



*Festive*  
PARTIES & BREAKS

THE ROYAL HOTEL

MERCHANTS BISTRO



*experience*

## CHRISTMAS IN BIDEFORD

Make this Christmas unforgettable at The Royal Hotel, where the festive celebrations come alive in historic and enchanting settings. Our historic hotel transforms into a winter wonderland offering a memorable backdrop for your Christmas celebrations.

Discover our curated festive programme that includes delicious menus, jam-packed party nights and serene Christmas Breaks, designed to immerse you in the holiday spirit. Join us for a Christmas to remember where every moment is infused with magic and luxury.

To book please contact our reception team on 01237 472005 or email [reservations@royalbideford.co.uk](mailto:reservations@royalbideford.co.uk)



# a jingle

## BELL BALL

This Christmas, make it a celebration to remember! The festive season is the perfect time to gather with your loved ones, and our Christmas Party Nights provide the perfect setting.

We'll transform Palm Court & Merchants Bistro with festive decorations to bring the Christmas spirit alive, all while ensuring there's ample room for you to dance the night away after enjoying your meal.

### Included in your Christmas Party Night:

- A delicious and traditional 3 course dinner
- Our resident DJ will keep everybody on their feet
- Bar and waiting staff to help the night run smoothly



### CHRISTMAS PARTY NIGHT DATES

Friday 22 November | £39.00

Friday 29 November | £39.00

Saturday 30 November | £43.00

Thursday 5 December | £34.00

Friday 6 December | £39.00

Saturday 7 December | £43.00

Thursday 12 December | £34.00

Friday 13 December | £39.00

Saturday 14 December | £43.00

Thursday 19 December | £34.00

Friday 20 December | £39.00

Saturday 21 December | £43.00

### POST-CHRISTMAS PARTY NIGHTS

Keep the holiday spirit alive with our post-Christmas party nights at The Royal Hotel! As the festive season winds down, there's no need to stop celebrating. Extend the joy and excitement into the days following Christmas with our specially curated Post-Christmas party nights

Saturday 11 January | £34.00

Saturday 18 January | £34.00



Prices are per person



# festive FEASTS

## FESTIVE LUNCHES in Palm Court & Merchants Bistro

Monday - Saturday  
2 Courses - £23 per person  
3 Courses - £29 per person

Celebrate the spirit of Christmas with delectable cuisine at The Royal Hotel. Our festive lunches are designed to tantalise your taste buds and enhance your holiday celebrations.

**Terms & Conditions**  
An initial deposit of £10 per person is required at the time of booking. Full payment, accompanied by a pre-order, must be settled no later than 4 weeks prior to the scheduled booking date. Please note that if the numbers are low, this will be served as a plated roast unless a plated meal is specifically requested.



Adults need around 2000 Kcal a day. Our dishes may contain traces of allergens. Please let us know if you have any allergens or dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free due to possible cross contamination during production.

## MERCHANTS CARVERY NIGHTS

Monday - Saturday  
3 Courses - £35 per person

Step into the holiday magic with our Merchants Festive Party and Dinner. Our bistro is transformed into a festive wonderland, perfect for gatherings with friends, colleagues, or family.

## PALM COURT CARVERY NIGHTS

Thursday - Saturday  
3 Courses from £34 per person  
(Monday - Wednesday for Private Bookings)

Whether you're looking for an impromptu get-together with friends or hoping to wrap up a work function in style, our festive dinners are tailored to suit every type of occasion.



**GF** Gluten Free **V** Vegetarian **VE** Vegan  
**GF?** Can be made Gluten Free (please ask when ordering)  
**VE?** Can be made Vegan (please ask when ordering)  
**D** - DAIRY **G** - GLUTEN **M** - MUSTARD **E** - EGG **MO** - MOLLUSCS  
**CR** - CRUSTACEAN **C** - CELERY **N** - NUTS **SU** - SULPHUR DIOXIDE  
**F** - FISH **S** - SESAME **SO** - SOYA **P** - PEANUTS **L** - LUPIN

## FESTIVE CARVERY MENU

### STARTERS

**Sweet Potato & Coconut Soup** **GF, V, VE**  
Creamy sweet potato and coconut soup with a hint of cumin and chilli 156 kcals **C**

