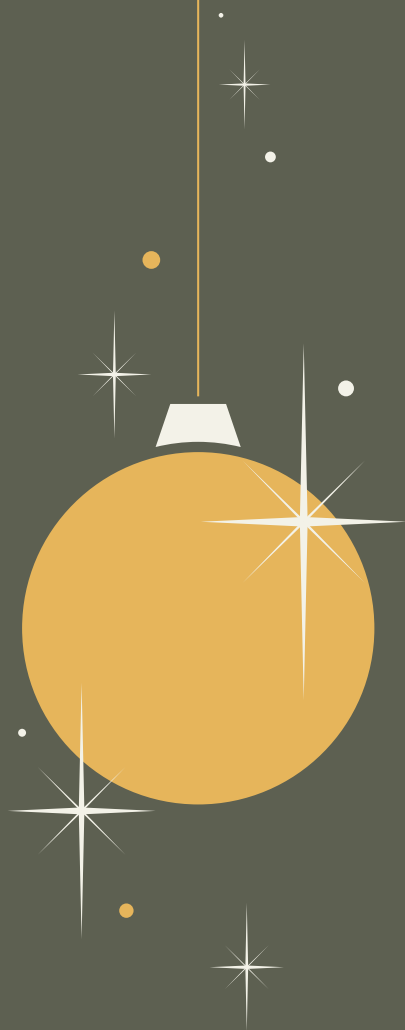


Made for moments
like these...





It is our pleasure to welcome you to Apex City of Bath for the 2026 festive season.

Christmas isn't just a season. It's the people who make it feel like one. At Apex Hotels, we don't simply host celebrations, we create spaces where meaningful moments unfold naturally. Where colleagues become friends, families reconnect, and every gathering feels warm, effortless and memorable.

Whether you're planning a festive lunch with friends, an end-of-year celebration with colleagues, or a magical Christmas Day gathering with loved ones, our team is here to make every detail feel seamless.



Festive Parties & Celebrations

Get ready for a night of festive fun with our legendary Party Nights. Expect great food, great music, and the kind of atmosphere that only Bath knows how to bring.

All of our party nights include:

- Glass of Prosecco on arrival
- 3 course festive meal
- ½ bottle of wine per person
- Live DJ entertainment

Price:

Peak: £64pp
Off Peak: £59pp

Dates:

Peak: Fri 4th December | Sat 5th December | Fri 11th December
Sat 12th December | Fri 18th December
Off Peak: Sat 28th November | Sat 19th December

Timings:

Drinks Reception: 7pm | Dinner: 7:30pm
DJ: 9pm until midnight | Carriages: 12:30am

Party lunches also available from 11th December, £59pp

A deposit of £30 per person is required to secure your booking. Please note, a pre-order and full pre-payment will be required by 1st October. Payments are non-refundable and non-transferable.

To enquire or book: 0800 049 8301
bathenquiries@apexhotels.co.uk

Party Night Menu

Starters

Confit Chicken Terrine

tarragon, apricot & ginger chutney, toasted brioche

Smoked Salmon

dill crème cheese, caperberries, candied lemon, rye bread crumble

Carrot & Ginger Soup

pickled carrot ribbons, sage oil, rosemary focaccia

Mains

Turkey Ballotine

stuffing, herbed baby potatoes, sprouts, honey roast root vegetables, red wine jus

Cornish Hake

pan-fried, cauliflower purée, samphire & cauliflower medley, lemon butter sauce

Salt Baked Celeriac

sautéed winter greens, purée, sherry and orange vinaigrette

Dessert

Belgian Chocolate Tart

crème fraîche, mandarin coulis

Christmas Pudding

brandy sauce

Blackcurrant Mousse (VG)

gluten free biscuit base, redcurrant

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free

We offer full allergen information and can recommend suitable dishes for your requirements. Please contact our team for support.

Private Dining & Hire

Moments made your way

Looking for an intimate gathering or a large-scale celebration? Our versatile spaces are the perfect venue for your party size. With semi-private or exclusive hire options available to cater for 10 to 300 guests. Whether you're with friends, colleagues, or family, enjoy everything from festive feasts, sparkling drinks receptions, or a bespoke celebration, our team will bring your vision to life with effortless hosting and heartfelt hospitality.

Dates:

November 2026 – January 2027
(Minimum numbers or minimum spend may apply)

Packages:

3 course dining: from £44pp
Menus available upon request

*Minimum numbers and minimum spend may apply.
Available from November 2026 to January 2027.
To enquire about exclusive or semi private hire please get in touch.*

To enquire: 0800 049 8301
bathenquiries@apexhotels.co.uk



Festive Dining

at The Orange Artichoke

Gather around the table and celebrate the season together.

Whether it's relaxed lunches with colleagues or festive evenings with friends and family, our seasonal dining experience is designed for joyful celebrations filled with great food, flowing conversation and memorable moments.

Festive Set Menu

Prices:

2 courses £38 - glass of Prosecco included*

3 courses £44 - glass of Prosecco included*

Dates:

Available 1st December – 24th December

Timings:

12pm - 4pm & 5:30pm - 9:30pm

Please note parties of 9+ will require a £20 deposit per person to confirm the booking, along with a pre-order and full pre-payment 14 days prior to your booking. Payments are non-refundable and non-transferable. Please note an optional 12.5% service charge will be added to your bill on the day.

