



CHRISTMAS 2026

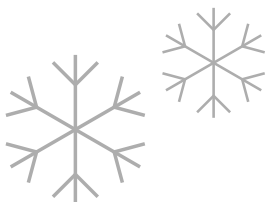


# Telegraph

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 *£33.50 per head*

Three courses finished with coffee and festive petit fours  
Thursday 26 November – Saturday 19 December  
served 12.30–3.00pm

## Dinner *£36.50 per head*

Three courses finished with coffee and festive petit fours  
Thursday 26 November – Saturday 19 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 on the inside back cover

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

## Menu

Roast parsnip and sweet potato soup,  
confit garlic and thyme oil (VE, NGCI)

Chicken liver pate, grilled ciabatta croutes,  
tomato and apple chutney

Smoked haddock and spring onion fish cake, chilli jam,  
pickled chicory

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Roast turkey breast, pork and sage stuffing ball, thyme  
roasted potatoes, braised red cabbage, roast carrots and  
parsnips, Brussels sprouts, pig in blanket, rich gravy (NGCI)

Pan fried sea bass fillet, sautéed potatoes,  
spiced ratatouille, basil oil (NGCI)

Sweet potato and red onion marmalade seeded tart, thyme  
roasted potatoes, braised red cabbage, roast carrots and  
parsnips, Brussels sprouts, pan gravy (VE, NGCI)

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Christmas pudding, brandy sauce, mulled berry compote (VE\*, NGCI\*)

Bailey's crème brûlée, shortbread biscuit

Citrus tart, crème fraîche, raspberry purée (NGCI)

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 afternoon tea within the stylish and relaxed Forme & Chase restaurant.

Adults

Festive Afternoon Tea *£28.00 per head*

Thursday 26 November – Saturday 19 December  
served 12.30pm – 3.00pm

### Terms and conditions

- Refer to full terms and conditions on the inside back cover
- A non-refundable £15.00 deposit per person to confirm booking

## Menu

Selection of assorted sandwiches:

Turkey and cranberry  
Smoked salmon and dill crème fraîche  
Mature cheddar and chutney

Wild mushroom, sage and brie quiche

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Plain and sultana scones, clotted cream, strawberry jam

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Selection of mini desserts:

Bailey's crème brûlée  
Macaroon  
Carrot cake  
Mince pie

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Free flowing tea and coffee

# PARTY NIGHTS



## JOINER PARTY NIGHTS

Celebrate the festive season in style at one of our Christmas party nights. The evening begins at 7.15pm with your Covmopolitan arrival cocktail (or bottle of beer alternative), be seated by 7.45pm to enjoy a three course meal, with half a bottle of wine per guest included. Then it's time to hit the dance floor and celebrate into the night, with music and dancing until midnight. The bar will be open until 11.30pm.

### Dates

Friday 4 December	<i>£63.00 per person</i>
Saturday 5 December	<i>£63.00 per person</i>
Friday 11 December	<i>£63.00 per person</i>
Saturday 12 December	<i>£63.00 per person</i>
Friday 18 December	<i>£63.00 per person</i>
Saturday 19 December	<i>£63.00 per person</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



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parsnips, Brussels sprouts, pig in blanket, rich gravy (NGCI)

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## Party nights accommodation rates

From £90.00 bed and breakfast based on double occupancy,  
based on a BIG room.

### Terms and conditions

- This is a flexible rate with a 48-hour cancellation policy. Bookings must be made directly with the hotel, and a valid card is required to secure the reservation
- For bookings of five or more rooms, group terms and conditions will apply. For further details, please contact the sales office

# 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 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
- 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 inside back cover

## Menu

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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
- 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



# Telegraph

HOTEL

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