

THE MOST  
*Wonderful*  
TIME OF YEAR

JOIN IN THE FESTIVE FUN AT  
**THE ROUGEMONT HOTEL, EXETER**



# A very merry Christmas

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.

Look  
out for our  
*Amazing Party  
Nights!*



*Have a look around*

*CLICK THE BOXES  
TO VIEW*





**FESTIVE  
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 festive 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.

#### THE PLAN

Happy hour from 6pm at the hotel bar

Function bars open from 7pm

Seated for Dinner at approx. 7.30pm

Bar open until midnight

Carriages midnight

or call the events team: **01392 410 237**  
email: **[sales.exeter@hotellsunday.com](mailto:sales.exeter@hotellsunday.com)**



## TO START

Chicken Liver Parfait,  
Fruit Chutney,  
Toasted Ciabatta

OR

Roasted Baby Beetroot  
with Avocado, Mixed  
Leaf Salad with Orange &  
Walnuts (DF, GF, VG, V)

GF Gluten-free  
V Vegetarian  
VG Vegan  
DF Dairy-free

Vegan and Gluten free  
alternatives can be requested

## MAINS

Butter Roast Turkey,  
Sage, Stuffing, Chipolata,  
Roast Potatoes, Parsnips,  
Carrots, Sprouts and Gravy

OR

Plant Based Turkey Roast,  
Sage, Stuffing, Roast Potatoes,  
Parsnips, Carrots, Sprouts and  
Gravy (V, VG)

OR

Spiced Cauliflower &  
Red Lentil Pie (DF, GF, VG, V)

OR

Braised Feather Blade  
Of Beef, Roast Potatoes,  
Parsnips, Carrots, Sprouts and  
Gravy (GF)

## DESSERTS

Traditional Christmas  
Pudding, Brandy Sauce  
(VG, V)

OR

Chocolate Orange Torte  
served with Passion Fruit  
Coulis (DF, GF, VG, V)

## PARTY DATES (per person)

### NOVEMBER

FRIDAY 28<sup>th</sup>

SATURDAY 29<sup>th</sup>

£44.00

### DECEMBER

THURSDAY 11<sup>th</sup>, 18<sup>th</sup>

FRIDAY 5<sup>th</sup>, 12<sup>th</sup>, 19<sup>th</sup>

SATURDAY 6<sup>th</sup>, 13<sup>th</sup>, 20<sup>th</sup>

£44.00

# Drinks Packages

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

or call the events team: **01392 410 237**  
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## PACKAGE 1

£82.<sup>00</sup>

- 1 x Bottle of prosecco
- 1 x Bottle of house white wine
- 1 x Bottle of House red wine



## PACKAGE 2

£160.<sup>00</sup>

- 18 Bottles of Beer
- 3 x Litre Jugs of Pimm's
- 2 x Large Mineral Water

## 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
- Pinot Noir £30.00

Rose wine

- House Rose Wine £25.00
- Pinot Grigio £28.00
- Prosecco £32.00
- Champagne £80.00



# 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.

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

# 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.

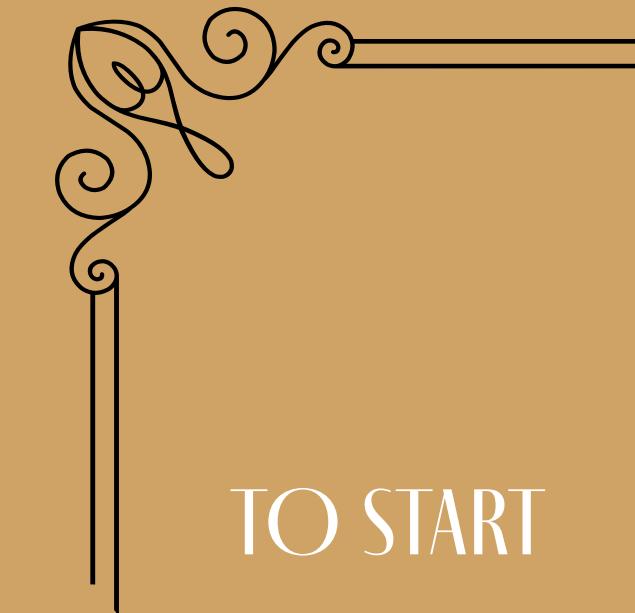
Available daily between the 1st and 23rd of December, we cater for all, including tempting vegetarian options. Booking essential!

