



Avon
Gorge
Hotel

CHRISTMAS CELEBRATIONS & GATHERINGS

Celebrate the festive season with colleagues, friends and family. Our three course celebration menu is available for lunch and dinner. Private dining rooms are also available.

27th November – 24th December

LUNCH £29.95 | DINNER £39.95

PARTY NIGHTS

Join in the fun and meet new people during one of our Christmas Joiner Parties. Enjoy an arrival drink, a three course Celebrations menu, followed by DJ and dancing.

1st, 8th, 15th and 22nd December

£55 PER PERSON



FESTIVE SPICED RED WINE SMOKED SALMON

Pumpernickel and pickles

CURRIED PARSNIP SOUP

Truffle crème fraîche

GOAT'S CHEESE AND CRANBERRY TART

Hazelnut and endive salad

DUCK LIVER PARFAIT

Hazelnut brioche, plum and fig chutney



ROASTED FREE RANGE TURKEY BALLOTINE

Traditional trimmings

POT AU FEU

Slow braised beef stew

ROASTED SALMON

Piperade, fennel puree and basil pesto

CAULIFLOWER AND PARMESAN CRUMBLE



CLASSIC CHRISTMAS PUDDING

Brandy sauce

CHRISTMAS CHOCOLATE YULE LOG

Redcurrants and crème Chantilly

CRÈME BRÛLÉE

Boozy Griottines cherries

SELECTION OF ARTISAN CHEESE

Biscuits, chutneys and fruit

Followed by tea, coffee and mince pies

A CHRISTMAS DAY TO REMEMBER

The best meal of the year. Invite everyone to get together for giving and sharing over a three course Christmas Day lunch including a glass of Champagne.

£99 PER PERSON



CURRIED PARSNIP SOUP

Normandy crème fraîche and cep brioche

GAME TERRINE EN CROUTE, FIGGY CHUTNEY

A mosaic of game meats baked in golden pastry served with a spiced fig chutney

ASSIETTE OF SEAFOOD

Cocktail sauce, bloody Mary ketchup and granary bread

DOUBLE BAKED COLSTON BASSET STILTON SOUFFLÉ

Dates and candied walnuts



ROAST FREE RANGE TURKEY BALLOTINE

Traditional trimmings

SCOTTISH FILLET STEAK

Spiced red cabbage, Yorkshire pudding and Valhrona chocolate jus

TURBOT VERONIQUE

Poached turbot with citrus creamed sauce, grapes and spinach

CELERIAC AND STILTON PITHIVIER

Walnut and fine bean salad

All main courses served with roast potatoes and seasonal vegetables



TRADITIONAL CHRISTMAS PUDDING

Brandy sauce

BAKED ALASKA YULE LOG

Boozy cherries

CLASSIC SHERRY TRIFLE

Raspberry and Amaretto jelly, custard, cream and toasted almonds

SELECTION OF ARTISAN CHEESE

Biscuits, chutneys and fruit

Followed by tea, coffee, mince pies and clementines



A DELIGHTFUL LUNCH ON **BOXING DAY**

A chance to wind down after Christmas.

Enjoy a lavish and leisurely four course feast for lunch.

Including our French market table, with an exciting choice of fresh seafood, charcuterie, pâtés, rillettes and a selection of salads, vegetables and freshly baked artisan breads are followed by classic roasts and delicious desserts.

£39 PER PERSON



CHRISTMAS AFTERNOON TEA

Treat your loved ones to a festive afternoon of tasty mini savouries including tender turkey sandwiches, warm scones oozing with cream and jam, exquisite little cakes and desserts like lemon meringue pie and crumbly mince pies, topped with a wonderful wisp of homemade candy floss that melts in the mouth.

£22.50 PER PERSON



GIVE THE GIFT OF
AVON GORGE

Treat someone to a little luxury with a gift card this festive season.

To purchase your gift card please visit our website
or speak to reception.

