

A majestic deer with large, dark antlers stands in a snowy forest. The deer is the central focus, looking directly at the camera. Its fur is a rich brown, and its antlers are well-developed. The background is a soft-focus winter scene with snow-covered evergreen trees and a light, misty atmosphere. The overall mood is serene and festive.

Christmas

STARTS HERE

AT THE WELCOMBE HOTEL



*ENJOY
CHRISTMAS
— with us*

Celebrate the most wonderful time of the year at The Welcombe Hotel.

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.

Welcombe Festive Party Nights

FROM £40.00 PER PERSON

Celebrate the magic of Christmas in the stunning surroundings of The Welcombe Calendar House. Arrive in style with a glass of fizz before enjoying a delicious three course meal crafted by our talented chefs. After dinner, dance the night away with our resident DJ ensuring a night of festive cheer and unforgettable memories.

Our package includes an arrival drink, 3 course meal, DJ and festive decorations.

DATES

Saturday 29th November - £47.95

Friday 5th December - £45.00

Saturday 6th December - £45.00

Friday 12th December - £45.00

Saturday 13th December - £45.00

Friday 19th December - £40.00

Saturday 20th December - £40.00

Menu

STARTER

Homemade vegetable soup, garlic croutons (ve)

Prawn & tomato cocktail, shredded lettuce, Marie Rose sauce

Pressed chicken & apricot terrine, spiced cranberry chutney, dressed leaves

MAIN

Roasted turkey breast, honey glazed parsnip, roasted carrots, Brussel sprouts, roast potatoes, pigs in blanket, pouring gravy

Slow cooked feather blade of beef, baby onions, mushrooms, grain mustard mash, roasted carrots & parsnips

Roasted salmon fillet, crushed potatoes, seasonal greens, hollandaise sauce

Butternut squash & sage risotto, crispy sage (ve)

DESSERT

Christmas pudding, brandy sauce

Chocolate torte, kirsch cherries (ve)

White chocolate & raspberry roulade

Welcombe Private Party Nights

FROM £47.95 PER PERSON

Exclusively hire The Welcombe Calendar House for a bespoke event catered solely for your needs.

For further details please contact us - details are on the back page of the brochure

DATES

Various dates throughout November, December and January

T&C's apply.

Menu

STARTER

Homemade vegetable soup, garlic croutons (ve)

Prawn & tomato cocktail, shredded lettuce, Marie Rose sauce

Pressed chicken & apricot terrine, spiced cranberry chutney, dressed leaves

MAIN

Roasted turkey breast, honey glazed parsnip, roasted carrots, Brussel sprouts, roast potatoes, pigs in blanket, pouring gravy

Slow cooked feather blade of beef, baby onions, mushrooms, grain mustard mash, roasted carrots & parsnips

Roasted salmon fillet, crushed potatoes, seasonal greens, hollandaise sauce

Butternut squash & sage risotto, crispy sage (ve)

DESSERT

Christmas pudding, brandy sauce

Chocolate torte, kirsch cherries (ve)

White chocolate & raspberry roulade

Drinks Packages for all Occasions

WINE PACKAGE

£60.00

3 BOTTLES OF HOUSE WINE

PROSECCO PACKAGE

£70.00

3 BOTTLES OF PROSECCO

BUCKET OF BEER

£35.00

8 BOTTLES OF BEER

BUCKET OF CIDER

£38.00

8 BOTTLES OF CIDER

REAL ALE BUCKET

£38.00

8 BOTTLES OF REAL ALE

DRIVER'S BUCKET

£20.00

SELECTION OF 8 SOFT DRINKS

SPIRIT & MIXER

£100.00

A 70CL BOTTLE OF HOUSE SPIRIT WITH A SELECTION OF 10 MIXERS.

HOUSE GIN, VODKA OR WHITE RUM

COCKTAIL JUGS

£25.00

SANTA'S LITTLE HELPER (VODKA BASED)

CHRISTMAS CRACKER (GIN BASED)

ROCKING AROUND THE CHRISTMAS TREE (WHITE RUM BASED)

SANTA'S SLEIGH COCKTAIL (NON ALCOHOLIC) - £15.00

NOSECCO

£30.00

2 BOTTLES OF NOSECCO

NON-ALCOHOLIC BUCKET

£25.00

8 BOTTLES OF NON-ALCOHOLIC BEER/CIDER

Sunday Lunch

14TH DECEMBER

FROM £29.95 PER PERSON
FROM £14.95 UNDER 12'S

Visit with friends, family or colleagues and enjoy a delicious three-course festive meal with all the trimmings.

For further details please contact us - details are on the back page of the brochure.

Menu

STARTER

Classic oxtail & onion soup

Classic prawn cocktail, brown bread & butter

Roasted goat's cheese on baby spinach & portobello mushroom, topped with toasted pine nuts, lightly pickled beetroot, basil & parsley oil dressing (v)

Chicken liver pate, cherry & brandy gel, warm toast, butter

MAIN

Roast rump beef

Roast crown of turkey

Roasted salmon fillet, hollandaise sauce

Roasted butternut squash filled with cranberry onion & thyme stuffing (v)

All served with roasted potatoes, seasonal vegetables, home-made Yorkshire pudding, finished with our own beef stock gravy

DESSERT

Christmas pudding, brandy sauce

White chocolate & raspberry roulade

Pear and nutmeg vanilla crumble

Selection of local made ice cream

T&C's apply.

