

Christmas STARTS HERE

AT THE ABBEY HOTEL



THE
Abbey HOTEL



Enjoy
Christmas
AT THE ABBEY HOTEL





Black & White "Tribute" Party

A traditional Christmas party with a 3 course dinner
and a live tribute act followed by a disco.

DATES & TIMINGS

1st - 2nd - 8th - 9th - 15th - 16th - 22nd - 23rd December 2023
Arrival 19:00 | Carriages 00:00

PRICING

From £59.95 per person



MENU

STARTERS

Roast butternut squash soup (VE, GF)

Chicken liver pâté

With red onion marmalade & toasted brioche

Smoked seabass

With pickled cucumber, chive crème fraîche & rye bread croutons

MAINS

Roast Turkey

With sage & onion stuffing, pigs in blanket, roast potatoes, carrots,
Brussels sprouts, cauliflower served with festive gravy (GF available)

Braised feather blade of beef

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

Baked seabass supreme

With herbed crushed new potatoes, charred tender stem, green beans with white wine
& tarragon sauce (GF available)

Sweet potato & spinach Wellington

With creamy mash, roast carrots, Brussels sprouts, parsnips & cauliflower (VE, V, DF)

DESSERTS

Christmas pudding

With brandy custard

Spiced crème brûlée

With shortbread (GF available)

Selection of British cheeses

With crackers, grapes & seasonal chutney

V=Vegetarian - VE=Vegan - N= May Contain Nuts

S= May Contain Soya/Soya Beans - GF=Gluten Free - DF=Dairy Free

Old School Party Night

Take a step back into the 70's, 80's & 90's and party away to all of your favourite "Old School" classics. Fancy dress optional.

DATES & TIMINGS

1st - 2nd - 8th - 9th - 15th - 16th - 22nd - 23rd December 2023
Arrival 19:00 | Carriages 00:00

PRICING

From £49.95 per person

BUFFET MENU

STARTERS

Roast butternut squash soup (VE, GF)

MAINS

Roasted turkey

Honey glaze gammon

Baked seabass

Sweet potato & spinach Wellington (VE, V, DF)

- All served with roasted potatoes, seasonal vegetables, stuffing balls & pigs in blankets -

DESSERTS

Christmas pudding

Vanilla cheesecake, berry compote

Chocolate brownie

Selection of British cheeses

With crackers, grapes & seasonal chutney

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Exclusive Party Nights

If you're looking to organise a private party or corporate party night, then our Exclusive Party Nights could be just the ticket! Delicious food, drink, good music and fun... The perfect recipe for a celebration.

DATES

From Sunday to Thursday throughout December

PRICING

From £45.95 per person

MENU AVAILABLE UPON REQUEST

Bespoke arrangements, buffets & sit-down options available
For more information, please contact a member of our team



Christmas Day Lunch

Let us do all the hard work this Christmas Day whilst you relax with your loved ones over a 4 course lunch.

DATES

25th December 2023

PRICING

£85.00 per adult

£50.00 per child (under 12)

Free for children under 3





MENU

STARTERS

Roasted spiced pumpkin soup (VE, GF)

King prawn cocktail

With smoked seabass mousse & Marie rose sauce (GF)

Ham hock terrine

With red onion marmalade & brioche

Beetroot & goats cheese salad (V)

INTERMEDIATE

Champagne sorbet

MAINS

Traditional roast turkey breast

With all the trimmings (GF available)

Classic roast beef

With Yorkshire pudding, roast potatoes, seasonal vegetables
& traditional gravy (served pink)

Sweet potato & spinach Wellington

With herbed new potatoes, seasonal vegetables & vegan gravy (VE, V, DF)

Roasted Shetland cod

With fondant potato, pea puree & white wine sauce

DESSERTS

Christmas pudding

With brandy custard

Chocolate & raspberry tart

With orange sorbet (V)

Classic vanilla crème brûlée

With homemade shortbread (GF available)

Selection of British cheeses

With crackers & chutney

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CHILDREN'S CHRISTMAS LUNCH MENU

STARTERS

Tomato soup

Melon & raspberry coulis

Cheesy garlic bread

MAINS

Roast turkey breast

With pigs in blankets, roast potatoes & green beans

Nut roast

With mash potatoes & peas

Baked seabass

With new potatoes & broccoli

DESSERTS

Warm chocolate brownie & vanilla ice cream

Fruit salad & sorbet

Jelly & custard



Boxing Day Lunch

After the excitement of Christmas Day, take a few hours to relax and enjoy a 3 course Boxing Day Lunch.

DATES & TIMINGS

26th December 2023
Table available from 12:30

PRICING

£45.00 per adult
£25.00 per child (under 12)
Free for children under 3



MENU

STARTERS

- Carrot & coriander soup** (VE, GF)
- Goats cheese & beetroot tart**
- Selection of pâtés, 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**
With vegan gravy (VE, V)
- Roasted Shetland cod**
With white wine sauce
- All served with seasonal vegetables -

DESSERTS

- Christmas pudding**
With brandy custard
- Apple & blackberry crumble**
With vanilla custard (GF)
- Selection of British cheeses**
With crackers & chutney
- Chocolate opera slice**

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New Year's Eve Family Party

Bring the whole family together to welcome in the New Year. Indulge in a 2-course buffet before dancing the night away to all the classics guaranteed to keep you on the dancefloor!

