



Heronston
Hotel and Spa

Christmas and New Year

2026

Breakfast with Santa

Served on Sunday 13th & 20th December 2026 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

£18.00 per adult

£13.50 per child 3 to 12 years

£10.00 per child 0 to 2 years



Snowball Bounce & Boogie

Sunday 20th December 2026

Arrival at either 1.00pm or 4.00pm

Includes:

Bouncy Castle

Disco

Face painting

Winter sparkle room decorations

Character visit

Meal served

Pizza slice, Chicken goujon & chips

Chocolate fountain

Drink

Visit from Santa with gift

£25.00 per child aged 2 to 12 years

Main bar open for parents for refreshments and snacks



Afternoon Tea with the Grinch

Meet the Grinch and see all his naughty escapades.

Sunday 13th December 2026

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

Selection of Sandwiches

Hot Savouries

Fruit Scones, strawberry preserve and clotted cream

Festive decorated mini cakes

Tea, Coffee or Soft drink



Glow HoHoHo Disco

Thursday 17th December 2026

Arrive for 5.00pm until 7.30pm

Includes:

Glow in the dark disco

Face Painting

Glow sticks

Room decoration

Meal served

Pizza slice, Chicken goujon & chips

Chocolate fountain

Soft drink

Visit from Santa with gift

£20.00 per child aged 2 to 12 years

Main bar open for parents for refreshments and snacks



Family Sunday Lunch with Santa and his Elves

Served Sunday 13th & 20th December 2026

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 apple & pear chutney,
toasted crostini

Smoked Salmon & Prawn Salad
Served with lettuce, avocado, Marie rose
sauce and buttered sourdough

Traditional Roast Turkey
with a pig in blanket, pan gravy
and seasonal stuffing

Roast Topside of Beef
with Yorkshire pudding

Salmon Fillet
served with a Prosecco cream sauce

Brie & Cranberry Parcels
Served with a chunky vegetable ragout
Served with cauliflower cheese, Brussel
sprouts, carrots, peas, crushed swede &
mash potato, roast & new potatoes

Christmas Pudding
with brandy sauce

A selection of seasonal desserts

£28.95 per adult
£17.95 per child 3 to 11 years
£10.00 per child 0 to 2 years

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

Santa Sleep Over

**Saturday 12th and
19th December 2026**

Arrive from 3.00pm – check in
7.00pm Pizza's served to bedroom
8.00pm Hot chocolate or milk with
cookies served by one of Santa's Elves

Overnight stay in family room
decorated for Christmas

**10.00am join our Christmas event –
Breakfast with Santa**

Gift off Santa for all children

Price 2 adults & 1 child £180.00

Additional children:
£28.00 per child 2 to 12 years
£18.00 per child under 2 years





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

Hot Savouries

Fruit Scones with clotted cream
and strawberry preserve

Festive mini cakes

Tea, Coffee or Orange Juice

£24.95 per adult

£16.95 per child 12 years and under

With a glass of Mulled wine **£30.95**

With a glass of Prosecco **£32.95**

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

Smoked Salmon & Prawn Salad

Served with lettuce, avocado, Marie rose
sauce and buttered sourdough

Chicken Liver Parfait

Served with cranberry jelly and toasted
sourdough bread

Traditional Roast Turkey

Served with a pig in blanket, seasonal
stuffing, pan gravy and cranberry sauce

Roast Topside of Beef

Yorkshire pudding & pan gravy. Served
with horseradish sauce

Salmon Fillet

Served with a Prosecco cream sauce

Brie & Cranberry Parcel

Served with a chunky vegetable ragout

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

Christmas Pudding with lashings of
brandy sauce

Milk Chocolate Mousse

with a cherry & Kirsch compote

Profiteroles

Filled with strawberry cream and served on
a pool of white chocolate sauce

**£37.50 per person includes crackers,
and party poppers**

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



Propane Lane

Friday 27th November 2026

Arrive for 7.00pm to a Prosecco and Beer reception

Dinner served from 8.00pm

Entertainment from 9.30pm

Street Food Style Stands

Filled up with!

