CHRISTIAS & NAW YEAR 2025





HIGHER TRAPP

HOTEL, RIBBLE VALLEY





Welcome to the Higher Trapp Hotel

This year join us and bring the kids to meet Father Christmas, celebrate Christmas Day with us or see in 2025 at our New Year's Event Party!

Looking to book the perfect Christmas Party? We have party nights throughout November and December with great music and delicious food!



Make memories this Christmas at the Higher Trapp Hotel.

OUR FESTIVE LINE UP

Calendar of Events	
Blizten's Bonkers Bingo	
Jingle the Night Away	6
Festive Wreath Making with Afternoon Tea	7
Bingo and Quiz	8
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Date	Event	Price	Page
Friday 28th Nov	Jingle the Night Away SOLD	UT £30	6
Saturday 29th Nov	Blitzens Bonkers BingoSOLD (UT £31	5
Sunday 30th Nov	Festive Wreath Making	£45	7
Friday 5th Dec	Jingle the Night Away	£30	6
Saturday 6th Dec	Blitzens Bonkers Bingo	£31	5
Friday 12th Dec	Jingle the Night Away	£30	6
Saturday 13th Dec	Dashers Daytime Disco	£32	10
Saturday 13th Dec	Jingle the Night Away	£30	6
Sunday 14th Dec	Sunday Lunch with Santa	Adult £30 Child £15	- 11
Thursday 18th Dec	Bingo and Quiz	£29	8
Friday 19th Dec	Jingle the Night Away	£31	6
Saturday 20th Dec	Blitzens Bonkers Bingo	£32	5

Wednesday 25th Dec Christmas Day Gourmet Lunch Adult £80 • Child £40 Under 2's Free

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Tuesday 26th Dec

Boxing Day at Fitzy's

Adult £29 • Child £14.5

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Tuesday 31st Dec
New Year's Eve
Dine, Drink &
Dance Ball
Adult £86

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Blitzen's Bonkers

Party Might

Blitzen is bringing Bonkers Bingo to The Higher Trapp! Expect an evening of great food, music, dancing, banter and of course - Bingo madness! Includes 2 course meal

BONKERS BINGO DATES

SAT 29TH NOV 251pp SAT 6TH DEC - £31pp SAT 20TH DEC - £32pp

ARRIVE 7.00PM DINNER 7.45PM DANCING UNTIL 1.00AM

Hosted by our resident party DJ Delicious festive 2 course meal with coffee and mince pies

MAIN COURSE

Butter roast turkey with all the seasonal trimmings (dfa,gfa)

Spiced parsnip and squash wellington (v,ve,df)

Apricot and mustard glazed gammon with seasonal trimmings (gfa)

DESSERT

Steamed Christmas pudding with brandy sauce and forest fruits (v,gfa)

Mango panna cotta with coconut sorbet (v,ve,df,gf)

Passion fruit and vanilla cheesecake, passion fruit gel

Selection of British and continental cheeses, chutney and savoury biscuits (v) £7 Supplement

TO FINISH

Coffee and mince pies

The Night Away Party Might

Lets get this party started. Come and enjoy an amazing night with great food, great friends and all the Xmas hits for you to dance the night away to.

JINGLE THE NIGHT AWAY DATES

FRI 3ET.! NGV 1 £30pp FRI 5TH DEC - £30pp SAT £TI! DEC - £30pp FRI 12TH DEC - £30pp SAT 13TH DEC - £30pp FRI 19TH DEC - £31pp

ARRIVE 7.00PM DINNER 7.45PM DANCING UNTIL 1.00AM

Hosted by our resident party DJ Delicious festive 2 course meal with coffee and mince pies

MAIN COURSE

Butter roast turkey with all the seasonal trimmings (dfa,gfa)

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DESSERT

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Mango panna cotta with coconut sorbet (v,ve,df,gf)

Passion fruit and vanilla cheesecake, passion fruit gel

Selection of British and continental cheeses, chutney and savoury biscuits (v) £7 Supplement

TO FINISH

Coffee and mince pies

Festive

Wreath Vlaking

With Afternoon Tea

Come along for a practical lesson in making the perfect wreath to hang from your front door with help and instruction from our resident florist. Accompanied with Afternoon Tea.

