



AUTUMN
PRIVATE
DINING

**Your very own private space
at The Angel Hotel
for celebrations, conversations
and gatherings.**

Four Silver Star grading and Two Rosettes from The AA

Times and Sunday Times Best Foodie Hotel 2025

Since its early days as a coaching inn, The Angel has offered the very best in traditional and friendly hospitality. The hotel boasts three private dining rooms designed to create unforgettable first impressions and accommodate special events that range in size from 14 guests to 144 guests.

From breakfasts, lunches and dinners to High Tea, the elegance and charm of our private dining rooms are complemented by the seasonal menus shown here in our Private Dining brochure.

To ensure every single detail is correct, our dedicated Function Co-ordinators are on hand to assist you with your planning. And, when the time comes, a dedicated team focus on your event, to ensure everything runs smoothly.

To find out more about holding your celebrations at The Angel Hotel please call 01873 857121 or email our Sales Team at sales@angelabergavenny.com.

PRIVATE DINING

THE CELLAR

Featuring the hotel's wine cellar as a backdrop, The Cellar is an atmospheric space featuring a bespoke oak table that was built in-situ. The blue leather chairs by Linley, contrast with the earthy tones of the stone walls and floor; and the controllable lighting system ensures the perfect ambiance.

Discreetly tucked away in the hotel basement, The Cellar is accessed via a contemporary spiral staircase.

Capacity: up to 14 seated



PRIVATE DINING

THE BRECON ROOM

The Brecon Room features large bay windows which flood the room with natural light and overlook the historic bustling high street below. It has a large open fire and a Roger Oates flatweave rug on an oak floor. The overmantle mirror and wall sconces are gilt.

Situated on the first floor of the hotel with easy access from the lift and stairs.

Capacity: 25 on one long oval table
 30 on three round tables



PRIVATE DINING

THE BALLROOM

With its original high plasterwork ceiling, contemporary Italian crystal chandeliers and gilt sconces, tall windows, elegant mirrored alcoves and minstrels' gallery, the Ballroom is a grand space for your celebrations. It has a private bar, opening onto a walled terrace with views towards the Blorenge mountain.

Situated on the first floor of the hotel, the Ballroom can be accessed by lift, by stairs and directly from the car park.

Capacity: 35 on one long oval table
 up to 120 on round tables





SIMPLY CELEBRATE

Keep the celebrations simple with this menu,
designed to please the whole crowd.

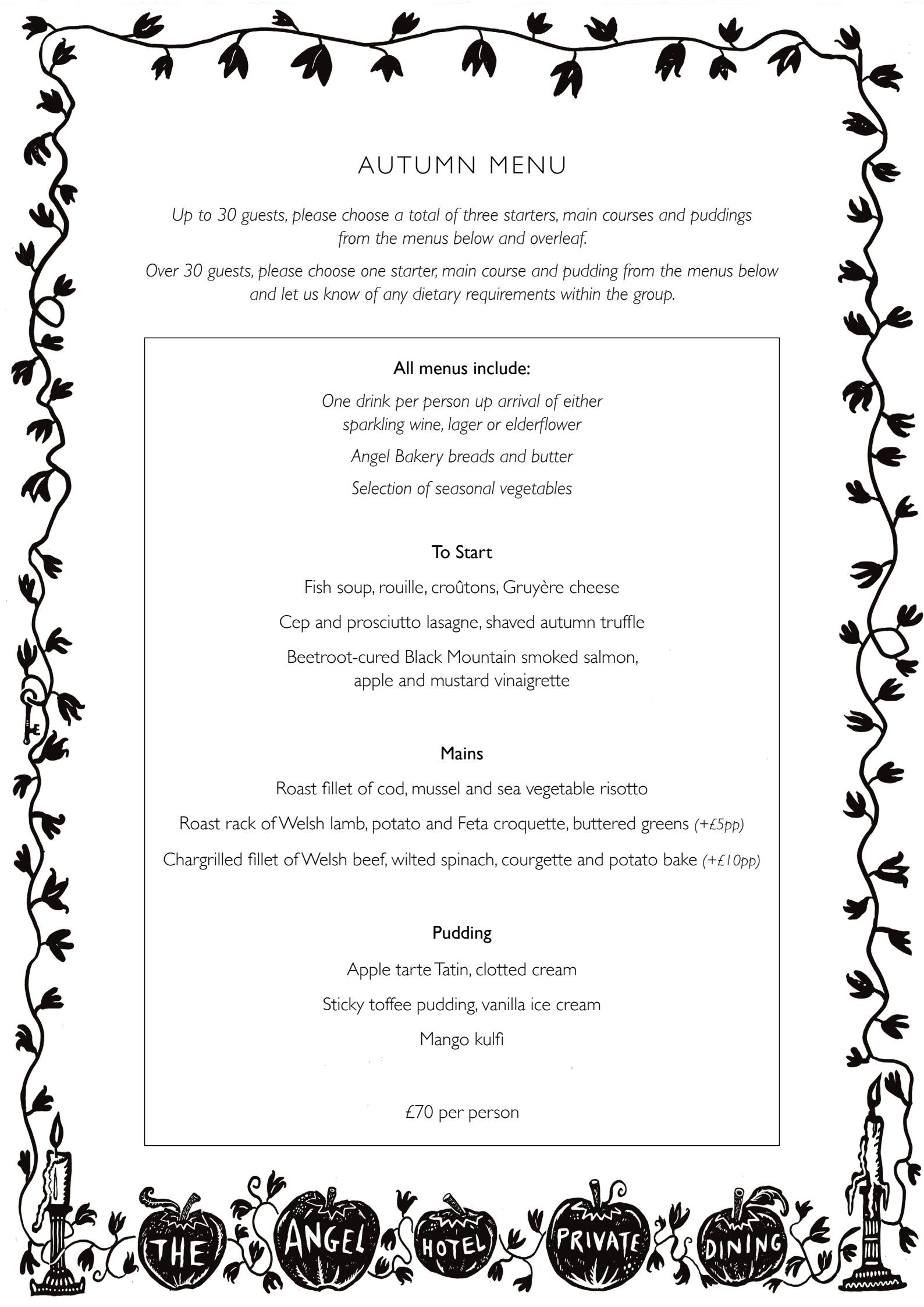
Angel Bakery breads and butter

Severn and Wye smoked salmon,
capers and shallots

Char-grilled breast of chicken,
dauphinoise potatoes, green beans,
sugarsnap peas and mangetout