Italian Style Pizzas

Loaded Fries

Filled Soft Tacos

American Style Smashed Burgers,

Chicken Goujons & Hot Dogs

Indian Curries – Chicken Tikka, Lamb

Rogan Josh and Sweet Potato & Spinach

Finish with!

With chocolate fountain & a selection of dipping items

£40.00 per person



Queen of Christmas

Saturday 28th November 2026

Arrive for 7.00pm to a Pimp your Prosecco reception

Dinner served from 7.30pm

Entertainment from 9.30pm

MENU

Smoked Salmon & Prawn Salad

Served with Lettuce, avocado, Marie rose sauce and buttered sourdough

Chicken Liver Parfait

Served with apple & pear chutney and toasted crostini

Honey Glazed Halloumi

Served on rocket, toasted pinenuts and jewels of pomegranate, finished with a honey & chilli dressing

Traditional Roast Turkey

Served with a pig in blanket, seasonal stuffing & pan gravy

Traditional Roast Beef

Yorkshire pudding & pan gravy

Salmon Fillet

With Prosecco cream sauce

Brie & Cranberry Parcel

With a chunky vegetable ragout

Served with panache of vegetables, roast & new potatoes

Christmas Pudding

With lashings of brandy sauce

Profiteroles

Filled with strawberry cream, served in a pool of white chocolate sauce

Milk Chocolate Mousse

Finished with cherry & Kirsch compote

Clementine Cheesecake

Served with citrus coulis, Grand Marnier cream & chocolate shard

£45.00 per person



Pink Tribute Night

Friday 4th December 2026

Arrive for 7.00pm to an AU Jack Frost Cocktail

Dinner served from 7.30pm

Entertainment from 9.30pm

See Menu opposite



80's Glow & Groove

Friday 11th December 2026

Arrive for 7.00pm to an AU Jack Frost Cocktail

Dinner served from 7.30pm

Entertainment from 9.30pm

See Menu opposite



Gimme! Gimme! Gimme!

Friday 18th December 2026

Arrive for 7.00pm to an AU Jack Frost Cocktail

Dinner served from 7.30pm

Entertainment from 9.30pm

See Menu opposite

*Pink, 80's Glow and
Gimme, Gimme, Gimme
all served with
Buffet style dinner*

Hors d'oeuvres selection

Carvery Main Course

Roast Welsh Turkey
Roast Topside of Beef
Roast Honey Glazed Gammon
Salmon Fillet
Nut Roast

Served with

Pigs in Blankets
Sage & Onion Stuffing Balls
Yorkshire Puddings

Honey Glazed Carrots
Brussel Sprouts
Cauliflower Cheese
Roast Potatoes

Rich Gravy
Prosecco Cream Sauce

Selection of desserts

£50.00 per person



Diamonds & Dice Christmas Gala

Saturday 5th December 2026

Arrive for 7.00pm to an AU Jack Frost Cocktail

Dinner served at 8.00pm

Casino from 7.00 to 8.00pm & 10.00 to 11.00pm

Dancing until midnight

See Menu opposite



Peaky Blinders Gala Dinner

Saturday 12th December 2026

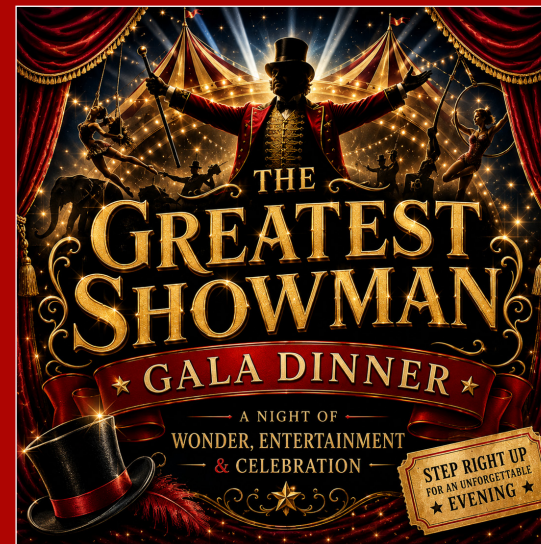
Arrive from 7.00pm to an AU vodka

cocktail. 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

See Menu opposite



Greatest Showman Gala Dinner

Saturday 19th December 2026

Arrive from 7.00pm to an AU vodka cocktail. Dinner

is served at 8.00pm followed by entertainment, then

dance the night away!

