

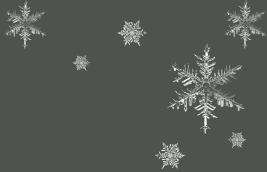
A collection of white snowflakes and small stars scattered around the central text.

The
angel



Christmas
and
New Year

2026



Christmas and New Year at The Angel

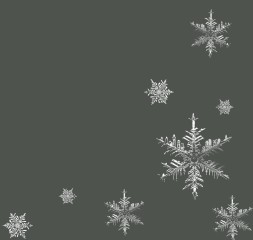
Merry Christmas and Happy New Year from The Angel team.

The festive season is upon us, and there's no better place to celebrate than at The Angel.

In this brochure, you'll find our carefully curated festive menus, drinks packages and details about our party options including what is available at The Banking Hall.

We've also included a convenient booking form to make the reservation and pre-order process simple and hassle-free.

We invite you to explore our brochure and discover how The Angel can make your festive season unforgettable.





Festive Menu



Three course lunch or dinner - £38 per person

Available Monday - Saturday from 30th November - Christmas Eve

This menu is available by pre-order only

Starter

Leek & Potato Soup (V) (VEO) (GFO)

Blue Cheese Cream, Warm Bread Roll & Butter

Smoked Salmon (GFO)

Rye Crisp, Cucumber Relish & Dill Crème Fraiche

Ham Hock & Pea Terrine (GFO)

Celeriac Remoulade, Pickled Shallots & Sourdough Crisp

Main

Our Farm Roast Turkey (GFO)

Roast Potatoes, Sage & Onion Stuffing, Pigs in Blankets, Gravy & Seasonal Vegetables

Braised Blade of Beef (GF)

Creamed Mashed Potatoes, Glazed Root Vegetables, Gravy & Chives

Baked Salmon (GF)

Dauphinoise Potato, Samphire, Lemon & Herb Butter Sauce

Butternut Squash & Lentil Wellington (VE)

Roast Potatoes, Sage & Onion Stuffing, Vegetable Gravy & Seasonal Vegetables

Dessert

Traditional Christmas Pudding (V) (VEO)

Brandy Sauce

Chocolate Torte (V) (GFO)

Orange Gel & Mascarpone

Duo of Cheese (GFO)

Worcestershire Sauce & Shallot Cheddar and Oxford Blue
Celery, Grapes, Crackers & Butter & Chutney

To Follow

Fresh Filter Coffee or Tea

and

Warm Mince Pie (GFO)

(V) Vegetarian

(VE) Vegan

(GF) Gluten-Free

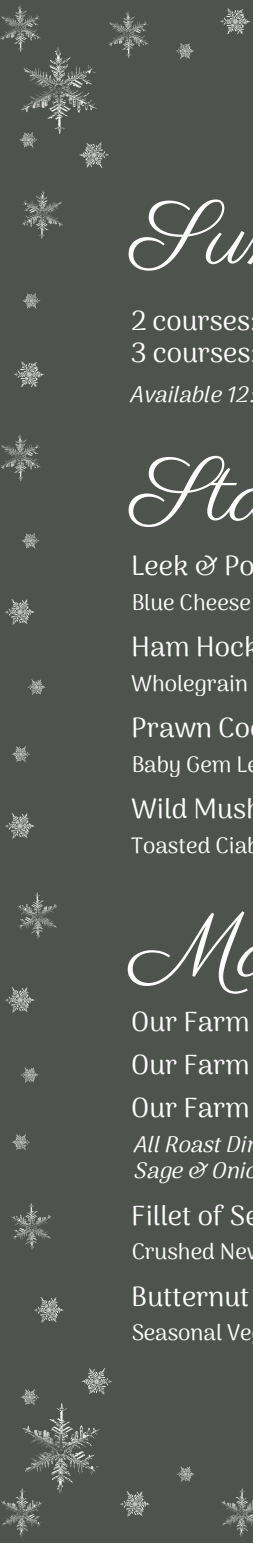
(VO) Vegetarian Option

(VEO) Vegan Option

(GFO) Gluten-Free Option

Please inform a member of staff of any allergies. Allergen charts are available on request. Our kitchen handles nuts and all dishes may contain traces of nuts.

