CHRISTMAS 2019
CHRISTMAS AT A GLANCE

<table>
<thead>
<tr>
<th>Events throughout November and December 2019</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mon</td>
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<tr>
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<tr>
<td>18th Nov</td>
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<tr>
<td>Mediaeval Banquet</td>
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<tr>
<td>25th Nov</td>
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<tr>
<td>Afternoon Tea with Carols</td>
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<td>2nd Dec</td>
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<td>Afternoon Tea with Carols</td>
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<td>9th Dec</td>
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<td>Afternoon Tea with Carols</td>
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<tr>
<td>23rd Dec</td>
</tr>
<tr>
<td>Afternoon Tea with Carols</td>
</tr>
</tbody>
</table>

DECK THE HALLS!

Party Nights............................................................... Page 4
Mediaeval Banquets.......................................................... Page 6
Murder Mystery.............................................................. Page 8
Gatsby Glamour Ball.......................................................... Page 10
Private Christmas Parties.................................................. Page 12
Festive Drinks.............................................................. Page 14
Festive Tea With Carols..................................................... Page 16
We Cook You Carve.......................................................... Page 18
Festive Lunch With Santa.................................................. Page 20
St Mary’s Guildhall............................................................ Page 22
Christmas Conferences..................................................... Page 24
Winter Weddings............................................................ Page 26
Go Ape Adventures.......................................................... Page 28
Terms & Conditions.......................................................... Page 30

New Year’s Eve Black & White Masquerade Ball...Page 26
Mediaeval New Year.......................................................... Page 32
We Cook You Carve.......................................................... Page 34
Festive Drinks.............................................................. Page 36
Christmas Conferences..................................................... Page 38
Winter Weddings............................................................ Page 40
Go Ape Adventures.......................................................... Page 42
Terms & Conditions.......................................................... Page 44
Once again we are delighted to be partnering with Free Radio to bring you our Party Nights in The Marquee here at Coombe Abbey.

Dress to impress and enjoy a mouth-watering three course dinner with a reception drink upon arrival. JD from The JD & Roisin Show on Free Radio will be hosting an evening of fun, entertainment and music at our Party Nights over the festive season.

**MENU**

**To Commence**
- Crispy Panko Coated Smoked Mozzarella Arancini
- Tomato & Onion Chutney, Balsamic Vinegar Glaze

**To Follow**
- Orange & Cranberry Warwickshire Turkey Parcel
- Fondant Potato, Roasted Pork & Sage Stuffing
- Leeks, Green Beans & Chantenay Carrots
- Turkey Jus

**Vegetarian Option**
- Roasted Root Vegetable & Wild Mushroom Strudel
- Creamed Leeks

**To Conclude**
- Belgian Chocolate Delice
- Chocolate Shavings & Black Cherry Gel
- Coffee & Mini Mince Pies

**AVAILABLE ON**
30th November, 5th, 6th, 7th, 12th, 13th, 14th, 19th, 20th, 21st December 2019

**YOUR EVENING WILL INCLUDE:**
- Reception Drink
- Three Course Meal
- Live Entertainment from JD
- Disco

**Dress Code:** Smart/Party Wear

Arrival: 7:00pm – 7:30pm
Dinner: 7:45pm
Disco until 11:00pm
Bar until 1:30am
Silent Disco 11.00pm - 2:00am

**Price & Details**

**THURS**
- £39.50 per person*

**FRI & SAT**
- £56.50 per person*

*16 years and over.

Those guests with special diets i.e. Vegetarian, Vegan, Diabetics, & Gluten Free can be fully catered for, however all special diets must be requested at the latest two weeks prior to the date of the event.

*16 years and over.
History has been rewritten! The King has claimed the Abbey and thrown open the doors for all to enjoy a Christmas feast. Join us for a night of mirth, merriment and festivities. Fun, feasting, drinking, laughter and song will fill your evening and deliver a truly enjoyable event. Perfect for your Christmas celebrations! Dress smart or in full mediaeval attire to enhance your experience!

**MENU**

**First Remove**  
The Baron’s Broth  
Vegetable, Herb & White Bean Pottage  
Served With Stoneground Bread

**Second Remove**  
The Royal Rib  
Marinated Rib of Swine With Sage, Cider & Honey

**Vegetarian Option**  
Butternut Squash, Spinach & Shiitake Risotto  
Sage Oil Dressing

**Third Remove**  
My Lorde’s Chicken  
Quarter Roasted Fowl, Rolled In Mace, Tarragon & Crushed Black Pepper In A Sharp Lemon & Mead Sauce  
Served with Buttered Sweetcorn Cob, Herb FY Diced Potato  
Rustic Salad In A French Dressing