Dress in your best 'showgirl' or 'showboy' outfit

See Menu opposite

MENU

Honey Glazed Halloumi

Dressed on rocket with toasted pinenuts and jewels of pomegranate and balsamic glaze

Smoked Salmon & Prawn Salad

Served with lettuce, avocado, Marie rose sauce and buttered sourdough

Chicken Liver Parfait

Served with apple & pear chutney and toasted crostini

Traditional Roast Turkey with a pig in blanket, seasonal stuffing & pan gravy. Served with cranberry sauce

Rump Steak – cooked medium with peppercorn sauce, confit of mushroom & grilled tomato served with chipped potatoes

Salmon Fillet served with a Prosecco cream sauce

Breast of Chicken wrapped in smoked bacon with a white wine sauce.

Brie & Cranberry Parcel with a chunky vegetable ragout

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

Christmas Pudding With lashings of brandy sauce

Profiteroles filled with strawberry cream on a pool of white chocolate sauce

Milk Chocolate Mouse finished with a cherry & Kirsch compote

Clementine Cheesecake

Served with citrus coulis, Grand Marnier cream and chocolate shard

£55.00 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 Broccoli & Stilton Soup Topped with a swirl of double cream & Stilton crouton

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

Watermelon Caprese
With mozzarella, basil & balsamic glaze

Smoked Chicken Salad
Served with rocket & toasted pinenuts, dressed in honey & ginger glaze

A refreshing interlude
of Citrus Sorbet

Traditional Roast Glamorganshire Turkey
Served with a pig in blanket, seasonal stuffing, cranberry sauce and a rich gravy

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

Salmon Fillet
Served on a bed of samphire & prawns, finished in a Prosecco cream sauce

Wreath Parcels
Filled with garlic mushrooms in a brandy & cream sauce

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

Traditional Christmas Pudding
Served with lashings of brandy sauce

Festive Sherry Trifle
Layers of sherry infused sponge, clementine & raspberries, vanilla custard and Chantilly cream topped with chocolate curls

Chocolate & Hazelnut Torte
Caramel sauce & clotted cream

Berry Roulade
Filled with Chantilly cream & winter berries, topped with fruit jewels

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

Freshly Brewed Coffee
Served with petit fours

£99.00 per adult
£49.00 per child 9 to 12 years
£45.00 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

Trio of Salmon
Poached, Gravlax & smoked,
Served with a lemon creme fraiche

Intermediate Course

Citrus Sorbet

Main Course

Fillet of Beef Wellington
Served with blueberry & Port jus on garlic tossed cavolo nero
or

Corn Fed Chicken Breast
Stuffed with leeks & Welsh cheddar, wrapped in Parma ham, served with a white wine cream sauce
or

Butternut Squash & Apricot Wellington
Served with a shallot and Port sauce

Served with salted beans, honey roasted carrots, cauliflower cheese and potato fondant

Dessert

Duo of Desserts
Milk chocolate mousse and raspberry & white chocolate entremet

Cheese Course

Collation of Traditional and Local cheeses
Served with grapes, celery, water biscuits and apple & pear chutney

To Finish

Freshly Brewed Coffee and Petit Fours

£90 Gala Dinner per person
£170 Gala Dinner, Bed & Brunch per person in a Deluxe room
Black Tie or Lounge suit
Bar Closes at 1.00am
Price includes 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

£120.00 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,
quote Christmas gifts to get a 15% discount



Deluxe Room

Superior Room



Spa Treatments

Indulge yourself with one of our Spa or beauty treatments and receive a 15% 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?

☐	☐
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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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