



This Christmas at The Feathers

— 29 NOVEMBER - 31 —
DECEMBER 2025



Feathers
HOTEL & RESTAURANT

Exclusive For You

Private Party Nights Available Upon Request

Tailored to your team, delivered by ours.

Our Prince Charles Suite can host up to 70 people and will be all yours for the evening.
For more information contact our Sales team.

Festive Party Nights

Celebrate in style with us this Christmas

Enjoy the most wonderful time of the year at the Feathers Hotel!

Held in our historic Prince Charles Suite, our joiner parties can accommodate up to 70 guests and are sure to be a night to remember.

Taking place Friday & Saturday evenings | **29th November - 20th December**

£52 per person



Festive Menu

Enjoy our menu at Party Nights or Festive Lunches throughout December

STARTERS

LIGHTLY SPICED PARSNIP SOUP

Warm bread roll **(V, VE)**

CHICKEN LIVER PARFAIT

Cointreau and orange, red cabbage soubise & ciabatta croûtes

CHEDDAR, CHIVE & MUSTARD SOUFFLÉ

White chicory, candied walnuts, grapes & apple dressing **(V)**

VEGAN TOMATO & MOZZARELLA BRUSCHETTA

Basil pesto & rocket leaf **(VE)**

MAINS

TRADITIONAL ROAST OF SHROPSHIRE TURKEY

Classic trimmings

BRAISED BEEF FEATHER BLADE

Chasseur sauce, truffle mash, glazed carrots & parsnip crisps

PAN SEARED FILLET OF SEA BASS

Fennel risotto, Shiraz reduction & fennel salad

GOATS CHEESE SOUFFLÉ

Beetroot & hassle-back potatoes **(V)**

HARISSA SPICED BAKED AUBERGINE

Confit tomato & hassle-back potatoes **(VE)**

DESSERTS

FEATHERS CHRISTMAS PUDDING

Brandy sauce & red currants

CHOCOLATE YULE LOG

Griottines cherries & honeycomb ice-cream

TART AU CITRON

Raspberry sorbet

WHITE FOREST ROULADE

Winter berry compote & Bakewell ice-cream

V = Vegetarian

VE = Vegan

Festive Lunches

Looking for a more relaxed celebration this year?

Why not gather colleagues, friends or family for a pre-Christmas meal in the charming surroundings of our Plume Restaurant or private function space.

**Available Monday - Saturday
throughout December**

Pre booking is required

Contact us regarding Festive
Sunday menus

£29 for 2 courses

£33 for 3 courses

Drink Packages

Avoid the wait – have your drinks chilled and ready on arrival!

Beer Bucket

10 x Peroni 330ml

£45 per bucket

Ultimate Package

2x Bel Canto Pinot Grigio

2x Vina Carrasco Merlot

2x Prosecco Bel Canto

10x Peroni 330ml

£175 per package

Stay This Festive Season

Stay This Festive Season

Party Night Rates from £65pp Bed & Breakfast*

Get ready and relax in style this Christmas

Use code **RESTMAS** to redeem

*based on 2 people sharing



Christmas Day Carvery

Enjoy a relaxed Christmas dinner, we will take care of the rest

STARTERS

ROASTED SWEET POTATO SOUP

Chilli & lime crème fraîche **(V)**

DUCK LIVER & APRICOT MILLE- FEUILLE

Plum puree & burnt orange gel

BEETROOT SALMON GRAVLAX

Green apple and radish
salad & wasabi crisps

VEGAN TOMATO & MOZZARELLA BRUSCHETTA

Basil pesto & rocket leaf **(VE)**

MAINS

ROAST SHROPSHIRE TURKEY CROWN

Braised leg, cranberry and chestnut stuffing
& pigs in blankets

HONEY & MUSTARD ROASTED GAMMON

Braised Roscoff onions

SALMON WELLINGTON

Cream cheese and spinach &
hollandaise sauce

HARISSA SPICED BAKED AUBERGINE

Confit tomato & hassle-back potatoes **(VE)**

All served with garlic and rosemary roast
potatoes & seasonal winter vegetables

DESSERTS

FEATHERS CHRISTMAS PUDDING

Brandy sauce & red currants

CHOCOLATE YULE LOG

Griottines cherries & honeycomb ice
cream

RASPBERRY GIN CHEESECAKE

Raspberry sorbet **(VE)**

£72 per adult

£36 per child*

*under 12s, children under 3 eat free

Christmas Day

Make this Christmas unforgettable at The Feathers Hotel

STARTERS

ROASTED SWEET POTATO SOUP

Chilli and lime crème fraîche &
warm artisan bread **(V)**

DUCK LIVER & APRICOT MILLE- FEUILLE

Plum puree & burnt orange gel

TWICE BAKED BLUE CHEESE SOUFFLÉ

Fig and walnut salad **(V)**

BEETROOT SALMON GRAVLAX

Green apple and radish
salad & wasabi crisps

VEGAN TOMATO & MOZZARELLA BRUSCHETTA

Basil pesto & rocket leaf **(VE)**

MAINS

ROAST SHROPSHIRE TURKEY CROWN

Cranberry and chestnut stuffing, pigs in
blankets, roasted potatoes & red wine jus