**Vegetarian Option**  
Potato, Cheese, Onion & Leek Bake  
Topped With A Freshly Ground Parsley Crumb

**Fourth Remove**  
The Courte Crumble  
Sweet Mincemeat & Apple Crumble, Cinnamon Cream

**AVAILABLE ON**  
23rd, 29th November & 6th, 7th, 11th, 14th, 16th, 18th, 20th, 21st, 28th December 2019  
New Year Banquet also available on 31st December 2019 – See page 28

**YOUR EVENING WILL INCLUDE:**  
Beaker of Mead on Arrival  
Four Course Feast  
Goblets of Wine & Ale  
Stage Show & Disco

**Dress Code:**  
Smart or Mediaeval attire

**Arrival:**  
7:00pm – 7:30pm

**Bore:**  
7:45pm

**Bar until:**  
12:30am (11:00pm on Sunday)

**Disco until:**  
1:00am (11:30pm on Sunday)

Those guests with special diets i.e. Vegetarian, Vegan, Diabetics, & Gluten Free can be fully catered for, however all special diets must be requested at the latest two weeks prior to the date of the event.

*16 years and over.

**SUN – THURS**  
£46.50  
per person*

**FRI & SAT**  
£56.50  
per person*
FESTIVE MURDER MYSTERY

Christmas, 1945. The war is over, and now it’s time to celebrate! Mr Gray, the owner of Coombe Abbey, has flung open the doors to his private house and welcomes you all to enjoy a Christmas without fear. His plans are disrupted when news of a brutal murder is revealed.

Watch events unfold as you enjoy a fabulous three-course meal and try to decipher the clues to find out ‘who dunnit’!

Meet with your party in the Abbeygate Drinking Chamber, from where you will be summoned to dinner with the awful news of the crime that has been committed. Scenes will be played out in front of you between courses - watch and listen carefully for clues, because after dessert you will be asked to turn detective and write down who you think the murderer is! The answer that is closest will enjoy a prize!

MENU

To Commence
Mixed Bean & Vegetable Broth
Parsley Oil

To Follow
Roasted Grain Fed Chicken
Black Truffle Oil Mash Potato, Leek & Green Bean Fricassee
Wild Mushrooms & Roast Chicken Jus

Vegetarian Option
Roasted Butternut Squash & Spinach Filo Pie
Creamed Forest Mushrooms

To Conclude
Apple & Toffee Cheesecake
Cinnamon Anglaise

Available on
28th November & 5th, 12th, 19th, 30th December 2019

YOUR EVENING WILL INCLUDE:
- Glass of Wine on Arrival
- Three Course Meal
- Live Entertainment
- Disco

Dress Code: Smart
Arrival: 7:00pm – 7:30pm
Dinner: 7:45pm
Bar until 12:30am
Disco until 1:00am

Those guests with special diets i.e. Vegetarian, Vegan, Diabetics, & Gluten Free can be fully catered for, however all special diets must be requested at the latest two weeks prior to the date of the event.

£49.50 per person*

*16 years and over.
GATSBY GLAMOUR BALL

Come and celebrate the roaring 1920’s with our Great Gatsby Party Night.
This will be the perfect occasion to join with friends, family or work colleagues at this decadent night of superb food and entertainment in on our magnificent Marquee.

MENU

To Commence
Smoked Duck Salad
Orange & Watercress, Brioche Croutons
Cumberland Dressing

To Cleanse the Palate
Passion Fruit Sorbet

To Follow
Slow Cooked Beef Shin
Garlic & Rosemary Infused Potato Gratin
Forest Mushrooms
Roasted Carrots & Cosily Kale
Red Wine Jus

Vegetarian Option
Roasted Butternut Squash & Spinach Filo Pie
Creamed Forest Mushroom

To Conclude
Chilled Valrhona Chocolate Fondant
Peanut Butter Frosting & Honeycomb Sprinkles

AVAILABLE ON
11th, 18th December 2019

£54.50 per person*

YOUR EVENING WILL INCLUDE:
Arrival Cocktail
Four Course Meal
Tea/Coffee
Live Entertainment
Disco

Dress Code: Smart or 1920s attire
Arrival: 7:00pm – 7:30pm
Dinner: 7:45pm
Bar until 12:00am
Disco until 12:30am

Those guests with special diets i.e. Vegetarian, Vegan, Diabetics, & Gluten Free can be fully catered for, however all special diets must be requested at the latest two weeks prior to the date of the event.

*16 years and over.
If your organisation would like to book its own customised Christmas party, then we are here to help!

You and your colleagues will have your very own private dining room, a reception drink on arrival, a delicious three course meal and ½ bottle of wine per person. Afterwards, you can dance the night away with your very own disco.

