



# DEALS

## FOR PARTIES OVER THE FESTIVE PERIOD

Starting 20 November - last lunch & evening is 20 December, before we close for Christmas & New Year on 21st December, re-opening on 12th January 2026.

## Christmas Boozy Brunch

£50 per person includes Main course from Festive Brunch menu with 6 drinks or 3 cocktails, crackers, hats, welcome drinks and amuse bouche (or individually priced) - includes draught beer.

## Christmas Evening Menu

£35 per person for 2 courses, £40 for 3 - decorations, crackers, and hats

Kids meal £10 - Including cordial & scoop ice cream

## Christmas Stayover Deal

Add a stay to any of the above...

2 sharing a twin/double room from £80 with breakfast

Upgrade for just £10 to deluxe!

When sharing a multi room of up to 5 people - £65 per person aged 16+

TERMS AND CONDITIONS APPLY. BY DIRECT BOOKING ONLY.



# FESTIVE BRUNCH MENU

**Pear, Stilton & Walnut Salad** £11.00

**Veggie Festive Frittata** £12.50

**Yorkshire Pudding Wrap** *served with jug of gravy and side of roast potatoes*

- **Roast Manx Beef** £14.95 caramelised onion, bubble n' squeak, horseradish cream
- or*
- **Roast Turkey** £13.50 stuffing, pigs in blankets, cranberry sauce

**Croissant Deluxe** £11.00 crois-muffin stacked with fried egg, mushroom ketchup, sliced American cheese, with a choice of bacon or sausage patty

**Mini Manx** £10.00 bacon, fried egg, sausage, beans & toast

**Full Manx** £14.50 bacon, 2 fried eggs, sausage, tomato, beans, black pudding & mushrooms & toast

**Eggs Benedict** £12.00 poached eggs on an english muffin, topped with bacon & hollandaise sauce

Swap Bacon for – Spinach (Eggs Florentine) or Smoked Salmon (Eggs Royale)

**Scrambled/Fried/Poached Eggs on Toast** £10.00 choose 2 extras: Avocado, Mushrooms, Spinach

**Pannetone French Toast** £8.50 served with whipped cream & berries

Desserts £7.50

**Apple Strudel** cinnamon apples & sultanas wrapped in filo pastry with custard or cream

**Tres Leches Cake** sponge cake that has been gently soaked in a blend of three rich milks – evaporated, condensed, and fresh cream.

*Boozy Brunch* – £50 per person for meal with 3 cocktails or 6 drinks

*Non-Boozy Brunch* – £35 per person for meal with 3 mocktails or 6 soft drinks

**Both include Christmas crackers, hats & amuse bouche with welcome drink**

Thursday-Saturday 12pm  
from 20<sup>th</sup> Nov-20<sup>th</sup> Dec '25

last orders 3:45pm

subject to change/availability



£35 2 COURSES - £40 FOR 3 COURSES

# FESTIVE EVENING MENU

## APPETISERS

**Roasted Apple & Parsnip Soup** (ve)

**Manx Crab & Avocado Tian** Citrus dressing, cucumber & king prawn garmish

**Duck Confit Terrine** Cranberry gel, pickled walnut, toasted brioche

**Roast Beetroot & Goats Cheese Salad** (V) Rocket, toasted seeds, pomegranate molasses

## MAIN COURSE

served with vegetables & potatoes

**Traditional Turkey & Ham** Sage & onion stuffing, pigs in blankets

**Roast Manx Beef** with Yorkshire Pudding

**Sole Paupiette** Poached fillet of Sole, stuffed and rolled with spinach, & white fish mousse with champagne & grape cream sauce

**Chestnut & Mushroom Risotto** (v/ve) Truffle oil & parmesan crisp

## DESSERT

**Christmas Pudding** Brandy sauce

**Sticky Toffee Apple Crumble** Manx clotted cream

**Baked Alaska** Strawberry ice cream

**Chocolate & Orange Creme Pot** Amaretti crunch topping

**Manx Cheeseboard** \*+£3

*followed by...*

**mince pies & coffee**

V - Vegetarian  
VE- Vegan  
DF - Dairy Free

We may be able to cater to special dietary requirements with sufficient notice. Please ask for more details.



# TERMS & CONDITIONS

## FOR PARTIES OVER THE FESTIVE PERIOD

- All provisional enquiries must be confirmed within 14 days of booking, by telephone & writing.
- A deposit of £10 per person is payable as confirmation as booking for parties of 4 or more.
- Boozy/Non-Boozy drinks tickets cannot be re-used on any other day but the one booked, nor exchanged for cash.
- We regret that all deposits are non-refundable and non-transferable. Should your party size decrease in number, all payments (including deposits) cannot be offset against any other services.
- Final payment is due one week before the event. The Hotel will consider refund in appropriate circumstances.
- Food pre-orders of 5 people or more are required a week before the event, pre-orders for parties of 15 people or more must be provided 14 days before the event.
- If the Hotel has to cancel to ensure appropriate numbers, an alternative date will be provided, or a full refund given without liability. We reserve the right to change or cancel due to unforeseen circumstances beyond our control.
- The cost of any additional services such as drinks on the day/night must be paid for prior to departure from the Hotel.
- Any special dietary requirements must be advised at least 14 days in advance along with any allergy information. We will do our utmost to accommodate request but these cannot always be guaranteed and no liability accepted in the event of mistakes or non-compliance.

*Thank you!*