



**Christmas Festivities**

at

*Vale Royal Abbey*



**A warm Christmas welcome awaits**

# Christmas at Vale Royal Abbey

We certainly need something to look forward to this year and hopefully we can all get together and spread some long-awaited for Christmas cheer!

For our 2021 celebrations we will be limiting the number of guests we have for each event and all the appropriate precautions will be taken – your safety and peace of mind is our number one priority whilst ensuring you still have an amazing time.

Come and celebrate your Christmas event with us here at the Abbey. That may be with family, friends, colleagues or even neighbours, we are really looking forward to giving you a huge Vale Royal Abbey welcome!

If you're looking for a full-on party night, then our legendary all-inclusive dinner and disco package perfect for a Christmas celebration to remember. Places sell out quick so early booking is advisable.

During the day from the end of November and throughout December, we offer a delicious traditional, three course Christmas lunch. These are perfect for a festive daytime celebration and are always very popular with societies, corporate gatherings and groups of friends.

We have festive afternoon teas, Santa Sunday lunches and an amazing New Year's Eve party for you to enjoy! See below for a list of dates. All bookings are subject to booking fee which is fully refundable in the event of any covid 19 restrictions.

## Special Events

### Santa Sunday Lunch Carvery

**Sunday 12th & 19th December**

**£25.00** adults includes 3 course carvery and glass of winter Pimms on arrival.

**£12.50** for children for 3 courses, squash and a gift from Santa.

### Family Christmas Afternoon Tea

**Saturday 18th December**

**£25.00** for adults (festive sandwiches, desserts and scone), coffee or tea or **£30.00** including prosecco, Kir Royale, mulled wine.

**£12.50** children's festive afternoon tea.

### New Year's Eve Party

**Friday 31st December**

**£95 per person**

#### Package includes:

- Champagne reception
- 4 Course dinner
- All-inclusive drinks package (Carlsberg, Manchester Craft Lager, JW Lees Smooth, Somersby Cider, Gin, Whiskey, Vodka, Brandy and Rum, house white, red and rose wine and all post mix drinks)
- Live entertainment
- Reserved seating

**£30 per person** non-refundable booking fee required

## All Inclusive Party Nights

**Friday 26th November** **£55.00**

**Thursday 2nd December** **£55.00**

**Friday 3rd December** **£65.00**

**Saturday 4th December** **£65.00**

**Thursday 9th December** **£55.00**

**Friday 10th December** **£65.00**

**Saturday 11th December** **£65.00**

**Thursday 16th December** **£55.00**

**Friday 17th December** **£65.00**

**Saturday 18th December** **£65.00**

#### Package includes:

- Glass of prosecco on arrival
- 3 course carvery menu (see dinner menu)
- Wine during dinner
- Unlimited house drinks between 7pm and midnight, (Carlsberg, Manchester Craft Lager, JW Lees Smooth, Somersby Cider, Gin, Whiskey, Vodka, Brandy and Rum, house white, red and rose wine and all post mix drinks)
- Magician
- Disco till midnight

**£20 per person** non-refundable booking fee required.

**For bookings please contact us on 01606 301291 ext 1 or email [enquiries@vra.co.uk](mailto:enquiries@vra.co.uk)**  
Provisional bookings can be held for 7 days.

# Christmas Lunches

**£18.95 – 2 courses | £22.95 – 3 courses**

Pre-order for starters and desserts required

**Available from 29th November through to the 31st December.**

Minimum of 20 guests, maximum of 150 guests (subject to Covid guidelines).

**£10.00 per head** deposit within 7 days of booking.

All lunches will be served from the carvery or plated upon request.

## Starters

**Homemade Parsnip and Apple Soup (V) (VE) (GF)**

With fresh roll and butter

**Chicken Liver Pate**

With Melba toast

## Main Courses (Served from the Carvery)

**Traditional Roast Cheshire Turkey, Roast Beef and Honey Roasted Ham Joint**

All served with traditional fresh market vegetables, Brussels sprouts, pigs in blankets and a rich roast gravy

## Desserts

**Traditional Christmas Pudding**

Served with warm brandy sauce

**Jaffa Layer Cake (V) (VE) (GF)**

Three layers of orange flavoured sponge, layered with an orange flavoured gel, filled and side-masked with chocolate icing

Tea, coffee and petit mince pies are available for a supplement of £1.50 per person and if required must be ordered for the entire party. Please inform your Christmas co-ordinator if you require this course.

# Christmas Dinners

**£24.95 – 2 courses | £29.95 – 3 courses**

Pre-order required

**Available from 29th November through to the 31st December.**

Min 30 guests, maximum 150 guests (subject to Covid guidelines).

**£20.00 per head** deposit within 7 days of booking.

All dinners will be served plated.