DATES

31st December 2023

PRICING

£80.00 per adult

£50.00 per child

ADULTS BUFFET

Roast beef

Honey & mustard glazed ham

Baked seabass & white wine sauce

- All served with roasted new potatoes
& seasonal vegetables -

Lentil & mixed vegetable curry (VE, GF)

Accompanied with house salads, rice,
poppadum's, chipped potatoes & garlic bread

CHILDREN BUFFET

Chicken goujons

Fish fingers

Margherita pizza

Vegetable sausage

- Accompanied with fries, peas, baked beans,
vegetable crudité's & a selection of dips -

DESSERTS

Selection of mini desserts

Selection of British cheeses

With crackers & chutney

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Jazz it up for the New Year!

Enjoy a delicious buffet before joining fellow party goers on the dancefloor as you enjoy entertainment from our live singer and count down to 2024.

(Adults only)

DATES & TIMINGS

31st December 2023

Arrival 19:00 | Buffet 20:00 | Carriages 01:00

PRICING

£80.00 per adult

BUFFET MENU

Panko torpedo prawns

With sweet chilli

Pulled brisket tacos

With pickled red onion and salsa verde

Truffled mac & cheese bites (V)

Lobster thermidor tartlets

Satay chicken skewers (GF)

Selection of homemade salads & bread rolls (GF)

Raspberry Bakewell tart

Chocolate brownie delice

Exotic fruit skewers drizzled in dark chocolate (VE, GF)

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Sunday Lunches

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 carvery.

DATES & TIMINGS

Every Sunday throughout December
Tables available from 12:30

PRICING

£32.00 per adult
£16.00 per child (under 12)
Free for children under 3



MENU

STARTERS

Roasted butternut squash soup (VE, V, GF available)

Crusty bread

A selection of

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

MAINS

Roast striploin of beef

Orange marmalade glazed gammon

Roasted turkey breast

Festive nut roast (VE, V)

- All served with roast potatoes, seasonal vegetable & traditional accompaniments -

DESSERTS

Christmas pudding

With brandy custard

Chocolate brownie

With winter berry compote

Lemon cheesecake

Selection of British cheeses

With crackers & seasonal chutney

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Festive Afternoon Teas

Enjoy a traditional afternoon tea with a festive twist!

DATES & TIMINGS

Throughout December
From 12:00 to 16:30

PRICING

£23.95 per adult
£12.95 per child (under 12)
Free for children under 3

ADULTS AFTERNOON TEA MENU

SANDWICHES

Roast turkey & cranberry
Smoked seabass & dill crème fraîche
Egg & cress

CAKES

Mini mince pie
Chocolate opera & candied orange
Mini Christmas cake

Scones, preserves & clotted cream

Gluten free/vegan/vegetarian option available upon request

CHILDREN AFTERNOON TEA MENU

SANDWICHES

Ham
Cheese
Egg & cress

CAKES

Chocolate brownie
Fruit skewer
Mini Victoria sponge cake

Scones, preserves & clotted cream

Gluten free/vegan/vegetarian option available upon request

T&C's

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

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Why go Home?

Enjoy access to our leisure facilities when you stay with us, including access to our 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 DOUBLE ROOM

£135.00 per night

BED & BREAKFAST SINGLE ROOM

£125.00 per night

BED & BREAKFAST CHRISTMAS DAY

£119.00 single occupancy
 £129.00 double occupancy

BED & BREAKFAST NEW YEAR'S EVE

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

JANUARY WITH US

Percentages off our best available rates - winter sale.

20% OFF 1 NIGHT | 22% OFF 2 NIGHTS | 25% OFF 3 NIGHTS

Book directly with us use code **'BOOKDIRECT'**



T&C's

Cancellation 24 hours prior to arrival.
 To be booked by the 30th December 2023.



Terms & Conditions

Booking

Please call the hotel office on 01527 406600 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 be automatically be released if no deposit has been paid. The appropriate deposit will be required for party nights, Christmas day and New Year's Eve. A £25.00 per room deposit is required to secure bedrooms. A £10.00 per person deposit is required for all lunches and festive afternoon teas.

Payment

To guarantee your booking, a non-refundable and non-transferable deposit is required. Full payment will be required 2 months prior to the event date.

Menu choices and drinks packages for party nights, tribute nights, Christmas day and new year's eve will be required 1 month prior to your event.

For 3 day Christmas breaks, full payment is required at the time of booking.

Bedrooms will be paid for on arrival to the hotel, except for new year's eve and Christmas break packages.

All additional charges will be settled on departure.

Due to a high volume of payments, we can only accept payments from the main organiser.

Cancellations

We regret that if your party size decreases in numbers no refunds of deposits paid will be made and the final balance will be on the revised numbers. No amendments can be made to your booking after 7 days

prior to the event date.

Other

Bookings of 8 or less for party nights, tribute acts and new year's eve may be seated with other guests.

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 return any monies paid.

Please notify us at the time of booking if any of your party have any food allergies of special dietary requirements.

Party nights, tribute nights and new year's eve events are strictly 18 years and over, proof of age may be required when purchasing alcohol. Dress code for all party nights is smart casual, we ask that you refrain from wearing trainers or sportswear.

Customers will be held responsible for any damages caused to bedrooms, furniture or equipment.

Abusive behaviour towards other guests or staff will not be tolerated under any circumstances. We advise that all guests drink responsibly and we will refuse service to any guests that are deemed to be too intoxicated. We also have the right to eject these guests, with no refund or explanations. We have a zero tolerance to drugs being brought onto and used on the hotel grounds.

Please ensure you have read the brochure descriptions for the event you are attending thoroughly, we will not be responsible or liable for refunds should they be any misinterpretation of the event.

We hope you enjoy the event you are attending, however on the rare occasion that it may have not been perfect, please ensure you speak to a member of the team on the date of your event. No complaints will be handled, or refunds issued after the date.

Prices include VAT at the current rate (20%)



THE
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01527 406600

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The Abbey Hotel, Hither Green Lane, Dagnell End Road, Redditch, B98 9BE

