

THE
Abbey
HOTEL



Christmas
Starts Here



ENJOY
CHRISTMAS
at The Abbey Hotel





BLACK & WHITE CHRISTMAS PARTY

£55.00 per person

NOVEMBER

Friday 29th
Saturday 30th

DECEMBER

Friday 6th
Saturday 7th

Saturday 14th

Friday 20th
Saturday 21st

ARRIVAL 7PM
SIT DOWN 8PM

Dress in your best and celebrate in style. With a superb three course dinner and fantastic music from our resident DJ, it's a party night not to be missed.

MENU

STARTERS

Parsnip & sage soup (VG, DF, GFA)

Chicken liver pâté
with toasted sourdough & onion marmalade

Smoked salmon (GFA)
with sourdough toast & sauce vierge

MAINS

Roasted turkey breast (DF)
with seasonal trimmings & roast potatoes

Braised feather blade of beef
with Yorkshire pudding, seasonal trimmings
& roast potatoes

Baked sea bass (GF)
with vine cherry tomatoes, fine beans, buttered
new potatoes & lemon & parsley butter

Fig, thyme & goats cheese tart (V)
with tenderstem broccoli & sautéed potatoes

DESSERTS

Raspberry & white chocolate brûlée (GF)

Christmas pudding
with brandy sauce

Cheeseboard (GFA)
with chutney, grapes & crackers





OLD SCHOOL PARTY

£50.00 per person

NOVEMBER

Friday 29th
Saturday 30th

DECEMBER

Friday 6th
Saturday 7th

Friday 13th
Saturday 14th

ARRIVAL 7PM
BUFFET 7:30PM

Our Old School Party Night is an evening to reminisce and enjoy all of your favourite party anthems from the 70's, 80's and 90's. Revel in an evening of delicious food from the hot buffet and our DJ will have you up on the dancefloor, partying the night away.

MENU

STARTERS

Parsnip & sage soup (VG,DF,GF,GFA)

MAINS

All mains served with seasonal trimmings & roast potatoes

Roast turkey (GF,DF)
with sage & onion stuffing, & pigs in blankets

Marmalade glazed gammon (GF,DF)

Baked sea bass (GF)

Fig, thyme & goats cheese tart (V)

DESSERTS

Raspberry & white chocolate cheesecake (GF)

Christmas pudding
with brandy sauce





**CHRISTMAS
DAY LUNCH**

£85.00 per adult
£45.00 per child

WEDNESDAY 25TH DECEMBER

TABLES AVAILABLE AT 12:30PM & 14:30PM



MENU

STARTERS

White onion soup (GFA,V)
with mature cheddar croutons & sage oil

Ham hock terrine
with toasted sourdough & fig chutney

Smoked salmon
with dill caper vinaigrette

Endive, pear, blue cheese & walnut salad (GF, V)

INTERMEDIATE

Prosecco jelly with berries (V)

MAINS

Roasted turkey breast (DF)
with all the trimmings

Roast sirloin of beef
with all the trimmings

Baked sea bass (GF)
with vine cherry tomatoes, fine beans, buttered
new potatoes & lemon & parsley butter

Fig, thyme & goats cheese tart (V)
with tenderstem broccoli & sautéed potatoes

DESSERTS

Raspberry & white chocolate cheesecake
with fresh berries & meringue shards

Dark chocolate & orange tart
with vanilla ice-cream & chocolate sauce

Christmas pudding
with brandy sauce

Cheeseboard (GFA)
with chutney, grapes & crackers



CHILDREN'S 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 salmon
with new potatoes & broccoli

DESSERTS

Warm chocolate brownie
with vanilla ice cream

Fruit salad & sorbet

Jelly & custard

BOXING DAY LUNCH

£30.00 per adult
£15.00 per child

THURSDAY 26TH DECEMBER

Three course carvery
Tables available between 12pm - 4pm

MENU

STARTERS

White onion soup (GFA, V)
with mature cheddar croutons & sage

MAINS

Roast turkey (GF, DF)

Marmalade glazed gammon (GF, DF)

Baked seabass (GF)

Fig, thyme & goat's cheese tart (V)

DESSERTS

Christmas pudding
with brandy sauce

Raspberry & white chocolate brûlée (GF)



FESTIVE SUNDAY LUNCHES

£29.50 per adult
£14.95 per child

EVERY SUNDAY THROUGHOUT DECEMBER

Tables available between 12pm - 4pm

MENU

STARTERS

Parsnip & sage soup (GFA, V)

MAINS

Roast turkey (GF, DF)

Marmalade glazed gammon (GF, DF)

Baked seabass (GF)

Fig, thyme & goat's cheese tart (V)

DESSERTS

Christmas pudding
with brandy sauce

Raspberry & white chocolate brûlée (GF)

NEW YEAR'S EVE GATSBY BALL

£90.00 per adult

TUESDAY 31ST DECEMBER

ARRIVAL 7PM
SIT DOWN 8PM

Step back in time to the roaring 20's and welcome in 2025 with a Great Gatsby themed adults only New Year's Eve party. Immerse yourself in the glitz and glamour with a welcome glass of fizz, savouring a delicious four course dinner before joining fellow party-goers on the dancefloor.