## THE PLAN

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

or call the events team: **01392 410 237**  
email: **[sales.exeter@hotellsunday.com](mailto:sales.exeter@hotellsunday.com)**





# Festive Lunches Menu

## TO START

Chicken Liver Parfait,  
Fruit Chutney,  
Toasted Ciabatta

OR

Roasted Baby Beetroot  
with Avocado, Mixed Leaf  
Salad with Orange  
& Walnuts (DF, GF, VG, V)

**GF** Gluten-free  
**V** Vegetarian  
**VG** Vegan  
**DF** Dairy-free

## MAINS

Butter Roast Turkey,  
Sage, Stuffing, Chipolata,  
Roast Potatoes, Parsnips,  
Carrots, Sprouts and Gravy  
(GF Adaptable)

OR

Plant Based Turkey Roast,  
Sage, Stuffing, Roast Potatoes,  
Parsnips, Carrots, Sprouts and  
Gravy (VG, V)

OR

Spiced Cauliflower & Red Lentil  
Pie (DF, GF, VG, V)

OR

Braised Feather Blade Of  
Beef, Roast Potatoes, Parsnips,  
Carrots, Sprouts and Gravy (GF)

## DESSERTS

Traditional Christmas  
Pudding, Brandy Sauce  
(VG, V)

OR

Chocolate Orange Torte  
served with passion fruit  
coulis  
(DF, GF, V, VG)

## 2 COURSES

£28.00

## 3 COURSES

£32.00

Vegan and Gluten free  
alternatives can be requested

FESTIVE  
*Afternoon Tea*  
*With Seasonal Surprises*

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.

GLASS OF  
PROSECCO  
£6.00

GLASS OF  
GIN & TONIC  
£8.00

AVAILABLE DAILY BETWEEN  
1ST - 23RD DECEMBER  
BOOKING ESSENTIAL

ADULTS £25.00  
CHILDREN (AGES 4 - 14)  
£12.50

or call the events team: 01392 410 237  
email: [sales.exeter@hotellsunday.com](mailto:sales.exeter@hotellsunday.com)



# Christmas Day Lunch

WHY NOT  
MAKE A  
NIGHT OF IT?

## A GREAT FESTIVE EXPERIENCE

Its Christmas, lets push the gravy boat out. Join us for a scumptious 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

or call the events team: **01392 410 237**  
email: **[sales.exeter@hotellsunday.com](mailto:sales.exeter@hotellsunday.com)**





### TO START

Chicken Liver Parfait,  
Red Onion Marmalade,  
Toasted Sourdough

**OR**

Carrot, Maple  
& Ginger Soup  
(DF, GF, VG, V)

**OR**

Roasted Baby Beetroot  
with Avocado, Mixed Leaf  
Salad with Orange and  
Walnuts (DF, GF, VG, V)

**GF** Gluten-free

**V** Vegetarian

**VG** Vegan

Sample menu

Christmas day deposit is £20  
per person at the time of booking.  
The full balance is due by the  
31st of October 2025.

### MAINS

Butter Roast Turkey,  
Sage and Stuffing, Chipolata,  
Roast Potatoes, Parsnips,  
Carrots, Sprouts & Gravy  
(GF Adaptable)

**OR**

Plant based Turkey,  
Sage and stuffing,  
Roast Potatoes, Parsnips,  
Carrots, Sprouts & Gravy  
(VG, V)

**OR**

Roast Sirloin Of Beef,  
Sea Salt Roast Potatoes,  
Maple Roast Vegetables,  
Port Wine Reduction

**OR**

Spiced cauliflower & Red Lentil  
Pie (DF, GF, VG, V)

### DESSERTS

Traditional Christmas  
Pudding, Brandy Sauce  
(VG, V)

**OR**

Lemon Cheesecake served  
with fresh raspberry  
compote (DF, GF, VG, V)

**OR**

Chocolate & Caramel  
tart served with rich dark  
chocolate sauce &  
dusted strawberry

### TO FINISH

Add an additional  
course of cheese  
and biscuits for £8  
per person

# Christmas Day Lunch

**THURSDAY 25TH  
DECEMBER 2025**

**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 2025. If the balance is not received by this date the booking will automatically be cancelled.
- ◆ Bookings made after 31st October 2025 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 endeavors 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

01392 410 237

[sales.exeter@hotelssunday.com](mailto:sales.exeter@hotelssunday.com)