**MENU**

**To Commence**
Crispy Panko Coated Smoked Mozzarella Arancini
Tomato & Onion Chutney, Balsamic Vinegar Glaze

**To Follow**
Orange & Cranberry Warwickshire Turkey Parcel
Fondant Potato, Roasted Pork & Sage Stuffing
Leeks, Green Beans & Chantenay Carrots
Turkey Jus

**Vegetarian Option**
Roasted Root Vegetable & Wild Mushroom Strudel
Creamed Leeks

**To Conclude**
Belgian Chocolate Delice
Chocolate Shavings & Black Cherry Gel
Coffee & Mini Mince Pies

**Available**
throughout December

**£54.00**
per person*

**Your Evening Will Include:**
- Private Dining Room Hire
- Reception Drink on Arrival
- Three Course Meal
- ½ Bottle of Wine Per Person
- Disco

Dress Code: Smart
Arrival: 7:00pm
Dinner: 7:45pm
Bar until 12:00am
Disco until 1:00am

Those guests with special diets i.e. Vegetarian, Vegan, Diabetics, & Gluten Free can be fully catered for; however all special diets must be requested at the latest two weeks prior to the date of the event.

*Minimum booking of 60 people aged 16 and over.
Princesses of lands near and far are invited to attend a fairy-tale Princess Tea Party here at Coombe Abbey. Dress in your best gown and join us for Afternoon Tea, meet & greet with princesses, sing-along and a children’s disco.

**MENU**

**Finger Sandwiches**
- Slow Cooked Ham - White Bread
- Cheddar Cheese & Tomato - White Bread
- Egg & Cress - White Bread
- Tuna & Mayonnaise - Brioche Roll

**Selection Of Cakes**
- Vanilla Custard & Jelly Trifle
- Lemon Meringue Pie
- Lemon Macaron Lollipop
- Mini Victoria Sponge Cake
- Chocolate Mousse Filled Profiterole

**Freshly Baked Scone**
- Whipped Cornish Clotted Cream
- Strawberry Jam

**AVAILABLE ON**
27th, 30th December 2019

£24.50 per person*

YOUR AFTERNOON WILL INCLUDE:
- Afternoon tea
- Meet & Greet With Princesses
- Sing-along
- Children’s Disco

Arrival: 3:00pm

Those guests with special diets i.e. Vegetarian, Vegan, Diabetics, & Gluten Free can be fully catered for, however all special diets must be requested at the latest two weeks prior to the date of the event. *All children need to be supervised by an attending adult. Please ensure a booking is made for all attending adults and children, as this is a family entertainment event."
Enjoy a delightful festive afternoon tea in the comfort of our magnificent Marquee.

Back by popular demand, our in house entertainment team will be on hand to entertain you during your festive afternoon tea with traditional carols and some of your favourite Christmas songs. Please bring your best singing voice to join in with this relaxed festive fayre!

In addition, The D-Day Darlings will be performing on the 16th December.

**MENU**

**FESTIVE AFTERNOON TEA WITH CAROLS**

Finger Sandwiches
- Croxton Manor Mature Cheddar & Onion Relish - White Bread
- Worcestershire Turkey & Tarragon Mayonnaise - Granary Bread
- Cold Water Prawns & Dill Cream Cheese - Mini Brioche Roll
- Slow Cooked Ham & Small Chunk Branston Pickle - White Bread

Selection of Cakes
- Warm Mince Pie
- Mini Chocolate & Orange Marbled Cake Loaf
- Apple & Cinnamon Speculoos Tartlet
- Potted Cranberry & Vanilla Cheesecake
- Coffee Opera Slice

Freshly Baked Scone
- Whipped Cornish Clotted Cream
- Strawberry Jam

Choice of Tea or Coffee

AVAILABLE ON
24th November & 1st, 8th, 15th*, 16th**, 17th, 18th, 19th, 20th, 21st, 22nd, 23rd, 24th December 2019

Those guests with special diets i.e. Vegetarian, Vegan, Diabetics, & Gluten Free can be fully catered for, however all special diets must be requested at the latest two weeks prior to the date of the event.

**ADULTS**
£29.95 per person

**CHILDREN***
£17.95 per person

Sunday Arrival: 3:00pm*
Midweek & Saturday Arrival: 12:30pm

*Excluding Sunday 15th December which starts at 12:30pm
**16th December, The D-Day Darlings will be performing

***12 years and under.
FESTIVE LUNCH WITH SANTA

Treat yourself and your loved ones to a traditional festive lunch in the splendour of the Garden Room and Cloister’s Restaurant.

Enjoy a three course meal, coffee, warm mince pies, party hats and crackers. Father Christmas will also make a very special appearance, welcoming all children under 12 with a Christmas gift.

