



Christmas 2024

Brochure

Shared & private Christmas parties

Festive lunch & dinners

Christmas party lunch

£37 Per Person
With 3 course menu & Disco
(12pm-5pm)

Classic winter vegetable broth
with potato scone croutons and freshly baked bread

Salmon and prosecco parfait
with cucumber and dill salad

Chicken liver and wild mushroom terrine
with apple and ale chutney and oat cakes



Traditional roast turkey dinner
with all the trimmings

Maple glazed ham

Loin of pork

Pan-fried fillet of seabream

Roasted butternut, sweet potato & lentil tart



Traditional Christmas pudding
with brandy sauce

Chocolate brownie
with marinated cherry compote and chantilly cream

Eaton mess cheesecake
with mulled berries



Christmas party night

£40 Per Person

With 3 course menu & disco (7pm-midnight)

Classic winter vegetable broth

with potato scone croutons and freshly baked bread

Salmon and prosecco parfait

with cucumber and dill salad

Chicken liver and wild mushroom terrine

with apple and ale chutney and oat cakes



Traditional roast turkey dinner

With all the trimmings

Maple glazed ham

Loin of pork

Pan-fried fillet of seabream

Roasted butternut, sweet potato & lentil tart



Traditional christmas pudding

with brandy sauce

Chocolate brownie

with marinated cherry compote and chantilly cream

Eaton mess cheesecake

with mulled berries

Wine Dine & Stay

Take the stress out of trying to get home, by booking with our exclusive party night bed & breakfast rates: twin or double room from

£85

Subject to availability &
Book direct with hotel

Christmas party night calendar

This festive season, the Ivy Bush Royal Hotel welcomes you to wonderland.

Indulge in the magic of Christmas and enjoy a 3 course dinner
and a chance to dance the night away to our resident DJ.

23rd, 29th & 30th November

£37 day /£40 night per person

6th, 7th ,13th, 14th, 20th & 21st December

£37 day /£40 night per person

Theme party night

18th December (James bond casino royal)

£42.50 per person

19th December (80's Christmas party)

£42.50 per person

22nd December (Abba at Christmas)

£42.50 per person

Parties available 1st – 22nd December
(please contact the hotel direct for prices)

We also welcome private christmas parties, Please call the hotel and speak to our events department for availability and packages.

T: 01267 235 111 /E: events@ivybushroyal.co.uk

Festive lunch & dinner

£35 Per Person
Available throughout December

Classic winter vegetable broth
with potato scone croutons and freshly baked bread

Salmon and prosecco parfait
with cucumber and dill salad

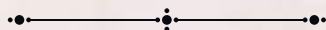
Chicken liver and wild mushroom terrine
with apple and ale chutney and oat cakes



Traditional roast turkey dinner
with all the trimmings

Pan-fried fillet of seabream

Roasted butternut, sweet potato & lentil tart



Traditional Christmas pudding
with brandy sauce

Chocolate brownie
with marinated cherry compote and chantilly cream

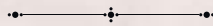
Eaton mess cheesecake
with mulled berries

Festive afternoon tea

£25 Per Person

The perfect way to indulge with friends this December

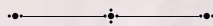
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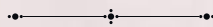
A glass of prosecco



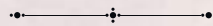
Unlimited tea or coffee



Traditional afternoon tea bites with a Christmassy twist!



Chef's selection of festive finger sandwiches



A selection of hot & cold treats



Fresh scones with jam & clotted cream



Ivy Bush Welsh Cake



Christmas day

£80 Per adult / £40 per child

Cream of leek and potato

With Welsh rarebit crouton

Smoked salmon and prawn parcel

with a salad of rocket, cucumber and lemon and dill dressing

Warm salad of brie

with caramelized apples, toasted pinenuts and honey and mustard dressing

Duck rilette

with beetroot chutney and oat cakes



Traditional butter basted roasted turkey

with sage and onion stuffing, pigs in blankets, rich pan gravy
And seasonal vegetable and potatoes and cranberry sauce

Panfried fillet of seabream

with prawn and chive butter sauce and seasonal vegetables and potatoes

Roast beef and maple glazed ham

Roasted butternut, sweet potato & lentil tart



Traditional christmas pudding

with brandy sauce

Dark chocolate tart

crumble ice cream, kirsch macerated cherries

Biscoff cheesecake

Crowned with mini biscoff beignet

Selection of cheese

with celery apple chutney and Scottish oatcakes

Senior citizen Christmas lunch

11th December

£24 Per Person

Enjoy a sumptuous three course Christmas lunch, served at 12.30pm before you pop your dancing shoes on for a bop with music from the old days till 4.00pm.

