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A magical Christmas awaits at the

ADMIRAL RODNEY HOTEL

This festive season, let us add the sparkle to your celebrations at The Admiral Rodney Hotel. Whether you're gathering with loved ones, friends, or colleagues, we offer the perfect setting to create those unforgettable memories. From festive parties to a relaxing family retreat or a delicious meal, we're dedicated to transforming your Christmas into an enchanting celebration filled with laughter, love and moments to treasure forever.

Located in Horncastle, our award-winning hospitality, charming rooms, and refined festive dining make The Admiral Rodney Hotel the ideal place to celebrate Christmas and the New Year. Be enchanted by mouth-watering seasonal menus, tempting tipples, dazzling party nights and relaxing getaways, all with our elegant hotel as your perfect backdrop.

We are pulling out all the stops so don your finest party outfit, (and maybe your dancing shoes!) and prepare to be dazzled by our range of festive party, dining and accommodation experiences.

To book, just call our friendly team on 01507 523131.

We can't wait to celebrate with you this festive seaso.



BE INN THE KNOW

Get all the latest news and offers for The Admiral Rodney Hotel delivered to your inbox! Simply scan the code and add your details to sign up.

'Tis the season to be jolly

Whether you're planning to meet up with friends or spend time with family this Christmas, our chefs have curated a truly festive menu, packed full of the season's best flavours. Enjoy a delicious Christmas meal and leave the washing up to us. Perfect!

Festive dining is available throughout December from 12 noon.

Two Courses: £29.00 per Adult, £14.50 per Child Three Courses: £35.00 per Adult, £17.50 per Child



TO BOOK, CALL 01507 523131

For full terms and conditions please see page 23.







Roasted Root Vegetable & Sage Soup

spiced pumpkin seeds ve, GF CE, SD

Sautéed Field Mushrooms

toasted sourdough, white wine & cream cheese sauce, roasted garlic oil \mathbf{v} G, D, SE, SD

Smoked Mackerel Fillet

warm potato salad, beetroot purée, watercress, lemon dressing **GF** F, MU, SD

Chicken Liver Pâté

dressed leaf, red onion marmalade, toasted sourdough **GF ON REQUEST** G, S, E, D, SE, SD

MAINS

Roasted Breast of Turkey

chestnut & cranberry stuffing, pig in blanket, Chef's roasted potatoes, honey & thyme roasted parsnips, brussels sprouts, pan gravy G, S, E, D, CE, MU, SD

12-Hour Slow-braised Shin of Beef

creamy smoked mashed potatoes, blue cheese dumpling, roasted carrot, red wine jus **GF ON REQUEST** G, D, CE, MU, SD

Hake Wrapped in Serrano Ham

chorizo risotto, samphire GF F, CE, MU, SD

Vegetable Nut Roast

winter squash purée, Chef's roasted potatoes, honey & thyme roasted parsnips, brussels sprouts, pan gravy **ve** G, CE, MU

DESSERTS

Traditional Christmas Pudding

brandy sauce, redcurrants v, ve & GF ON REQUEST G, D, SD

Cinnamon Crème Brûlée

vanilla shortbread biscuit, spiced berry compôte

v, GF ON REQUEST G, D, E, SD

Trillionaire Chocolate Tart

clotted cream ice cream, chocolate sauce **VE ON REQUEST, GF** S, D, E

Glazed Lemon Tart

Italian meringue, flaked almonds, raspberry sorbet **v** G, N, D, E

FESTIVE PARTY NIGHTS

Jingle all the way

Grab your friends, family or colleagues and celebrate at one of our Christmas Party Nights. Think good food, good music and plenty of Christmas cheer. Available on selected dates in December – don't delay, book today!

Over 18s only. Please enquire for dates.

£37.50 per Adult







TO BOOK, CALL 01507 523131

Pre-booking, pre-payment and pre-ordering are essential. For full terms and conditions please see page 23.

Roasted Root Vegetable & Sage Soup

spiced pumpkin seeds ve, GF CE, SD

Sautéed Field Mushrooms

toasted sourdough, white wine & cream cheese sauce, ${\rm roasted\ garlic\ oil}\, {\bf v}_{\rm \,C,\,D,\,SE,\,SD}$

Smoked Mackerel Fillet

warm potato salad, beetroot purée, watercress, lemon dressing **GF** F, MU, SD

Chicken Liver Pâté

dressed leaf, red onion marmalade, toasted sourdough **GF ON REQUEST** G, S, E, D, SE, SD

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12-Hour Slow-braised Shin of Beef

creamy smoked mashed potatoes, blue cheese dumpling, roasted carrot, red wine jus **GF ON REQUEST** G, D, CE, MU, SD

