



## Christmas Day Lunch

Thursday, 25th of December

12:00 - 16:00

£90 Adults - £40 Children (Under 9)

Children under 3, eat for free!

### APPETISER

Cider & Onion Soup *with Cheese & Apple Toast* (v, veo, gfo)

Honeydew Melon Rose *with Berry Compote* (ve, gfo)

Smoked Salmon *with Beetroot Ribbons & Vodka Crème Fraiche*

Deep Fried Brie *with Cranberry Sauce* (v)

Goats Cheese Bruschetta *with Candied Pear & Honey & Balsamic Drizzle* (v, gfo)

### ENTREE

Roast Crown of Turkey (gfo)

*Seasonal Stuffing, Pigs in Blankets & Yorkshire Pudding*

Roast 28 Day Striploin of Beef (gfo)

*Yorkshire Pudding & Horseradish Sauce*

Pan Fried Salmon Fillet (gf)

*Lemon & Dill Sauce*

Roasted Vegetable Wellington (ve, gf)

*All Served with Seasonal Vegetables & Roast Potatoes* (veo, gfo)

### DESSERT

Chocolate Orange Brownie (veo, gfo)

Winter Berry Pavlova (gf)

Crème Brûlée *with a Shortbread Biscuit* (gfo)

Lemon & Blueberry Posset (gf)

Christmas Pudding *with Brandy Crème Anglaise* (ve)

### TO FINISH

Selection of Cheese, Crackers, Grapes & Chutney (veo, gfo)

Tea, Coffee & Mince Pies (veo, gfo)

Dietary requirements MUST be Pre-Ordered

v - Vegetarian ve - Vegan veo - Vegan Option Available

gf - Gluten Free gfo - Gluten Free Option Available



## Terms and Conditions

For all bookings, a dedicated point of contact must supply their full name, address, contact number and email address. This will be the only person authorised to make any changes to their booking.

At time of booking, a non-refundable £10 per person deposit is required.

Final numbers and full payment is required 14 days before your chosen event starts. Late payment or any alterations may be subject to a small fee.

Any bookings within 14 days of the chosen event will be required to pay in full at the time of booking.

Final menu choices need to be supplied 14 days before your chosen event. Late supply of menu choices or any alterations may be subject to a small fee or refused. This includes any food allergies or dietary requirements.

The hotel reserves the right to cancel or reschedule events, due to unforeseen circumstances or in the case of under-subscription.

The hotel reserves the right to refuse admission, refuse service and to escort guests off the premises whose behaviour is deemed inappropriate or aggressive.



## CHRISTMAS AT THE *Shrubbery Hotel* 2025



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## Party Nights

Two Course Carvery & Entertainment

19:00 Arrival | 21:00 Entertainment  
19:30 Dinner Service | 00:00 Carriages

Choose between Turkey, Beef and Gammon  
A selection of delicious Vegetables, Roast Potatoes,  
Stuffing, Yorkshire Pudding and Pigs in Blankets!

Then choose from a selection of our  
irresistible Homemade Desserts!

Vegetarian, Vegan and any other Dietary Requirements  
MUST be Pre-Ordered

Fri, 5th Dec	The IOUs	£40
Fri, 12th Dec	DJ Ginge	£40
Sat, 13th Dec	Barry Paul as Elvis	£40
Thurs, 18th Dec	The IOUs	£30
Fri, 19th Dec	Seatrees	£40
Sat, 20th Dec	Seatrees	£40



## December Lunch & Dinner

Served 12:00-14:00 & 18:00-20:00

Bookings & Pre-orders Only

Min. 8 Guests / Max. 20 Guests

*More than 20 guests? please contact the events team*

1-course £17.50; 2-courses £25.50; 3-courses £32.50

### APPETISER

Cider & Onion Soup *with Cheese & Apple Toast (v, veo, gfo)*  
Smoked Salmon *with Beetroot Ribbons & Vodka Crème Fraiche*  
Garlic & Brandy Mushrooms *with Stilton Croutons (v, gfo)*  
Deep Fried Brie *with Cranberry Sauce (v)*  
Goats Cheese Bruschetta *with Candied Pear & Honey & Balsamic Drizzle (v, gfo)*

### ENTREE

Roast Crown of Turkey *(gfo)*  
*Seasonal Stuffing, Pigs in Blankets & Yorkshire Pudding*  
Roast Topside of Beef *(gfo)*  
*Yorkshire Pudding & Horseradish Sauce*  
Pan Fried Salmon Fillet *(gf)*  
*Lemon & Butter Sauce*  
Roasted Vegetable Wellington *(ve, gf)*

*All Served with Seasonal Vegetables and Roast Potatoes (veo, gfo)*

### DESSERT

Chocolate Orange Brownie *(veo, gfo)*  
Winter Berry Pavlova *(gf)*  
Crème Brûlée *with a Shortbread Biscuit (gfo)*  
Lemon & Blueberry Posset *(gf)*  
Christmas Pudding *with Brandy Crème Anglaise (ve)*

### TO FINISH

Tea & Coffee (Add a Mince Pie for £1.50) *(veo, gfo)*

Dietary requirements MUST be Pre-Ordered  
v - Vegetarian    ve - Vegan    veo - Vegan Option Available  
gf - Gluten Free    gfo - Gluten Free Option Available



## New Year's Eve

*with The IOUs*

Wednesday, 31st December

£60 Per Person

Lounge Suit Attire

Strictly No Under 18's or Pets

### ARRIVAL

Glass of Prosecco (or Soft Drink Alternative)

### ENTREE

At our Carvery Station choose between Turkey, Beef & Gammon  
A selection of delicious Vegetables, Roast Potatoes,  
Stuffing, Yorkshire Pudding and Pigs in Blankets!

Then choose from a selection of our  
irresistible Homemade Desserts!

Vegetarian, Vegan and any other Dietary requirements  
MUST be Pre-Ordered

### SUPPER

Selection of Cheese, Crackers, Celery, Grapes & Chutney *(veo, gfo)*  
Tea, Coffee & Mince Pies *(veo, gfo)*

### ORDER OF SERVICE

19:00 Drinks Reception  
19:30 Dinner Service  
21:00 The IOUs  
23:00 Cheese Supper  
23:30 The IOUs  
01:00 Carriages

