

Christmas and New Year 2023



Heronston
Hotel and Spa





Breakfast with Santa

Served on Saturday 2nd, 9th, 16th December 2023
at 10.00am

Join us for a delicious cooked breakfast which includes
tea / coffee and juice

Followed by a **visit from Santa** with **gifts for all the children**

£16.95 per adult

£12.95 per child 3 to 12 years

£10.00 per child 0 to 2 years

Princess & Superhero Afternoon Tea with Santa and his Elves

Children come dressed as their favourite princess or superhero.

Followed by a **visit from Santa** with a **gift for all children**. **Sunday 10th December 2023**

Afternoon tea with the Grinch

Meet the Grinch and see all his naughty escapades.

Followed by a **visit from Santa** with a **gift for all children**. **Sunday 17th December 2023**

MENU

Selection of Sandwiches

Hot Savouries

**Fruit Scones, strawberry preserve and
clotted cream**

Festive decorated mini cakes

Tea, Coffee or Soft drink

Children come dressed as their favourite
superhero or princess

Followed by a visit from Santa and a gift
for all the children

£24.95 per adult

£16.95 per child 3 to 11 years

£10.00 per child 0 to 2 years



Family Sunday Lunch with Santa and his Elves

Served Sunday 10th & 17th December 2023. Book a table between 12.30pm and 1.30pm
Followed by a **visit from Santa** with **gifts for all the children**

MENU

Cream of Vegetable Soup

Topped with golden croutons

Duo of Melon

Served with a citrus sorbet

Sweet Chicken Liver Parfait

Served with onion marmalade and toasted
sourdough

Prawn Salad

Served with a Bloody Mary sauce, on a bed
of dressed leaves

Traditional Roast Turkey

with bacon and chipolata roll, pan gravy
and seasonal stuffing

Roast Topside of Beef

with Yorkshire Pudding

Seabass Fillet

served with a Prosecco cream sauce

Roasted Stuffed Peppers

Filled with Mexican rice and served with a
spicy tomato salsa

Served with cauliflower cheese, Brussel
sprouts, carrots, peas, crushed swede,
roast & new potatoes

Christmas Pudding

with brandy sauce

Plus a selection of seasonal desserts

**Freshly Brewed Coffee and chocolate
mints**

£26.95 per adult

£17.95 per child 3 to 11 years

£10.00 per child 0 to 2 years

Price includes crackers, streamers,
party poppers and a visit from Santa
with a gift for all the children



Festive Lunches & Dinners

Enjoy a relaxing lunch for 2 to 200 with private rooms available Monday to Friday served between 12 noon & 2.30pm

MENU

Cream of Vegetable Soup

Topped with golden croutons

Duo of Melon

Complemented with a citrus sorbet

Chicken Liver Parfait

Served with cranberry jelly and toasted sourdough bread

Traditional Roast Turkey

bacon and chipolata roll, seasonal stuffing and pan gravy. Served with cranberry sauce

Roast Topside of Beef

Yorkshire pudding & pan gravy. Served with horseradish sauce

Seabass Fillet

served with a Prosecco cream sauce

Roasted Stuffed Peppers

Filled with Mexican rice and served with a spicy tomato salsa

Served with a panache of seasonal vegetables, new & roast potatoes

Christmas Pudding with brandy sauce

Chocolate & Hazelnut Brownie served with white chocolate sauce

Tarte Au Citron complemented with a citrus coulis and clementine segments

£29.95 per person includes crackers, streamers & party poppers

For a private room and disco add £10.00 per person—minimum of 80 guests

Festive Afternoon Tea

Available daily during December between 2.30pm and 5.00pm
(Excluding Christmas Eve, Christmas Day and New Year's Eve)

MENU

Selection of Sandwiches

Please choose the sandwich of your liking from below or for parties over 6 a selection of sandwiches can be served

Turkey & Seasonal Stuffing

Smoked Salmon & Crème Fraiche

Smoked Cheese & Onion Marmalade

Carved Ham, Brie & Apple Chutney

Mature Cheddar with Spiced Tomato Chutney

Avocado & Shredded Beetroot

Cucumber & Peppered Cream Cheese

Cranberry Sausage Roll

Fruit Scones with clotted cream and strawberry preserve

Festive mini cakes

Chocolate & Hazelnut Brownie

Pana cotta topped with a mulled wine & berry compote

Mini Profiterole buns filled with a raspberry cream and topped with milk chocolate

Clementine Tartlets with crème patissiere

Tea, Coffee or Orange Juice



£24.95 per person

With a glass of Mulled wine **£29.95**

With a glass of Prosecco **£29.95**

Please advise at the time of booking of any food intolerances or allergens



Masquerade Ball

Saturday 16th December 2023

Arrive at 7.00pm to a Pimp your Prosecco Reception. Dinner at 8.00pm, followed by dancing

