

THE BRISTOL

THE DOYLE COLLECTION · HARBOURSIDE

FESTIVE DINING 2025

CHRISTMAS PARTY DINNER

£59.00 per person – Thursdays, Fridays and Saturdays £55.00 per person – All other evenings

Includes: Room hire, welcome drink, 3-course dinner menu, coffee and festive treat, DJ*, table decorations and a contribution to Tree Aid. (VAT at prevailing rate)

*Minimum numbers apply

TO START

Carrot, orange & coconut soup VE GF
Spinach & ricotta chicken ballotine, celeriac & artichoke purée,
chive oil, shaved fennel salad GF
Baby prawn & crayfish cocktail, gem lettuce, tomato concassé,
Mary Rose sauce, Parmesan grissini GF*

MAIN

Suffolk turkey crown, dark meat & sage stuffing, Christmas trimmings GF*

Beef chuck braised in port, creamy mash, winter greens, maple roasted carrots,
jus, shaved horseradish GF

Festive vegan roast, served with Christmas trimmings, vegan gravy VE GF

DESSERT

Winter berry pavlova & vanilla sauce GF
Brioche bread & butter pudding, custard, white chocolate ice cream
Vegan chocolate torte & orange sorbet VE

TO FINISH

Tea, Coffee & a festive treat

ADDITIONAL EXTRAS

House wine *(pre-ordered)* @ £29.00 per bottle
Table cheese boxes @ £100.00 based on tables of ten people

VE - Vegan | GF - Gluten Free | GF* - Gluten free by request only

PRIVATE LUNCH

£35.00 per person throughout December

Includes: Room hire, 3-course set menu, coffee and festive treat, table decorations and a contribution to Tree Aid.

(VAT at prevailing rate)

TO START

Carrot, orange & coconut soup VE GF

MAIN

Suffolk turkey crown, dark meat & sage stuffing, Christmas trimmings GF* Festive vegan roast, served with Christmas trimmings, vegan gravy VE GF

DESSERT

Vegan chocolate torte & orange sorbet VE

TO FINISH

Tea, Coffee and a festive treat

FESTIVE TIPPLES

House wine *(pre-ordered)* @ £29.00 per bottle
Arrival cocktail from £8.00 per person
Glass of Prosecco £9.00

RICK'S

FESTIVE PRIVATE HIRE

Step into the glamour of the season at Rick's, where your celebration becomes the main event. Available for exclusive hire Sunday to Friday throughout December, with minimum spends from £2.5k (£3.5k on Fridays) towards food and drink. For more intimate gatherings, our top section welcomes up to 50 guests for semi-private soirées.

Terms and conditions apply

RICK'S BUFFET MENU

£30 per person

Turkey & cranberry sausage rolls | Korean chicken tostada | Olives VE GF Smoked salmon & crème fraiche blinis | Spinach & feta cheese filo cups V Sweetcorn & halloumi fritters, jalapeño dip V GF | Selection of cured meats GF Spiced cauliflower, tahini sauce VE GF | Toasted homemade focaccia V West Country cheese, chutney, grapes, crackers



THE RIVER GRILLE

FESTIVE LUNCHES & DINNERS

A seasonal menu is served in the beautiful harbourside setting the award-winning River Grille restaurant throughout December.

Pre booking for Festive Lunches and Dinners is required.

FESTIVE AFTERNOON TEA

Relax and celebrate the Festive Season with family, friends and colleagues in the modern setting of The River Grille and savour our Festive Afternoon Tea Available Thursday - Saturday.

Festive Vintage Afternoon Tea £27.95 per person
Enjoy your first glass of Rathfinny English Sparkling Wine for £15
Add a Gin Cocktail for £12
Pre booking for Festive Afternoon Tea is required.

Vegan, Dairy & Gluten Free options available for pre booking.



CELEBRATE THE FESTIVE SEASON

With glamourous design and a wonderful selection of hearty and mouth-watering seasonal delicacies, your festive celebration will not be forgotten when hosted at The Bristol.





Every year, 40 million Christmas crackers end up in landfill. In lieu of crackers, this year we will make a donation on your behalf to Tree Aid.

Tree Aid work with local people in the drylands of Africa to tackle poverty and the effects of the climate crisis by growing trees and restoring and protecting land.

