



# make your Christmas magical

CHRISTMAS IS THE MOST WONDERFUL TIME OF THE YEAR. A TIME FOR GATHERING WITH FAMILY, FRIENDS AND COLLEAGUES TO CELEBRATE THE FESTIVE SEASON.

We have something for everyone. Book your Christmas event with us and you can relax in the full knowledge that everything will be taken care of. ---See our full programme of seasonal events throughout December.

## CHRISTMAS LUNCHES & DINNERS

Come together this festive season and enjoy a three-course lunch, inclusive of Christmas novelties.

£17.50 per person

Add a half bottle of house wine at £7.50 per person

## FESTIVE AFTERNOON TEA

A fabulous way to spend an afternoon in the lead-up to Christmas, get together with loved ones over our Festive Afternoon Tea.

£13.50 per person

For a special treat, add a glass of festive punch for £5.50 per person, or a 200ml bottle of Prosecco for £7.50 per person

## CHRISTMAS DAY LUNCH

Let us take care of it this year, and give you plenty of time to relax and enjoy Christmas Day with family and friends.

£39.50 per adult | £19.95 per child 6 - 14yrs

Under 6s free of charge - Special Christmas gifts for the children

## FESTIVE OVERNIGHT ACCOMMODATION

If you're looking for a festive getaway or would like to make an evening of it at one of our party nights, book our comfortable rooms from £39 per room, per night, inclusive of breakfast for two people.

For further details and to book, please contact our Christmas Co-ordinator:

t: 01905 679111

e: [xmas@coastandcountryhotels.co.uk](mailto:xmas@coastandcountryhotels.co.uk)



# Christmas Lunches & Dinners

£17.50  
per person

Come together this festive season and enjoy a three-course lunch or dinner in our restaurant. Price is inclusive of Christmas novelties and served throughout December (excluding Christmas Day).

## STARTERS

Tomato and Basil Soup   
served with a bread roll and butter

Brussels Pôté  
served with seasonal leaves, red onion marmalade and mini toasts

Breaded Brie Wedges   
served with cranberry compote and seasonal leaves

## MAINS

Butter Roasted Turkey  
served with crispy roast potatoes, seasonal vegetables,  
pigs in blankets, sage and onion stuffing and a rich gravy

Roast Gammon  
served with braised red cabbage and crispy roast potatoes

Baked Trout  
served with a potato rosti, seasonal vegetables and  
hollandaise sauce

Creamy Mushroom Risotto   
topped with Parmesan and rocket

## DESSERTS

Traditional Christmas Pudding  
served with brandy sauce

Baked New York Cheesecake  
served with Baileys cream and fresh raspberries

Fresh Fruit Salad  
served with vanilla ice cream

## TO FINISH

Mince Pies with Tea or Coffee

For further details and to book, please  
contact our Christmas Co-ordinator:  
t: 01905 679111  
e: [xmas@coastandcountryhotels.co.uk](mailto:xmas@coastandcountryhotels.co.uk)

Add half a  
bottle of house  
wine at £7.50  
per person



£13.50  
per person

Add a glass  
of festive punch  
for £5.50 per  
person

Add a  
200ml bottle  
of Prosecco  
for £7.50 per  
person

# festive Afternoon Tea

A fabulous way to spend an afternoon in the lead-up to Christmas, get together with loved ones over our Festive Afternoon Tea.

## SELECTION OF SANDWICHES

served on white or brown bread

Roast Turkey with Cranberry

Baked Ham with Wholegrain Mustard

Cucumber, Mint and Cream Cheese

Brie and Apple Chutney

## SAVOURY SNACKS

Pigs in Blankets

Mini Smoked Salmon Bagels

Bite-size Sausage Rolls

## SWEET TREATS

Fruit Scone, Clotted Cream and Jam

Red Berry Battenburg

French Macaroons

Mince Pies

## SERVED WITH A CHOICE OF TEA OR COFFEE



For further details and to book, please  
contact our Christmas Co-ordinator:  
t: 01905 679111  
e: [xmas@coastandcountryhotels.co.uk](mailto:xmas@coastandcountryhotels.co.uk)

# Christmas Day Lunch

£39.50  
per adult

£19.95  
per child  
6-14yrs  
Under 6's free of  
charge

Let us take care of it this year, and give you plenty of time to relax and enjoy Christmas Day with family and friends.

