



Feathers
HOTEL & RESTAURANT

CELEBRATING
CHRISTMAS & NEW YEAR 2024



SELECTED DATES THROUGH NOVEMBER & DECEMBER 2024

We have something for everyone to enjoy this festive season


CREST
HOTELS



CHRISTMAS IS A TIME OF MAGIC

and a time to Party!!

We have everything wrapped up from
Christmas Party Nights, Christmas Lunches or
Festive Afternoon Teas to New Year's Celebrations!

Why not extend the fun and stay with us overnight!
The historic Feathers Hotel is full of character and contemporary
features for a comfortable and relaxing stay.

We have all the amenities you need to get ready for
the night or to relax after partying all night.

Rates available from £119.00

And just add breakfast for £12.95 per person
to get you started for the day.

Terms & Conditions apply. Visit website for full details

www.feathersatludlow.co.uk

PRIVATE PARTY NIGHTS

Exclusive to you

How does an Exclusive Private Party night sound?
Let our experienced team guide you through planning your own event unique to you and your group or company.

The Prince Charles Suite is available for guests up to 70.
Alternatively, the James II Suite is available for guests up to 35.
You can tailor the menu to suit your taste buds and you can even set the tone for the playlist!!

**Party dates available throughout November to January,
call us now to discuss your preferred date.**

CHRISTMAS PARTY NIGHTS

Experience the Magical Atmosphere of our Christmas Parties with friends or colleagues at our joiner parties. We have a selection of spaces and can accommodate groups up to 70 guests. Taking place every Thursday, Friday & Saturday evening between 29th November until 21st December 2024.

STARTERS

Parsnip Velouté (V)(GF)
With apple and croutons

Duck Liver Pate
With kitchen's marmalade

Mature Cheddar Souffle (V)
With onion jam

Salad of Shaved Vegetables (V)(GF)
With Colston Bassett and pickled walnuts

MAINS

Traditional Roast Breast Turkey
With stuffing, pigs in blankets and bread sauce

48hr IPA Braised Beef Shin Bourguignon
With smooth mash and Ludlow carrots

Chalk Steam Trout (GF)
With new potatoes, spinach and béarnaise sauce

Wild Mushroom and Truffle Wellington (V)
With cranberries and chestnuts

All served with our Christmas vegetables

DESSERTS

The Feathers Figgy Pudding (V)(GFA)
With brandy sauce

Meringue Tumble (V)(GF)
With dates, pineapple and figs

Single Estate Chocolate Mousse (V)
With pecan biscotti

Lemon Tart (V)
With New York cheesecake

DINNER £45.00 PER PERSON

Served with mince pie, tea or coffee

Please note we have a multi choice menu available to suit everyone's preferences, pre order must be received 14 days prior to your event along with all allergy and dietary requirement information.



CHRISTMAS DAY CARVERY LUNCH

A Christmas lunch like no other. The Festive season wouldn't be the same without indulging in our delicious menu with all the trimmings.



STARTERS

Butternut Squash Velouté (V)
With granola and honey

Feathers Crayfish Cocktail (GF)
Traditional Marie rose sauce with buttered wholemeal sourdough

Chicken Liver Parfait
With kitchen's marmalade

MAINS

Traditional Roast Turkey
Pigs in blankets, sage stuffing

Shropshire Ham
Sticky honey mustard Glaze

Pan Seared Scottish Salmon
With mussel and saffron broth

All served with garlic and rosemary roast potatoes, honey glazed root vegetables, brussel sprouts and smokey bacon

DESSERTS

The Feathers Figgy Pudding (V)(GFA)
With brandy sauce

Single Estate Chocolate Mousse (V)(GFA)
With chocolate Madeleine

The Very Best Crème Brûlée (V)(GF)
With Feathers shortbread

Mince Pies (V)
With brandy butter

£72.00 PER ADULT
£36.00 PER CHILD (UNDER 12)

Children under 3 free of charge



CHRISTMAS DAY LUNCH

Christmas Day Lunch should be all about getting family and friends together to enjoy the big day. Let The Feathers Family look after yours.



STARTERS

Foie Royale and Duck Liver Parfait
With raisin and brandy marmalade

Twice Baked Colston Bassett Souffle (V)
With pickled walnuts

Butternut Squash Velouté (V)
With granola and honey

Feathers Crayfish Cocktail (GF)
Traditional Marie rose sauce with buttered wholemeal sourdough

MAINS

Traditional Roast Turkey
With roast potatoes, stuffing, pigs in blanket, and bread sauce

BBQ Lincoln Red Sirloin
With Yorkshire pudding, horseradish cream and a beef gravy

