





the Coppid Beech

CHRISTMAS AT THE COPPID BEECH HOTEL 2020

Beautifully illuminated by twinkling
Christmas trees, our Alpine style
Coppid Beech Hotel is a magical venue
for you to visit this festive season.

WWW.COPPIDBEECH.COM | CHRISTMAS@COPPIDBEECH.COM



Events

ROWANS FESTIVE LUNCHESES 4

ROWANS FESTIVE DINNERS 5

CHRISTMAS DAY 6

BOXING DAY 7

KELLER PARTY NIGHTS 8 - 9

KELLER NEW YEAR'S EVE 10

ALL INCLUSIVE PARTY NIGHTS 11

JOIN A PARTIES 12

PRIVATE PARTIES 13

NEW YEAR'S EVE BALL 14- 15

FESTIVE AFTERNOON TEA 16

ROWANS FESTIVE DINING 4

FESTIVE LUNCHES

SERVED MONDAY TO FRIDAY THROUGHOUT DECEMBER

FOOD ORDERS IN ADVANCE, SERVED 12PM - 2.30PM

Menu

PORK, CHICKEN LIVER AND CRANBERRY TERRINE SERVED WITH
CRISPBREADS AND MULLED WINE CRANBERRY JELLY

CELERIAC AND CIDER SOUP (V)(VEGAN)(GF)



STUFFED TURKEY BREAST WRAPPED IN STREAKY BACON WITH PIGS IN
BLANKETS, ROAST POTATOES, SEASONAL VEGETABLES AND GRAVY (GF)

SWEET POTATO, CASHEW AND APRICOT PIE SERVED WITH ROAST POTATOES,
SEASONAL VEGETABLES AND GRAVY (GF)(VEGAN)(V)



TRADITIONAL CHRISTMAS PUDDING SERVED WITH BRANDY SAUCE (GF)(VEGAN)



COFFEE AND MINCE PIES

Includes

FOUR COURSE LUNCH
CHRISTMAS MUSIC

£17.50

ADULT

ALL DIETARY REQUIREMENTS
CATERED FOR

T'S AND C'S APPLY

ROWANS FESTIVE DINING 5

FESTIVE DINNERS

FRIDAY'S AND SATURDAY'S THROUGHOUT DECEMBER FROM 7PM

FOOD ORDERS TO BE CHOSEN IN ADVANCE

Menu

PORK, CHICKEN LIVER AND CRANBERRY TERRINE SERVED WITH CRISPBREADS AND
MULLED WINE CRANBERRY JELLY

CELERIAC AND CIDER SOUP (V)(VEGAN)(GF)

STUFFED TURKEY BREAST WRAPPED IN STREAKY BACON WITH PIGS IN BLANKETS,
ROAST POTATOES, SEASONAL VEGETABLES AND GRAVY (GF)

SWEET POTATO, CASHEW AND APRICOT PIE SERVED WITH ROAST POTATOES,
SEASONAL VEGETABLES AND GRAVY (GF)(VEGAN)(V)

OVEN ROASTED SALMON SUPREME SERVED WITH ROAST POTATOES, SEASONAL
VEGETABLES AND PROSECCO SAUCE (GF)

TRADITIONAL CHRISTMAS PUDDING SERVED WITH BRANDY SAUCE (GF)(VEGAN)

CHOCOLATE AND SALTED CARAMEL BOX SERVED WITH SALTED CARAMEL SAUCE

TEA OR COFFEE AND MINCE PIES

Includes

HALF A BOTTLE OF WINE PP
FOUR COURSE MENU
KELLER AND APRÈS ENTRY
LIVE MUSIC / TRIBUTES

£49.50

ADULT

T'S AND C'S APPLY
ALL DIETARY REQUIREMENTS
CATERED FOR

ROWANS FESTIVE DINING 6

CHRISTMAS DAY

FISHERMAN'S PLATTER OF MEDITERRANEAN PRAWNS, GREEN LIP MUSSELS, PICKLED MACKEREL AND SMOKED SALMON WITH MARIE ROSE SAUCE AND GARLIC AND HERB MAYONNAISE, BROWN BREAD AND BUTTER AND LEMON

PORK, CHICKEN LIVER AND CRANBERRY TERRINE SERVED WITH CRISPBREADS AND MULLED WINE CRANBERRY JELLY

CELERIAC AND CIDER SOUP (V)(VEGAN)(GF)



HAND CARVED SIRLOIN OF BEEF SERVED WITH GOOSE FAT ROASTED POTATOES, BRAISED BEEF CROQUETTES, SEASONAL CHRISTMAS VEGETABLES, YORKSHIRE PUDDING AND PAN JUICES