## STARTERS

Roast Tomato and Red Pepper Soup   
served with a bread roll and butter

Chicken Liver and Brandy Parfait  
with toasted ciabatta and red onion chutney

Prawn and Smoked Salmon Cocktail  
served on crisp lettuce with Marie Rose sauce and brown bread

Fresh Melon and Prosciutto  
served with raspberries and mint

## MAINS

Butter Roasted Turkey  
served with sage and onion stuffing, pigs in blankets, honey roast parsnips, Brussels sprouts, buttered carrots, crispy roast potatoes and a rich gravy

Roasted Rib of Beef  
served medium with Yorkshire pudding, seasonal vegetables, crispy new potatoes and a red wine jus

Poached Salmon  
served with new potatoes and salsa verde

Creamy Mushroom Risotto   
served with rocket and Parmesan

## DESSERTS

Traditional Christmas Pudding  
served with brandy sauce

Chocolate Cheesecake  
served with Chantilly cream

Mature Cheddar, Brie and Stilton  
served with fruit chutney, celery and crackers

## TO FINISH

Mince Pies with Tea or Coffee

Includes a  
Christmas gift  
for the children  
(up to 14 years old)

For further details and to book, please  
contact our Christmas Co-ordinator:  
**t: 01905 679111**  
**e: [xmas@coastandcountryhotels.co.uk](mailto:xmas@coastandcountryhotels.co.uk)**



# festive Celebrations

## TERMS & CONDITIONS

- Your provisional booking will be held for a maximum of 10 days pending receipt of written confirmation and signing of the terms and conditions, after which time the booking will be released.
- Guests booking a room will be required to guarantee the full cost by credit card and will be subject to the hotel's standard accommodation terms.
- Under 16's are not permitted to attend any evening event without express prior consent and if staying overnight must be supervised by a parent or guardian at all times.
- For dining or party nights, full pre-payment with final numbers is required a minimum of 14 days prior to your event. Residential bookings should be confirmed and paid by 1st December 2022.
- All payments must be settled as a whole by the organiser and not by individuals. All payments are non-refundable and non-transferable.
- Final numbers and menu selections for all guests must be confirmed no later than 14 days prior to arrival, any decrease in the number of guests attending after this time will be charged, in full, to the credit card held on file.
- The hotel reserves the right to transfer a party to an alternative room should the existing confirmed numbers increase or decrease and to alter or amend any content enclosed.
- The hotel reserves the right to cancel any event when minimum numbers have failed to be reached. In such cases, at least 7 working days notice will be given if possible and either a full refund or alternative dates will be offered. If alternative dates are offered the price may change.
- Some dishes may contain nuts or nut products, please ask for clarification. All special dietary requirements should be requested at least 7 days prior to the event.
- Party organisers or company representatives will be liable for any misconduct by their guests that result in damage to the property of the hotel or its associated assets.
- Management reserve the right to refuse admission.
- All drinks consumed on the premises must be purchased at the hotel.
- When dancing at an event, drinks are not permitted on the dance floor and shoes must be worn at all times.
- Guests are asked to always behave in a responsible manner and dress appropriately. Unacceptable behaviour from guests will not be tolerated and will be asked to leave the premises.
- We reserve the right to refuse sale of alcoholic beverages.
- For the safety and comfort of all our guests and to prevent noise disturbance, post event parties may not be held in any guest bedroom or hotel area after the event has finished.
- The proposed licensing times for our bars at the time of printing are subject to approval by the local licensing authority.
- Menu items may be subject to change due to supplier issues.
- On all menus, the 🌱 symbol indicates that it is suitable for vegetarians.