



CHRISTMAS & NEW YEAR



2024



WELCOME



Indulge in a little luxury this season...

Celebrate the most wonderful time of the year and experience the magic of Christmas at the Marian Resort & Spa. Whether you are looking to spend some relaxing and quality time with your loved ones, looking for a festive escape, celebrating with friends or colleagues, let us take away the stress of the holiday season as we promise we will create magical memories.

From festive gatherings to Christmas Day and New Years celebrations, we have the festive season all wrapped up.

Best wishes,.
Marian Resort & Spa Team



FESTIVE LUNCH & DINNER

Join us from the **29th November** and enjoy festive dining at the **VIEW** Restaurant, a luxurious and seasonal experience, known for its panoramic views and elegant and cozy ambiance. The festive dining experience includes a specially curated menu that celebrates the flavours of the season, with dishes crafted from premium ingredients and designed to embody the spirit of the holidays.

The **VIEW** Restaurant’s festive dining is ideal for those looking to enjoy a memorable holiday meal with family, friends or colleagues. Reservations are recommended due to the popularity of the festive lunch and dinner dining experience – book online at **www.marianresortandspa.com**.




Enjoy a midweek treat with 2 courses for **£19.95** or 3 courses for **£23.95**, on selected items **Monday – Thursday**.



FESTIVE MENU

Monday to Thursday | 12pm to 9pm
Dishes marked with * are included in our 2 course and 3 course offer

NIBBLES

Mixed breads, oil, balsamic and dukkah seeds 	£3.50
Homemade sausage and black pudding roll, homemade fruity brown sauce	£5.25
Mixed olives 	£2.95
Beetroot and feta dip, toasted hazelnuts, flatbread  <small>Gluten free options available</small>	£4.95

STARTERS

Curried pumpkin soup, candid pumpkin seeds, chilli oil, sourdough* 	£6.95
Venison croquettes, chestnut puree, pickled blackberries* 	£8.75
Smoked salmon, capers, shallots, chopped egg and truffle crème fraîche, crusty bread*	£9.50
Wild mushrooms, pickled walnuts, pecorino, micro rocket and toasted sourdough   <small>Gluten free options available</small>	£6.95
Queen scallop, prawn and clam gratin, dill and mascarpone sauce, crusty bread	£9.50
Duck Terrine, salt baked beetroot salad, whipped ricotta, candid pumpkin seeds	£9.85

DESSERTS All £7.95

- Christmas pudding, brandy sauce, cranberry compote*
 - Sticky toffee pudding, honeycomb, treacle toffee sauce, honeycomb ice cream*
 - Chocolate tart, brandy and cherry compote, cherry sorbet*
- Deep fried rice pudding, charred pineapple, vanilla ice cream, lemon sherbert.
 - Vanilla cheesecake, blackcurrant compote, cassis sorbet.
 - Cheeseboard with crackers, mini English muffin, apple and raisin chutney, candid walnuts





MAINS

Roasted turkey, pork stuffing, pigs in blankets, maple glazed carrots and parsnips, roast potatoes, cheese and pancetta baked sprouts, gravy* 	£17.95
Winter root vegetable pithivier, maple glazed carrots and parsnips, potato fondant, vegetarian gravy* 	£13.50
Pan roasted cod loin, fennel barigoule and sea greens	£21.95
Pan fried gnocchi, roasted pumpkin, hazelnut butter, crispy sage, parmesan crisp 	£15.95
Beef fillet, potato fondant, tender stem broccoli, stilton croquette, smoked onion puree, red wine jus, served medium rare 	£32.95
Pan fried rainbow trout, potato press, braised baby leeks, white wine and chive cream sauce, sea greens 	£19.95

CLASSICS

Double beef burger, streaky bacon, Welsh rarebit, tomato, gem, pretzel bun, slaw and fries*  <small>Gluten free options available</small>	£16.95
Steak frites – flatiron, fries, watercress tarragon and pickled walnut salad	£23.95
Battered haddock, hand cut chips, mushy peas and homemade tartar sauce* 	£19.95
Pan fried seabass, brown shrimp butter, sautéed new potatoes, sun blush tomato, spinach and samphire	£19.95
8oz sirloin, roast tomato, Guinness braised onions, Rocket & Parmesan salad, chips	£29.95