HAND CARVED, FREE RANGE TURKEY SERVED WITH GOOSE FAT ROASTED POTATOES, STUFFING, CHIPOLATAS WRAPPED IN STREAKY BACON, SEASONAL CHRISTMAS VEGETABLES AND TURKEY PAN JUICES

SWEET POTATO, CASHEW AND APRICOT PIE SERVED WITH ROAST POTATOES, SEASONAL VEGETABLES AND GRAVY (GF)(VEGAN)(V)

ROASTED SUPREME OF STONE BASS SERVED WITH CRUSHED POTATOES, LEMON SCENTED FRENCH BEANS AND A RICH RED WINE JUS



TRADITIONAL CHRISTMAS PUDDING SERVED WITH BRANDY SAUCE (GF)

SHERRY SOAKED RASPBERRIES WITH VANILLA SPONGE AND JELLY, TOPPED WITH RICH VANILLA CUSTARD, WHIPPED CREAM AND TOASTED ALMONDS

RICH DARK CHOCOLATE AND SALTED CARAMEL TART SERVED WITH DOUBLE CREAM LAYERS OF BUTTERY SHORTBREAD FILLED WITH CREAM AND FRESH STRAWBERRIES

LIGHT AND CRISP MERINGUE SERVED WITH STICKY TOFFEE SAUCE, TOASTED PECANS AND WHIPPED CREAM FRESHLY CUT EXOTIC FRUITS INCLUDING MANGO, PINEAPPLE, DRAGON FRUIT, KIWI AND PAPAYA, SERVED WITH CREAM

TRADITIONAL CHEESEBOARD INCLUDING CHEDDAR, BRIE, STILTON, GOATS CHEESE, GRAPES, CELERY, CHERRY TOMATOES, CHUTNEY AND CRACKERS



COFFEE AND MINCE PIES

STAY OVER WITH
ROOMS FROM £69

ALL DIETARY REQUIREMENTS
CATERED FOR

£109.00

ADULT

LUNCH SERVED FROM MIDDAY
WITH LAST SITTING 2PM

FATHER CHRISTMAS & GIFTS
CHRISTMAS TABLE PROPS

£45.00

CHILD 12 AND UNDER

CHILDREN 3 YEARS AND BELOW
£10

ROWANS FESTIVE DINING 7

BOXING DAY

SOUP OF THE DAY (V)(VEGAN)(GF)
HAND CARVED COLD MEATS
SMOKED SALMON AND PICKLED MACKEREL PLATTER
PRAWN COCKTAIL
HOMEMADE SAUSAGE ROLLS
PORK, CHICKEN LIVER AND CRANBERRY TERRINE
TRUFFLED EGGS MAYONNAISE (V)
MIXED SALAD WITH TOMATOES, CUCUMBERS AND PEPPERS (V)
BLACK PUDDING, STREAKY BACON AND CUMBERLAND SALAD



SALT AND PEPPER CRUSTED SIRLOIN OF ROAST BEEF SERVED WITH
YORKSHIRE PUDDINGS
SLOW ROASTED BELLY OF PORK SERVED WITH APPLE SAUCE
SALMON COULIBIAC SERVED WITH CHAMPAGNE SAUCE
CHEESE AND WALNUT SOUFFLÉ SERVED WITH HOLLANDAISE SAUCE (V)
ROAST POTATOES
BUTTERED NEW POTATOES WITH CHIVES
TENDER STEM BROCCOLI
CAULIFLOWER CHEESE
STEAMED CARROTS AND SUGAR SNAP PEAS



APPLE AND CINNAMON CRUMBLE SERVED WITH CUSTARD
CHRISTMAS CAKE
BLACK FOREST GATEAUX
PASSION FRUIT AND RASPBERRY CHEESECAKE
YULE LOG
FRESH FRUIT SALAD
CHEESEBOARD



COFFEE AND MINCE PIES

STAY OVER WITH
ROOMS FROM £69

£37.50

ADULT

LUNCH SERVED FROM MIDDAY
WITH LAST SITTING 2PM

WE CAN CATER FOR
SPECIAL DIETARY
REQUIREMENTS

£20.00

CHILD 12 AND UNDER

KELLER PARTY NIGHTS

8

Party Nights

THURSDAY NIGHTS

INCLUDES

4 COURSE DINNER
LIVE DJ MUSIC
NOVELTY CHRISTMAS PROPS

£29.50 ADULT

FRIDAY & SATURDAY NIGHTS

INCLUDES

1/2 BOTTLE OF WINE PER PERSON
4 COURSE DINNER
LIVE TRIBUTE / COVER BANDS
ENTRY INTO KELLER AND APRÈS
NOVELTY CHRISTMAS PROPS

