
THE MOST
Wonderful
TIME OF YEAR
JOIN IN THE FESTIVE FUN AT
THE ROUGEMONT HOTEL, EXETER
OUR GIFT TO YOU

Call now to book 01392 410 937
email: sales.exeter@hotelssunday.com

A very merry Christmas

Look out for our *Amazing Party Nights!*

This festive season, join us at The Rougemont Hotel, Exeter.

We have a wonderful selection of events for your perfect Christmas. Whether you're looking for a relaxing short break, mouthwatering festive menus with all the trimmings, or sparkling nights of fun celebrations with friends or colleagues – make sure you enjoy them with us.





Party Nights

The perfect festive party night for you and your friends! The build-up to Christmas is just as magical as the main event. Sit back, relax and enjoy a Prosecco or two as you party the night away. Begin your festivities celebrating in style.

A chance to look sharp, while enjoying mouthwatering Christmas dishes and afterwards dancing to great music - it will be a memory that lasts for more than just the festive period.

Call the events team: **01392 410 237**
email: **sales.exeter@hotelssunday.com**

MEGA Party Night

£48.00 per person

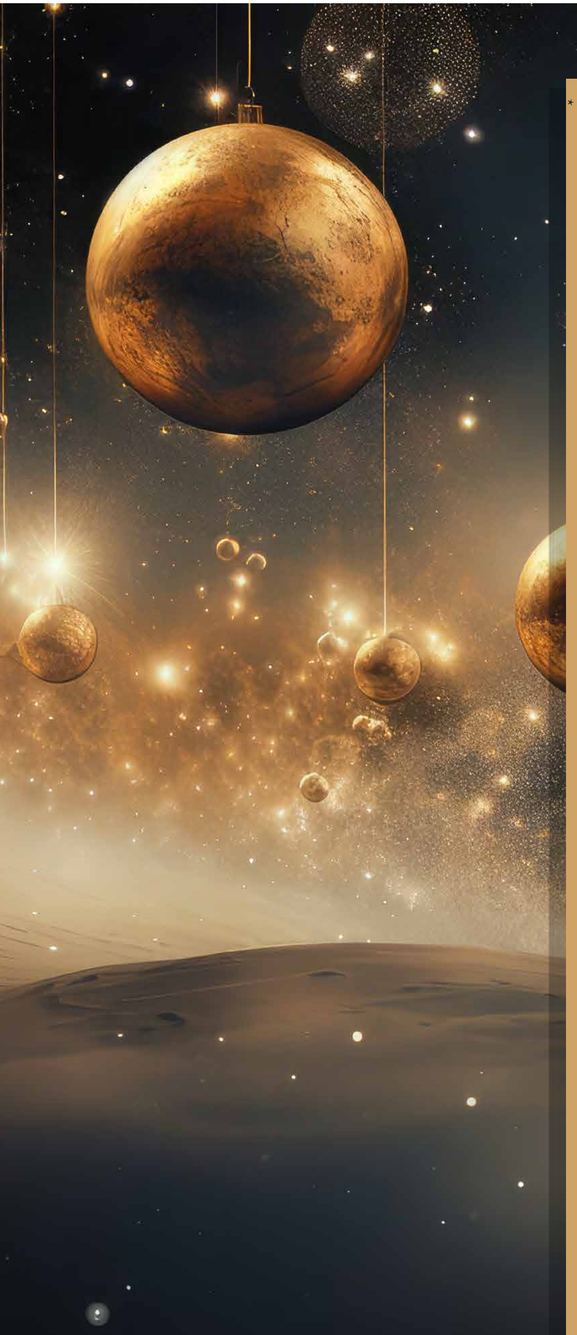
- Happy Hour from 6pm in the hotel bar
- Arrival Drinks Reception & Function bar open 7pm
- Photo Booth open 7pm – 9pm
- Seated for Dinner at approx. 7.30pm
- Party Games and Prizes throughout Dinner
- Bar open until midnight
- Carriages at midnight

Party Night

£46.00 per person

- Happy Hour from 6pm in the hotel bar
- Arrival Drinks Reception & Function bar open 7pm
- Seated for Dinner at approx. 7.30pm
- Bar open until midnight
- Carriages at midnight

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Party Nights Menu

TO START

Root Vegetable Terrine
with Thyme and Herb Oil.
(Ve, V, GF, DF)

OR

Pate with Chutney served with a Crostini
(GFA)

OR

Salmon with Capers and Pickled Shallots
served with Brown Bread
(GF)

MAINS

Roast Turkey
(GFA, DFA)

OR

Feather Blade Beef
(GF)

OR

Roasted Sweet Potato & Spinach En Croute

*All dishes served with all the trimmings.