SIDES All £4.50

- Fries 
 - Roasted carrots and parsnips
 - Hand cut chips 
- Tenderstem broccoli hollandaise and toasted almonds 
 - Rocket and parmesan with a balsamic glaze 

Monday to Thursday: 2 courses **£19.95** | 3 course **£23.95**

DINE WITH SANTA _____

Gather the family and relax in our comfortable and stylish Lounge Bar, while enjoying either breakfast or festive afternoon tea, with a visit to your table from Santa. Perfect for all ages to enjoy this festive season.

For enquiries or to book, please call **01745 703 330** or email **christmas@marianresortandspa.com**.



BREAKFAST WITH SANTA

Indulge in a breakfast buffet fit for Santa himself, meet Santa, and every child on the 'good list' will receive a gift.

Price: Adults **£15.95pp** and Children **£9.95pp**
Dates: Sunday 22nd December
Time: 9.00am – 10.30am



AFTERNOON TEA WITH SANTA

Indulge in a selection of festive sandwiches, freshly baked scones, preserves and clotted cream, along with a selection of festive cakes and chocolate delights. Served with a choice of freshly brewed tea or coffee. Meet Santa, and every child on the 'good list' will receive a gift.

Price: Adults **£15.95pp** and Children **£9.95pp**
Dates: Sunday 22nd December
Time: 11.30am – 1.00pm



AFTERNOON TEA MENU

£25
per head



CHRISTMAS PARTY NIGHTS

Our glamorous Party Nights are a must for your festive celebrations, celebrate with friends, family and colleagues, and join us at our **VIEW** Restaurant. Our Christmas Party evenings are the perfect occasion to dress up and enjoy a lavish dinner, in the lead-up to Christmas, along with our live entertainment.

Indulge with a **3** course meal and a glass of fizz on arrival. Available from the **29th November. £38** per head.

JANUARY PARTY NIGHTS

Can't join us in December, don't worry, we have the perfect option for you in January...the festive season may be over, but you can still celebrate with friends, family and colleagues.

Choose from a lavish dinner in our **VIEW** restaurant with live entertainment, or during January you can opt for a hot or cold buffet where you dance late into the night in our lavish Cocktail Live Bar.

For enquiries or to book, please call **01745 703 330** or email **christmas@marianresortandspa.com**. Deposit required at time of booking **£10pp**, and pre-order required.



CHRISTMAS PARTY MENU

£38
per head
includes a glass of fizz

STARTERS

Curried pumpkin soup, candid pumpkin seeds, chilli oil, sourdough **VE**

Smoked salmon, capers, shallots, chopped egg and truffle crème fraiche, crusty bread **GF** Gluten free options available

Duck Terrine, salt baked beetroot salad, whipped ricotta, candid pumpkin seeds **GF**

MAINS

Roasted turkey, pork stuffing, pigs in blankets, maple glazed carrots and parsnips, roast potatoes, cheese and pancetta baked sprouts, gravy **GF**

Roast root vegetable pithivier, maple glazed carrots and parsnips, potato fondant, vegetarian gravy **V** **VE** Vegan options available

Pan fried rainbow trout, potato press, braised baby leeks, white wine and chive cream sauce, sea greens

DESSERTS

Christmas pudding, brandy sauce, cranberry compote **V**

Raspberry cheesecake, berry compote **V**

Blackcurrant mousse, biscuit base, honeycomb **V**

Subject to availability, minimum numbers required, for full information please contact our friendly team.

V Vegetarian **VE** Vegan **GF** Gluten free

CHRISTMAS DAY LUNCH

Let us take care of Christmas this year, whilst you embrace the warmth and joy of the holiday season and soak up the festive spirit in the magical surroundings of the Marian Resort & Spa. Join us from **1pm** for a champagne arrival, before sitting down for a three-course lunch at **2pm**, accompanied by the sounds of our talented live entertainment, adding an extra layer of delight to your celebrations.

