

Christmas

2024



THE
KINGFISHER

RIVERSIDE PUB & ROOMS



Party Nights



“ROCKING AROUND THE CHRISTMAS TREE...”

Our renowned party nights are back with a bang! Party with style...our iconic 13th century Tithe Barn is a magical setting when decked out in all it's Christmas finery. Join us with your colleagues and friends for the best party night in town. Your evening will include;

- A glass of chilled Prosecco upon arrival
- A delicious three course festive dinner with all the trimmings
- Coffee and mince pies
- Disco and dancing with our resident DJ until midnight

Wednesday & Thursday - £45 per person

Friday & Saturday - £55 per person

Sundays - £40 per person

Make merry with us on:

Wednesday to Sundays, from 27th November to Sunday 22nd December

Arrival 7pm

Dinner is served from 7.30pm

Carriages at midnight

Additional dates subject to availability.

£10 deposit per person required on booking

Full balance and pre order due by 31st October.

Bookings made after 31st October will require full balance and pre orders on booking.

All monies are non-refundable and non-transferable

Over 18's only

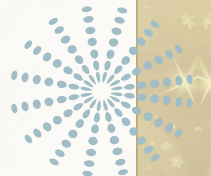
STAY THE NIGHT

Rather not get a taxi home? Then stay the night! We have 48 well-appointed bedrooms for you to get your glam on before heading out to the festivities and to relax and rest your dancing feet once the night draws to a close. Then in the morning, wake up to the sounds of the river and a Full English or Continental breakfast. Hangover heaven!

Rooms are priced at;

Thursdays & Sundays £90 based on two people sharing or £80 for single occupancy

Fridays & Saturdays £95 based on two people sharing or £85 for single occupancy



CHRISTMAS PARTY NIGHT MENU 2024



Starters

Spiced Sweet Potato Soup
butternut squash crisps

Chicken & Leek Terrine
onion bloomer, chutney

Smoked Salmon Rillette
sour dough crisps

Mushroom Arancini
crispy enoki mushrooms, miso mayo

Mains

Turkey
roast potatoes, pigs in blankets, stuffing, glazed parsnips & carrot, brussels sprouts, gravy

Slow-cooked Feather Blade of Beef,
roast potatoes, glazed parsnips, red cabbage, gravy

Pan Fried Cod
roast new potatoes, sautéed leeks, tarragon beurre blanc

Stuffed Butternut Squash
pearl barley, cranberry, brie, roasted pepper sauce

Desserts

Christmas Pudding,
brandy chantilly cream, mulled wine jelly

Apple & Cinnamon Cheesecake

Chocolate & Orange Mousse

Cherry & Custard Tart

Upgrade to a cheeseboard for dessert - £6 per person supplement

Cheeses, crackers, grapes, celery, jelly, chutney

Also available as a fourth course for £12 per person



**TO BOOK AND DISCOVER MORE,
PLEASE CALL US ON
01234 270044**



Festive Dining

This year, spend quality time with friends and family by booking time together at The Kingfisher. Throughout December we will be offering a delicious set Christmas menu followed by coffee and mince pies.

£26 per person for 2 courses

£32 per person for 3 courses

Available throughout December, excluding 24th, 25th, 26th and 31st
For groups of 8 and above, we require pre order and pre payment
All monies are non-refundable and non-transferable

FESTIVE DINING MENU 2024

Starters

Spiced Sweet Potato Soup
butternut squash crisps

Chicken & Leek Terrine
onion bloomer, chutney

Smoked Salmon Rilette
sour dough crisps

Mushroom Arancini
crispy enoki mushrooms, miso mayo

Mains

Turkey
roast potatoes, pigs in blankets, stuffing, glazed parsnips & carrot, brussels sprouts, gravy

Slow-cooked Feather Blade of Beef,
roast potatoes, glazed parsnips, red cabbage, gravy

Pan Fried Cod
roast new potatoes, sautéed leeks, tarragon beurre blanc

Stuffed Butternut Squash
pearl barley, cranberry, brie, roasted pepper sauce

Desserts

Christmas Pudding,
brandy chantilly cream, mulled wine jelly

Apple & Cinnamon Cheesecake

Chocolate & Orange Mousse

Cherry & Custard Tart

Upgrade to a cheeseboard for dessert - £6 per person supplement

Cheeses, crackers, grapes, celery, jelly, chutney

Also available as a fourth course for £12 per person

Afternoon Tea

For those of you who would rather go traditional and devour our very special Festive Afternoon Tea, this includes delicate finger sandwiches, homemade scones, jam and clotted cream and a host of sweet festive treats.