THEAVONGORGEHOTEL.com

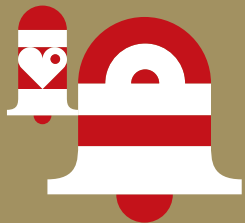


RAISE A GLASS AND CELEBRATE NEW YEAR'S EVE

NEW YEAR'S EVE DINNER

Raise a glass and see in the New Year with a delicious four course dinner and a glass of Champagne, followed by DJ and dancing. Smart dress code.

£129 PER PERSON



CARPACCIO LIMOUSIN BEEF

Boudin blanc Scotch egg, pickled garlic

BAKED SEA SCALLOPS IN THE SHELL

Cave aged Gruyère and cep mushrooms

AUBERGINE AND TOMATO GRATIN

Mint yoghurt and pomegranate (v)

LOBSTER AND CRAB CAESAR SALAD

Cos lettuce, croutons and Parmesan



PROSECCO AND SICILIAN LEMON GRANITA



BEEF WELLINGTON

Scottish beef fillet wrapped in mushroom duxelles, spinach, crêpes and golden puff pastry

ROAST SADDLE OF VENISON

Smoked potato purée, red cabbage and chocolate sauce

GRILLED LEMON SOLE AND LANGOUSTINE

Cauliflower velouté

ROSCOFF ONION TARTE TATIN

Baked St Marcellin goat's cheese

All main courses served with heritage potatoes and seasonal vegetables



WHITE CHOCOLATE AND PISTACHIO ICED PARFAIT

Blackcurrant pâte de fruits

PRUNE AND ARMAGNAC CLAFOUTIS

Crème anglaise

CREAMY VANILLA RICE PUDDING CONDÉ

Raspberry ripple ice cream

SELECTION OF ARTISAN CHEESE

Biscuits, chutneys and fruit

Followed by tea, coffee and handmade truffles

NEW YEAR'S EVE BBQ AND HOG ROAST

Served in White Lion Bar, including DJ entertainment.

HOG ROAST
BURGERS
FRANKFURT HOT DOG
CHICKEN DRUMSTICKS AND THIGHS
HALLOUMI, PEPPER AND RED ONION SKEWERS
BRIOCHE BURGER BUNS AND SUB ROLLS
SLICED AGED GRUYERE
PICKLES
MIXED LEAVES
COLESLAW

£35 PER PERSON





A DECADENT LUNCH ON **NEW YEAR'S DAY**

A great start to the New Year with a delicious four course lunch including our lavish French market table, a stunning centrepiece with fresh seafood, charcuterie, pâtés and rillettes. Then moving onto traditional roasts or lunch classics and seriously irresistible desserts.

£26.95 PER PERSON



MAKE A NIGHT OF IT

When you're booking a Christmas party, festive lunch or dinner just ask for details of preferential overnight accommodation rates in one of our sumptuous guest rooms. With Egyptian cotton sheets, monsoon showers and a full breakfast the following morning.

THE FULL CHRISTMAS PACKAGE

For a truly memorable Christmas, take an uninterrupted break this year. Your Christmas wish would be a two day stay over Christmas, comfortable in the knowledge that every little detail is taken care of so that you can spend more time with loved ones.

For two people including two nights accommodation, full breakfast on your first morning, Christmas Day lunch, Boxing Day lunch and a £35 per person food allowance on the first evening with a glass of mulled wine.

FROM £616 PER ROOM



NEW YEAR'S EVE PACKAGE

Celebrate the start of 2018 in style with a glass of Champagne and four course dinner. Followed by DJ and dancing before you retire to one of our sumptuous guest rooms for the night.

For two people including dinner, entertainment, overnight accommodation and full breakfast. For an additional £50 per couple enjoy a late checkout till 1pm and Sunday Lunch.

FROM £485 PER ROOM



For more details or to book
THEAVONGORGEHOTEL.com

events@theavongorge.com 0117 403 0210

Dining: The Celebrations menus pricing is not inclusive of room hire. Hotel terms and conditions apply. All prices inclusive of VAT. A discretionary 10% service charge will be added to your bill. A pre-order may be requested. For special dietary requirements or allergy information, please ask for details. A deposit or full pre-payment may be required for any bookings.

Accommodation: All prices based on two people sharing. Terms and conditions apply, please see the website for details or ask at time of booking. All packages are subject to availability.