



Christmas 2026

at The Gables Hotel





Seasons Greetings

Celebrate the most wonderful time of the year here
at The Gables Hotel.

Whether you're planning a party night with friends
or colleagues, enjoying a family event, celebrating the
big day with Christmas Day lunch, or joining us to
welcome in 2027, we're here to make it memorable.

With a warm welcome, great food and a relaxed
festive atmosphere, our team will take care of
everything so you can focus on enjoying the
celebrations with the people who matter most.

We look forward to welcoming you.

Sophie Nutland

Sophie Nutland
General Manager



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Christmas *Party Nights*



Traditional Festive Party Nights

£39 per person

Arrival for 7pm to sit down at 7:30pm

Looking for a classic Christmas celebration? Our Traditional Party Nights include a two-course festive dinner with coffee and mince pies followed by an evening of great music from our resident DJ and plenty of dancing.

Upcoming Dates:

Friday 4th December | Saturday 5th December
Friday 11th December | Saturday 12th December
Friday 18th December | Saturday 19th December

❄️ *Make a night of it!* ❄️

Stay overnight after the party from £85 per room, including breakfast.



Scan the QR
code to book

Christmas Party Nights *Menu*

MAINS

Turkey Breast (GFA)

all the trimmings

Slow Cooked Belly of Pork (GFA)

roast potatoes, honey roasted root veg

Poached Salmon in a Garlic Butter Sauce

roast potatoes, honey roasted root veg

Vegetable Tagine Tart (V) (VE)

roast potatoes, honey roasted root veg & gravy

DESSERTS

Christmas Pudding

brandy sauce

Chocolate Orange Torte (V) (VE) (GF)

vanilla ice cream

Mince Pie Cheesecake

brandy sauce

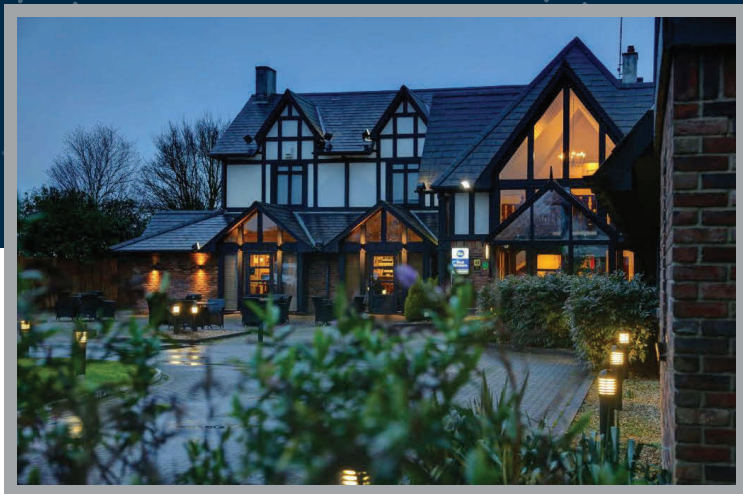
TO FINISH

Coffee & Mince Pies

NCGI - Not containing gluten ingredients | **GFA** - Gluten free alternative

V - Vegetarian | **VE** - Vegan | **VEA** - Vegan option available

Seasonal Savings



HAPPY HOUR

20% off drinks between 5.30pm and 6.30pm when joining us for one of our party nights.

YOUR VERY OWN DRINKS RECEPTION

Speak with our events team and ask about one of our private areas to host your very own drinks reception (additional charges may apply).

FESTIVE DRINKS PACKAGES

Have your drinks waiting for you at your table, saving you time and money. Speak to the events team about our drinks packages

ACCOUNT BAR

Avoid queuing by setting up an account bar for a hassle-free festive party.

MAKE A NIGHT OF IT

Extend your celebrations with an overnight stay from only £85 per room (includes breakfast).

ORGANISER BENEFIT

Complimentary bedroom for the organiser (subject to availability) based on a minimum number of 30 guests.

MARCO'S NEW YORK ITALIAN

SOUTH GLOUCESTERSHIRE

FESTIVE

MENU

Rosemary Focaccia (V)

Extra virgin olive oil

5.50

Martini Olives (VE)

Fresh lemon, extra virgin olive oil

4.95

Served daily between 5pm and 9pm

Two Course 29.95 | Three Course 35.00

Add a glass of prosecco 7.00

STARTERS

New York Italian Stone Baked Dough Balls

CHOOSE FROM EITHER

Garlic parsley butter, soft herbs (V) or

Tomato ragù, 'Nduja, aged Parmesan, mozzarella

Beetroot & Goat's Cheese Salad (V)

Merlot dressing, candied walnuts

(VE available)

Classic Minestrone Soup (V)

Croutons, fresh herbs

New York Buffalo Wings

Blue cheese dip, carrot julienne

Neapolitan Crocchette (V)