DESSERTS

Chocolate Torte
(GF, DF, Vg, V)

OR

Christmas Pudding
(V)

GFA = Gluten Free Available
DFA = Dairy Free Available
Vg = Vegan
DF = Dairy Free
V = Vegetarian
GF = Gluten Free

PARTY NIGHT DATES (per person)

NOVEMBER

FRIDAY 27th
SATURDAY 28th
£46.00

DECEMBER

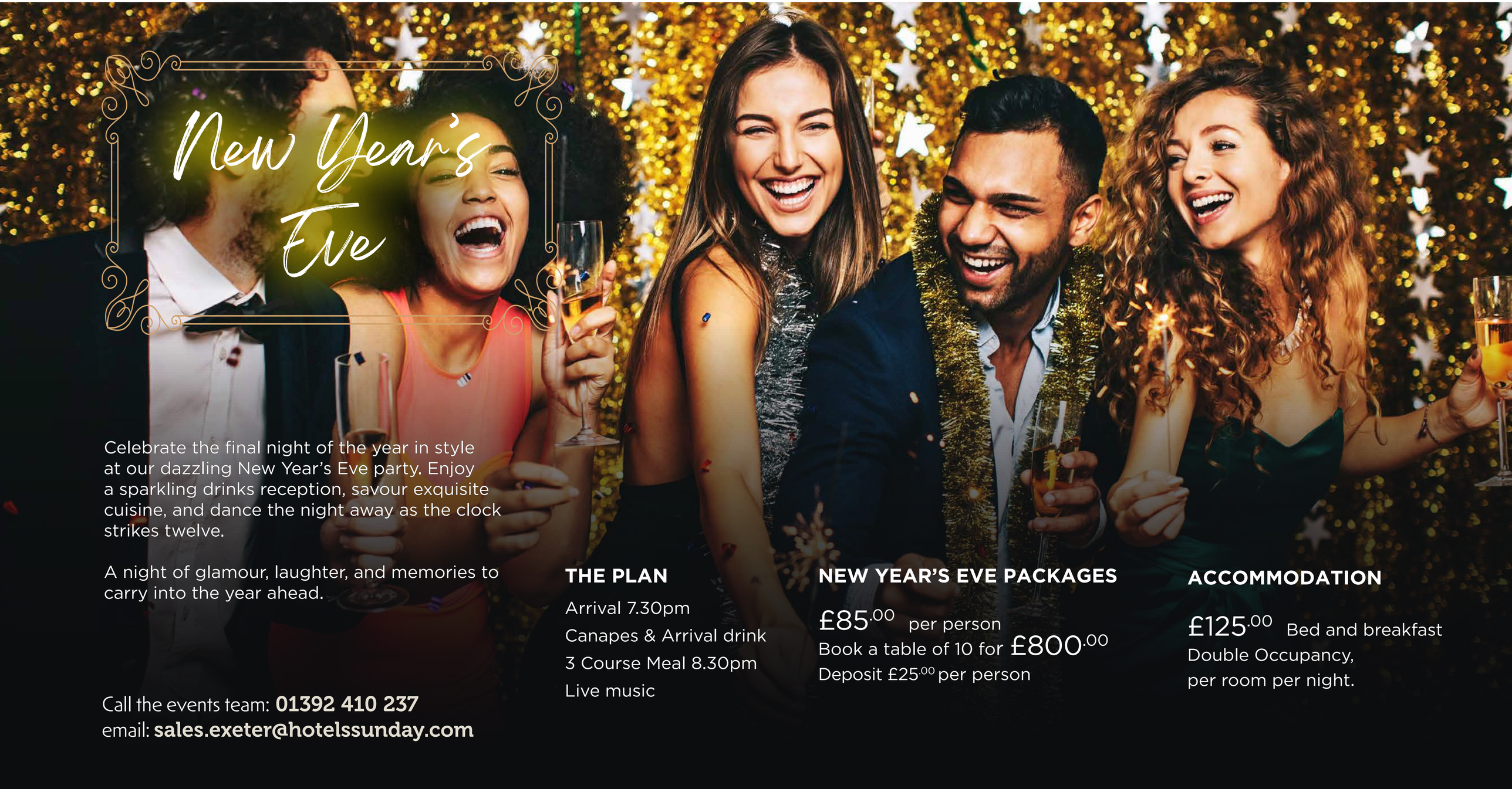
THURSDAY 3rd, 10th, 17th
£42.00

FRIDAY 4th, 11th, 18th
SATURDAY 5th, 12th, 19th
£46.00

MEGA PARTY NIGHT (per person)

