

Christmas & New Year at the Southcrest Manor Hotel

If you are looking for a truly individual setting with lots of character for your Christmas and New Year's Eve celebrations then look no further. Set within 10 acres of private landscaped grounds and woodland, the original building offers stunning period features dating back to 1921 and beautiful views overlooking the manicured gardens.

Our friendly, dedicated and experienced team are on hand checking every detail to ensure you'll have a fantastic Christmas & New Year, making the Southcrest Manor Hotel the perfect place to celebrate.

How to book

Please visit www.southcrestmanorhotel.com and click **BOOK A TABLE** to make your booking for Afternoon Teas, Festive Restaurant lunch and dinner, Sunday Lunches, Igloo, Christmas Day, Boxing Day, New Year's Eve, New Year's Day Lunch.

For Party Nights or to host a private event not in the brochure, please email events@southcrestmanorhotel.com or call the events team on 01527 541511, option 2.

Special Dietary Requirements

We cater for all special dietary requirements and throughout the brochure you will find the dietary and allergen dish references below. Please confirm any special dietary requirements on booking as we may not be able to accommodate them on the day.

V suitable for Vegetarians

VE Suitable for Vegans

GF Gluten Free

GFA Gluten Free Available

** May contain small bones

Allergen Reference:

1. Cereals containing gluten, namely: wheat (such as spelt and Khorasan wheat), rye, barley, oats
2. Crustaceans for example prawns, crabs, lobster, crayfish
3. Eggs
4. Fish
5. Peanuts
6. Soybeans
7. Milk
8. Nuts; namely almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia (or Queensland) nuts
9. Celery (including celeriac)
10. Mustard
11. Sesame
12. Sulphur dioxide/sulphites, where added and at a level above 10mg/kg in the finished product. This can be used as a preservative in dried fruit
13. Lupin which includes lupin seeds and flour and can be found in types of bread, pastries and pasta
14. Molluscs like clams, mussels, whelks, oysters, snails and squid

Laura Ashley the Tea Room Festive Afternoon Tea

Celebrate the festive season within the stunning surroundings of Laura Ashley the Tea Room. Offering a delicious and charming festive afternoon tea experience with a selection of festive homemade sandwiches, fresh scones, beautiful cakes and carefully selected teas.

Available Monday to Sunday, 28th November to 30th December inclusive (excludes 25th, 26th December)

12:00pm until 5.00pm

Festive Afternoon Tea £25.00 Adults / £12.50 Children

Festive Afternoon Tea with Prosecco £31.50 / with Champagne £33.50

Please visit www.southcrestmanorhotel.com and click **BOOK A TABLE** to make your booking

MENU

Selection of Finger Sandwiches

Cream Cheese & Cucumber, Turkey & Cranberry, Cheese & Pickle, Ham & Mustard

Smoked Salmon Blini

Handmade Cakes

A selection of four bespoke decadent cakes for the festive season

Duo of Scones

Plain & Cranberry served with Devon Clotted Cream and your choice of Preserve

Strawberry, Blackcurrant or Lemon Curd

Selection of freshly brewed Teas

Traditional Festive Lunch & Dinner Menu

Enjoy a delicious festive meal with friends and family whilst relaxing in the beautiful surroundings of the hotel.

Available Monday to Saturday, 28th November to 30th December inclusive

(excludes 24th, 25th, 26th December) Subject to availability.

12:00pm until 9:30pm

2 Courses £16 per person

3 Courses £20 per person

Children 12 and under (Children under 3 free)

1 Course £9 per child

2 Courses £12 per child

3 Courses £15 per child

Please visit www.southcrestmanorhotel.com and click **BOOK A TABLE** to make your booking

STARTERS

Lightly Spiced Carrot & Squash Soup, Herb Croutons (V,VE, 1,9)

Confit Chicken & Pancetta Terrine, Cranberry Chutney, Sourdough Bread (1,12)

Goats Cheese & Red Onion Tart, Wild Rocket, Balsamic Glaze (V,1,3,7)

MAIN COURSES

Roast Breast of Turkey, Sage, Sausage & Cranberry stuffing, Rosemary Gravy (1,9)
Braised Brisket of Beef, Yorkshire Pudding, Rosemary Gravy (1,3,7,9)
Carrot & Spiced Marmalade Wellington (V,VE,1,9,10)

All main courses are served with Thyme Roasted Carrots, Honeyed Parsnips, buttered sprouts & traditional roasted herb potatoes.

