



FESTIVE LUNCHESES

WE WILL BE SERVING FABULOUS FESTIVE LUNCHESES IN OUR GRAND BALLROOM ON FRIDAY 16TH, THURSDAY 22ND & FRIDAY 23RD. PERFECT FOR GROUPS OF ALL SIZES FOR FRIENDS, FAMILY, AND WORK COLLEAGUES.



TO CHECK AVAILABILITY, TO BOOK OR FOR FURTHER INFORMATION PLEASE EMAIL CHRISTMAS@ROYALHOTELSOUTHEND.COM OR CALL

01702 899 222



Festive Luncheon 2022

TO START

Leek & Potato Soup (v, vg)

Duck And Ham Terrine, Sourdough Toast, Quince Jelly

Prawn Cocktail, Marie Rose Dressing, Brown Bread

Melon (v, vg)



MAINS

Roast Turkey, Fondant Potato, Sausage and Cranberry Stuffing, Yorkshire Pudding, Pigs In Blankets Honey Glazed Parsnips And Carrots , Sauteed Brussel Sprouts With Chestnut Butter, Turkey Jus

Roasted Butternut Squash, Feta and Spinach Parcel, Chilli Flakes, On A Bed Of Kale, Crispy Kale, Roasted Pepper and Tomato Sauce
(Can Be Adapted To Be Vegan – Removal Of Feta Cheese)

Lamb Shank, Fondant Potato, Parsnip Puree, Seasonal Vegetables, Lamb Jus



DESSERT

Apple & Cinnamon Cheesecake with Ginger Crumb Base

Fruits of the Forrest Crème Brûlée with Shortbread Biscuit

Chocolate Brownie with Cream

Sorbet (v, vg)



Tea or Filter Coffee

2 Course meal with tea or coffee - £25 per person

3 Course meal with tea or coffee - £29.50 per person



Please when ordering do let us know of any dietary requirement so we can inform our kitchen team. We cannot guarantee but always do our best to avoid cross contamination of food allergens. v = vegetarian vg = vegan

Further Information and Terms and Conditions

1. When making a reservation, please be aware that your appointed time slot is the time your entire party must be seated. To ensure that there is no disruption to the service for yourself or any of our customers, we kindly request prompt arrival of all guests. We will start serving 15 minutes after your booked time.
 2. Although will always endeavour to accommodate a customer request where possible, we cannot guarantee any particular table will be available at your allocated time slot.
 3. Our grand Ballroom restaurant serves a slightly smaller cocktail menu throughout December. These are the only cocktails that will be available for the Ballroom restaurant.
 4. All balances must be paid in full prior to departure. We are pleased to accept all major credit/debit cards and cash. We are unable to transfer tabs from our Lounge to our Ballroom restaurant, or vice versa. All bills must be settled in full prior to moving to a different part of The Royal Hotel. Value Added Tax is included in all prices at the current rate.
 5. We will always endeavour to accommodate patrons who wish to enjoy a drink in our Lounge following their reservation, although this cannot be guaranteed. We are unable to take reservations for post dinner drinks.
 6. A deposit of £10 per head is payable to secure the booking. This payment must be made no later than 14 days from the date the booking is made. Any booking that secured without a deposit will automatically be released unless prior arrangement agreed with The Royal Hotel.
1. Final pre-payment for the menu must be paid 14 days prior to reservation.
 2. Menu choices must be pre ordered. All pre orders must be submitted to our Team no later than 14 days prior to dining. A Customer Pre Order Form must be completed including all guests in your reservation. 14 days prior to your reservation, all pre orders will be submitted to our Head Chef as final orders and cannot be amended after this time. For reservations where a pre order has not been provided, our Head Chef reserves the right to use our Default 3 Course Pre Order for your reservation. Our Host Team will be delighted to assist with providing our menu and Customer Pre Order Form. We advise organisers to bring a copy of individual orders for their own reference.
 3. We kindly request a minimum of 30 days notice should you wish to cancel your reservation entirely. Cancellations after this time will result in a loss of deposit. We are unable to refund individual deposits on a per person basis.
 4. Seating will be assigned by our Restaurant Manager to ensure the safety and comfort of all our guests. We may not always be able to seat all guests on one table, but we will always endeavour to provide our guests with appropriate table allocations to ensure a smooth and enjoyable service for all. Any decision made by our Restaurant Manager is final.

General Information

1. Smoking is not permitted in any part of the Royal Hotel. This includes the use of electronic cigarettes.
2. The Royal Hotel does not grant entry to any person that we deem to be drunk. The Royal Hotel operates a strict policy to ensure that we do not over-serve alcohol. Any persons that we deem to be drunk will be asked to leave immediately.
3. We do not permit food or beverages of any kind to be brought into The Royal Hotel without prior consent, please speak with our Host Team for more information. Baby food and milk are exempt from this policy.
4. The Royal Hotel will not tolerate any unlawful or anti-social behaviour. CCTV footage is monitored for the comfort and safety of our patrons and staff. Any inappropriate behaviour will be reported to the Police. We reserve the right to refuse entry without giving reason.
5. Guests will be fully liable for the cost of any repairs as a result of any damages caused deliberately or through carelessness.
6. The Royal Hotel accepts no liability for the loss or damage of any personal belongings brought onto the premises.
7. There is no parking at the Royal Hotel. However, there are nearby car parks in the surrounding area.