Christmas Day Lunch **£79** per adult, **£40** per child - *Child prices are for 12 years and under.*

For enquiries or to book, please call **01745 703 330** or email **christmas@marianresortandspa.com**.
Deposit required at time of booking **£20pp**, pre-order and remaining balance required **4** weeks prior.



CHRISTMAS LUNCH MENU

Christmas Day | From 1pm

£79 | per adult

£40 | per child

12 years and under

ARRIVAL DRINK

Glass of fizz

INTERMEDIATE

Champagne sorbet

STARTERS

Game terrine, fig and orange chutney, croutes

Parsnip and apple soup, crispy onions, crusty bread 

Prawn cocktail, micro herb salad, mini tin loaf and whipped butter

MAINS

Roasted rib of beef (served pink or well done) or roasted turkey.


Both served with maple glazed carrots and parsnips, truffled celeriac puree, pigs in blankets, onion and sage pork stuffing, mixed greens, veal gravy

For the table, cheese and pancetta baked sprouts, rosemary butter roasted potatoes

Wild mushroom wellington, maple glazed carrots and parsnips, truffled onion puree, fondant potato, vegetarian gravy   *Vegan options available*

Pan roasted stone bass, saffron crushed potato cake, mixed greens and chive white wine sauce

DESSERTS

Christmas pudding, brandy sauce, cranberry compote 

Apple and blackberry pie, cheshire farm vanilla ice cream or vegan custard   *Vegan options available*

Vanilla cheesecake, Biscoff crumb, mulled wine gel, lemon balm 

Chocolate tart, boozy cherries, wild cherry sorbet 

Apple & Blackberry Pie Available for Adults Only.

COFFEE WITH PETIT FOURS

The **Lounge Bar** will be open after the Christmas lunch service if you wish to stay longer.



BOXING DAY



DINE AT THE... VIEW RESTAURANT

Cooked for everyone on Christmas Day? Or just want another day of indulgence to carry on the festivities, join us at our lavish **VIEW** Restaurant on Boxing Day.

Reservations are recommended due to the popularity of the festive lunch and dinner dining experience – book online at **www.marianresortandspa.com** or call **01745 703 330**.





1 course:

£19.50


2 courses:

£26.95



3 courses:

£32.95



ENJOY A MEAL AT THE...SPORTS BAR & GRILL

At the sports bar, you can expect a festive and energetic atmosphere with multiple screens showing all the key football matches throughout the day. Gather to watch your favourite team play with a winning line-up of mouth watering eats and selection of drinks for all tastes.

Whether you’re a die-hard football fan or just looking to enjoy the festive spirit with friends, Boxing Day at the sports bar is a perfect way to extend the holiday celebrations.

We do not take reservations for The Sports Bar & Grill, so we recommend getting in early.
Open from 12pm.

BOXING DAY MENU





Boxing Day | 1pm to 8pm

1 course		£19.50
2 courses		£26.95
3 courses		£32.95

STARTERS

Game terrine, fig and orange chutney, croutes

Parsnip and apple soup, crispy onions, crusty bread 

Venison croquettes, chestnut puree, pickled raspberries 

Queen scallop, prawn and clam gratin, dill and mascarpone sauce, crusty bread


MAINS

Battered haddock, hand cut chips, tartar sauce, mushy peas

Double cheeseburger, gem, tomato, streaky bacon, Welsh rarebit, pretzel bun, fries and slaw


ROASTS


Sirloin of beef or chicken supreme. All served with butter roasted potatoes, Yorkshire pudding, carrot and swede puree, green beans, tenderstem and veal gravy

Wild mushroom wellington, roasted new potatoes, carrot and swede puree, green beans, tenderstem and vegetable gravy 


Roasted turkey, pork stuffing, pigs in blankets, maple glazed carrots and parsnips, roast potatoes, cheese and pancetta baked sprouts, gravy