MENU

Quinoa Salad with cherry tomato & spring onion salsa

Tossed in lambs leaves, finished with a basil dressing

Prawn cocktail

With Marie Rose sauce and served with baked wholemeal baguette

Chicken Liver Parfait

Served with cranberry jelly and toasted sourdough bread

Traditional Roast Turkey, bacon and chipolata roll, seasonal stuffing & pan gravy. Served with cranberry sauce, panache of vegetables, new & roast potatoes

Rump steak - cooked medium with peppercorn sauce, confit of mushroom & grilled tomato, served with panache of vegetables and chipped potatoes

Seabass Fillet served with a Prosecco cream sauce, panache of vegetables and new potatoes

Breast of Chicken wrapped in smoked bacon with a white wine sauce. Served with panache of vegetables, roast and new potatoes

Roasted Stuffed Peppers

Filled with Mexican rice and served with a spicy tomato salsa, panache of vegetables, new & roast potatoes

Christmas Pudding with brandy sauce

Baileys Cheesecake served with white chocolate sauce

Chocolate & Hazelnut Brownie served with caramel sauce

Tarte Au Citron complemented with a citrus coulis and clementine segments

£49.95 per person





Greatest Showman Dinner

Saturday 2nd December 2023

Arrive from 7.00pm to a Pimp your Prosecco Reception. Dinner is served at 8.00pm followed by entertainment, then dance the night away! Dress in your best 'showgirl' or 'showboy' outfit



New Peaky Blinders Dinner

Saturday 9th December 2023

Arrive from 7.00pm to a Pimp your Prosecco Reception. Dinner served at 8.00pm and finish by dancing the night away . Dress in your best 1920's outfit by order of the Peaky Blinders

MENU

Quinoa Salad with cherry tomato and spring onion salsa

Tossed in lambs leaves, finished with a basil dressing

Prawn cocktail

With Marie Rose sauce and served with baked wholemeal baguette

Chicken Liver Parfait

Served with cranberry jelly and toasted sourdough bread

Traditional Roast Turkey, bacon and chipolata roll, seasonal stuffing & pan gravy. Served with cranberry sauce, panache of vegetables, new & roast potatoes

Rump steak - cooked medium with peppercorn sauce, confit of mushroom & grilled tomato, served with panache of vegetables and chipped potatoes

Seabass Fillet served with a Prosecco cream sauce, panache of vegetables and new potatoes

Breast of Chicken wrapped in smoked bacon with a white wine sauce. Served with panache of vegetables, roast & new potatoes

Roasted Stuffed Peppers

Filled with Mexican rice and served with a spicy tomato salsa, panache of vegetables, new & roast potatoes

Christmas Pudding with brandy sauce

Baileys Cheesecake served with white chocolate sauce

Chocolate & Hazelnut Brownie served with caramel sauce

Tarte Au Citron complemented with a citrus coulis and clementine segments

£49.95 per person



MENU

Quinoa Salad with cherry tomato and spring onion salsa

Tossed in lambs leaves, finished with a basil dressing

Prawn cocktail

With Marie Rose sauce and served with baked wholemeal baguette

Chicken Liver Parfait

Served with cranberry jelly and toasted sourdough bread

Traditional Roast Turkey, bacon and chipolata roll, seasonal stuffing & pan gravy. Served with cranberry sauce, panache of vegetables, new & roast potatoes

Rump steak - cooked medium with peppercorn sauce, confit of mushroom & grilled tomato, served with panache of vegetables and chipped potatoes

Seabass Fillet served with a Prosecco cream sauce, panache of vegetables and new potatoes

Breast of Chicken wrapped in smoked bacon with a white wine sauce. Served with panache of vegetables, roast & new potatoes

Roasted Stuffed Peppers

Filled with Mexican rice and served with a spicy tomato salsa, panache of vegetables, new & roast potatoes

Christmas Pudding with brandy sauce

Baileys Cheesecake served with white chocolate sauce

Chocolate & Hazelnut Brownie served with caramel sauce

Tarte Au Citron complemented with a citrus coulis and clementine segments

£49.95 per person



Christmas Party Events

Arrive from 7.00pm to 'pimp your Prosecco', Dinner served after 8.00pm. Entertainment from 10.00pm

80's with the Bear's Night

Friday 1st & 15th December 2023

Bear Essentials and Disco

Friday 8th December 2023

MENU Served Buffet Style

Chicken Breast with white wine cream sauce & lardons of bacon

Brisket of Beef with a red wine & button mushroom sauce

Fish Pie with salmon, smoked haddock & cod in a butter cream parsley sauce

Roast Mediterranean Vegetable Lasagne

Served with panache of vegetables, new & Lyonnaise potatoes

Selection of Desserts

£42.00 per person



Christmas Day Lunch Menu

Lunch served between 12 noon & 2.00pm

Children's entertainer and a visit from Santa. Price includes a present from Santa for all the children and Yuletide novelties