Hake Wrapped in Serrano Ham

chorizo risotto, samphire GF F, CE, MU, SD

Vegetable Nut Roast

winter squash purée, Chef's roasted potatoes, honey & thyme roasted parsnips, brussels sprouts, pan gravy **ve** G, CE, MU

DESSERTS

Traditional Christmas Pudding

brandy sauce, redcurrants v, ve & GF ON REQUEST G, D, SD

Cinnamon Crème Brûlée

vanilla shortbread biscuit, spiced berry compôte

V, GF ON REQUEST G, D, E, SD

Trillionaire Chocolate Tart

clotted cream ice cream, chocolate sauce **VE ON REQUEST, GF** S, D, E

Glazed Lemon Tart

Italian meringue, flaked almonds, raspberry sorbet **v** G, N, D, E



CHRISTMAS DAY LUNCH

Joy to the world

We understand how magical Christmas Day should be. It's a time to cherish your loved ones and enjoy quality food, relax and make those all-important memories. Take the pressure off and let us handle your Christmas Day dining, so you can focus on creating unforgettable memories together.

Christmas Day Lunch is served between 12 noon and 3pm.

£98.00 per Adult, £49.00 per Child





Pre-booking, pre-payment and pre-ordering are essential. For full terms and conditions please see page 23.





Roasted Vine Tomato & Red Pepper Soup garlic croutons, herb oil VE. GF ON REQUEST G. CE. SD

Twice-baked Goats Cheese Soufflé

toasted hazelnuts, herb salad v G. N. E. D. MU. SD

Confit Duck, Smoked Ham Hock & Chicken Terrine pickled baby vegetables, parsley emulsion **cf** E, CE, SD, MU

Prawn & Lobster Cocktail

grilled garlic & herb langoustine, sherry cocktail sauce, baby gem lettuce c, D, F, c, E, CE, SD



Roasted Breast of Turkey

sausage, chestnut & cranberry stuffing, Lincolnshire pig in blanket, Chef's duck fat-roasted potatoes, honey & thyme roasted root vegetables, pancetta-fried brussels sprouts, pan gravy G, S, E, CE, MU, SD

Roast Striploin of Lincolnshire Beef

Yorkshire pudding, Chef's duck fat-roasted potatoes, honey & thyme roasted root vegetables, sautéed winter greens, pan gravy **GF ON REQUEST** G, E, D, CE, MU, SD

Salmon én Croûte

roasted crushed new potatoes, tenderstem broccoli, dill & salmon roe sauce G, F, E, D, SD

Duck Breast

spiced orange & cranberry sauce, fondant potato, pancetta-fried green beans **cF** D, SD

Sweet Potato, Red Onion, Spinach & Vegan Feta Strudel

winter squash purée, garlic & herb roasted potatoes, brussels sprouts, vegan gravy **ve** c, s, se



Traditional Christmas Pudding

Courvoisier brandy sauce, redcurrants

V, VE & GF ON REQUEST G, D, SD

Stem Ginger & Sticky Date Pudding

ginger butterscotch sauce, clotted cream ice cream v G, D, E

Blood Orange Trifle

sherry custard, Chantilly cream, chocolate popping candy **v** G, E, D, SD

Selection of Artisan Cheeses

Lincolnshire plum bread, quince jelly, savoury biscuits, grapes, iced celery **v**, **gf on request** G, D, E, CE, SD





BOXING DAY DINING

Comfort and joy

The festivities don't have to end on Christmas Day. Join us on Boxing Day and indulge in a sumptuous three-course menu, allowing you to relax and savour special moments with those who mean the most.

Boxing Day dining is served between 12 noon and 8pm.

£40.00 per Adult, £20.00 per Child







TO BOOK, CALL 01507 523131

For full terms and conditions please see page 23.

Sautéed Field Mushrooms

toasted sourdough, white wine & cream cheese sauce, roasted garlic oil **v** G, D, SE, SD

Carrot & Coriander Soup

spiced pumpkin seeds, kitchen-made focaccia VE. GF ON REQUEST G. CE

Salmon & Dill Fishcake

watercress salad, lemon hollandaise F, E, D, SD, MU

Textures of Beetroot

beetroot falafel, purée & pickled beetroot, feta cheese, walnuts & carrot fondants **ve. gf.** N. SD

Chicken Liver Pâté

dressed leaf, red onion marmalade, toasted sourdough **GF ON REQUEST** G, S, E, D, SE, SD

MAINS

Lincolnshire Loin of Pork

apricot & sage stuffing, baked apple sauce, Chef's roasted garlic & herb potatoes, roasted root vegetables, pan gravy **GF ON REQUEST** G, E. D, CE, MU, SD

Glazed Gammon

fat cut chips, brace of duck eggs, kitchen-made chutney **GF** E, CE, MU, SD

Beer-battered Cod Fillet

fat cut chips, crushed minted peas, burnt lemon, tartare sauce **GF** F, E, CE, MU, SD