MENU

To Commence
Cauliflower Veloute
Raisins & Indian Spiced Oil
Ported Smoked Trout Paté
Beetroot Jelly & Horseradish
Golden Crust Cheese Espuma
Pickled Walnuts
Baby Red Amaranth Leaf
Wood Pigeon Salad
Black Pudding Cigar
Lamb Leaf Lettuce
Pouched Pear
Chicken & Bacon Caesar Salad
Baby Gem Lettuce & Crabotta Creations

To Follow
Traditional Roast Worcestershire Turkey
Panettas Wrapped Chipolatas
Pork, Sage & Chestnut Stuffing
Duck Fat Roasted Potato
Roast Turkey Jus
Roast Rump Of Scotch Beef
Duck Fat Braised Potatoes
Watercress & Yorkshire Pudding
Red Wine Sauce
Spinach, Ricotta & Wild Mushroom Roulade
Roasted Tomato Sauce
Dry Cured Blythburgh Free Range ‘Bacon’ Sirloin
Brassied Red Cabbage
Crusty Soft Poached Egg
Cider Jus

Sun Blush Tomato Pesto Crusted Seabass
Grilled Mediterranean Vegetables
Basil Mash

To Conclude
90 Day Matured Coombe Christmas Pudding,
Red Currants & Cinnamon Shortbread
Vintage Brandy Sauce
Mulled Wine Poached Comice Pear
Roasted Hazelnuts & Praline Ice Cream
Chilled Chocolate Fondant
Banana Bread & Peanut Butter Cream
Golden Raisin & Brioche Pudding
Honey Mead Custard
Selection of British Cheese
Quince Membrillo, Grapes
Celery & Peter’s Yard Crisp Bread

Coffee & Mini Mince Pie

All main courses are accompanied with a selection of seasonal vegetables

AVAILABLE ON
8th**, 15th, 22nd December 2019

ADULTS
£39.50 per person

CHILDREN*
£19.75 per person

YOUR LUNCH WILL INCLUDE:
Three Course Meal
Coffee & Mince Pies
Christmas Novelties
Visit & gift from Santa for children*

**Lunch will only be served in the Cloister’s

Those guests with special diets i.e. Vegetarian, Vegan, Diabetics, & Gluten Free can be fully catered for, however all special diets must be requested at the latest two weeks prior to the date of the event. *12 years and under.

Please call to book your slot. Times start from 12:30pm.
Celebrate in style with an exclusive party in one of the hotel’s majestic dining rooms. Christmas is the perfect time of year to get together with friends, family or work colleagues with a choice of festive lunches or dinners complete with canapés and sparkling wine on arrival. All our food is freshly prepared by our experienced chefs using only the finest locally sourced produce.

**MENU**

**To Commence**
- Mixed Bean & Vegetable Broth
- Parsley Infused Oil
- Montgomery Farmhouse Mature Cheddar & Roasted Onion Relish Tartlet, Balsamic Vinegar Glaze
- Peas Of Sweet Melon
- Green Apple Sorbet & Stem Ginger Syrup
- Chicken & Prosciutto Ham Ballotine
- Smoked Emulsion, Crispy Skin
- Dressed Wild Rocket
- Severn & Wye Smoke House Hot Crate Smoked Salmon
- Baby Watercress, Parsley, Sweet Mustard Dressing

**To Follow**
- Tandoori Marinated Salmon Supreme
- Bombay Crushed Potatoes & Stuffed Seasoned Greens, Coriander Oil
- Maple Cured Pork Belly
- Pearls Of Sweet Melon
- Green Apple Sorbet & Stem Ginger Syrup
- Chicken & Prosciutto Ham Ballotine
- Smoked Emulsion, Crispy Skin
- Dressed Wild Rocket
- Severn & Wye Smoke House Hot Crate Smoked Salmon
- Baby Watercress, Parsley, Sweet Mustard Dressing

**To Conclude**
- 90 Day Matured Coombe Christmas Pudding
- Red Currants & Cinnamon Shortbread
- Vintage Brandy Sauce
- Mandarin & White Chocolate Tart
- Cranberry Gel & Mandarin Compote
- Selection Of British Artisan Cheese
- Quince Jelly, Celery
- Grapes & Crackers
- Scorched Tonka Bean Infused Crème Brûlée
- Butter Royale Biscuit
- Glazed Chocolate Dome
- Peanut Butter Cream
- Chocolate Crisp Pearls
- Coffee & Mini Mince Pie

Those guests with special diets i.e. Vegetarian, Vegan, Diabetics, & Gluten Free can be fully catered for, however all special diets must be requested at the latest two weeks prior to the date of the event. Minimum numbers of 10 guests apply.