MENU

STARTERS

Parsnip & sage soup (GF, V, VG)

Chicken liver pâté
with toasted sourdough
& onion marmalade

Smoked salmon
with dill caper vinaigrette

INTERMEDIATE

Prosecco jelly with berries (V)

MAINS

Braised feather blade of beef
with fondant potato, seasonal
vegetables & wild mushroom
sauce

Baked sea bass (GF)
with vine cherry tomatoes, fine
beans & lemon & parsley butter

**Fig, thyme
& goat's cheese tart** (V)

DESSERTS

**Raspberry & white chocolate
brûlée** (GF)

Banoffee cheesecake
with toffee sauce



NEW YEAR'S EVE FAMILY BUFFET

£80.00 per adult

£40.00 per child

TUESDAY 31ST DECEMBER

ARRIVAL 6:30PM
BUFFET 7:30PM

Join us for an unforgettable family-friendly New Year's celebration, perfect for all ages!

Indulge in a delicious hot buffet and dance the night away at a lively family disco with children's entertainment.

MENU

STARTERS

**Selection of cold starters, pâté,
seafood & cured meats**

MAINS

All mains served with seasonal trimmings & roast potatoes

Roasted turkey breast (GF, DF)

Marmalade glazed gammon (GF, DF)

Baked seabass (GF)

Paneer & pea curry (GF, V)

DESSERTS

Selection of hot and cold seasonal desserts



MAINS FOR CHILDREN

Chicken tenders

Assorted selection of pizzas

Fish fingers

Vegetarian sausage

WHY GO HOME?

25% off
Best Available Rate

Price includes access to our leisure facilities including our swimming pool, fully-equipped gym, sauna, steam room and jacuzzi.

JANUARY WITH US

20% off | 1 night
22% off | 2 night
25% off | 3 night

Unlock exclusive savings by booking directly through our website. Enter promo code **"BOOKDIRECT"** during checkout to enjoy a discount on your stay.



TERMS & CONDITIONS

BOOKING

Please call our team 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 automatically be released if no deposit has been paid. The appropriate deposit of £10.00 per person will be required for Party Nights, Christmas day, Boxing day, New Year's Eve & Sunday Lunches. A £25.00 per room deposit is required to secure bedrooms.

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, Christmas day and New Year's Eve will be required 1 month prior to your event. Bedrooms will be paid for on arrival to the hotel. All additional charges will be settled on departure. Due to a high volume of payments, we can only accept payments from the main organiser. Please note from 1st April 2024 we will only be accepting card and electronic card payments. We will no longer be accepting cash payments on our premises.

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.

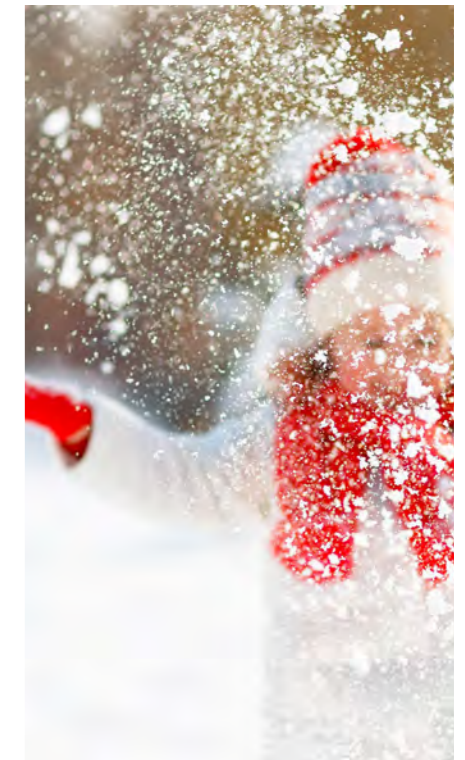
OTHER


Bookings of 8 or less for party nights and New Year's Eve may be seated with other guests. The hotel reserves the right to change the festive programme, menus contents, or prices due to circumstances outside of its control and will not be held liable. Please notify us at the time of booking if any of your party have any food allergies or special dietary requirements. Party 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%).

DIETARY REQUIREMENTS

GF - Gluten Free
DF - Dairy Free
V - Vegetarian
VG - Vegan





01527 406600
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theabbeyhotel.co.uk

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