



Christmas at Clayton Hotel Cardiff


CLAYTON
HOTELS





LOVE CHRISTMAS

Let the season take you

At the 4-star Clayton Hotel Cardiff the festive season will come alive across our lovingly refreshed venue and well-appointed modern bedrooms. Allow us to welcome you to our charming and modern hotel for your gathering. Make this season one to remember.

Includes arrival drinks reception, festive 3-course dinner, entertainment and dancefloor. Lunches, dinners and private parties available.

Private parties for a minimum number of 20 guests.

Lunches from

£23.95
per person

Dinners from

£45
per person

New Year's Eve Sharer Platters from

£25.95
per person



Drinks packages

Make the most of your evening with our bespoke packages. Find out more by sending your requirements to our events team.



Make a night of it

Retreat to our comfortable and modern bedrooms following a night of festivities.

Whether you're celebrating with us or having your Christmas get-together somewhere else in the city, we have discounted bedroom rates available.

From

£85

Bed & breakfast



Book early for sparkling deals

Enquire Today

T: +44 (0) 2920 66 88 66

E: events.cardiff@claytonhotels.com

W: claytonhotels.com

Terms and conditions apply





DRINKS PACKAGES



No party is complete without fizz or refreshments!

Be sure to pre-order one of our drinks packages to quench your thirst and get the best value out of your Christmas do before tucking into some succulent turkey.

All pre-ordered drinks packages will be placed on your table ready for your arrival to enjoy!



Wine offer

£46.00

2 bottles - house red/ white wine

*Rosé wine can be selected at a supplement price of £3.00



Beer Bucket

£22.00

5 bottles of Budweiser



Cider Bucket

£26.00

4 bottles of Magners



Soda Bucket

£14.50

6 x cans of mixed sodas



2 litre jug of juice

£10.00

(Orange, Pineapple, Apple, Cranberry)



Drinks vouchers

£6.50

Pre order and pre pay for drink vouchers for your group. Terms and conditions on application.

per voucher



CHRISTMAS MENU

Soup

Plum tomato, red pepper soup infused with red chilli and white truffle oil, served with warm bread (Vg) *

contains allergens: 6, 12

Chicken Liver Pate

Served with red onion relish and toasted brioche *

contains allergens: 6, 12

Smoked Fish, and Crab Parfait

Served on toasted sourdough and pickled heritage tomato *

contains allergens: 2, 3, 6

Traditional Turkey

Maple glazed turkey breast and trimmings served with Mari's piper potato, seasonal vegetable and turkey jus *

contains allergens: 6, 12

Baked Hake

Served with mash, tender-stem and a red shrimp cream sauce *

contains allergens: 3, 7

Curried Chick Pea and Aubergine Bake with Crispy Hash-brown

Served with dressed cucumber salad (Vg) *

contains allergens: 6, 13

Caramelised Apple & Apricot Crumble

Served with brandy sauce

contains allergens: 6, 7

Chocolate and Orange Tart

(Vg, GF)

Add tea, coffee and mince pies for £3.50 per person



ALLERGEN INDEX

No. 1 Crustaceans and products thereof.

No. 2 Molluscs and products thereof.

No. 3 Fish.

No. 4 Peanuts.

No. 5 Nuts.

No. 6 Cereals containing gluten.

No. 7 Milk.

No. 8 Soya.

No. 9 Sulphur dioxide.

No. 10 Sesame seeds.

No. 11 Egg.

No. 12 Celery and celeriac.

No. 13 Mustard.

No. 14 Lupin

(Vg) = Vegan

(*) Can be made Gluten Free