





Christmas parties £35.00 per person

Ideal for staff parties friendly catch-ups or joyful family celebrations

STARTERS

Sweet potato, thyme and ginger soup Served with a warm bread roll

Duck liver pate

With lime and orange marmalade and parmesan croute

Hot smoked salmon & cream cheese pate Seeded multigrain Toast topped with Horseradish Sour Cream

MAINS

Enjoy our festive carvery with three succulent meats—including classic turkey—roast potatoes, seasonal veggies, all the trimmings, plus optional fish and vegetarian dishes

DESSERTS

Vanilla panna cotta

Finished with a drizzle of raspberry sau

Profiteroles

Accompanied by a rich dark chocolate sauce

Traditional Christmas puddingFinished with a drizzle of brandly saud

Then dance the night away at our festive disco



Festive lunch or dinner £30.00 per person

STARTERS

Sweet potato, thyme and ginger soup Served with a warm bread roll

Duck liver plate

With lime and orange marmalade and parmesan croute

Hot smoked salmon & cream cheese pate Served with seeded multigrain toast topped with horseradish sour cream

MAINS

Sliced roast turkey breast

With pigs in blankets, sage and onion stuffing, dripping roast potatoes, red wine gravy

Pan seared cod loin

Served on bed of crushed new potatoes & dill, Sauté spinach, caper butter sauce

Spiced cauliflower & spinach pie

Served on a bed of crushed new potatoes & dill, sautéed spinach, with a caper butter sauce

(Served alongside a medley of seasonal vegetables)

DESSERTS

Vanilla Panna cotta

Finished with a drizzle of raspberry sauce

Profiteroles

Accompanied by a rich dark chocolate sauce

Christmas pudding

Finished with a drizzle of brandy sauce

Perfectly suited for both cosy get-togethers and larger festive occasions





Senior citizen lunch £25.00 per person Available on Tuesday 16th Dec 2025

Followed by live songs from the good old days

STARTERS

Sweet potato, thyme, and ginger soup
Fruit juice

MAINS

Fraditional butter-basted roast turkeyWith all the trimmings

Mushroom stroganoff
With creamed potatoes (V

(All served with Chef's selection of vegetables & potatoes)

DESSERTS

Traditional Christmas pudding
With brandy sauce

Selection of ice-cream With dark chocolate sauce

Food served at 12:30pm

Christmas day menu £80.00 per adult £40.00 per child (aged 3-16)

STARTER Velvety apple, sage & parsnip soup Finished with a drizzle of cream Scottish smoked salmon terrine

Accompanied by Lime & Avocado Salsa Braised fennel and orange salad With crumbled Feta and seasonal leaves

Pressed ham hock and PICKLED CARROT terrine With pickled carrots and a touch of mustard dressing

MAINS

Indulge in our festive Christmas carvery, featuring a sumptuous buffet with three succulent meats -including classic turkey- accompanied by golden roast potatoes, a medley of seasonal vegetables, and all the traditional trimmings (Optional fish and vegetarian dishes are also

DESSERTS

available)

White chocolate & passionfruit cheesecake Served with a raspberry compote & scottish oats

Raspberry cranachan Served with a raspberry compote & Scottish oats

Chocolate & hazelnut torte Finished with a luscious fruit berry compote

Christmas Pudding Served alongside a traditional brandy sauce





Bring in the New Year with an indulgent three-course dinner and a sparkling disco to dance the night away!

NEW YEAR'S EVE MENU 2025 £75.00 PER PERSON

STARTERS

Butternut squash, rosemary, and coconut soupFinished with a swirl of cream

Garlic and herb baked camembert

Served with toasted baguette

Salmon & dill fishcake

Tomato, red pepper & lime chutney

MAINS

28-day aged Pan seared bistro rump steakDauphinoise potato, cauliflower and charred onion puree, tender stem broccoli

King prawn Linguini with garlic butter & baby spinach

Tossed in a delicate herb and garlic sauce

Sweet potato spinach & goats cheese pieServed with Dauphinoise potatoes

DESSERTS

BAKED LEMON AND RASPBERRY CHEESECAKE

ACCOMPANIED BY A VIBRANT PASSIONFRUIT COULIS

BELGIAN TRUFFLE BROWNIE WEDGE

RICH CHOCOLATE TRUFFLE TORTE AND A CHOCOLATE BROWNIE BASE.

VANILLA PANNA COTTA

FINISHED WITH A FRESH RASPBERRY COULIS

FESIVE AFTERNOON TEA

The perfect way to indulge with friends this December

Cream tea-£7.99pp

A warm, fluffy scone with clotted cream & strawberry jam, served with freshly brewed tea or coffee

Toasted tea cake - £5.99 PP

Lightly toasted and served with butter & strawberry jam, with a pot of tea or coffee.

Festive afternoon tea - £18.95pp

A delightful selection of festive sandwiches, warm scones with clotted cream & jam, and an array of seasonal cakes, pastries & macarons. Served with unlimited tea and coffee (Gluten free, vegan and vegetarian options available)





4 nights christmas package

(Arrive on 23rd Dec- 27th Dec, 2025)
4 nights dinner & bed & breakfast including Christmas Day lunch.

Please speak to our Staff for more infomation.



How to Book

- Please telephone the hotel to check availability for your chosen dates and to make a provisional reservation.
- When confirming a booking a non-refundable deposit of £10.00 per person for Parties or Events is required.
- For all Packages, Parties & Events, full payment of the balance is required at least 14 days prior to the event, or by 1st December 2025, whichever is the earlier.
- · Wine pre-orders are required at least 7 days prior to the event for all parties.

General terms:

- 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.
- Hotel bookings require 1st night as a non-refundable deposit.
- Wine Pre-Order must be paid for at the time of booking & ordered 2 weeks prior to the event.
- · Menu pre-orders required 2 weeks prior to arrival.
- Parties & Events Bookings not paid in full by 14 days prior to the event or by 1st December 2025, whichever is the earliest, will be deemed to have been cancelled and any monies paid will be retained by the hotel.
- No refunds of monies paid will be made for cancellation or decreases in the number of guests attending, unless the hotel is able to resell the space.
- Monies paid for non-arrivals are forfeited and cannot be transferred to cover food, drinks or overnight accommodation for other members of the party.

- Local licensing authority regulations apply. The information in this brochure is correct at the time of printing.
- The hotel reserves the right to amend its packages and prices of any time before booking.
- Bookings are subject to availability and prices quoted at the time of booking.
- Except in respect of changes to the rate of VAT, prices will not change once a booking has been made.
- The hotel reserves the right to alter, amend or cancel the
 contents of an event or package for any reason, for
 example if there is a shortfall in the minimum numbers
 required to operate a programme. In such circumstances
 you may choose at your sole discretion an alternative
 date and/or venue, subject to availability, or obtain a full
 refund from us
- Some of our dishes may contain ingredients which could

- cause an allergic reaction. Guests are advised to check beforehand so that alternative ingredients or dishes can be provided.
- These terms are deemed to incorporate the hotel's general terms of business.
- It is the organisers responsibility to ensure that all members of their party are aware of the Hotels Terms & Conditions.
- · All bookings are subject to Government restrictions.





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