**Chef's Festive Mixed Platter**  
Prawns in Marie Rose Sauce | Chicken Liver Pate  
Smoked Salmon | Prosciutto & Asparagus  
Coronation Turkey | Ciabatta Toasts 960 kcals **CR, E, F, C, SU, M, G**

**Chef's Festive Vegetarian Platter** **V**  
Egg Mayonnaise | Raspberry Poached Pear  
Cheese & Chive Bruschetta | Ciabatta Toasts  
Coronation Tofu Salad | Asparagus & Green Figs 860 kcals **E, SU, D, G, M**

**Mushroom Vol Au Vent** **V**  
Sautéed button mushrooms, spinach and apricots, tarragon cream 450 kcals **E, D, G**

### MAINS Carvery

**Roast West Country Silverside of Beef**

**Roast Breast of Turkey**

**Chef's Spinach & Apricot Nut Roast** **V, G, E, P**  
Yorkshire puddings **G, E, D** glazed mini sausages **M** sage and chestnut stuffing **G** selection of vegetables, crisp roast potatoes and crunchy seasoned cubes **G**

**Grilled Bass**

Sea bass fillet, braised fennel, Pernod & dill sauce 1200 kcals **F, C, D, SU**

**Mixed Vegetable Wellington** **V**

Yorkshire pudding, vegetarian gravy 1120 kcals **G, D, E**

**Arancini** **V, VE**

Mushrooms and vegan Blue cheese, sticky risotto, Mediterranean tomato sauce 900 kcals

### DESSERTS

**Traditional Christmas Pudding**

Brandy cream sauce or West Country clotted cream 660 kcals **G, N, D, SU**  
(Gluten-free and vegan options are available)

**Merchants Trio**

Mini Banoffee Tartlet | Chocolate Choux Bun  
Strawberry Vacherin 860 kcals **G, D, E, SO**

**Christmas Yule Log**

Cherry brandy chocolate sponge, chocolate ganache frosting, morello cherry compote 660 kcals **G, D, E**

**Fresh Fruit & Berry Bowl**

West Country clotted cream 335 kcals **D**

**Cheese Platter**

Stilton, Brie and Cheddar cheeses, savoury crackers, grapes, apple and ale chutney 970 kcals **G, D, SU, S**

**Fresh Filtered Coffee & Minted Chocolates**

Selection of liqueur coffees available  
(Teas available on request)

celebrate

IN STYLE

## CHRISTMAS DAY LUNCH

3 Courses from £95 per person  
Served from 12pm

Ease the Christmas Day stress and treat yourself to a serene and luxurious lunch. You'll be greeted with a festive atmosphere and mouthwatering food. We'll welcome you with a sparkling glass of bubbly as you settle into your table.

## BOXING DAY CARVERY

Lunch 12-2.30 pm | Dinner 5-8pm  
Carvery £17.95 per person  
Carvery & Sweet £24.45 per person  
Child Carvery £8.50  
Child Carvery & Sweet £15.00

Continue the holiday cheer with a delightful one or two course Boxing Day lunch, the ideal addition to your post-Christmas celebrations.

## NEW YEAR'S EVE GALA DINNER

3 Course Dinner Disco | £65 per person  
From 7.30pm onwards

- Glass of Bucks Fizz or Prosecco on arrival
- A sumptuous 3 course gala dinner
- Dance into 2025 with our in-house disco



## CHRISTMAS DAY CARVERY LUNCH

### STARTERS

#### Sweet Potato & Coconut Soup GF, V, VE

Creamy sweet potato and coconut soup with a hint of cumin and chilli 156 kJals C

#### Duck Salad

Chinese spiced duck breast, duck and black bean roll, chick pea puree, plum sauce 375 kJals G, E, F, SO

#### Chef's Festive Mixed Platter

Prawns in Marie Rose sauce | Chicken Liver Pate | Smoked Salmon Prosciutto & Asparagus | Coronation Turkey | Ciabatta Toasts 960 kJals CR, E, F, C, SU, M, G

#### Chef's Vegetable Festive Vegetarian Platter V

Egg Mayonnaise | Raspberry Poached Pear | Cheese & Chive Bruschetta Coronation Tofu Salad | Asparagus & Green Figs | Ciabatta Toasts 860 kJals E, SU, D, G, M