DECEMBER

FRIDAY 18th
SATURDAY 5th, 12th, 19th
£48.00



New Year's Eve

Celebrate the final night of the year in style at our dazzling New Year's Eve party. Enjoy a sparkling drinks reception, savour exquisite cuisine, and dance the night away as the clock strikes twelve.

A night of glamour, laughter, and memories to carry into the year ahead.

THE PLAN

Arrival 7.30pm
Canapes & Arrival drink
3 Course Meal 8.30pm
Live music

NEW YEAR'S EVE PACKAGES

£85.00 per person
Book a table of 10 for £800.00
Deposit £25.00 per person

ACCOMMODATION

£125.00 Bed and breakfast
Double Occupancy,
per room per night.

Call the events team: **01392 410 237**
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New Year's Eve Menu

Bread and Butter to the table.

TO START

Choose one

Classic Prawn Cocktail
Atlantic Prawns, Iceberg Lettuce, Avocado, Marie Rose Sauce, Lemon.

OR

Seasonal soup
Roasted squash, Carrot, Ginger, Coriander, Coconut Cream, Micro-greens.
(V, GFA, DF, Vg)

MAINS

Choose one - both served family-style with Roast Potatoes and Seasonal Vegetables.

Beef Wellington with Proper Gravy
Beef Fillet, Mushroom Duxelles, Puff Pastry, rich Gravy.

OR

Seasonal Root Vegetable En Croute (Vegan)
Roasted Root Vegetables, Golden Puff Pastry, Herb-infused Sauce.

DESSERTS

Sir Francis Drake's Famous Sticky Toffee Pudding
Dates, Toffee Sauce, Clotted Cream.
(GF, V)

Coffee & Petit Four

GFA = Gluten Free Available
DFA = Dairy Free Available
Vg = Vegan
DF = Dairy Free
V = Vegetarian
GF = Gluten Free

NEW YEAR'S EVE PACKAGES

THURSDAY 31st

£85.00 per person
Book a table of 10 for £800.00
Deposit £25.00 per person.

ACCOMMODATION

£125.00 Bed and breakfast
Double Occupancy,
per room per night.

Drinks Packages

Take the hassle out of queuing at the bar and have your table sorted with a selection of drinks.

Call the events team: **01392 410 237**
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PACKAGE 1

£82.00

1x Bottle of Prosecco
1x House White Wine
1x House Red Wine



PACKAGE 2

£90.00

1 x Bottle of House White Wine
1 x Bottle of House Red Wine
10 x Bottles of Beer



PACKAGE 3

£50.00

12 x Bottles of Beer

Price List

White wine

House White Wine	£25.00
Pinot Grigio	£29.00
Sauvignon Blanc	£32.00

Red wine

House Red Wine	£25.00
Merlot	£29.00
Malbec	£32.00

Rose wine

House Rose Wine	£25.00
Pinot Grigio	£30.00

Prosecco / Champagne

Prosecco	£30.00
Rose Prosecco	£32.00
Champagne	£80.00

Prices subject to change

Drink Responsibly **drinkaware**.co.uk









10% Off our best available rates

Accommodation

Stay with us

You can arrive in the afternoon, take your time to get ready, party the night away and then have a leisurely breakfast before you leave.

Limited standard rooms available and can only be booked once deposits are paid.

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FESTIVE Lunches



INSPIRED BY WINTER'S FINEST

Satisfy your palate with a sensational celebration of seasonal favourites. Share moments with loved ones or unwind with work friends as you enjoy our festive-themed lunch menus.

