

THE ROYAL HOTEL



Christmas Parties & Festive Lunches

A Royal CHRISTMAS

Join us at The Royal Hotel this Christmas, where you'll be warmly welcomed to surroundings infused with festive spirit.

There is no better place to celebrate the holiday season surrounded by family, friends and colleagues than at The Royal Hotel.

From an intimate family party to a large corporate celebration, you can be sure of flavoursome food, cheerful service and professional execution amid a richly festive ambience.

No matter your reason to get into the festive season, we can guarantee a magical experience in our charming regency hotel by the river.



Festive LUNCHES

2 COURSES £15.75 | 3 COURSES £19.75

Celebrate the run-up to Christmas with all the trimmings at The Royal Hotel.

SERVED FROM 1ST TO 24TH DECEMBER

MON - WEDS 12 - 2 PM | THURS - SAT 12 - 2:30 PM

STARTERS

- CREAM OF VEGETABLE SOUP (V) Vegetable crisps
- PRAWN & MELON CAPRICE Marie Rose sauce
- CHICKEN LIVER PATE Onion chutney, melba toast
- CREAMY GARLIC MUSHROOMS (V) Toasted ciabatta
- GOAT'S CHEESE AND ENDIVE SALAD (V) Pickled red onion, pesto oil

MAINS

- ROAST SILVERSIDE OF BEEF Yorkshire pudding, red wine jus
 - ROAST DEVON TURKEY Chestnut stuffing, chipolata sausage, red wine jus
 - GRILLED FILLET OF SALMON Braised fennel, prawn & dill cream sauce
 - MUSHROOM TAGLIATELLE (V) White wine cream, rocket, garlic bread, shaved Parmesan
 - BRAISED BELL PEPPER (V) (VE) Falafel, mediterranean tomato sauce
- All served with buttered sprouts, cauliflower with mornay sauce, peas flamande, roast potatoes

DESSERTS

- TRADITIONAL CHRISTMAS PUDDING Brandy sauce or clotted cream
- BANOFFEE PIE Dairy vanilla ice cream
- TRIO Chocolate choux bun, mini raspberry pavlova, baby lemon meringue pie
- FRESH FRUIT SALAD West Country clotted or pouring cream
- CHEESE SELECTION Celery, grapes, walnuts, onion chutney, biscuits
- FRESH FILTERED COFFEE AND MINTED CHOCOLATE

Party the NIGHT AWAY

PARTIES FROM £26

The festive season is the perfect excuse to spend time with your nearest and dearest and our Christmas Party Nights make a wonderful backdrop to your celebrations.

Once you've finished dining and dancing, why not stay the night in one of our lovely rooms?

STARTERS

- CREAM OF VEGETABLE SOUP (V) Vegetable crisps
- PRAWN & MELON CAPRICE Marie Rose sauce
- CHICKEN LIVER PATE Onion chutney, melba toast
- CREAMY GARLIC MUSHROOMS (V) Toasted ciabatta
- GOAT'S CHEESE AND ENDIVE SALAD (V) Pickled red onion, pesto oil

FROM THE CARVERY

- ROAST SILVERSIDE OF BEEF AND ROAST DEVON TURKEY
Served with chestnut stuffing, mini glazed sausages, Yorkshire puddings

MAINS

- GRILLED FILLET OF SALMON Braised fennel, prawn & dill cream sauce
- MUSHROOM TAGLIATELLE (V) White wine cream, rocket, garlic bread, shaved Parmesan
- BRAISED BELL PEPPER (V) (VE) Falafel, mediterranean tomato sauce
All served with buttered Brussels sprouts with chestnuts, cauliflower with mornay sauce, honey roast parsnips, peas flamande, roast potatoes, diced potatoes

DESSERTS

- TRADITIONAL CHRISTMAS PUDDING Brandy sauce or clotted cream
- BANOFFEE PIE Dairy vanilla ice cream
- TRIO Chocolate choux bun, mini raspberry pavlova, baby lemon meringue pie
- FRESH FRUIT SALAD West Country clotted or pouring cream
- CHEESE SELECTION Celery, grapes, walnuts, onion chutney, biscuits
- FRESH FILTERED COFFEE AND MINTED CHOCOLATE

STAY THE NIGHT FROM
£45PP

PARTY NIGHTS DATES

THURSDAY NIGHTS

9th December* £26
16th December £27

FRIDAY NIGHTS

19th November* £27
3rd December £31
10th December £31
17th December £31

SATURDAY NIGHTS

20th November £27
4th December £34
11th December £34
18th December £34



STAY THE NIGHT

For little more than your taxi fare home, you can stay the night, relishing in the luxury of one of our cosy and welcoming rooms.