Then look in awe at your new wreath creation.

ARRIVE

WREATH MAKING 12.15PM

Afternoon Tea served at 2.00pm

FESTIVE WREATH MAKING DATES

SUN 30TH NOV - £45pp



Bingo & Quiz

Join us for an afternoon full of laughs, lucky numbers, and brain-teasing fun. Come for the bingo, stay for the quiz - and don't forget your festive spirit! Prizes to be won!

Festive attire encouraged - bonus points for best Xmas Jumper!

BINGO AND QUIZ DATES

THURSDAY 18TH DECEMBER £29pp

ARRIVE 1.00PM DINNER 1.15PM BINGO & QUIZ UNTIL 4.00PM

Delicious festive 2 course meal with coffee and mince pies

MAIN COURSE

Butter roast turkey with all the seasonal trimmings (dfa,gfa)

Spiced parsnip and squash wellington (v,ve,df)

Apricot and mustard glazed gammon with seasonal trimmings (gfa)

DESSERT

Steamed Christmas pudding with brandy sauce and forest fruits (v,gfa)

Mango panna cotta with coconut sorbet (v,ve,df,gf)

Passion fruit and vanilla cheesecake, passion fruit gel

Selection of British and continental cheeses, chutney and savoury biscuits (v) £7 Supplement

TO FINISH

Coffee and mince pies

ou are invited to a heartwarming Christmas meal throughout Sective Menus

You are invited to a heartwarming Christmas meal throughout December in Fitzy's at The Trapp. Get friends and family together and join us for a cosy, festive meal, filled with delicious food, laughter, and good cheer.

It's the perfect way to kick off the festive season with your lover ones! Let the roasties be crispy, the gravy be rich, and the company merry and bright.

AVAILABLE THROUGHOUT DECEMBER. BOOK ON THE OR CODE

Adult £27 Child £13.5

CHILDREN'S MENU AVAILABLE ON REOUEST

TABLE BOOKINGS AVAILABLE ATA VARIETY OF TIMES

Early booking is recommended!

TO START

Maple roasted parsnip soup with parsnip crisps (v,ve,df,gfa)
Prawn cocktail, gem lettuce, Marie Rose sauce (df,gf)
Chicken liver and brandy pate, Cranberry sauce and crusty bread
Leek and Lancashire cheese tartlet with red onion jam (v)

MAIN COURSE

Hand carved roasted turkey breast with all the seasonal trimmings (df,gf)
Baked salmon fillet, crushed potatoes, Tenderstem broccoli and green
beans, hollandaise sauce

Spiced parsnip and squash wellington, maple roasted vegetables, roasted potatoes, cranberry gravy (v,ve,df)

6 hour braised blade of beef, crushed buttered potatoes, roasted root vegetables, beef gravy (qf)

DESSERT

Steamed Christmas pudding with brandy sauce and forest fruits (v,gfa)
Mango panna cotta with coconut sorbet (v,ve,df,gf)
Passion fruit and vanilla cheesecake, passion fruit gel
Selection of British and continental cheeses, chutney and savoury
biscuits (v) £ Supplement

TO FINISH

Coffee and mince pies

SCAN ME TO MAKE A BOOKING





Dashers Daytime Disco

all before the sun sets!

Let's jingle all the way... into the afternoon! Join us for a glitter-filled daytime party with feel-good beats, festive bites, and enough sparkle to make Rudolph jealous.

DASHERS DAYTIME DISCO

SATURDAY 13TH DEC £32pp

ARRIVE 12:00 NOON LUNCH 12:30 PM DANCING UNTIL 5.00PM

Early booking is recommended!

MAIN COURSE

Butter roast turkey with all the seasonal trimmings (dfa,gfa)

Spiced parsnip and squash wellington (v.ve.df)

Apricot and mustard glazed gammon with seasonal trimmings (gfa)

DESSERT

Steamed Christmas pudding with brandy sauce and forest fruits (v.gfa)

Mango panna cotta with coconut sorbet (v,ve,df,gf)

Passion fruit and vanilla cheesecake, passion fruit gel

Selection of British and continental cheeses, chutney and savoury biscuits (v) £7 Supplement

TO FINISH

Coffee and mince pies

Sunday Lunch with Santa

Bring the whole family along for a joy-filled festive afternoon packed with delicious food, fun activities, and unforgettable Christmas memories.

