

Christmas time

AT THE
WELCOMBE HOTEL
2026





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.

Twinkle & Tinsel party night

£48.95 PER PERSON

4TH | 5TH | 11TH | 12TH | 18TH | 19TH DECEMBER

Step into a beautifully dressed setting filled with shimmering décor and festive charm, the perfect backdrop for your Christmas celebrations. Begin your evening in style before sitting down to a delicious three-course meal, thoughtfully prepared by our talented chefs.

As the evening unfolds, soak up the festive atmosphere before dancing the night away with music from our resident DJ. It's the perfect blend of delicious food, lively entertainment and seasonal cheer, designed for a truly memorable Christmas celebration.

Our Twinkle & Tinsel parties includes a drink on arrival, a delicious three-course meal, DJ entertainment and a beautifully styled festive setting designed to capture the joy and glamour of the season.

Doors Open: 7:30pm

Dinner Served: 8:00pm

Carriages: 12:00am

Dress Code: Smart casual

Please note this is a strictly 18+ event



Menu

STARTERS

Homemade vegetable soup, garlic croutons (V/VGA)

Prawn and tomato cocktail, shredded lettuce, Marie Rose sauce, buttered brown bread

Chicken, duck and plum terrine, spiced cranberry chutney, dressed leaves, crisp breads

Creamed goat's cheese, marinated beetroot, apple and pea shoot salad (V)

MAINS

Roasted turkey breast, stuffing, pigs in blankets, pouring gravy

Slow cooked feather blade of beef, baby onions and mushrooms

Roast salmon fillet, lemon butter sauce

Wild mushroom, spinach and truffle Wellington (VG)

All served with honey glazed parsnips, roasted carrots, green beans, roast potatoes

DESSERTS

Traditional Christmas pudding, salted caramel brandy sauce, crushed ginger crumble

Chocolate torte, Kirsch cherries, soft whipped cream

Lemon tart, crushed meringue, raspberry coulis

White chocolate and raspberry roulade

T&C's apply.

VG – Vegan
V - Vegetarian

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

Midnight under the mistletoe Murder mystery

£65.00 PER PERSON
5TH DECEMBER

Step into a beautifully dressed setting filled with festive charm and a touch of intrigue, where nothing is quite as it seems. Our Murder Under The Mistletoe evening invites you to indulge in a night of mystery, suspense and seasonal sparkle, the perfect backdrop for a truly unforgettable Christmas celebration.

Begin your evening with a drink on arrival before taking your seat for a delicious three-course meal, thoughtfully prepared by our talented chefs. As the story unfolds around you, you'll become part of the mystery, following clues, questioning suspects and working together to uncover the truth.

Our Murder Under The Mistletoe experience includes an arrival drink, three-course meal, live murder mystery entertainment, DJ and beautifully styled festive décor.

Arrival: 7:00pm
Dinner Served: 7:30pm

Dress Code: Smart casual
Please note this is a strictly 18+ event

T&C's apply.



Menu

STARTERS

Homemade vegetable soup, garlic croutons (V/VGA)

Prawn and tomato cocktail, shredded lettuce, Marie Rose sauce, buttered brown bread

Chicken, duck and plum terrine, spiced cranberry chutney, dressed leaves, crisp breads

Creamed goat's cheese, marinated beetroot, apple and pea shoot salad (V)

MAINS

Roasted turkey breast, stuffing, pigs in blankets, pouring gravy

Slow cooked feather blade of beef, baby onions and mushrooms

Roast salmon fillet, lemon butter sauce

Wild mushroom, spinach and truffle Wellington (VG)

All served with honey glazed parsnips, roasted carrots, green beans, roast potatoes

DESSERTS

Traditional Christmas pudding, salted caramel brandy sauce, crushed ginger crumble

Chocolate torte, Kirsch cherries, soft whipped cream

Lemon tart, crushed meringue, raspberry coulis

White chocolate and raspberry roulade

VG – Vegan
V - Vegetarian
GF - Gluten Free
A - Available

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

Sparkle & Sprinkles private party night

£48.95 PER PERSON
AVAILABLE ON REQUEST

Celebrate the festive season in style with your own Private Party Night at The Welcombe, where this year's Sparkle & Sprinkles theme adds a playful touch of glamour to your Christmas celebrations.