Tomato, mozzarella, Italian hard cheese

MAINS

Grilled Salmon Béarnaise

Roasted Piccolo tomatoes,

Koffmann fries, watercress

Steak Frites

SERVED PINK OR WELL DONE

Butcher's steak, roasted

Piccolo tomatoes, Koffmann chips,

watercress, peppercorn sauce

Turkey Milanese

Pomodoro Tagliolini pasta,

fresh basil, fresh lemon

Roast Breast of Turkey

*Served with all the trimmings, bread
sauce, cranberry, roasting juices*

Pomodoro Strozzapreti

Pasta (VE)

Tomato ragù, fresh basil

Pumpkin, Sage &

Ricotta Ravioli (V)

*Roasted butternut squash, white wine,
cream, crispy sage (VE available)*

PUDDINGS

Traditional Christmas Pudding (V)

Warm brandy sauce, candied walnuts

Seasonal Fruits Poached in Sparkling Wine (VE)

Speak to your server for today's flavours

Classic Tiramisu (V)

Espresso-soaked sponge,

Mascarpone cream, cocoa

Espresso Affogato (V)

Vanilla ice cream, espresso

Dark Chocolate Fondant (V)

Caramel sauce, vanilla ice cream

Indulge

Luxury Warm Mince Pie

+3.00

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Book



Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients. All weights are uncooked. A discretionary service charge of 10% will be added. All prices include VAT at the current rate. Adults need around 2000 kcal a day. (V) does not contain meat. (VE) does not contain any animal products.

Festive *Family Events*



Breakfast *with Santa*

Wednesday 23rd and Thursday 24th December

£17.95 per person

Arrival for 9:30am to sit down at 10:00am

Join us for a magical morning of breakfast with Santa.

Bring the whole family and create cherished memories as you enjoy a delicious breakfast in the company of Father Christmas himself. A wonderful way to enjoy some festive fun together in the lead up to the big day.



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Sunday Lunch *with Santa*

Sunday 20th December

£35 per adult | £20 per child under 12 | £10 per child under 2

Arrival for 12pm to sit down at 12.30pm

Make memories this holiday season with our Sunday Lunch with Santa.

Enjoy a delicious three-course meal before meeting Father Christmas himself, who will have a special gift waiting for every child.

Adult's Menu

STARTERS

Carrot, Red Lentil & Coriander Soup (V) (VE) (GFA) garlic croutons

Goats Cheese & Caramelised Onion Tart (V) rocket, balsamic glaze

Duck and Orange Pâté cider and apple brandy chutney, brioche bread

MAINS

Turkey Breast (GFA) all the trimmings

Local Roast Topside of Beef (GFA) Yorkshire pudding, roast potatoes

Pan Fried Salmon Fillet (GF) herb and garlic sauce, gratin potato

Cumin Butternut Squash & Lentil Wellington (V) (VE)

DESSERTS

Christmas Pudding orange & brandy sauce

Chocolate Truffle Brownie Torte (V) (VE) (GF) chocolate sauce, vanilla ice cream

Lemon Meringue Pie raspberry coulis

Children's Menu

STARTERS

Tomato Soup (V) (VE) (GFA) freshly baked roll

MAINS

Turkey Breast (GFA) all the trimmings

Fish Goujons chips and peas

DESSERTS

Chocolate Brownie (GFA) chocolate sauce

Vanilla and Strawberry Ice Cream (GF)

Scan to
book





Book your
free tickets



Join us at our
Christmas Fair

SUNDAY 13 DECEMBER

11am until 3pm | Free Entry

Our Christmas Fair is the perfect place to find something special this festive season. Browse a selection of stalls from local makers and businesses, with handmade crafts, unique finds and seasonal treats to enjoy or take home. Whether you're looking for a thoughtful present or a little something for yourself, you'll find plenty to discover.

Afternoon Tea *with Carols*

Thursday 17th December

£29 per person

Arrival for 12:30pm to sit down at 1:00pm

Enjoy afternoon tea accompanied by beautiful carols, the perfect way to get into the Christmas spirit. Relax and enjoy a selection of treats while listening to the sounds of the season and soaking up the festive atmosphere.

The Menu

Dainty Finger Sandwiches

Turkey & Cranberry

Ham & Cucumber

Salmon & Dill

Cheese & Pickle

Freshly Baked Scones

Delicate Macaroons

A Selection of Cakes

Christmas Carols performed by Thornbury Choir



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book



Christmas Day *Lunch*

£79 per adult | £40 per child (under 12)

12pm arrival, Sit down for 12.30pm

Celebrate the big day with a magnificent four-course feast with all the trimmings you could wish for.