£49.50 ADULT

OVER 21S FOR KELLER ENTRY
APRÈS IS OVER 25S

MINIMUM 6 PEOPLE PER PARTY
PHOTO ID REQUIRED

T'S & C'S APPLY

KELLER PARTY NIGHTS

9



LIVE BANDS

FRIDAY 4TH – GEORGE MICHAEL TRIBUTE

SATURDAY 5TH – THE TAKE THAT EXPERIENCE

FRIDAY 11TH – ABBA'S ANGELS

SATURDAY 12TH – WOW 80'S

FRIDAY 18TH – LUTHER VANDROSS TRIBUTE

SATURDAY 19TH – PURE QUEEN



Party Menu

PORK, CHICKEN LIVER AND CRANBERRY TERRINE SERVED WITH CRISPBREADS AND
MULLED WINE CRANBERRY JELLY

CELERIAC AND CIDER SOUP (V)(VEGAN)(GF)



STUFFED TURKEY BREAST WRAPPED IN STREAKY BACON WITH PIGS IN BLANKETS, ROAST
POTATOES, SEASONAL VEGETABLES AND GRAVY (GF)

SWEET POTATO, CASHEW AND APRICOT PIE SERVED WITH ROAST POTATOES, SEASONAL
VEGETABLES AND GRAVY (GF)(VEGAN)(V)

OVEN ROASTED SALMON SUPREME SERVED WITH ROAST POTATOES, SEASONAL
VEGETABLES AND PROSECCO SAUCE (GF)



TRADITIONAL CHRISTMAS PUDDING SERVED WITH BRANDY SAUCE (GF)(VEGAN)
CHOCOLATE AND SALTED CARAMEL BOX SERVED WITH SALTED CARAMEL SAUCE



COFFEE AND MINCE PIES

KELLER

10

New Years Eve

Party from 7pm onwards

THURSDAY 31ST DECEMBER

INCLUDES

Entry to Keller
Live Tribute Band Ticket

£10.00 BEFORE 1ST
DECEMBER 2020

£15.00 FROM 1ST
DECEMBER 2020

TO BOOK TICKETS

WWW.SKIDDLE.COM

01344 303333 | WWW.COPPIDBEECH.COM

£20.00 ON THE DOOR

OVER 21S FOR KELLER ENTRY
APRÈS IS OVER 25S

MINIMUM 6 PEOPLE PER PARTY
PHOTO ID REQUIRED

SMART DRESS, NO TRAINERS
T'S & C'S APPLY

WWW.SKIDDLE.COM | CHRISTMAS@COPPIDBEECH.COM

ROWANS PARTY NIGHTS 11

INDULGENT *Party Nights*

THE ALL INCLUSIVE PARTY PACKAGE

FESTIVE AFTERNOON TEA
1/2 BOTTLE OF WINE PER PERSON
4 COURSE PARTY MENU
LIVE MUSIC
ACCESS TO WELLNESS LEISURE
KELLER AND APRÈS ENTRY
OVERNIGHT STAY + FULL ENGLISH BREAKFAST

£115.00

PER PERSON BASED
ON TWO SHARING

OVER 21S FOR KELLER ENTRY
APRÈS IS OVER 25S

MINIMUM 6 PEOPLE PER PARTY
PHOTO ID REQUIRED

SMART DRESS, NO TRAINERS
T'S & C'S APPLY

WWW.COPPIDBEECH.COM | RESERVATIONS@COPPIDBEECH.COM

BANQUETING

12

JOIN A PARTY

THE PERFECT OPTION FOR SMALLER GROUPS SEEKING A FESTIVE
EXTRAVANGANZA WITH A MAGICAL ATMOSPHERE

PORK, CHICKEN LIVER AND CRANBERRY TERRINE SERVED WITH CRISPBREADS AND
MULLED WINE CRANBERRY JELLY

CELERIAC AND CIDER SOUP (V)(VEGAN)(GF)



STUFFED TURKEY BREAST WRAPPED IN STREAKY BACON WITH PIGS IN BLANKETS, ROAST
POTATOES, SEASONAL VEGETABLES AND GRAVY (GF)

SWEET POTATO, CASHEW AND APRICOT PIE SERVED WITH ROAST POTATOES, SEASONAL
VEGETABLES AND GRAVY (GF)(VEGAN)(V)

OVEN ROASTED SALMON SUPREME SERVED WITH ROAST POTATOES, SEASONAL
VEGETABLES AND PROSECCO SAUCE (GF)



TRADITIONAL CHRISTMAS PUDDING SERVED WITH BRANDY SAUCE (GF)(VEGAN)