Christmas craft activity tables will be dotted around the room to keep the little elves busy and smiling! But that's not all...Once lunch is done, Santa himself will visit with a gift and lots of smiles and festive cheer guaranteed!

SUNDAY LUNCH WITH SANTA DATES

SUNDAY 14TH DEC

ADULTS £30 CHILDREN £15.00 Under 12 (Under 2's FREE)

ARRIVE 12.00PM LUNCH 12.30PM VISIT FROM SANTA 2.00PM

Early booking is recommended!

CHILDREN'S MENU AVAILABLE ON REQUEST

MAIN COURSE

Butter roast turkey with all the seasonal trimmings (dfa,gfa)

Spiced parsnip and squash wellington (v,ve,df)

Apricot and mustard glazed gammon with seasonal trimmings (gfa)

DESSERT

Steamed Christmas pudding with brandy sauce and forest fruits (v.gfa)

Mango panna cotta with coconut sorbet (v,ve,df,gf)

Passion fruit and vanilla cheesecake, passion fruit gel

Selection of British and continental cheeses, chutney and savoury biscuits (v) £7 Supplement

TO FINISH

Coffee and mince pies



Take the stress out of Christmas Day this year and focus on what truly matters - spending time with the people you love.

Join us for a beautifully prepared, indulgent three-course festive

feast served in a warm, elegant setting.

Enjoy mouth-watering dishes, all the traditional trimmings and a sprinkle of Christmas magic, without lifting a finger.

Let us take care of the cooking, the serving, and even the washing up all you have to do is relax, raise a glass, and create lasting memories.

TO START

Roasted white onion, rosemary and potato soup with Lancashire cheese crouton (v, wea, dfa, gfa)

Mulled pear and goats cheese salad with honey dressing, candied walnuts (v,gf)

Chicken liver and cognac pâté with red onion marmalade, toasted granary bloomer (gfa)

Crayfish and prawn cocktail with mango salsa and Marie Rose sauce (df.gf)

MAIN COURSE

Roasted breast of Turkey with all the seasonal trimmings (dfa, gfa)

Braised daube of beef

with rosemary roasted potatoes, caramelised red cabbage and honey roasted root vegetables, rich red wine jus (df, gf)

Roasted hake supreme

with saffron fondant potato, pea velouté, tenderstem broccoli & green beans (gf)

Sweet potato and red onion tart

with roasted root vegetables, rosemary roasted potatoes, steamed greens, cranberry gravy (v,ve,df)

DESSERT

Profiteroles filled with Chantilly cream white chocolate and vanilla sauce (v)

Steamed Christmas plum pudding with mulled berries and brandy sauce (v)

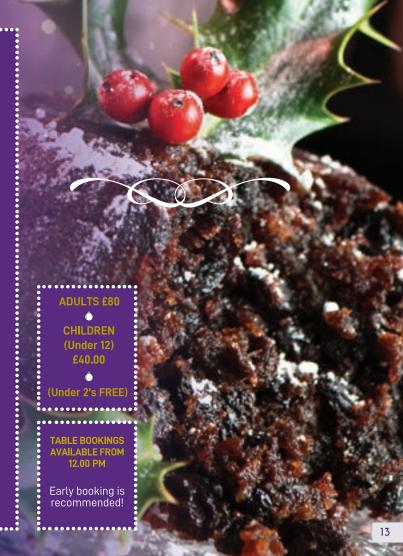
Mango panna cotta with coconut sorbet (v,ve,gf,df)

Cheese Board

Selection of British and continental cheeses, fresh fruit, chutney and savoury biscuits (v)

TO FINISH

Coffee and mince pies (v,ve,df,gfa)



Boxing Day

Why not let us help you relax after all the stress of Christmas Day and enjoy a sumptuous lunch served in our amazing Fitzy's restaurant. You can order off either our Festive Fitzy's Menu or if by them you've had enough of Turkey then off our amazing Fitzy's Menu. Bookings taken from 12-5, booking is essential and pre orders for your food will be taken

