



Castle Hotel

Conwy



**Make this
Christmas**
Unforgettable

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Discover North Wales *this Christmas*

Join us at The Castle Hotel and make this festive season unforgettable. From traditional pantos to Christmas markets, North Wales offers a fantastic range of activities for the whole family to enjoy.

Based in the heart of Conwy, our award-winning hospitality, cosy rooms and traditional-yet-refined festive dining options make The Castle Hotel the perfect backdrop to your Christmas and New Year celebrations.

Let us take care of you this Christmas. To book your festive package or event, call us on 01492 582800 and speak to our friendly team.

Festive Dining

Whether you're planning to meet up with friends or spend time with family this Christmas, our chefs have curated a truly festive menu, packed full of the season's best flavours. Enjoy a delicious Christmas meal and leave the washing up to us. Perfect!

Festive dining is available throughout December from 12 noon.

Sunday – Thursday:
£34.00 per Adult, £17.00 per child

Friday and Saturday:
£38.00 per adult, £19.00 per child



To book, call 01492 582800

Pre-booking and pre-ordering are essential.
For full terms and conditions please see page 19.

Starters

Roast Carrot & Parsnip Soup, thyme croutons

V, GF & VE ON REQUEST G, SD, D, CE

Chicken & Ham Hock Terrine, chorizo crumb,
tomato chutney, balsamic, focaccia crisp

GF ON REQUEST SD, G, S, D, MU

Smoked Salmon & Prawn Tian, crushed avocado,
cucumber ribbons, dill dressing, crispy capers

GF F, C, SD, E, CE

Mushroom & Chestnut Pâté, roasted fig,
tarragon & cranberry relish, herb croutons

VE, GF ON REQUEST G, SD, S

Mains

Roast Breast of Turkey, orange & cranberry stuffing,
pig in blanket, roast potatoes, brussels sprouts,
maple & mustard roasted root vegetables, gravy

GF ON REQUEST G, MU, D, SD, CE, S, E

Braised Feather Blade of Beef, grain mustard mashed
potato, roasted carrot, winter greens, pan gravy

GF MU, CE, D, SD

Roasted Chalk Stream Trout Fillet, crushed baby potatoes,
tenderstem broccoli, lemon & dill hollandaise **GF** F, D, SD, E

Root Vegetable & Lentil Wellington, roast potatoes,
greens, vegetable gravy **VE** G, S, MU, CE

Desserts

Traditional Christmas Pudding,
brandy custard

GF ON REQUEST G, S, E, D, SD

Sticky Toffee Pudding,
butterscotch sauce, vanilla ice cream

V, VE & GF ON REQUEST SD, S, D, E

Dark Chocolate Brownie, vanilla
chantilly cream, soil, raspberry gel

V, VE & GF ON REQUEST G, D, E, S

Vanilla Panna Cotta, winter berry
compote, raspberry tuille

GF ON REQUEST G, D, S, SD, E



Christmas Residential Packages

Relax and unwind in at The Castle Hotel this Christmas. Our dedicated team is here to ensure your stay is as comfortable and enjoyable as possible. From the moment you arrive, to the moment you depart, you'll feel the warmth and care that sets us apart.

Take advantage of our exclusive Christmas packages, designed to make your festive season even more magical.

Two-night Christmas Package

Our two-night package includes Bed & Breakfast, three-course Christmas Eve Dinner, Christmas Day Lunch, and relaxed Christmas Evening buffet.

From £470.00 per person

Three-night Christmas Package

Our three-night package includes Bed & Breakfast, three-course Christmas Eve Dinner, Christmas Day Lunch, relaxed Christmas Evening buffet, and Boxing Day Dinner.

From £560.00 per person

To book, call 01492 582800

Prices are based on two people sharing a Classic Twin/Double Room. Single supplements apply from £50 per room per night. Room upgrades are subject to availability, at an additional cost. For full terms and conditions please see page 19.





What your 2024 Christmas could look like...

Christmas Eve

Arrive at your leisure from 3pm and start your holiday with a warm welcome. Enjoy a glass of prosecco or mulled wine, followed by a delectable three-course dinner. End your evening with mince pies and coffee. If you'd like to attend Midnight Mass, our reception team can provide details of the nearest church and service times.

Christmas Day

Begin your Christmas morning with a leisurely breakfast served between 8am and 10am. Take some time to relax before joining us for a Bucks Fizz reception at 12.30pm followed by Christmas Day Lunch from 1pm. After lunch, why not explore the local area with a stroll, then return for a relaxed evening buffet served from 7pm.

Boxing Day

Celebrate Boxing Day with a delicious breakfast from 8am to 10am. For our two-night guests, check-out is at 11am. Guests on our three-night package can explore the Boxing Day sales and later savour a three-course meal at a time that suits you, before 8pm.

