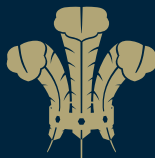




A Magical Christmas Awaits



Feathers Hotel

Ledbury



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A magical Christmas awaits at the **FEATHERS HOTEL**

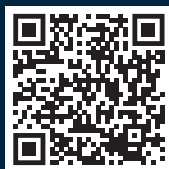
This festive season, let us add the sparkle to your celebrations at The Feathers Hotel. Whether you're gathering with loved ones, friends, or colleagues, we offer the perfect setting to create those unforgettable memories. From festive parties to a relaxing family retreat or a delicious meal, we're dedicated to transforming your Christmas into an enchanting celebration filled with laughter, love and moments to treasure forever.

Located in the heart of Ledbury, our award-winning hospitality, charming rooms, and refined festive dining make The Feathers Hotel the ideal place to celebrate Christmas and the New Year. Be enchanted by mouth-watering seasonal menus, tempting tipples and relaxing getaways, all with our elegant hotel as your perfect backdrop.

We are pulling out all the stops so don your finest party outfit and prepare to be dazzled by our range of festive dining and accommodation experiences.

To book, just call our friendly team on 01531 635266.

We can't wait to celebrate with you this festive season.



BE INN THE KNOW

Get all the latest news and offers for The Feathers Hotel delivered to your inbox! Simply scan the code and add your details to sign up.

FESTIVE DINING

'Tis the season to be jolly

Whether you're planning to meet up with friends or spend time with family this Christmas, our chefs have curated a truly festive menu, packed full of the season's best flavours. Enjoy a delicious Christmas meal and leave the washing up to us. Perfect!

Festive dining is available throughout December from 12 noon.

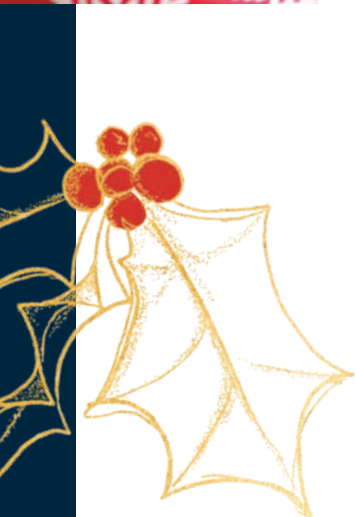
Two Courses: £39.00 per Adult, £19.50 per Child

Three Courses: £45.00 per Adult, £22.50 per Child



TO BOOK, CALL 01531 635266

For full terms and conditions please see page 19.



STARTERS

Sweet Potato, Chilli & Coconut Soup

artisan bread **V**, **GF ON REQUEST** G, N, SE

Smoked Mackerel & Horseradish Pâté

pancetta, red cabbage & brussels sprouts caesar salad,

Dijon & Parmesan croutons

GF ON REQUEST G, F, S, E, D, CE, MU, SD

Bombay Spiced Tofu & Coriander Bonbons

mango, carrot & golden sultana slaw

VE G, P, N, S, MU, SE, SD

Rabbit & Pork Belly Rilette

prune & bacon relish, onion crostini

GF ON REQUEST G, N, E, D, SE

MAINS

Traditional Roast Turkey

seasonal vegetables, roast potatoes,

pork, parsley & thyme stuffing,

bacon & chipolata G, S, E, D, CE, MU, SD

Duck Leg Bourguignon

thyme-buttered winter greens,

mashed potato G, F, S, D, CE, SD

Cod Fillet

Tuscan vegetable & crayfish broth,

basil & coriander pistou **GF** F, C, L, E, D, CE, MU, SD

Vegan Cauliflower Cheese Stuffed Winter Squash

leek, mushroom & coarse grain mustard

braised lentils **VE** G, S, MU

DESSERTS

Alex's Christmas Pudding

brandy sauce **V** G, P, N, S, E, D, SE, SD

Gingerbread Crème Brûlée

cranberry cookie **V** G, S, E, D, SD

Chocolate Orange Cheesecake

Madeira-steeped apricot & orange compôte

V G, S, E, D, SD

Selection of Cheese

celery, biscuits, fruit chutney

V, GF ON REQUEST G, P, N, S, E, D, CE, SE

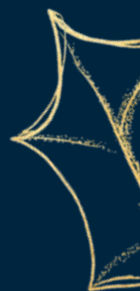
CHRISTMAS DAY LUNCH

Joy to the world

We understand how magical Christmas Day should be. It's a time to cherish your loved ones and enjoy quality food, relax and make those all-important memories. Take the pressure off and let us handle your Christmas Day dining, so you can focus on creating unforgettable memories together.

