

**Admiral
Rodney Hotel**

Horncastle

EST. 1996

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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 season.



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.



What's On This Christmas

Throughout December Festive Afternoon Tea

During December, our Afternoon Tea will be served with a Christmas theme. Why not treat someone special in your life to a seasonal surprise? Ask about upgrading to our Sparkling Afternoon Tea. See page 24 for details.

Throughout December Festive Dining

Our festive menu, including favourites such as roast turkey and Christmas pudding, is served daily from 12 noon. See page 6 for details.

Selected dates in December Party Nights

Grab your friends, family or colleagues and celebrate at one of our Christmas Party Nights. See page 8 for details.

19th December A Three Course Christmas Carol

A three-course meal from our festive menu combined with a hilarious re-telling of Dickens' classic tale of redemption. This evening of food, song, love and laughter is guaranteed to leave you filled with the joy of Christmas! See page 10 for details.

25th December Christmas Day Lunch

We've got Christmas Day all wrapped up for you. See page 12 for details.

31st December New Year's Eve Celebrations

Join us in the heart of Horncastle to ring in the New Year. See page 20 for details.



To book, call 01507 523131

For full terms and conditions please see page 31.



Festive Dining

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: £31.00 per Adult, £15.50 per Child

Three Courses: £36.00 per Adult, £18.00 per Child



To book, call 01507 523131

Private functions and bookings of 6+ must pre-order. All guests must choose the same menu option: either 2 or 3 courses (with the same two courses selected for the 2-course option). For full terms and conditions please see page 31.



Starters

Chicken Liver Pâté

Dressed leaf, red onion marmalade, toasted sourdough

GFO / G, D, SE, E / L, N, CE, MU, SD / 464 kcal

Smoked Cauliflower Soup

Stilton crumb **V, VEO, GFO / D / E, CE, MU / 361 kcal**

Sautéed Mushrooms on Toast

Parsley crumb, Parmesan, roasted garlic oil, egg yolk gel

VO, VEO / G, E, D, SE / N, MU, SD / 737 kcal

Salmon & Dill Fishcake

Lemon hollandaise, dressed roquette, caviar

GF / MO, F, E, D, MU / CE / 682 kcal

Main Courses

Roasted Breast of Turkey

Chestnut & cranberry stuffing, pig in blanket,
Chef's roasted potatoes, honey & thyme
roasted parsnips, brussels sprouts, pan gravy

GFO / G, S, E, D, CE, MU, SD / 1300 kcal

12-Hour Slow Braised Feather Blade of Beef

Creamy smoked mashed potatoes,
Blue Cheese dumpling, roasted carrot, red wine jus

GFO / G, S, D, CE, E / 1124 kcal

Root Vegetable & Apple Tarte Tatin

Chef's roasted potatoes, maple & thyme roasted parsnips,
brussels sprouts, pan gravy **V / G, CE, MU / L, S / 1427 kcal**

Serrano Ham-Wrapped Cod Loin

Olive potato cake, crispy kale,
beurre blanc sauce **F, D, SD / 531 kcal**

Desserts

Traditional Christmas Pudding

Brandy sauce, redcurrants **V, VEO, GFO / G, D, SD / 195 kcal**

Trillionaire Chocolate Tart

Clotted cream ice cream, chocolate sauce

V, VEO, GF / S, D / E / 433 kcal

Glazed Lemon Tart

Italian meringue, flaked almonds, raspberry sorbet

V / G, N, E, D / P, S, CE, MU, SD / 339 kcal

Eggnog Crème Brûlée

Cinnamon shortbread biscuit, spiced berry compôte

V, GFO / G, E, D, SD / S / 753 kcal

Festive Party Nights

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.

£40.00 per Adult



To book, call 01507 523131

Pre-booking, pre-payment and pre-ordering are essential. For full terms and conditions please see page 31.



