

A close-up photograph of holly leaves and clusters of bright red berries, partially covered in a light dusting of snow. The image is dark and moody, with the red berries providing a strong contrast.

# CHRISTMAS TIME

AT HOTEL INDIGO EXETER

2025

# ENJOY CHRISTMAS

— *with us*

Celebrate the most wonderful time of the year at Hotel Indigo Exeter. Whether you're planning a small gathering, a sparkling Christmas party or a delicious festive feast with loved ones, let us set the scene for a truly memorable festive season.



# WINTER WONDERLAND AT BECKETTS

CANAPÉS £3.50 EACH  
BUFFET £30.00 PER PERSON

From 20th November to 20th December

—  
This winter, Becketts transforms into a magical Winter Wonderland, offering a stunning view of the festive markets below. Enjoy an elegant and sophisticated soirée, where you can mix and mingle without the formality of a sit-down meal. Perfect for gatherings, parties, and exclusive celebrations - impress your guests in style at Becketts this festive season!

T&C's apply.

## CANAPES

### Pumpkin & sage arancini (ve)

Risotto balls made with pumpkin and sage, coated in breadcrumbs and fried until golden

### Parsnip & apple soup shots (ve)

Small shot glasses of creamy parsnip and apple soup, garnished with a sprinkle of nutmeg

### Roast turkey & cranberry crostini

Slices of roast turkey on toasted baguette with cranberry sauce and a sprinkle of fresh thyme

### Apple & cheddar fritters (v)

Warm spiced apple and sharp cheddar cheese fritters, drizzled with honey

### Yorkshire puddings with roast beef

Bite-sized Yorkshire puddings filled with slices of roast beef and horseradish cream

### Ham hock terrine

Pressed ham hock, piccalilli, chive crumble

### Pigs in blankets

Honey mustard sauce

ve – vegan  
v - vegetarian

For further dietary options, please contact the hotel directly and chef will create a bespoke menu for you.

# A CLASSICAL CHRISTMAS IN COLSONS

THREE-COURSE FESTIVE MEAL  
FROM £35.00 PER PERSON

From 20th November to 20th December

Celebrate the festive season with a traditional Christmas experience, complete with classic crackers and music for a truly wholesome atmosphere. Gather with loved ones you may not see on Christmas Day and enjoy a warm, festive celebration - without the hassle of cooking or cleaning up. Embrace the festive feels, food, and fun in a cozy and joyful setting!

T&C's apply.

## MENU

### Bread & butter

---

**Roast tomato  
& fresh basil soup** (ve)  
Giant garlic croutons

**Prawn & tomato cocktail**  
Shredded lettuce, Marie Rose sauce

**Pressed chicken  
& apricot terrine**  
Spiced cranberry chutney,  
dressed leaves

**Creamed goat's cheese** (v)  
Marinated beetroot,  
apple & pea shoot salad

**Roasted turkey breast**  
Honey glazed parsnip, roasted  
carrot, Brussel sprouts, roast  
potatoes, pigs in blankets,  
pouring gravy

**Slow cooked beef pie**  
Baby onions, mushrooms,  
grain mustard mash, roasted carrots  
& parsnips

**Roast salmon fillet**  
Crushed new potatoes, spinach,  
poached egg, hollandaise

**Pumpkin & sage risotto** (ve)  
Crispy sage, mozzarella fritters

**Christmas pudding**  
Brandy sauce

**Chocolate torte**  
Kirsch cherries

**Profiteroles**  
Toffee & chocolate sauces

**Complimentary coffee/tea  
& mince pie**

**WHY NOT ADD A SORBET  
OR CHEESE COURSE,  
TO MAKE YOUR CELEBRATION  
EXTRA SPECIAL!**

ve – vegan  
v - vegetarian

For further dietary options, please contact the hotel  
directly and chef will create a bespoke menu for you.

# AN INTIMATE CHRISTMAS CELEBRATION

PRIVATE DINING ROOM  
£50.00 PER PERSON

From 20th November to 20th December

For a cozy and private festive dining experience, the PDR will be beautifully decorated with traditional Christmas décor and a tree, perfect for small businesses, families, or groups of friends to host their own mini-Christmas. Enjoy Christmas music in the background, a dedicated server for the evening, and exclusive use of the space, allowing you to relax, exchange gifts, and make special memories in a warm and festive setting.

T&C's apply.