**AVAILABLE throughout December**

- **LUNCH** £44.00 per person
- **DINNER** £49.00 per person

**YOUR PRIVATE DINING WILL INCLUDE:**
- Private Dining Room Hire
- Canapés
- Glass of Sparkling Wine
- Three Course Meal
- Coffee & Mince Pies
It is 1928 and Lady Craven has invited the owner of her favourite underground London club out to Coombe to bring some excitement back into her life! He’s brought his favourite acts with him – as well as his illegal gambling operation – but you’d better watch out, as the local Police are out to spoil the fun!

**MENU**

*To Commence*
- Foraged Wild Mushroom, Herb & Butter Tartlet
- Devilled Duck Egg
- Smoked Oil Emulsion

*To Follow*
- Roasted Breast of Chicken
- Braised Barrel Fondant Potato
- Rosemary Ratatouille Garden Vegetables
- Green Beans, Red Currant & Port Jus

Vegetarian Option
- Smoked Applewood Arancini Cake
- Buttered Spinach & Tomato & Herb Sauce

*To Conclude*
- Chocolate Textures & Kalamansi Cream
- Crisp Pearls, Kumquats Steeped in Drambuie

**Those guests with special diets i.e. Vegetarian, Vegan, Diabetics, & Gluten Free can be fully catered for, however all special diets must be requested at the latest two weeks prior to the date of the event.**

*£39.95 per person*

**Dress Code**: Smart or 1920’s costume

**YOUR EVENING WILL INCLUDE:**
- Arrival Drink
- Set Three Course Meal
- Live Entertainment
- Casino Table
- Post-Show Disco

**Arrival**: 7:00pm – 7:30pm
**Dinner**: 7:45pm
**Bar until**: 12:00am
**Disco until**: 12:30am
GARDEN ROOM RESTAURANT
NEW YEAR’S EVE DINNER

Where better to celebrate New Year’s Eve than in our magical Garden Room Restaurant?
Enjoy an unforgettable night of delicious food and light musical entertainment.

**Menu**

**To Commence**
- Cep & Porcini Mushroom Velouté
- Cep Cappuccino Froth
- Pressing Of Creedy Carver Duck Leg
- Blood Orange Relish & Scorchied Blood Orange
- Dressed Lambs Leaf Lettuce

Warm Mousseline of Shetland Scallop
- Sea Greens & Arringe Caviar Butter Sauce

Crappaudine Heritage Beetroot
- Golden Cross Goat Cheese Fumée
- Black Sesame Tuille

Palate Cleanser
- Champagne & Peach Sorbet

**To Follow**
- Fillet of Grass Fed Dry Aged Beef
- Potato Mille Feuille
- Salt Baked Celereze
- Wild Mushroom Duxelle
- Roasted Roscoff Onion Potaus
- Black Truffle Jus

Roasted Rack of West Country Lamb
- Sweet Fondance
- Crushed Green Peas & Mint
- Tempura Anchovy
- Cavolo Nero & Lamb Jus

Butter Poached Turbot
- Creamy Split Grain
- Fennel Shavings & Serrano Ham
- Smoked Bacon Espuma

White Onion Tarte Tatin
- Roasted Seasonal Roots & Garlic Essence

**To Conclude**
- Clementine Cheesecake
- Blood Orange Sorbet, Cranberry Gel
- Speculoos Crumb

“Rhubarb & Custard”
- Poached Rhubarb, Jelly, Sorbet, Meringue
- Bourbon Vanilla Seed Custard
- Selection of Regional
- British Artisan Cheese
- Fruit conserve, Grapes, Celery
- Assorted Peter’s Yard
- Crisp Bread

White Chocolate Semi-Sphere
- Valrhona Ivoire Mousse
- Raspberry Jelly
- Vanilla Sponge, Viola Flowers

Coffee & Petit Fours

**Available On**
31st December 2019

**£85.00 per person**

YOUR EVENING WILL INCLUDE:
- Champagne & Canapés
- Six Course Dinner
- Firework Display

Dress Code: Smart
Arrival: from 7:00pm
Dinner: 8:00pm
Bar until 1:30am
Please call to book your start time

Those guests with special diets i.e. Vegetarian, Vegan, Diabetes, & Gluten Free can be fully catered for, however all special diets must be requested at the latest two weeks prior to the date of the event.

*16 years and over.
Welcome in 2020 with an exquisite and extravagant evening in the splendour of our magnificent Marquee. Dress to impress for this glamorous occasion with Champagne and canapés on arrival, six-course dinner, live entertainment from The Last Dynasty Band, usher, piper at midnight and a fireworks display to see in the New Year.