Non-refundable deposit of £10pp required at time of booking. Remaining balance and menu selections due by 23 November.



Sundays in December

2 courses: £27.50

3 courses: £35 including Tea/ Coffee

Available 12:00 till 20:00

Starter

Leek & Potato Soup (V) (VEO) (GFO)

Blue Cheese Cream, Warm Bread & Salted Butter

Ham Hock & Pea Terrine (GFO)

Wholegrain Mustard Mayonnaise, Pickled Carrot & Sourdough Crisp

Prawn Cocktail (GFO)

Baby Gem Lettuce, Cherry Tomato, Cucumber, Marie Rose Sauce & Croutons

Wild Mushroom Rarebit (V)

Toasted Ciabatta, Parmesan & Truffle Oil

Main

Our Farm Roast Topside Beef, Horseradish Sauce (GFO)

Our Farm Roast Loin of Pork, Apple Sauce (GFO)

Our Farm Roast Turkey Breast, Cranberry Sauce (GFO)

*All Roast Dinners Are Served with Seasonal Vegetables, Cauliflower Gratin,
Sage & Onion Stuffing, Yorkshire Pudding and Roast Potatoes.*

Fillet of Seabass (GF)

Crushed New Potatoes, Green Beans, White Wine Cream Sauce - £2 Supplement

Butternut Squash, Bean & Cheese Shortcrust Pie (V)

Seasonal Vegetables & Gravy

Dessert

Traditional Christmas Pudding (V) (GFO)

Brandy Sauce

Lemon Tart (V) (GF)

Mixed Berry Compote & Meringue

Chocolate Torte (V) (GF)

Orange Gel & Mascarpone

Duo of Cheese (GFO)

Worcestershire Sauce & Shallot Cheddar and Oxford Blue
Celery, Grapes, Crackers & Butter & Chutney

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Pre orders are required 7 days before your booking date for parties of 10 guests or more.



Private Dining

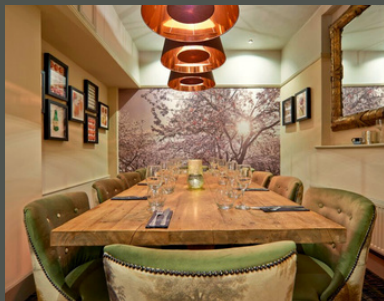
This Christmas, make your gathering extra special with a private dining experience at The Angel. Offering three beautifully appointed private dining rooms, we provide the perfect setting for everything from family feasts to team get-togethers.

Each space offers something unique, individually decorated to embrace different aspects of our venue and local area.

Whichever room you choose, you'll enjoy the same high-quality service, thoughtfully curated menus and the finest locally sourced food and drink.

Cider Room

Capacity: Up to 10 guests



Gin Room

Capacity: Up to 18 guests



Bank Manager's Office

Capacity: Up to 12 guests



Complimentary room hire is applicable with a full-capacity reservation.

All room hire is based on a 4-hour hire period. Longer hire durations are available upon request and subject to availability.

The Banking Hall

Sit down, 3-course Festive Dinner with a Glass of Prosecco on arrival plus DJ until 00:00 - £55 per guest

Drinks packages available to pre order.

Our Party Nights are available Thursday, Friday & Saturday throughout December.





Entering the true star of the show... The Banking Hall! With a standing capacity of 120 and a seated capacity of 80, your event is truly what you decide to make it.

With a Glass of Prosecco on arrival, 3-course sit down dinner and showstopping entertainment, your guests will leave with memories that will last a lifetime!

Included within our venue is your own private bar and private washrooms, branding can also be done to personalise your event that extra mile.

Celebrations start from 18:30, sit down from 19:15 for 19:30 food service.

Our resident DJ will join us from 21:00 until 00:00 for all party classics.

