



Heronston
Hotel & Spa

Christmas and New Year 2022





Breakfast with Santa

Served on Saturday 3rd, 10th & 17th Plus Monday 19th & Tuesday 20th December 2022 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

£14.95 per adult

£9.95 per child under 12 years

Family Sunday Lunch with Santa

Served on Sunday 4th, 11th & 18th December 2022 Book a table between 12.30pm and 1.30pm

Menu

Winter Vegetable Soup

Topped with golden croutons

Due 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

Christmas Pudding

with brandy sauce

Baked Cheesecake

with red wine infused mixed berries

Tarte au Citron

with citrus coulis

Eton Mess Strawberry Sundae

Freshly Brewed Coffee and chocolate mints

£24.95 per adult, Children 2 to 12 years £15.95

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



Superhero & Princess Afternoon Tea with Santa

Sunday 4th, 11th & 18th December 2022

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

With a visit from Santa and a gift for all the children

£24.95 per adult

£14.95 per child under 12 years



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

Duck 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

Fillet of Salmon

with a seafood veloute

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

£24.95 per person includes crackers, streamers & party poppers

For a private room and disco add £5.00 per person—minimum of 80 guests

Festive Afternoon Tea

Available from Monday to Sunday 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

Chocolate & Hazelnut Brownie
Panacotta 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

£16.95 per person

With a glass of Mulled wine **£19.95**

With a glass of Prosecco **£21.95**

Private Parties

3 Course Dinner Menu

Menu

Caprese Salad

Tomato & Mozzarella drizzled with a balsamic glaze, served with basil leaves & roasted pine nuts

Orange Glazed Smoked Duck

Served on dressed leaves

Spiced Winter Vegetable Soup

Topped with golden croutons

Traditional Roast Glamorganshire Turkey

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

Prime Roast Topside of Beef

Served with Yorkshire Pudding and a rich pan gravy

Roast Butternut Squash & Goat's Cheese Tart

Placed on a rustic vegetable ragout

Served with panache of seasonal vegetables, goose fat roast and new potatoes

Traditional Christmas Pudding

Dusted with icing sugar and served with lashings of hot brandy sauce

Baked Cheesecake

Topped with red wine infused mixed berries

Tarte au Citron

Complemented with citrus coulis

Coffee / Tea available at an additional charge of £1.95 per person

£31.50 per person

Includes Room Hire, DJ, Crackers, Streamers and Party Poppers

Masquerade Ball

Saturday 17th December

Arrive at 7.00pm to a Kir Royale Cocktail Reception. Dinner at 8.00pm, followed by dancing

Menu

Beetroot, Feta & Pomegranate Salad

Tossed in lambs leaves, finished with a basil dressing

Prawn cocktail

With Marie Rose sauce and served with buttered brown bread

Duck 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 to your liking, with peppercorn sauce, confit of mushroom & grilled tomato, served with panache of vegetables and chipped potatoes

Fillet of Salmon with a seafood veloute. Served with 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

Chocolate & Hazelnut Brownie served with white chocolate sauce

Welsh Cake Cheesecake served with a mulled wine jam

Tarte Au Citron complemented with a citrus coulis and clementine segments

£45.00 per person





Greatest Showman Dinner

Saturday 3rd December 2022

Arrive from 7.00pm to a classic 'Old Fashioned' cocktail, 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 10th December 2022

Arrive to a 1920's classic 'Gin Rickey' cocktail, 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

Beetroot, Feta & Pomegranate Salad
Tossed in lambs leaves , finished with a basil dressing

Prawn cocktail
With Marie Rose sauce and served with buttered brown bread

Duck Liver Parfait
Served with cranberry jelly and toasted sourdough bread

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

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

Fillet of Salmon with a seafood veloute. Served with 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

Chocolate & Hazelnut Brownie served with white chocolate sauce

Welsh Cake Cheesecake served with a mulled wine jam

Tarte Au Citron complemented with a citrus coulis and clementine segments

£45.00 per person

Menu

Beetroot, Feta & Pomegranate Salad
Tossed in lambs leaves, finished with a basil dressing

Prawn cocktail
With Marie Rose sauce and served with buttered brown bread

Duck Liver Parfait
Served with cranberry jelly and toasted sourdough bread

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

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

Fillet of Salmon with a seafood veloute. Served with 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

Chocolate & Hazelnut Brownie served with white chocolate sauce

Welsh Cake Cheesecake served with a mulled wine jam

Tarte Au Citron complemented with a citrus coulis and clementine segments

£45.00 per person

Christmas Events

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

£37.50 per person

80's with the Bear's Night

Friday 2nd & 16th December 2022

Menu served buffet style

Chicken breast with white wine cream sauce & lardons of bacon

Brisket of Beef with a red wine & button mushroom sauce

Salmon Fillet with a seafood veloute

Pumpkin, Spinach & Lentil Lasagne

Served with panache of vegetables, new & Lyonnaise potatoes

Selection of Desserts

Bear Essentials and Disco

Friday 9th December 2022

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
With crisp capers, served on shredded greens, with herb oil and accompanied with toasted sourdough

Duo of Melon Roses served with Parma ham and finished with balsamic glaze

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

Seared Mullet
With a spiced dill and potato fricassee

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

Dark Chocolate Truffle Cake
Complemented with a white chocolate ganache

Clementine Tart with Crème Patisserie. Served with toasted macadamia nuts and clotted cream

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

Freshly Brewed Coffee
Served with homemade fudge

£79.50 per Adult
£37.50 per child 9 to 12 years
£32.00 per child 4 to 8 years
£18.00 per child 3 and under



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

Goat's Cheese & Beetroot Salad

Warm Goat's Cheese served with pickled golden and red beets. Finished with pancetta crisps and mixed greens

Fish Course

King Prawn Bisque

Finished with shredded crab meat and caviar

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

Roasted Mediterranean Vegetable Tart

With Plum tomatoes and balsamic reduction

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

Dessert

Deconstructed 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

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**

£85.00 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
<input type="checkbox"/>	<input type="checkbox"/>

Accommodation Required?

<input type="checkbox"/>	<input type="checkbox"/>
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No. of rooms required

Double	Twin
<input type="checkbox"/>	<input type="checkbox"/>

Total Amount Paid £

Payment Method

Cash <input type="checkbox"/>	Cheque <input type="checkbox"/>	Credit Card <input type="checkbox"/>
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Credit Card No.

<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
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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 complied 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 & Spa

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