

CONTENTS

- 4 Festive Dining
- 6 Festive Party Nights
- 8 Christmas Day Lunch
- 10 Boxing Day Dining
- 12 Christmas Residential Packages
- 14 Christmas Bed & Breakfast
- 16 New Year's Eve Celebration
- 18 New Year's Residential Packages
- 20 Festive Afternoon Tea
- 22 Our Family of Inns
- 23 Terms and Conditions









A magical Christmas awaits at the

CASTLE OF BRECON HOTEL

This festive season, let us add the sparkle to your celebrations at The Castle of Brecon Hotel. Whether you're gathering with loved ones, friends, or colleagues, we offer the perfect setting to create those unforgettable memories. From festive parties to a relaxing family retreat or a delicious meal, we're dedicated to transforming your Christmas into an enchanting celebration filled with laughter, love and moments to treasure forever.

Located on the edge of the Brecon Beacons, our award-winning hospitality, charming rooms, and refined festive dining make The Castle of Brecon the ideal place to celebrate Christmas and the New Year. Be enchanted by mouth-watering seasonal menus, tempting tipples, dazzling party nights and relaxing getaways, all with our elegant hotel as your perfect backdrop.

We are pulling out all the stops so don your finest party outfit, (and maybe your dancing shoes!) and prepare to be dazzled by our range of festive party, dining and accommodation experiences.

To book, just call our friendly team on 01874 624611. We can't wait to celebrate with you this festive season.

Tis the season to be jully

Whether you're planning to meet up with friends or spend time with family this Christmas, our chefs have curated a truly festive menu, packed full of the season's best flavours. Enjoy a delicious Christmas meal and leave the washing up to us. Perfect!

Festive dining is available throughout December from 12 noon.

£40.00 per Adult, £20.00 per Child



TO BOOK, CALL 01874 624611







Roast Squash Soup

chive crème fraîche, toasted hazelnuts v CE, D, N

Leek & Potato Hash

cauliflower, whipped goat's cheese, olive soil **v, ve on request, GF** D, CE

Potted Mackerel Pâté

cranberry, pickled cucumber, sourdough bread **GF ON REQUEST** F, G, SD

Chicken & Ham Hock Terrine

watercress salad, piccalilli SD, MU, SD

MAINS

Roasted Breast of Turkey

chestnut & cranberry stuffing, pig in blanket, roasted potatoes, brussels sprouts, honey & thyme roasted parsnips, pan gravy **GF ON REQUEST** G, SD, MU, CE

Ale Braised Ox Cheek

horseradish mash, smoked bacon, wild mushroom & baby onion sauce, garlic crisps D, SD

Smoked Haddock & Pancetta Chowder

poached duck egg, parsley, chive oil **GF** CE. D. E. F. MU. SD

Artichoke & Truffle Risotto

watercress purée, crispy artichoke **V, VE ON REQUEST, GF** D, SD

DESSERTS

Traditional Christmas Pudding

brandy sauce v G, E, D, S

White Chocolate and Raspberry Crème Brûlée

Mint shortbread v F. D. G

Vegan Dark Chocolate & Orange Torte

chocolate soil, blood orange sorbet ve g, s

Cheese Board

spiced apple chutney, biscuits, celery, grapes

V, GF ON REQUEST CE, D, SD, MU, N, SE, G

FESTIVE PARTY NIGHTS

Jingle all the way

Grab your friends, family or colleagues and celebrate at one of our Christmas Party Nights. Think good food, good music and plenty of Christmas cheer. Available on selected dates in December – don't delay, book today!

Over 18s only. Please enquire for dates.