Starters

Seasonal vegetable & lentil soup
with herb croutons and freshly baked bread (v)

or

Refreshing fruit juice



Main

Traditional butter-basted roast turkey
with all the trimmings served with chef's selection of vegetables & potatoes



Desserts

Christmas pudding

Plus

Tea, coffee & chocolate mints

Boxing day carvery

£29 Per Person
(12pm - 3pm)

Classic winter vegetable broth
with potato scone croutons and freshly baked bread

Salmon and prosecco parfait
with cucumber and dill salad

Chicken liver and wild mushroom terrine
with apple and ale chutney and oat cakes



Traditional roast turkey dinner
with all the trimmings

Maple glazed ham

Loin of pork

Pan-fried fillet of seabream

Roasted butternut, sweet potato & lentil tart



Traditional christmas pudding
with brandy sauce

Chocolate brownie
with marinaded cherry compote and chantilly cream

Eaton mess cheesecake
with mulled berries



New Year's Eve gala dinner

£80 Per Person

New Year's Eve with the king of swing & disco

White onion soup

With gruyere cheese gougères finish with truffle oil

Pickled crab

With celeriac remoulade pickled cucumber and toasted brioche

Cheshire cheese tarragon and apple eccles cake

With crisp salad of apples and walnut



Passion fruit sorbet topped with raspberry's marinated in champagne



Corn fed chicken wrapped in prosciutto ham

with anna potatoes and a rich rosemary jus

Duo of beef

Medallion of beef and beef pithivier gratin potatoes, roasted heritage carrots, rich port sauce

Fillet of seabass

With potato tart, wilted spinach and lobster bisque sauce

Beetroot and goats cheese tortellini

With a herb pesto and parmesan crisp



Trio of mini desserts

&

A glass of bubble at midnight to bring in the new year

How to book

- Please telephone the hotel to check availability for your chosen dates and to make a provisional reservation.
- To confirm your reservation a non-refundable deposit of £10.00 per person is required.
- For all events, full non-refundable payment of the balance is required at least 14 days prior to the event or by 30th November, 2024, whichever is earlier.
- Pre-orders for food and wines are required at least 14 days prior to the event.

Terms & conditions

- All verbal bookings will be treated as provisional and will be held for no longer than 14 days pending receipt of written confirmation and the appropriate deposit.
- Bookings not paid in full by 14 days prior to the event or by 30th November, 2024, whichever is the earlier, will be deemed to be cancelled and any monies paid will be retained by the hotel.
- No refunds of deposit paid will be made for cancellation or decreases in the number of guests attending, unless the hotel is able to sell the space.
- Deposit paid for non-arrivals are forfeited and cannot be transferred to cover food, drinks entertainment or over-night accommodation for other members of the party.
- Cheques can only be paid at least 10 days before the event in order for funds to clear.
- All additional charges incurred during the event must be settled prior to departure.
- All events and timings are subject to approval by the local licensing authorities
- All statutory licensing regulations apply.
- Children may not be admitted to certain events at the discretion of the general manager, whose decision is final. The information in the brochure is correct at the time of printing. The hotel amends the right to amend its packages and prices at anytime before booking. Bookings are subject to availability and prices quoted at the time of booking.
- The hotel reserves the right to alter or amend the contents of an event or to cancel an event for any reason, for example if there is a shortfall in the minimum numbers required to operate a programme. In such circumstances and without affecting your legal rights, you may choose at your sole discretion an alternative date subject to availability or obtain a full refund from us.
- Food allergies and intolerances – some of our food items contain allergens. Please speak to our team for more information.



Want a private Christmas party?

To make your reservation contact our events manager on
T: 01267 235 111 / E: events@ivybushroyal.co.uk



Ivy Bush Royal Hotel

11 Spilman St, Carmarthen SA31 1LG
T: 01267 235 111 | E: enquiries@ivybushroyal.co.uk
www.ivybushroyal.co.uk

Compass Hospitality