



Our Traditional Christmas Disco Party Nights are the perfect excuse to party. They are suitable for groups of friends, a table of colleagues or catching up with family. We can also cater for the larger groups with private party nights available.

CHRISTMAS DISCO PARTY NIGHTS

Friday 3rd, 10th, 17th December **£42 per person**Saturday 11th, 18th December **£48 per person**

ALL INCLUSIVE CHRISTMAS PARTY NIGHTS

Inclusive of unlimited Draught Beers & Ciders, House Spirits with Mixer, House Wine and soft drinks.

Wednesday 8th December £55 per person

Thursday 16th December £55 per person

Package includes: Cocktail on arrival, Three course Festive Meal, DJ & Disco

7PM ARRIVAL | 7.45PM SIT DOWN | 1.00AM CARRIAGES



STARTERS

Duck & Orange Pâté with ciabatta crouté and red onion marmalade

Roasted Sweet Potato & Parsnip Soup (V) with spiced croutons

MAINS

Roast Turkey Paupiette

turkey breast with stuffing, wrapped in bacon seasonal vegetables, pigs in blankets, crisp roast potatoes & rich turkey gravy,

Mushroom & Chestnut Wellington (V) seasonal vegetables, roast potatoes with red wine jus

DESSERTS

Traditional Christmas pudding with brandy sauce

Chocolate Delice (V) with mulled berry compote

(GF) Gluten Free (VG) Vegan (V) Vegetarian

TERMS AND CONDITIONS

In case you suffer from allergen sensitivities, please ask for further information, at any time, as our recipes are subject to change; our team-members are happy and knowledgeable to provide detailed information. Provisional enquiries are held for 10 days after which a £10.00 per person deposit is required. Deposits are non-refundable. Final balance payments are due no later than 15th November 2021. Final balance is to be paid by the organiser by either bank transfer or card payment as one payment. The hotel reserves the right to amalgamate/cancel events due to uptake. 100% cancellation charges apply once full payment has been received.





Are you on the good list? Come and meet Santa in his grotto throughout December to find out! Join us for a kid's festive buffet and a plated Christmas dinner for the grown-ups, an afternoon of entertainment for all the family!

CHRISTMAS LUNCH WITH SANTA

Sunday 19th December
Wednesday 22nd December
Thursday 23rd December
Friday 24th December

PRICES

Adults **£19.95**

Children up to 12 years old £9.95

Under 3s are free

when accompanied by a full paying adult.

One adult per every two children

Package includes: Children's Festive Buffet, Plated Christmas Lunch for Adults, DJ & Disco, Meet Santa in his Grotto, Plus a Present for every Child to take away

12PM ARRIVAL | 12.30PM KIDS BUFFET SERVED
1.00PM ADULT MEAL SERVED | 3.30PM CARRIAGES



CHILDREN'S FESTIVE BUFFET

Roast Dinner

Chicken Goujons

Fish Fingers

Chips

Desserts

Ice Cream Station

and More...

PLATED CHRISTMAS LUNCH FOR ADULTS

See previous page: Party Night Menu for Options

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Join us for an afternoon of festive food & live music celebrating the good old days

DATE & TIME

Wednesday 8th December | £20.00 per person

Package includes: Arrival Drink, Two Course Festive Menu, Tea, Coffee & Mince Pies, Live Entertainment, Party Novelties

12.00PM ARRIVAL | 12.30PM SIT DOWN | 4.00PM CARRIAGES



MAINS

Roast Turkey Paupiette

turkey breast with stuffing, wrapped in bacon seasonal vegetables, pigs in blankets, crisp roast potatoes & rich turkey gravy,

Mushroom & Chestnut Wellington (V) seasonal vegetables, roast potatoes with red wine jus

DESSERTS

Traditional Christmas pudding with brandy sauce

Chocolate Delice (V) with mulled berry compote

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Sit back and relax in Raglans restaurant and let us do all the hard work for you to make Christmas Day extra special for you and your loved ones