#### Mushroom Vol Au Vents V

Sautéed button mushrooms, spinach & apricots, tarragon cream 450 kJals G, E, D

### MAINS

#### Carvery

#### Roast West Country Sirloin of Beef

#### Roast Breast of Turkey

#### Honey Roasted Pork Loin

Dijon mustard, panko herb crust

#### Chef's Spinach & Apricot Nut Roast V G, E, P

All served with Yorkshire puddings G, E, D glazed mini sausages M sage and chestnut stuffing G

#### Grilled Bass

Sea bass fillet, braised fennel, Pernod & dill sauce 1200 kJals F, C, D, SU

#### Mixed Vegetable Wellington V

Yorkshire pudding, vegetarian gravy 1120 kJals G, D, E

#### Arancini V, VE

Mushrooms and vegan Blue cheese, sticky risotto, Mediterranean tomato sauce

### DESSERTS

#### Traditional Christmas Pudding

Brandy cream sauce or West Country clotted cream 660 kJals G, N, D, SU  
(Gluten-free and vegan options are available)

#### Merchants Trio

Mini Banoffee Tartlet | Chocolate Choux Bun | Strawberry Vacherin 860 kJals G, D, E, SO

#### Christmas Yule Log

Cherry brandy chocolate sponge, chocolate ganache frosting, morello cherry compote 660 kJals G, D, E

#### Fresh Fruit & Berry Bowl

West Country clotted cream 335 kJals D

#### Cheese Platter

Stilton, Brie and Cheddar cheeses, savoury crackers, grapes, apple and ale chutney 970 kJals G, D, SU, S

#### Fresh Filtered Coffee & Minted Chocolates

Selection of liqueur coffees available  
(Teas available on request)

## NEW YEAR'S EVE GALA DINNER

### STARTERS

#### Sweet Potato & Coconut Soup GF, V, VE

Creamy sweet potato and coconut soup with a hint of cumin and chilli 156 kJals C

#### Duck Salad

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#### Chef's Festive Mixed Platter

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#### Chef's Vegetable Festive Vegetarian Platter V

Egg Mayonnaise | Raspberry Poached Pear | Cheese & Chive Bruschetta Coronation Tofu Salad | Asparagus & Green Figs | Ciabatta Toasts 860 kJals E, SU, D, G, M

#### Mushroom Vol Au Vents V

Sautéed button mushrooms, spinach & apricots, tarragon cream 450 kJals G, E, D

### MAINS

#### Hand-Carved West Country Sirloin of Beef

Yorkshire pudding, horseradish tartlet, Red wine jus 1400 kJals G, D, E, SU

#### Lamb Rump

Roasted lamb rump, lentils and broad beans, redcurrant reduction 1395 kJals G, U

#### Hake Supreme

Pan fried hake fillet, braised fennel, Pernod and dill sauce 1200 kJals D, F, C

#### Tounesdos Rossini (£15 Supplement)

'Classic' French butter fried fillet steak, toasted brioche, duck pate, rich Madeira jus 1250 kJals G, D, E, SU

#### Mixed Vegetable Wellington V

Yorkshire pudding, vegetarian gravy 1120 kJals G, D, E

#### Arancini V, VE

Mushrooms and vegan Blue cheese, sticky risotto, Mediterranean tomato sauce 900 kJals

Accompanied by a Bouquetiere of vegetables, minted baby new potatoes, chive butter sauce

### DESSERTS

#### Traditional Christmas Pudding

Brandy cream sauce or West Country clotted cream 660 kJals G, N, D, SU  
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#### Merchants Trio

Mini Banoffee Tartlet | Chocolate Choux Bun | Strawberry Vacherin 860 kJals G, D, E, SO

#### Christmas Yule Log

Cherry brandy chocolate sponge, chocolate ganache frosting, morello cherry compote 660 kJals G, D, E