DESSERTS

Chocolate Torte, Clotted Cream, Mulled Berry Compote (V,1,3,7)
Christmas Pudding, Candied Apricot, Brandy Sauce (V,1,3,7,8,12)
Champagne Sorbet, Macerated Strawberries (V,VE)

TEA OR COFFEE, after dinner mint

CHILDREN'S MENU: Half Adults Portion. Alternative Children's menu available below, please state preference when booking or a half adults' meal will be served by default.

CHILDREN'S MENU

1 COURSE £6.95, 2 COURSE £8.95, 3 COURSE £10.95

Garlic Bread (V,1,7)

Carrot & Cucumber Sticks, Cream Cheese (V,7)

Tomato Soup (V,1,3,7)

Fish Goujons, Chips & Peas (1,4,7)

Tomato Penne Pasta, Garlic Bread (V,1,3)

Sausages, Chips & Beans (1)

Breaded Chicken Fillets, Chips & Peas (1,3,7)

Chocolate Brownie, Chocolate Sauce, Vanilla Ice Cream (V,1,3,7)

Peach Jelly, Cream (V,7,12)

Selection Of Ice Creams (V,GF,1,3,7)

Gift Vouchers

Treat someone special this Christmas with an experience present! Our vouchers are available for afternoon teas and beauty treatments to overnight breaks or in monetary values that can be used in any part of the hotel!

Simply visit our website, select your voucher and it will be emailed directly to you, so you can sit back, relax and enjoy some stress-free Christmas shopping.

Traditional Sunday Lunches

Enjoy our popular Sunday lunch menu in a relaxing atmosphere, perfect for catching up with friends and family.

Available 12.30pm until 5pm

Sunday 27th November, 11th & 18th December, 8th January

Boxing Day - Monday 26th December

New Year's Day – Sunday 1st January

Please visit www.southcrestmanorhotel.com and click **BOOK A TABLE** to make your booking

STARTERS

Ham Hock & Baby Leek Terrine £7

Piccalilli, Garlic Croutes (GFA,1,9,10)

Goat's Cheese & Beetroot Salad £6.50

Vine Tomatoes, Balsamic Glaze (V,GFA,7)

Severn & Wye Smoked Salmon £7.50

Pickled Golden Beets, Lemon & Dill dressing, Rye bread (GFA,1,4)

Lightly Spiced Butternut Squash Soup £5.50

Honeyed Ciabatta Toast (V,GFA,1,9)

MAIN COURSES

Roast Topside of English Beef £14

Roast Potatoes, Yorkshire Pudding, Sage & Onion Stuffing, Pigs in Blankets & Gravy (1,3,7)

Roast Turkey Breast £12

Roast Potatoes, Yorkshire Pudding, Sage & Onion Stuffing, Pigs in Blankets & Gravy (1,3,7)

Roast Gammon £12

Roast Potatoes, Yorkshire Pudding, Sage & Onion Stuffing, Pigs in Blankets & Gravy (1,3,7)

Trio Of Roast- Beef, Gammon, Turkey £15

Roast Potatoes, Yorkshire Pudding, Sage & Onion Stuffing, Pigs in Blankets & Gravy (1,3,7)

Vegetarian Nut Roast £12

Roast Potatoes Yorkshire Pudding, Sage & Onion Stuffing & Vegetarian Gravy (V,1,3,7,10,13)

All Main Courses are served with a selection of Seasonal Vegetables. Please ask your server who will be happy to serve extra vegetables on request

DESSERTS

Sticky Toffee Pudding £6.50

Toffee Sauce, Vanilla Ice Cream (V,1,3,7)

Stroopwaffle Sundae £5.50

Vanilla & Chocolate Ice cream, Caramel Sauce (V,1,3,7)

Dark Chocolate Torte £7

Morello Cherry Sauce, Clotted Cream (V,1,3,7,13)

White Chocolate & Orange Bread and Butter Pudding £6.50

Served with vanilla custard (V,1,3,7)

TEA OR COFFEE, after dinner mint £2.95

Children's menu available upon request, please see page 3.

Party Igloo

Party day or night in your own private igloo!