PRICE & TIME

Table reservations from 12.00PM to 2.30PM | £84.95 per adult | £45.00 per child

Package includes: Glass of Prosecco on Arrival, Four Course A'la Carte Festive Menu, Coffee & Mince Pies



STARTERS

Chicken & Duck Liver Parfait port jelly, ciabatta wafers, fig & orange marmalade

Trio of Salmon

hot smoked salmon, cold smoked salmon, salmon & prawn rillette, capers, pickled cucumber, red onion, with watercress salad

Roasted Celeriac & Truffle Soup (V) topped with orange zest and roquette

INTERMEDIATE

Raspberry & Prosecco sorbet

MAINS

Slow Roasted Turkey Crown

seasonal greens, honey roasted root vegetables, cranberry & herb stuffing, crisp roast potatoes, pigs in blankets & rich turkey gravy

Mustard & Herb Crusted Striploin of Beef

seasonal greens & honey roasted root vegetables, crisp roast potatoes, yorkshire pudding, & red wine jus.

Pancetta Wrapped Monkfish

crab velouté, fondant potato, chantenay carrots, seasonal greens

Beetroot & Shallot Tart Tatin (V)

honey roasted vegetables and seasonal greens, crisp roast potatoes

DESSERT

Red Berry & Gin Cheesecake

coulis, biscuit crumb, black cherries & winter fruit

Traditional Christmas Pudding

brandy sauce & mulled fruit compote

Port Poached Pear

marinated winter fruit & honey cream brandy snap basket

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Make the Copthorne Hotel Cardiff your home this Christmas with our two-night festive package. Let us do the hard work while you relax and enjoy quality family time.

PRICE

£225 per person for two nights | £50 for single supplement

Reduced accommodation rates available on the 23rd and 26th December

PACKAGE INCLUDES

Prosecco Afternoon Tea Buffet on Arrival 24th December**

Three Course Dinner on Christmas Eve in Burges Bar and Lounge

Christmas Day Breakfast

Christmas Day Lunch Served in Raglans Restaurant

Christmas Day Evening Buffet

Boxing Day Breakfast

**Afternoon Tea Served from 1pm to 4pm.

Christmas Eve Dinner reservations must be made in advance of arrival served from 5:30pm to 8:30pm

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Indulge yourself and countdown to 2022 at our Gala Dinner, featuring live music, a luxurious four-course meal and a glass of bubbly at midnight.

PRICE

Residential Package available for £140.00 per person based on two sharing £50 for single supplement | £85 per person for Gala Dinner only

Package includes: Welcome Drinks and Canapés, Four Course Meal, Half a Bottle of Wine per person, Glass of Bubbles to see in The New Year, Live Band and Disco

7.00PM ARRIVAL | 7.45PM DINNER IS SERVED | 1.00AM CARRIAGES

Dress Code: Dress to Impress-Black Tie Preferred, No Jeans or Trainers.



STARTERS

Ham Hock & Fig Terrine with ciabatta wafers and smoked red pepper jam

Smoked Fish Roulade beetroot purée, dill crème fraiché

Roasted Butternut Squash & Apple Soup with cheddar croutons

INTERMEDIATE

Champagne & Lemon Sorbet

MAINS

Mustard & Thyme Crusted Filet Mignon & Pan Seared Scallops potato gratin, roasted carrot, beetroot & parsnip, béarnaise sauce

Turbot & King Prawns in seafood bisque, seasonal greens

Roast Beetroot, Shallot, Wild Mushroom & Lentil Wellington seasonal greens and roasted vegetables

DESSERT

Red Berry & Gin Cheesecake coulis, biscuit crumb, black cherries & winter fruit

Chocolate Trio

dark chocolate & cherry delice, white chocolate & bailey's tart warm chocolate brownie & raspberry cream

Port Poached Pear

marinated winter fruit & honey cream brandy snap basket

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