

# JOIN US FOR CHRISTMAS CELEBRATIONS

Oriel Hotel

Upper Denbigh  
Road  
St Asaph  
Denbighshire  
LL17 0LW



## CHRISTMAS DAY LUNCH

Call us now to book

Phone: 01745 582716

Email: [christmas@orielhotel.co.uk](mailto:christmas@orielhotel.co.uk)

### CHRISTMAS DAY

Celebrate Christmas at  
Oriel with a five course lunch

Choose from 2 dining times  
**12.30pm or 2pm**

Sit back, relax and enjoy a festive feast  
this year

#### PRICES

Adults **£65** per person  
Children **£25** per child (under 12's)  
Children under 3 years eat free

Free selection box for all children  
A deposit of £10 per person is required at the  
time of booking

Full payment and menu choices are  
required by 12th December

To make a booking please contact the  
Christmas office.

Book early to avoid disappointment

T: 01745 582716

W: [www.orielhotel.co.uk](http://www.orielhotel.co.uk)

E: [Christmas@orielhotel.co.uk](mailto:Christmas@orielhotel.co.uk)

#### TO BEGIN

Mulled wine poached pear, grape jelly,  
roasted walnut and stilton crumb (V)(GF)(VEA)

#### TO START

Parsnip and chestnut soup (V)(GF)(VE)

#### INTERMEDIATE COURSE

Champagne sorbet (V)(GF)(VE)

#### MAIN COURSES

Traditional roast turkey, apricot and thyme stuffing, sausage  
wrapped in pancetta, bread sauce and roast gravy (GFA)

Roast sirloin of beef with Yorkshire pudding and roast gravy  
(GFA)

Baked cod loin with a prawn and tarragon sauce (GF)

Mushroom, brie and cranberry filo parcel with a tarragon  
cream (V)

*All served with roast potatoes, braised red cabbage, glazed parsnips,  
carrots and Brussel sprouts*

#### TO FINISH

Trio of Desserts

*Chocolate brownie, glazed lemon tart and winter berry Eton  
Mess*

**Or**

Traditional Christmas pudding served with brandy sauce (V)  
(GFA)(VEA)

Freshly brewed tea or coffee served with a mini mince pie

**CHILDRENS MENU AVAILABLE ON REQUEST**