

Christmas Day Lunch

Friday, 25th of December

11:30 - 15:00

£97.50 Adults - £40 Children (Under 9)

Please enquire for children under 3

APPETISER

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

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

Smoked Salmon Roulade *with Vodka Crème Fraîche*

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 & Pig in Blanket

Roast 28 Day Striploin of Beef *(gfo)*

Yorkshire Pudding

Pan Fried Salmon Fillet *(gf)*

Creamy White Wine & Dill Sauce

Roasted Vegetable Wellington *(ve)*

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
2026

PHONE

01460 52108

WEBSITE

www.shrubberyhotel.com

EMAIL

reception@shrubberyhotel.com

FACEBOOK

facebook.com/TheShrubberyHotel

Party Nights

Two Course Carvery & Entertainment

19:00 Arrival | 21:00 Entertainment
20:00 Dinner Service | 00:00 Carriages

At our Carvery, choose between Turkey, Beef & Gammon
A selection of Seasonal Vegetables, Roast Potatoes,
Stuffing, Yorkshire Puddings 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, 4th Dec	DJ Ginge	£45
Sat, 5th Dec	Twisted Vinyl	£45
Fri, 11th Dec	The IOUs	£45
Sat, 12th Dec	The IOUs	£45
Thurs, 17th Dec	Seatrees	£30
Fri, 18th Dec	Seatrees	£45
Sat, 19th Dec	Barry Paull as Elvis	£45
Tues, 22nd Dec	DJ Ginge	£30

Boxing Day Brunch

£15 Adults - £8.50 Children (3-9)

All You Can Eat Breakfast & Entertainment

Brunch 10:00 - 12:00

Followed by a Family Quiz and Disco!

Help yourself to a Freshly Cooked Full English Breakfast

Brown & White Toast

Tea, Coffee & Fresh Fruit Juice

Vegetarian, Vegan and any other Dietary Requirements

MUST be Pre-Ordered

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 £19.50; 2-courses £26.50; 3-courses £33.50

APPETISER

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

Smoked Salmon Roulade *with 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 & Pig in Blanket

Roast Topside of Beef *(gfo)*

Yorkshire Pudding

Pan Fried Salmon Fillet *(gf)*

Creamy White Wine & Dill Sauce

Roasted Vegetable Wellington *(ve)*

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)*

Mince Pie *with Clotted Cream (veo, gfo)*

TO FINISH

Tea & Coffee (£2.00)

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

Thursday, 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, choose between Turkey, Beef & Gammon

A selection of Seasonal Vegetables, Roast Potatoes,

Stuffing, Yorkshire Puddings and Pigs in Blankets!

DESSERT

Choose from a selection of our irresistible Homemade Desserts!

SUPPER

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

Tea & Coffee

Vegetarian, Vegan and any other Dietary requirements

MUST be Pre-Ordered

ORDER OF SERVICE

19:00	Drinks Reception
20:00	Dinner Service
21:00	The IOUs
23:00	Cheese Supper
23:30	The IOUs
01:00	Carriages