DESSERTS

Deep fried rice pudding, charred pineapple, vanilla ice cream, lemon sherbert 

Vanilla cheesecake, Biscoff crumb, mulled wine gel, lemon balm 

Chocolate tart, boozy cherries, wild cherry sorbet 

Christmas pudding, brandy sauce, cranberry compote 

Sticky toffee pudding, honeycomb, honeycomb ice cream 

NEW YEARS EVE GALA

To end the year calls for big celebrations and what better way to welcome the New Year than a night of festivities at the Marian Resort & Spa! Join us for a black-tie Gala Extravaganza with a Champagne reception from **7pm**, before sitting down to a sumptuous three-course dinner at **8pm**. Adults only - **£90pp**.

Then dance the night away with more live entertainment in our Cocktail Live Bar until late, while enjoying a host of cocktails from timeless classics to signature creations, while enjoying the sumptuous surroundings and lively atmosphere. Our NYE Gala with live entertainment is a glamorous and unforgettable event that combines luxury and celebration. The atmosphere is one of sophistication and excitement, as guests gather to ring in the New Year in style.

For enquiries or to book, please call **01745 703 330** or email **christmas@marianresortandspa.com**.
Deposit required at time of booking **£20pp**, and pre-order and remaining balance required **4** weeks prior.







NEW YEARS EVE GALA MENU




New Years Eve | Arrive **7pm**, Sitting **8pm**

£90
per person
includes a drink on arrival





STARTERS

- French onion soup, pecorino croute, sourdough   Gluten free options available
- Cured duck, beetroot piccalilli, sourdough toast
- Sicilian fish stew, king prawns, clams and mussels, focaccia toast  Gluten free options available
- Pan fried pork belly, leek and potato sauce, pickled shallots 

MAINS

- Rainbow trout fillet, fennel barigoule, saffron parmentier, crispy onions
- Pan fried chicken supreme, spinach and ricotta ravioli, green beans, confit shallot, tarragon cream
- Roast turkey served with maple glazed carrot and parsnip, truffled celeriac puree, pigs in blanket, onion and sage pork stuffing, mixed greens, veal gravy 
- Pumpkin risotto, roasted pumpkin, micro rocket  

DESSERTS

- Sticky toffee pudding, treacle toffee sauce, honeycomb, honeycomb ice cream 
- Christmas pudding, brandy sauce, cranberry compote 
- Double chocolate brownie, chocolate sorbet, peanut brittle 
- Cheese plate, selection of 4 cheeses, apple and raisin, mixed crackers, truffle welsh 

NEW YEARS DAY

New Year's Day at the **VIEW** Restaurant offers a serene and luxurious start to the year, combining breathtaking views with an exquisite dining experience. Enjoy the relaxed yet celebratory atmosphere, providing a perfect setting for guests to unwind after the festivities of New Year's Eve.

The overall mood is one of calm reflection and optimistic beginnings. Whether you're recovering from the night before, or simply enjoying a leisurely start to the New Year. The service is attentive yet unobtrusive, allowing you to relax and savour the moment.

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Enjoy **2** courses for **£19.95** or **3** courses for **£23.95**, on selected items.



FESTIVE MENU

New Years Day | 12pm to 9pm
Dishes marked with * are included in our 2 course and 3 course offer

NIBBLES

Mixed breads, oil, balsamic and dukkah seeds 	£3.50
Homemade sausage and black pudding roll, homemade fruity brown sauce	£5.25
Mixed olives 	£2.95 
Beetroot and feta dip, toasted hazelnuts, flatbread  <small>Gluten free options available</small>	£4.95

STARTERS

Curried pumpkin soup, candid pumpkin seeds, chilli oil, sourdough* 	£6.95 
Venison croquettes, chestnut puree, pickled blackberries* 	£8.75 
Smoked salmon, capers, shallots, chopped egg and truffle crème fraîche, crusty bread*	£9.50
Wild mushrooms, pickled walnuts, pecorino, micro rocket and toasted sourdough  <small>Gluten free options available</small>	£6.95  
Queen scallop, prawn and clam gratin, dill and mascarpone sauce, crusty bread	£9.50
Duck Terrine, salt baked beetroot salad, whipped ricotta, candid pumpkin seeds	£9.85