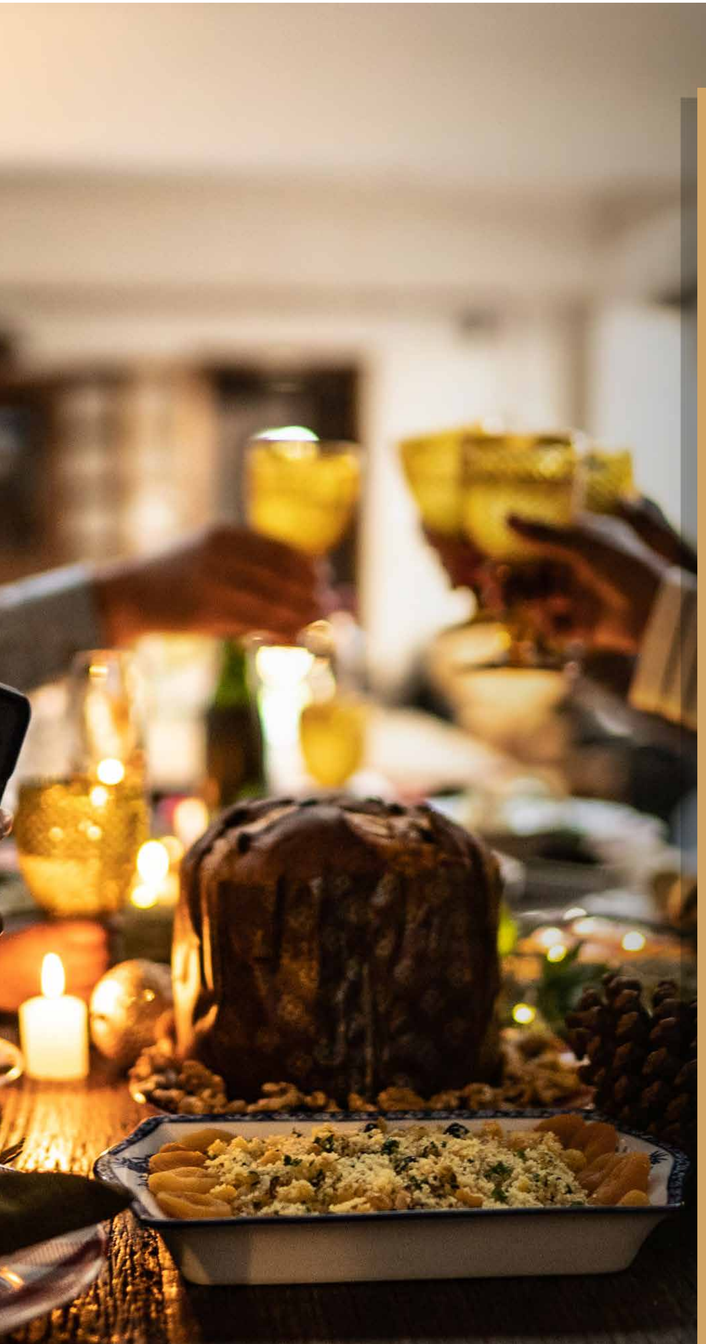
Available daily between the 1st and 23rd of December, we cater for all, including tempting vegetarian options. Booking essential!

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THE PLAN

Book and pre order in advance
Turn up at the time you booked
Enjoy the food and company

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Festive Lunches Menu

TO START

Root Vegetable Terrine
with Thyme and Herb Oil.
(Ve, V, GF, DF)

OR

Pate with Chutney
served with a Crostini.
(GFA)

OR

Salmon with Capers and Pickled Shallots
served with Brown Bread.
(GFA)

MAINS

Roast Turkey
(GF, DF)

OR

Feather blade Beef
(GF)

OR

Roasted Sweet Potato & Spinach En Croute

All dishes served with
all the trimmings.

DESSERTS

Chocolate torte
(GF, DF, Ve, V)

OR

Christmas pudding
(V)

2 COURSES

£29.00

3 COURSES

£33.00

GFA = Gluten Free Available
DFA = Dairy Free Available
Vg = Vegan
DF = Dairy Free
V = Vegetarian
GF = Gluten Free









Afternoon Tea at its most indulgent. Enjoy an exquisite of mini desserts and bite-sized sandwiches and of course, scones served with clotted cream and jam.

