

A festive holiday-themed image featuring two champagne flutes filled with bubbly champagne, clinking together. The background is a soft, out-of-focus bokeh of warm, golden lights, creating a celebratory atmosphere. The text is overlaid in a white, elegant serif font.

Christmas 2026

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 its 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

Monday & Tuesday - £40 per person
Wednesday & Thursday - £55 per person
Friday & Saturday - £65 per person
Sundays - £45 per person

Make merry with us from Wednesday 25th November to Tuesday 22nd December
Arrival 7pm, Dinner is served from 7.30pm
Carriages at midnight

Additional dates subject to availability. £20 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. Please note some tables may be dropped to allow more room for the dance floor, your group will be guaranteed minimum 1 table remaining.

PRIVATE PARTIES

Want to make it a private party?

All we ask is a minimum number of 50 guests - please enquire for further information.

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.

Rooms are available at a 10% discount off our room only rate.



CHRISTMAS PARTY NIGHT MENU

STARTERS

**Chicken & Ham
Hock Terrine**
caramelised onion,
focaccia toasts

G, GFOR, SU, MU

**Harissa Sweet
Potato Soup**
crème fraîche,
sourdough

M, MFOR, G, GFOR, V, VEOR

**Smoked Salmon
Cocktail**
tomato & cucumber
concassé, marie
rose, baby gem,
onion bread crisps

F, E, G, GFOR

**Whipped Goats
Cheese**
caramelised pear,
rocket, honey
mustard dressing

M, SUR, V, VEOR

MAINS

Roast Turkey
pigs in blankets,
stuffing, roast
potatoes, maple
glazed carrots and
parsnips, Brussels
sprouts, gravy

SU

**Featherblade
Of Beef**
roast potatoes,
maple glazed carrots
and parsnips,
Brussels sprouts,
gravy

SU

Cod Loin
new potato & spring
onion cake, green
beans, béarnaise
sauce

F, E, G, M

**Sweet Potato,
Kale & Chestnut
Wellington**
roast potatoes,
maple glazed carrots
and parsnips,
Brussels sprouts,
gravy

G, V

DESSERTS

Christmas Pudding
brandy cream,
mulled wine coulis

G, GFOR, E, M, MFOR, SU, VEOR

Tiramisu
chocolate
crème fraîche,
cherry powder

G, M, E, SU, V

**Blackberry
Panna Cotta**
white chocolate
shortbread, berry
compote

G, GFOR, M, V

**Ginger & Pear
Crumble Cake**
custard,
crystallised ginger

G, SU, M, MFOR, VEOR

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

Cheeses, crackers, grapes, celery, jelly, chutney^{M, G, C, GFOR}

Also available as a fourth course for £12 per person

**TO BOOK AND DISCOVER MORE,
CALL US ON 01234 270044
OR VISIT OUR WEBSITE**

Festive Dining

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

£29 per person for 2 courses

£35 per person for 3 courses

Available from Wednesday 25th November and throughout December, excluding 24th, 25th, 26th and 31st.

For groups of 8 and above, we require pre-order and prepayment which is due 2 weeks prior.

All monies are non-refundable and non-transferable.

STARTERS

Chicken & Ham Hock Terrine

caramelised onion,
focaccia toasts

G, GFOR, SU, MU

Harissa Sweet Potato Soup

crème fraîche,
sourdough

M, MFOR, G, GFOR, V, VEOR

Smoked Salmon Cocktail

tomato & cucumber
concassé, marie
rose, baby gem,
onion bread crisps

F, E, G, GFOR

Whipped Goats Cheese

caramelised pear,
rocket, honey
mustard dressing

M, SUR, V, VEOR

MAINS

Roast Turkey

pigs in blankets,
stuffing, roast
potatoes, maple
glazed carrots and
parsnips, Brussels
sprouts, gravy

SU

Featherblade Of Beef

roast potatoes,
maple glazed carrots
and parsnips,
Brussels sprouts,
gravy

SU

Cod Loin

new potato & spring
onion cake, green
beans, béarnaise
sauce

F, E, G, M

Sweet Potato, Kale & Chestnut Wellington

roast potatoes,
maple glazed carrots
and parsnips,
Brussels sprouts,
gravy

G, V

DESSERTS

Christmas Pudding

brandy cream,
mulled wine coulis

G, GFOR, E, M, MFOR, SU, VEOR

Tiramisu

chocolate
crème fraîche,
cherry powder

G, M, E, SU, V

Blackberry

Panna Cotta

white chocolate
shortbread, berry
compote

G, GFOR, M, V

Ginger & Pear

Crumble Cake

custard,
crystallised ginger

G, SU, M, MFOR, VEOR

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 £25 per person

Add mulled wine or Baileys for £5 per person

Add Prosecco for £6 per person

Served 3pm to 5pm daily.

