



**Admiral
Rodney Hotel**
Horncastle



Christmas

and New Year Celebrations



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and Party Nights
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Discover Lincolnshire this Christmas

From traditional pantos to Christmas markets, Lincolnshire offers a fantastic range of activities for the whole family to enjoy.

The Admiral Rodney Hotel is at the heart of the Lincolnshire market town of Horncastle and is an ideal place to celebrate the festive season with friends or family.

**Let us take care of you this Christmas.
To book your festive package or event, call
01507 523131 and speak to our friendly team.**

Please call
01507 523131
to make a
booking

Festive Dining and Party Nights

Please call
01507 523131
to make a
booking

Festive Dining

With the decorations up and the turkeys in the oven it will soon be time to indulge yourself and make the most of the jolly season with an outing to The Admiral Rodney Hotel. Our Chefs have devised a truly festive menu, full of the season's best treats.

Festive dining is available throughout
December from 12 noon.

Festive Meal in the Restaurant
£29.00 per Adult, £14.50 per Child

Christmas Party Nights

Grab your friends, family or colleagues and celebrate at one of our Christmas Party Nights.

Available on selected dates in December –
don't delay and book today!

£33.00 per Adult (Sunday to Thursday)
£35.00 per Adult (Friday & Saturday)

Stay the night?

Enjoy 15% off our flexible bed and breakfast rate when you book a party night or festive meal with us.

Pre-booking and pre-ordering are essential.
For full terms and conditions please see page 23.

Starters

Roasted root vegetable soup, toasted pumpkin seeds **VE, GF** MU, CE, S

Charred smoked mackerel, potato & chive salad,
beetroot textures **GF** F, MU, CE, S, SD, E

Smooth chicken liver pâté, kitchen chutney,
crostinis, crisp young leaf G, SD, E, MU, CE

Wild mushroom & truffle arancini, roasted chestnut purée,
baby watercress **V** G, E, CE, MU, SD

Main Courses

Roasted breast of turkey, orange & cranberry stuffing, Lincolnshire
pig in blanket, Chef's roasted potatoes, honey & thyme roasted parsnips,
brussels sprouts, pan gravy **GF ON REQUEST** G, SD, S, MU, CE

12 hour braised blade of beef, smoked mashed potato, herb dumpling,
roasted whole carrots, red wine jus **GF ON REQUEST** G, MU, CE, SD, D

Grilled chalk stream trout parmentier potatoes, thyme roasted baby onions,
tenderstem broccoli, lemon hollandaise, chive oil **GF** F, D, E, SD

Vegetable nut roast, winter squash purée, chefs roasted potatoes,
brussels sprouts, pan gravy **VE** G, D, E, Sd, Mu, Ce

Desserts

Traditional Christmas pudding, cognac sauce, redcurrants
V, VE & GF ON REQUEST G, D, SD

White chocolate & raspberry cheesecake, almond brittle,
white chocolate soil **V** S, G, D, E, N

Cinnamon crème brûlée, shortbread biscuit **V** D, C, E, SD

Glazed lemon tart, Italian meringue, raspberry sorbet **V** G, E, D





Christmas Day Lunch

Served between
12 Noon and 3pm

Please call
01507 523131
to make a
booking

We know how special Christmas Day should be.
It is a day to spend time with your loved ones,
so let us take care of your Christmas lunch,
leaving you to make those all important memories.

£77.00 per Adult, £38.50 per Child

Included in the 2 and 3 night
Christmas Residential Package – see page 12.

Pre-booking and pre-payments essential.
For full terms and conditions please see page 23.

Christmas Day Menu

Served from 12 Noon

Starters

Vine tomato & fire roasted pepper soup,
garlic & herb croutons, basil oil **VE** G, MU, CE, S

Posh tiger prawn cocktail, little gem lettuce,
sherry cocktail sauce, ripe avocado,
salmon roe **GF** F, C, E, SD, D, MU

Terrine of confit duck leg, orange purée,
hazelnuts, smoked duck breast,
pickled shallots, endive **GF** N, SD, MU

Breaded goat's cheese crottin,
beetroot purée, toasted hazelnuts,
herb salad, chive oil **V** G, E, D, N, MU, CE

Main Courses

Roasted breast of turkey, sausage, chestnut & cranberry stuffing, Lincolnshire pig in blanket, Chef's goose fat roast potatoes, honey roasted root vegetables, pancetta fried brussels sprouts, pan gravy **GF ON REQUEST** G, SD, S, MU, CE