Starters

Chicken Liver Pâté

Dressed leaf, red onion marmalade, toasted sourdough

GFO / G, D, SE, E / L, N, CE, MU, SD / 464 kcal

Smoked Cauliflower Soup

Stilton crumb **V, VEO, GFO / D / E, CE, MU / 361 kcal**

Sautéed Mushrooms on Toast

Parsley crumb, Parmesan, roasted garlic oil, egg yolk gel

VO, VEO / G, E, D, SE / N, MU, SD / 737 kcal

Salmon & Dill Fishcake

Lemon hollandaise, dressed roquette, caviar

GF / MO, F, E, D, MU / CE / 682 kcal

Main Courses

Roasted Breast of Turkey

Chestnut & cranberry stuffing, pig in blanket,
Chef's roasted potatoes, honey & thyme
roasted parsnips, brussels sprouts, pan gravy

GFO / G, S, E, D, CE, MU, SD / 1300 kcal

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Blue Cheese dumpling, roasted carrot, red wine jus

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Trillionaire Chocolate Tart

Clotted cream ice cream, chocolate sauce

V, VEO, GF / S, D / E / 433 kcal

Glazed Lemon Tart

Italian meringue, flaked almonds, raspberry sorbet

V / G, N, E, D / P, S, CE, MU, SD / 339 kcal

Eggnog Crème Brûlée

Cinnamon shortbread biscuit, spiced berry compôte

V, GFO / G, E, D, SD / S / 753 kcal

A Three Course Christmas Carol

19th December

Enjoy a delicious three-course meal as Young Baggage Productions present their hilarious re-telling of Dickens' classic tale of redemption.

Chaotic and irreverent, yet still retaining all the warmth of the original, "A Three Course Christmas Carol" is guaranteed to leave you filled with joy of Christmas.

£47.00 per Adult



To book, call 01507 523131

Pre-booking, pre-payment and pre-ordering are essential. For full terms and conditions please see page 31.



Starters

Chicken Liver Pâté

Dressed leaf, red onion marmalade, toasted sourdough

GFO / G, D, SE, E / L, N, CE, MU, SD / 464 kcal

Smoked Cauliflower Soup

Stilton crumb **V, VEO, GFO / D / E, CE, MU / 361 kcal**

Sautéed Mushrooms on Toast

Parsley crumb, Parmesan, roasted garlic oil, egg yolk gel

VO, VEO / G, E, D, SE / N, MU, SD / 737 kcal

Salmon & Dill Fishcake

Lemon hollandaise, dressed roquette, caviar

GF / MO, F, E, D, MU / CE / 682 kcal

Main Courses

Roasted Breast of Turkey

Chestnut & cranberry stuffing, pig in blanket,
Chef's roasted potatoes, honey & thyme
roasted parsnips, brussels sprouts, pan gravy

GFO / G, S, E, D, CE, MU, SD / 1300 kcal

12-Hour Slow Braised Feather Blade of Beef

Creamy smoked mashed potatoes,
Blue Cheese dumpling, roasted carrot, red wine jus

GFO / G, S, D, CE, E / 1124 kcal

Root Vegetable & Apple Tarte Tatin

Chef's roasted potatoes, maple & thyme roasted parsnips,
brussels sprouts, pan gravy **V / G, CE, MU / L, S / 1427 kcal**

Serrano Ham-Wrapped Cod Loin

Olive potato cake, crispy kale,
beurre blanc sauce **F, D, SD / 531 kcal**

Desserts

Traditional Christmas Pudding

Brandy sauce, redcurrants **V, VEO, GFO / G, D, SD / 195 kcal**

Trillionaire Chocolate Tart

Clotted cream ice cream, chocolate sauce

V, VEO, GF / S, D / E / 433 kcal

Glazed Lemon Tart

Italian meringue, flaked almonds, raspberry sorbet

V / G, N, E, D / P, S, CE, MU, SD / 339 kcal

Eggnog Crème Brûlée

Cinnamon shortbread biscuit, spiced berry compôte

V, GFO / G, E, D, SD / S / 753 kcal

Christmas Day Lunch

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.

£105.00 per Adult, £52.50 per Child



To book, call 01507 523131

Pre-booking, pre-payment and pre-ordering are essential. For full terms and conditions please see page 31.