£45.00 per Adult







TO BOOK, CALL 01874 624611

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



Roast Squash Soup

chive crème fraîche, toasted hazelnuts v CE, D, N

Leek & Potato Hash

cauliflower, whipped goat's cheese, olive soil **v, ve on request, GF** D, CE

Potted Mackerel Pâté

cranberry, pickled cucumber, sourdough bread **GF ON REQUEST** F, G, SD

Chicken & Ham Hock Terrine

watercress salad, piccalilli SD, MU, SD

MAINS

Roasted Breast of Turkey

chestnut & cranberry stuffing, pig in blanket, roasted potatoes, brussels sprouts, honey & thyme roasted parsnips, pan gravy **GF ON REQUEST** G, SD, MU, CE

Ale Braised Ox Cheek

horseradish mash, smoked bacon, wild mushroom & baby onion sauce, garlic crisps D, SD

Smoked Haddock & Pancetta Chowder

poached duck egg, parsley, chive oil **GF** CE, D, E, F, MU, SD

Artichoke & Truffle Risotto

watercress purée, crispy artichoke **V, VE ON REQUEST, GF** D, SD

DESSERTS

Traditional Christmas Pudding

brandy sauce v G, E, D, S

White Chocolate and Raspberry Crème Brûlée

Mint shortbread v E, D, G

Vegan Dark Chocolate & Orange Torte

chocolate soil, blood orange sorbet ve g, s

Cheese Board

spiced apple chutney, biscuits, celery, grapes **V, GF ON REQUEST** CE, D, SD, MU, N, SE, G

CHRISTMAS DAY LUNCH

Joy to the world

We understand how magical Christmas Day should be. It's a time to cherish your loved ones and enjoy quality food, relax and make those all-important memories. Take the pressure off and let us handle your Christmas Day dining, so you can focus on creating unforgettable memories together.

Christmas Day Lunch is served from 12 noon.

£109.00 per Adult, £54.50 per Child



TO BOOK, CALL 01874 624611

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





Wild Mushroom & Vegan Feta Bruschetta

walnut basil pesto, crispy kale, herbs

VE, GF ON REQUEST G, N

Crayfish, Anchovy & Caper Bonbons

Dijon mustard & parsley crème fraîche G, C, F, E, D, MU, SD

Chicken Liver Parfait

red onion marmalade, toasted house loaf G. D. SD. S. MU

Roasted Root Vegetable & Sage Soup

spiced pumpkin seeds ve. GF CE. MU. S



Roasted Breast of Turkey

chestnut & cranberry stuffing, pig in blanket, roasted potatoes, brussels sprouts, honey & thyme roasted parsnips, pan gravy GF ON REQUEST G, SD, MU, CE

Brixham Market Cod

crab & dill potato cake, pickled fennel, braised leeks, lemon hollandaise **GF** D. SD. F. MU. E. C

Shallot & Beetroot Tarte Tatin

toasted chestnuts, herb pesto, sautéed potatoes, tenderstem broccoli **ve** sp. g. s

Roast Sirloin of Beef

seasonal vegetables, Yorkshire pudding, ham hock & leek dauphinoise, roast shallot & red wine jus G, CE, SD, E, D, MU

DESSERTS

Christmas Pudding

brandy sauce, candied cranberries v G, S, E, D, SD

Glazed Lemon Tart

Italian meringue, raspberry sorbet v D, E, G

Dark Chocolate Delice

almond brittle, salted caramel ice cream

VE, GF ON REQUEST G, S, E, D, N

Selection of Artisan Cheese

celery, biscuits, winter fruit chutney

GF ON REQUEST G, D, SD, CE, MU





BOXING DAY DINING

Comfort and joy

The festivities don't have to end on Christmas Day. Join us on Boxing Day and indulge in a sumptuous three-course menu, allowing you to relax and savour special moments with those who mean the most.

Boxing Day Dinner is served between 12 noon and 8pm.