Roast sirloin of beef, Yorkshire pudding, Chef's goose fat roast potatoes, honey roasted root vegetables, winter greens, red wine & thyme gravy **GF ON REQUEST** G, E, MU, CE, D, SD

Cod loin wrapped in pancetta, parmentier potatoes, sautéed wild mushrooms, rainbow chard, chive velouté **GF** F, D

Beetroot Wellington, Chef's garlic & herb roasted potatoes, seasonal vegetables, mulled wine gravy **V, VE ON REQUEST** G, D, E, SD, MU, CE

Pan roasted duck breast, fondant potato, baby root vegetables, celeriac purée, redcurrant jus **GF** CE, MU, D

Desserts

Traditional Christmas pudding, Courvoisier brandy sauce, redcurrants **V, VE & GF ON REQUEST** G, D, SD

Sticky date & walnut pudding, butterscotch sauce, maple & walnut ice cream **V** G, D, N, E

Frozen blackberry parfait, apple loaf, honeycomb, sour apple gel, blackberry compote **VE, GF ON REQUEST** G, D, E

Dark chocolate delice, salted caramel & vanilla mascarpone, brandy snap shard **V** G, D, E

Selection of artisan cheeses, Lincolnshire plum loaf, quince jelly, savoury biscuits, frozen grapes, iced celery **V** G, D, E, SD

Boxing Day Lunch

Served from
12 noon – 8pm

Please call
01507 523131
to make a
booking

The festivities don't have to end with Christmas Day. Join us on Boxing Day and indulge in a sumptuous three course menu, giving you the time to relax with those who mean the most after the biggest day of the year.

£36.00 per Adult, £18.00 per Child

Included in the 3 night Christmas Residential Package – see page 12.

Pre-payments required for all bookings.
For full terms and conditions please see page 23.

Starters

Roasted root vegetable soup, kitchen-made focaccia bread

V, VE ON REQUEST, GF MU, CE, G, S

Smooth chicken liver pâté, kitchen chutney, crostinis,
crisp young leaf MU, CE, E, D, G, SD

Smoked haddock & chalk stream trout fishcakes,
tarragon hollandaise, baby watercress G, F, E, MU, CE

Breaded goat's cheese crottin, beetroot purée, toasted hazelnuts,
herb salad, chive oil **V** G, E, D, N, MU, CE

Main Courses

Rolled Lincolnshire pork belly, apricot & garden sage stuffing,
baked apple sauce, Chef's roast garlic & herb potatoes,
roasted root vegetables, pan gravy G, MU, CE

Lincolnshire Ploughman's lunch, white mild cheddar, stilton, butcher's pork pie, haslet,
smooth chicken liver pâté, pickles, crusty bread, apple, red grapes D, E, CE, G

Roast leg of English lamb, garden mint sauce, Chef's roast garlic & herb potatoes,
roasted root vegetables, pan gravy G, MU, CE

Wild mushroom & sunblushed tomato ragu, pappardelle pasta,
parmesan & roquette salad, garlic bread ciabatta **VE ON REQUEST** G, E, D, SD

Beer battered cod fillet, triple cooked chips, crushed minted peas,
burnt lemon, tartare sauce **GF ON REQUEST** G, F, MU, E, SD

Desserts

Apple, cinnamon & golden sultana strudel, crème anglaise **V** D, E, G

Cointreau panna cotta, blood orange jelly, dark chocolate shard,
lemon balm **V, VE ON REQUEST, GF** D, SD

Glazed lemon tart, Italian meringue, raspberry sorbet **V** G, D, E

Selection of artisan cheeses, Lincolnshire plum bread, quince jelly,
savoury biscuits, frozen grapes, iced celery **V** G, D, E, SD

Christmas Residential Packages

Please call
01507 523131
to make a
booking

Enjoy a two or three night Christmas break with us at The Admiral Rodney, Horncastle.

Time is no object, simply arrive and let us spoil you over this festive season.

Two Night Christmas Package:

From £260.00 per person

Three Night Christmas Package:

From £360.00 per person

Prices are based on two people sharing a Classic Twin/Double Room. Single supplements apply from £50 per room per night. Room upgrades are subject to availability, at an additional cost.

For full terms and conditions please see page 23.



Christmas Eve

Arrive at your leisure from 3pm. Join us for a welcome drink of either prosecco or mulled wine, followed by a delicious three course dinner. Finish off your evening with mince pies and coffee. If you wish to attend Midnight Mass, speak with our reception team for details of our nearest church and times.