Sticky toffee pudding, caramel sauce,
vanilla ice cream

£50 per person



AUTUMN MENU

Up to 30 guests, please choose a total of three starters, main courses and puddings from the menus below and overleaf.

Over 30 guests, please choose one starter, main course and pudding from the menus below and let us know of any dietary requirements within the group.

All menus include:

One drink per person up arrival of either sparkling wine, lager or elderflower

Angel Bakery breads and butter

Selection of seasonal vegetables

To Start

Fish soup, rouille, croûtons, Gruyère cheese

Cep and prosciutto lasagne, shaved autumn truffle

Beetroot-cured Black Mountain smoked salmon, apple and mustard vinaigrette

Mains

Roast fillet of cod, mussel and sea vegetable risotto

Roast rack of Welsh lamb, potato and Feta croquette, buttered greens (+£5pp)

Chargrilled fillet of Welsh beef, wilted spinach, courgette and potato bake (+£10pp)

Pudding

Apple tarte Tatin, clotted cream

Sticky toffee pudding, vanilla ice cream

Mango kulfi

£70 per person





AUTUMN MENU

Vegetarian and vegan options.

All menus include:

One drink per person up arrival of either
sparkling wine, lager or elderflower

Angel Bakery breads and butter

Selection of seasonal vegetables

Vegetarian Menu

Heritage tomato, basil and burrata salad

Roasted autumn squash, with labneh, pomegranate and rose harissa

Pudding will match the rest of the party

£65 per person

Vegan Menu

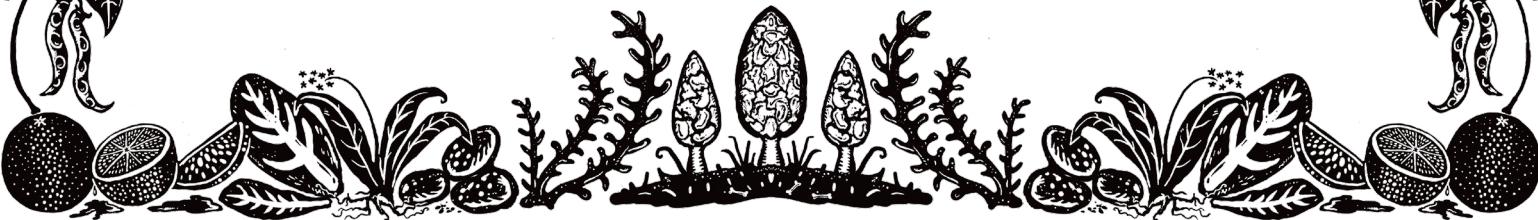
Mushroom parfait, Madeira jelly, pickled vegetables, toasted sour dough

Roasted cauliflower, chickpea and spinach Panang curry

Pineapple carpaccio, passion fruit sorbet

£65 per person

Please notify us of any guests with specific dietary requirements
when making your final menu choices two weeks prior to your event.





CHILDRENS MENU

Please select the same starter, main course and dessert
for all children aged 12 or under.

Starters

- Cream of tomato soup
- Garlic bread
- Prawn cocktail
- Melon with fruit sauce

Main Dishes

- Local pork sausages with mash and gravy
- Chicken strips with new potatoes or chips
- Mini-cheeseburger, coleslaw and chips
- Breaded cod goujons and chips
- Spaghetti with tomato sauce and Parmesan

Desserts

- Two scoops of home-made ice cream
- Chocolate and hazelnut brownie, vanilla ice cream
- Mango kulfi
- Fruit crumble and custard

£35 per child

PRIVATE DINING

EXTRAS

Canapés

Served whilst you are enjoying arrival drinks,

Spiced chicken spring roll, plum sauce

Roast red pepper and goat's cheese crostade

Sole goujon, lemon mayo

Beef brochette, sweet chilli glaze

Seasonal vegetable arancini

£18 per person

Sorbet course

A palate cleanser served between courses

£5 per person

Cheese

Selection of three farmhouse cheeses,
grapes, oat biscuits

£12 per person

Tea, coffee, tisane

Served with or following dessert

£5 per person

Petits fours

Small sweet treat following your meal

£2.50 per person

PRIVATE DINING

USEFUL INFORMATION

Your private dining room will be set in an agreed layout especially for your event. We dress the tables in the Brecon Room and Ballroom with white table cloths and tealights, while the table in the Cellar does not require a table cloth. If you would like to arrange flowers or other decorations then please let us know to arrange any placement. Floral arrangements and other decorations in photographs in this brochure are not included.

We will create a table plan for your event and provide a place card for each setting. All guest names and menu choices are required at least seven days prior to your event along with a plan for where they will be seated.

Our award-winning Afternoon Tea bakers can provide a beautifully decorated celebration cake for your event with a message as required piped on the top, please ask for pricing.

We are able to provide portable music speakers for each private dining room and will either play our own ambient background music or guests are welcome to connect their own device via bluetooth.

A team of staff will focus on you and your guests the entire time, starting with a warm welcome and an efficient cloakroom service.

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