



This Christmas at Tiverton Hotel

— 28 NOVEMBER - —
31 DECEMBER 2025



Tiverton Hotel
LOUNGE & VENUE

Exclusive For You

Private Party Nights Available Upon Request

Tailored to your team, delivered by ours.

Our various function spaces can host up to 130 people and will be all yours for the evening.

For more information contact our Sales team.

Festive Party Nights

Celebrate in style with us this Christmas

Enjoy the most wonderful time of the year at Tiverton Hotel!

Our joiner parties can accommodate up to 130 guests and are sure to be a night to remember.

Taking place **Friday 28th November, Saturday 6th, Friday 12th & Saturday 20th December**

£32 per person

Themed Nights

Why not try one of our new for 2025 nights?

Whitney Houston Tribute Night - **Saturday 29th November**

Take That Tribute Night - **Friday 5th December**

Michael Jackson Tribute Night - **Saturday 13th December**

Madonna Tribute Night - **Friday 19th December**

£38 per person



Festive Menu

Enjoy our menu at Party Nights throughout December

STARTERS

FRENCH ONION SOUP IN CIDER

Cheddar croutons

SMOKED SALMON

On mini blinis with cream cheese, dill & rocket salad

HAM HOCK TERRINE

Charred focaccia & piccalilli

MAINS

TRADITIONAL ROAST TURKEY

Sage and onion stuffing,
pigs in blankets & pan gravy

SLOW BRAISED BEEF STEAK

Creamy mash potato & red wine jus

BAKED SALMON

Champagne cream sauce, asparagus
spears & crushed new potatoes

BUTTERNUT SQUASH, CUMIN & LENTIL WELLINGTON

Cranberry sauce **(V, VE)**

All served with rosemary and garlic
roast potatoes & seasonal vegetables

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Brandy sauce **(V, VE)**

CREAM FILLED CHOUX BUNS

Baileys chocolate sauce

FRUTTI DI BOSCO

Layers of pastry, patisserie
cream, sponge, fruits of the
forest & powdered sugar **(V)**

V = Vegetarian

VE = Vegan

If you have an allergy, intolerance or dietary requirement, please speak to a team member who will be able to provide you with information regarding the ingredients in our food. Although we take extra precautions when advised of an allergen or intolerance, we cannot guarantee that our menu items are 100% free from allergens due to the risk of cross contamination in the preparation process. Poultry and fish dishes may contain bones

Festive Lunches & Dinners

Looking for a more relaxed celebration this year?

**Festive Lunches & Dinners are available
12-3pm & 6-8pm on selected dates:**
Tuesday 2nd & Thursday 4th December

Monday 8th & Wednesday 10th December

Wednesday 17th & Thursday 18th December

Monday 22nd & Tuesday 23rd December

Sunday Lunch Carvery will continue as normal

£27 for 3 courses

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Menu

FRENCH ONION SOUP IN CIDER

Cheddar croutons

TRADITIONAL ROAST TURKEY

Sage and onion stuffing, pigs in blankets & pan gravy

BUTTERNUT SQUASH, CUMIN & LENTIL WELLINGTON

Cranberry sauce **(V, VE)**

All served with rosemary and garlic
roast potatoes & seasonal vegetables

TRADITIONAL CHRISTMAS PUDDING

Brandy sauce **(V, VE)**

**Please contact us regarding any
allergens**

Stay This Festive Season

Party Night Rates from £37.50pp Bed & Breakfast*

Get ready and relax in style this Christmas

Use code **RESTMAS** to redeem

*based on 2 people sharing



Drink Packages

Avoid the wait—have your drinks chilled and ready on arrival!

