



Join the
CELEBRATION

AT THE ABBEY

THE
Abbey HOTEL

Black & White Party

Dress in your best and celebrate Christmas with elegance and style. Indulge in a three course dinner and dance the night away with our resident DJ.

DATES & TIMINGS

1st - 2nd - 9th - 10th - 15th - 16th - 17th - 22nd December 2022
Arrival 19:00 | Dinner served 19:30 | Carriage 00:00

PRICING

Thursday £38.00 per person
Friday and Saturday £48.00 per person



MENU

STARTERS

Roast parsnip soup (VE, GF)

Chicken liver pate

With red onion marmalade, toasted brioche

Beetroot cured salmon

With pickled cucumber, dill crème fraiche

MAINS

Bacon wrapped turkey parcel

With sage & onion stuffing, pigs in blanket, roast potatoes, festive gravy (GF available)

Braised feather blade of beef

With dauphinoise potato, honey roasted carrot, green beans, red wine jus (GF available)

Grilled seabass

With herbed crushed new potatoes, white wine & tarragon sauce (GF available)

Roasted butternut & sage pithivier

With creamy mash

(All served with seasonal vegetables)

DESSERTS

Christmas pudding

With brandy custard

Spiced crème brulee

With shortbread (VE & GF available)

Selection of British cheeses

With crackers, grapes, seasonal chutney

Private Parties are subject to availability
Please contact a member of our team to enquire further

Old School

Party Night

Travel back to the 70, 80s & 90s and party away to all of your favourite “old school” party classics.

Fancy dress optional

DATES & TIMINGS

1st - 2nd - 3rd - 9th - 10th - 15th - 16th - 17th - 22nd December 2022

Arrival 19:00 | Buffet 20:00 | Carriage 00:00

PRICING

Thursday £35.00 per person

Friday and Saturday £45.00 per person



BUFFET

Roast parsnip soup (VE, GF)

Roasted turkey

Lamb hot pot

Roasted salmon (GF)

Roasted butternut & sage pithivier (VE)

(All served with roasted potatoes & seasonal vegetable)

Christmas pudding

Chocolate & orange cheesecake

Chocolate brownie (VE, GF)

(GF available)

Selection of British cheeses

Crackers & seasonal chutney

Private Parties are subject to availability

Please contact a member of our team to enquire further



'Twas the Night Before Christmas

Enjoy a Christmas Eve buffet along with a mince pie or 2!
The children can expect a special visit from Father Christmas himself,
who will read them a story before waving him farewell as he sets off
on his travels...

DATES & TIMINGS

24th December 2022

Arrival 12:00 | Buffet 13:30

Story from Santa and wave him farewell 16:00

PRICING

£22.50 per adult | £12.00 per child | Under 2's Free



BUFFET

A SELECTION OF:

Fresh white, wholemeal & gluten free rolls

Roast turkey, roast pork loin & honey glazed gammon

Platter of british cheeses

Cranberry sauce, apple sauce, sage & onion stuffing, mustard

A SELECTION OF:

Sausage rolls, quiches, pate & terrines, chicken goujons

Seasoned wedges

Mince pies & chocolate brownies

Vegan options available on request



MENU

STARTERS

Roasted spiced pumpkin soup (GF, VE)

King prawn cocktail

With smoked salmon mousse, marie rose sauce

Chicken & brandy apricot terrine

With spiced chutney, toasted brioche

Wild mushroom, chestnut & tarragon tart (V)

With roquette salad

INTERMEDIATE

Champagne sorbet

MAINS

Traditional roast turkey breast

With all the trimmings (GF available)

Classic beef wellington

With yorkshire pudding, roast potatoes, seasonal vegetables, traditional gravy (GF available)
(Served pink)

Roasted butternut, feta & sage pithivier (VE, V)

With herbed new potatoes, seasonal vegetables, vegan gravy

Roasted halibut

With fondant potato, pea puree & white wine sauce

DESSERTS

Christmas pudding

With brandy custard

Chocolate & raspberry tart (VE, GF)

With orange sorbet

Teatime vanilla cake slice

With chocolate ice cream

Selection of British cheeses

With crackers & chutney

Christmas Day Lunch

Once all the presents have been exchanged, join us for a delicious four course Christmas Lunch. Let us do all the work this Christmas Day, whilst you relax with your loved ones.

