Christmas

2026

THE LISMOYNE HOTEL

Welcome

Welcome to the festive season at The Lismoyne Hotel!

This brochure features our festive dining options, seasonal menus, and a schedule of Christmas events and activities. From grand Christmas party nights to heart-warming celebrations, we've planned a range of events to bring joy and warmth to the festive season. Our goal is to make your stay a memorable, home-away-from-home festive experience.



Disco & Dine
Party Nights

Join us for enchanting Christmas party nights filled with festive cheer, gourmet dining, and lively entertainment. Experience the magic of the season with sparkling decorations, a sumptuous feast, and dancing into the night. Perfect for friends, family, and colleagues.

November 27th & 28th
Throughout December
7pm

£45 Per Person **Mon-Thurs**

£55 Per Person **Fri-Sat**



Starters

Maple Roasted Carrot Soup (V,VG)
Herb Oil

Chicken Liver Parfait
Pear Chutney, Toasted Sourdough
(G, M, Su, E)

Wild Mushroom & Truffle Tart (V)
(E, M, Su, G)

Mains

Butter Roast Turkey
Sage & Cranberry Stuffing, Chipolata, Roasted Potatoes & Vegetables, Pan Roast Jus (M, G, Su)

Grilled Seabass
Fennel & Celeriac Puree, Tomato & Coriander Dressing (Mu, M, F, Su)

Curried Parsnip & Squash Wellington (V)
Braised Carrots, Sage Crisps (G, E, M)

Braised Blade of Beef
Caramelised Onion, Olive Oil Mash, Braised Carrot, Baby Corn & Sugar Snap, Red Wine Jus (Su, M)

Desserts

Traditional Christmas Pudding (V,VG)
with Brandy Sauce (Su, M, G)

Baked Vanilla Cheesecake (V)
with Blueberry Compote, Brown Sugar Chantilly (G, M, E)

Chocolate Truffle Brownie Torte (V)
Crushed Raspberry Compote (G, M, E)

To Finish

Freshly Brewed Tea & Coffee, Mince Pies (G, M, Su, E)

Vegan/gluten free options are available

C – Crustaceans
Ce – Celery
E – Egg
F – Fish
G – Cereals Containing Gluten
L – Lupin
M – Milk & Dairy
Mo – Molluscs
Mu – Mustard
N – Tree Nuts
P – Peanuts
Se – Sesame
Sh – Shellfish
So – Soybeans
Su – Sulphur Dioxide & Sulphites
(V) – Vegetarian
(Ve) – Vegan



Festive Lunch & Dinner

Join us for a festive Christmas Lunch featuring succulent roast turkey, vegetarian and seafood options, and indulgent desserts like classic Christmas pudding. Celebrate the season with us in a warm, inviting atmosphere.

Available from Monday 16th November

(Same menu as Disco & Dine Party Nights)

12pm-2pm 6pm-9pm

Includes hats, crackers, novelties, tea coffee & mince pies

£37.50 Per Person **For Two Courses**

£42.50 Per Person **For Three Courses**

Festive
Afternoon Tea

Celebrate the season with our Festive Afternoon Tea at The Lismoyne Hotel. Enjoy delicate finger sandwiches, freshly baked scones, and exquisite cakes, paired with fine teas and a Glass of Mulled Wine on arrival. Join us for a delightful, elegant afternoon filled with festive cheer.
Available from Monday 16th November

£6.00
Prosecco

£6.00
Gin



£23.95
Per Person **Adult**







Christmas *Day*

Celebrate the enchantment of Christmas with our exquisite Christmas Day dinner at The Lismoyne Hotel. Enjoy four courses of refined and sophisticated festive food, from traditional favourites to delicious alternatives, and let us take care of everything. Join us for an unforgettable dining experience in an elegant, festive setting.

25th December

12pm
Arrival

12:30pm
Lunch

£85
Per Person **Adult**

£43
Per Person **Child**



Starters

Trio of Salmon
Smoked, Marinated, Tartare, Citrus Dressing, Winter Leaves (F, Su, Mu, M)

Chicken Liver Parfait
Red Onion Marmalde, Toasted Sourdough (G, M, Su, E)

Roast Beetroot (V, Ve)
Squash & Chilli Salad (Mu, Su)

Intermediate

Spiced Parsnip & Apple Soup (V, VG)
Crispy Sage & Pinenuts (N)

Mains

Butter Roast Turkey
Sage and Cranberry Stuffing, Chipolata, Roasted Potatoes & Vegetables, Pan Roast Jus (SU, M, G)

Salmon Wellington
Mussel & Potato Chowder (G, E, Mu, F, Mo, M)

Beetroot Wellington (V)
Roast Squash & Shallot Puree, Herb Oil (G, E, M, Su)

Roast Sirloin of Beef
Sea Salt Roast Potatoes, Maple Roast Vegetables, Port Wine Reduction (Su, M)

Desserts

Traditional Christmas Pudding (V, Ve)
with Brandy Sauce (Su, M, G)

White Chocolate & Raspberry Cheesecake (V)
with Macaron & Red Berries (M, G, E)

Chocolate & Cointreau Delice
Orange Compote (M, E, Su)

Selection of British and Continental Cheeses (V)
Chutney and Savoury Biscuits (G, M, Su)

To Finish

Freshly Brewed Tea and Coffee, Mince Pies (G, M, Su, E)

Vegan/gluten free options are available

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New Year's *Eve*

Ring in the New Year with glamour and excitement at the Lismoyne Hotel. Enjoy an unforgettable evening featuring a lavish dinner, live music, and festive entertainment. Celebrate with loved ones as you dance the night away and countdown to 2027 in style!