#### Fresh Fruit & Berry Bowl

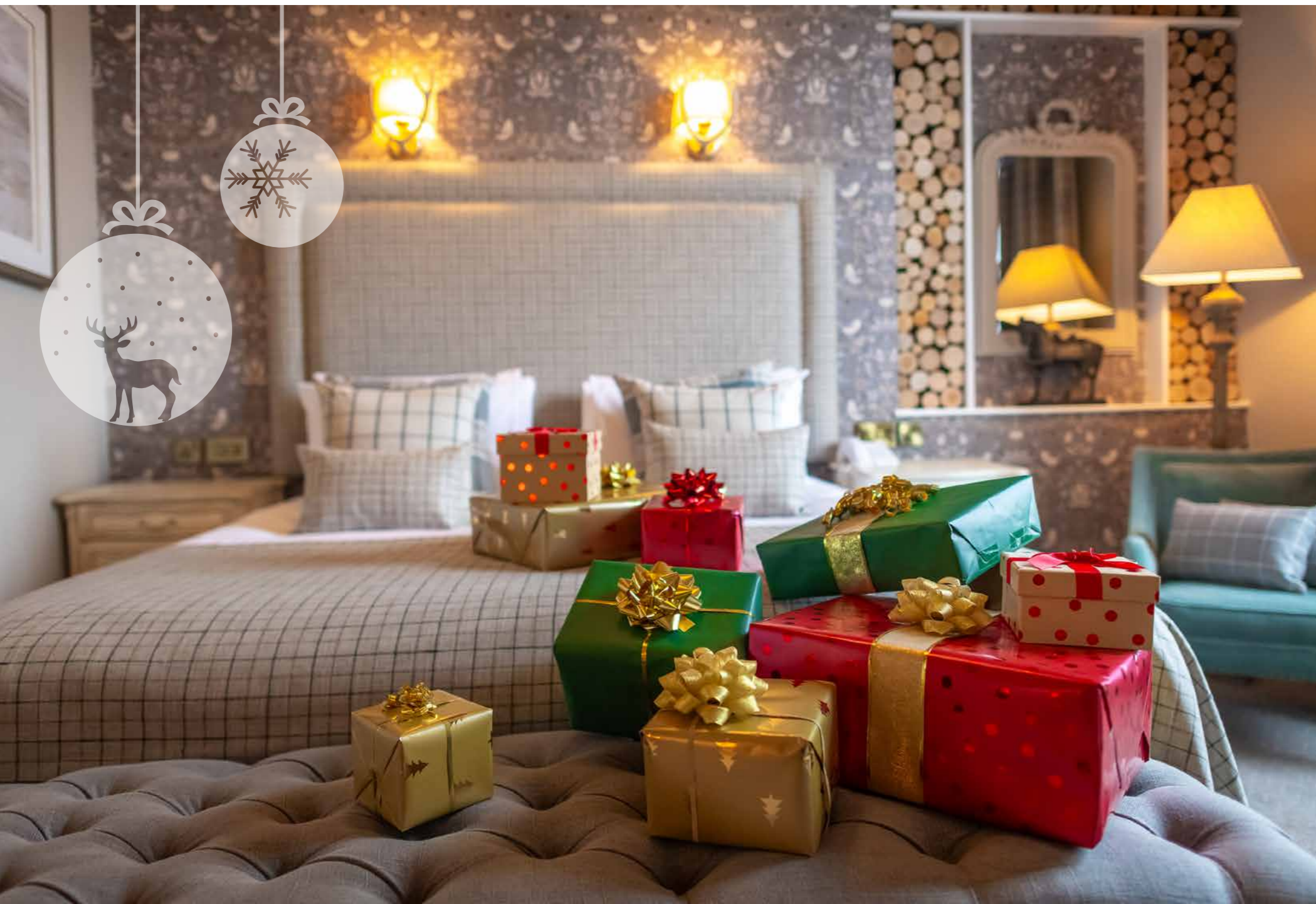
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#### Cheese Platter

Stilton, Brie and Cheddar cheeses, savoury crackers, grapes, apple and ale chutney 970 kJals G, D, SU, S

#### Fresh Filtered Coffee & Minted Chocolates

Selection of liqueur coffees available  
(Teas available on request)



## THE PERFECT *festive retreat*

Experience the enchantment of the festive season during your stay at the Royal Hotel, where luxury meets warmth in every detail of our accommodations.

Embrace the joy of the season in the inviting ambience of our hotel, where every detail is designed to ensure a magical and memorable stay.

**All our rooms offer the following facilities as standard**

- Free Wi-Fi and parking
- Free use of swimming, gym and leisure facilities at The Barnstaple Hotel
- Exclusive discounts at local attractions
- Telephones, toiletries tea and coffee-making facilities and hairdryers

To book or to find out more about our accommodation please call our reception team on 01237 472005.





## THE ROYAL HOTEL

MERCHANTS BISTRO

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The Royal Hotel, Barnstaple Street, Bideford, Devon EX39 4AE



  
B R E N D  
COLLECTION

HOTELS | RESTAURANTS | SPAS