CHOCOLATE AND SALTED CARAMEL BOX SERVED WITH SALTED CARAMEL SAUCE



COFFEE AND MINCE PIES

£47.50

ADULT

ORDERS TO BE CHOSEN IN
ADVANCE

ALL DIETARY REQUIREMENTS
CATERED FOR

4 COURSE MEAL + NOVELTIES
1/2 BOTTLE WINE

DJ AND DISCO
APRÈS NIGHTCLUB ENTRY

FRIDAY'S AND SATURDAY'S
THROUGHOUT DECEMBER

T'S & C'S APPLY

BANQUETING

13

PRIVATE PARTIES

PERFECT FOR LARGER BUSINESSES AND GROUPS WHO ARE LOOKING
FOR AN ALL INCLUSIVE PARTY ATMOSPHERE

PORK, CHICKEN LIVER AND CRANBERRY TERRINE SERVED WITH CRISPBREADS AND
MULLED WINE CRANBERRY JELLY

CELERIAC AND CIDER SOUP (V)(VEGAN)(GF)



STUFFED TURKEY BREAST WRAPPED IN STREAKY BACON WITH PIGS IN BLANKETS, ROAST
POTATOES, SEASONAL VEGETABLES AND GRAVY (GF)

SWEET POTATO, CASHEW AND APRICOT PIE SERVED WITH ROAST POTATOES, SEASONAL
VEGETABLES AND GRAVY (GF)(VEGAN)(V)

OVEN ROASTED SALMON SUPREME SERVED WITH ROAST POTATOES, SEASONAL
VEGETABLES AND PROSECCO SAUCE (GF)



TRADITIONAL CHRISTMAS PUDDING SERVED WITH BRANDY SAUCE (GF)(VEGAN)

CHOCOLATE AND SALTED CARAMEL BOX SERVED WITH SALTED CARAMEL SAUCE



COFFEE AND MINCE PIES

£47.50 ADULT

ORDERS TO BE CHOSEN IN
ADVANCE

ALL DIETARY REQUIREMENTS
CATERED FOR

4 COURSE MEAL
1/2 BOTTLE WINE
DJ AND DISCO
CHRISTMAS TABLE NOVELTIES
CHAIR COVERS

DATES AVAILABLE
THROUGHOUT DECEMBER
T'S & C'S APPLY

BANQUETING

14

NEW YEAR'S EVE BALL

*Join us for an unforgettable and magical
new year's eve experience, hosted in the
Sequoia*

SPARKLING DRINKS RECEPTION

CANAPES

4 COURSE DINNER

1/2 BOTTLE WINE

DJ AND DISCO

£99.00

ADULT

31

DECEMBER

7:00 PM

T'S AND C'S APPLY.

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BANQUETING

15

CITRUS SMOKED SALMON SERVED WITH PINK GRAPEFRUIT, AVOCADO
PUREE AND AVRUGA CAVIAR DRESSING (GF)

RICH CELERIAC SOUP GARNISHED WITH TOASTED HAZELNUTS AND SODA
BREAD (V)(VEGAN)(GF)



FILLET OF BRITISH BEEF SERVED WITH SPINACH AND WILD
MUSHROOM, POMME ANNA, ROASTED ASPARAGUS, BABY CARROTS AND PERIGORD SAUCE (GF)

BUTTERNUT SQUASH, BRIE AND BEETROOT TART SERVED WITH SPINACH
AND WILD MUSHROOM, POMME ANNA, ROASTED ASPARAGUS, BABY CARROTS AND PROSECCO
SAUCE (GF)



VANILLA CHEESECAKE TOPPED WITH RHUBARB MOUSSE AND RHUBARB
AND CREAM FILLED WHITE CHOCOLATE CANNELLONI



COFFEE AND PETIT FOURS

WHY NOT MAKE A NIGHT OF IT?

ACCOMMODATION
FULL ENGLISH BREAKFAST
LATE CHECK OUT
LATE BREAKFAST OPTION
WELLNESS HEALTH & LEISURE

£145.00

ADULT BASED ON
TWO SHARING

WE CAN CATER FOR SPECIAL DIETARY REQUIREMENTS

WWW.COPPIDBEECH.COM | CHRISTMAS@COPPIDBEECH.COM

Afternoon Tea

TRADITIONAL AFTERNOON TEA

CELEBRATE THIS FESTIVE SEASON IN STYLE AND ENJOY A SUMPTUOUS FESTIVE AFTERNOON TEA. DAINTY SANDWICHES, DELICIOUS SCONES SERVED WITH JAM AND CLOTTED CREAM, CHRISTMAS CAKE, YULE LOG AND LEMON CHOUX.

£18.95

ADULT

£14.95

10 YEARS AND UNDER

SPARKLING AFTERNOON TEA

TREAT YOURSELF TO ALL THE DELIGHTS OF THE TRADITIONAL AFTERNOON TEA WITH AN ADDED GLASS OF FIZZ

£24.95

ADULT

Served in our Lounge Bar

ALL DIETARY REQUIREMENTS CATERED FOR



COPPID BEECH HOTEL
JOHN NIKE WAY, BRACKNELL, RG12 8TF

WWW.COPPIDBEECH.COM

01344 303333