Christmas Day

Wake up full of festive spirit and enjoy a leisurely breakfast between 8am and 10am. Enjoy some quiet time relaxing before joining us for Christmas Day Lunch from 12 noon. After lunch why not take a stroll experiencing the local area and return in the evening for a relaxed buffet served from 7pm.

Boxing Day

It's Boxing Day. Enjoy a tasty breakfast between 8am and 10am (check out is at 11am for our two night guests). Guests on our three night package can hit the Boxing Day sales before a three course meal at a time to suit you before 8pm.

27th December

Enjoy one final breakfast between 8am and 10am before our team say goodbye, with checkout at 11am.



New Year's Eve Celebration

Please call
01507 523131
to make a
booking

Celebrate the new year in style!
Our New Year's Eve Celebration includes an arrival drink and a four course menu, as well as live entertainment. Book early as this event is sure to be one of the hottest tickets in town.

New Year's Eve Celebration:
£75.00 per Adult

Included in the New Year's Residential Packages – see page 18.

Pre-payments required for all bookings.
For full terms and conditions please see page 23.



New Year's Eve Menu

Starters

Butternut squash, sweet potato & chilli soup,
kitchen-made focaccia **VE, GF ON REQUEST** G, MU, CE, S

Crab arancini, samphire, charred baby leeks, lemon
hollandaise, leek oil C, F, G, D, E, MU, CE

Confit duck leg terrine, smooth duck liver
pâté-filled pastry cigar, pickled cherries,
redcurrants, young red vein sorrel

GF ON REQUEST D, E, G, SD

Confit pressed pork belly, pan fried scallops,
pea purée, chorizo **GF** MO, F, SD, D

Palate Cleanser

Blackberry sorbet, prosecco,
winter berries **VE, GF** SD

Main Courses

Fillet of beef wellington, creamy smoked mashed potato,
honey roasted whole carrots, red wine jus **G, D, E, SD, MU, CE**

Pan roasted cod loin, chorizo, clam & borlotti bean cassoulet,
pancetta crisp, samphire **GF F, MO, MU, CE, SD**

Goat's cheese & red onion tart, fig, hazelnut & golden sultana salad,
buttered new potatoes, caramelised tomatoes, balsamic glaze **V G, D, E, N, SD**

Pan roasted guinea fowl breast, wild mushrooms, pancetta & thyme potato cake,
tenderstem broccoli, shallot & white wine cream sauce **GF D, MU, CE**

Desserts

Warm coconut rice pudding, mango, pineapple & chilli salsa
V, VE & GF ON REQUEST D, N, E, G, S

Rich chocolate fondant, clotted cream ice cream,
white chocolate soil **V G, D, E, S**

Trio of cheesecakes, lemon & lime,
toffee popcorn, cherry, white chocolate & amaretto,
raspberry butter & lemon balm **V G, D, E, S**

Selection of artisan cheeses, Lincolnshire plum bread,
quince jelly, savoury biscuits, frozen grapes,
iced celery **V G, D, E, SD**

New Year's Residential Packages

Please call
01507 523131
to make a
booking

Enjoy a one or two night break and see in the New Year with us at The Admiral Rodney Hotel. Enjoy all the fun of our New Year's Eve Celebration before retiring to one of our beautiful rooms.

Stay an extra night to experience the full 'Hospitality from the Heart' with an additional dinner, bed & breakfast the night before New Year's Eve.

One Night New Year's Package:

From £160.00 per person

Two Night New Year's Package:

From £240.00 per person

Prices are based on two people sharing a Classic Twin/Double Room. Single supplements apply from £50 per room per night. Room upgrades are subject to availability, at an additional cost.

For full terms and conditions please see page 23.



One Night Package

For guests joining us on the one night package, you will arrive on 31st December, checking into your room from 3pm. Your package includes our four course New Year's Eve Celebration

The excitement continues after dinner with live entertainment until just before midnight, when the countdown begins and we toast in the New Year. You can then retire to your room for the night and be rested before a late breakfast between 8am and 10am on New Year's Day. We say goodbye at our 11am checkout.

Two Night Package

Guests on the two night package will arrive a day early on the 30th December and enjoy an extra night of dinner, bed & breakfast, together with everything included in the one night package.

Drinks Packages

Available for purchase for our Festive Dining, Christmas Day Lunch and New Year's Eve guests.

Must be pre-booked.

