



*Christmas
at The Southcrest*

SOUTHCREST
MANOR HOTEL

Christmas & New Year

AT THE SOUTHCREST MANOR HOTEL

WELCOME

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, 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 references below. Please confirm any special dietary requirements on booking as we may not be able to accommodate them on the day.

Gift Vouchers

Treat someone special this Christmas with an experience present! Our vouchers are available for afternoon teas and beauty treatments 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.



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

25th November to 30th December inclusive

(excludes 25th, 26th December)

12:00pm until 5.00pm

Festive Afternoon Tea

£27.00 Adults / £13.50 Children

Festive Afternoon Tea with Prosecco £33.50

/ with Champagne £35.50

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 or Coffee

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, 25TH NOVEMBER
TO 30TH DECEMBER INCLUSIVE – 12:00PM UNTIL 9:30PM**

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

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 opposite, please state preference when booking or a half adults' meal will be served by default.

CHILDREN'S MENU

STARTERS

Garlic Bread (V,1,7)
Carrot & Cucumber Sticks,
Cream Cheese (V,7)
Tomato Soup (V,1,3,7)

MAIN COURSES

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)

DESSERTS

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)

TRADITIONAL FESTIVE LUNCH & DINNER MENU

2 Courses

£19 per person

3 Courses

£23 per person

Children 12 and under

1 Course £8 per child
2 Courses £10 per child
3 Courses £12 per child

(Children under 3 free)



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 26th November,
Sunday 3rd 10th 17th December,
Sunday 7th January,
Boxing Day Tuesday 26th December,
New Year's Day Monday 1st January.

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

STARTERS

Tea Smoked Duck £10

Plum Kimchi Slaw, Hoi Sin Dressing (6,9,11,GF)

Oak Smoked Salmon £9.50

Golden Beetroot, Lightly Pickled Cucumber, Irish Soda Bread, Lemon Dressing (1,4,7,GFA)

Burrato Mozzarella £8.50

Truffle Oil, Wild Mushrooms, Focaccia Bread (V,1,7,GFA)

Beetroot Gnocchi £7

Broad Beans, Walnuts, Basil Dressing (V,VE,1,8)

Beer Battered Cod Fillets £7

Saffron Aioli, Peppered Sea Salts (1,3,4,10,**)

Chef's Soup of the Day, Bread Roll £5

(V,VE,1,9,GFA)

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)

Duo or Trio – 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

Black Forest Chocolate Brownie £6.50

Vanilla Bean Ice Cream (V,1,3,7)

Apple Empanadas £6.50

Cinnamon Sugar, Vanilla Ice Cream (V,1,3,7)

Basque Cheesecake £7

Chocolate Sauce (V,3,7,GF)

Sticky Toffee Pudding £6.50

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

Passion Fruit & Mango Little Moons £6

Mixed Coulis (V,VE,GF)

Belgian Waffle £6

Scorched Banana, Candied Pecans, Caramel, Vanilla Ice Cream (V,1,3,7,8)

TEA OR COFFEE

After dinner mint **£2.95**

CHILDREN'S MENU

Please see page 4. 1 Course £7, 2 COURSE £9, 3 COURSE £11. Half Adult Main Course Portion £7

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!

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 £20

– 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.



EARLYBIRD PARTY NIGHT

Sat 25th November

£34 per person

Kick off the festive season in style!

PARTY NIGHTS

Thurs 7th, 14th, 21st December

£34 per person

Fri & Sat 1st, 2nd, 8th, 9th, 15th, 16th, 22nd December

£42 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

Christmas Day

MONDAY 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 King's speech will be shown in the Bar.

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 4 for an
alternative Children's menu. Please state
preference when booking or a half adults' meal
will be served by default.



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

£79.95 per adult

£30 per child

(12 years and under)

Children under 3 years FREE

(Please confirm the ages of
any children when booking)

Boxing Day

TUESDAY 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

Tea Smoked Duck £10

Plum Kimchi Slaw, Hoi Sin Dressing (6,9,11,GF)

Oak Smoked Salmon £9.50

Golden Beetroot, Lightly Pickled Cucumber,
Irish Soda Bread, Lemon Dressing (1,4,7,GFA)

Burrato Mozzarella £8.50

Truffle Oil, Wild Mushrooms, Focaccia Bread
(V,1,7,GFA)

Beetroot Gnocchi, £7

Broad Beans, Walnuts, Basil Dressing (V,VE,1,8)

Beer Battered Cod Fillets £7

Saffron Aioli, Peppered Sea Salts (1,3,4,10,**)

Chef's Soup of the Day, Bread Roll £5

(V,VE,1,9,GFA)

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)