TO START

Maple roasted parsnip soup with parsnip crisps (v,ve,df,gfa)
Prawn cocktail, gem lettuce, Marie Rose sauce (df,gf)
Chicken liver and brandy pate, Cranberry sauce and crusty bread
Leek and Lancashire cheese tartlet with red onion jam (v)

MAIN COURSE

Hand carved roasted turkey breast with all the seasonal trimmings (df.gf)
Baked salmon fillet, crushed potatoes, Tenderstem broccoli and green
beans. hollandaise sauce

Spiced parsnip and squash wellington, maple roasted vegetables, roasted potatoes, cranberry gravy (v,ve,df)

6 hour braised blade of beef, crushed buttered potatoes, roasted root vegetables, beef gravy (qf)

DESSERT

Steamed Christmas pudding with brandy sauce and forest fruits (v,gfa)
Mango panna cotta with coconut sorbet (v,ve,df,gf)
Passion fruit and vanilla cheesecake, passion fruit gel
Selection of British and continental cheeses, chutney and savoury
biscuits (v) £ Supplement

TO FINISH

Coffee and mince pies

TABLE BOOKINGS AVAILABLE FROM 12:00 NOON TO 5.00 PM

Early booking is recommended!

Adult £29

Child f14.5

SCAN QR CODE TO MAKE A BOOKING



New Years Ive Make it a night to remember... Step into elegance and celebrate the arrival Dive, Drink & Dance Ball

of 2026 in true style.

Join us for a glamorous evening of fine dining, fabulous music, and unforgettable moments. Your Evening Includes a sparkling glass of Prosecco and canapés on arrival followed by a sumptuous three-course gourmet dinner with freshly brewed coffee & petit fours.

NEW YEARS EVE DINE. DRINK & DANCE BALL

> **WEDNESDAY** 31ST DECEMBER

> > £86pp

ARRIVE 7.00PM DINNER 7.45PM DANCING UNTIL

1.00AM Early booking is recommended!

Canapés on arrival

TO START

Celeriac and white truffle soup, warm granary bread (v,ve) Smoked salmon roulade with cucumber and dill salsa (df,gf) Chicken and herb terrine with bacon jam and toasted brioche (gfa)

MAIN COURSE

Braised beef brisket medallion and beef blade bon-bon served with a port jus (df.gfa)

Feta cheese, sweet potato and spinach wellington with chive cream (v.vea.dfa)

Seared chicken supreme with a wild mushroom velouté (gf)

Roasted fillet of hake served with a saffron hollandaise sauce (gf) All served with parsnip puree, potato fondant and roasted root vegetables

DESSERT

Baileys cheesecake with seasonal berries and white chocolate sauce Selection of British and continental cheeses, chutney, fresh fruit and savoury crackers (v)

Vanilla poached pear with ginger biscuit, blackberries and vanilla bean ice-cream (v.vea.dfa.qfa)

TO FINISH

Coffee and petit fours

WHY NOT **STAY THE NIGHT**

Christmas Drinks List

	PRE ORDER	ON THE NIGHT
Buckets of mixed beers (10 beers)	£45.00	£55.00
Buckets of alcopops (10 bottles)	£45.00	£55.00
Cocktails (1 litre Jug)	£22.00	£28.00

Mojito

The nations favourite. A combination of white rum mixed with lime, mint & sugar

Passion Fruit Martini

A tropical blend of vodka, mangoes, passion fruit and a splash of orange juice

Strawberry Daiquiri

Need a description here please

Large Still or Sparkling Water	£4.00	£4.80
WHITE WINES		
Short Mile Chardonnay Unoaked, a tropical fruit flavoured wine with notes of spring blossom and honey	£21.00	£25.00
Vinuva Pinot Grigio Delicately flavoured with notes of green apples	£25.00	£30.00

		PRE ORDER	ON THE NIGHT
ROSÉ WINES			
Berri Estates Rosé Made from predominantly Sh fruit-led rosé with a touch of ri		£21.00 e.	£25.00
Whispering Hills White Zinf Fresh summer fruit flavours	and a lively acidity.	£22.00	£26.00
Medium bodied to appeal to	most patettes	100	
RED WINES			
Berri Estates Shiraz Medium-bodied and fruity wi and plum, complemented by		£21.00 y	£25.00
Tekena Cabernet Sauvigno Light-bodied and juicy, with a bramble-fruit character	o n a plum and	£23.00	£28.00
		- 6	
SPARKLING WINES			
Il Baco da Seta Prosecco A fragrant Prosecco in the ex- lively flavours of Lemon juice perfumes of elderflower		£25.00	£30.00
	4	[





Private Parties

If you are considering a private Christmas party for your company, look no further than the Higher Trapp Hotel. We've two spectacular suites seating from 50-150 guests, for exclusive use!