Contact us on events@angelpershire.co.uk to discuss your festive celebrations further.

Drinks Packages



Enhance your festive celebrations with our new drinks packages.

Our range of packages has something for everyone, from a selection of non-alcoholic favourites to our luxurious assortment of fine wines and Champagne.



Driving Home for Christmas

£55

5 Bottles - Coca Cola Zero
5 Bottles - Sprite Zero
4 Bottles - Appletiser
4 Bottles - Elderflower Presse

I Saw Mommy Kissing Santa Claus

£60

5 Bottles - Corona
5 Bottles - Peroni
4 Bottles - IPA

Sparkle and Shine

£90

3 Bottles - Vispo Allegro Prosecco Spumante

Let It Snow

£105

1 Bottle - Caracara Reserve Merlot
1 Bottle - San Antonio Pinot Grigio
1 Bottle - Mirabello Pinot Grigio Rose
1 Bottle - Vispo Allegro Prosecco Spumante

Winter Wonderland

£185

2 Bottles - Barometer New Zealand Sauvignon Blanc
2 Bottles - Rioja don Placero Tempranillo
2 Bottles - Vispo Allegro Prosecco Spumante

All I Want for Christmas

£220

2 Bottles - Champagne Charles Valendray Brut N V
4 Bottles of your choice from the following:

- Barometer New Zealand Sauvignon Blanc
- Los Haroldos Chacabuco Malbec Rose
- Rioja don Placero Tempranillo

Please use the pre-order page to ensure your chosen tipples are available.



Cocktail Masterclass

Minimum six guests - £40 per person

Want a Christmas party with a difference?

Learn how to make your own cocktails (and drink the results) in our atmospheric Gin Room.

One of our trained and talented mixologists will lead you through every stage of making your very own cocktails, including some with a festive twist!

Add a sharing platter for £14 per person or include our other menus.

Makes a perfect evening with friends or an innovative and exciting work event that you will never forget.

To book a party at The Angel, please get in touch by phone or email. Our contact details are at the back of this brochure.

Non-refundable deposit of £20pp required at time of booking. Remaining balance and menu selections due by 23 November.





Tasting Menu



£50 per person

Indulge with friends and family on five courses of locally-sourced food while enjoying the sumptuous surroundings of one of our private dining rooms.

Add another course with a cheeseboard for £11 per guest.

Tasting notes will be provided by a member of our Front of House team throughout. Don't forget to browse our Wine Flight or ask our team for their recommendations.

To book a party at The Angel, please get in touch by phone or email. Our contact details are at the back of this brochure.

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Mini-Break



Celebrate Christmas at The Angel Hotel, Pershore.

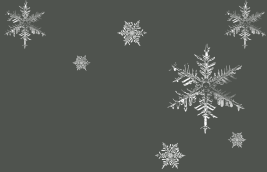
Give yourself a Christmas treat and stay in one of our 20 en-suite bedrooms for a 2 night break from £720 per couple.

Food included, featuring ingredients sourced from our own Worcestershire farm and the best local suppliers.

We will also be serving our usual wide range of fine, hand-selected wines and traditional ales.

Single occupancy options available, please contact us for more details.

Make this Christmas extra special with a stay in one of our Fruit Tree Cottages, equipped with self-catering facilities and wood-burning hot tubs.



Christmas Eve

Arrival from 2pm.

When you are relaxed and ready to start the festive celebrations, join us in our restaurant for a delicious Two Course Dinner with a Glass of Prosecco.

Christmas Day

Relax with a breakfast hamper featuring yoghurt and granola, jam and marmalade, fresh fruit, warm pastries and toast. This will be delivered to your room between 8am and 10am.

Enjoy a Christmas Morning walk around Pershore, not missing the Abbey Grounds and River Avon walks before the most important meal of the year. Christmas lunch is available with arrival times of 11:30, 13:30 and 15:00.

Relax and enjoy an evening in the bar or lounge with our Angel antipasti board. This will be accompanied by one of the most festive traditions: a selection of board games.