Fully heated and furnished with faux fur and twinkly lights, the Party Igloo is the perfect intimate place to book something different for your celebrations. Your private igloo booking is for 2 hours and seats up to 8 people. Minimum numbers of 4 people apply Sundays to Thursdays, and minimum of 6 on Fridays and Saturdays.

Price includes private hire, Glass of chilled Prosecco, Festive Afternoon Tea or Tapas menu, games and a music system to really get the party started! A full range of Cocktails, wines, spirits and draft beers are also available from your server or bar at an additional cost.

Please visit www.southcrestmanorhotel.com and click **BOOK A TABLE** on the times indicated below to make your booking

PAYMENT REQUIRED ON BOOKING. IF YOU WANT TO ADD EXTRA DISHES/DESSERTS/DRINKS PLEASE LEAVE A NOTE WHEN YOU BOOK AND A MEMBER OF THE TEAM WILL CONTACT YOU TO TAKE ADDITIONAL PAYMENT.

Available Friday 4th November – Sunday 29th January (Excludes Christmas Day, Boxing Day & NYE)

IGLOO AFTERNOON TEA – available 12.00pm & 2.30pm £32 per person

Selection Of Homemade Sandwiches
Duo Of Fresh Scones
Selection Of Cakes
Carefully Selected Teas
Glass Of Chilled Prosecco

TAPAS PLATES – available 5.00pm & 7.30pm £32 per person

Beer Battered Cod Fillets With Saffron Aioli
Goats Cheese & Red Onion Quiche
Crispy Pork Belly With Spiced Apple Chutney
Chicken Pancetta & Apricot Terrine With Cranberry Compote
Blood Orange, Ginger & Dark Chocolate Trifle
Glass Of Chilled Prosecco Per Person

MORE TEMPTING TAPAS DISHES OR DESSERTS TO ADD TO YOUR PRE-ORDER BELOW!

Oak Smoked Salmon & Sour Dough Bread **£6 per person**
Ciabatta Breads, Olive Oil & Balsamic Vinegar **£4 per person**
Atlantic Prawn & Crab Tian **£6 per person**
Serrano Ham & Poached Pears **£6 per person**

DESSERTS

Scones, Clotted Cream & Preserves **£5 per person**
Chocolate Torte with Kirsch Cherries **£5 per person**

Wine - Pre-order 10 bottles of wine or more and receive a 10% discount.

Beer - Bucket of 8 Peroni Beers £26.95

Cocktail Pitcher, serves 4 £19.50 – choose from Sex on the Beach / Gordons Pink Spritz / Cherry Cola

Party Nights

Celebrate in style and join us at the Manor for a Christmas party night to remember! Enjoy delicious food and a resident DJ that really knows how to get the party started!

Bar is open for Cocktails & pre-dinner drinks from 5.00pm with dinner served 7.30pm

Bar closes at midnight, entertainment until 12.30am

A £10 DEPOSIT PER PERSON IS REQUIRED 14 DAYS AFTER BOOKING, AND PRE-ORDER RETURNED ONE MONTH PRIOR. FULL PAYMENT WILL BE TAKEN BY YOUR EVENT ORGANISER 4 WEEKS BEFORE THE EVENT.

To make your booking please email events@southcrestmanorhotel.com, or call the events team on 01527 541511, option 2.

**Grab your work colleagues, friends and family and have a fabulous party night with us!
Includes 3-course meal & coffee and dancing until 12.30am. Late night bar until midnight!**

EARLYBIRD PARTY NIGHTS

Friday 25th & Saturday 26th November £30 per person
Kick off the festive season in style!

PARTY NIGHTS

Thursday's 8th, 15th, 22nd December £30 per person
Fridays & Saturdays 2nd, 3rd, 9th, 10th, 16th, 17th December £38 per person

STARTERS

Spiced Squash & Carrot Soup, Garlic & Coriander Oil (V,VE,9)
Smoked Pancetta & Confit Chicken Terrine, Apricot & Cranberry Chutney, Sour Dough Bread (1,12)
Atlantic Prawn & Crab Tian, Lemon & Dill Dressing, Rye Bread (1,2,4)

MAIN COURSES

Roast Breast of Turkey, Sage, Sausage & Cranberry Stuffing, Rosemary Gravy (1,9)
Braised Brisket of Beef, Yorkshire Pudding, Rosemary Gravy (1,3,7,9)
Carrot & Spiced Marmalade Wellington (V,VE,1,9,10)