Includes filtered coffee and tea, any specialty coffees are charged at an additional cost.

Afternoon Tea must be pre-booked at least 24 hours ahead. We are unable to take walk in afternoon teas. Groups of 16+ require full balance at time of booking.

Available from Wednesday 25th November and throughout December, excluding 24th, 25th, 26th and 31st.

FESTIVE AFTERNOON TEA

A Selection of Homemade Sandwiches

Turkey, cranberry & stuffing on white bloomer ^{GFOR}

Smoked salmon & cream cheese on brown bloomer ^{GFOR, M}

Brie & cranberry sauce on white bloomer ^{GFOR, M}

Pork & apple sauce on brown bloomer ^{GFOR}

Plain and Sultana Scones ^{G, E, M}

Clotted cream and strawberry jam ^M

Sweet Treats

Selection of festive treats

Stollen bites ^{G, N, E, M}

Cinnamon & orange cookies ^{G, E, M}

Mince Pies ^{GFOR, SU}



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 £315 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 Thursday 24th December. Full prepayment 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 £415 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 Thursday 24th December. Full prepayment 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 Twixmas Dinner with a £25 per person allocation
- Full English or Continental breakfast

Priced at £145 per room, per night

Available from the 27th to 30th December 2026



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

Make Christmas Day unforgettable with a festive lunch shared with family and friends. Begin with a Kir Royale or Prosecco on arrival, followed by an indulgent four-course feast, coffee, and mince pies.

Priced at £110 per person, children £55 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 24th November 2026.

All monies are non-refundable and non-transferable. Timings to be confirmed upon booking.

STARTERS

Wild Mushroom

Soup

crème fraiche,
truffle oil,
crispy enoki

G, GFOR, M, MFOR, V, VEOR

King Prawns

fennel salad, citrus
dressing, crostini

CR, SU, G, GFOR

Ham Hock & Dijon Croquette

apple salad,
cider gel

MU, SU, E

Goats Cheese Tart

caramelised
onion, rocket,
balsamic vinegar

M, G, SU, E, V

MAINS

Roast Turkey

pigs in blankets,
stuffing, roast
potatoes, maple
glazed carrots and
parsnips, Brussels
sprouts, gravy

SU

Slow Roast Beef Shortrib

roast potatoes,
maple glazed
carrots and
parsnips, braised red
cabbage, Yorkshire
pudding, gravy

G, GFOR, E, M, SU

Honey & Garlic Glazed Salmon

soy roasted
broccoli, crushed
sesame potatoes,
lemon vinaigrette

F, SO, SE, SU

Beetroot & Red Onion Tarte Tatin

feta, green beans,
garlic Parmentier
potatoes

G, M, MFOR, SU, V, VEOR

DESSERTS

Christmas Pudding

brandy cream,
mulled wine coulis

G, GFOR, SU, E, M, MFOR, V, VEOR

Mince Pie & Clotted Cream Cheesecake

chocolate orange
shards

G, M, E, V

Cherry & Chocolate Mousse

cherry compote,
cherry powder,
chocolate tuile

E, M, G, V

Lemon Panna Cotta Tart

raspberry coulis,
freeze dried
raspberries,
shortbread

E, M, G, V

CHEESE CANAPÉS

Brie/Apple Chutney ^{M, G, SU,}

Wensleydale/Cranberry ^{M, G}

Cheddar/Red Onion ^{M, G}

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 £70 per person, children £35 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 24th November 2026.

All monies are non-refundable and non-transferable. Timings to be confirmed upon booking.

STARTERS

**Chicken & Ham
Hock Terrine**
caramelised onion,
focaccia toasts
G, GFOR, SU

**Harissa Sweet
Potato Soup**
crème fraîche,
sourdough
M, MFOR, G, GFOR, V, VEOR

Goats Cheese Tart
caramelised
onion, rocket,
balsamic vinegar
M, G, SU, E, V

**Smoked Salmon
Cocktail**
tomato & cucumber
cassé, marie
rose, baby gem,
onion bread crisps
F, E, G, GFOR

MAINS

Roast Turkey

pigs in blanket, stuffing, roast potatoes, maple glazed carrots and parsnips,
Brussels sprouts, gravy^{SU}