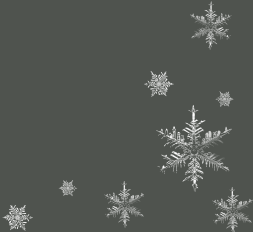
Boxing Day

Breakfast is available in our restaurant from 7.30am until 11:30am.

Begin your day with our Breakfast menu.

We will be gathering together at 11am to see the traditional Boxing Day Hunt pass through Pershore.

Check-out before 1pm.



Christmas Day

£98 per person



Arrival Glass of Champagne

Amuse Bouche Chestnut & Mushroom Arancini (V) (GF)
Truffle Emulsion & Micro Thyme

Starter

Parsnip & Sage Velouté Soup (V) (VEO) (GFO)
Sage Oil, Parsnip Crisps, Warm Bread & Salted Butter

Whipped Goats Cheese Mousse (GF) (V)
Heritage Carrot, Hazelnut Crumb & Sherry Dressing
Contains Nuts

Duck Liver & Port Parfait (GFO)
Orchard Fruit Chutney, Toasted Brioche & Walnut Crumble
Contains Nuts

Smoked Haddock Croquette (GF)
Chive Mayonnaise, Pickled Fennel & Apple

Lemon Sorbet (VE) (GFO)

Main

Our Farm Roast Turkey (GFO)
Roast Potatoes, Sage & Onion Stuffing, Pigs in Blankets, Gravy & Seasonal Vegetables

Roast Sirloin of Beef (GF)
Brisket Bon Bon, Cavolo Nero, Potato Terrine, Red Wine Sauce & Seasonal Vegetables

Pan-Roasted Seabass (GF)
Fondant Potato, Cavolo Nero, Capers, Lemon Beurre Noisette

Wild Mushroom Pithivier (V) (VE)
Celeriac Puree, Braised Red Cabbage & Madeira Sauce

Dessert

Traditional Christmas Pudding (V) (VEO) (GFO)
Brandy Sauce

Dark Chocolate & Baileys Delice (V) (GFO)
Espresso Cream & Chocolate Crumb

Winter Spiced Crème Brûlée (V) (GFO)
Homemade Shortbread, Cranberry & Orange Compote

Trio of Cheese (V) (GFO)
Festive Cheddar, French Brie & Oxford Blue
Celery, Grapes, Crackers & Butter, Chutney

To Follow

Fresh Filter Coffee or Tea
and
Warm Homemade Mince Pie (GFO)

Wine

Pre order one of our recommended accompanying wines.

Rioja Don Placero Tempranillo	£33
Bacca Nera Negroamaro	£35
Barometer Sauvignon Blanc	£33
Picpoul de Pinet Beau Flamant	£36
Los Haroldos Chacabuco Malbec Rose	£28
Champagne Charles Valendray Brut N V	£56
Our full wine list is also available.	

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Seatings at 11:30, 13:30 & 15:00. Non-refundable deposit of £20pp required at time of booking. Remaining balance and menu selections due by 26 November.



Boxing Day



26 December

Join us for Boxing Day 2026, when we will be open throughout the day serving our main menu and a wide selection of fine wines, traditional ales, and hot and cold drinks.

Cosy up in our lounge and catch your breath after the excitement of Christmas Day, or treat yourself to Boxing Day lunch.



December in Pershore

Come and experience the magic of Pershore this December! The town comes alive with a wonderful festive atmosphere, offering a mix of Christmas events, seasonal activities, independent shops and plenty of opportunities to explore.

Pershore Abbey – Step inside one of Pershore’s most impressive historic landmarks and enjoy its peaceful, atmospheric surroundings.

Pershore Baptist Church – Discover this welcoming local church and its place within the community.

Number 8 Theatre – Catch a show, enjoy live entertainment and experience the heart of Pershore’s cultural scene.

High Street – Wander through the town centre, browse independent shops and enjoy the festive feel of Pershore.

Broad Street – Explore more of Pershore’s character, with local businesses, cafés and plenty of Christmas atmosphere.