27th December

Enjoy one final breakfast between 8am and 10am before our team bids you farewell, with check-out at 11am.

Christmas Day Lunch

We understand how magical Christmas Day should be. It's a time to cherish your loved ones and enjoy quality food, relax and make those all-important memories.

Take the pressure off yourself and let us handle your Christmas Day dining, so you can focus on creating unforgettable memories together.

Join us for a Bucks Fizz reception from 12.30pm followed by Christmas Day Lunch from 1pm.

Only available as part of the Christmas Residential Package – see page 6.



To book, call 01492 582800

Pre-booking and pre-payments essential.
For full terms and conditions please see page 19.

Starters

Roasted Butternut Squash Soup, crumbled goat's cheese, leek oil **V, GF & VE ON REQUEST** D, SD, CE

Chicken Liver Parfait, onion chutney, focaccia thins, dressed baby leaf **GF ON REQUEST** SD, G, D, E, S

Scottish Smoked Salmon, avocado mousse, keta caviar, toasted rye bread, beetroot & orange slaw
GF ON REQUEST F, D, SD, G, MU, E

Mushroom & Chestnut Pâté, roasted fig, tarragon & cranberry relish, herb croutons
VE, GF ON REQUEST G, SD, S

Mains

Roast Breast of Turkey, orange & cranberry stuffing, pig in blanket, roast potatoes, brussels sprouts, maple & mustard roasted root vegetables, gravy
GF ON REQUEST G, MU, D, SD, CE, S, E

Roast Sirloin of Beef, Yorkshire pudding, roasted potatoes, winter greens, maple & mustard roasted root vegetables, red wine & thyme gravy
GF ON REQUEST G, D, SD, MU, CE, S, E

Pan Fried Bass Fillet, smoked salmon fishcake, tenderstem broccoli & pea green salad
GF ON REQUEST F, D, G, E, MU

Root Vegetable & Lentil Wellington, roast potatoes, greens, vegetable gravy **VE** G, S, MU, CE

Desserts

Traditional Christmas pudding, brandy custard, dried cranberries
G, S, E, D, SD

Festive Chocolate Log, cherry gel, kirsch cherries G, E, D, SD

Vanilla Crème Brûlée, poached pears, cinnamon shortbread
GF ON REQUEST G, E, D, SD

Dark Chocolate Delice, almond brittle, salted caramel ice cream
VE, GF ON REQUEST G, S, E, D, N

Cheeseboard for the Table

Chef's British Artisan Cheeses, grapes, celery, chutney, biscuits
V, GF ON REQUEST G, N, D, CE, MU, SE, S, E



Boxing Day Dining

The festivities don't have to end on Christmas Day. Join us on Boxing Day and indulge in a sumptuous three-course menu, allowing you to relax and savour special moments with those who mean the most.

Boxing Day Dinner is served between 12 noon and 8pm.

Boxing Day Dinner is included in the two- and three-night Christmas Residential Package – see page 6 for details.



To book, call 01492 582800

Pre-booking and pre-payments essential.
For full terms and conditions please see page 19.



New Year's Eve Celebrations

Join us in the heart of Conwy to ring in the New Year. Our New Year's Eve Celebration begins with a drink on arrival, followed by a sumptuous four-course dinner, as well a disco and bagpiper at midnight.

Book early – this event is sure to be one of the hottest tickets in town!

£95.00 per Adult

The New Year's Eve Celebrations is included in the New Year's Residential Package – see page 18.

To book, call 01492 582800

Pre-booking and pre-payments essential.
For full terms and conditions please see page 19.





Canapés

Selection on arrival

Starters

Roasted Parsnip Soup, curry oil, parsnip crisp

GF ON REQUEST SD, D, S

Pan Fried Scallop, ham hock croquette, pea purée,
confit egg yolk **GF** E, D, MO, SD, MU

Mains

Classic Beef Wellington, dauphinoise potatoes,
tenderstem broccoli, jus D, G, SD, MU, CE, S, E

Stone Bass Fillet, roast garlic & herb mashed potatoes,
vegetable concassé, tomato dressing **GF** F, D, SD, MU

Root Vegetable & Lentil Wellington, roast potatoes,
greens, vegetable gravy **VE** G, S, MU, CE

Desserts

Cherry & Candied Almond Semifreddo, blondie,
Kirsch syrup **GF ON REQUEST** SD, S, D, E, S, N

Dark Chocolate Delice, salted caramel, charred orange,
orange sorbet **GF ON REQUEST** D, E, G, SD, N

Cheeseboard for the Table

Chef's British Artisan Cheeses, grapes, celery,
chutney, biscuits **V, GF ON REQUEST** G, N, D, CE, MU, SE, S, E

Vegan menu available on request

New Year's Residential Packages

Enjoy a one or two-night stay and ring in the New Year with us at The Castle Hotel. Join in the fun of our New Year's Eve Celebration, then retire to one of our cosy rooms. Stay an extra night and experience our full 'Hospitality from the Heart' with an additional dinner, bed and breakfast on the night before New Year's Eve.