Lincolnshire Ploughman's Lunch

white mature Cheddar, Stilton, butcher's pork pie, haslet, Lincolnshire Chine, smooth chicken liver pâté, pickles, crusty bread, apple, grapes G, S, E, D, CE, MU, SD

Chicken Butter Curry

braised basmati rice, onion bhaji, naan bread, mango chutney, tortilla basket G, D, MU, SE, SD

DESSERTS

Apple & Blackberry Crumble

vanilla custard v, GF ON REQUEST G, D, SD

Spiced Winter Berry Sundae

French meringue, Chantilly cream

VE ON REQUEST, GF E, D

Glazed Lemon Tart

Italian meringue, flaked almonds, raspberry sorbet **v** G, N, D, E

Trillionaire Chocolate Tart

clotted cream ice cream, chocolate sauce **VE ON REQUEST, GF** S, D, E

Selection of Artisan Cheeses

Lincolnshire plum bread, quince jelly, savoury biscuits, grapes, celery

G.D.E.CE.SD

CHRISTMAS RESIDENTIAL PACKAGES

A merry little Christmas

TWO-NIGHT CHRISTMAS PACKAGE

Our two-night package includes Bed & Breakfast, three-course Christmas Eve Dinner, Christmas Day Lunch and a relaxed Christmas Evening Buffet.

From £319.50 per person

THREE-NIGHT CHRISTMAS PACKAGE

Our three-night package includes Bed & Breakfast, a three-course Christmas Eve Dinner, Christmas Day Lunch, a relaxed Christmas Evening Buffet and a three-course Boxing Day Dinner.

From £435.00 per person





TO BOOK, CALL 01507 523131

Prices are based on two people sharing a Classic Twin/Double Room. Single supplements apply from £50 per room per night. Room upgrades are subject to availability, at an additional cost. For full terms and conditions please see page 23.







What Christmas 2025 could look like...

CHRISTMAS EVE

Arrive at your leisure from 3pm and start your holiday with a warm welcome. Enjoy a glass of prosecco or mulled wine, followed by a delectable three-course dinner. End your evening with mince pies and coffee. If you'd like to attend Midnight Mass, our reception team can provide details of the nearest church and service times.

CHRISTMAS DAY

Begin your Christmas morning with a leisurely breakfast served between 8am and 10am. Take some time to relax before joining us for a festive Christmas Day Lunch starting at noon. After lunch, why not explore the local area with a stroll, then return for a relaxed evening buffet served from 7pm.

BOXING DAY

Celebrate Boxing Day with a delicious breakfast from 8am to 10am. For our two-night guests, check-out is at 11am. Guests on our three-night package can enjoy a three-course meal between 12 noon and 8pm, leaving you time to hit the Boxing Day sales.

27TH DECEMBER

Enjoy one final breakfast between 8am and 10am before our team bids you farewell, with check-out at 11am.

CHRISTMAS BED & BREAKFAST

And to all a good night

We've got room at the inn! If you're visiting family or friends in the surrounding area this Christmas, enjoy the night with us while you spend time with your loved ones. The perfect choice for those looking for a cosy night's sleep and a delicious breakfast to set you up for your festivities.









NEW YEAR'S EVE CELEBRATIONS

For auld lang syne, my dear

Join us in the heart of Horncastle to ring in the New Year. Our New Year's Eve Celebration includes a 4-course meal, as well as live entertainment to welcome in 2026. Book early – this event is sure to be one of the hottest tickets in town.

£99.00 per Adult



Lobster AranciniArrabiata sauce, samphire G, C, E, D

Pressed Belly Pork
& Pan-Fried Scallops

pea purée, chorizo crumb **сғ** мо, D

Spiced Parsnip Soup onion bhaji, curry oil **ve, gf** CE

INTERMEDIATE

Passion Fruit Sorbet

prosecco, vodka-roasted pineapple ve, GF SD

MAINS

Fillet of Lincolnshire Beef Wellington

Brie & truffle mash, carrot fondant, jus G, E, CE, SD

Roast Corn-fed Chicken

celeriac fondant, braised leg bonbon, corn purée, tarragon jus GF ON REQUEST G, E, S, D, CE, SD

Herb-crusted Cod Fillet

pea risotto, coriander salsa, pancetta crisps **GF ON REQUEST** G, F, S, D, CE, SD

Twice-baked Goat's Cheese Soufflé

waldorf salad, buttered new potatoes **V** G, N, E, D, CE, MU, SD

DESSERTS

Chocolate Orange Mousse

chocolate soil, mint v. GF s. E. D. SD

Trio of Individual Cheesecakes

rum & raisin, rhubarb & ginger, sea-salted caramel, raspberry butter, lemon balm V. VE ON REQUEST G. S. D. E. SD

Selection of Artisan Cheeses

Lincolnshire plum bread, quince jelly, savoury biscuits, grapes, iced celery **V** G, D, E, CE, SD



NEW YEAR'S RESIDENTIAL PACKAGES

Deck the halls

Enjoy a one or two-night stay and ring in the New Year with us at The Admiral Rodney Hotel, Horncastle. Join in the fun of our New Year's Eve Celebration, then retire to one of our cosy rooms. Stay an extra night and experience our full 'Hospitality from the Heart' with an additional dinner, bed & breakfast on the night before New Year's Eve.

