



Heronston
Hotel and Spa

**Christmas
and New Year**
2025





Breakfast with Santa

Served on Sunday 14th & 21st December 2025
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



Afternoon Tea with the Grinch

Meet the Grinch and see all
his naughty escapades.

**Sunday 14th &
21st December 2025**

MENU

Selection of Sandwiches

Hot Savouries

Fruit Scones, strawberry
preserve and clotted cream

Festive decorated mini cakes

Tea, Coffee or Soft drink

£24.95 per adult

£16.95 per child 3 to 11 years

£10.00 per child 0 to 2 years

Served at 3.30pm - Followed by a visit from Santa and a gift for all the children

Family Sunday Lunch with Santa and his Elves

Served Sunday 14th & 21st December 2025

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

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

£27.95 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

£35.00 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 20th December 2025

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



MENU

Spiced honey glazed halloumi and fig salad

Dressed on rocket with toasted pine nuts and balsamic glaze

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

£49.99 per person



Greatest Showman Dinner

Saturday 13th December 2025

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 6th December 2025

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

Spiced honey glazed halloumi and fig salad

Dressed on rocket with toasted pine nuts and balsamic glaze

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

£49.99 per person

MENU

Spiced honey glazed halloumi and fig salad

Dressed on rocket with toasted pine nuts and balsamic glaze

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

£49.99 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 5th and 19th December 2025

Bear Essentials and Disco Friday 12th December 2025

MENU Served Buffet Style

Chicken Breast with white wine cream sauce & lardons of bacon

Brisket of Beef with a red wine & button mushroom sauce

Fillet of Salmon with lemon and herb butter sauce

Roast Mediterranean Vegetable Lasagne

Served with panache of vegetables,
new & Lyonnaise potatoes

Selection of Desserts

£45.00 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

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

£95.00 per adult
£45.00 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

Ham Hock Terrine

Served with edamame bean salad and homemade piccalilli

Fish Course

King Prawn Bisque

Finished with shredded crab meat

Intermediate Course

Citrus Sorbet



Main Course

Duo of Beef -

Fillet of Beef Wellington & 12 hour braised beef cheek

Served with blueberry & Port jus on garlic tossed cavolo nero

or

French Trimmed Corn-fed Chicken Breast

Served with a lemon Prosecco and tarragon cream sauce or

Butternut Squash & Apricot Wellington

Served with shallot and Port sauce

Served with salted beans, honey roasted carrots & cauliflower gratin, new & Lyonnaise potatoes

£85 Gala Dinner per person

£160 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 treatment !!





Spa Treatments and Leisure Club

Arrive early and spoil yourself by
relaxing by our moodlit pool, sauna and
steam room.

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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www.bw-heronstonhotel.co.uk



HeronstonHotel



@HeronstonHotel



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