One-night New Year's Package

Our one-night package includes bed & breakfast, and tickets to our New Year's Eve Celebrations.

From £200.00 per person

Two-night New Year's Package

Our two-night package includes bed & breakfast, tickets to our New Year's Eve Celebrations and an additional three-course dinner.

From £325.00 per person

To book, call 01492 582800

Prices are based on two people sharing a Classic Twin/Double Room. Single supplements apply from £50 per room per night. Room upgrades are subject to availability, at an additional cost. For full terms and conditions please see page 19.





Drinks Packages

Available for purchase for our Festive Dining, Christmas Day Lunch and New Year's Eve guests. All packages must be pre-booked.

A Touch of Sparkle: £85.00

1 x bottle of Prosecco
2 x bottles of our Recommended Wines:
Tekena Merlot, Tekena Sauvignon Blanc
or Mount Rozier Rosé

Selection Box: £145.00

1 x bottle of Prosecco
3 x bottles of our Recommended Wines:
Tekena Merlot, Tekena Sauvignon Blanc
or Mount Rozier Rosé
8 x bottles of Birra Moretti

Royal Topper: £219.00

2 x bottles of Prosecco
3 x bottles of our Recommended Wines:
Tekena Merlot, Tekena Sauvignon Blanc
or Mount Rozier Rosé
12 x bottles of Birra Moretti

Santa's Sober Selection: £64.00

1 x bottle of 0% Sparkling Wine
2 x bottles of Torres Natureo Muscat
or Torres Natureo Syrah 0.5% ABV

Designated Sleigh Driver: £39.00

4 x Frobishers, 4 x Coke Zero, 4 x Red Bull



Festive Afternoon Tea

During December, our Afternoon Tea will be served with a Christmas theme. Why not treat someone special in your life to a seasonal surprise?

Finger sandwiches

Selection of festive cakes

Scones with clotted cream & jam

Tea or coffee with refills

Afternoon Tea is served between 2pm and 5pm. Booking essential.

Festive Afternoon Tea **£25.00 per person**

Fancy some fizz? Upgrade to Sparkling Afternoon Tea for £31.00pp and enjoy a glass of prosecco with your afternoon tea.



To book, call 01492 582800

Limited availability. Pre-orders and pre-payments required for all Afternoon Tea bookings. For full terms and conditions please see page 19.

Coaching Inn Group Hotel Locations

Our family of Inns has grown tremendously since we began our journey in 1996. Today, we have more than 35 historic, market town coaching inns and country hotels within our growing portfolio.

No matter which of our hotels you visit, there is no doubt that you will receive our signature Hospitality from the Heart.

Discover all of our locations by scanning this code with your smart phone or by visiting www.coachinginngroup.co.uk.



Terms and Conditions

Festive Dining

A non-refundable, non-transferable booking fee of £10 per person is required in order to hold space, at the time of booking. All events are pre-payable and full payment, final numbers and completed pre-order forms are required by Friday 8th November 2024. Once full payment has been received, the booking is confirmed and no refunds or amendments will be allowed. Should any reduction in final numbers take place, refunds will not be made, nor will the money be offset against any other services or additional guests. Organisers are requested to make their guests aware of this. If pre-orders for every attendee are not received by the given date a default menu will be selected for them. No amendments can be made to pre-orders after Friday 8th November 2024. If booking on behalf of a group, the organiser is responsible for collecting payment and pre-orders, not the individuals.

Christmas and New Year Packages

Upon booking a Christmas or New Year's Eve Package, 50% of the total balance is payable at time of booking. This is a non-refundable and non-transferable booking fee. Full payment is required by Friday 8th November 2024 along with completed menu pre-order forms. Once full payment has been received the booking is confirmed and no refunds or amendments will be allowed. Any guest with dietary requirements should inform the hotel on the completed pre-order form prior to arrival.

Christmas Day and Boxing Day Dining

A non-refundable, non-transferable booking fee of £10 per person is required for all pre-booked tables, at time of booking. Full pre-payment, final numbers and completed menu pre-order forms are required by Friday 8th November 2024. Once full payment has been received, the booking is confirmed and no refunds or amendments will be allowed, nor can the booking fee be offset against any other services or products. Children's prices are: 0 – 4 years free of charge, 5 – 11 years child price and 12 years and over adult price.

Additional Information

Guests are not permitted to bring their own food and drink to consume on the premises.

Allergies and Intolerances

If you or any member of your party are affected by any food allergies or intolerances, please advise our team when booking. We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens. All allergens are correct at time of printing.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts
MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds



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