



# The Angel Hotel

*Experience a truly special celebration this  
Christmas at The Angel Hotel.*

*Celebrate in style with our delicious range of freshly prepared  
dishes from our delightful festive menu.*

## STARTERS

£7.50

*Homemade soup of the day (V)*

*Smoked Salmon & prawns  
with Marie Rose Sauce*

*Deep-fried brie wedges served  
with chilli pepper jam*

*Beef salad with a Stilton  
dressing*

*Duck & Port pate served with  
a salad and toast*

## MAIN COURSES

£15

*Classic roasted turkey with  
all the trimmings*

*Roasted seabass served with  
roasted asparagus and lemon  
hollandaise drizzle*

*8oz ribeye steak served with  
rustic thick-cut chips*

*Pie of the day with  
seasonal greens*

*Mushroom and cashew  
Wellington with a tomato  
drizzle (Ve)*

## DESSERTS

£7.50

*Classic Christmas pudding  
(V) (GF)*

*Winter berry cheesecake*

*Baileys & toffee profiteroles*

*Warm home-baked chocolate  
brownie with pecan nuts*

*Apple & sultana crumble  
sprinkled with cinnamon*

## **ALL THREE COURSES FOR JUST £25**

*When purchasing three courses, our festive menu also includes unlimited  
soft drinks throughout the meal.*

*Booking essential due to limited places - don't miss out! **Call 01926 881296.***

*A deposit of **£10 per person** is required when booking to secure your place.*



# The Angel Hotel

*Taste the season with our indulgent  
festive hot drinks.*

£3.50

## IRISH CREAM MOCHA LATTE

*A short intense espresso perfectly combined with textured chocolatey milk and a splash of Mathieu Teisseire's Irish Cream – sweet, creamy with a nutty flavour. (non-alcoholic)*

## CINNAMON FLAT WHITE

*A delicious combination of espresso, velvety milk, and Mathieu Teisseire's Cinnamon syrup – rich, velvety with a hint of festive spice.*

## HAZELNUT LATTE

*The perfect pairing of aromatic espresso, creamy milk, and Mathieu Teisseire's Hazelnut syrup – strong, smooth, and packed with nutty flavour.*

## CARAMEL HOT CHOCOLATE

*A smooth and creamy hot chocolate with a dash of Mathieu Teisseire's Caramel syrup – rich, chocolatey with a taste of caramel.*

## ALMOND CAPPUCINO

*A perfect treat made from intense espresso, frothy milk, a dusting of chocolate and Mathieu Teisseire's Orgeat syrup – distinctively frothy and full of flavour.*

## LONDON FOG WITH VANILLA

*A delicious blend of Earl Grey Tea and Mathieu Teisseire's Vanilla syrup – a warm and comforting drink with a dash of sweetness.*

*All our flavours can be served with your favourite tea or coffee serve.*