## MENU

### Bread & butter

**Leek & potato soup** (ve)  
Crispy leek fritters, dill oil

**Curry cured salmon**  
Cucumber, wasabi & coconut  
yoghurt, toasted bread

**Duck liver parfait**  
Cherry jam, candied walnuts,  
artisan baked sourdough

**Curried cauliflower  
filo tart** (ve)  
Mango chutney puree,  
crushed peanuts, coriander

**Roasted chicken supreme**  
Carrot puree, garlic butter pressed  
potato, chicken thyme sauce

**10oz braising steak**  
Fondant potato, onion puree,  
rustic balmoral sauce

**Potato crusted  
haddock fishcake**  
Pea puree, tartare sauce, tender  
stem broccoli, lemon

**Roast potato,  
leek & gruyere pastry**  
Mashed potato, onion gravy

**Sugar crusted apple  
butterscotch pie**  
Rich cider & nutmeg custard

**French vanilla crème brulee**  
Warm shortbreads

**Triple chocolate brownie**  
Raspberry jam, white chocolate  
ice cream

**Complimentary coffee/tea  
& mince pie**

**WHY NOT ADD A SORBET  
OR CHEESE COURSE,  
TO MAKE YOUR CELEBRATION  
EXTRA SPECIAL!**

ve – vegan  
v - vegetarian

For further dietary options, please contact the hotel  
directly and chef will create a bespoke menu for you.

# BUFFET LUNCH IN BECKETTS

PRIVATE HIRE ONLY

£30.00 PER PERSON including an arrival drink

From 20th November to 20th December

Cathedral Jingle Bell Lunch.

Arrive from 11:00

Depart by 14:30



T&C's apply. Minimum Numbers Applies.

# HOT & COLD BUFFET MENU

Mini Yorkshire puddings, roast beef, horseradish cream

Roast turkey breast, cranberry sauce, pouring gravy

Honey-glazed ham, English mustard, piccalilli

Smoked salmon, capers, red onion, lemon

Chipolata sausages wrapped in bacon

Crispy brie, cranberry sauce dip (v)

Halloumi skewers, hot honey dressing, sesame seeds (v)

Maple roasted vegetables, goat cheese (v)

Green beans, onions, tomatoes, almond shavings (v)

Roasted potatoes, sage & onion dusting (v)

ve – vegan  
v - vegetarian

For further dietary options, please contact the hotel directly and chef will create a bespoke menu for you.



# PRE ORDER YOUR DRINKS TO GET VARIETY OF DRINKS DEALS

STARTING FROM £19.95

From 20th November to 20th December

---

Enjoy array of drinks offers when you pre book your drinks  
for your party.

**COCKTAIL COMBOS**  
**BUCKET OF BEERS**  
**WINE COMBO DEALS**

SPEAK TO THE TEAM ON AVAILABLE  
OFFERS AND COMBO DEALS

---

T&C's apply.



BOOK YOUR NEXT  
CHRISTMAS PARTY 2026  
BEFORE THE 31ST JANUARY TO GET

15% OFF  
YOUR PARTY  
PACKAGE

EXCLUSIVE USE OF BECKETTS

---

T&C's apply.  
Minimum number applies. Deposit to be made by 31st January.







# TERMS & CONDITIONS

## BOOKING

Please call the hotel on 01392 301801 to check availability and make your booking. Dates can be held without a deposit for a maximum of 7 days. After this time your booking will automatically be released if no deposit has been paid. The appropriate deposit will be required to secure your booking. A £10.00pp deposit is required for all events. A £25.00 per room deposit is required for bedrooms.

## PAYMENT

Guarantee your booking by paying a non-refundable deposit (As above). Full payment together with any food/wine pre-orders will be required one month prior to your date booked. Due to the high volume of payments we can only accept payments from the main organiser. Bedrooms will be paid for on arrival to the hotel, unless a New Year's Eve package is booked, in that case, full payment is due one month prior to the event. All additional charges must be settled on departure.

## CANCELLATIONS

If you need to cancel your booking you must notify the hotel immediately. All monies paid are non-refundable or transferable in the case of a cancellation. We regret that if your party size decreases in numbers no refund in deposits paid will be made and the final balance due will be on the revised numbers. No Amendments can be made to your booking from 7 days prior.

## TERMS & CONDITIONS - OTHER

The hotel reserves the right to change the festive programme, contents or prices due to circumstances outside of its control and will not be held liable other than to return any monies paid. Please notify us at the time of booking if any of your party have food allergies or special dietary requirements. Becketts is strictly 18 years and over, proof of age may be required when purchasing alcohol. Customers will be held responsible for any damage caused to bedrooms,

furnishings or equipment.

Abusive behaviour towards other guests or staff will not be tolerated under any circumstances. We advise all guests to drink responsibly and will refuse service to any guest that is deemed to be too intoxicated. We also have the right to eject these guests, with no refund or explanation. We have a zero-tolerance policy with regards to drugs being brought onto or used on the hotel grounds. Please ensure you have read the brochure description for the event you are attending thoroughly, we will not be responsible or liable for any refunds, should there have been a misinterpretation of the event. We hope you enjoy the event you are attending, however on the rare occasion that it may not have been perfect for you, please ensure you speak to a member of our team on the date of the event. No complaints will be handled or refunds issued after the date. Prices include vat at the current rate (20%).

# HOTEL INDIGO®

AN IHG® HOTEL

EXETER



T: 01392 301801

E: [events@exeter.hotelindigo.com](mailto:events@exeter.hotelindigo.com)

W: [exeter.hotelindigo.com](http://exeter.hotelindigo.com)

Hotel Indigo Exeter  
3 Catherine St, Exeter, EX1 1EU