Duo or Trio – 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

Black Forest Chocolate Brownie £6.50

Vanilla Bean Ice Cream (V,1,3,7)

Apple Empanadas £6.50

Cinnamon Sugar, Vanilla Ice Cream (V,1,3,7)

Basque Cheesecake £7

Chocolate Sauce (V,3,7,GF)

Sticky Toffee Pudding £6.50

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

Passion Fruit & Mango Little Moons £6

Mixed Coulis (V,VE,GF)

Belgian Waffle £6

Scorched Banana, Candied Pecans, Caramel,
Vanilla Ice Cream (V,1,3,7,8)

TEA OR COFFEE,

After dinner mint £2.95

CHILDREN'S MENU

Please see page 4. 1 Course £7, 2 COURSE £9,
3 COURSE £11. Half Adult Main Course
Portion £7

NYE Family Party Night

SUNDAY 31ST DECEMBER

Welcome 2024 in with style and join us for the ultimate celebration!

Join us for a lavish four course meal, then see in the new year on the dance floor with our resident DJ!

Arrival from 6.30pm for a glass of chilled Prosecco, with dinner served at 7.30pm. Late bar and Resident DJ until 1.00am. Dress code is smart casual.

£65 per adult, £25 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)

Smoked Salmon, Atlantic Prawn & Crab Tian, Balsamic Glaze, Rye Bread (1,2,4,7)

Crispy Pork Belly, Spiced Apple chutney (6)

MAIN COURSES

Sirloin Steak (Medium) 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,**)

Panko Breaded Breast of Chicken, Creamed Potatoes, Fine Green Beans, Stroganoff Sauce (1,3,7,10)

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

CHILDREN'S MENU

Half Adults Portion. Please see page 4 for an alternative Children's menu. Please state preference when booking or a half adults' meal will be served by default.





Make a Night of it!...

Double Bedroom £95

Single Bedroom £75

*Family Bedroom from £105**

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 before, or after,
from only £25.00 per person Bed & Breakfast!**

Double Bedroom £50

Single Bedroom £40

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

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

*Based on sharing one room 2 x Adult/1 x Child

New Year's Day Lunch

MONDAY 1ST JANUARY – 1.00PM UNTIL 5PM

Start 2024 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

Tea Smoked Duck £10

Plum Kimchi Slaw, Hoi Sin Dressing (6,9,11,GF)

Oak Smoked Salmon £9.50

Golden Beetroot, Lightly Pickled Cucumber, Irish Soda Bread, Lemon Dressing (1,4,7,GFA)

Burrato Mozzarella £8.50

Truffle Oil, Wild Mushrooms, Focaccia Bread (V,1,7,GFA)

Beetroot Gnocchi, £7

Broad Beans, Walnuts, Basil Dressing (V,VE,1,8)

Beer Battered Cod Fillets £7

Saffron Aioli, Peppered Sea Salts (1,3,4,10,**)

Chef's Soup of the Day, Bread Roll £5

(V,VE,1,9,GFA)

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)

Duo or Trio – 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

Black Forest Chocolate Brownie £6.50

Vanilla Bean Ice Cream (V,1,3,7)

Apple Empanadas £6.50

Cinnamon Sugar, Vanilla Ice Cream (V,1,3,7)

Basque Cheesecake £7

Chocolate Sauce (V,3,7,GF)

Sticky Toffee Pudding £6.50

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

Passion Fruit & Mango Little Moons £6

Mixed Coulis (V,VE,GF)

Belgian Waffle £6

Scorched Banana, Candied Pecans, Caramel, Vanilla Ice Cream (V,1,3,7,8)

TEA OR COFFEE

After dinner mint **£2.95**

CHILDREN'S MENU

Please see page 4. 1 Course £7, 2 COURSE £9, 3 COURSE £11. Half Adult Main Course Portion £7

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 £75.00 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

DIETARY & ALLERGEN REFERENCES

- | | | |
|---|---|--|
| V suitable for Vegetarians | 3. Eggs | 11. Sesame |
| VE Suitable for Vegans | 4. Fish | 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 |
| GF Gluten Free | 5. Peanuts | 13. Lupin which includes lupin seeds and flour and can be found in types of bread, pastries and pasta |
| GFA Gluten Free Available | 6. Soybeans | 14. Molluscs like clams, mussels, whelks, oysters, snails and squid |
| ** May contain small bones | 7. Milk | |
| 1. Cereals containing gluten, namely: wheat (such as spelt and Khorasan wheat), rye, barley, oats | 8. Nuts; namely almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia (or Queensland) nuts | |
| 2. Crustaceans for example prawns, crabs, lobster, crayfish | 9. Celery (including celeriac) | |
| | 10. Mustard | |

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. The dress code for events is smart casual, no trainers.