All main courses are served with Thyme Roasted Carrots, Honeyed Parsnips, Buttered Sprouts & Traditional Roasted Herb Potatoes

DESSERTS

Chocolate Torte, Clotted Cream, Mulled Berry Compote (V,1,3,7)
Christmas Pudding, Candied Apricot, Brandy Sauce (V,1,3,7,8,12)
Lemon Meringue Tart, Raspberry Sauce (V,1,3,7)

Tea or Coffee, after dinner mint

Pre-Ordered Drinks Offers

Served ready on arrival at your dinner table.

Offers only valid on drinks pre-ordered and paid for prior to the day of your event.

Wine - Pre-order 10 bottles of wine or more and receive a 10% discount.

Beer - Bucket of 8 Peroni Beers £26.95

Cocktail Pitcher, serves 4 £19.50 – choose from Sex on the Beach / Gordons Pink Spritz / Cherry Cola

Bar tabs

Bar tabs can be pre- arranged, please let us know in advance of your event. A card pre-authorisation is required on the day.

Christmas Day

Sunday 25th December

Enjoy a truly magical Christmas Day with your family and leave the hard work to us. Unwind and Indulge with a chilled glass of Prosecco on arrival followed by a delicious four course traditional Christmas Day lunch. Children under 12 years receive a Christmas present on their table on arrival, please ensure you state the age of any children on booking. The Queen's speech will be shown in the Bar at 3.00pm

Arrive at 1.00pm for a glass of chilled Prosecco, with lunch served at 1.30pm.

£79.95 per adult, £34.95 per child (12 years and under) Children under 3 years FREE
(Please confirm the ages of any children when booking)

Please visit www.southcrestmanorhotel.com and click **BOOK A TABLE** to make your booking
CARD DETAILS TAKEN ON BOOKING, WITH THE FULL PAYMENT AUTOMATICALLY TAKEN ON 1st DECEMBER.

STARTERS

Artichoke Volute, White Truffle Oil (V,VE,9)
Oak Smoked Salmon, Celeriac Remoulade, Lemon & Dill Dressing (3,4,9,10)
Smoked Gressingham Duck Breast, Confit Duck & Spring Onion Rillettes, Toasted Plum Compote (1,10,11)
Butternut Squash, Beetroot & Caramelized Onion Tarte Tatin, Wild Rocket, Balsamic Glaze (V,VE,1)

MAIN COURSES

Roast Breast of Turkey, Sage, Sausage & Cranberry stuffing, Rosemary Gravy (1,9)
Roasted Sirloin of Beef (Medium), Yorkshire Pudding, Rosemary Gravy (1,3,7,9)
Truffled Mushroom, Chestnut & Spinach Strudel (V,VE,1,8,10)

Above dishes all served with Thyme Roasted Carrots, Honeyed Parsnips, buttered sprouts & traditional roasted herb potatoes

Fillet of Hake, Clam & Brown Shrimp Bisque, Creamed Potatoes, Pancetta Wrapped Beans (4,7,9,10,14)

DESSERTS

Christmas pudding, Candied Apricot & Brandy Sauce (V,1,3,7,8,12)
Chocolate and Walnut Iced Parfait, Honeycomb, Caramel (V,3,7,8)
Blood Orange, Ginger & Dark Chocolate Trifle (V,1,7)
Caramelized Plum Frangipane Tarte, Vanilla Bean Ice Cream (V,1,3,8)

Followed by

CHEESE BOARD

Platter Per Table of Mature Cheddar, Stilton & Summerset Brie, Celery, Grapes, Fruit Chutney & Cheese Biscuits

TEA OR COFFEE, Chocolate Truffles

CHILDREN'S MENU

Half Adults Portion. Please see page 3 for an alternative Children's menu. Please state preference when booking or a half adults' meal will be served by default.

Boxing Day

Monday 26th December

12.30pm until 4.30pm

Relax with friends or family in the beautiful surroundings of the Southcrest Manor Hotel and enjoy a delicious Traditional Roast dinner.

