

CHRISTMAS 2025

# Telegraph

HOTEL



# CHRISTMAS FAYRE



The perfect opportunity to meet with family, friends, or small office gatherings in our Forme & Chase restaurant to celebrate the festive season.

## Lunch *£30.00 per head*

Three courses finished with coffee and festive petit fours  
Thursday 27 November – Saturday 20 December  
served 12.30–3.00pm

## Dinner *£32.00 per head*

Three courses finished with coffee and festive petit fours  
Thursday 27 November – Saturday 20 December  
served 6.00–9.00pm

### Terms and conditions

Bookings only made via our website or direct with the hotel sales office. See additional terms inside back cover.

- Dependent on party size we cannot guarantee to sit your party on one table, this applies to all booking areas.

### Menu

Carrot and ginger soup with roasted vegetable crisps (VE)

Ham hock and mustard terrine, pickled vegetables, apple, ale and chilli chutney

Salmon gravadlax, pickled fennel, cucumber, radish, lime crème fraîche (NGCI)

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Roasted turkey breast, sage and onion stuffing, thyme roasted potatoes, braised red cabbage, roasted carrots and parsnips, pig in a blanket and rich gravy

Fillet of stone bass, parsnip purée, sautéed spinach, creamed potato, sauce vierge (NGCI)

Cranberry and lentil bake, thyme roasted new potatoes, braised red cabbage, roasted carrots and parsnips, thyme gravy (VE, NGCI)

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Christmas pudding, plum compote, brandy anglaise (VE\*, NGCI\*)

Treacle tart, clotted cream ice cream

Black Forest trifle

VE = vegan · VE\* = vegan on request

NGCI = non gluten containing ingredients · NGCI\* = non gluten containing ingredients on request

# FESTIVE AFTERNOON TEA



Indulge in our traditional festive sparkling afternoon tea within the stylish and relaxed Forme & Chase restaurant.

Adults

Festive Afternoon Tea *£25.00 per head*

Thursday 27 November – Saturday 20 December  
served 12.30pm – 3.00pm

### Terms and conditions

- A non-refundable £15.00 deposit per person to confirm booking. See additional terms inside back cover.

### Menu

Selection of assorted sandwiches:

Roast breast of turkey and cranberry jelly finger sandwich

Mature cheddar and chutney

Smoked salmon and fennel slaw open brioche sandwich

Pork and chorizo sausage roll

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Plain and sultana scones  
served with strawberry jam and clotted cream

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Selection of mini desserts:

Black Forest trifle

Treacle tart

Macaroon

Red berry and matcha Battenberg

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Free flowing tea and coffee

# PARTY NIGHTS



## JOINER PARTY NIGHTS

Celebrate your Christmas party at one of our Christmas party nights. Arrive to a glass of sparkling Mimosa from 7.15pm, enjoy a delicious three course meal at 8.00pm that includes half a bottle of wine per guest. And then dance the night away until midnight. Bar closes at 11.30pm

### Dates

Friday 5 December	<i>£57.00 per head</i>
Saturday 6 December	<i>£57.00 per head</i>
Friday 12 December	<i>£57.00 per head</i>
Saturday 13 December	<i>£57.00 per head</i>
Friday 19 December	<i>£57.00 per head</i>
Saturday 20 December	<i>£57.00 per head</i>

### Terms and conditions

- This is a joiner event, you will be booking a private table at a shared event. See additional terms inside back cover.
- A non-refundable £15.00 deposit per person, to confirm bookings.



### Menu

Carrot and ginger soup with roasted vegetable crisps (VE)

Ham hock and mustard terrine, pickled vegetables, apple, ale and chilli chutney

Salmon gravadlax, pickled fennel, cucumber, radish, lime crème fraîche (NGCI)

\*\*\*

Roasted turkey breast, sage and onion stuffing, thyme roasted potatoes, braised red cabbage, roasted carrots and parsnips, pig in a blanket and rich gravy

Cranberry and lentil bake, thyme roasted new potatoes, braised red cabbage, roasted carrots and parsnips, thyme gravy (VE, NGCI)

\*\*\*

Christmas pudding, plum compote, brandy anglaise (VE\*, NGCI\*)

Treacle tart, clotted cream ice cream

Black Forest trifle

VE = vegan · VE\* = vegan on request

NGCI = non gluten containing ingredients · NGCI\* = non gluten containing ingredients on request



## Party nights accommodation rates

From £99.00 bed and breakfast based on double occupancy (advance purchase rate)

### Terms and conditions

Pre-paid at the time of booking, non-refundable or transferable rate, only bookable on a BIG room type. See additional terms inside back cover.

# PRIVATE PARTIES



## Private Christmas Parties

Make your own headline this Christmas by booking our Editors suite for your private use for lunch or party dinner bookings.

Speak directly with our sales team to tailor your perfect Christmas party package to suit your party needs.

## Terms and conditions

- Minimum numbers and spends will apply subject to availability, room hire charges may apply.
- Bookings to be made with the sales office only.
- Additional T&Cs apply, please refer to the back page.
- All allergen and dietary requirements are required prior to the event.
- Non-refundable £15.00 deposit per person to confirm your booking.
- We are a card payment venue only.
- Refer to the full booking terms and conditions on the back page.

## Menu

Carrot and ginger soup with roasted vegetable crisps (VE)

Ham hock and mustard terrine, pickled vegetables, apple, ale and chilli chutney

Salmon gravadlax, pickled fennel, cucumber, radish, lime crème fraîche (NGCI)

\*\*\*

Roasted turkey breast, sage and onion stuffing, thyme roasted potatoes, braised red cabbage, roasted carrots and parsnips, pig in a blanket and rich gravy

Cranberry and lentil bake, thyme roasted new potatoes, braised red cabbage, roasted carrots and parsnips, thyme gravy (VE, NGCI)

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Christmas pudding, plum compote, brandy anglaise (VE\*, NGCI\*)

Treacle tart, clotted cream ice cream

Black Forest trifle

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## All booking terms and conditions

- Sales office hours Monday–Friday 9.00am–4.30pm.
- The venue is a cashless, card payment only hotel.
- For all Christmas bookings a non-refundable deposit of £15.00 per person is required to confirm your booking.
- All booking payments are made via bank transfer or debit/credit card direct at the hotel using chip and pin.
- We do not take individual pre-payments for group bookings, payments must be made via contracted booker.
- Final outstanding payment is required four weeks prior to the event.
- Guests must confirm any food allergens in detail when providing final food orders four weeks prior to the event.
- Bedrooms are booked on an advanced purchase basis and are non-refundable or transferable.
- Private event bookings on peak dates will have a minimum contracted value for exclusive function suite use.
- For all our terms and conditions please refer to our website <https://www.telegraph-hotel.com/terms-and-conditions/>
- All monies paid are non-refundable or transferable .
- Prices include VAT at the current rate.
- All menus are subject to change without notice.
- The hotel shall have the right to cancel your booking if required, please refer to our website <https://www.telegraph-hotel.com/terms-and-conditions/>
- Dependant on party size we cannot guarantee to sit your party on one table. This applies to all booking areas.



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