



Heronston  
Hotel and Spa

# Christmas and New Year 2024



## Breakfast with Santa

Served on Sunday 1st, 8th & 15th December 2024 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

£17.95 per adult

£12.95 per child 3 to 12 years

£10.00 per child 0 to 2 years

## Family Sunday Lunch with Santa and his Elves

Served Sunday 8th & 15th December 2024.

Book a table between 12.30pm and 1.30pm

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



## Afternoon Tea with Santa and his Elves

Sunday 8th December 2024

## Afternoon tea with the Grinch

Meet the Grinch and see all his naughty escapades.

Sunday 1st and 15th December 2024

### MENU

Selection of Sandwiches

Hot Savouries

Fruit Scones, strawberry preserve and clotted cream

Festive decorated mini cakes

Tea, Coffee or Soft drink

Served at 3.30pm

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

### 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**  
With Marie Rose Sauce, served with baked wholemeal baguette

**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

£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 and Dinners

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

**£32.00 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)

*Photograph is an example only*

## MENU

**Selection of Sandwiches**

**Hot Savouries**

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

**Festive mini cakes**

**Tea, Coffee or Orange Juice**

**£24.95** per person  
With a glass of Mulled wine **£30.95**  
With a glass of Prosecco **£32.95**

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

# Masquerade Ball

**Saturday 14th December 2024**

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. Served with a panache of seasonal 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

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**£49.95 per person**



# Greatest Showman Dinner

Saturday 7th December 2024

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



# Peaky Blinders Dinner

Saturday 30th November 2024

Arrive from 7.00pm to a Pimp your Prosecco Reception. Dinner is 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. Served with a panache of seasonal 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. Served with a panache of seasonal 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 29th November & 13th December 2024

## Bear Essentials and Disco

Friday 6th December 2024

### 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

£43.50 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

**Rose of Melon** served with parma ham

**Glazed Smoked Duck** Served with apricot puree and dressed leaves

A refreshing interlude of citrus sorbet

**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 Mexican rice and served with a spicy tomato salsa

Served with maple glazed carrots, roast parsnips, Brussel sprouts topped with crispy pancetta, cauliflower cheese, 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

£44.00 per child 9 to 12 years

£40.00 per child 4 to 8 years

£25.00 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.

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

## Starter

**Beetroot, Goat's Cheese & Walnut Salad**  
on a bed of lambs lettuce and spinach leaves

## Fish Course

**King Prawn Bisque**  
Finished with shredded crab meat

## Intermediate Course

**Citrus Sorbet**



## 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

**£79.95** Gala Dinner per person  
**£155.00** 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

## Dessert

**Milk & Dark Chocolate Cheesecake**  
Served with pistachio crumb and café latte syrup

or

**Clementine Panna 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

# 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

**£115.00** 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 !!**





## 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.

All Prices include VAT at current rate.

Seating plans will be compiled by the hotel.

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





# Heronston Hotel and Spa


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