Priced at £22.50 per person

Add mulled wine or Baileys for £5 per person

Add Prosecco for £6 per person

Served Monday to Friday 12pm to 5pm, Saturdays and Sundays 3pm - 5pm

Includes filtered coffee and tea, any speciality coffees are charged at an additional cost
Groups of 16+ require full balance at time of booking

FESTIVE AFTERNOON TEA

A Selection of Homemade Sandwiches

Turkey, cranberry & stuffing on white bloomer
Smoked salmon & cream cheese on brown bloomer
Brie & cranberry sauce on white bloomer
Pork & apple sauce on brown bloomer

Plain and Sultana Scones

Clotted cream and strawberry jam

Sweet Treats

Brussels sprout truffles
Cinnamon & orange cookies
Christmas pudding bites
Chocolate, cherry and marshmallow crunch
Mince Pies

Vegetarian & vegan options available on request

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Christmas Breaks

"Christmas is the season for kindling the fire of hospitality" – Washington Irving.

At The Kingfisher – that's what we do best...

TWO NIGHT FESTIVE BREAK

Take all the stress and hassle away and join us for the festive celebrations at The Kingfisher.

Your two-night festive break will include;

- A glass of fizz and mince pies on arrival
- A delicious three course Christmas Eve dinner
- A great night's sleep in a Double Room
- Christmas Day – a hearty full English or Continental breakfast – the choice is yours!
- A fabulous four course Christmas Day lunch and complimentary glass of fizz
- Games and lots of fun – with the King's speech at 3pm!
- A scrumptious buffet on Christmas Day evening
- Another great night's sleep
- Boxing Day – full English or Continental before your journey home

Priced at only £299 per person!

Subject to availability, this break is based upon two people sharing a Double Room. Upgrades to a King Room is just £20 per night, or suites from £40 per night. Arrival date Tuesday 24th December. Full pre-payment is required at the time of booking. All payments are non-refundable. Prices include VAT.

THREE NIGHT FESTIVE BREAK

Three nights of pure indulgence and being waited on hand, foot and finger. Festive heaven!

Your three night festive break will include;

- A glass of fizz and mince pies on arrival
- A delicious three course Christmas Eve dinner
- A great night's sleep in a Double Room
- Christmas Day – a hearty full English or Continental breakfast – the choice is yours!
- A fabulous four course Christmas Day lunch and complimentary glass of fizz
- Games and lots of fun – with the King's speech at 3pm!
- A scrumptious buffet on Christmas Day evening
- Another great night's sleep
- Boxing Day – full English or Continental breakfast
- A delicious three course lunch
- Evening buffet
- Your last night with us
- 27th December – a choice of breakfast before your journey home

Priced at only £399 per person!

Subject to availability, this break is based upon two people sharing a Double Room. Upgrades to a King Room is just £20 per night, or suites from £40 per night. Arrival date Tuesday 24th December. Full pre-payment is required at the time of booking. All payments are non-refundable. Prices include VAT.

Twixmas Break

Make the most of this year's festivities and stay with us between Christmas and New Year. Imagine – walks in the country park, mulled wine by the river and of course, the best dining in Bedford.

Your break includes:

- One night in a Double Room
- A delicious three course Twixmas Dinner
- Full English or Continental breakfast

Priced at £139 per room, per night

Available from the 27th to 30th December 2024

Subject to availability, this offer is based upon two people sharing and is available from 27th to 30th December inclusive. Full pre-payment is required at the time of booking. Upgrades are available at a supplement. All payments are non-refundable. Prices include VAT.

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Christmas Day

For those who deserve being waited on this year, come and join us for a very special Christmas Day lunch. You will enjoy a glass of Kir Royale or Prosecco upon arrival to start lunch off on a high, then enjoy a delicious four course festive feast with your loved one/s followed by coffee and mince pies.

Prices at £95 per person, children £47.50 per person (half portion of main menu choices or children's menu available on request) hurry - covers are limited.

Arrival from 12pm - 3pm

£20 per person deposit required on booking. Full balance and menu pre-orders due by 25th November 2024. All monies are non-refundable and non-transferable. Timings to be confirmed upon booking

STARTERS

Spiced Butternut Squash Soup
crème fraîche

Smoked Salmon King Prawn and Confit Fennel Parcel

Black Garlic Arancini
with goats cheese
crème fraîche

Duck Leg & Spiced Plum Croquette
sweet soy
mayonnaise

SORBET

Champagne Sorbet

MAINS

Turkey
roast potatoes, pigs in blankets, stuffing, glazed parsnips & carrot, brussels sprouts & gravy

Slow Cooked Beef Cheek
pomme puree, orange and cumin cooked carrots, red wine jus

Halibut
salsa verde, warm beetroot and artichoke salad, beurre blanc

Beetroot & Sweet Potato Gratin
aubergine & red pepper cassoulet

DESSERTS

Christmas Pudding
brandy chantilly cream, mulled wine jelly

Chocolate & Cherry Duo

Chocolate Orange Cheesecake

Cheese Board
crackers, grapes, celery, jelly, chutney

Boxing Day

Christmas Day might be over, but the festivities are definitely not! Join us for a relaxed (and/or) boozy Boxing Day lunch - the perfect post Christmas tonic!