Stone Bass with "Fish Pie" (GF)
With a parsley sauce

Coronation Wild Mushroom Vol au Vent (V)
With leeks and onions

All served with our Christmas vegetables

DESSERTS

The Feathers Figgy Pudding (V)(GFA)
With brandy sauce

Meringue Tumble (V)(GF)
With dates, pineapple and figs

Single Estate Chocolate Mousse (V)(GF)
With chocolate Madeleine

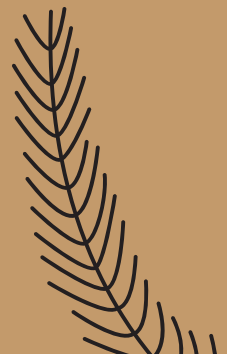
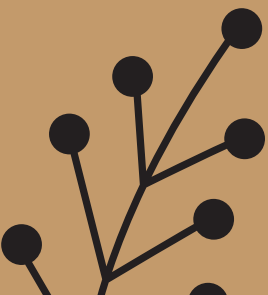
The Very Best Crème Brûlée (V)(GF)
With Feathers shortbread

Mince Pies (V)
With brandy butter

Cheese Table (V)(GFA)
Our favourite cheeses with matching sides, fruit and wafers

£95.00 PER ADULT
£46.50 PER CHILD (UNDER 12)

Children under 3 free of charge



BOXING DAY LUNCH

If you need another day to celebrate with family or just want to relive Christmas day food again then our Boxing Day lunch is perfect for you. The Festive season wouldn't be the same without indulging in our delicious carvery with all the trimmings.

STARTERS

**Roast San Marzano
Tomato Soup (V)**
Lincolnshire poacher toast

**Pressed Chicken and Truffle
with Chicken Liver Pâté (GF)**
With chicken crackling

Salad of Goat's Cheese (V)
Vintage Yorkshire rhubarb
& minus 8 vinegar

Crayfish Cocktail (GF)
Traditional Marie rose sauce,
buttered wholemeal sourdough

MAINS

BBQ Lincoln Red Sirloin
With homemade Yorkshire
pudding, garlic and rosemary
roast potatoes, honey glazed root
vegetables, horseradish cream and
beef gravy

Chicken Croque Royale
With triple cooked chips and
garden leaves

Feathers Fish Pie (GF)
With sherry and lemon greens

Moroccan Roots Tagine (V)
With lavosh and labneh

DESSERTS

Dark Chocolate Fondant (V)(GF)
With salted caramel
and milk ice cream

Meringue Tumble (V)(GF)
With dates, pineapple and figs

Vanilla Panna Cotta (GF)
With raspberries and orange

**The Very Best
Crème Brûlée (V)(GF)**
With Feathers shortbread

**£42.00 PER ADULT
£17.00 PER CHILD (UNDER 12)**

Children under 3 free of charge

THE FEATHERS NEW YEAR'S EVE TASTER MENU

Welcome the New Year with us enjoying delicious food and lots of bubbles! Served in our Plumes restaurant followed by dancing into the early hours in our stunning medieval Prince Charles Suite. Celebrate with Friends and Family and make the New Year one to remember.

CHOOSE ONE OF THE BELOW MENUS

Prosecco Drinks Reception

Hokkaido Milk Bread and Kitchen's Snacks

Sweetcorn Velouté with Brixham Crab

Roast Beetroots with Shaved Aged Pastrami

Cured Trout with Cucumber and Horseradish

Chicken and Truffles with Chicken Crackling

The Feathers Beef Wellington

Piña Colada Viennetta

Caramel Truffles and Fisherman's Friend Meringues

Tea, Coffee, Homemade Petit Fours

£88.00 PER PERSON

Prosecco Drinks Reception

Hokkaido Milk Bread and Kitchen's Snacks

Sweetcorn Velouté with Spring Roll

Roast Beetroots and Aged Parmesan

Chicory with Cured Cucumber and Mandarin

Leeks and Truffle with Onion Crackling

The Feathers Forest Mushroom Wellington

Piña Colada Viennetta

Caramel Truffles and Fisherman's Friend Meringues

Tea, Coffee, Homemade Petit Fours

£88.00 PER PERSON

Please note all options on this menu are vegetarian

HOW TO BOOK

To secure your booking today, call us on **01584 875 261**
or email events@feathersatludlow.co.uk



TERMS & CONDITIONS

Make a provisional booking which will be held for 7 days.

A £15.00 per person non-refundable or transferable deposit will be required after 7 days of booking.

Full payment is required 28 days prior to your event.

We regret that if your party size decreases in numbers, we will not be able to refund deposits already paid but your final balance will be reviewed based on your revised numbers.

We reserve the right to move an event to an alternative room, subject to confirmed numbers, we will endeavour to give as much notice as possible.

Accommodation rates are advertised at a from price and are subject to change.

Table locations are subject to request and availability and cannot be guaranteed. We reserve the right to join smaller parties together.

Pre orders for all attendees including special dietary requirements must be confirmed no later than 14 days prior to your event.

All Food items are subject to change at any point by the hotel without prior notice.

Any guest with an allergy of any kind must be notified to the events team 28 days prior to the event. A menu detailing all allergens is available upon request. Whilst every effort is made to be extremely careful, it is with regret that we cannot guarantee any of our food / drinks will be free of any traces of allergens.

CELEBRATE WITH US

we have something for everyone this festive season!



How to book

For more information or to book your event
Contact number: **01584 875 261**
Email: events@feathersatludlow.co.uk





Feathers
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The Feathers Hotel
24-25 Bull Ring
Ludlow
SY8 1AA

Contact number: 01584 875 261

Email: events@feathersatludlow.co.uk



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