Celebrate with us this CHRISTMAS and NEW YEAR



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With its cosy corners, big squishy sofas and roaring log fires, The Lygon Arms offers the perfect home-from-home warmth and nostalgia of Christmas along with a relaxing yet fun venue to welcome in the New Year.

Book a celebration to remember with The Lygon Arms.

FESTIVE DINING AT THE LYGON ARMS

STARTERS

Roasted Parsnip & Hawkstone Cider soup Warm brioche loaf

John Ross Cured Salmon Wasabi, shallots, capers, lemon

Smoked Duck Breast Celeriac remoulade, hazelnuts, watercress

Roast Butternut Squash Caponata, barrel-aged feta, salsa verde

MAINS

Roast Breast & Leg of Caldecott Turkey Sage stuffing, pigs in blankets

12-Hours Braised Blade of Beef Yorkshire pudding, horseradish sauce

Nut Roast Spinach, roast butternut squash, apricots, Marmite jus

All served with roast potatoes, sticky red cabbage and roasted market roots

Pan-Fried Sea Bass Tomato, black olive & saffron bouillabaisse, lemon oil

PUDDINGS

Lygon Arms Christmas Pudding Brandy custard

Sherry Trifle Mulled fruit, vanilla cream, almonds

Chocolate & Cherry Tart Amaretti biscuits, cherry ripple ice cream

Selection of Local Cheeses *Rye crackers, chutneys, jelly*

Tea and Coffee



Monday - Friday: In the Bar & Grill Saturday - Sunday: Available as private dining 2 Courses £45 3 Courses £55

LUNCH

DINNER

Monday - Sunday Available as private dining Includes a festive cocktail 3 Courses Sunday - Thursday £55 Friday - Saturday £60

Available from Saturday 25th November to dinnertime Friday 22nd December.



WISHING YOU A COSY COTSWOLDS CHRISTMAS

Make this Christmas truly special and let us give you the gift of a festive celebration to remember; full of warmth, fun, relaxation, sumptuous food, and fine wine.

Arrive Christmas Eve - Sunday 24th December 2023, departing on the morning of Wednesday 27th December 2023

Choose from a variety of cosy guestrooms and historical suites and prepare to immerse yourself in our festive Cotswolds hospitality. A minimum 3-night stay is required.

From £1686*

CHRISTMAS EVE

Welcome and carol singers from 6.30pm. Overnight accommodation including breakfast. A three-course Wellington feast with a glass of champagne.

EXTRA TRIMMINGS**

Champagne Afternoon Tea on arrival *£50 per person*

CHRISTMAS DAY

Overnight accommodation including breakfast. Champagne reception. A four-course Christmas lunch.

EXTRA TRIMMINGS**

Evening light bites and snack menu £40 per person.

BOXING DAY

Overnight accommodation, and breakfast. Lunchtime light bites and snack menu in The Russell Room

EXTRA TRIMMINGS**

Reserve your table for a hearty Boxing Day evening dinner.

* From price based on double occupancy. Per room, per package.
** 'Extra Trimmings' are not included in the package price.

Children's prices: When sharing with parents, children will be charged as follows: Up to 5-years-old - stay and eat free of charge | 6-12 years old - £240 per child, per stay 13-16 years old - £390 per child, per stay



CHRISTMAS PACKAGE MENUS At The Lygon Arms

CHRISTMAS EVE DINNER

STARTERS

Classic Lygon Prawn & Crayfish Cocktail

Rabbit & Ham Hock Terrine Piccalilli, sourdough

> Whipped Goat's Curd Hazelnuts, beetroot, red wine vinaigrette

MAINS

Dry-Aged Beef Fillet Wellington Lygon horseradish

Scottish Salmon, Spinach & Cream Cheese Wellington

Evesham Vegetable, Chestnut & Wild Mushroom Wellington (ve)

All served with parsley mash, roasted roots and red cabbage

DESSERTS

Tiramisu Mascarpone Mousse Espresso sponge, cocoa

Salted Caramel Mousse Chocolate choux, sablé

Local Cheeses Jelly, sourdough crackers, grapes



CHRISTMAS DAY LUNCH

Selection of canapés and bread **S T A R T E R S**

> Roasted Parsnip & Hawkstone Cider Soup *Warm brioche loaf*

Scottish Oak-Smoked Salmon Wasabi, capers, cornichons

Smoked Gressingham Duck Celeriac remoulade, hazelnuts, watercress

Roast Butternut Squash Caponata, barrel-aged feta, salsa verde

MAINS

Roast Breast & Leg of Caldecott Turkey Sage stuffing, pigs in blankets

Dry-aged Roast Sirloin of Beef Yorkshire pudding, horseradish sauce

> Nut Roast (v) Spinach, squash, apricots

All served with roast potatoes, cauliflower cheese, sticky red cabbage and roasted roots

Buttermilk-Poached Halibut Sautéed potatoes, greens, tartare cream

DESSERTS

Lygon Arms Christmas Pudding Brandy custard

Sherry Trifle Mulled fruit, vanilla cream, almonds

Chocolate & Cherry Torte Amaretti biscuits, cherry ripple ice cream

Local Cheeses Jelly, sourdough crackers, grapes

Tea and Coffee Chocolate truffles and jellies



CELEBRATE IN STYLE AT OURS...