£45.00 per Adult, £22.50 per Child







TO BOOK, CALL 01874 624611

Roasted Tomato & Red Pepper Soup

basil oil ve & GF ON REQUEST D, CE, SD

Twice-baked Cheddar Cheese Soufflé

buttered leeks, hollandaise sauce

V. D. E. G. SD

Smoked Salmon Fishcake

chive hollandaise, poached egg, crispy capers F, D, E, G, SD

Chicken Liver Parfait

toasted brioche, watercress salad, red onion chutney

GF ON REQUEST SD. G. D. E. S

Mushroom & Chestnut Pâté

roasted fig, tarragon & cranberry relish, herb croutons **VE, GF ON REQUEST** G, SD, S

MAINS

Roast Topside of Beef

Yorkshire pudding, roasted potatoes, roasted roots, greens, pan gravy GF ON REQUEST SD, D, G, E, MU, CE

Chicken Supreme

rosemary pomme anna, leek & smoked bacon sauce **GF ON REQUEST** SD, D, G

Fish & Chips

fat cut chips, tartare sauce, mushy peas, lemon **GF ON REQUEST** F, SD, G, D, E, MU

Flat Iron Steak & Potato Hash

black pepper mayonnaise, spinach, poached hen's eggs **GF** E, D, SD, MU, S

Chef's Pie of the Day

creamed potatoes or fat cut chips, seasonal vegetables, gravy

Red Lentil & Butternut Squash Cottage Pie

salt & pepper pumpkin seeds, sage mash, olive oil greens, vegetable gravy **ve, gf** CE, SD

DESSERTS

Glazed Lemon Tart

Italian meringue, raspberry sorbet **v** D, E, G

Sticky Toffee Pudding

Caramel sauce, clotted cream ice cream **v** G, N, E, D, SD

> Dark Chocolate & Cherry Cheesecake VE, GF S

Coconut, Rum & Raisin Rice Pudding Mango & coconut crisps VE, GF

Selection of Artisan Cheese

celery, biscuits, winter fruit chutney **GF ON REQUEST** G, D, SD, CE, MU

CHRISTMAS RESIDENTIAL PACKAGES

A merry little Christmas

TWO-NIGHT CHRISTMAS PACKAGE

Our two-night package includes Bed & Breakfast, three-course Christmas Eve Dinner, Christmas Day Lunch and relaxed Christmas Evening Buffet.

From £440.00 per person

THREE-NIGHT CHRISTMAS PACKAGE

Our three-night package includes Bed & Breakfast, a three-course Christmas Eve Dinner, Christmas Day Lunch, relaxed Christmas Evening buffet and a three-course Boxing Day Lunch.

From £580.00 per person





TO BOOK, CALL 01874 624611

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.







What Christmas 2025 could look like...

CHRISTMAS EVE

Arrive at your leisure from 3pm and start your holiday with a warm welcome. Enjoy a glass of prosecco or mulled wine, followed by a delectable three-course dinner. End your evening with mince pies and coffee. If you'd like to attend Midnight Mass, our reception team can provide details of the nearest church and service times

CHRISTMAS DAY

Begin your Christmas morning with a leisurely breakfast served between 8am and 10am. Take some time to relax before joining us for a festive Christmas Day Lunch starting at noon. After lunch, why not explore the local area with a stroll, then return for a relaxed evening buffet served from 7pm.

BOXING DAY

Celebrate Boxing Day with a delicious breakfast from 8am to 10am. For our two-night guests, check-out is at 11am. Guests on our three-night package can enjoy lunch between 12 noon and 8pm leaving you time to hit the Boxing Day sales.

27TH DECEMBER

Enjoy one final breakfast between 8am and 10am before our team bids you farewell, with check-out at 11am.

CHRISTMAS BED & BREAKFAST

And to all a good night

We've got room at the inn! If you're visiting family or friends in the surrounding area this Christmas, enjoy the night with us while you spend time with your loved ones. The perfect choice for those looking for a cosy night's sleep and a delicious breakfast to set you up for your festivities.