Please visit www.southcrestmanorhotel.com and click **BOOK A TABLE** to make your booking

STARTERS

Ham Hock & Baby Leek Terrine £7

Piccalilli, Garlic Croutes (GFA,1,9,10)

Goat's Cheese & Beetroot Salad £6.50

Vine Tomatoes, Balsamic Glaze (V,GFA,7)

Severn & Wye Smoked Salmon £7.50

Pickled Golden Beets, Lemon & Dill dressing, Rye bread (GFA,1,4)

Lightly Spiced Butternut Squash Soup £5.50

Honeyed Ciabatta Toast (V,GFA,1,9)

MAIN COURSES

Roast Topside of English Beef £14

Roast Potatoes, Yorkshire Pudding, Sage & Onion Stuffing, Pigs in Blankets & Gravy (1,3,7)

Roast Turkey Breast £12

Roast Potatoes, Yorkshire Pudding, Sage & Onion Stuffing, Pigs in Blankets & Gravy (1,3,7)

Roast Gammon £12

Roast Potatoes, Yorkshire Pudding, Sage & Onion Stuffing, Pigs in Blankets & Gravy (1,3,7)

Trio Of Roast- Beef, Gammon, Turkey £15

Roast Potatoes, Yorkshire Pudding, Sage & Onion Stuffing, Pigs in Blankets & Gravy (1,3,7)

Vegetarian Nut Roast £12

Roast Potatoes Yorkshire Pudding, Sage & Onion Stuffing & Vegetarian Gravy (V,1,3,7,10,13)

All Main Courses are served with a selection of Seasonal Vegetables. Please ask your server who will be happy to serve extra vegetables on request

DESSERTS

Sticky Toffee Pudding £6.50

Toffee Sauce, Vanilla Ice Cream (V,1,3,7)

Stroopwaffle Sundae £5.50

Vanilla & Chocolate Ice cream, Caramel Sauce (V,1,3,7)

Dark Chocolate Torte £7

Morello Cherry Sauce, Clotted Cream (V,1,3,7,13)

White Chocolate & Orange Bread and Butter Pudding £6.50

Served with vanilla custard (V,1,3,7)

TEA OR COFFEE, after dinner mint £2.95

Children's menu available upon request, please see page 3.

New Year's Eve

Saturday 31st December

Welcome 2023 in with style and join us for the ultimate celebration!
Your black-tie evening starts with a glass of Kir Royale on arrival, followed by a lavish four course meal.
Then join us on the dance floor to see in the New Year with our resident DJ!

Arrival drink served from 6.30pm, Dinner served at 7.30pm, Late bar and Resident DJ until 1.00am. Dress code is formal black-tie/evening dress.
Adult only event.

Please visit www.southcrestmanorhotel.com and click **BOOK A TABLE** to make your booking
CARD DETAILS TAKEN ON BOOKING, WITH THE FULL PAYMENT AUTOMATICALLY TAKEN ON 1st DECEMBER.

STARTERS

Artichoke Volute, White Truffle Oil (V,VE,9)
Smoked Salmon, Atlantic Prawn & Crab Tian, Balsamic Glaze, Rye Bread (1,2,4,7)
Crispy Pork Belly, Spiced Apple chutney (6)

MAIN COURSES

Fillet Steak (Medium Rare) Café de Paris Butter, Pancetta Wrapped Beans, Dauphinoise Potatoes (3,7,10)
Fillet Of Hake, Clam & Brown Shrimp Bisque, Creamed Potatoes, Pancetta Wrapped Beans (4,7,9,10,14)
Teriyaki Chicken, Oriental Stir Fry Veg, Egg Noodles (1,3,6,9,11)
Butternut Squash, Beetroot & Caramelized Onion Tarte Tatin, Sweet Potato gratin Wild Rocket, Balsamic Glaze (V,VE,1)

DESSERTS

Dark Chocolate Torte, Vanilla Cream, honeycomb Truffles (V,1,3,7)
Madagascan Vanilla Bean Panna Cotta, Pistachio Brittle (V,7,8)
Strawberry & Champagne Iced Parfait, Raspberry Puree & Macarons (V,7,8)

Followed by CHEESE BOARD

Platter per table of Mature Cheddar, Stilton & Summerset Brie, Celery, Grapes, fruit chutney & cheese biscuits

Tea or Coffee, Petit Fours

Event Only £85.00 per person

Make a Night of it!...

