutney

Roast Striploin of Beef

 (GF available)

Served with Yorkshire pudding

Roast Norfolk Turkey

 (GF available)

Served with pigs in blankets

Roast Loin of Pork

 (GF available)

Served with stuffing

Roast Leg of Lamb

 (GF available)

Served with mint sauce

Honey Roasted Gammon

 (GF available)

Served with a slice of pineapple

Pan-roast Monkfish

 (GF available)

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

Pan Fried Chicken Breast

 (GF available)

Served with Chasseur sauce

Christmas Wellington

 (V)(VE)

Golden puff pastry parcel of seasoned butternut squash, baby spinach with wild
mushroom duxelles, crushed new potatoes, carrots and a vegetarian jus

All served with fresh vegetables of the day

Selection of sweets from the sweet trolley

Traditional Christmas Pudding

 (V)(GF)(VE available)

Rich spiced fruit pudding served warm with a smooth brandy sauce

A selection of Ice Cream or Sorbet

A selection of English Cheese & Biscuits

With fresh fruit and chutney £2.50 Supplement

TO BOOK

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

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 2027.

Dance away until 2:00am, with the party going on into the early hours of the New Year. We kick start 2027 with our great Arden New Year's Day Brunch available until 12:00pm in our brasserie.

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.

DRESS CODE: BLACK TIE



TO BOOK

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

NEW YEAR'S EVE MENU

£195 PER PERSON

CHAMPAGNE & CANAPES

Wild Mushroom Soup (V)(GF)(VE available)

Selection of wild mushrooms gently sauteed and folded through a silky cream sauce, with aromatic truffle oil, served with artisan bread

Golden Garlic Butter King Scallops (V VE GF available)

Resting on mixed avocado, couscous salad with roasted red peppers, delicately finished with vibrant basil oil

MANGO SORBET WITH LIMONCELLO

Succulent Herb Crusted Lamb Rump (GF)

Dauphinoise potatoes, baby glazed carrots and tender stem broccoli with chimichurri sauce and a deep red wine jus

OR

Grilled Tuna Steak (GF)

With garlic butter king prawns, served alongside fondant potatoes and green beans in a pesto sauce, with a velvety citrus cream sauce

OR

Slow Cooked Duck Confit Legs (GF)

Charred asparagus, apple and braised red cabbage, and delicate dauphinoise potatoes, finished with a velvety, citrus infused orange glaze red wine jus

OR

A Golden Parcel of Seasoned Butternut Squash (V)(VE)(GF available)

Baby spinach with wild mushroom duxelles flaky puff pastry, rosemary and garlic roasted new potatoes, baby carrots and a full-bodied vegetarian jus

Arden Signature Chocolate Heaven (V)(VE)(GF)

A tower of silky dark chocolate mousse, chocolate brownie pieces, rich chocolate ganache, with a dark chocolate shard

A Selection of Cheeses

Crackers, chutney and grapes

English Tea or Freshly Brewed Coffee

Alongside a selection of elegant petit fours



GREAT ARDEN NEW YEAR'S DAY BRUNCH

2027 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
or email us at events@ardenhotel.co.uk

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.