NEW YEAR'S EVE CELEBRATIONS

For auld lang syne, my dear

Join us in the heart of Brecon to ring in the New Year. Our New Year's Eve Celebration includes a 4-course meal, as well as a disco to welcome in 2026. Book early – this event is sure to be one of the hottest tickets in town

£99.00 per Adult



Pressed Belly Pork

pan fried scallops, pea purée, chorizo crumb **GF** MO. SD. D. MU. CE

Charcoal Breaded Crab & Chilli Arancini

creamed leeks, leek oil G, C, E, MU, CE, D

Spiced Carrot & Lentil Soup

onion bhaji, curry oil ve, GF MU, CE

INTERMEDIATE

Blackberry Sorbet

prosecco, winter berries ve, GF SD

MAINS

Fillet & Feather

butter roasted fillet tail, slow cooked featherblade of beef, roast salsify, potato terrine, red wine sauce **GF** D, SD, CE

Rosemary Roasted Butternut Squash & Chestnut Wellington

soft herb crème fraîche mashed potato, spinach & curly kale, wild mushroom sauce \mathbf{v} G, D, E, SD, CE

Rack of Lamb

lamb belly & apricot hotpot, garden mint braised winter greens, redcurrant jus SD, CE, D, G

Prosciutto Wrapped Roasted Monkfish

pommes anna, tempura mussels, Lilliput caper beurre blanc **GF ON REQUEST** F, MO, D, G, SD

DESSERTS

Mulled Wine Poached Pear

mulled wine syrup, white chocolate ice cream v, GF SD, D

Caramel & Dark Chocolate Tart

lime zest clotted cream, chocolate tuile v G, E, D, S

Raspberry Gin Frangipane Tart

raspberry gin compôte, vanilla milkshake **v** G, N, S, SD

Selection of Artisan Cheese

spiced apple chutney, Chef's accompaniments

GF ON REQUEST G, N, D, CE, SE, SD



NEW YEAR'S RESIDENTIAL PACKAGES

Deck the halls

Enjoy a one or two-night stay and ring in the New Year with us at The Castle of Brecon. Join in the fun of our New Year's Eve Celebration, then retire to one of our cosy rooms. Stay an extra night and experience our full 'Hospitality from the Heart' with an additional dinner, bed and breakfast on the night before New Year's Eve.

ONE-NIGHT NEW YEAR'S PACKAGE

Our one-night package includes bed & breakfast, and tickets to our New Year's Eve Celebrations.

From £225.00 per person

TWO-NIGHT NEW YEAR'S PACKAGE

Our two-night package includes bed & breakfast, tickets to our New Year's Eve Celebrations and an additional three-course dinner.

From £325.00 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.







Have a holly, jolly Christmas

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 & jam
- Tea or coffee with refills

Fancy some fizz? Upgrade to our Sparkling Afternoon Tea and enjoy a glass of prosecco with your afternoon tea.

Afternoon Tea is served between 2pm and 5pm. Booking essential.

Festive Afternoon Tea: £25.00 per person

Sparkling Festive Afternoon Tea: £31.00 per person

TO BOOK, CALL 01874 624611

20









COACHING INN GROUP HOTEL LOCATIONS

Our family of Inns has grown tremendously since we began our journey in 1996. Today, we have 35 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 & BOXING DAY

A £10 per person authorisation is required for all pre-booked tables, at time of booking. Should you need to amend or cancel your reservation, we require 48 hours' notice. After this time, any reduction in numbers or non-arrival, will be charged at £10 per person. Completed pre-order forms are required for groups of 6 or more guests by 21st November 2025. If booking on behalf of a group, the organiser is responsible for collecting pre-orders. Please speak to a member of the team for separate Terms & Conditions that apply for Private Events.

CHRISTMAS DAY, NEW YEAR'S EVE DINING & PARTY NIGHTS

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 21st November 2025. 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.

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 21st November 2025 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.

FESTIVE AFTERNOON TEA

For all Afternoon Tea bookings, we require a £10 per person authorisation before the reservation can be confirmed. Should you need to amend your reservation, we require 48 hours' notice. After this time, any reduction in numbers or non-arrival, will be charged at £10 per person. Please speak to a member of the team for separate Terms & Conditions that apply for a Private Event.

ADDITIONAL INFORMATION

Guests are not permitted to bring their own food and drink to consume on the premises. For children aged between 0 – 11 years please speak with a member of our team for prices. Adult prices will be charged for aged 12 years and over.

ALLERGIES & 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

