



Feathers Hotel

Ledbury



Christmas

and New Year Celebrations



Contents

- 4** Festive Dining
and Party Nights
- 7** Christmas Day Lunch
- 10** Boxing Day Lunch or Dinner
- 12** Christmas Residential
Packages
- 15** New Year's Eve
Gourmet Dinner
- 18** New Year's
Residential Package
- 20** Drinks Packages
- 21** Festive Afternoon Tea
- 22** Our Family of Inns
- 23** Terms and Conditions

Discover Herefordshire this Christmas

From traditional pantos to Christmas markets, Herefordshire offers a fantastic range of activities for the whole family to enjoy.

The Feathers is at the heart of the Herefordshire market town of Ledbury and is an ideal place to celebrate the festive season with friends or family.

**Let us take care of you this Christmas.
To book your festive package or event, call
01531 635266 and speak to our friendly team.**

Please call
01531 635266
to make a
booking

Festive Dining and Party Nights

Please call
01531 635266
to make a
booking

Festive Dining

With the decorations up and the turkeys in the oven, it will soon be time to indulge yourself and make the most of the jolly season with an outing to The Feathers Hotel. Our chefs have devised a truly festive menu, full of the season's best treats.

Festive dining is available throughout
December from 12 noon.

Festive Meal in the Restaurant
£38.00 per Adult, £19.00 per Child

Christmas Party Nights

Grab your friends, family or colleagues and celebrate at one of our Christmas Party Nights.
Available on selected dates in December –
don't delay and book today!

£40.00 per Adult

Stay the night?

Enjoy 15% off our flexible bed and breakfast
rate when you book a party night
or festive meal with us.

Pre-booking and pre-ordering are essential.
For full terms and conditions please see page 23.

Starters

Lightly curried sweet potato,
red lentil & coriander soup CE, G

Warm salad of plum, butternut squash,
sprouts & pancetta, toasted walnut oil N, SD

Ceviche of salmon, mustard, lime & dill,
fennel & crab Caesar salad F, C, D, MU, E, SD

Main Courses

Traditional roast turkey, seasonal vegetables, roast potatoes,
pork, parsley & thyme stuffing, bacon & chipolata G, SD, CE

Parmesan & sage crusted cod fillet,
seafood & orzo minestrone, pesto croûtes G, F, D, N, SD

Shallot, apple & pear tart tatin, roasted heritage beetroot,
goats' cheese & pecan salad, red wine & balsamic dressing G, D, N, SD

Beef Bourguignon, parsley buttered greens,
mushroom mashed potato G, D, SD, CE

Desserts

Alex's Christmas pudding, brandy sauce G, N, D, E, SD

Passion fruit martini & raspberry cranachan,
prosecco jelly D, SD

Selection of cheese, celery, biscuits,
fruit chutney G, CE, D, SD, MU





Christmas Day Lunch

Served from 12 Noon

Please call
01531 635266
to make a
booking

We know how special Christmas Day should be.
It is a day to spend time with your loved ones,
so let us take care of your Christmas lunch,
leaving you to make those all important memories.

£98.00 per Adult, £49.00 per Child

Included in the 2 and 3 night
Christmas Residential Package – see page 12.

Pre-booking and pre-payments essential.
For full terms and conditions please see page 23.

Christmas Day Menu

Served from 12 Noon

Starters

Ox cheek & winter vegetable soup,
Marmite & Cheddar scone G, SD, D, CE

Coconut crusted prawns, avocado,
coriander & papaya salsa, turmeric black
sesame seed yoghurt C, D, E, G, SE, SD

Roasted cauliflower & chestnut sformato,
crispy shallots, curly kale,
sage & mustard oil E, D, G, MU, SD

Venison haunch, wild boar, juniper & gin rillette,
pickled red cabbage & blackberries,
thyme crostini SD, G

Intermediate

Winterberry gin mojito sorbet,
mint syrup SD

Main Courses

Traditional roast turkey, roast potatoes, seasonal vegetables, chestnut & sage stuffing, bacon & chipolata G, D, CE, SD

Roast sirloin of Donnington beef, seasonal vegetables, Yorkshire pudding, ham hock & leek dauphinoise, coarse grain mustard & red wine jus G, CE, SD, E, D, MU