Starters

Confit duck, Smoked Ham Hock & Chicken Terrine

Pickled baby vegetables, parsley emulsion **GF / E, MU, SD / CE / 670 kcal**

Prawn & Crab Cocktail

Grilled garlic & herb langoustine, sherry cocktail sauce,
baby gem lettuce **G, C, F, E, CE, MU / SD / 133 kcal**

Twice Baked Goat's Cheese Soufflé

Toasted hazelnuts, herb salad **V / G, N, E, D / P, S / 528 kcal**

Wild Mushroom Soup

Whipped chestnut cream, truffle oil **V, VEO, GF / D, CE / MU / 498 kcal**

Main Courses

Roasted Breast of Turkey

Sausage, chestnut & cranberry stuffing, Lincolnshire pig in blanket,
Chef's duck fat roasted potatoes, honey & thyme roasted root
vegetables, braised red cabbage, pancetta fried brussels sprouts, pan
gravy **GFO / G, S, E, D, CE, SD / F / 1581 kcal**

Roast Striploin of Lincolnshire Beef

Yorkshire pudding, Chef's duck fat roasted potatoes,
honey & thyme roasted root vegetables, braised red cabbage,
sautéed winter greens, pan gravy **GFO / G, E, D, CE, E / S, MU / 1544 kcal**

Salmon en Croûte

Roasted crushed new potatoes, tenderstem broccoli,
dill & salmon roe sauce **G, F, S, D, SD / 1206 kcal**

Duck Breast

Spiced orange & cranberry sauce, fondant potato,
pancetta-fried green beans **GF / CE, D, SD / G, F, S / 1770 kcal**

Sweet Potato, Red Onion, Spinach & Vegan Feta Strudel

Winter squash purée, garlic & herb roasted potatoes, braised
red cabbage, brussels sprouts, vegan gravy **VE / G, S, SE / 713 kcal**

Desserts

Traditional Christmas Pudding

Cognac sauce, redcurrants **V, GFO, VEO / G, D, SD / 195 kcal**

Sticky Date Pudding

Butterscotch sauce, clotted cream ice cream **V / G, E, D, SD / S, CE, MU / 837 kcal**

Chocolate Cheesecake

Clementine compôte, white chocolate shard **V / G, D / S / 946 kcal**

Lincolnshire Cheese Plate

Lincolnshire Poacher, Cote Hill Blue, bacon & cheese scone,
biscuits, Lincolnshire Poacher butter, grapes, red onion chutney
GFO / G, D, CE, E, SD / P, N, S, SE / 1106 kcal

Boxing Day Dining

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.

£45.00 per Adult, £22.50 per Child



Starters

Sautéed Mushrooms on Toast

Parsley crumb, Parmesan,
roasted garlic oil, egg yolk gel

VO, VEO / G, E, D, SE / N, MU, SD / 737 kcal

Salmon & Dill Fishcake

Lemon hollandaise,
dressed roquette, caviar

GF / MO, F, E, D, MU / CE / 682 kcal

Chicken Liver Pâté

Dressed leaf, red onion marmalade,
toasted sourdough

GFO / G, D, SE / L, N, CE, MU, SD / 464 kcal

Carrot & Coriander Soup

Warm focaccia

V, GFO / G, D, S, CE / E, MU, CE / 338 kcal

Sweet Chilli Chicken Wings

Sesame, spring onion

G, SE / P, N / 588 kcal

Warm Goat's Cheese & Beetroot Tart

Roquette, pickled shallot,
balsamic glaze

V, GFO / E, D, MU, SD / CE / 422 kcal

To book, call 01507 523131

For full terms and conditions please see page 31.