## Starters

**Homemade Parsnip and Apple Soup (VE)**

With fresh roll and butter

**Chicken Liver Pate**

With Melba toast

## Main Courses

**Traditional Roast Cheshire Turkey**

Served with duck fat roast potatoes, chipolatas and seasonal, fresh market vegetables

**Daub of Beef**

Served with seasonal fresh market vegetables and a rich roast gravy

**Spiced Butternut & Lentil Wellington (V) (VE)**

## Desserts

**Traditional Christmas Pudding**

Served with warm brandy sauce

**Salted Caramel Chocolate Tart (V) (VE) (GF)**

Served with chocolate sauce and vanilla ice cream

Tea, coffee and petit mince pies are available for a supplement of £1.50 per person and if required must be ordered for the entire party. Please inform your Christmas co-ordinator if you require this course.

**Please pre-order and discuss any special dietary requirements or allergies with our Christmas co-ordinator at the time of booking**

(V) Vegetarian (VE) Vegan (GF) Gluten Free

# Christmas Party Nights

**£55.00 – Thursdays | £65.00 – Fridays & Saturdays**

Pre-order not required\*

## Starters

**Parsnip Soup (V) (VE) (GF)**

With apple crisps

**Chicker Liver Pate**

Served with Melba toast

## Main Courses

**Two Meat Carvery (Roast Turkey or Topside of Beef)**

Served with all the trimmings

**Herb Crusted Salmon**

With lemon and dill sauce (pre-order)

**Spiced Butternut & Lentil Wellington (pre-order) (V) (VE)**

All served with roasted potatoes and seasonal vegetables

## Desserts

**Traditional Christmas Pudding**

Served with warm brandy sauce

**Jaffa Layer Cake (V) (VE) (GF)**

Three layers of orange flavoured sponge, layered with an orange flavoured gel, filled and side-masked with chocolate icing

# Festive Afternoon Tea

**£25.00 Per Person**

Pre-order not required\*

**Finger Sandwiches to Include:**

Turkey and stuffing, honey roasted ham, brie and cranberry

**Festive Savouries**

Mini Welsh rarebit and pigs in blankets

**Festive Treats**

Plain or cinnamon scone with strawberry preserve, clotted cream and a selection of festive cakes and berries

**\*Please pre-order and discuss any special dietary requirements or allergies with our Christmas co-ordinator at the time of booking**

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# New Year's Eve

**£95.00 Per Person – 4 courses**

Pre-order required

## Amuse Bouche

**Pea & Mint Soup**

With crispy pancetta

## Starters

**Medley of Salmon**

Smoked salmon, gravadlax with pickled cucumber, horseradish cream and lemon

**Haggis with Neeps and Tatties**

**Walnut and Goats Cheese Bon Bon**

Rocket & aged balsamic dressing (available as a vegan option)

## Main Courses

**Fillet of Beef Wellington**

Served with fondant potato, baby vegetables and thyme jus

**Pan Roasted Fillet of Cod**

On a bed of spinach and samphire with crushed new potatoes and baby carrots

**Wild Mushroom, Sweet Potato and Spinach Strudel (V) (VE)**

Served with Pommes Anna, roasted broccoli and red pepper dressing

## Desserts

**Salted Caramel Chocolate Tart (V) (VE) (GF)**

Served with chocolate sauce and vanilla ice cream

**Raspberry Cranachan**

Toasted oats, raspberries, honey and whisky

**A Selection of Cheeses**

Served with ale chutney and crackers

**Coffee**

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Vale Royal Abbey, Whitegate, Northwich, Cheshire, CW8 2BA

**[www.vra.co.uk](http://www.vra.co.uk)**

# Booking Form / Procedure

1. Telephone 01606 301 291 ext 1 for availability and bookings. Provisional bookings will be held for 7 days when a strictly non-refundable booking fee of £20 per person must be made.
2. Confirmation will be sent out to you upon receipt of your booking fee and completed booking form. All bookings must be accompanied by a signed and completed booking form.
3. Request for final numbers will be sent to you 6 weeks prior to your event following which an invoice will be sent based on these numbers.
4. 28 days prior to the event, full balance must be paid and any special dietary requirement must be advised.
5. Once the balance has been received, full details of the event will be forwarded to you together with a receipt and full party details.
6. In the event of a booking fee not being received within the required time, Vale Royal Abbey reserves the right to release the booking without notice.
7. We understand that booking an event for 2021 is a hard decision to make, that's why we have our Book with Confidence guarantee. This means you'll be covered if anything COVID-19 related interrupts your celebration plans in 2021 and dates cancelled due to Covid-19 will be fully refunded.

Contact Name:	
Name of Party:	
Address:	
Postcode:	
Contact Telephone Number:	
Contact Email:	
Date of Event:	
Number of Guests:	Deposit Paid: £
Signed:	

**For bookings please contact us on 01606 301291 ext 1 or email [enquiries@vra.co.uk](mailto:enquiries@vra.co.uk)**  
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