



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

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: £35.00 per Adult, £17.50 per Child

Three Courses: £40.00 per Adult, £20.00 per Child



To book, call 01531 635266

For full terms and conditions please see page 23.



Starters

Sunblushed Tomato & Mozzarella Arancini

Basil & edamame bean houmous, roquette

V, GF / S, D, SE, SD / E, CE, MU / 367 kcal

Celeriac, Parsnip & Bramley Apple Soup

Artisan bread **VE, GFO / G, N, CE / E, D, MU, SE / 267 kcal**

Confit Garlic Caesar Salad

Sage & onion-roasted chicken breast, bacon croutons

GFO / G, E, D, MU / L, CE / 527 kcal

Hot-Smoked Chalk Stream Trout & Crayfish Rilette

Horseradish yoghurt lentils, watercress

GF / F, C, D / L, E, CE, MU / 250 kcal

Main Courses

Traditional Roast Turkey

Seasonal vegetables, roast potatoes, pork, parsley & thyme stuffing, bacon & chipolata

GFO / G, D, SD / S, E, CE, MU / 1097 kcal

Butternut Squash, Jackfruit & Chestnut Roast

Parsnip & pear purée, garlic greens, vegan gravy

VE, GF / SD / E, D, CE, MU / 356 kcal

Cod Fillet

Chorizo, cannellini bean & tomato cassoulet, braised fennel, baby spinach

GF / F / S, E, D, CE, MU / 429 kcal

Mustard & Tarragon Braised Beef Medallions

Caramelised shallot mashed potato, green peppercorn black cabbage

GFO / G, SD, D, MU / S, CE / 754 kcal

Desserts

Alex's Christmas Pudding

Brandy crème anglaise

V, GFO / G, N, S, E, D, SD / P, SE / 800 kcal

Mango & Calamansi Crème Brûlée

Orange butter cookie **V, GFO / G, E, D, SD / S / 578 kcal**

Dark Chocolate Pecan Tartlet

Brown bread ice cream, caramel sauce

V / G, N, S, E, D / P, SE / 1108 kcal

Selection of Cheese

Celery, biscuits, fruit chutney

V, GFO / G, D, CE, SD / N, S, E, MU, SE / 701 kcal

Christmas Day Lunch

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.

£115.00 per Adult, £57.50 per Child



To book, call 01531 635266

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



Starters

Smoked Duck Breast

Ricotta & hazelnut filo parcel, fig & blackberry relish,
watercress **G, N, D** / P, S, E, CE, MU, SE / 349 kcal

Crab & Lime

Charred pear, poached baby pear, Lilliput caper,
salty finger sauce **GF** / **C, D** / MU, CE / 208 kcal

Venison, French Onion & Oyster Mushroom Soup

Parmesan & thyme garlic bread **GFO** / **G, N, E, D, SD** / MU, CE, SE / 435 kcal

Feta & Garlic Marinated Tomato Soufflé

Olive, cucumber & red onion salsa, garden mint & lemon oil salad,
pitta croutons **V** / **G, E, D, SD** / L, S, CE / 547 kcal

Intermediate

Green Apple Martini Sorbet

Vodka-steeped cherry apple **VE, GF** / **SD** / 163 kcal

Main Courses

Traditional Roast Turkey

Roast potatoes, seasonal vegetables, bacon & chipolata
chestnut, sage & shallot stuffing **GFO** / **G, D, SD** / S, E, CE, MU / 1097 kcal

Roast Sirloin of Donnington Beef

Seasonal vegetables, Yorkshire pudding,
pancetta & chestnut mushroom boulangère potato,
port, shallot & thyme gravy **GFO** / **G, SD, D, E** / F, S, CE, MU / 998 kcal

Halibut Thermidor

Lobster mornay Delmonico potatoes, Parmesan-roasted
tenderstem broccoli, green beans **G, C, F, E, D, MU, SD** / MO, L, S / 1274 Kcal

Golden Cross Goat's Cheese, Beetroot & Pumpkin Wellington

Charred romanesco, wilted roquette,
balsamic baby onion sauce **V** / **G, E, D, SD** / 538 kcal

Desserts

Alex's Christmas Pudding

Black cherry crème anglaise, Disaronno ice cream
V / **G, N, S, E, D, SD** / P, SE, MU / 1110 kcal

Passion Fruit Curd Tartlet

Guava sorbet, pineapple & mango salsa, coconut crumb
V / **G, N, E, D, SD** / S / 523 kcal

Chocolate Orange Mousse

Spiced cranberry sablé, crème fraîche sorbet, cocoa syrup
V, GFO / **G, S, E, D, SD** / 701 kcal

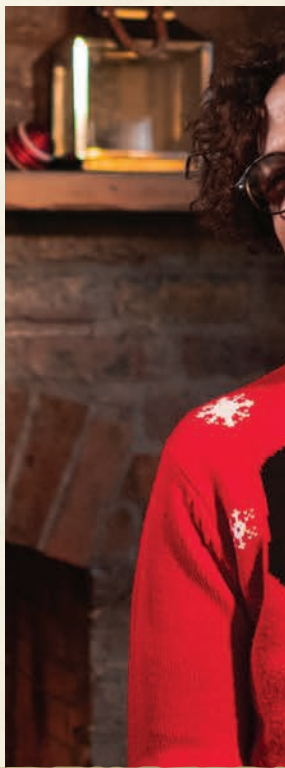
Selection of Artisan Cheese

Celery, biscuits, toasted walnut crusted fig, fruit chutney
V / **G, N, D, CE** / P, S, E, SE / 820 kcal

Boxing Day Dining

The festivities don't have to end on Christmas Day. Join us on Boxing Day and indulge in our delicious Winter 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.



