

Winter Dining

Book a table for dinner during the months of February and March 2022 and receive a complimentary large glass of house wine

Terms and conditions:

- * Excludes 11th -14th February 2022
- * Must order main course per person to receive glass of wine
 - * Subject to availability
 - * Table must be prebooked
- * Dining times between 6pm – 8.30pm

**Call reservations on
01745 582716
and quote "Winter Dining Offer"**

**Our new Restaurant menu
launches
Monday 31st January**

April Afternoon Tea

Join us every Thursday in April
between 1pm - 4pm



Sweet

Assorted sandwiches
Scones with jam and cream
Chefs selection of mini cakes
Bara Brith
Tea or coffee

Savoury

Assorted sandwiches
Scotch egg
Pork pie
Mini quiche
Honey and mustard sausages
Cheese scone with red onion
chutney

ONLY £ 14 per person

Terms and conditions:

- £5 deposit per person required upon booking
- Only available on Thursdays in April 2022
- Must be prebooked

"What's On?"

In February, March and April 2022

Special Offer

Wedding Offers for 2022

All you need is love £2,200

*Happy Ever After £4,400

*Ultimate £5,800

*£500 supplement may apply to some
Saturday dates 2022

*New Year's Eve Wedding 2022
£750 supplement

DID YOU KNOW?



Oriel Hotel

01745 582716

reception@orielhotel.co.uk

orielhotel.co.uk

Celebrate Valentines at Oriel

Overnight accommodation with a box of chocolates in your room on arrival

Includes

- * Two course dinner and a bottle of house wine taken from our Terrace restaurant menu
- * Freshly cooked full breakfast
- * Use of leisure club facilities, gym, swimming pool and sauna
- * 12noon check out
- * Vat

Standard double £125 per room

Superior double £130 per room

Deluxe double £135 per room

Based on 2 guests sharing a room

Stay a second night from only £60 bed and breakfast

Available 11th,12th,13th and 14th
February 2022

***Book by 4th February and
“quote wedding show”
and receive 10% discount.**

Full payment required upon booking

Celebrate Mother's Day

Sunday 27th March 2022

Adults Menu

Starters

Leek & potato soup, Snowdonia cheese fritters
(V)(VE)(GFA)

Smooth chicken liver pate, red onion chutney and
toasted brioche (GFA)

Tian of avocado and crab layered with parmesan
crisps, tomato and red pepper salad and a sweet
balsamic glaze (GF)

Gateau of seasonal melons with a mint syrup (V)
(VE)(GF)

Mains

Topside of roast beef, Yorkshire pudding, roast
potatoes, seasonal vegetables, served with roast
gravy (GFA)

Chicken supreme filled with a mushroom and
tarragon mousse, wrapped in Parma ham with
fondant potato, seasonal vegetables and a
creamy leek sauce (GF)

Roasted salmon fillet with a pesto crumb and a
lemon and prawn butter sauce, roast potatoes,
seasonal vegetables (GFA)

Beetroot and butternut squash wellington with
seasonal vegetables, roasted new potatoes and
mushroom gravy (V)(VE)

Desserts

Bailey and white chocolate bread and butter
pudding served with custard

Chocolate brownie, raspberry coulis and vanilla
ice cream

Forrest fruit Eton Mess (GF)

Raspberry frangipane tart with raspberry coulis
compote and vegan vanilla ice cream (VE)

Children's Menu

(Under 12's)

Starters

Tomato soup (V)(VE)(GFA)

Cheesy garlic ciabatta

Gateau of seasonal melons (V)(VE)(GF)

Mains

Roast chicken breast, roast potatoes, seasonal
vegetables served with roast gravy

Chicken goujons, fries and garden peas

Penne pasta in a tomato sauce, topped with
cheese (V)(VE)

Desserts

Chocolate brownie, raspberry coulis and vanilla
ice cream

Maltese Sundae

Duo of ice cream,
choose from - chocolate, vanilla or strawberry

Adults

2 courses **£20** 3 courses **£25**

Children

2 courses **£10** 3 courses **£15**

Deposit of £10 per person required at the
time of booking

Dining times between
12.30pm - 3pm

Tables must be prebooked