St Andrew’s Garden – Take a peaceful winter stroll and enjoy a quiet moment away from the bustle of the town.

Come along, explore and discover a little more of what makes Pershore special this Christmas!

Scan our QR Code to find out more of what is on in Pershore this December.



New Year's Eve



Enjoy New Year's Eve with us in a friendly, warm atmosphere.

We will be serving our set dinner menu from 18:00 with our bar and whisky lounge will be open until late.

Reservations are required, in which doing so will ensure we can accommodate your party with ours.

Have you thought about pre-ordering your Champagne for Midnight Celebrations?

See our Wine List to make your choice.

The Angel has everything you need for a memorable end to 2026.

Starter

Smoked Duck Breast (GF) £9

Celeriac Remoulade, Blackberry Gel & Watercress

Crab & Prawn Tian £8

Avocado, Cucumber, Citrus Dressing, Dill Oil & Rye Crisp

Slow Cooked Pork Shoulder Croquette (GF) £9

Wilted Spinach, Baby Carrot & Cider Jus

Grilled Goats Cheese (V) (GF) £8

Beetroot Texture, Heritage Tomato, Candied Walnut, Toasted Hazelnuts
& Balsamic Reduction

Contains Nuts

Main

Beef Wellington £38

Truffled Potato Fondant, Buttered Kale, Wild Mushroom Duxelle & Red Wine Jus

Wild Mushroom & Chestnut Pithivier (V) £18

Chive Potato Puree, Charred Hispi Cabbage & Mushroom Jus
Contains Nuts

Fillet of Seabass (GF) £24

Crushed New Potatoes, Samphire, Braised Fennel & Shellfish Bisque

Our Farm Pork Belly Porchetta (GFO) £22

Dauphinoise Potato, Roasted Heritage Carrot, Wholegrain & Angel Juice Cider Velouté

Dessert

Hot Chocolate Mousse (V) (GFO) £8

Honeycomb, Vanilla Bean Ice Cream

Lemon Meringue Tart (V) £8.5

Raspberry Sorbet

Our Orchard Plum Tarte Tatin (V) £8.5

Clotted Cream, Candied Walnuts & Mulled Wine Gel

3 Cheese Board (GFO) £12.5

Worcestershire Sauce & Shallot Cheddar, French Brie & Oxford Blue Celery, Grapes, Apple Chutney, Biscuits & Salted Butter

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Bookings

Please use this form to reserve your table.

For Festive Lunch/Dinner or Christmas Day dining, please complete the appropriate pre-order form overleaf to indicate your party's menu choices.



Name

Phone

Email

Please tick your booking selection/s below:

☐

Festive Cocktail Masterclass

Date

Time

Guests

☐

Festive Tasting Menu

Date

Time

Guests

☐

Festive Lunch/Dinner

Date

Time

Guests

☐

Christmas Day Lunch

☐

11:30 Arrival, 12:00 Food Service at The Angel

☐

13:30 Arrival, 14:00 Food Service at The Banking Hall

☐

15:00 Arrival, 15:30 Food Service at The Angel

Guests

All tables are reserved for 2.5 hours from arrival time outlined.

☐

New Years Eve Dinner

Available from 17:00 until 22:00

Time

Guests

Please inform us of any allergies.



Pre-Order

Preferences for Festive Lunch/Dinner or Christmas Day:

Please write below the number required for each course.

Please keep a note of who in your party has ordered which options to ensure that our service runs as smoothly as possible.

Festive Menu

Starter

Soup

Salmon

Ham Hock

Main

Turkey

Beef

Salmon

Wellington

Dessert

Xmas Pudding

Chocolate Torte

Duo of Cheese

Christmas Lunch

Starter

Veloute

Goats Cheese

Duck Parfait

Smoked Haddock

Main

Turkey

Beef

Seabass

Pithivier

Dessert

Xmas Pudding

Chocolate Delice

Crème Brûlée

Trio of Cheese

Please state your choice of drinks package and/or wine(s):



The angel



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www.angelpersnore.co.uk