ROOM ONLY

Twin/Double £55
Single £45

BED & BREAKFAST

Twin/Double £75
Single £55

Prices are based on a three-course dinner, two-course dinners are available on selected dates*. The accommodation price is based on two people sharing a double room. Call us on 01237 472005 or visit our website for further details.

Christmas DAY LUNCH

£80 PER PERSON

Experience delicious food and festive cheer at The Royal Hotel. Get the festivities started with a glass of bubbly on arrival and dine surrounded by your nearest and dearest.

Served in the Regency Restaurant or experience silver service in our Elegant Kingsley Dining Room.

STARTERS

SOUP (V) Tomato & red pepper soup, pesto oil

DUCK SALAD Tempura fried confit duck leg, endive salad with spring onions & watermelon, roasted salted walnuts

ROASTED MUSHROOMS (V) Garlic and herb roasted mushrooms, tarragon and white wine cream, toasted ciabatta, wild mushroom & panko crumb

CHARRED HALLOUMI (V) Charred Halloumi, quail's eggs, green bean and shaved fennel salad, pea shoots, tomato & red onion confit

CARPACCIO SALMON Carpaccio of beetroot cured salmon, pickled cucumber, celeriac & horseradish remoulade, balsamic glaze

MAINS

FROM THE CARVERY Choose from:

-Roasted West Country Sirloin of Beef & Yorkshire Pudding

-Roasted Devon Turkey with Mustard glazed sausages

-Honey roasted loin of Pork with Dijon mustard & panko herb crust

Served With: Orange glazed baton carrots, petit pois, honey roast parsnips, cauliflower mornay, buttered Brussels sprouts, mashed swede, roast potatoes, crispy diced cubes, chestnut stuffing

FILLET OF BASS Baked fillet of sea bass, braised cannellini beans with chorizo, smoked paprika oil

RAVIOLI (V) Toasted spinach and ricotta ravioli, panko herb crumb, Mediterranean tomato compote

DESSERTS

TRADITIONAL CHRISTMAS PUDDING Brandy sauce or clotted cream

BANOFFEE PIE Dairy vanilla ice cream

TRIO Chocolate choux bun, mini raspberry pavlova, baby lemon meringue pie

FRESH FRUIT SALAD West Country clotted or pouring cream

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New Years Eve GALA DINNER

3 COURSE DINNER FROM £49

The Royal Hotel invites you to come and celebrate the New Year in style. Our dazzling black-tie event is the place to be on New Year's Eve.

3-COURSE DINNER SERVED AT REGENCY RESTAURANT £59

3-COURSE DINNER AT REGENCY BAR £49

STARTERS

CREAM OF VEGETABLE SOUP (V) Vegetable crisps

PRAWN & MELON CAPRICE Marie Rose sauce

CHICKEN LIVER PATE Onion chutney, melba toast

CREAMY GARLIC MUSHROOMS (V) Toasted ciabatta

GOAT'S CHEESE AND ENDIVE SALAD (V) Pickled red onion, pesto oil

MAINS

ROAST SILVERSIDE OF BEEF Yorkshire pudding, red wine jus

ROAST DEVON TURKEY Chestnut stuffing, chipolata sausage, red wine jus

GRILLED FILLET OF SALMON Braised fennel, prawn & dill cream sauce

MUSHROOM TAGLIATELLE (V) White wine cream, rocket, garlic bread, shaved Parmesan

BRAISED BELL PEPPER (V) (VE) Falafel, mediterranean tomato sauce

All served with buttered sprouts with chestnut, cauliflower with mornay sauce, peas flamande, roast potatoes

DESSERTS

TRADITIONAL CHRISTMAS PUDDING Brandy sauce or clotted cream

BANOFFEE PIE Dairy vanilla ice cream

TRIO Chocolate choux bun, mini raspberry pavlova, baby lemon meringue pie

FRESH FRUIT SALAD West Country clotted or pouring cream

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

01237 472005 | reservations@royalbidford.co.uk

www.royalbidford.co.uk

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