MENU

Cream of Roasted Tomato Soup Topped with a swirl of double cream & snipped chives

Smoked Salmon Roulade filled with a prawn mousse served with an avocado mayonnaise

Trio of Melon served with a mango salsa

Glazed Smoked Duck Served with apricot puree and dressed leaves

A refreshing interlude of citrus sorbet with a citrus salad

Traditional Roast Glamorganshire Turkey Served with bacon and chipolata roll, seasonal stuffing, cranberry sauce and a rich gravy

Prime Roast Sirloin of Beef Served with Yorkshire Pudding and red wine jus

Seabass fillet Served on a bed of samphire and cockles finished in a Prosecco cream sauce

Roasted Stuffed Peppers Filled with an Mexican rice and served with a spicy tomato salsa

Served with maple glazed carrots, roast parsnips, Brussel sprouts topped with crispy pancetta, minted new potatoes and roast potatoes

Traditional Christmas Pudding Dusted with icing sugar and served with lashings of brandy sauce

Milk Chocolate Truffle Torte Complemented with a white chocolate ganache

Clementine Meringue with a cinnamon cream

Traditional & Local Cheeses Served with grapes, celery, water biscuits and apple chutney

Freshly Brewed Coffee Served with petit fours

£89.50 per adult
£40.00 per child 9 to 12 years
£35.00 per child 4 to 8 years
£20.00 per child 0 to 3 years



New Year's Eve Gala Dinner

Arrive from 7pm to a **Chambord Royale Cocktail and Canapé Reception**

Dinner is served at 8.00pm, then dance the night away to our resident DJ who will bring in the New Year with a complimentary glass of fizz.

Starter

Pear & Walnut Salad topped with blue cheese

Fish Course

King Prawn Bisque

Finished with shredded crab meat

Intermediate Course

Citrus Sorbet

Served with citrus salad

Main Course

Duo of Lamb

Pressed shoulder and seared rump served with parsnip puree and garlic jus

or

French Trimmed Corn-fed Chicken Breast

Served with a wild mushroom and sherry cream sauce

or

Stuffed Pepper

With Plum tomatoes and balsamic reduction

Served with salted beans, buttered carrots & cauliflower gratin. New & Lyonnaise potatoes

Dessert

Milk & Dark Chocolate Cheesecake

Served with pistachio crumb and café latte syrup

or

Clementine Pana Cotta

Glazed with fig and white chocolate ganache

Cheese Course

Collation of Traditional and Local cheeses

Served with grapes, celery, water biscuits and apple chutney

To Finish

Freshly Brewed Coffee and Petit Fours



Deluxe Room



Superior Room

£75.95 Gala Dinner per person

£145.00 Gala Dinner, Bed & brunch per person in a deluxe room

Black Tie or Lounge suit

Bar Closes at 1.00am, Price includes streamers, party poppers and crackers

Seasonal Sleepover

Take advantage of our overnight rates when attending a Festive Event at the hotel (Excludes Christmas Night, Boxing Night and New Year's Eve) **Arrive from 3.00pm**

£105.00 per Deluxe Room per night includes Full Welsh Breakfast
£20.00 per room, per night for a Superior Room Upgrade

Subject to availability

Don't forget to book your spa or beauty treatment !!



Stay an extra few nights for only £40.00 per person, per night, bed and breakfast



Spa Treatments and Leisure Club

**Arrive early and spoil yourself by
relaxing by our moodlit pool, sauna and
steam room (Spa Pool is out of service)**

or

**indulge yourself with one of our spa or
beauty treatments and receive a 10%
discount off list price**



Booking form & Payment details

Name/Company Name

Address

Telephone

Email

Date of Function

Name of Function

No. Adults

No. Children

(Christmas Day only)

If you would like to pre-order your wine
please indicate and we will forward a Wine List

YES

NO

☐☐

Accommodation Required?

☐☐

No. of rooms required

Double

Twin

Total Amount Paid £

Payment Method

Cash ☐

Cheque ☐

Credit Card ☐

Credit Card No.

Expiry Date

Security No.

I accept the booking Terms & Conditions

Signature

Name

Date

Please detach this form and return, in an envelope to:

Heronston Hotel & Spa
Ewenny Road, Bridgend, Mid Glamorgan CF35 5AW

☐

Please indicate if you would prefer not to receive any
future promotional literature

Terms and conditions

All bookings held are provisional for 14 days and will be released without prior notice if payment is not received.

Payment in full is required to confirm the booking, this is non-refundable and non-transferable with the exception of a COVID lockdown.

All Prices include VAT at current rate.

Seating plans will be compiled by the hotel and in line with any COVID regulations at the time of the event.

No food, soft or alcoholic drinks can be brought onto the premises for consumption



Heronston Hotel and Spa

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HeronstonHotel



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[bwheronstonhotel](https://www.instagram.com/bwheronstonhotel)