FILLET OF BEEF ROSSINI

Truffle mash, mushroom duxelle, chicken liver
parfait, seasonal vegetables & red wine jus

MUSHROOM, BRIE & CRANBERRY PITHIVIER

Dauphinoise potato, heritage carrots, tender
stem broccoli & red wine jus **(V)**

FILLET OF RED MULLET & SEA BASS

Saffron fondant potato, baby fennel, lobster
bisque & samphire

HARISSA SPICED BAKED AUBERGINE

Confit tomato & hassle-back potatoes **(VE)**

DESSERTS

CHRISTMAS PUDDING

Brandy sauce & red currants

DARK CHOCOLATE FONDANT

Griottines cherries & marzipan
ice cream

RASPBERRY GIN CHEESECAKE

Raspberry sorbet **(VE)**

BAILEYS CHEESECAKE

Peppermint ice cream, hazelnut praline &
burnt white chocolate

STRAWBERRY & ELDERFLOWER GIN TRIFLE

£95 per adult
£46.50 per child

Boxing Day

Continue the celebrations with family and friends this Boxing Day

STARTERS

ROASTED SWEET POTATO SOUP

Chilli & lime crème fraîche (V)

TORCHED GOATS CHEESE

Beetroot textures, walnut crumb & horseradish crème fraîche (V)

CLASSIC PRAWN COCKTAIL

Marie rose sauce, confit tomato, baby gem lettuce, bread & butter

VEGAN TOMATO & MOZZARELLA BRUSCHETTA

Basil pesto & rocket leaf (VE)

£42 per adult

£17 per child

MAINS

ROAST SIRLOIN OF SHROPSHIRE BEEF

Yorkshire pudding & red wine jus

ROAST LOIN OF PORK

Yorkshire pudding, apple jam & red wine jus

SALMON WELLINGTON

Cream cheese and spinach & hollandaise sauce

MUSHROOM, BRIE & CRANBERRY PITHIVIER

Dauphinoise potato, heritage carrots, tender stem broccoli & red wine jus (V)

HARISSA SPICED BAKED AUBERGINE

Confit tomato & hassle back potatoes (VE)

DESSERTS

CHOCOLATE YULE LOG

Griottines cherries & honeycomb ice-cream

TART AU CITRON

Raspberry sorbet

WHITE FOREST ROULADE

Winter berry compote & Bakewell ice-cream

RASPBERRY GIN CHEESECAKE

Raspberry sorbet (VE)

If you have an allergy, intolerance or dietary requirement, please speak to a team member who will be able to provide you with information regarding the ingredients in our food. Although we take extra precautions when advised of an allergen or intolerance, we cannot guarantee that our menu items are 100% free from allergens due to the risk of cross contamination in the preparation process. Poultry and fish dishes may contain bones

New Years Eve

Welcome 2026 in style, with a delicious taster menu, dancing & plenty of bubbles!

PROSECCO & CANAPES RECEPTION

SELECTION OF HOMEMADE ARTISAN BREADS

SMOKED APPLEWOOD & CAULIFLOWER SOUP

Gruyere cheese croute (V)

BEEF BRESAOLA

Rocket and pesto salad & shaved Pecorino Romano

SMOKED MACKEREL RILLETTES

Sun dried tomato, confit garlic, salsa Verde & croutes

FILLET OF BEEF WELLINGTON

Mushroom and spinach duxelle, Parma ham, truffle mash, seasonal winter vegetables & red wine jus

PAN SEARED SEA BASS

Lobster bisque, crab and chive potato rosti & wilted samphire

TRIO OF DESSERTS

Strawberry and elderflower gin trifle, Baileys cheesecake & dark chocolate fondant

TEA, COFFEE & CHEF'S PETIT FOUR SELECTION

£88 per adult

Vegetarian taster menu also available

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Terms & Conditions

Provisional bookings after 1st June 2025 can be held for up to 7 days. To confirm your festive booking, a £10.00 non-refundable or transferable deposit per person will be required.

Full payment is required 28 days prior to your event. We regret that if your party size decreases in numbers, all payments are non refundable or transferable.

One payment per booking to be made, no individual payments by attendees.

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

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

If the full balance is not received at least 28 days prior to your event, we reserve the right to cancel your booking without refund of any deposits paid.

Pre orders for all attendees including special dietary requirements must be confirmed no later than 28 days prior to your event.

Drinks packages must be pre ordered and pre paid up to 14 days prior to your event, any orders after this time are subject to availability. This payment is non-refundable.

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 allergen information is available upon request. Whilst every effort is made to be extremely careful, we cannot guarantee any of our food / drinks will be free of any traces of allergens.



Feathers

HOTEL & RESTAURANT

Contact Us For Festive Enquiries

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E: events@feathersatludlow.co.uk