ONE-NIGHT NEW YEAR'S PACKAGE

Our one-night package includes bed & breakfast, and tickets to our New Year's Eve Celebrations.

From £197.50 per person

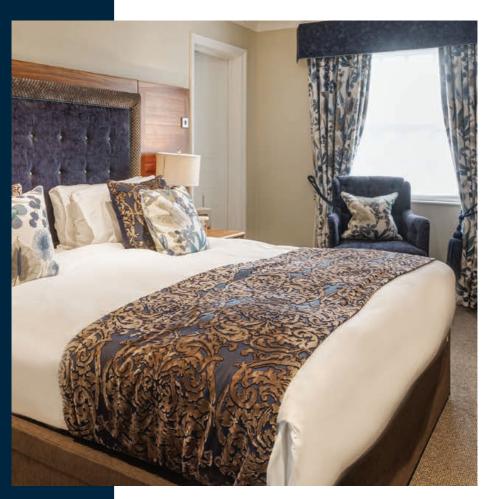
TWO-NIGHT NEW YEAR'S PACKAGE

Our two-night package includes bed & breakfast, tickets to our New Year's Eve Celebrations and an additional three-course dinner.

From £280.00 per person



Prices are based on two people sharing a Classic Twin/Double Room. Single supplements apply from £50 per room per night. Room upgrades are subject to availability, at an additional cost. For full terms and conditions please see page 23.







GIFT CARDS

Jingle all the way

Foodies are covered with our dining gift cards. Make a grand romantic gesture by treating your loved one to an overnight stay, with optional champagne and chocolates on arrival for that extra special touch. We even have gift cards you can purchase on the same day and receive by email, so if you're caught out on Christmas Eve they'll never know you forgot!

THREE STEPS TO A STRESS-FREE CHRISTMAS:

- 1. Go to www.coachinginngroup.co.uk and click on the gift card link.
- 2. Pick and purchase the gift card to suit your special someone.
- 3. Choose to have the gift card posted or emailed straight to your inbox.













COACHING INN GROUP HOTEL LOCATIONS

Our family of Inns has grown tremendously since we began our journey in 1996. Today, we have 36 historic, market town coaching inns and country hotels within our growing portfolio.

No matter which of our hotels you visit, there is no doubt that you will receive our signature 'Hospitality from the Heart'.

Discover all of our locations by scanning this code with your smart phone or by visiting www.coachinginngroup.co.uk.







TERMS AND CONDITIONS

FESTIVE DINING & BOXING DAY

A £10 per person authorisation is required for all pre-booked tables, at time of booking. Should you need to amend or cancel your reservation, we require 48 hours' notice. After this time, any reduction in numbers or non-arrival, will be charged at £10 per person. Completed pre-order forms are required for groups of 6 or more guests by 21st November 2025. If booking on behalf of a group, the organiser is responsible for collecting pre-orders. Please speak to a member of the team for separate Terms & Conditions that apply for Private Events.

CHRISTMAS DAY, NEW YEAR'S EVE DINING & PARTY NIGHTS

A non-refundable, non-transferable booking fee of £10 per person is required for all pre-booked tables, at time of booking. Full pre-payment, final numbers and completed menu pre-order forms are required by 21st November 2025. Once full payment has been received, the booking is confirmed and no refunds or amendments will be allowed, nor can the booking fee be offset against any other services or products.

CHRISTMAS & NEW YEAR PACKAGES

Upon booking a Christmas or New Year's Eve Package, 50% of the total balance is payable at time of booking. This is a non-refundable and non-transferable booking fee. Full payment is required by 21st November 2025 along with completed menu pre-order forms. Once full payment has been received the booking is confirmed and no refunds or amendments will be allowed. Any guest with dietary requirements should inform the hotel on the completed pre-order form prior to arrival.

ADDITIONAL INFORMATION

Guests are not permitted to bring their own food and drink to consume on the premises. For children aged between 0 – 11 years please speak with a member of our team for prices. Adult prices will be charged for aged 12 years and over.

ALLERGIES & INTOLERANCES

If you or any member of your party are affected by any food allergies or intolerances, please advise our team when booking. We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens. All allergens are correct at time of printing.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin N: Nuts / MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame Seeds

V: Vegetarian / VE: Vegan / GF: Gluten-Free