To book, call 01531 635266

For full terms and conditions please see page 23.





Christmas Residential Packages

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 £470.00 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 £660.00 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 23.



What Christmas 2026 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

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

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 2027. Book early – this event is sure to be one of the hottest tickets in town.

£99.00 per Adult



**To book,
call 01531 635266**

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

Starters

Seared Scallops

Parsnip & pear purée, white pudding & pancetta butter

G, MO, D / F, S, CE, SD / 320 kcal

Haggis-Crusted Pigeon Breast

Lyonnais salad, Dijon mustard crème fraîche

SD, G, S, E, D, MU / F, CE / 341 kcal

Wild Mushroom & Tofu Terrine

Celeriac & sage velouté, roasted tomatoes

VE, GF / **S, CE, SD** / P, N, E, D, MU / 161 kcal

Intermediate

Chilled Thai Spiced Tomato Soup

Lemongrass & coconut prawn

GF / **C, SD** / F, L, CE / 90 kcal

Sweet Potato, Mozzarella & Roasted Romanesco Caesar Salad

Toasted walnuts & chickpeas **V, GF** / **N, E, D, MU** / P, L, CE, SE / 377 kcal

Mains

Rosemary Rack of Lamb

Shepherd's pie croquette, redcurrant-roasted root vegetables,

Guinness jus **G, E, D, CE, SD** / S / 982 kcal

John Dory Fillet

Oyster leaf-sautéed noisette potato, courgette, pea
& parmesan fritter, shell fish sauce, mussels

GF / **C, MO, F, E, D, SD** / CE, MU / 609 kcal

Oregano Pear, Winter Squash & Shallot Tarte Tatin

Sautéed sprouts, heritage beetroot & potatoes,
red wine & balsamic syrup **V** / **G, D, SD** / 831 kcal

Desserts

Ruby Chocolate & Raspberry Cranachan Parfait

Warm honey & Drambuie-steeped berries,
white chocolate & granola crunch **V** / **G, S, E, D, SD** / 571 kcal

St Clement's Sundae

Limoncello sorbet, blood orange & marmalade ice cream,
lemon drizzle cake, mandarin sauce, lemon curd cream,
orange crisp **V, GFO** / **G, E, D, SD** / S / 825 kcal

Selection of Artisan Cheese

Celery, biscuits, red onion marmalade, Serrano wafer

GFO / **G, D, CE, SD** / N, S, E, SE / 696 kcal



New Year's Residential Packages

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 £185.00 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 £315.00 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 23.



Drinks Bundles

Get the party started with our festive drinks packages, available to pre-order with your Christmas celebration. Book your drinks package before 20th November to take advantage of these exclusive pre-order rates.

For more information and to explore our full range of drinks packages and discounts, including cocktails and champagne, simply scan the QR code below.

Beer Bucket: £23.00

5 bottles of beer from the following options:
Sol, Birra Moretti, Birra Moretti Zero,
Peroni Nastro Azzurro Gluten Free

Cider Bucket: £29.00

5 bottles of cider from our range of Old Mout
flavoured ciders

Bronze Wine Package: £97.50

5 bottles of our House red or white wine

Silver Wine Package: £140.00

5 bottles of Pinot Grigio or Malbec

Gold Wine Package: £175.00

5 bottles of Sauvignon Blanc or Rioja

Fizz Package: £155.00

5 bottles of either Prosecco or Prosecco Rosé





Festive Afternoon Tea

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

From £27.95 per person

Finger Sandwiches

Cream cheese & tomato sandwich **V / G, D / E**

Egg Mayonnaise sandwich **V / G, E, D, MU**

Roast turkey & cranberry sauce **G, D / E**

Smoked salmon & cucumber **G, F, D / L, CE**

Scone

Strawberry jam, clotted cream **V / G, D, SD / S**

Sweet Treats

Cranberry & Marmalade

Frangipane **G, N, E, D, SD / P**

Chocolate & Griottine Cherry Pot **S, E, D**

Mince Pie **G, SD / N, S, E, D**

Carrot Cake **G, E, D / P, N, S, SE**

Tea or coffee

With refills

VO / Please ask for calorie information

Fancy Some Fizz?

Upgrade to our Sparkling Afternoon Tea and enjoy a glass of prosecco with your afternoon tea.

To book, call 01531 635266

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



Celebrating 30 Years of Hospitality

This year marks a very special milestone for The Coaching Inn Group as we celebrate 30 years of welcoming guests, creating memorable stays and bringing people together.

Since 1996, our inns and hotels have been at the heart of their local communities - places to gather, celebrate, relax and make lasting memories. As we mark our 30th anniversary throughout 2026, we'd like to thank all of our guests, teams and communities for being part of the journey.

This Christmas, we invite you to celebrate with us and enjoy the warm hospitality, festive atmosphere and memorable moments that have defined The Coaching Inn Group for three decades.





Coaching Inn Group Hotel Locations



Our family of Inns has grown tremendously since we began our journey in 1996. Today, we have 43 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.



THE
COACHING
INN GROUP

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 20th November 2026. 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 20th November 2026. 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 20th November 2026 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.

Allergens (Contains / May Contain): C: Crustaceans / CE: Celery / D: Dairy / E: Eggs
F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts / MO: Molluscs / MU: Mustard / S: Soy
SD: Sulphur dioxide / SE: Sesame Seeds

V (VO): Vegetarian (on request) VE (VEO): Vegan (on request)
GF (GFO): Gluten-Free (on request)

The Feathers Hotel

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THE
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