





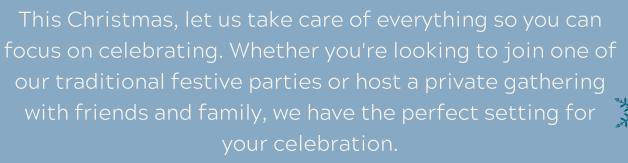








Ring in the holidays with style at The Crown!



Joiner Parties: Celebrate in a fun, festive atmosphere with others.

Private Parties: Enjoy an exclusive event in one of our elegant function rooms.

Our friendly events team is here to help you plan your perfect 2025 festive celebration!





Wednesday 26th November 5.30-7.30pm
Thursday 27th November 5.30-7.30pm
Saturday 29th November 3.30-5.30pm

Get into the festive spirit with our Christmas wreath classes!

Join Regal Florists for a fun, creative workshop where you'll craft your own beautiful wreath. Whether you're a beginner or expert, our instructors will guide you every step of the way.

Book now and add a personal touch to your holiday décor!

£55 per person



Visit our website to book

PARTY NIGHTS

Step into the festive season in style with our unforgettable party nights!

Enjoy a glamorous red carpet arrival and a 45-minute Prosecco drinks reception, followed by a delicious three-course dinner from our specially curated festive menu.

With seasonal novelties and non-stop music from our resident DJ, get ready to dance the night away and celebrate in true holiday spirit!

FRIDAY AND SATURDAY NIGHTS THROUGHOUT DECEMBER



PRIVATE PARTIES

If you are looking for an exclusive party to come closer together with your team, friends or family, why not book your own private Christmas party?

Private parties are available on any day of the week.*

Each event includes festive dining, an arrival drink, party novelties, a DJ, and a disco.









*Minimum numbers of 50 required for private party bookings. Contact our events team for availability

THEMED NIGHTS

<u>Crimbo Bingo! - 5th December</u>

Join us for a night of merry mayhem, the ultimate over-18s festive bash!

Expect hilarious rounds of bingo, cheeky entertainment, and a bar full of holiday spirits to keep the good times flowing.

It's the perfect way to celebrate the season with a buzz and a belly laugh.

Festive outfits encouraged. Naughty or nice attitudes welcome.

VIP ticket - includes 1 course meal & arrival drink £25 per person Standard ticket - entertainment only £11 per person

Festive Nights & Ibiza Lights! - 12th December

This year, we're turning up the heat with an Ibiza-themed Christmas

Party Night – where festive cheer meets island vibes for a

celebration like no other.

Your night begins with a glamorous red carpet drinks reception, followed by a delicious 3-course festive dinner. Then, dance the night away to a blend of Christmas classics and Ibiza anthems from our resident DJ.

Gather your friends, dress to impress, and let the good times roll!

£35 per person







Visit our website for tickets





Starters

Scorched goats cheese with vegetable textures, olive bread croute, chive oil & balsamic. (GFA,VEA)

Duck liver & orange parfait, kumquat & sage chutney, toasted ciabatta (GFA)

Courgette, cheddar, & tarragon tart, pickled vegetable salad (V)

Main Courses

Roasted turkey breast, roasted potatoes, glazed root vegetables & sprouts, pig in blankets, cranberry stuffing & turkey gravy. (GFA)

Baked hake fillet herb mashed potato, glazed root vegetables, lemon & dill hollandaise. (GF)

Mushroom, spinach & chestnut pithivier, roasted root vegetables, roasted potatoes & a cranberry gravy. (VE) (GFA)

Desserts

Warm Christmas pudding served with orange scented brandy sauce. (GFA, VE)

Baked Vanilla Cheesecake, Irish Liqueur Chantilly cream, mulled wine berry compote

Dark Chocolate & Orange Tart, orange gel, bitter orange cream (VE & GF)

(V) = Vegetarian / (VE) = Vegan / (GF) = Gluten free / (GFA) = Gluten free available

A full menu pre-order, including dietary requirements is due no later than the 1st of November.

Please note, we reserve the right to amend dishes based on suppliers or availability.

DRINKS PACKAGES

Simplify your party planning and amplify the fun with our convenient and enticing drinks packages.

SOBER SLEIGHRIDE £30

6 Bottles of Alcohol Free
Beer
2 Bottles of Large Mineral
Water
1 Carafe of Soft Drinks

T'IS THE SEASON £25

1 Bottle of House Wine (Red, White or Rose)

LET IT SNOW £70

1 Bottle of House Red 1 Bottle of House White 1 Bottle of Prosecco

BLITZEN'S BUCKET £40

10 Bottles of Beer

MISTLETOE £110

10 Bottles of Beer
2 Bottles of House Wine
1 Bottle of Prosecco
2 Bottles of Water

CHRISTMAS SPIRIT £90

1 Bottle of Spirit (Gin, Vodka or Rum) 5 Carafes of Mixer

**Must be ordered no later than 2 weeks prior to your event. **
Full payment is required at the time of ordering.





STAY & PLAY

Take the trouble out of travelling home and book a stay in one of our comfortable bedrooms.

Take advantage of our discounted accommodation rates, including bed and breakfast.

Please contact reservations for more details.







Subject to availability.





Festive Private Dining

For a more intimate festive celebration, gather with family and friends in our ornate Byron or Bronte suite.

Dine on an exquisite three course festive menu, with the option to add half a bottle of wine per person.