31st December

7pm
Arrival

1am
Carriages

£87 Per Person



Glass of Prosecco on arrival

Set 5-course menu

Christmas novelties

Entertainment DJ

Starters

Jerusalem Artichoke Soup (V)
Artichoke Crisps (M)

Juniper & Beetroot Cured Salmon
Pickled Water Melon, Stem Ginger, Heritage Beetroot (F, Su, Mu)

Suffolk Chicken & Wood Pigeon Terrine
Scotch Quails Egg, Plum Chutney (M, G, Su, E)

Goats Cheese Mousse (V)
Apple & Vanilla Puree, Olive Tapenade, Poppy Seed Pastry (M, E, Su, G)

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Palate Cleanser

Raspberry Sorbet

Mains

Gressingham Duck Breast
Confit Leg, Carrot & Orange Puree, Potato Terrine, Duck Jus (Su, M)

Salmon & Spinach Wellington
Salmon Egg Beurre Blanc, Peas & Confit Lemon (F, E, M, Su, G)

Stout Braised Beef Brisket
Truffle Potato Puree, Roasted Grillot Onion, Sticky Guinness Jus (Su, M)

Pearl Barley Winter Squash Risotto (V)
Feta Cheese, Roasted Pumpkin, Pumpkin Seeds (M)

Desserts

White Chocolate Mousse
Champagne Jelly, Raspberry Sorbet, Raspberry Crisps (M, Su, E)

Milk Chocolate Delice
Popcorn Ice Cream, Toffee Popcorn (G, M, E)

Clementine & Cardamom Parfait
Chocolate Soil, Chocolate Ganache (M, E)

Lismoyne Cheese Board
Water Biscuits, Grapes Winter Fruit Chutney (M, G, Su)

To Finish

Freshly Brewed Tea and Coffee, Mince Pies (G, M, Su, E)



Festive Accommodation Deals

After your Christmas Party at The Lismoyne, take the easy road home to one of our luxurious guest rooms with bed and breakfast.

Party Night Play & Stay

£77	£87	£97
Single Room	Double Room	Executive Room

Christmas Cracker Super Saver

Visiting friends and family over the Christmas period? Don't fancy squeezing onto the sofa bed or sleeping on the floor?
Book a double or twin room from the 24th to 30th December from only **£87** for bed and breakfast.
Extend your stay from only £79 per night. Based on a two night minimum stay.
Subject to availability, terms and conditions apply.

Terms & Conditions

1. No provisional bookings will be accepted. Bookings are confirmed on receipt of the appropriate non-refundable deposit.
2. Any alterations to the booking must be confirmed in writing.
3. Full pre-payment is required 28 days prior to your event. No deposits will be transferred or used for other products and all pre-payments are non-refundable or transferable.
4. Any alteration to numbers may not be accepted. This is purely at the discretion of the Hotel and will be subject to availability.
5. In the event of a function cancellation by the Hotel, an alternative date or full refund of any pre-payment made will be offered, with no further liability by the Hotel.
6. The Hotel reserves the right to amalgamate Christmas Events to ensure appropriate numbers. We also reserve the right to move the event to a smaller function room should numbers dictate.
7. We reserve the right to change or cancel advertised entertainment due to circumstances beyond our control.
8. Any additional service or services must be paid for on the night. No credit facilities will be offered.
9. All details are correct at time of going to press, but may be subject to alteration without prior notice.
10. The Hotel may, at its discretion, offer dining facilities and entertainment provision in separate rooms within the Hotel.
11. We recommend the party organiser to retain a record of their guests individual pre-order, as additional dishes will be charged for.
12. Monies are not transferable e.g. food to liquor.
13. Shared party tables may apply to groups of less than ten people. For exact table arrangements please contact the Christmas Coordinator one week prior to your event. This does not apply to Christmas Day, Boxing Day or New Year's Eve.
14. All accommodation bookings must be confirmed by a credit card to guarantee.
15. Cancellation by the client: In the unfortunate event the client needs to cancel a booking, the client shall be required to forfeit the deposit already paid and such further payments as required to amount in total to the following percentages of the anticipated cost payable.

Cancellation Occurs	**% of total costs:**
More than 3 months prior to event	40%
2-3 months prior to event	60%
1-2 months prior to event	80%
1 month prior to event	100%

16. The management reserve the right to refuse admission to the Hotel. In addition the Hotel reserves the right to charge the organiser, company or individual for any damages caused by unreasonable behaviour.
17. Where special requests are made, the Hotel will endeavour to accommodate them. However, they cannot be guaranteed.
18. A dress code is applicable at all events.
19. Children under 18 years cannot be admitted to evening Christmas Parties or New Year's Eve functions.
20. Arrival time for Disco Dine events will be from 1900, with the exact seating time being confirmed on the evening. Events finish at midnight.



The Lismoyne Hotel

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