**Glass of Prosecco included for all pre-booked parties.*

For groups of 9+ please contact 0800 049 8301
or bathenquiries@apexhotels.co.uk

Festive Menu

Made for sharing. Made for celebrating.

Starter

Confit Chicken Terrine

tarragon, apricot & ginger chutney, toasted brioche

Smoked Salmon

dill crème cheese, caperberries, candied lemon, rye bread crumble

Carrot & Ginger Soup

pickled carrot ribbons, sage oil, rosemary focaccia

Main

Turkey Ballotine

stuffing, herbed baby potatoes, sprouts, honey roast root vegetables, red wine jus

Cornish Hake

pan-fried, cauliflower purée, samphire & cauliflower medley, lemon butter sauce

Salt Baked Celeriac

sautéed winter greens, purée, sherry & orange vinaigrette

Dessert

Belgian Chocolate Tart

crème fraîche, mandarin coulis

Christmas Pudding

brandy sauce

Blackcurrant Mousse (VG)

gluten free biscuit base, redcurrant

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free

We offer full allergen information and can recommend suitable dishes for your requirements. Please contact our team for support.



Christmas Day

at The Orange Artichoke

Christmas Day is about more than the meal itself. It's about laughter across the table, stories shared between courses and moments spent with the people who matter most.

Our Christmas Day menu celebrates the best of the season, bringing together carefully selected ingredients and festive favourites for an unforgettable dining experience.

Prices:

6 course Christmas lunch: £65 per adult

Glass of Prosecco included on arrival

Children's 6 course Christmas lunch:

£24.50 per child (under 12)

Under 5s dine free

Date:

Fri 25th December

Timings:

Reservations every 30 mins from 12pm - 9:30pm

Full pre-payment is required to secure your booking. Payments are non-refundable and non-transferable. Full pre-order will be required for all guests. Please note an optional 12.5% service charge will be added to your bill on the day.

To enquire: 0800 049 8301
bathenquiries@apexhotels.co.uk



Christmas Day Menu

Where Christmas comes together

Amuse Bouche

Wild Mushroom Arancini

Starter

Confit Chicken Terrine

apricot & ginger chutney, tarragon,
toasted brioche

Gravlax Smoked Salmon

dill crème cheese, caperberries, candied
lemon, rye bread crumble

Carrot & Ginger Soup

pickled carrot ribbons, sage oil,
rosemary focaccia

Winter Burrata Salad

aubergine caponata, pine nuts, basil

Sorbet

Chef's Sorbet

Main

Turkey Breast

slow cooked with stuffing, pigs in blanket, roasted potatoes, sprouts, honey roast root
vegetables, Yorkshire pudding, cranberry sauce, red wine jus

Pan-fried Salmon

cauliflower purée, samphire, capers & lemon butter sauce

Tortellini

filled with pumpkin & sage, served with pickled shallots, pumpkin purée, crispy sage
(vegan on request)

Dessert

Bramley Apple Crumble

vanilla ice cream

Christmas Pudding

brandy sauce

British Cheese Selection

seasonal chutney, grapes & biscuits

Tea & Coffee

served with mince pies

*We offer full allergen information and can recommend suitable dishes for your requirements.
Please contact our team for support.*

To enquire: 0800 049 8301
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New Year's Eve

A joyful finale to the year

Welcome 2027 in style at Apex City of Bath

Join us for an evening of exceptional dining, lively entertainment and celebratory moments as we count down to midnight together.

6 Course New Year's Eve Dinner

with a glass of Prosecco on arrival

Price:

£55 per adult (glass of Prosecco included)

£24.50 per child (under 12)

Under 5s dine free from the Children's Menu

Date:

Thu 31st December

Timings:

Reservations every 60 mins from 5pm to 8pm

Live music from 6:30pm

DJ from 10pm to keep the party going

Full pre-payment is required to secure your booking. Payments are non-refundable and non-transferable. Full pre-order will be required for all guests. Please note an optional 12.5% service charge will be added to your bill on the day.

To enquire: 0800 049 8301
bathenquiries@apexhotels.co.uk



New Year's Eve Menu

Amuse Bouche

Wild Mushroom Arancini

Starter

Confit Chicken Terrine

apricot & ginger chutney, tarragon,
toasted brioche

Cornish Scallops

pan-fried, squash purée, hazelnut,
pickled squash, brown butter

Carrot & Ginger Soup

pickled carrot ribbons, sage oil,
rosemary focaccia

Winter Burrata Salad

aubergine caponata, pine nuts, basil

Sorbet

Chef's Sorbet

Main

Cornish Cod

cauliflower purée, samphire,
capers & lemon butter sauce

Beef Wellington (£10 supplement)

seasonal greens, buttery mash
potato & red wine jus

Pork Cheeks

braised charred celeriac, tarragon &
broccoli purée, red wine jus

Salt Baked Celeriac

sautéed winter greens, purée, sherry &
orange vinaigrette

Dessert

Bramley Apple Crumble

vanilla ice cream

Christmas Pudding

brandy sauce

British Cheese Selection

seasonal chutney, grapes & biscuits

Tea & Coffee

served with petit fours

*We offer full allergen information and can recommend suitable dishes for your requirements.
Please contact our team for support.*