**NEW YEAR'S EVE**

**BLACK & WHITE**

**MASQUERADE BALL**

**MENU**

**Amuse Bouche**
Severn & Wye Kiln Smoked Salmon Bon Bon
Shaved Fennel Slaw & Saffron Emulsion

**To Commence**
Ballotine of Norfolk Quail Breast
Mulled Quince Purée & Brioche
Port & Orange Reduction

**Palate Cleanser**
Champagne & Peach Sorbet

**To Follow**
Grass Fed Beef Fillet Tournedos
Beef Dripping Confit Potato, Braised Leek
Sautéed Wild Mushroom & Heritage Carrot
Black Truffle Jus

**To Conclude**
White Chocolate Semi-Sphere
Valrhona Ivoire Mousse
Raspberry Jelly, Vanilla Sponge, Viola Flowers

**Coffee & Petit Fours**

*16 years and over.*

**NEW YEAR'S EVE BLACK & WHITE MASQUERADE BALL**

**£140.00** per person*

**NEW YEAR'S EVE BLACK & WHITE MASQUERADE BALL, BED & BRUNCH FROM**

**£270.00** per person*

**YOUR EVENING WILL INCLUDE:**

Champagne & Canapés
Six Course Dinner
Live Entertainment
Disco
Traditional Highland Piper
Firework Display

**Arrival:** 7:30pm
**Dinner:** 8:00pm
**Bar until 1:30am**
**Disco until 2:00am**

Those guests with special diets i.e. Vegetarian, Vegan, Diabetics, & Gluten Free can be fully catered for, however all special diets must be requested at the latest two weeks prior to the date of the event.
Not only are we ringing in the New Year with an extravagant ball, we’re also staging a night of fun, feasting, laughter and song in the shape of our legendary Mediaeval Banquet!

M E N U

Canapés In Bar
- Individual Steak & Ale Pie
- Parmesan Choux Buns
- Smoked Salmon & Lemon Cream Cheese Roulade
- Merguez Chipolata

First Course
- Mixed Bean & Vegetable Soup
- Parsley Infused Oil, Stone Ground Bloomer Bread

Second Course
- "Beef & Onion" Home Made Mince Topped
- Vegetarian Option
  - Roasted Parsnip & Onion, Herb Crumb

Third Course
- Dry Cured Smoked Bacon Pave
- Leek & Grain Mustard Sauce
- Vegetarian Option
  - Mushroom & Leek Pithivier
  - Grain Mustard Sauce

Fourth Course
- Black Pepper, Lemon & Thyme Whole Poussin
- Roasted Seasoned Parmentier Potato, Foragers Salad
- Vegetarian Option
  - Whole Baked Butternut Squash
  - Squash Risotto & Savoury Granola Crumble
  - Roasted Seasoned Parmentier Potato, Foragers Salad

Fifth Course
- Steamed Chocolate Sponge Pudding
- Orange Blossom Scented Custard

YOUR EVENING WILL INCLUDE:
- Beaker of Mead on Arrival
- Canapés
- Four Course Feast
- Goblets of Wine & Ale
- Stage Show
- Traditional Highland Piper
- Firework Display

Dress Code:
- Smart or Mediaeval attire

Arrival: 7:30pm
Borde: 8:30pm
Bar until 1:30am
Disco until 2:00am

Those guests with special diets i.e. Vegetarian, Vegan, Diabetics & Gluten Free can be fully catered for, however all special diets must be requested at the latest two weeks prior to the date of the event.

*16 years and over.

Mediaeval New Year
£110.00 per person*

Mediaeval New Year Banquet, Bed & Brunch from
£220.00 per person*
We've put together the following drinks packages to ensure your festive party goes with a swing. These must be pre-ordered at least 48 hours prior to your event. Please complete the quantities required in the spaces below and email to: christmas@coombeabbey.com together with the lead name on the event booking, event name and date.

FESTIVE DRINKS PACKAGES

<table>
<thead>
<tr>
<th>Menu</th>
<th>Description</th>
<th>Quantity</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beer Buckets</td>
<td>10 x Bottles Beck’s Pilsner, 10 x Bottles Stella Artois</td>
<td></td>
<td>£70.00</td>
</tr>
<tr>
<td>Selected Low Alcohol Beer Buckets</td>
<td>5 x Bottles</td>
<td></td>
<td>£17.00</td>
</tr>
<tr>
<td>Party Package</td>
<td>10 Glasses of Christmas Fizz Cocktail, Bucket of 10 Mixed Beers, 2 Jugs of Cocktails of your choice</td>
<td></td>
<td>£100.00</td>
</tr>
<tr>
<td>Cocktail Jugs (5 glasses per jug)</td>
<td>Cosmopolitan, Raspberry Mojito, Polka Colada</td>
<td></td>
<td>£25.00</td>
</tr>
<tr>
<td>Vineyard Bottles</td>
<td>2 Bottles of Selected House Red, 2 Bottles of Selected House White, 2 Bottles of Prosecco</td>
<td></td>
<td>£150.00</td>
</tr>
<tr>
<td>Upgraded Vineyard</td>
<td>2 Bottles of Prosecco, 2 Bottles of Specially Selected Sauvignon Blanc, 2 Bottles of Specially Selected Malbec</td>
<td></td>
<td>£180.00</td>
</tr>
<tr>
<td>Premium Soft Drinks</td>
<td>10 Bottles J2O Spritz, Bottle Green Press, Pepsi, Schweppes Lemonade</td>
<td></td>
<td>£32.00</td>
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</tbody>
</table>