Halibut fillet, miso & crayfish croquette, teriyaki sautéed winter greens, root ginger & garlic crevette F, S, C, D, E, G

Oyster mushroom, baby spinach & celeriac filo parcel, swede purée, chestnut roasted piccolo parsnips, basil & black garlic pistou G, D, SD

Desserts

Alex' Christmas pudding, clementine crème anglaise, rum & golden sultana ice cream G, D, E, N, SD

Baileys – Irish Cream & cherry blondie, Baileys & pecan ice cream, Baileys mince pie crumb, chocolate & cherry sauce S, SD, E, D, N, G

Blueberry & brandy crème brûlée, blueberry & lemon cookies, blackberry compote E, D, SD, G

Selection of artisan cheese, celery, biscuits, winter fruit chutney G, D, SD, CE, MU

Boxing Day Lunch

Served from
12 noon – 4pm

Please call
01531 635266
to make a
booking

The festivities don't have to end with Christmas Day. Join us on Boxing Day and indulge in a sumptuous three course menu, giving you the time to relax with those who mean the most after the biggest day of the year.

£40.00 per Adult, £20.00 per Child

Included in the 3 night Christmas Residential Package – see page 12.

Our à la carte menu will also be served 5 – 8pm.

Pre-payments required for all bookings.
For full terms and conditions please see page 23.

Starters

- Celeriac, roasted garlic & thyme soup, pancetta crème fraîche CE, D, G
- Mustard cured salmon, cucumber, tomato & avocado salsa, flat bread croutons MU, F, SD, G
- Chargrilled pear, heirloom beetroot & goat's cheese salad,
candied black pepper pecans, roquette oil D, N, SD
- Crayfish, crab & cherry tomato linguine, fresh herb pistou G, C, SD
- Field & forest game terrine, pickled winter vegetable salad, charred rye bread SD, G

Main Courses

- Roast sirloin of Donnington beef, Yorkshire pudding, seasonal vegetables,
roast potatoes, red wine & shallot gravy G, D, E, SD, CE
- Roast loin of pork, Bramley apple sauce, seasonal vegetables,
roast potatoes, Yorkshire pudding G, D, E, SD, CE
- Beer battered haddock fillet, fat chips, garden or mushy peas, tartare sauce G, E, MU, F, SD
- Beef & thyme burger, smoked bacon, Cheddar, skinny fries, spicy tomato relish G, SD, MU, D
- The Feathers fishcake, hot smoked salmon & lilliput caper Caesar salad
sweet potato fries F, G, D, E, SD, MU
- Cod fillet, butterbean & chorizo colcannon, olive butter sautéed greens,
roasted red pepper sauce F, D, SD, CE
- Orchard fruit & rosemary roasted shallot tart tatin,
creamed brussels sprouts, potatoes, baby spinach D, G, SD

Desserts

- Homemade ice cream or sorbet ASK FOR ALLERGENS
- Blackberry & prosecco Eton mess, raspberry & mint E, D, SD
- Apple & blueberry crumble, lemon curd crème anglaise G, D, E
- Black forest brownie, brookie ice cream, chocolate sauce G, D, E, S
- Selection of cheese, celery, biscuits, winter fruit chutney D, G, SD, CE, MU

Christmas Residential Packages

Please call
01531 635266
to make a
booking

Enjoy a two or three night Christmas break with us at The Feathers Hotel in Ledbury. Time is no object, simply arrive and let us spoil you over this festive season.

Two Night Christmas Package:
From £340.00 per person

Three Night Christmas Package:
From £510.00 per person

Prices are based on two people sharing a Classic Twin/Double Room. Single supplements apply from £50 per room per night. Room upgrades are subject to availability, at an additional cost.

For full terms and conditions please see page 23.



Christmas Eve

Arrive at your leisure from 3pm. Join us for a welcome drink of either prosecco or mulled wine, followed by a delicious three course dinner. Finish off your evening with mince pies and coffee. If you wish to attend Midnight Mass, speak with our reception team for details of our nearest church and times.

