

Christmas Day Lunch

Let us take care of the all-important Christmas Day lunch for you and your family and join us for an extra special celebration with all of the festive trimmings.

Starters

Chicken and duck terrine with golden beetroot chutney and spanata toast

Homemade roast tomato and red pepper soup (ve) (gf)

Prawn and crayfish salad and classic cocktail dressing

Melon stack with mango, passion fruit, pomegranate and mint relish (ve) (gf)

Mains

Choice of roast beef, loin of pork with crackling or turkey served with a selection of seasonal vegetables and potatoes, homemade Yorkshire puddings and rich gravy

*ChalkStream® trout, salsa verde, gratin potatoes, roasted carrots and green beans (gf)

Spiced butternut squash, chestnut and red onion Wellington, sea salt and thyme roasties, roasted root vegetables and Brussels sprouts (ve)

Desserts

Traditional Christmas pudding with brandy sauce (v)

Chocolate and clementine torte (v) (gf)

Lemon panna cotta tart with raspberry sauce (v)

Salted caramel cheesecake (v)

Tea and coffee with mini mince pies

Timings

12.30pm - 3.30pm

Prices

£55.00 per person

£25.00 for children

Free for children under 5 years

*ChalkStream® trout is responsibly reared in Hampshire and is recommended by Quality Trout UK, Freedom Foods and is Certified by Best Aquaculture Practices

(v) Vegetarian (ve) Vegan (gf) Gluten Free

Christmas Accommodation

If you are joining one of our Christmas events, want to get away for a few days, or are visiting friends and family over the festive period, then make yourself at home and stay the night. Prices include a full English breakfast and use of on-site leisure facilities.

From £70.00 per night

Drinks Packages for Pre-Order

Soft drinks bucket

get 5 for £8.00

Christmas beer bucket

get 5 for £18.00

Christmas cider bucket

get 5 for £18.00

20% discount on any pre-ordered bottles of wine

Pre-payment and pre-orders required for all bookings

January Offer

If you are not available to join us in December, then take advantage of one of our special January Festive Lunch and Dinner offers from as little as £12.00 per person. What's not to like?

[LETSDOCHRISTMAS.COM](https://letsdochristmas.com)

TO BOOK

For more information or to speak to one of our Christmas Co-ordinators call **0117 910 2704**

bristolcitycentre_events@hilton.com



HILTON GARDEN INN BRISTOL CITY CENTRE
Temple Way, Redcliffe, Bristol BS1 6BF

For full terms and conditions visit letsdochristmas.com

Sparkle & Fizz

 **Hilton**
Garden Inn™

Bristol City Centre



Comfort & Joy

Festive Afternoon Tea

Time for a treat? Then it's time for tea! Shopping and wrapping done? Why not take a well-deserved break. Our festive afternoon teas are the perfect remedy.

Menu

Our delicious menu features an assortment of festive finger sandwiches, freshly baked Christmas cakes and scones with a selection of seasonal sweet treats

Add a glass of Champagne for only £8 extra per person

Add a glass of Prosecco for only £5 extra per person

Dates

Available from late November through to the New Year

Prices

£24.95 per person

Times

2pm until 5pm

(v) Vegetarian (ve) Vegan (gf) Gluten Free



Festive Lunch and Dinner

Why wait until Christmas Day to enjoy a traditional meal with all the trimmings? Join us one afternoon or evening and enjoy a festive lunch or dinner in our restaurant. This is the perfect chance to catch up with friends and family or to celebrate with work colleagues.

Starters

Chicken and brandy pâté, caramelised onion chutney, olive oil and sea salt toast

Homemade roast tomato and red pepper soup (ve) (gf)

Melon stack with mango, passion fruit, pomegranate and mint relish (ve) (gf)

Mains

Roast turkey breast parcel stuffed with sage and onion stuffing, sea salt and thyme roasties, roasted root vegetables, Brussels sprouts and pan gravy

Slow braised forerib of beef, red wine sauce, sea salt and thyme roasties, roasted root vegetables and buttered sprouts (gf)

Spiced butternut squash, chestnut and red onion Wellington, sea salt and thyme roasties, roasted root vegetables and Brussels sprouts (ve)

Desserts

Traditional Christmas pudding with brandy sauce (v)

Salted caramel cheesecake (v)

Lemon panna cotta tart with raspberry sauce (v)

Dates

1st December until 23rd December

Timings

Available throughout the day

Prices

Two courses £20.00 per person

Three courses £25.00 per person

(v) Vegetarian (ve) Vegan (gf) Gluten Free



Sparkling Sunday Lunch

Enjoy a traditional three course lunch in the relaxed surrounding of our restaurant. This is a perfect way to catch up with friends and family over the festive season.

Starters

Chicken and brandy pâté, caramelised onion chutney, olive oil and sea salt toast

Homemade roast tomato and red pepper soup (ve) (gf)

Mains

Slow braised forerib of beef, red wine sauce, sea salt and thyme roasties, roasted root vegetables and buttered sprouts (gf)

Fish and chips, IPA batter, mushy peas and tartare sauce

Spiced butternut squash, chestnut and red onion Wellington, sea salt and thyme roasties, roasted root vegetables and Brussels sprouts (ve)

Desserts

Traditional Christmas pudding with brandy sauce (v)

Chocolate and clementine torte (v) (gf)

Dates

Sunday 5th, 12th and 19th December

Timings

12.30pm until 3pm

Prices

Two courses £15.00 per person

Three courses £19.95 per person

Free for children under 5 years

Unlimited wine, draught beer or Prosecco for 2 hours, available for £15.00 per person

(v) Vegetarian (ve) Vegan (gf) Gluten Free