Main Courses

Roasted Loin of Pork & Crackling

Lincolnshire sausage meat stuffing,
garlic & herb roasted potatoes,
apple compôte, season's best
vegetables, stock gravy

GFO / G, E, D, CE, SD / MU / 1266 kcal

Glazed Gammon

Fat cut chips, duo of duck eggs,
kitchen-made chutney

GF / E, CE, SD / MU / 1474 kcal

Beer Battered Fish

Fat cut chips, mushy peas,
Chef's tartare sauce, charred lemon

GF / E, E, D, CE, MU, SD / 1106 kcal

Lincolnshire Ploughman's Lunch

White Mature Cheddar, Stilton,
butcher's pork pie, Lincolnshire Chine,
haslet, smooth chicken liver pâté,
pickles, crusty bread, apple, grapes

G, S, E, D, CE, MU, SD / 1247 kcal

Butter Chicken Curry

Fragrant pilau rice, tortilla basket,
grilled naan bread, onion bhaji,
mango chutney

GFO / G, D, MU, SD / F, L, S, SE / 1327 kcal

The Admiral's Burger

6oz beef patty, nacho cheese sauce,
Monterey Jack cheese, onion jam,
crispy onions, toasted brioche bun,
butterhead lettuce, beef tomato,
coleslaw, skin-on fries

G, S, E, D, SD / 1377 kcal

Wild Mushroom & Chestnut Gnocchi

Tarragon, crispy leeks

VE / G, SD / L, S, MU / 636 kcal

Locally Made

Lincolnshire Sausages

Caramelised onion mashed potato,
rich gravy, crispy onions,
seasonal vegetables

G, D, SD / CE, MU / 1037 kcal

Desserts

Apple & Blackberry Crumble

Vanilla custard,
clotted cream ice cream

V, VEO, GFO / G, D, SD / S, E / 512 kcal

Trillionaire Chocolate Tart

Clotted cream ice cream,
chocolate sauce

V, VEO, GF / S, D / E / 433 kcal

Glazed Lemon Tart

Italian meringue,
flaked almonds, raspberry sorbet

V / G, N, E, D / P, S, CE, MU, SD / 339 kcal

Spiced Winter Berry Sundae

French meringue, chantilly cream

V, VEO, GF / E, D, SD / 551 kcal

Lincolnshire Cheese Plate

Lincolnshire Poacher, Cote Hill Blue,
bacon & cheese scone, biscuits,
Lincolnshire Poacher butter,
grapes, red onion chutney

GFO / G, D, CE, E, SD / P, N, S, SE / 1106 kcal

Chocolate Cheesecake

Clementine compôte,
white chocolate shard

V / G, D / S / 946 kcal

Christmas Residential Packages

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 £340.00 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 £465.00 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 31.



What Christmas 2026 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 with a delicious mince pie, followed by a delectable three-course dinner. 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

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.





**To book,
call 01507 523131**

New Year's Eve Celebrations

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 2027. Book early – this event is sure to be one of the hottest tickets in town.

£99.00 per Adult



**To book,
call 01507 523131**

Pre-booking, pre-payment and pre-ordering are essential. For full terms and conditions please see page 31.



Starters

Lobster Arancini

Arrabiata sauce, samphire

G, C, E, D / MO, F, CE, MU / 636 kcal

Pressed Belly Pork

Pan fried scallops, pea purée,
chorizo crumb **GF** / **MO** / N, S, D, SD / 631 kcal

Spiced Parsnip Soup

Onion bhaji, coriander oil

VE, GF / **CE** / G, L, S, SE / 646 kcal

Intermediate

Passion Fruit Sorbet

Prosecco, roasted pineapple

V, VEO, GF / **G, N, D, SD** / 100 kcal

Mains

Fillet of Lincolnshire Beef Wellington

Smoked mashed potato, carrot fondant, jus

G, E, D, CE, SD / MU / 1164 kcal

Roast Corn Fed Chicken

Potato fondant, braised leg bonbon,
corn purée, tarragon jus

GFO / **G, S, E, D, CE, SD** / MU / 943 kcal

Herb-Crusted Cod Fillet

Pea risotto, pancetta crisp, samphire

GFO / **G, F, S, D, CE, SD** / E / 783 kcal

Beetroot & Goat's Cheese Wellington

Waldorf salad, new potatoes

V, VEO / **G, N, D, CE** / P, L, MU, SE, SD / 545 kcal

Desserts

Trio of Individual Cheesecakes

Rum & raisin, rhubarb & ginger,
sea salted caramel **V, VEO** / **G, E, D, CE, SD** / S / 499 kcal

Chocolate Orange Mousse

Chocolate soil, mint oil

GF / **S, D, SD, E** / MU, CE / 438 kcal

Lincolnshire Cheese Plate

Lincolnshire Poacher, Cote Hill Blue,
bacon & cheese scone, biscuits,
Lincolnshire Poacher butter, grapes, red onion chutney

GFO / **G, D, CE, E, SD** / P, N, S, SE / 1106 kcal

New Year's Residential Packages

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 £205.00 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 £295.00 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 31.