The Menu

Glass of Fizz on arrival

STARTERS

Carrot & Red Lentil Soup
(V) (VE) (GFA)
giant garlic crouton

Chicken, Apricot & Pancetta Terrine
oatcakes and apple & fig chutney

Prawn & Crayfish Cocktail
brandy infused Marie Rose sauce

Porcini Mushroom Arancini (V)
garlic aioli and truffle oil

MAINS

Turkey Breast (GFA)
all the trimmings

Beef Feather Blade
honey glazed root veg and celeriac purée

Poached Salmon in a Hollandaise Sauce
honey glazed root veg and roast potatoes

Butternut Squash & Lentil Wellington
celeriac purée

DESSERTS

Christmas Pudding
brandy sauce

Mini Chocolate Dessert Tasting Plate (V)

Raspberry & Gin Cheesecake (V) (VE) (GF)

Rich Chocolate & Raspberry Tear

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Coffee & Mince Pies
to finish

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Christmas *Residential*

Make magical memories this Christmas with a special residential package at The Gables Hotel.

The Itinerary

CHRISTMAS EVE

Join us at The Gables Hotel for an unforgettable Christmas filled with festive cheer. Once you've settled in, begin your evening with a pre-dinner drink, followed by a sumptuous two-course meal, thoughtfully prepared by our talented chefs. Cosy up in our lounge bar and enjoy festive drinks, warm vibes and great company. For those who wish, there is also the option to attend Midnight Mass at a local church.

CHRISTMAS DAY

Wake up on Christmas morning to a delightful all-you-can-eat breakfast, the perfect start to a magical day. Later, indulge in a luxurious four-course Christmas Day lunch, showcasing the finest seasonal flavours. In the afternoon, gather together for a slice of traditional Christmas cake as we watch the King's Speech. Join us in the evening for soup and sandwiches in our lounge bar, and enjoy the warm and festive atmosphere.

BOXING DAY

On Boxing Day, begin with a hearty breakfast to set you up for the day ahead. Spend the day exploring Bristol and the surrounding areas. In the evening, return to our restaurant for a delightful two-course meal, the perfect way to relax and reflect after a day of discovery.

Two Night
Package

FROM
£199
PER PERSON

Price based on two people sharing
a double or twin room

Three Night
Package

FROM
£219
PER PERSON

Price based on two people sharing
a double or twin room

New Year's Eve *Gala Dinner*

Thursday 31st December | £105 per adult
Arrival for 7:00pm to sit down at 7:30pm

Celebrate the arrival of 2027 at our black-tie gala dinner with a delicious feast and our DJ keeping the dance floor alive until 1:00am for an unforgettable New Year's countdown.

Glass of Fizz on arrival with a selection of Chicago style Canapés (VEA)

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Chestnut & Cauliflower Soup (GFA) (VE)

Prosciutto and Fig Salad
blue cheese and balsamic glaze

Oyster Mushroom Scallops (V) (VE) (GF)
garlic butter sauce

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Champagne Sorbet

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8oz Fillet Steak (GFA)
peppercorn sauce, fondant potatoes and creamed spinach

Prosciutto-Wrapped Stuffed Chicken Breast
fondant potatoes and roasted asparagus

Plant Based Fillet Steak (V) (VE) (GFA)
peppercorn sauce, fondant potatoes and creamed spinach

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Trio of mini desserts

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Tea & Coffee with Petit four

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Cheeseboard

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New Year's Eve *Residential Packages*

One Night Package

Arriving 31st December (includes entry into our NYE Gala Dinner)

£355 per room sharing a double or twin room | £275 per room sole occupancy

Two Night Package

Arriving 30th December (includes entry into our NYE Gala Dinner)

£489 per room sharing a double or twin room | £380 per room sole occupancy

❄️ *Stay an extra night for just £50 on New Year's Day* ❄️

Terms & Conditions

Party night Bookings require a non-refundable deposit of £10.00 per person within 14 days of making reservations for party nights.

Bookings for Christmas Day Lunch and New Year's Eve require a non-refundable deposit of £50.00 per person within 14 days of making reservations.

Residential packages require a deposit of £100.00 per room.

Full payment for bookings is required a minimum of 4 weeks prior to the event along with completed pre-orders. After which no refunds will be given or transferred for other services.

We reserve the right to move or amend Christmas Events, due to any unforeseen circumstances.

No admittance to persons under 18 for any of the Party Nights.

Any pre-orders returned after the requested date may result in the hotel making the food choices for the party.

Anyone bringing their own alcohol on the hotel property will be asked to leave the premises.

All details are correct at the time of going to print but may be subject to alteration without prior warning.

All prices quoted include VAT at the current rate.

It is the party organiser's responsibility to inform the hotel of any dietary requirements of guests, including nut allergies, coeliac and dairy allergies. Meals cannot be made available on the day.

**For more information about our festive events and offers,
please contact us on:**

www.thegablesbristol.co.uk

T: 01454 260502 | E: christmas@thegablebristol.co.uk

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