



This Christmas at Avisford Park Hotel

— 28 NOVEMBER - 31 —
DECEMBER 2025



Avisford Park Hotel
VENUE & SPA

AVISFORD PARK

Exclusive For You

Private Party Nights Available Upon Request

Tailored to your team, delivered by ours.

Our various function spaces can host up to 250 people and will be all yours for the evening.

For more information contact our Sales team.

Festive Party Nights

Celebrate in style with us this Christmas

Enjoy the most wonderful time of the year at Avisford Park Hotel!

Held in our historic Grand Hall, our joiner parties can accommodate up to 250 guests and are sure to be a night to remember.

Taking place Friday & Saturday evenings | **28th November - 20th December**

£45 per person



Festive Menu

Enjoy our menu at Party Nights or Festive Lunches throughout December

STARTERS

WINTER VEGETABLE SOUP

Herb croutons **(V, VE)**

SMOKED SALMON

On mini blinis with cream cheese, dill & rocket salad

HAM HOCK TERRINE

Charred focaccia & piccalilli

MAINS

TRADITIONAL ROAST TURKEY

Sage and onion stuffing,
pigs in blankets & pan gravy

SLOW BRAISED BEEF STEAK

Creamy mash potato & red wine jus

BAKED SALMON

Champagne cream sauce, asparagus
spears & crushed new potatoes

BUTTERNUT SQUASH, CUMIN & LENTIL WELLINGTON

Cranberry sauce **(V, VE)**

All served with rosemary and garlic
roast potatoes & seasonal vegetables

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Brandy sauce **(V, VE)**

CREAM FILLED CHOUX BUNS

Baileys chocolate sauce

FRUTTI DI BOSCO

Layers of pastry, patisserie cream,
sponge, fruits of the forest &
powdered sugar **(V)**

V = Vegetarian

VE = Vegan

If you have an allergy, intolerance or dietary requirement, please speak to a team member who will be able to provide you with information regarding the ingredients in our food. Although we take extra precautions when advised of an allergen or intolerance, we cannot guarantee that our menu items are 100% free from allergens due to the risk of cross contamination in the preparation process. Poultry and fish dishes may contain bones

Festive Lunches

Looking for a more relaxed celebration this year?

Why not gather colleagues, friends or family for a pre-Christmas meal in the charming surroundings of our Cedar Restaurant or private function space.

**Available Monday - Saturday
throughout December**

Pre booking is required

Contact us regarding Festive
Sunday menus

£39 for 3 courses

Drink Packages

Avoid the wait – have your drinks chilled and ready on arrival!

Beer Bucket

10 x Peroni 330ml

£45 per bucket

Ultimate Package

2x Bel Canto Pinot Grigio

2x Vina Carrasco Merlot

2x Prosecco Bel Canto

10x Peroni 330ml

£175 per package

Stay This Festive Season

Stay This Festive Season

Party Night Rates from £37.50pp Bed & Breakfast*

Get ready and relax in style this Christmas
Use code **RESTMAS** to redeem

*based on 2 people sharing



Winter Breaks

Experiences from £160

Scrooge Living Dining Experience **29 November 2025**

This November, enjoy our adult comedy dining experience – a perfect evening out with friends or a fun twist on a Christmas Party for you...

£240 per room

Michael Buble Tribute Night **3 January 2026**

This January, experience Bubl  Reborn - a highly regarded & sought-after Michael Bubl  Tribute.

£160 per room

Ticket only options also available

2026 Parties

Festive Party Nights in January

Not able to celebrate the Festive season with colleagues or friends in December?

Our Festive Party Nights will be bookable for selected dates across January, so you can carry the festivities into the new year.

Please contact our events team for more information regarding 2026 parties.

