



01323 730 342

TERMS & CONDITIONS

20% Deposit on booking, with the balance
by Tuesday 1st December 2026

All non-refundable or transferable

Please note all allergies and dietaries on
prior to event.

 **Hotel Cumberland.co.uk**

**CHRISTMAS
& NEW YEAR**



Hotel Cumberland.co.uk

FESTIVE AFTERNOON TEA

DURRANT LOUNGE

1ST - 22ND DECEMBER

Treat yourself to a delightful Festive Afternoon Tea,
savour seasonal sweets and treats in a cosy,
festive atmosphere!



2 FOR £30

when booked before October
(£22.50 per person thereafter)

UPGRADE YOUR AFTERNOON TEA
WITH SPARKLING WINE

2 FOR £36



FESTIVE SUNDAY CARVERY

ARALUEN RESTAURANT

6TH, 13TH, 20TH, 27TH DECEMBER

1 COURSE £15 | 2 COURSES £30 | 3 COURSES £25



NON-RESIDENT
**THREE-COURSE
CARVERY LUNCHEON**

ARALUEN RESTAURANT

CHRISTMAS DAY

FROM £72 PER PERSON
includes glass of Sparkling Wine Tea
Coffee and Mince Pies

NON-RESIDENT
**THREE-COURSE
CARVERY LUNCHEON**

ARALUEN RESTAURANT

BOXING DAY

**2 COURSES £30
3 COURSES £35**
Tea/Coffee and petit four +£4.00



FESTIVE PARTY NIGHTS

THE BALLROOM

DEC 11TH, 12TH - ARALUEN | DEC 18TH - BALLROOM

£42 PER PERSON

Includes Sparkling arrival drink
3 course festive dinner with coffee
and Disco til 1200.



THINKING OF STAYING OVER?

SPECIAL BED & BREAKFAST RATE

£40 PER PERSON

when sharing a twin or double.
Single room supplement applies.



CHRIS HOUSLEY CHRISTMAS TEA DANCE

THE BALLROOM

SUNDAY 6TH DECEMBER

£25 PER PERSON



NEW YEAR'S DAY CARVERY LUNCH

ARALUEN RESTAURANT

FRIDAY 1st JANUARY

2 COURSES £30 | 3 COURSES £35

Tea/Coffee and petit four +£4.00



FESTIVE LUNCHES & DINNERS

ARALUEN RESTAURANT

1ST - 22ND DECEMBER

2 COURSES £24 | 3 COURSE £30



It's the most wonderful time of the year, and the new Araluen Restaurant makes the perfect stage for your festive team or friend lunch or dinners.

ARRIVAL - 19:00

DINNER - 19:45

CARRIAGES - MIDNIGHT

FESTIVE LUNCHES & DINNERS

ARALUEN RESTAURANT

Starters

Choose from

**Torched
goats cheese**
beetroot textures

Wild boar & plum pate
pickles mushrooms,
black garlic

**Fresh watercress
soup**
creme fraiche, sourdough

Mains

Roast turkey

pigs in blankets, roast potatoes, fennel roasted carrots, sprouts, parsnip

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Poached fillet of salmon

Mediterranean cassoulet, samphire, citrus oil

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Vegetable pithivier

fennel roasted carrot, sprouts, parsnip, vegetable jus

Desserts

**Traditional
Christmas pudding**
brandy sauce

**Chocolate &
clementine torte**

Cheese selection
savory biscuits, chutney

After Tea/Coffee, petit four +£4

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you when placing your order.