Christmas Day

Wake up full of festive spirit and enjoy a leisurely breakfast between 7am and 10am. Enjoy some quiet time relaxing before joining us for Christmas Day Lunch from 12 noon. After lunch, why not take a stroll experiencing the local area and return in the evening for a relaxed cold platter served at your time of choice

Boxing Day

It's Boxing Day. Enjoy a tasty breakfast between 7am and 10am (check out is at 11am for our two night guests). Guests on our three night package can hit the Boxing Day sales before a three course meal at a time to suit you before 8pm.

27th December

Enjoy one final breakfast between 7am and 10am before our team say goodbye, with checkout at 11am.



New Year's Eve Gourmet Dinner

Please call
01531 635266
to make a
booking

Celebrate the New Year in style! Our New Year's Eve Gourmet Dinner includes a four course meal in our restaurant, before a live music performance in our lounge. Book early as the restaurant is sure to sell out.

New Year's Eve Gourmet Dinner:
£80.00 per Adult

Included in the New Year's Residential Packages – see page 18.

Pre-payments required for all bookings.
For full terms and conditions please see page 23.

New Year's Eve Menu

Starters

Lightly curried parsnip & pear soup,
crispy red onions G, CE

Home cured gravadlax, heritage beetroot,
quail's egg & tarragon niçoise,
lilliput caper oil F, E, SD, MU

Ham hock & Innkeepers' Choice soufflé,
piccalilli, pea shoots G, D, E, SD

Wood pigeon breast, Madeira oyster mushroom,
black pudding, roquette G, SD, D

Intermediate

Cucumber & horseradish gazpacho,
Parmesan prawn C, D, SD

Main Courses

Monkfish tail, rabbit, fine bean & artichoke heart risotto,
slow roasted paprika tomatoes, sauce vierge F, D, SD, CE

Hoisin glazed duck breast, rosemary roasted figs,
garlic fried potatoes, green beans S, CE, D, SD, SE

Caponata & orzo stuffed Romano pepper,
rose harissa hassle back Halloumi,
plum tomato & oregano sauce D, SD, G, CE, S

Lamb rack, Guinness & rosemary braised lamb shank cassoulet,
pan fried leeks & sprouts SD, CE, D

Desserts

Selection of artisan cheese, celery, biscuits,
spiced fruit chutney G, CE, D, MU, SD

Pineapple & lime frangipane tartlet,
coconut & pink peppercorn sorbet,
brown sugared pineapple G, D, E, N

Mint Chocolate cheesecake, mint aero ice cream,
chocolate sauce G, D, S, E

Cointreau crème caramel, marmalade shortbread,
spiced orange & honey compote D, E, SD, G

New Year's Residential Packages

Please call
01531 635266
to make a
booking

Enjoy a one or two night break and see in the New Year with us at The Feathers Hotel. Enjoy all the fun of our New Year's Eve Celebration before retiring to one of our beautiful rooms.

Stay an extra night to experience the full 'Hospitality from the Heart' with an additional dinner, bed & breakfast the night before New Year's Eve.

One Night New Year's Package:

From £180.00 per person

Two Night New Year's Package:

From £280.00 per person

Prices are based on two people sharing a Classic Twin/Double Room. Single supplements apply from £50 per room per night. Room upgrades are subject to availability, at an additional cost.

For full terms and conditions please see page 23.



One Night Package

For guests joining us on the one night package, you will arrive on 31st December, checking into your room from 3pm. Your package includes our four course New Year's Eve Gourmet Dinner.

The excitement continues after dinner with live entertainment until just before midnight, when the countdown begins and we toast in the New Year. You can then retire to your room for the night and be rested before a late breakfast between 7am and 10am on New Year's Day. We say goodbye at our 11am checkout.

Two Night Package

Guests on the two night package will arrive a day early on the 30th December and enjoy an extra night of dinner, bed & breakfast, together with everything included in the one night package.

Drinks Packages

Available for purchase for our Festive Dining, Christmas Day Lunch and New Year's Eve guests.

Must be pre-booked.

Designated Sleigh

Driver: £35.00

4 x Frobishers, 4 x Coke Zero

4 x Redbull

A Touch of Sparkle: £99.00

2 x bottles of Prosecco

2 x bottles of Sparkling Rosè

The Selection Box: £105.00

1 x bottle of Prosecco

1 x bottle of House Red Wine

1 x bottle of House White Wine

1 x bottle of House Rosé Wine

10 x bottles of Sol & Lime

The Italian Job: £110.00

2 x bottles of Italian White Wine

2 x bottles of Italian Red Wine

5 x bottles of Birra Moretti

Royal Topper: £169.00

12 x bottles of Sol & Lime

4 x bottles of House Wine

2 x bottles of Prosecco

During December our Afternoon Tea will be served with a Christmas theme. Why not treat someone special in your life to a seasonal surprise?