Three courses with Bucks Fizz are priced at £50 per person, children £25 per person (half portion of main menu choices or children's menu available on request)

Arrival from 12pm - 3pm

£10 per person deposit required on booking. Full balance and menu pre orders due by 25th November 2024. All monies are non-refundable and non-transferable. Timings to be confirmed upon booking.

STARTERS

Spiced Butternut Squash Soup
butternut squash
crisps

Chicken & Leek Terrine
onion bloomer,
chutney

Smoked Salmon Rilette
sour dough crisps

Black Garlic Arancini
crispy enoki mushroom & parsley crème fraîche

MAINS

Turkey
roast potatoes, pigs in blankets, stuffing, glazed parsnips & carrot, brussels sprouts & gravy

Slow Cooked Featherblade Beef
mashed potato, glazed parsnips, red cabbage, gravy

Pan Fried Cod
warm potato salad, crispy kale

Stuffed Butternut Squash
pearl barley, cranberry, brie, roasted pepper sauce

Honey Roast Gammon
pigs in blankets, glazed parsnips & carrots, brussels sprouts, gravy

DESSERTS

Christmas Pudding
brandy chantilly cream, mulled wine jelly

Apple & Cinnamon Cheesecake

Chocolate & Orange Mousse

Cheese Board
crackers, grapes, celery, jelly, chutney

New Year's Eve



Join us for the best night of the year! We will be hosting THE best party in Bedford. A chilled glass of Champagne on arrival followed by a sumptuous four course dinner, DJ, dancing and a glass of Prosecco and bacon rolls at midnight. Celebrations will go on until 1am - the ONLY place to see in 2025.

Priced at £95 per person

Please note that a £20 per person deposit is required on booking which is unfortunately non-refundable and non-transferable. The final balance and menu pre-orders are due by 25th November.

New Year's Break

All the fun of the biggest party night of the year with a room to retire to after the celebrations conclude. Rest your dancing feet and weary head in a well-appointed Double or Twin Room. Wake up at your leisure and then enjoy a Full English or Continental breakfast - a great start to 2025!

Priced at £169 per person - go on, have a New Year's Eve to remember!

Rooms are subject to availability and are based on two people sharing a Double Room. Upgrades to a King Room are available for a supplement of £20 per room. Or really go all out and enjoy a Suite for a supplement of £40 per room. 50% deposit is required upon booking and the full balance payable on 25th November 2024. All payments are non-refundable. Prices include VAT.

NEW YEAR'S EVE

STARTERS

Spiced Butternut Squash Soup
crème fraîche, sourdough

Beef Tartare
pickled wild mushrooms, truffle

Orange & Whisky Cured Loch Duart Salmon
crème fraîche, confit orange, radish, cucumber

Jerusalem Artichoke
roasted Jerusalem artichoke, pickled shallots, ricotta, peashoots

SORBET

Champagne Sorbet

MAINS

Chicken Ballotine
pancetta, girolles, parmentier potatoes, marjoram cream sauce

Tuna
crispy rice noodles, charred pak choi, asian vegetables, ponzu

King Oyster Mushroom
creamed spinach, crispy cavolo nero, cashew nuts

DESSERTS

Tiramisu

Chocolate Mille Feuille

Unravalled Rhubarb Crumble

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TERMS AND CONDITIONS

- All monies are non-refundable and non-transferable
- Bookings including eight or more bedrooms will be contracted as per The Vineyard Group's terms and conditions
- Prices include VAT
- Prices and information are correct at the time of printing.
- The hotel offers a free car park, but is not liable for damage or theft from vehicles
- We regret that for any decrease in confirmed party guest numbers, payments, including deposits, cannot be offset against food, beverage or accommodation
- If a booking is being held provisionally, the hotel reserves the right to contact you for confirmation in the event of another enquiry for the same date
- Definite table arrangements or increases to confirmed guest numbers cannot be guaranteed, but every effort will be made to accommodate you
- The hotel reserves the right to change any specific function room that is booked
- The hotel reserves the right to change published entertainment if necessary
- Bar accounts can be arranged with prior notice, but pre-payment in full must be received by the hotel prior to the event and is non-refundable
- Any guest whose behaviour gives the hotel cause for concern will be asked to leave or refused admission
- Any damage caused will be charged for
- The hotel reserves the right to release bookings if the deposit hasn't been received within the deadline

Allergen Information:

- Any of the dishes listed in this booklet may contain one or more of the 14 allergens.
- Some dishes may contain nuts, please let us know if you have any allergies or intolerances
- Allergen charts are available on request. Please advise your events co-ordinator of any particular dietary requirements.
- Some dishes can be adapted to suit your dietary needs, please discuss with us when making your booking.

01234 270044

reservations@thekingfisherbedford.co.uk

thekingfisherbedford.co.uk

The Kingfisher (Formerly Barns Hotel),
Cardington Road, Bedford, MK44 3SA