



Feathers
HOTEL & RESTAURANT

CELEBRATING
CHRISTMAS & NEW YEAR 2023



SELECTED DATES THROUGH NOVEMBER & DECEMBER 2023


We have something for everyone to enjoy this festive season


CREST
HOTELS



CHRISTMAS IS A TIME OF MAGIC

and a time to Party!!




We have everything wrapped up from
Christmas Party Nights, Christmas Lunches or
Festive Afternoon Teas to New Years Celebrations!

Why not extend the fun and stay with us overnight!
The historic Feathers Hotel is full of character and
contemporary features for a comfortable and relaxing stay.

We have all the amenities you need to get ready for the
night or to relax after partying all night.

Rates available from £119.00

And just add breakfast for £11.95 per person
to get you started for the day.



Terms & Conditions apply. Visit website for full details

www.feathersatludlow.co.uk

PRIVATE PARTY NIGHTS

Exclusive to you

How does an Exclusive Private Party night sound? Let our experienced team guide you through planning your own event unique to you and your group or company.

We have the Prince Charles suite which is available up to 70 guests. Alternatively, the James II suite is available for guests up to 35. You can tailor the menu to suit your taste buds and you can even set the tone for the play list!!

Party dates available throughout November to January, call us now to discuss your preferred date.

CHRISTMAS PARTY NIGHTS

Experience the magical atmosphere of our Christmas Parties with friends or colleagues at our joiner parties. We have a selection of spaces and can accommodate groups of up to 70 guests. Taking place every Thursday, Friday & Saturday evening between 24th November until 22nd December 2023.

STARTERS

Chunky roasted winter vegetable soup (GF, V, VE)
With herbed croutons

Ham Hock and pea terrine
With pickled mustard vegetables and ciabatta toast

Crayfish & prawn cocktail
With Marie rose mayonnaise & buttered brown bread

Beetroot salad (GF, V, VE)
With roasted peppers, pickled onions and wild rocket

MAINS

Traditional roast breast turkey
With onion and sage stuffing & pigs in blankets

Braised feather blade of beef bourguignon
Creamy mashed potatoes, bourguignon garnish, red wine jus

Steam cod fillet
Stuffed with carrots, leeks, courgettes, crushed parsley new potatoes, watercress served with a mornay sauce

Roasted butternut squash and thyme wellington (V, VE)
Spinach pancake, mushrooms, roasted tomato sauce, Garlic and rosemary roasted potatoes

All served with honey glazed carrots, parsnips, brussels sprouts & gravy

DESSERTS

Traditional Christmas pudding
Red currant compote with a brandy sauce

Orange & cointreau cheesecake
With candied orange

Plum & cranberry tart
With coconut sauce

DINNER £43.95 PER PERSON

Served with mince pie, tea or coffee

*Please note we have a multi choice menu available to suit everyone's preferences, pre order must be received 14 days prior to your event along with all allergy and dietary requirement information.



CHRISTMAS DAY CARVERY LUNCH

A Christmas lunch like no other. The Festive season wouldn't be the same without indulging in our delicious menu with all the trimmings.



STARTERS

Roasted parsnip apple soup
(GF, V, VE)
Granny smith apple crisps

Confit duck and chicken terrine
Pear chutney, sour dough crostini

Oaked smoked salmon Roulade (GF)
Salmon cream cheese and chive mousse, beetroot puree, crispy capers

Goats cheese cheesecake (GF)
Caramelized figs, pomegranate, pickled shallots, radish salsa

MAINS

Traditional roast breast turkey
Pigs in blanket, sage and onion stuffing, gravy

Roast sirloin of English beef
Homemade Yorkshire pudding, gravy

Baked yellow fin sole
White wine, and chive beurre blanc

Vegetable dauphinoise en croute (V)

Wild mushroom ragu

all served with rosemary and garlic roast potatoes, braised red cabbage, cauliflower cheese, brussel sprouts, chestnuts & seasonal vegetables

DESSERTS

Traditional Christmas pudding
Brandy sauce, mulled berry compote

Bailey's crème brûlée
Lemon and almond biscotti

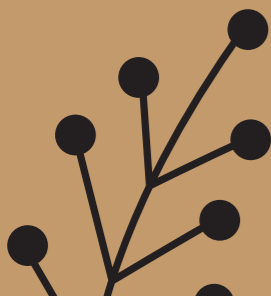
Dark chocolate and orange tart
White chocolate ice cream

Spiced Bramley apple and cinnamon pavlova
Lime confit, butter scotch sauce



£69.95 PER ADULT
£34.50 PER CHILD (UNDER 12)

Children under 3 free of charge



CHRISTMAS DAY LUNCH

A Christmas lunch like no other. The Festive season wouldn't be the same without indulging in our delicious menu with all the trimmings.