£39 per person

Christmas Day

Make this Christmas unforgettable at Avisford Park Hotel

STARTERS

**ROASTED RED PEPPER &
TOMATO SOUP**
Basil Oil (V, VE)

CREAMY BAKED GOATS CHEESE
Sourdough toast & a drizzle of
Welsh honey

BEETROOT SALMON GRAVLAX
Green apple and radish salad &
wasabi crisps

CONFIT VENISON TERRINE
Beetroot piccalilli & sourdough toast

MAINS

ROAST TURKEY BREAST
Sage and onion stuffing,
pigs in blankets & turkey gravy

**28-DAY DRY AGED TOPSIDE OF
BEEF**
Yorkshire pudding & red wine sauce

PAN-FRIED SEA BASS
Lemon-crushed new potatoes, garlic
greens & seafood butter

**PUMPKIN, BUTTERNUT SQUASH &
SAGE VOL AU VENT (V, VE)**

Served with rosemary and garlic roast
potatoes, braised red cabbage,
cauliflower cheese, brussel sprouts and
chestnuts & seasonal vegetables

DESSERTS

**TRADITIONAL CHRISTMAS
PUDDING**
Brandy sauce (V, VE)

PISTACHIO CRÈME BRÛLÉE
Seasonal spiced shortbread

LEMON BAKED ALASKA

MULLED BERRY PANNA COTTA

£75 per adult

£45 per child

Christmas Day

Boxing Day

Continue the celebrations with family and friends this Boxing Day

STARTERS

WINTER VEGETABLE SOUP

Herb croutons **(V, VE)**

SALMON & PROSECCO MOUSSE

Yuzu endive salad, charred
cucumber & rye bread

HAM HOCK TERRINE

Charred focaccia & piccalilli

DEEP FRIED CAMEMBERT

Cranberry jam & dressed leaves

£40 per adult

£21 per child

MAINS

ROAST TURKEY BREAST

Sage and onion stuffing,
pigs in blankets & turkey gravy

SLOW BRAISED SHIN OF BEEF

Potato and leek mash, root vegetable
crisps & jus de cuisson

ROAST HAKE FILLET

Artichoke risotto & chive oil

BUTTERNUT SQUASH, CUMIN &

LENTIL WELLINGTON

Cranberry sauce **(V, VE)**

All served with rosemary and garlic
roast potatoes & seasonal vegetables

DESSERTS

PANETTONE BREAD & BUTTER

PUDDING

Hot custard

BANOFFEE CHOCOLATE TART

Rum & raisin ice cream

FRUTTI DI BOSCO

Layers of pastry, patisserie
cream, sponge, fruits of the
forest & powdered sugar **(V)**

CHOCOLATE TRUFFLE

TORTE

Mixed berries **(V, VE)**

New Years Eve

Welcome 2026 in style, with a delicious taster menu, dancing & plenty of bubbles!

GLASS OF PROSECCO OR LEMONADE

WILD MUSHROOM VELOUTÉ

Sauté king oyster mushroom & truffle oil (V)

PRESSED DUCK

Toasted focaccia, crispy chicken skin, golden beetroot picalilli & caper berry

CRISPY SEA BASS

Celeriac puree, lemon and garlic samphire & lobster butter

ORANGE SORBET

FILLET OF BEEF

Served pink, crushed peppercorn, root vegetable dauphinoise, roasted beetroot, tenderstem broccoli, almond crumb & port jus

TRIO OF DESSERTS

Lemon tart, mini tiramisu & dark chocolate delice

CHILDREN'S MENU AVAILABLE UPON REQUEST

£74.95 per adult

£44.95 per child

Contact us regarding overnight packages

Terms & Conditions

Provisional bookings after 1st June 2025 can be held for up to 7 days. To confirm your festive booking, a £10.00 non-refundable or transferable deposit per person will be required.

Full payment is required 28 days prior to your event. We regret that if your party size decreases in numbers, all payments are non refundable or transferable.

One payment per booking to be made, no individual payments by attendees.

We reserve the right to move an event to an alternative room, subject to confirmed numbers, we will give as much notice as possible.

Table locations are subject to request and availability cannot be guaranteed. We reserve the right to join smaller parties together.

If the full balance is not received at least 28 days prior to your event, we reserve the right to cancel your booking without refund of any deposits paid.

Pre orders for all attendees including special dietary requirements must be confirmed no later than 28 days prior to your event.

Drinks packages must be pre ordered and pre paid up to 14 days prior to your event, any orders after this time are subject to availability. This payment is non-refundable.

All food items are subject to change at any point by the hotel without prior notice.

Any guest with an allergy of any kind must be notified to the events team 28 days prior to the event. A menu detailing allergen information is available upon request. Whilst every effort is made to be extremely careful, we cannot guarantee any of our food / drinks will be free of any traces of allergens.



Avisford Park Hotel

VENUE & SPA

Contact Us For Festive Enquiries

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E: events@avisfordparkhotel.com