Double Bedroom £95.00

Single Bedroom £75.00

Includes overnight accommodation, late breakfast served on New Year's Day between 8.00am and 11.00am, and late check out at 1.00pm.

Bedroom upgrades available at an additional supplement. All accommodation prices are subject to availability.

To make your bedroom reservation for New Year's Eve, please call 01527 541511 or email reservations@southcrestmanorhotel.com

Stay an extra night from only £25.00 per person Bed & Breakfast!

Double Bedroom £50.00

Single Bedroom £40.00

(Offer only available on Friday 30th December and Sunday 1st January, subject to availability)

To make your bedroom reservation please email reservations@southcrestmanorhotel.com or call 01527 541511.

New Year's Day Lunch

Sunday 1st January. 1.00pm until 5pm

Start 2023 in the right way and join us for a delicious traditional Roast Dinner in the relaxing surroundings of the Southcrest Manor Hotel.

Please visit www.southcrestmanorhotel.com and click **BOOK A TABLE** to make your booking

STARTERS

Ham Hock & Baby Leek Terrine £7
Piccalilli, Garlic Croutes (GFA,1,9,10)

Goat's Cheese & Beetroot Salad £6.50
Vine Tomatoes, Balsamic Glaze (V,GFA,7)

Severn & Wye Smoked Salmon £7.50
Pickled Golden Beets, Lemon & Dill dressing, Rye bread (GFA,1,4)

Lightly Spiced Butternut Squash Soup £5.50
Honeyed Ciabatta Toast (V,GFA,1,9)

MAIN COURSES

Roast Topside Of English Beef £14
Roast Potatoes, Yorkshire Pudding, Sage & Onion Stuffing, Pigs in Blankets & Gravy (1,3,7)

Roast Turkey Breast £12
Roast Potatoes, Yorkshire Pudding, Sage & Onion Stuffing, Pigs in Blankets & Gravy (1,3,7)

Roast Gammon £12
Roast Potatoes, Yorkshire Pudding, Sage & Onion Stuffing, Pigs in Blankets & Gravy (1,3,7)

Trio Of Roast- Beef, Gammon, Turkey £15
Roast Potatoes, Yorkshire Pudding, Sage & Onion Stuffing, Pigs in Blankets & Gravy (1,3,7)

Vegetarian Nut Roast £12
Roast Potatoes Yorkshire Pudding, Sage & Onion Stuffing & Vegetarian Gravy (V,1,3,7,10,13)

All Main Courses are served with a selection of Seasonal Vegetables. Please ask your server who will be happy to serve extra vegetables on request

DESSERTS

Sticky Toffee Pudding £6.50
Toffee Sauce, Vanilla Ice Cream (V,1,3,7)

Stroopwaffle Sundae £5.50
Vanilla & Chocolate Ice cream, Caramel Sauce (V,1,3,7)

Dark Chocolate Torte £7
Morello Cherry Sauce, Clotted Cream (V,1,3,7,13)

White Chocolate & Orange Bread and Butter Pudding £6.50
Served with vanilla custard (V,1,3,7)

TEA OR COFFEE, after dinner mint £2.95

Children's menu available upon request, please see page 3.

Accommodation Offer

Make a night of it and enjoy a good night's sleep with a lie in the following morning!

Overnight accommodation from only £65.00 per room Bed & Breakfast (maximum 2 guests per bedroom, offer only available if attending an event).

Overnight accommodation includes a 24-hour resident's bar, free Wi-Fi, use of the gymnasium, sauna*, outdoor hydrotherapy hot tub* & free parking. *Pre-booking for sauna & hot tub is advised.

Bedroom upgrades available at an additional supplement. Accommodation offer is only available 25th November until 30th December, subject to availability.