Finger sandwiches

Selection of festive cakes

Scones with clotted cream & strawberry jam

Tea or coffee with refills

£22.00 per person

Served between 2pm – 5pm

(Pre-booking essential)

Limited availability. Pre-orders and pre-payments required for all bookings. For full terms and conditions please see page 23.

Festive Afternoon Tea

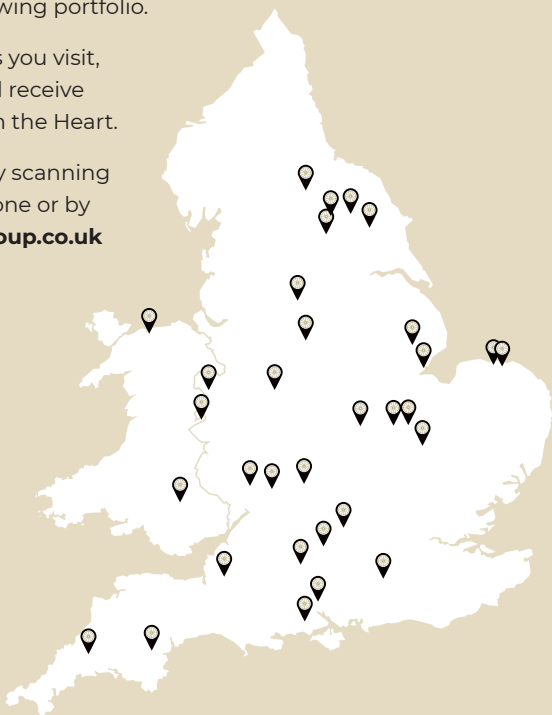
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Coaching Inn Group Hotel Locations

Our family of Inns has grown tremendously since we began our journey in 1996. Today, we have more than 30 historic, market town coaching inns and country hotels within our growing portfolio.

No matter which of our hotels you visit, there is no doubt that you will receive our signature Hospitality from the Heart.

Discover all of our locations by scanning this code with your smart phone or by visiting **www.coachinginnsgroup.co.uk**



Terms and Conditions

Festive Dining

A non-refundable, non-transferable booking fee of £10 per person is required in order to hold space, at the time of booking. All events are pre-payable and full payment, final numbers and completed pre-order forms are required by Friday 3rd November 2023. Once full payment has been received, the booking is confirmed and no refunds or amendments will be allowed. Should any reduction in final numbers take place, refunds will not be made, nor will the money be offset against any other services or additional guests. Organisers are requested to make their guests aware of this. If pre-orders for every attendee are not received by the given date a default menu will be selected for them. No amendments can be made to pre-orders after Friday 3rd November 2023. If booking on behalf of a group, the organiser is responsible for collecting payment and pre-orders, not the individuals.

Christmas and New Year Packages

Upon booking a Christmas or New Year's Eve Package, 50% of the total balance is payable at time of booking. This is a non-refundable and non-transferable booking fee. Full payment is required by Friday 3rd November 2023. Once full payment has been received the booking is confirmed and no refunds or amendments will be allowed. Any guests with dietary requirements should inform the hotel at time of booking.

Christmas Day and Boxing Day Dining

A non-refundable, non-transferable booking fee of £10 per person is required for all pre-booked tables, at time of booking. Full pre-payment and final numbers are required by Friday 3rd November 2023. Once full payment has been received, the booking is confirmed and no refunds or amendments will be allowed, nor can the booking fee be offset against any other services or products. Children's prices are: 0 – 4 years free of charge, 5 – 11 years child price and 12 years and over adult price.

Additional Information

Guests are not permitted to bring their own food and drink to consume on the premises.

Allergies and Intolerances

If you or any member of your party are affected by any food allergies or intolerances, please advise our team when booking. We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens. All allergens are correct at time of printing.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts
MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds



The Feathers Hotel

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feathersledbury.co.uk