**Featherblade
of Beef**
roast potatoes,
Yorkshire pudding,
maple glazed carrots
and parsnips,
Brussels sprouts,
gravy
G, GFOR E, M, SU

**Sweet Potato,
Kale & Chestnut
Wellington**
roast potatoes,
maple glazed carrots
and parsnips,
Brussels sprouts,
gravy
G, V

**Maple Glazed
Roast Gammon**
pigs in blankets,
stuffing, roast
potatoes, maple
glazed carrots and
parsnips, Brussels
sprouts, gravy
SU

Cod Loin
new potato & spring
onion cake, green
beans, béarnaise
sauce
F, E, G, M

DESSERTS

Christmas Pudding
brandy cream,
mulled wine coulis
G, GFOR, E, M, MFOR, SU, V, VEOR

Tiramisu
chocolate crème
fraîche, cherry
powder
G, M, E, SU, V

**Lemon Panna
Cotta Tart**
raspberry coulis,
freeze dried
raspberries,
shortbread
E, M, G, V

**Mince Pie & Clotted
Cream Cheesecake**
chocolate orange
shards
G, M, E, V

New Year's Eve Gala

Celebrate at the final party of the year and join us for an unforgettable way to ring in 2027! A chilled glass of Champagne on arrival followed by a sumptuous four course dinner, DJ, dancing, a glass of Prosecco and Cheeseboard just before midnight. Celebrations will go on until 1am.

Priced at £110 per person

Please note pre-payment is required on booking which is unfortunately non-refundable and non-transferable. Menu pre-orders are due by 25th November.

STARTERS

Halibut Ceviche

mango, passionfruit,
tomato fondue

F, SU, G, GFOR

Beef Tartare

matchstick potatoes,
cured egg yolk

G, GFOR, E, EFOR, MU, SU

Pear Trio

pickled, baked
& fresh pear,
gorgonzola, walnuts,
raspberry jus

M, MFOR, N, NFOR, SU, V, VEOR

French Onion Soup

parmesan croute

G, GFOR, M, MFOR, V, VEOR

MAINS

John Dory

mussel cream linguine,
courgette pearls, dill oil

F, MO, M, G, GFOR, SU

Slow Cooked

Lamb Shoulder

pearl barley, heritage
carrots, port jus

G, GFOR, SU, CE

Black Garlic Roasted Leek

sauté potatoes,
fondant carrot, parmesan
crisp, sage cream

M, MFOR, V, VEOR

DESSERTS

Apple & Blueberry

Tarte Tatin

crème fraîche ice cream,
strawberry coulis

G, M, E, V

Chocolate & Rum Crémeux

rum raisin ice cream,
caramel, honeycomb

E, M, SU, V

Roasted Peach

honey crème fraîche, mint
gel, pistachio crumb

M, MFOR, N, NFOR, V, VEOR

CHEESEBOARD

A selection of cheeses with crackers, chutneys and garnishes.
Served late-evening buffet style, fuel to keep the party going.

New Year's Break

All the fun of the biggest party night of the year at the New Year's Eve Gala 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 2027!

Priced at £185 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 2026.

All payments are non-refundable. Prices include VAT.

New Year's Eve at The Pub

Join us for a three course dinner, the table is yours for the entire evening so that you can celebrate the new year with us at midnight. A DJ will be playing background music until 9pm when the party really kicks into gear ready to see in the New Year! Hurry - tables are limited.

Priced at £50 per person

Table bookings from 6pm-8.30pm. Pub closes at 12.30am

All this and a room to stay? New Year's Eve Pub break from £239 per room.

Includes dinner in the pub, a double room and breakfast the next morning.

Please note pre-payment is required on booking which is unfortunately non-refundable and non-transferable. Menu pre-orders are due by 25th November. 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 from £40 per room. Full payment is required upon booking. All payments are non-refundable. Prices include VAT.

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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 Donnington Valley Group's terms and conditions.
- Prices include VAT.
- Prices and information are correct at the time of printing.
- A discretionary 10% service charge will be added to your bill and shared fairly between our wonderful team. If you would like to opt out of this, please let us know on booking.
- The hotel offers a free car park, but is not liable for damage or theft from vehicles. We also cannot guarantee that parking spaces will be available for all guests. Car parking is on a first-come, first-served basis. Please use public transport and/or car share where possible.
- 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. Any damage caused by guests of a party will be charged to the lead booker or company.
- The hotel reserves the right to release bookings if the deposit hasn't been received within the deadline.
- Any reduction in numbers after the deadline date will be fully chargeable.

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

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