DESSERTS All £7.95

- Christmas pudding, brandy sauce, cranberry compote*
 - Sticky toffee pudding, honeycomb, treacle toffee sauce, honeycomb ice cream*
 - Chocolate tart, brandy and cherry compote, cherry sorbet*
- Deep fried rice pudding, charred pineapple, vanilla ice cream, lemon sherbert.
 - Vanilla cheesecake, blackcurrant compote, cassis sorbet.
 - Cheeseboard with crackers, mini English muffin, apple and raisin chutney, candid walnuts





MAINS

Roasted turkey, pork stuffing, pigs in blankets, maple glazed carrots and parsnips, roast potatoes, cheese and pancetta baked sprouts, gravy* 	£17.95
Winter root vegetable pithivier, maple glazed carrots and parsnips, potato fondant, vegetarian gravy* 	£13.50
Pan roasted cod loin, fennel barigoule and sea greens 	£21.95
Pan fried gnocchi, roasted pumpkin, hazelnut butter, crispy sage, parmesan crisp 	£15.95
Beef fillet, potato fondant, tender stem broccoli, stilton croquette, smoked onion puree, red wine jus, served medium rare 	£32.95
Pan fried rainbow trout, potato press, braised baby leeks, white wine and chive cream sauce, sea greens 	£19.95

CLASSICS

Double beef burger, streaky bacon, Welsh rarebit, tomato, gem, pretzel bun, slaw and fries*  <small>Gluten free options available</small>	£16.95
Steak frites – flatiron, fries, watercress tarragon and pickled walnut salad 	£23.95
Battered haddock, hand cut chips, mushy peas and homemade tartar sauce* 	£19.95
Pan fried seabass, brown shrimp butter, sautéed new potatoes, sun blush tomato, spinach and samphire	£19.95
8oz sirloin, roast tomato, Guinness braised onions, Rocket & Parmesan salad, chips	£29.95

SIDES All £4.50

- Fries 
 - Roasted carrots and parsnips
 - Hand cut chips 
- Tenderstem broccoli hollandaise and toasted almonds 
 - Rocket and parmesan with a balsamic glaze 

New Years Day: 2 courses **£19.95** | 3 course **£23.95**

STAY PACKAGES

Discover our three day Christmas residential package from **£648***

*Price based on 2 people sharing a classic lodge

Our unique and captivating resort, with stunning lodges and hotel rooms, and unforgettable experiences, amidst the glorious setting and scenery, makes the Marian Resort and Spa the perfect destination for a Christmas break.

Our **three-day** package includes everything you need to create a magical Christmas, leaving you to relax and unwind. Let us help you capture the spirit of Christmas and make this year's festivities truly memorable.



WHAT'S INCLUDED



CHRISTMAS EVE

Enjoy a complimentary cream tea on arrival before you head to your luxury accommodation from **3:00pm**. That evening enjoy a sumptuous meal at our lavish VIEW Restaurant at a time that suits you from **5:00pm**.

Arrival: From **3.00pm**
Evening Meal: At the VIEW Restaurant from **5.00pm**



CHRISTMAS DAY

Start your day with a delicious festive breakfast and glass of Bucks Fizz, followed by Santa making an appearance to meet our youngest guests.

Enjoy a chilled glass of Champagne at **1pm** before sitting down to a lavish three-course Christmas lunch at **2pm**, accompanied by the sounds of live entertainment.

End a memorable day in our Lounge Bar with a complimentary Christmas buffet, as you sit back and relax with a menu filled with a selection of drinks, from coffee liquors, mocktails and cocktails, soft drinks, spirits, wine, beer and cider.

