



Avisford Park Hotel
VENUE & SPA

CELEBRATING
CHRISTMAS & NEW YEAR 2024



SELECTED DATES THROUGH NOVEMBER & DECEMBER 2024

We have something for everyone to enjoy this festive season




CREST
HOTELS




CHRISTMAS IS A TIME OF MAGIC

and a time to Party!!



We have everything wrapped up from
Christmas Party nights, Christmas Lunches or
Festive afternoon teas to New Years celebrations!




Why not extend the fun and stay with us overnight! Staying in one of our comfortable rooms that have all the amenities you need to get ready for the night or to relax after partying all night.

Why not take full advantage of staying with us
and use the spa for a steam the next day.


Rates available from £69.00.

and just add breakfast for £8.95 per person
to get you started for the day.



Terms & Conditions apply. Visit website for full details

www.avisfordparkhotel.com



PRIVATE PARTY NIGHTS

Exclusive to you

How does an Exclusive Private Party Night sound? Let our experienced team guide you through planning your own event unique to you and your group or company. Options available for lunch events and evening parties.

We have the Grand Hall available for guests up to 250. Alternatively, the Henty Suite is available for up to 80 guests. You can tailor your 3 course menu to suit your taste buds and you can even set the tone for the playlist!!

Party dates available throughout November to January.

CHRISTMAS PARTY NIGHTS

Experience the Magical Atmosphere of our Christmas Parties with friends or colleagues at our joiner parties. We have a selection of spaces and can accommodate groups of up to 250 guests. Taking place every Friday & Saturday evening between 29th November until 21st December 2024.

MAINS

Traditional roast turkey breast
Stuffing, pigs in blankets, garlic and rosemary roast potatoes, gravy

Braised feather blade of beef (GF)
Colcannon mash, chasseur sauce

Fillet of sole (GF)
New potato dill cake, spinach cream

Vegan mushroom and chestnut wellington (M)(VE)
Cranberry jus

All served with seasonal vegetables

DESSERTS

Traditional Christmas pudding
Brandy Sauce

Baked vanilla cheesecake (V)
Crunchy amaretti biscuits, chocolate Bailey's sauce

Tart au citron (V)
Caramelized walnuts, winter berry coulis

Mince pie, tea or coffee

2 COURSE £35.00 PER PERSON

3 COURSE £42.00 PER PERSON*

*3 courses for private parties only.
Both prices will include a tea & coffee station

**Please note we have a multi choice menu available to suit everyone's preferences, pre order must be received 28 days prior to your event along with all allergy and dietary requirement information.

CHRISTMAS EVE CAROL SERVICE

Indulge in Festive delights and join us for a festive cream tea and carols.

Join us for a heartwarming Christmas Carol Service and treat yourself to our delightful Festive Cream Tea package. Embrace the joy of the season with the perfect blend of tradition and taste. As the holiday season unfolds, we extend a warm invitation to you.

Indulge in our exquisite selection, featuring freshly baked scones served with clotted cream and jam, accompanied by a piping hot pot of tea. And to add a touch of Christmas magic, savour the sweetness of a traditional mince pie, lovingly prepared by our talented chefs.

Enhancing the festive atmosphere, the melodious strains of Christmas carols fill the air. Immerse yourself in the joyous melodies as talented carol singers serenade you throughout your visit. Let the enchanting music of the season uplift your spirits and create cherished memories with loved ones.

£10.95 PER PERSON

Contact us today to secure your booking to avoid disappointment.

CHRISTMAS DAY LUNCH

A Christmas Carvery like no other. The Festive season wouldn't be the same without indulging in our delicious carvery with all the trimmings.

STARTERS

Sweet potato and butternut squash soup (GF)(V)(VE)
Coriander oil

Pork rilette
Celeriac remoulade, cornichon, toasted focaccia

Home cured beetroot salmon
Crushed avocado, toasted rye bread

Goats cheese salad (GF)(V)
Shaved fennel, grapes, toasted almonds

MAINS

Traditional roast breast of turkey
Pigs in blanket, sage apricot and chestnut stuffing, cranberry sauce, gravy

Roast sirloin of English beef
Homemade Yorkshire pudding, horseradish, red wine jus

Baked fillet of hake
Worcestershire hop rarebit, chive beurre blanc

Wild mushroom, creamed lee vol au vent (V)
Burnt onion puree

All served with rosemary and garlic roast potatoes braised red cabbage, cauliflower cheese, brussel sprouts and chestnuts, seasonal vegetables.

DESSERTS

Traditional Christmas pudding
Brandy sauce, mulled berry compote

Amaretto crème brulee (V)
Puff pastry tuille

Dark chocolate delice (V)
Raspberry ripple ice cream

Cranberry eggnog tart (V)
Rum and raisin ice cream

Mince pie, tea or coffee

Cheese table
Selection of English cheese
Grapes, chutneys, artisan crackers, grissini sticks

£75.00 PER ADULT
£45.00 PER CHILD

A discretionary service charge of 12.5% will be added to your bill

Please note, all our food is prepared in a kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of our restaurant team.