Designated Sleigh

Driver: £35.00

4 x Frobishers, 4 x Coke Zero

4 x Redbull

A Touch of Sparkle: £99.00

2 x bottles of Prosecco

2 x bottles of Sparkling Rosè

The Selection Box: £105.00

1 x bottle of Prosecco

1 x bottle of House Red Wine

1 x bottle of House White Wine

1 x bottle of House Rosé Wine

10 x bottles of Birra Moretti

The Italian Job: £110.00

2 x bottles of Italian White Wine

2 x bottles of Italian Red Wine

5 x bottles of Birra Moretti

Royal Topper: £169.00

12 x bottles of Birra Moretti

4 x bottles of House Wine

2 x bottles of Prosecco

During December our Afternoon Tea will be served with a Christmas theme. Why not treat someone special in your life to a seasonal surprise?

Finger sandwiches

Selection of festive cakes

Scones with clotted cream & strawberry jam

Tea or coffee with refills

£16.00 per person

Served between 2pm – 5pm

(Pre-booking essential)

Limited availability. Pre-orders and pre-payments required for all bookings. For full terms and conditions please see page 23.

Festive Afternoon Tea

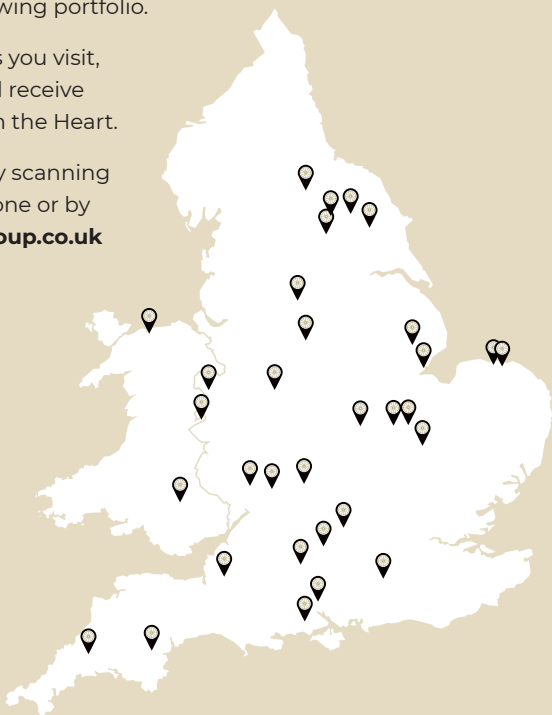
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Coaching Inn Group Hotel Locations

Our family of Inns has grown tremendously since we began our journey in 1996. Today, we have more than 30 historic, market town coaching inns and country hotels within our growing portfolio.

No matter which of our hotels you visit, there is no doubt that you will receive our signature Hospitality from the Heart.

Discover all of our locations by scanning this code with your smart phone or by visiting **www.coachinginngroup.co.uk**



Terms and Conditions

Festive Dining

A non-refundable, non-transferable booking fee of £10 per person is required in order to hold space, at the time of booking. All events are pre-payable and full payment, final numbers and completed pre-order forms are required by Friday 3rd November 2023. Once full payment has been received, the booking is confirmed and no refunds or amendments will be allowed. Should any reduction in final numbers take place, refunds will not be made, nor will the money be offset against any other services or additional guests. Organisers are requested to make their guests aware of this. If pre-orders for every attendee are not received by the given date a default menu will be selected for them. No amendments can be made to pre-orders after Friday 3rd November 2023. If booking on behalf of a group, the organiser is responsible for collecting payment and pre-orders, not the individuals.

Christmas and New Year Packages

Upon booking a Christmas or New Year's Eve Package, 50% of the total balance is payable at time of booking. This is a non-refundable and non-transferable booking fee. Full payment is required by Friday 3rd November 2023 along with completed menu pre-order forms. Once full payment has been received the booking is confirmed and no refunds or amendments will be allowed. Any guest with dietary requirements should inform the hotel on the completed pre-order form prior to arrival.

Christmas Day and Boxing Day Dining

A non-refundable, non-transferable booking fee of £10 per person is required for all pre-booked tables, at time of booking. Full pre-payment, final numbers and completed menu pre-order forms are required by Friday 3rd November 2023. Once full payment has been received, the booking is confirmed and no refunds or amendments will be allowed, nor can the booking fee be offset against any other services or products. Children's prices are: 0 – 4 years free of charge, 5 – 11 years child price and 12 years and over adult price.

Additional Information

Guests are not permitted to bring their own food and drink to consume on the premises.

Allergies and Intolerances

If you or any member of your party are affected by any food allergies or intolerances, please advise our team when booking. We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens. All allergens are correct at time of printing.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts
MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds



The Admiral Rodney Hotel

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