

# JOIN US FOR CHRISTMAS CELEBRATIONS

Oriel Hotel

Upper Denbigh  
Road  
St Asaph  
Denbighshire  
LL17 0LW



## NEW YEARS EVE 2021

Call us now to book

Phone: 01745 582716

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

### NEW YEARS EVE

Make it a night to remember with  
**THE SLINKY BAND**

We are super excited to have AMAZING Live music from the very talented and much sought after "SLINKY" BAND



#### TICKET PRICE TO INCLUDE

Arrival drink and canapes served at 7pm  
5 course meal served at 7.30pm  
Live music from The Slinky Band  
Music from our resident DJ until 1am

**£75** per person

(£70 for Blue Light Card holders)



#### ACCOMMODATION PACKAGE TO INCLUDE

Two New Year's Eve tickets  
Brunch served from 9am until 12pm  
Late check out of 1pm  
Free use of the health and leisure facilities

**£215** Standard double

**£225** Superior double

**£235** Deluxe double

Rates are based on 2 people sharing a room

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### Starters

Slow roasted tomato and basil soup (V)(VE)(GF)

Smooth chicken liver parfait wrapped in smoked bacon with Cumberland sauce and toasted brioche (GFA)

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

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

### Intermediate course

Champagne sorbet (V)(GF)(VE)

### Mains

Slow cooked Welsh beef steak, dauphinoise potatoes, roasted root vegetables and a rich button onion and thyme gravy (GF)

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

Pan roasted salmon fillet topped with a citrus and dill crust, crushed new potatoes, buttered samphire and a tomato and hollandaise sauce (GFA)

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

### Desserts

Warm Bakewell tart served with a vanilla custard

Baileys and chocolate chip cheesecake with orange sorbet

Blackcurrant delice with a berry compote (VE)(GF)

Glazed lemon tart with raspberry compote and Chantilly cream (GF)

### To finish

Sharing mini cheese board (GFA)