DATES & TIMINGS

25th December 2022

Sitting at 12:30 and 14:00

PRICING

£75.00 per adult | £40.00 per child | Under 2's Free

CHILDREN'S MENU

STARTERS

Tomato soup

Melon & raspberry coulis

Cheesy garlic bread

MAINS

Roast turkey breast, pigs in blankets, roast potatoes & green beans

Nut roast, mashed potato & peas

Baked salmon, new potatoes, broccoli

DESSERTS

Warm chocolate brownie & vanilla ice cream

Fruit salad & sorbet

Jelly & custard



Boxing Day Lunch

After the excitement of Christmas Day, indulge in a three course Boxing Day Lunch and relax with those who mean most after the biggest day of the year.

DATES & TIMINGS

26th December 2022
Tables available from 12:30

PRICING

£35.00 per adult | £18.00 per child | Under 2's Free

MENU

STARTERS

- Carrot & coriander soup (VE, GF)
- Goats cheese & beetroot tart
- Selection of pates, terrines & quiches
- Selection of cured fish & pickles
- Selection of house salads

MAINS

- Traditional roast turkey breast
With all the trimmings (GF available)
- Roasted striploin of beef
With yorkshire pudding, traditional gravy (GF available)
- Roasted butternut, feta & sage pithivier (VE, V)
With vegan gravy
- Roasted shetland cod
With white wine sauce
(All served with seasonal vegetables)

DESSERTS

- Christmas pudding
With brandy cream
- Apple & blackberry crumble (VE, GF)
With vanilla custard
- Selection of British cheeses
With cracker & chutney
- Chocolate opera slice



MENU

Champagne reception with selection of canapes

STARTERS

Poached salmon

With buttermilk dressing, pickled cucumber, crispy seaweed

Beef carpaccio

With truffle dressing, capers, rocket & sourdough
wild mushroom tart & chestnut

Tarragon crème fraiche (GF, VE)

With rocket salad

INTERMEDIATE

Lemon & gin sorbet

MAINS

Roast fillet of beef

With fondant potato, charred tender stem broccoli,
bordelaise sauce. (GF available)

(Served pink)

Roasted halibut

With fondant potato, pea puree & white wine sauce

Sweet potato, spinach & mushroom wellington (VE)

With roasted herbed new potatoes
heritage carrots, vegan gravy

DESSERTS

Toffee & honeycomb cheesecake (GF)

With vanilla ice cream

Chocolate tart & raspberry sorbet

Vegan raspberry & chocolate tart (VE)

With vegan chocolate ice cream



New Year's Eve

Masquerade Ball

Welcome in 2023 at our adults only elegant Masquerade Ball.

You will be welcomed with Champagne & Canapes on arrival before taking your seat for a delightful four course dinner, then dance the night away until the clock strikes midnight!

(Adults only)

DATES & TIMINGS

31st December

Arrival 19:00 | Dinner served 19:30

PRICING

£95.00 per person



WINTER SALE

Enjoy a discount off our best available rates:

PRICING

- 20% off 1 night
- 22% off 2 nights
- 25% off 3 nights

T&C's
Cancellation 24 hours prior to arrival

New Year's Eve

Family Party

Bring along the whole family to welcome in the New Year. Indulge in a two course buffet, before dancing the night away to all the classics that are guaranteed to keep you on the dancefloor!

DATES & TIMINGS

31st December
Arrival 18:30 | Buffet 19:00

PRICING

£70.00 per adult | £45.00 per child | Under 2's Free



ADULTS BUFFET

Roast Beef, honey & mustard glazed ham
Roasted salmon & white wine sauce

(All served with roasted new potatoes & seasonal vegetables)

Lentil & mixed vegetable curry (VE, GF)

Accompanied with house salad, rice, poppadums
chipped potatoes & garlic bread

CHILDREN'S BUFFET

Chicken goujons

Fish fingers

Margherita pizza

Vegetable sausage (VE, GF)

Accompanied with fries, peas, baked beans, vegetable crudités & a selection of dips

DESSERTS

Selection of mini desserts

Selection of British cheeses

With crackers & chutney

Festive

Afternoon Tea

Enjoy a traditional afternoon tea with a festive twist!
Available throughout December.