Call us on 01282 772781 or email: highertrapp@lavenderhotels.co.uk

Call us on 01282 772781 or email: highertrapp@lavenderhotels.co.uk so we can tailor make the event for you. Below is a sample menu but we've loads of choices to suit your needs.

TO START

Roasted red pepper and plum tomato soup, herb croutons and chive crème fraiche (v,vea,dfa,gfa)

Prawn cocktail, guacamole, chilli and lime mayo (df,gf)

Chicken liver and brandy pate, Cumberland sauce and crusty bread (gfa)

MAIN COURSE

Butter roast turkey, sage and cranberry stuffing, bacon wrapped chipolata, roasted potatoes and vegetables, pan roast gravy (dfa,gfa)

Spiced parsnip and squash wellington, maple roasted vegetables, roasted potatoes, cranberry gravy (v,ve,df)

Apricot and mustard glazed gammon, sage and cranberry stuffing, bacon wrapped chipolata, roasted potatoes and vegetables, pan roast gravy (df.gfa)

DESSERT

Steamed Christmas pudding with brandy sauce and forest fruits (v,gfa)

Mango panna cotta with coconut sorbet (v,ve,df,gf)

Passion fruit and vanilla cheesecake, passion fruit gel

Selection of British and continental cheeses, chutney and savoury biscuits (v) £7 Supplement



Make a Might of it!

CHRISTMAS PARTY NIGHTS ACCOMMODATION

For the perfect end to the perfect night book an overnight stay. Our special Christmas party night accommodation includes breakfast.

Only £89 per room

- Rates are based on 2 people sharing a standard twin/double room.
- Includes full English breakfast.
- Single occupancy rooms are £10 less the above rate.

NEW YEAR'S EVE ACCOMMODATION

If you're spending New Year's Eve at Higher Trapp Hotel why not make a break of it!

Only £119 per room

- Rates are based on 2 people sharing a standard twin/double room.
- Includes brunch on New Year's Day.
- Single occupancy rooms are £10.00 less the above rate.

ADD AN EXTRA NIGHT

ADD AN EXTRA NIGHT

Add an Extra Night (30th December 2025 or 1st January 2026)

Only £79.00 Bed & Breakfast or £129.00 Bed & Breakfast and evening meal

- Rates are based on 2 people sharing a standard twin/double room.
- Includes breakfast.
- Single occupancy rooms are £10.00 less.
- Rate only available to guests staying on New Year's Eve.

Prices are based on 2 people sharing a standard double or twin room. Supplements apply for additional adults/children/upgrades. Please contact Reservations for more information

HOW TO MAKE A PARTY BOOKING

Visit our Website: https://highertrapp.co.uk/events/festive



Please pay on-line. For any advice please call us on:

01282 772781

Higher Trapp Hotel
Trapp Lane, Simonstone, Nr Burnley,
Lancashire, BB12 7QW.
Tel: 01282 772781

Email: highertrapp@lavenderhotels.co.uk www.lavenderhotels.co.uk

Booking Terms and Conditions

ALL PAYMENTS ARE NON REFUNDABLE AND NON TRANSFERABLE.

The minimum age of entry is 18 for all evening events. Large parties may be seated at more than 1 table. Please note dishes may contain allergens, please make us aware of any special dietary requirements 14 days prior to your event. Dress code is smart. Prices include VAT at 20%. Details are correct at times of going to print. Management reserve the right to amend/withdraw/add any function/entertainment/menu offered in this brochure.

Dietary requirements and food intolerances:

(v) – Vegetarian • (ve) – Vegan • (vea) – Vegan option available • (gf) Gluten free

(gfa) – Gluten free option available • (df) – Dairy free