Beer Bucket

10 x Peroni 330ml

£45 per bucket

Ultimate Package

2x Bel Canto Pinot Grigio

2x Vina Carrasco Merlot

2x Prosecco Bel Canto

10x Peroni 330ml

£175 per package

Afternoon Tea

Served daily 12–3pm

Sweet Treats

Traditional Sherry Trifle

Cinnamon Apple Crumble (V)

Ferrero Rocher Choux Buns

Fruit Mince Pies (V)

Scones with Cream & Jam

Sandwiches

Worcester Hop Cheddar & Pickle

Ham, English Mustard & Mayonnaise

English Cucumber & Dill Crème Fraiche

Oak Smoked Salmon & Chive Cream Cheese

Pigs in Blankets

Tea & Coffee

£5 extra per person to make it sparkle

Pre booking is required

£19.95 per person

Christmas Day Carvery

Enjoy a relaxed Christmas dinner, we will take care of the rest

STARTERS

ROASTED SWEET POTATO SOUP

Chilli & lime crème fraîche **(V)**

BEETROOT SALMON GRAVLAX

Green apple and radish
salad & wasabi crisps

VEGAN TOMATO & MOZZARELLA BRUSCHETTA

Basil pesto & rocket leaf **(VE)**

MAINS

ROAST TURKEY CROWN

Cranberry and chestnut stuffing
& pigs in blankets

HONEY & MUSTARD ROASTED GAMMON

Braised Roscoff onions

SALMON WELLINGTON

Cream cheese and spinach &
hollandaise sauce

HARISSA SPICED BAKED AUBERGINE

Confit tomato **(VE)**

All served with garlic and rosemary
roast potatoes & seasonal
winter vegetables

DESSERTS

CHRISTMAS PUDDING

Brandy sauce & red currants

CHOCOLATE YULE LOG

Griottines cherries & honeycomb
ice-cream

RASPBERRY GIN CHEESECAKE

Raspberry sorbet **(VE)**

£72 per adult

£30 per child*

*under 12s

Christmas Day Carvery

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New Years Eve

Welcome 2026 in style, with a delicious taster menu, dancing & plenty of bubbles!

KITCHEN'S SELECTION OF ARTISAN BREADS (V)

SMOKED APPLEWOOD & CAULIFLOWER SOUP

Gruyere cheese croute **(V)**

BEEF BRESAOLA

Rocket and pesto salad & shaved Parmesan

GRILLED SMOKED MACKEREL FILLETS

Sun dried tomato, confit garlic, salsa verde &
croutes

BRAISED BEEF FEATHER BLADE

Bourguignon sauce, truffle mash potato,
seasonal winter vegetables & red wine jus

PAN SEARED SEA BASS

Lobster bisque, crab and chive potato cake &
wilted samphire

TRIO OF DESSERTS

Tiramisu, fruits of the forest cheesecake &
dark chocolate fondant

TEA, COFFEE & CHEF'S PETIT FOUR SELECTION

GLASS OF PROSECCO AT MIDNIGHT

£79 per person

Terms & Conditions

Provisional bookings after 1st June 2025 can be held for up to 7 days. To confirm your festive booking, a £10.00 non-refundable or transferable deposit per person will be required.

Full payment is required 28 days prior to your event. We regret that if your party size decreases in numbers, all payments are non refundable or transferable.

One payment per booking to be made, no individual payments by attendees.

We reserve the right to move an event to an alternative room, subject to confirmed numbers, we will give as much notice as possible.

Table locations are subject to request and availability cannot be guaranteed. We reserve the right to join smaller parties together.

If the full balance is not received at least 28 days prior to your event, we reserve the right to cancel your booking without refund of any deposits paid.

Pre orders for all attendees including special dietary requirements must be confirmed no later than 28 days prior to your event.

Drinks packages must be pre ordered and pre paid up to 14 days prior to your event, any orders after this time are subject to availability. This payment is non-refundable.

All food items are subject to change at any point by the hotel without prior notice.

Any guest with an allergy of any kind must be notified to the events team 28 days prior to the event. A menu detailing allergen information is available upon request. Whilst every effort is made to be extremely careful, we cannot guarantee any of our food / drinks will be free of any traces of allergens.



Tiverton Hotel

LOUNGE & VENUE

Contact Us For Festive Enquiries

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