STARTERS

Roasted parsnip apple soup
(GF, V, VE)
Granny smith apple crisps

Confit duck and chicken terrine
Pear chutney, sour dough crostini

Oaked smoked salmon Roulade (GF)
Salmon cream cheese and chive mousse, beetroot puree, crispy capers

Goats cheese cheesecake (V)
Caramelized figs, pomegranate, pickled shallots, radish salsa

MAINS

Traditional roast breast turkey
Confit turkey leg bon bon, pigs in blanket, sage and onion stuffing, gravy

Roast sirloin of English beef
Forestier garnish, homemade Yorkshire pudding, horseradish tartlet, red wine jus

Baked yellow fin sole
New potato and spinach cake, white wine, and chive beurre blanc

Vegetable dauphinoise en croute (V)

Wild mushroom fricassee

All served with rosemary & garlic roast potatoes, braised red cabbage, cauliflower cheese, brussel sprouts, chestnuts & seasonal vegetables

DESSERTS

Traditional Christmas pudding
Brandy sauce, mulled berry compote

Bailey's crème brule
Lemon and almond biscotti

Dark chocolate and orange tart
White chocolate ice cream

Spiced Bramley apple and cinnamon pavlova
Lime confit, butter scotch sauce



Cheese table
Selection of English cheese grapes, chutneys, artisan crackers, grissini sticks

£90.00 PER ADULT
£45.00 PER CHILD (UNDER 12)

Children under 3 free of charge



BOXING DAY LUNCH

If you need another day to celebrate with family for more festive celebration or just want to relive Christmas day food again then our Boxing Day lunch is perfect for you. The Festive season wouldn't be the same without indulging in our delicious Plumes Restaurant with all the trimmings.

STARTERS

Roasted winter vegetable soup
(GF, V, VE)
Herbed croutons

Ham hock and pea terrine
Pickled mustard vegetables
& ciabatta toast

Deep fried panko brie wedge (V)
Cranberry jam dressed leaves

Potted brown shrimps
Smoked butter & mini loaf

MAINS

Traditional roast breast turkey
Pigs in blankets, sage &
onion stuffing & gravy

Roast sirloin of English beef
Forestier garnish, homemade
Yorkshire pudding, horseradish
tartlet, red wine jus

Honey glazed gammon ham
Cumberland sauce

Oven baked cod fillet
Chorizo and white bean
cassoulet, garlic aioli

**Roasted butternut
squash wellington** (V)
Spinach pancake, mushrooms
& a roasted tomato sauce

All served with rosemary and garlic
roast potatoes, cauliflower cheese,
& a medley of seasonal vegetables

DESSERTS

Traditional sherry trifle
Sherry soaked genoise biscuit,
Seasonal fruit, strawberry gel,
crème pâtissier & chantilly cream

**Warm bramley apple
& cinnamon strudel**
With vanilla crème anglaise

Ferrero Roche cheesecake
Hazelnut dust & a
dark chocolate sauce

**£39.95 PER ADULT
£15.95 PER CHILD (UNDER 12)**

Children under 3 free of charge

NEW YEARS EVE

Welcome the New Year with us enjoying delicious food and lots of bubbles! Served in our Plumes restaurant followed by dancing into the early hours in our stunning medieval Prince Charles Suite. Celebrate with Friends and Family and make the New Year one to remember.

CANAPES & PROSECCO

RECEPTION

STARTERS

Traditional French onion soup
Veal stock, gruyere croute

Prawn star martini
Prosecco gel, passion fruit mayo,
tiger prawn beignet

Slow cooked belly pork
Asian slaw, teriyaki jus,
crackling dust

Roast vegetable millie feullie (V)
Pickled baby beets, sauce vierge

MAINS

**Corn fed chicken
supreme ballotine**
Basil mousse, pancetta, pomme
anna, baby leeks, turnips, café ola

Roasted medallion of beef
Served pink, potato rosti, sautéed
wild mushroom, carrot puree,
tender stem, port and
peppercorn jus

Herb crusted hake
Braised fennel, seafood
bouillabaisse, saffron aioli

Vegetable & lentil moussaka (V)
Tomato coulis, crispy tortilla

DESSERTS

**Warm orange bread
& butter pudding**
Orange marmalade, vanilla
bean crème anglaise

**White chocolate &
raspberry marquise**
Dark chocolate ice cream,
chocolate soil

Tia maria crème brule
Coffee short bread

Cheese table
Selection of English cheese
grapes, chutneys, artisan crackers,
grissini sticks

Tea, coffee, homemade petit fours

£85.00 PER PERSON

HOW TO BOOK

To secure your booking today, call us on **01584 875 261**
or email events@feathersatludlow.co.uk



TERMS & CONDITIONS

Make a provisional booking which will be held for 7 days.

A £15.00 per person non-refundable or transferable deposit will be required after 7 days of booking.

Full payment is required 28 days prior to your event.

We regret that if your party size decreases in numbers, we will not be able to refund deposits already paid but your final balance will be reviewed based on your revised numbers.

We reserve the right to move an event to an alternative room, subject to confirmed numbers, we will endeavour to give as much notice as possible.

Accommodation rates are advertised at a from price and are subject to change.

Table locations are subject to request and availability and cannot be guaranteed. We reserve the right to join smaller parties together.

Pre orders for all attendees including special dietary requirements must be confirmed no later than 14 days prior to your event.

Drinks packages can be pre ordered no later than 14 days prior to your event any orders after this time are subject to availability.

All Food items are subject to change at any point by the hotel without prior notice.

Any guest with an allergy of any kind must be notified to the events team 28 days prior to the event. A menu detailing all allergens is available upon request. Whilst every effort is made to be extremely careful, it is with regret that we cannot guarantee any of our food / drinks will be free of any traces of allergens.

CELEBRATE WITH US

we have something for everyone this festive season!



How to book

For more information or to book your event
Contact number: **01584 875 261**
Email: events@feathersatludlow.co.uk





Feathers
HOTEL & RESTAURANT



The Feathers Hotel
24-25 Bull Ring
Ludlow
SY8 1AA

Contact number: **01584 875 261**

Email: events@feathersatludlow.co.uk



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