Minimum numbers of 10 required for festive lunches & festive dining.

Contact our events team for more details

Private Dining Christmas Day

Make this Christmas extra special with our private day room hire – the perfect setting for a festive gathering with family or friends.

Enjoy the comfort and exclusivity of your own space, with time set aside to open presents, share stories, and enjoy quality time together before your meal.

Then, sit back and savour a beautifully prepared 4-course festive menu, filled with seasonal favourites and holiday cheer.

Whether it's a family tradition or a one-of-a-kind celebration, let us help you create lasting memories in a warm and welcoming atmosphere.

£89 per person



CHRISTMAS DAY LUNCH



Our Christmas Day Lunch will feature a specially curated menu that promises to delight your taste buds and get you in the festive spirit.

Lunch times are: 12pm & 3pm

Starter



Marinated watermelon, apple textures, roasted walnuts & an orange syrup (VE)

Festive prawn vol au vent with Marie rose sauce, pickled cucumber salad





Intermediate

Parsnip & spiced pear soup with toasted almonds



Main

Butter & herb roasted turkey with pigs in blanket, cranberry stuffing, roasted root vegetables, sprouts & a rich turkey juice gravy. (GFA)

Roasted sirloin of Yorkshire beef, Yorkshire pudding, roasted root vegetables, sprouts & a red wine & pan juice gravy (GFA)

Fillet of salmon, sauté green vegetables, parsley new potatoes & chive butter sauce



Sweet potato, mushroom & cranberry wellington fondant potato, glazed root vegetables & herb cream sauce (V)



Dessert

Warm Christmas pudding, orange scented brandy sauce (GFA, VE)

Chocolate & cherry delice with dark chocolate sauce and vanilla Chantilly cream

Clementine tart, fresh strawberry compote & clotted cream

Book your table today on our website

To ensure your place at our Christmas Day celebration, reserve early.

£79

per child (4-11ys)

eat for free

W. W.





New Years Eve Gala Dinner

Ring in 2026 in style at our spectacular New Year's Eve Gala Dinner A night of glamour, celebration, and unforgettable memories.

Your evening begins with a welcome drink on arrival, followed by a sumptuous 4-course dinner crafted by our talented chefs. Enjoy live entertainment throughout the night and music from our resident DJ. As the clock strikes midnight, raise a glass of bubbly, and celebrate the New Year in sparkling style!

Dress to impress, and join us for an elegant evening full of festive flavour, laughter, and celebration.

Menu

Starters

Citrus cooked salmon, pink grapefruit & pinenut salad

Beetroot carpaccio, walnut mousse, coriander dressing (VE)

Intermediate Course

Cauliflower & cheddar velouté, chive oil (VEA)

Main Course

6oz beef fillet (cooked medium rare) carrot & ginger puree, crushed swede, fine beans & fondant potato, finished with a port & sage jus

Sweet potato; mushroom & cranberry wellington, fondant potato, glazed root vegetables & herb cream sauce (V)

Desserts

White forest slice, layers of sponge, white chocolate mousse & cherry glaze, pistachio ice cream & raspberry crumb

Dark chocolate & orange tart, Orange gel, bitter orange cream (VE & GF)

(V) = Vegetarian / (VE) = Vegan / (GF) = Gluten free / DF = Dairy Free

£79 per person

BOOKING TERMS

- 1. Bookings will be treated as provisional until the correct deposit has been paid.
- 2. Full pre-payment for all bookings, must be received in full no later than 4 weeks prior to the event start date.
- 3. A non-refundable, non-transferable deposit must be paid in order to confirm/secure any provisional bookings. £10 per person for Christmas parties.
- 4. Provisional bookings will be held for a maximum of 14 days and then released, if no deposit payment is received.
- 5. Any bookings made four weeks or less, prior to the event date requires full immediate payment.
- 6. Groups of 12 or more guests must also submit a seating plan for each table by the 1st of November, failure to do so will result in the hotel allocating for you.
- 7.All prices, promotions and menus are correct as of March 2025 and are subject to availability and change without notice.
- 8. All sharing party nights & Jingle and Mingle nights are strictly over-18's only
- 9. Any cancellations must be notified to the hotel in writing. For any cancellations less than 4 weeks prior the event date, the full cost will be chargeable.
- 10.All monies prepaid are strictly non-refundable & non-transferable and cannot be used to pay for any other goods or services.
- 11. It is the client's responsibility to inform the hotel of any guest allergies or intolerances in advance
- 12.All bookings must submit their pre ordered menus by the 1st of November with the names of who has ordered which option.
- 13. The hotel reserves the right to amalgamate or move any Christmas events to an alternative room to that stated on the original confirmation, to ensure optimum numbers and, under unusual circumstances, cancel or re-arrange the event. In such a case an alternative date will be offered.
- 14. Food pre orders must be received no later than the 1st of November. Any delay may result in the hotel stipulating a set menu for that group.
- 15.The hotel reserves the right to amend or cancel the advertised entertainment without prior notice in extreme, unforeseeable circumstances.
- 16.On site car parking is limited and charged at £12 per night and day car parking is charged at £6 per day.
- 17. VAT receipts will be sent after the event on request.
- 18. Party night discounted accommodation is only available to those who are attending a public party or private party. All rates are subject to availability and all reservations must be guaranteed with a debit or credit card. Any unguaranteed



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