AVAILABLE DAILY BETWEEN 1ST - 23RD DECEMBER
BOOKING ESSENTIAL

Curious Savouries

Cucumber & Cream Cheese Finger Sandwiches

Smoked Salmon & Lemon Crème Fraiche

Coronation Chicken Sandwich

Mini Croque Monsieur

Quite Curious Cakes

'EAT ME' Victoria Sponge

Mad Hatter Chocolate Brownie

Mini Jam & Chocolate Ring Donuts

Scones from Wonderland

Plain & Fruit Scones

Strawberry Jam & Clotted Cream

Tea & Potions

Choice of

English Breakfast Tea, Earl Gray Tea, Green Tea, Peppermint & Fruit Infusion Tea

Coffee also available upon request

GLASS OF PROSECCO £7.00

GLASS OF GIN & TONIC £8.00

Adults £28.00

Children £14.00*

*Children under 14

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Christmas Day Lunch



A GREAT FESTIVE EXPERIENCE

Its Christmas, lets push the gravy boat out. Join us for a scrumptious three-course lunch with all the trimmings.

THE PLAN

Arrival from 12pm

Seated for your lunch at 12.30pm

Join us for the King's speech at 3pm

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Christmas Day Lunch

with all the trimmings

TO START

Prawn Cocktail
(V)

OR

Chicken Liver Pate
Served with Spiced Fruit Chutney
Micro salad, Toasted Focaccia Bread.

OR

Parsnip, chestnut & mushroom soup
Sage cream, Sourdough Croutons.
(GFA, DFA)

MAINS

Butter Roast Turkey
Sea Salt Roast Potatoes, Maple Roast Vegetables, Festive Chestnut Stuffing, Pork Chipolata, proper Meat Gravy.
(GFA, DF)

OR

Roast sirloin of beef
Dauphinoise potato, Yorkshire Pudding
Maple Roasted Vegetables, Port Wine Reduction.
(GFA)

OR

Spinach & mushroom en croute
Sea Salted Roast Potatoes, Maple Roast Vegetables, Creamy Leek Sauce.
(GF, Vg)

DESSERTS

Traditional Christmas Pudding
Brandy Sauce.
(Vg, GFA)

OR

Drakes Famous Sticky Toffee Pudding
(GF, V)

OR

Selection of cheeses from British Isles and beyond
Chutney, Savoury Biscuits.
(V)

Coffee, Tea & Mince Pies

GFA = Gluten Free Available
DFA = Dairy Free Available
Vg = Vegan
DF = Dairy Free
V = Vegetarian
GF = Gluten Free

FRIDAY 25TH DECEMBER 2026

Join us for a wonderful four-course feast, with all the scrumptious trimmings you could ask for.

ADULTS
£77.00

CHILDREN
(AGES 0 - 12)
£38.50

Terms & Conditions

- A £15.00* per person deposit is required within 7 days to confirm your booking. Should this not be received the booking will be cancelled.
- The outstanding balance is required before 31st October 2026. If the balance is not received by this date the booking will automatically be cancelled.
- Bookings made after 31st October 2026 must be paid in full at the time of booking.
- Accommodation bookings for Christmas event nights cannot be booked until the deposit payment has been received.
- Deposits, part payments & full payments are non-refundable & non-transferable under any circumstances. We recommend that you take out event insurance to cover your payments in the case of you cancelling your booking.
- In the event of cancellation by the hotel, an alternative date will be offered, or a full refund given without liability to the hotel.
- We regret that should your party size decrease in numbers, payments (including deposits) cannot be offset against food, drink or accommodation.
- Outside beverages brought into events will be confiscated & held by our security department to be returned at the end of the evening. No corkage will be available.
- Please notify your booker of any food allergies in your party at least 14 days prior to your booking date.
- Organisers are requested to ensure that all special dietary requirements are notified with the pre order forms by the 31st of October or 14 days prior to the event date at the latest.
- All pre orders are to be sent on the provided pre order form, no photos or pdf attachments will be accepted.
- No changes to numbers, names or menu choices will be accepted within 14 days of your event.
- The hotel endeavours to ensure that all the information and prices are accurate both on the hotel's website and brochures. However, occasionally errors occur, therefore the hotel reserves the right to correct prices or other information in such circumstances. If a booking has already been made, the hotel is entitled to cancel the booking without liability.
- Any accommodation booked shall be subject to our hotel booking terms and conditions.
- All events are subject to Government guidelines which can change at any time, including but not limited to, opening and closing times, table service and available services.
- We reserve the right to cancel your booking should changes in national or local government guidelines result in us being unable to accommodate your booking for any reason.
- These conditions shall be governed by English law and the courts of England will have exclusive jurisdiction of the English courts.
*Unless specified within individual event terms.

The Rougemont, Exeter

Queen Street, Exeter
EX4 3SP

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