Festive Afternoon Tea

During December, our Afternoon Tea will be served with a Christmas theme. Why not treat someone special in your life to a seasonal surprise?

From £24.95 per person



To book, call 01507 523131

Limited availability. Pre-booking, pre-payment and pre-ordering are essential. For full terms and conditions please see page 31.



Finger Sandwiches

Turkey & Cranberry

Tuna Mayonnaise

Egg Mayonnaise

Cream Cheese & Cucumber

Scone

Strawberry jam, clotted cream

Sweet Treats

Chocolate Mousse Shot

Shortbread

Yule Log

Mince Pie

Blood Orange Crisp

Strawberries

Tea or coffee

With refills

VO / G, F, S, E, D, MU, SD / P, L, N, CE, SE / 1184 kcal

Fancy some fizz?

Upgrade to our Sparkling Afternoon Tea
and enjoy a glass of prosecco
with your afternoon tea.

Drinks Bundles

Get the party started with our festive drinks packages, available to pre-order with your Christmas celebration. Book your drinks package before 20th November to take advantage of these exclusive pre-order rates.

For more information and to explore our full range of drinks packages and discounts, including cocktails and champagne, simply scan the QR code below.

Beer Bucket: £22.00

5 bottles of beer from the following options:
Sol, Birra Moretti, Birra Moretti Zero,
Peroni Nastro Azzurro Gluten Free

Cider Bucket: £28.00

5 bottles of cider from our range of
Old Mout flavoured ciders

Bronze Wine Package: £87.50

5 bottles of our House red or white wine

Silver Wine Package: £135.00

5 bottles of Pinot Grigio or Malbec

Gold Wine Package: £165.00

5 bottles of Sauvignon Blanc or Rioja

Fizz Package: £140.00

5 bottles of either Prosecco or Prosecco Rosé





Gift Cards

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.coachinginnngroup.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.





Celebrating 30 Years of Hospitality

This year marks a very special milestone for The Coaching Inn Group as we celebrate 30 years of welcoming guests, creating memorable stays and bringing people together.

Since 1996, our inns and hotels have been at the heart of their local communities - places to gather, celebrate, relax and make lasting memories. As we mark our 30th anniversary throughout 2026, we'd like to thank all of our guests, teams and communities for being part of the journey.

This Christmas, we invite you to celebrate with us and enjoy the warm hospitality, festive atmosphere and memorable moments that have defined The Coaching Inn Group for three decades.





Coaching Inn Group Hotel Locations



Our family of Inns has grown tremendously since we began our journey in 1996. Today, we have 43 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.coachinginnsgroup.co.uk**.



THE
COACHING
INN GROUP

Part of The Coaching Inn Group

Terms and Conditions

Festive Dining

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 private functions and groups of 6 or more guests by 20th November 2026. All guests must choose the same menu option; either 2 or 3 courses (with the same two courses selected for the 2-course option). 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, Boxing 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 20th November 2026. 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 20th November 2026 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.

Allergens (Contains / May Contain): C: Crustaceans / CE: Celery / D: Dairy / E: Eggs
F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts / MO: Molluscs / MU: Mustard / S: Soy
SD: Sulphur dioxide / SE: Sesame Seeds

V (VO): Vegetarian (on request) VE (VEO): Vegan (on request)
GF (GFO): Gluten-Free (on request)

The Admiral Rodney Hotel

North St, Horncastle,
Lincolnshire, LN9 5DX

T: 01507 523131

E: admiralrodney@innmail.co.uk

www.admiralrodney.com



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