Christmas Day Lunch is served from 12 noon.

£109.00 per Adult, £54.50 per Child



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TO BOOK, CALL 01531 635266

Pre-booking, pre-payment and pre-ordering are essential.
For full terms and conditions please see page 19.



STARTERS

Lamb Shank, Tomato, Fennel & Lentil Soup

Cheddar & sun-blushed tomato scone **G, S, D, CE, SD**

Asian-spice-crust Tuna Carpaccio

brown shrimp, mangetout & mooli slaw, lemongrass, soy & chilli dressing **GF C, F, L, N, S, SE, SD**

Guinea Fowl, Leek & Pork Rilette

Courvoisier-roasted apple & mustard salad, silverskin onion relish, croûte **G, N, E, D, CE, MU, SE, SD**

Crispy Golden Cross Goat's Cheese

Port-pickled pear, toasted walnut & rosemary shortbread, endive & watercress **V G, P, N, S, E, D, CE, MU, SE, SD**

INTERMEDIATE

Blood Orange & Peach Old Fashioned Sorbet **VE, GF SD**

MAINS

Traditional Roast Turkey

roast potatoes, seasonal vegetables, chestnut, sage & shallot stuffing, bacon & chipolata **G, S, E, D, CE, MU, SD**

Roast Sirloin of Donnington Beef

seasonal vegetables, Yorkshire pudding, cottage pie boulangère, green peppercorn, shallot & red wine gravy **G, D, E, SD, MU, CE, S, F**

Portobello Mushroom, Beetroot & Quinoa Wellington

garlic & thyme mushroom sauce, sautéed winter greens **V G, E, CE, SD**

Halibut Fillet

Jerusalem artichoke dauphinoise, garlic-braised cavolo nero & tenderstem broccoli, lilliput caper Béarnaise, grilled langoustine **GF C, F, E, D, MU, SD**

DESSERTS

Alex's Christmas Pudding

marmalade & brandy ice cream, golden sultana crème anglaise **V G, L, N, S, E, D, SE, SD, MU**

Cherry Mousse Chocolate Bauble

griottine cherry chocolate sauce, white chocolate & cherry semifreddo **V G, N, S, E, D, SD**

Spiced Rum Crème Caramel

vanilla & rum-poached pineapple, coconut tuile **V G, L, S, E, D, SD**

Selection of Artisan Cheese

celery, biscuits, sun-blushed tomato & Spanish olive tapenade, honey-roasted fig **V G, N, S, E, D, CE, SE, SD**



BOXING DAY DINING

Comfort and joy

The festivities don't have to end on Christmas Day. Join us on Boxing Day and indulge in a sumptuous three-course menu, allowing you to relax and savour special moments with those who mean the most.

Boxing Day dining is served between 12 noon and 8pm.

£49.00 per Adult, £24.50 per Child

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TO BOOK, CALL 01531 635266

For full terms and conditions please see page 19.



STARTERS

Duck Leg Ragù Pappardelle
oregano & garlic-roasted cherry
tomatoes G, S, MU, SD

Crispy Ginger-spiced Tofu
Asian slaw, soy & lemongrass glazed
baby pak choi **VE, GF** S, MU, SE, SD

Caesar Tuna & Avocado Tartare
Parmesan & black pepper croutons,
anchovy & chive G, F, E, D, MU

**Lightly Curried Cauliflower,
Butterbean & Cumin Soup**
coriander croissant croutons **V, GF ON**
REQUEST G, N, S, E, D, CE, MU, SE, SD

Smoked Mackerel
roasted beetroot & shaved radish
salad, celeriac rémoulade
GF F, L, E, CE, MU, SD

MAINS

Roast Sirloin of Donnington Beef
Yorkshire pudding, seasonal
vegetables, roast potatoes,
Madeira & shallot gravy
G, D, E, SD, S, MU, CE