DATES & TIMINGS

Monday - Saturday
from 1st until 23rd December 2022

PRICING

£22.50 per adult | £11.25 per child



ADULT

SANDWICHES

Roast turkey & cranberry | Smoked salmon & dill crème fraiche
Egg & cress

CAKES

Mini mince pie | Chocolate opera & candied orange
Mini Christmas cake
Scones, preserves & clotted cream

CHILDREN

SANDWICHES

Ham | Cheese | Egg & cress

CAKES

Chocolate brownie | Fruit skewer |
Mini Victoria sponge cake
Scones, preserves & clotted cream

Vegan & gluten free options available on request

Please note we will need at least 24 hours notice
for Afternoon Tea bookings.



Festive

Sunday Lunch

We all know seeing friends and family over the festive period is important, so why not meet in our Brasserie Restaurant and swap presents over a Festive Sunday Lunch.

DATES & TIMINGS

4th - 11th - 18th December 2022
Tables from 12:30

PRICING

£25.00 per adult | £12.50 per child



STARTERS

Roasted butternut squash soup (VE, GF)
With crusty bread

A SELECTION OF

Salads, pates & terrines, quiche, meat platter & cured fish platter

MAINS

Roast striploin of beef
Orange marmalade glazed gammon
Roasted turkey breast
Festive nut roast (VE, GF)

(All served with roast potatoes, seasonal vegetables & traditional accompaniments)

DESSERTS

Christmas pudding
With brandy custard
Chocolate brownie (GF)
With winter berry compote
Lemon cheesecake (VE)
Selection of British cheeses
With crackers & seasonal chutney



WHY GO HOME?

Use of Leisure facilities include:
Swimming Pool*, Gym, Sauna,
Steam Room & Jacuzzi. Spa
treatments subject to availability.

On-site Restaurant and Bar
18-hole Golf Course
Pitch'n'Putt

*Children have specific swim times

BED & BREAKFAST

Single room - from £119.00
Double room - from £129.00

CHRISTMAS DAY

Single room - from £109.00
Double room - from £119.00

NEW YEAR'S EVE

based on 2 sharing - from £159.00
(+£10.00 per child)



Terms & Conditions

Telephone the hotel on 01527406600 to check availability and make your booking. Dates can be held without a deposit for a maximum of 7 days. After this time your booking will automatically be released if no deposit has been paid. The appropriate deposit will be required to secure your booking. A £10.00 per person deposit is required for party nights, Christmas Day & New Year's Eve. A £25.00 per room deposit is required for bedrooms. A £5.00 per person deposit is required for all lunches.

Payment

Guarantee your booking by paying a non-refundable deposit (As above). Full payment together with any food/ wine pre-orders will be required one month prior to your date booked. Due to the high volume of payments, we can only accept payments from the main organiser. All additional charges must be settled on departure.

Cancellations

If you need to cancel your booking you must notify the hotel immediately. All monies paid are non-refundable or transferable in the case of a cancellation. We regret that if your party size decreases in numbers no refund in deposits paid will be made and the final balance due will be on the revised numbers. No amendments can be made to your booking from 7 days prior.

Other

The hotel reserves the right to change the festive programme, contents or prices due to circumstances outside of its control and will not be held liable other than to return any monies paid. Please notify us at the time of booking if any of your party have food allergies or special dietary requirements. Party nights and New Year's Eve Ball are strictly 18 years and over, proof of age may be required when purchasing alcohol. During the winter our golf course may either close or operate temporary tees and greens. Golf played on temporary greens and tees is non-refundable and is considered to be an accepted part of playing golf during periods of bad weather. No refunds are available for cancellations made due to golf course closure. Dress code for party nights is smart casual, we ask that you refrain from wearing trainers or sportswear. Customers will be held responsible for any damage caused to bedrooms, furnishings or equipment. Abusive behaviour towards other guests or staff will not be tolerated under any circumstances. Prices include vat at the current rate (20%).

THE
Abbey
HOTEL

01527 406600

events@theabbeyhotel.co.uk

theabbeyhotel.co.uk

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