Christmas Day Lunch: Sitting from **1.00pm**



BOXING DAY

Start the day with a Boxing Day buffet breakfast, relax and re-energize with our leisure facilities, book yourself in for a Serenity Spa treatment, or head down to The Sports Bar and Grill to support your favourite football team.

Conclude your day with lunch or dinner included in your package at the **VIEW** Restaurant, at a time that suits your plans.

SPA DAY PACKAGE

Monday to Thursday **£75** | Friday to Sunday **£79**

It may be the most wonderful time of the year, but there’s no denying that the festive season can take its toll on your mind and body. If weeks of frenzied present-buying and partying has left you feeling frazzled, escape to Serenity Spa.

Indulge in some much-needed relaxation with a blissful Spa Day. There’s no better way to rejuvenate your body and mind than by treating yourself, or someone special, to a day of pampering and tranquillity.

Picture yourself unwinding in a relaxation area, feel your stress melt away, and rejuvenate with our leisure facilities.



WHAT'S INCLUDED

Indulge in our **Winter Warmer Spa Package...**



Hot Chocolate



Serenity Signature 30 minute Hot Rocks Treatment- 30 relaxing minutes of Volcanic stones applied to the back, for intensive pleasure, using Hypnotic Sleep Balm for tired bodies, aching muscles and fraught minds.



Robes & Slippers



4 Hour Spa Access



Post Treatment Remedy with Aura and Meditation Experience

TWIXMAS



Enjoy a relaxing post-Christmas getaway, the perfect way to recuperate and prepare for those New Year's Eve celebrations. Spend time catching up with family or friends, and enjoy our rejuvenating leisure facilities, or a relaxing treatment in our Serenity Spa.

Available on the **27th, 28th, 29th** and **30th of December.**

One night stay,
with dinner and
breakfast from
£150.80*

*Terms & conditions apply. Based on double occupancy in a classic 1 bed lodge.



GIFT VOUCHERS

A gift voucher towards a blissful stay at the Marian Resort and Spa, a Serenity Spa experience, or a delicious meal at the **VIEW** Restaurant, is the perfect Christmas gift for those who appreciate luxury, relaxation, and fine dining.

Why it's perfect:

Rather than a physical item, this gift provides a memorable experience that will be cherished long after the holidays are over, whether it's a romantic dinner, a soothing spa treatment, or a luxurious overnight stay. This thoughtful gift allows the recipient to be used at their convenience, allowing them to plan their special day whenever it suits them best within a 12-month period, subject to availability.

Gift voucher Terms and Conditions:



- Gift Vouchers are valid for a period of 12 months from date of purchase, and bookings must be made within this period. Gift Vouchers are for one use only.
- Gift Vouchers are not replaceable if lost, stolen or destroyed, photocopied or altered in any way and will not be accepted by the Marian Resort & Spa or be otherwise redeemable.
- All Vouchers are totally non-refundable and may not be redeemed for cash.
- Should the total spend be more than the value of the Gift Voucher, Marian Resort & Spa will require payment for the difference.
- The original Gift Voucher must be presented upon check-in/dining. If the voucher cannot be produced, then payment must be made. In this instance the voucher can be used at a future date (before the expiry date).



T&C's

Booking Conditions: Party Night deposits are charged at £10 per person. Christmas Day Lunch, & New Year's Eve Gala bookings require a £20 deposit per person with remaining balance paid 4 weeks prior, or full payment if booked within 4 weeks. All deposits paid are non-refundable and non-transferable. We kindly request menu pre-orders for Party Nights, Christmas Day & New Year's Eve. Menu choices will be sent to you prior to your booked event. Any additional services must be paid for on the night. We will endeavour to deliver all experiences in the way described within this brochure, however we may have to make minor changes. We will make our guests aware of any significant changes as far in advance as possible. All attendees to our Party Nights and New Years Eve Gala Dinner must be aged 18 years or over. Accommodation prices are accurate at the time of booking, these are subject to change and availability.



Marian Resort & Spa, Allt-y-Graig, Dyserth, North Wales, LL18 6DX



01745 703 330



christmas@marianresortandspa.com



www.marianresortandspa.com



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