Roast Loin of Pork
Bramley apple sauce, seasonal
vegetables, roast potatoes,
Yorkshire pudding G, S, E, D, MU, CE, SD

Gluten-free Beer
Battered Haddock Fillet
fat chips, garden or mushy peas,
tartare sauce **GF** F, E, CE, MU SD

Beef & Thyme Burger
smoked back bacon, melted Cheddar,
skinny fries, brioche bun, spicy
tomato relish G, L, D, CE, MU, SD

The Feathers Fishcake
crayfish, roasted tomato
& green bean salad,
pistou mayonnaise, skinny fries
GF C, M, F, E, D, MU

Cod Fillet
chilli-spiced courgettes,
red peppers & lentils,
Boscaiola olive tzatziki
GF F, L, D, CE, MU

Nut Roast Fricadelles
rosemary & garlic sautéed potatoes
& greens, caramelised onion gravy
V G, P, N, S, E, D, CE, MU, SD

DESSERTS

Mulled Wine Pear Eton Mess
dark chocolate sauce, toasted
hazelnuts **V** G, P, N, S, E, D, SD

Homemade Ice Cream or Sorbet
ASK FOR ALLERGENS

Mince Pie & Cranberry Brownie
crème anglaise, marmalade ice
cream **V** G, N, S, E, D, SD

**Raspberry, Cherry & White
Chocolate Parfait**
cherry compôte, berry cookie
V G, S, E, D, SD

Selection of Cheese
biscuits, celery, winter fruit chutney
V, GF ON REQUEST G, N, S, E, D, MU, CE, SE

CHRISTMAS RESIDENTIAL PACKAGES

A merry little Christmas

TWO-NIGHT CHRISTMAS PACKAGE

Our two-night package includes Bed & Breakfast, a three-course Christmas Eve Dinner, Christmas Day Lunch and a relaxed Christmas Evening Platter.

From £440.00 per person

THREE-NIGHT CHRISTMAS PACKAGE

Our three-night package includes Bed & Breakfast, a three-course Christmas Eve Dinner, Christmas Day Lunch, a relaxed Christmas Evening Platter and a three-course Boxing Day Dinner.

From £580.00 per person

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TO BOOK, CALL 01531 635266

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 19.



What Christmas 2025 could look like...

CHRISTMAS EVE

Arrive at your leisure from 3pm and start your holiday with a warm welcome. Enjoy a glass of prosecco or mulled wine, followed by a delectable three-course dinner. End your evening with mince pies and coffee. If you'd like to attend Midnight Mass, our reception team can provide details of the nearest church and service times.

CHRISTMAS DAY

Begin your Christmas morning with a leisurely breakfast served between 7am and 9.30am. Take some time to relax before joining us for a festive Christmas Day Lunch starting at noon. After lunch, why not explore the local area with a stroll, then return for a relaxed Christmas evening platter served from 7pm.

BOXING DAY

Celebrate Boxing Day with a delicious breakfast from 7am and 9.30am. For our two-night guests, check-out is at 11am. Guests on our three-night package can savour a three-course meal between 12 noon and 8pm, leaving you time to hit the Boxing Day sales.

27TH DECEMBER

Enjoy one final breakfast between 7am and 9.30am before our team bids you farewell, with check-out at 11am.

CHRISTMAS BED & BREAKFAST

And to all a good night

We've got room at the inn! If you're visiting family or friends in the surrounding area this Christmas, enjoy the night with us while you spend time with your loved ones. The perfect choice for those looking for a cosy night's sleep and a delicious breakfast to set you up for your festivities.





TO BOOK,
CALL 01531 635266

NEW YEAR'S EVE CELEBRATIONS

For auld lang syne, my dear

Join us in the heart of Ledbury to ring in the New Year. Our New Year's Eve Celebration includes a 4-course meal, as well as live entertainment to welcome in 2026. Book early – this event is sure to be one of the hottest tickets in town.

£99.00 per Adult

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**TO BOOK,
CALL 01531 635266**

Pre-booking, pre-payment and pre-ordering are essential.
For full terms and conditions please see page 19.