Pre-payment is required.
Celebrate any occasion with a succulent roast in the comfort of your own private dining room here at Coombe Abbey.

Our three course private roasts commence with a drink on arrival, a choice of three starters followed by "The Baron of Beef" served on a carving board ready for you to carve at the table. Traditional accompaniments including Yorkshire pudding, seasonal vegetables, duck fat roast potatoes and beef gravy will be served to the room ready for you to help yourselves.

Finish with two delectable sharing desserts whilst we sort out the washing up!

Bookings can be for a minimum of 10 adults to a maximum of 26 (subject to room availability).

**WE COOK YOU CARVE**

From just

£42.00

per person

Terms and conditions apply.

Enhance your Festive experience at Coombe Abbey by staying in one of our unique bedchambers.

Choose from 120 individually designed bedchambers; Crown, Features and Grand Features, all rich in furnishings, subtle lighting and special touches with a choice of beautiful views across our formal courtyard, tree lined drive, parkland, lake and formal gardens.

**OVERNIGHT STAYS**

Bed & Breakfast from

£99.00

per room*

*Rates may vary. Subject to availability. Terms and conditions apply.
CHRISTMAS CONFERENCES

Whether you are planning a small business meeting or a large scale corporate event, Coombe Abbey’s varied selection of elegant meeting rooms offer a professional and unique environment within beautiful and historical surroundings.

Choose from 11 versatile meeting rooms several of which include their own separate bar and break areas and each with complimentary wifi.

Book your conference with us in December and enjoy a selection of Christmas treats including clementines, mince pies, nuts & chocolates.

Prices from:

£35.00+VAT per day delegate
£135.00+VAT per 24 hour delegate

Terms and conditions apply.

WINTER WEDDINGS

Our unique & magical wedding venue has a selection of charming rooms ready to host the most intimate of weddings right up to weddings of 500 guests.

For a spectacular Winter Wedding, Coombe Abbey couldn’t be more romantic! Book your Wedding to take place in the months of January - March, October & November 2020 to take advantage of our Winter Wedding Package.

Our special Winter Wedding Package includes:
• Sparkling wine on arrival
• A four course Wedding Breakfast
• A glass of Prosecco as a celebratory toast
• Half a bottle of house wine at the Wedding Breakfast
• Chair covers and table linen
• Candelabras
• Toastmaster
• Wedding coordinator
• Red carpet for arrival
• Table plan, menu cards and name cards
• A Feature bedchamber for the Bride and Groom
• Evening buffet for day guests (£12.95 per additional evening guest)

From just £4,200

Minimum numbers of 60 adults (over 18 years old, does subject to availability)
ST MARY’S GUILDHALL

This premier venue in the heart of Coventry City Centre is the perfect setting for any event or occasion with a capacity of up to 150 guests in the magnificent Great Hall.

Visit
Visit us and discover nearly 700 years of history, through the stories and treasures of St. Mary’s Guildhall, the finest medieval guildhall in the country.

Weddings
Imagine your wedding day in a stunning medieval setting, where Kings and Queens once feasted and where Shakespeare took to the stage.

Private Events
St. Mary’s Guildhall has stood as one of the region’s premier venues for nearly seven hundred years, and presents a versatile and memorable setting for any event or occasion.

Meetings
A range of unique venues to suit your meeting and conference needs, in a convenient city centre location.