CHRISTMAS BOTTOMLESS BRUNCH

Looking for a fun way to celebrate with friends and family?

Book our Bottomless Brunch, including 2 hours bottomless prosecco and a delicious hot buffet of Turkey, Beef and all the trimmings! Our resident DJ will bring you music from all the ages, ensuring everyone has a fantastic time.

Not a prosecco fan? We'll have a pop up bar right next to you, so if you wish to order a cocktail or two, we'll have a well stocked bar to do so!

£37.95 PER PERSON

**Throughout various dates in December
(Thursday's, Friday's & Saturday's) from 12 Middy.**

Give us a call now to check availability and get booked in.

Trust us, you won't want to miss this!

Please note, this is an adult only event.
Pre booking required.

FAMILY NEW YEAR'S EVE

Looking for a New Year's Eve celebration to enjoy with the family?
Welcome the New Year in with us enjoying delicious food and lots of bubbles!
Celebrate with Friends and Family and make the New Year one to remember.

**Glass of prosecco to bring in the
New Year, with a glass of
lemonade for the children**

STARTERS

King prawn and crayfish cocktail
Baby gem, avocado, pickled cucumber,
smoked paprika, Marie rose sauce

Slow cooked belly of pork croquette
Celeriac remoulade, silver skin onions,
carrot puree, crackling dust

Coconut green vegetable soup (VE)
Topped with chickpea,
spring onion, puffed rice

MAINS

Corn fed chicken supreme ballotine
Basil mousse, pancetta, dauphinoise
potato, baby leeks, green bean bundle,
wild mushroom sauce

6oz fillet of beef served pink
Potato rosti, sautéed wild mushroom,
baby carrots, tender stem broccoli with
a brandy peppercorn jus

Herb crusted cod
Asparagus and pea risotto primavera

Beetroot and red onion tarte tatin (V)
Rocket and golden beetroot salad,
vegan parmesan shavings

DESSERTS

Banoffee tart (V)
Toffee sauce, torched banana,
honeycomb shards

**Chocolate and orange
cheesecake (V)**
Vanilla pod ice cream

**Raspberry and white
chocolate roulade (V)**
Raspberry sorbet,
crushed meringue

Homemade petit fours, tea or coffee

CHILDREN'S MENU

STARTERS

Melon ball and dragon fruit

Vegetable crudites with dips

Creamy tomato soup

MAINS

Handmade 9" margarita pizza

Bavette steak
Chunky chips, seasonal vegetables

Panéed chicken breast
Mash potato, seasonal vegetables

DESSERTS

Chocolate brownie
Vanilla ice cream

Strawberry jelly
Vanilla ice cream

Vanilla panna cotta
Berry compote

**£69.95 PER ADULT
CHILDRENS MENU £39.95**

*Prices for children aged between 2 – 10 years old

FESTIVE AFTERNOON TEAS

Available every day from

Friday 29th November
until Sunday 22nd December

Served daily between
11:00am until 16:00pm

FESTIVE AFTERNOON TEA
£24.95 PER PERSON

Make it sparkle for just £5.00

FESTIVE CARVERY SUNDAY LUNCH

Celebrate in advance with family. We have enough chairs
to fit around the table! Served in our Cedar Restaurant

Sunday 1st December
Sunday 8th December
Sunday 15th December

£28.95 PER ADULT
£14.95 PER CHILD

*Prices for children aged between 2 – 10 years old

FESTIVE CARVERY SUNDAY LUNCH



STARTER

**Chunky roasted winter
vegetable soup** (GF)(V)(VE)
Herbed croutons



MAIN

Traditional roast breast of turkey
Onion and sage stuffing, pigs in
blankets, garlic and rosemary
roast potatoes, gravy



DESSERT

Traditional Christmas pudding
Red currant compote, brandy sauce

HOW TO BOOK

To secure your booking today, call us on **01243 558300**
or email events@avisfordpark.co.uk



TERMS & CONDITIONS

Make a provisional booking which will be held for 7 days.

A £15.00 per person non-refundable or transferable deposit will be required after 7 days of booking.

Full payment is required 28 days prior to your event.

We regret that if your party size decreases in numbers we will not be able to refund deposits already paid but your final balance will be reviewed based on your revised numbers.

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

Accommodation rates are advertised at a from price and are subject to change.

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

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

Drinks packages can be pre ordered no later than 14 days prior to your event any orders after this time are subject to availability.

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 allergens is available upon request. Whilst every effort is made to be extremely careful, it is with regret that we cannot guarantee any of our food / drinks will be free of any traces of allergens.



Avisford Park Hotel
VENUE & SPA



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BN18 0LS

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