Welcome in the new year in style with friends and loved ones during a fun-filled celebration brimming with bonhomie, fine food, wine, and a glass or two of bubbles. Dance the night away and then sink into one of our glorious guestrooms to enjoy a night of cosy comfort amidst our honeyed walls. Ease yourself into the new year and snuggle up in our beautiful Cotswolds hideaway.

Arrive on Saturday 30th December or Sunday 31st December 2023 for a two-night stay of your choice. A minimum 2-night stay is required.

Choose the celebration to suit you:

GREAT HALL PACKAGE New Year's Eve

Overnight accommodation, New Year's Eve party, and breakfast. Package price from £1340*.

Celebrate in style with New Year's Eve dinner in The Great Hall. Begin with a glass of champagne followed by a 6-course gala dinner. Enjoy live music during dinner, welcome in 2024 with a piper, and then dance the night away with our DJ. Adults only. Formal dress code.

RUSSELL ROOM PACKAGE New Year's Eve

Overnight accommodation, New Year's Eve party, and breakfast. Package price from £1070*.

New Year's Eve Dinner in The Russell Room. A delicious 5-course meal with a glass of champagne, followed by tea or coffee and chocolate truffles. A table magician will bring additional magic throughout the dinner. Dogs and children are most welcome. Informal dress.

NEW YEAR'S EVE DINNER 2023

GREAT HALL PACKAGE MENU

Sunday 31st December 2023 from 6pm

Champagne and Canapé reception

White Bean & Truffle Velouté

Poached Halibut Wild rice, curry spices, samphire

Lemon & Lime Sorbet

Roast Fillet & Braised Short-Rib of Longhorn Beef Thyme fondant potato, wilted greens, cauliflower purée, rich port wine jus

> Champagne & Chocolate Passion fruit mousse, chocolate financier, jelly

Local Cheeses Sharing Platter Jelly, sourdough crackers, grapes

Coffee, Tea and Chocolate Truffles

NEW YEAR'S EVE IN TAVERN

Bed and breakfast from £375 per night. Dinner at Tavern with a classic pub menu including a welcome glass of champagne and a half-bottle of wine per person. Background music and a magician. £95 per person.

* From price based on double occupancy. Per room, per package.

FESTIVE TREATS

FESTIVE AFTERNOON TEAS

S £35 per person Add a glass of champagne - £50 per person

For more than 600 years the Lygon Arms has been welcoming visitors and guests including Oliver Cromwell, Charles I, Elizabeth Taylor and Prince Philip. We would like to welcome you to celebrate with friends, family or colleagues and indulge with a Christmas-themed afternoon tea.

Enjoy a selection of sandwiches, warm scones with homemade jams and clotted cream, festive cakes and pastries, mince pies and delicious seasonal treats. There is also a wide selection of teas made by Tregothnan - the makers of the first tea grown in England.

Sandwich and Savoury Selection:

Roast Turkey & Cranberry Chutney

John Ross Smoked Salmon, lemon mayonnaise

Mature Cheddar apple & brandy chutney

Cured Beef & Horseradish

Gloucester Old Spot Pork & Apple Sausage Roll

Scones: Fruit Scones, Clotted Cream and Seasonal Fruit Jam

Sweet Treats:

Spiced Apple & Speculoos Tart

Clementine & Chocolate Truffle Bauble

Lygon Arms Mince Pies

Chocolate, Cranberry & Cardamom Gateau Opera

Passion Fruit & Champagne Trifle

Available from Saturday 25th November to Friday 22nd December 2023





FESTIVE SPA'RKLES

YOUR SPA'RKLE SPA EXPERIENCE

Relieve your festive stress for a few blissful hours in our tranquil spa. Our Spa'rkle Spa Experiences include two relaxing treatments of your choice and the chance to soak away your anxieties and tension in our oh so soothing spa facilities.

OUR FESTIVE GIFT TO YOU:

Book as a group of 6 and receive a complimentary treatment upgrade to 60 minutes for each member of the party.

YOUR SPA'RKLE SPA EXPERIENCE INCLUDES:

- A welcome drink on arrival
- A glass of fizz
- A choice of two 25-minute treatments (express facial, file and polish (choose from hands or feet), or back, neck and shoulder massage)
- Full use of the spa facilities
- Provision of robes, slippers and towels
- A Spa lunch is included with the full day experience (not included in the 1/2 day experiences)

Times may vary on bank holiday dates.

Spa'rkle Experiences valid from 27th November 2023 until 1st January 2024 (excludes Christmas Eve, Christmas Day, Boxing Day). All subject to availability.

GIFT VOUCHERS

The perfect solution for that special person this Christmas.

Choose from an array of delightful gift voucher options ranging from a pampering in our relaxing spa to a choice of delicious dining experiences, or even a stay over in one of our historic rooms.

Give the gift that keeps on giving - a luxury experience at The Lygon Arms to look forward to.

Discover more: lygonarmshotel.co.uk

Full Day Experience: 09:30-18:00 Monday to Thursday - £150.00 per person Friday to Sunday - £160.00 per person

1/2 Day Experiences:

Morning: 08:30-12:30 Evening Time: 16:00 - 21:00 Monday to Thursday - £105.00 per person Friday to Sunday - £115.00 per person



High Street, Broadway, WR12 7DU Tel. 01386 852255 reservations@lygonarmshotel.co.uk lygonarmshotel.co.uk



Dining prices are per person | Menus are subject to change All dining and events must be booked in advance A pre-ordered menu is required for group dining bookings A discretionary 12.5% dining service charge will be added to your bill All prices are inclusive of VAT