Undercroft Café
Visit the atmospheric Undercroft café for our scrumptious afternoon teas, snacks and hearty lunches.
**PUBLIC EVENTS 2019**

**MAY**
- 4th: Speakeasy Blinders
- 5th: Mediaeval Banquet
- 10th: Speakeasy Blinders
- 11th: Jersey Boys
- 12th: Afternoon Tea
- 13th: Murder Mystery
- 14th: Speakeasy Blinders
- 17th: Mediaeval Banquet
- 20th: Ascot Ladies Day

**JULY**
- 3rd: Speakeasy Blinders
- 5th: Mediaeval Banquet
- 6th: Murder Mystery
- 10th: Wintering Heights Outdoor Theatre
- 11th: Mediaeval Banquet
- 20th: Mediaeval Banquet

**AUGUST**
- 2nd: Mediaeval Banquet
- 6th: Gentleman's Gymn Outdoor Theatre
- 15th: Mediaeval Banquet
- 16th: Murder Mystery
- 18th: Mediaeval Banquet
- 19th: Speakeasy Blinders
- 25th: Haunted Halloween

**SEPTEMBER**
- 1st: Mediaeval Banquet
- 3rd: Mediaeval Banquet
- 10th: D-Day Darlings
- 11th: Speakeasy Blinders
- 14th: Murder Mystery
- 17th: Mediaeval Banquet
- 20th: Speakeasy Blinders
- 22nd: Mediaeval Banquet
- 23rd: Mediaeval Banquet

**OCTOBER**
- 26th: Haunted Halloween
- 27th: Mediaeval Banquet
- 28th: Mediaeval Banquet

**NOVEMBER**
- 1st: Gunpowder Gala Banquet
- 8th: Mediaeval Banquet
- 10th: Mediaeval Banquet
- 17th: Speakeasy Blinders
- 20th: Christmas Gala Banquet
- 21st: Abba Tribute Night

**BAH! HUMBUG**

It is the responsibility of the booker to ensure that ALL of their party are aware of these terms and conditions.

1. For further details on how to book please call our Christmas Booking Office on 01522 667 777, 08:30 to 18:00, Mon to Fri.

2. To secure your booking, a non-refundable and non-transferable deposit of £15.00 per person is required.

3. Full payment for all evening festive functions is required 8 weeks prior to the event. Coombe Abbey Hotel reserves the right to cancel any bookings not paid in full by the required date. If the booking is made within 8 weeks of arrival, the full balance will need to be paid.

4. Bookings may be added at any time subject to availability. Reducing numbers will result in receiving no refund and your deposit cannot be transferred to clear drinks, accommodation or any other services.

5. Cancellations must be provided in writing to our Christmas Booking Office and will not be accepted via telephone.

6. Table lay-outs, table sizes and room plans are the discretion of the hotel. Coombe Abbey Hotel reserves the right to determine the party location and split larger parties into smaller groups or smaller parties to join with other groups.

7. Vegetarian options or dietary requirements must be pre-booked 14 days before the event. If you would like any information on allergies contained within our menu, please speak to a member of staff.

8. For deposits and final payments, please indicate the name of the party, costs and date on all correspondence.

9. Payments may be made via cash or card. Full payment is non-refundable and non-transferable.

10. All parties quoted in this brochure are inclusive of VAT at 20%. We reserve the right to alter the rate of VAT perforce.

11. All remaining events held at Coombe Abbey Hotel are for over 18s only.

12. No food or beverages of any kind are allowed on the premises. Vegetarian options or dietary requirements must be pre-booked 14 days before the event. If you would like any information on allergies contained within our menu, please speak to a member of staff.

13. In the interests of enjoyment of other guests, the management reserves the right to refuse entry, or to eject any person whose behaviour, language or attire is likely to cause offence. It is the party leaders responsibility to make sure that all guests in their party are of a reasonable, standard of dress.

14. When the numbers do not meet minimum requirement levels the event will operate as a single group. The alternative date or refund will be offered.

15. Please advise at time of booking if any of your party has accessibility requirements.

16. If accommodation is booked, bedrooms need to be booked 6 months in advance of the day of arrival and must be booked by 14th June. The following dates are subject accommodation is non-transferable and non-refundable. An air-conditioned rooms are available at a supplement. A deposit is required at a time of booking to confirm accommodation for your Christmas booking. All accommodation rates are advertised at a from price and are subject to availability and cannot be guaranteed.

17. In accordance with the smoking law all areas of the company premises are non-smoking. There will be designated smoking area inside the venue.

18. Parking is available on site and is charged at £4 for 8 hours and £5 for 24 hours per vehicle. Vehicles parked on premises risk confiscation of any alcohol brought onto the premises.

Event are subject to availability. Terms and conditions apply.
We invite you to celebrate with friends, family, loved ones and work colleagues; and we promise to make Christmas and New Year 2019 your best yet!

Why not make this Christmas truly magical with a Coombe Abbey Hotel gift voucher?

Available from £25, the vouchers can be used to pay towards a meal in the Garden Room Restaurant, a Mediæval Banquet, Romantic Weekend or Afternoon Tea. Create your own gift by combining any of our unique packages.

Visit www.coombeabbey.com to purchase a gift voucher

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Prices correct at time of publication.