STARTERS

Hot-smoked Salmon

crayfish, leek & dill filo basket, mustard-dressed roquette,
keta crème fraîche G, C, F, D, MU, SD

Haggis Rarebit-stuffed Portobello Mushroom

Parmesan gratin, whisky onion marmalade,
oyster mushroom duxelle G, S, E, D, MU, SD

Pheasant Breast & Chicken Thigh Mulligatawny

apple, shallot & parsley relish **GF ON REQUEST** G, S, E, D, CE, MU, SD

Heritage Beetroot Carpaccio

walnut-whipped vegan Feta, chargrilled baby pear,
Dijon mustard & red wine dressing **VE** G, P, N, S, CE, MU, SE, SD

INTERMEDIATE

Green Bloody Mary Gazpacho

brown shrimp, cucumber & celery salsa **GF** C, L, D, CE

Heritage Tomato Carpaccio

basil-marinated bocconcini, fresh raspberries,
garden mint honey **V, GF** P, D, SD

MAINS

Beef Fillet Medallions

stroganoff sauce, dill cucumber & oyster mushroom
dauphinoise, smoked paprika sautéed cavolo nero
& cherry tomatoes **GF** D, CE, MU, SD

Parsnip, Banana Shallot & Chestnut Tarte Tatin

thyme & balsamic Parmentier potatoes,
brussels sprouts & dates **V** G, D, SD

Monkfish Tail

lobster & seaweed bourride, charred Cheddar
& jalapeno garlic bread G, C, M, F, N, D, E, CE, MU, SE, SD

DESSERTS

Blood Orange, Sherry & Stem Ginger Syllabub

pistachio & gingerbread biscotti **V** G, P, N, S, E, D, SD

Mulled Plum, Cranberry & Bramley Apple Sundae

Feathers mandarin & cranberry gin sorbet,
pistachio & almond ice cream, cinnamon cookie crumble,
apple crisp **V** G, P, N, S, E, D, CE, SD

Selection of Artisan Cheese

celery, biscuits, port-steeped apricots & figs

V, GF ON REQUEST G, N, S, E, D, CE, MU, SE, SD



NEW YEAR'S RESIDENTIAL PACKAGES

Deck the halls

Enjoy a one or two-night stay and ring in the New Year with us at The Feathers Hotel, Ledbury. Join in the fun of our New Year's Eve Celebration, then retire to one of our cosy rooms. Stay an extra night and experience our full 'Hospitality from the Heart' with an additional dinner, bed & breakfast on the night before New Year's Eve.

ONE-NIGHT NEW YEAR'S PACKAGE

Our one-night package includes bed & breakfast, and tickets to our New Year's Eve Celebrations.

From £175.00 per person

TWO-NIGHT NEW YEAR'S PACKAGE

Our two-night package includes bed & breakfast, tickets to our New Year's Eve Celebrations and an additional three-course dinner.

From £300.00 per person



TO BOOK, CALL 01531 635266

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 19.



COACHING INN GROUP HOTEL LOCATIONS

Our family of Inns has grown tremendously since we began our journey in 1996. Today, we have 36 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.coachinginngroup.co.uk.



Part of The Coaching Inn Group

TERMS AND CONDITIONS

FESTIVE DINING & BOXING DAY

A £10 per person authorisation is required for all pre-booked tables, at time of booking. Should you need to amend or cancel your reservation, we require 48 hours' notice. After this time, any reduction in numbers or non-arrival, will be charged at £10 per person. Completed pre-order forms are required for groups of 6 or more guests by 21st November 2025. If booking on behalf of a group, the organiser is responsible for collecting pre-orders. Please speak to a member of the team for separate Terms & Conditions that apply for Private Events.

CHRISTMAS DAY & NEW YEAR'S EVE 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, final numbers and completed menu pre-order forms are required by 21st November 2025. 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.

CHRISTMAS & 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 21st November 2025 along with completed menu pre-order forms. Once full payment has been received the booking is confirmed and no refunds or amendments will be allowed. Any guest with dietary requirements should inform the hotel on the completed pre-order form prior to arrival.

ADDITIONAL INFORMATION

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

For children aged between 0 – 11 years please speak with a member of our team for prices. Adult prices will be charged for aged 12 years and over.

ALLERGIES & 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

V: Vegetarian / VE: Vegan / GF: Gluten-Free



The Feathers Hotel

25 High Street, Ledbury, Herefordshire, HR8 1DS
T: 01531 635266 E: feathers.ledbury@innmail.co.uk
www.feathersledbury.co.uk