Festive Afternoon Tea

£36.00 PER PERSON | £39.95 PER PERSON Includes a glass of sparkling fizz!

Celebrate the magic of Christmas with our Classic Afternoon Tea with a festive flair. Delight in freshly baked scones, delicate finger sandwiches, delicious cakes and a selection of tea – the perfect way to enjoy the festive season.

DATES

Various dates throughout November and December

12:00 - 15:00

Menu

A selection of sandwiches: Egg & cress | Smoked salmon & dill crème fraiche | Brie, ham & cranberry | Prawn & mayonnaise

Scone, jam and clotted cream

Selection of mini desserts | Mince pie with brandy cream

T&C's apply.

Festive Lunches

FROM £24.95 PER ADULT
FROM £12.95 UNDER 12'S

DATES

Various dates throughout November, December and January.

Christmas Day Lunch

£99.00 PER ADULT
£45.00 PER CHILD (5 – 11)
UNDER 4 EAT FREE

The advent countdown is complete, and it is the day we have all been waiting for!

Celebrate Christmas Day with your loved ones and let us take care of everything.

Feel the magic of Christmas come to life at The Welcombe Hotel with our festive decorations and relaxed lounge to sit back and enjoy some quality time together.

We will welcome you with an arrival drink whilst you take your seat in the restaurant to enjoy your Christmas feast.

DATES

Thursday 25th December

12:00 - 15:00

T&C's apply.

Christmas Day Menu

TO START

Smoked salmon, heritage beetroot, lime creme fraiche (GFA)
Baby herbs, buttered wholemeal bloomer

Vegan halloumi, pearl peppers radish, watermelon salad (VE, GF, DF)
Watercress & chilli lime dressing

Roasted stilton & cranberry field mushroom (GF)
Peppery rocket & blue cheese dressing

Roasted plum tomato & basil soup (VE, GF, DF)
Nut free pesto croutons, warm bread roll

MAIN COURSE

Traditional roast turkey
Sage & onion stuffing, roasted potatoes, vegetables, rich gravy

Roasted prime sirloin of beef
Yorkshire pudding, roast potatoes, vegetables, rich gravy

Butternut red onion, heritage tomato, spinach & cranberry tower (VE, GF, DF)
Buttered greens & Hasselback potatoes

Lightly poached lemon sole fillet (GF, DF)
Buttered asparagus, fine beans, lemon & caper butter

DESSERT

Profiterole tower
White & milk chocolate sauces

Vegan Christmas pudding
Brandy sauce

Local cheese selection
Grapes, celery whipped butter & spiced fruit chutney

Tea & coffee

VG – Vegan
V - Vegetarian

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

New Years Eve at the Welcombe

£54.95 PER ADULT

Enjoy seeing in the New Year at The Welcombe Hotel where we will be offering bed and breakfast packages with access to the spa.

The Trevelyan Restaurant will be open and available to upgrade your stay to our exquisite New Years Eve package. Prebooking is essential.

THE NEW YEARS EVE UPGRADE PACKAGE IS AVAILABLE AT £54.95 PER PERSON
This includes: pre-dinner drink and chef's choice canape on arrival followed by a three-course meal with tea/coffee.

DATES

Wednesday 31st December



SCAN THE QR CODE OR
GO DIRECTLY ON

[THEWELCOMBEHOTEL.CO.UK](https://thewelcombehotel.co.uk)
TO BOOK YOUR BEDROOM

T&C's apply.



Why go home?

All bedrooms are guaranteed lowest price by booking direct. A promotional bedroom price is applicable to all attendees of Christmas events once deposit has been paid. This will be a discount on our selling rate.

Please book this directly with your event organiser at the hotel.

All bedroom bookings will have access to our spa and leisure facilities from 15:00 on the day of arrival. All bed and breakfast bookings include full buffet breakfast.

Terms & Conditions

BOOKING

Please call the hotel on 01789 413 886 to check availability and make your booking. Dates can be held without a deposit for a maximum of 7 days, subject to availability. 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 £20.00pp deposit is required for party nights. Christmas day requires a deposit of 50%.

Full payment at the time of booking is required for all afternoon tea bookings.

Any bedroom reservations must be guaranteed with a credit card to confirm your reservation.

All deposits are non-refundable and non-transferable to any other element of your booking.

PAYMENT

Guarantee your booking by paying a non-refundable deposit (As above). Full payment together with any food/ wine pre-orders will be required two weeks 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.

All additional charges must be settled on departure.

Any monies paid to the hotel are retained by the hotel and amends to the booking are non-refundable.

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 monies 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.

Party nights and private festive events are strictly 18 years and over, proof of age may be required when purchasing alcohol.

Dress code for party nights is smart casual, we ask that you refrain from wearing sportswear.

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%).



THE
Welcombe
HOTEL | GOLF | SPA

01789 413 886
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thewelcombehotel.co.uk

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