To make your bedroom reservation please call 01527 541511 or email reservations@southcrestmanorhotel.com

Terms and Conditions

1. All bookings are to be confirmed by providing card details to guarantee. Failure to provide card details in the time frame required will result in the cancellation of your booking.
2. Deposits and pre-payments are non-refundable or transferable. If numbers reduce after paying the deposit, the deposits cannot be used to pay any of the outstanding balance of the event cost.
3. Full payment of the booking is payable prior to arrival. Failure to make payment will result in the cancellation of your booking.
4. Final details including final numbers, special dietary requirements, meal and drinks package pre-orders are to be confirmed prior to arrival. Failure to provide meal pre-orders will result in the hotel selecting the standard menu for your whole party. Whilst we are happy to accommodate special dietary requirements, notice must be given to the hotel no later than 14 days prior to the booking. The menus detailed in the brochure are set and menu options cannot be substituted.
5. If you wish to cancel your booking, you must notify the hotel in writing. All deposits will be retained.
6. If the hotel receives your cancellation less than 7 days prior to the date of your booking, full payment will be retained.
7. The hotel reserves the right to change menus, if necessary, without prior notice.
8. The hotel reserves the right to amalgamate Christmas events to ensure appropriate numbers. The hotel reserves the right to cancel an event where minimum numbers are not reached. In this instance an alternative date or a refund will be offered.
9. The hotel reserves the right to move events to a smaller or larger function suite should numbers dictate. In the unlikely event that the hotel is obliged to cancel an event for any reason, all monies will be refunded, or an alternative date offered, without liability to the hotel.
10. Groups of less than 10 may share a table with other parties. Groups of 12 or more are normally catered for at more than one table. The size, layout and position of tables for an event will vary according to the configuration of all groups attending, and we always endeavour to sit your party together at one table, however final table arrangements will be left at the sole discretion of the hotel. Any special requests regarding seating arrangements of your party must be discussed with the Christmas Co-ordinator prior to the event. Any requests for specific function rooms and layouts will be noted but not guaranteed.
11. Restrictions may apply to children at certain events. Persons under 18 years of age are not permitted to evening events.
12. Only a limited number of bedrooms are available at the Christmas and New Year accommodation rates and all offers are subject to availability.
13. A credit/debit card is required to guarantee accommodation bookings at the time of booking.
14. Cards accepted; Visa, Mastercard, Amex and Switch. Cancellation for individual rooms is 2pm on the day of arrival, for groups of 10 rooms or more and residential packages a 4-week written cancellation is required. Failure to cancel accommodation bookings will result in 100% cancellation charge.
15. All offers are subject to availability.
16. All brochure details are correct at time of going to print but may be subject to alterations without prior notice.
17. Some of our menu items may contain nuts however all dietary requirements can be catered for, please discuss this with the hotel. To the best of our knowledge, none of our food contains ingredients produced from genetically modified soya/maize.
18. The management of the hotel reserves the right to refuse entry to the hotel. In addition, the hotel reserves the right to charge the organiser, company or individual for any damages caused by unreasonable behaviour.
19. The guest shall be fully liable for any damage caused to hotel property, including bedrooms, furnishings and equipment therein by any act, default or neglect of the customer or guests, and will be required to reimburse the full amount to make good or remedy any such damage.
20. No smoking is allowed in the hotel.
21. No food or drink may be brought onto the hotel premises by guests attending a function. The hotel reserves the right to confiscate any other items it believes have not been purchased at the hotel without reimbursement. Alcohol brought in as gifts must not be consumed on the premises and stored behind reception.
22. All prices shown are inclusive of VAT, however, may be subject to changes of rate and any other relevant taxes or levies at the current prevailing rate in force on the date of our event.
23. For exclusive events (where the facilities are let solely to your party/organisation), you will be required to sign a contract and full terms and conditions will apply (these will be supplied with the contract). Only when the hotel has received a deposit of 50%, a signed contract and signed terms and conditions, will your exclusive event booking be considered as confirmed. Minimum numbers will apply to exclusive events; please discuss and confirm the minimum number for your event with our Event Co-ordinator on enquiry
24. In the event of a force majeure (examples of which could be, but not limited to, fire, flood, extreme adverse weather conditions, war, terrorist attack, nuclear, chemical or biological contamination) the hotel may be required to postpone the event. An alternative date will be advised at the earliest reasonable opportunity. In adverse weather conditions refunds or alternate dates will only be offered if the event is cancelled or postponed by the Hotel Management. If there is severe weather on the day of the event, for health and safety and operational reasons, the hotel reserves the right to postpone the event on the day, by no later than 12 noon. Every attempt will be made to notify the organiser as soon as possible. An alternate date will be advised at the earliest reasonable opportunity.
25. Except for the New Year's Eve event the dress code for events is smart casual, no trainers. On New Year's Eve the dress code is formal with black tie/evening dress.