Step into a beautifully styled space, thoughtfully designed to create a warm and festive atmosphere for an evening filled with sparkle, laughter and celebration. Begin your night with a drink before enjoying a delicious three-course meal, carefully crafted by our talented chefs.

Our Sparkle & Sprinkles private parties includes an arrival drink, three-course sit-down meal, DJ entertainment, room hire, and beautifully styled festive décor throughout.

Arrival: 7:00pm
Dinner Served: 7:30pm
Carriages: 12:00am

Dress Code: Smart casual
Please note this is a strictly 18+ event

T&C's apply.



Menu

STARTERS

Homemade vegetable soup, garlic croutons (V/VGA)

Prawn and tomato cocktail, shredded lettuce, Marie Rose sauce, buttered brown bread

Chicken, duck and plum terrine, spiced cranberry chutney, dressed leaves, crisp breads

Creamed goat's cheese, marinated beetroot, apple and pea shoot salad (V)

MAINS

Roasted turkey breast, stuffing, pigs in blankets, pouring gravy

Slow cooked feather blade of beef, baby onions and mushrooms

Roast salmon fillet, lemon butter sauce

Wild mushroom, spinach and truffle Wellington (VG)

All served with honey glazed parsnips, roasted carrots, green beans, roast potatoes

DESSERTS

Traditional Christmas pudding, salted caramel brandy sauce, crushed ginger crumble

Chocolate torte, Kirsch cherries, soft whipped cream

Lemon tart, crushed meringue, raspberry coulis

White chocolate and raspberry roulade

VG – Vegan
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GF - Gluten Free
A - Available

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Drinks Packages for all occasions

WINE PACKAGE

£70.00

3 bottles of house wine

BUCKET OF BEER

£38.00

8 Bottles of beer

REAL ALE BUCKET

£38.00

8 Bottles of Real Ale

NOSECCO

£40.00

2 Bottles of Nosecco

PROSECCO PACKAGE

£90.00

3 Bottles of Prosecco

BUCKET OF CIDER

£38.00

8 Bottles of cider

DRIVER'S BUCKET

£20.00

Selection of 8 soft drinks

NON-ALCOHOLIC BUCKET

£38.00

8 Bottles of non-alcoholic beer/cider





Breakfast With Santa

**£18.50 PER ADULT
£12.00 UNDER 12'S**

**19TH DECEMBER
9:00AM – 11:00AM**

This festive season, join us at The Welcombe for a magical morning the whole family will treasure.

Start the day with a delicious buffet breakfast, perfect for sharing together, before visiting Santa and his elves in the grotto. Little ones can post their letters to Santa, receive a special gift, and capture a photo to remember the moment forever.

As a special festive treat, each guest will also receive a free one-day leisure pass, redeemable on a future date, to enjoy our leisure facilities at their leisure.

Breakfast with Santa includes:

- **Buffet breakfast for adults and children (Full English breakfast)**
- **Visit to Santa and his elves in the grotto**
- **Post your letter to Santa**
- **A gift from Santa for each child**
- **Christmas activity sheet to keep little hands busy**
- **Free one-day leisure pass per person for a future visit**

Make this a festive morning full of laughter, sparkle, and memories to treasure for years to come.

T&C's apply.

Santa Paws Festive Sunday Lunch

£29.95 PER ADULT
£14.95 UNDER 12'S

6TH DECEMBER
12:00PM – 2:00PM

Bring your four-legged friends and the whole family together for a festive Sunday to remember at The Welcombe. Enjoy a cosy, feel-good atmosphere with nature, warmth, and seasonal cheer, all rolled into one delightful afternoon.

Indulge in a three-course Sunday lunch, complete with tea, coffee and a traditional mince pie, before taking a leisurely stroll over the beautiful Welcombe Hills to walk off your lunch. This dog-friendly event ensures everyone in the family, including your furry friends, can join in the festive fun.

T&C's apply.



Menu

STARTERS

Homemade vegetable soup, garlic croutons (V/VGA)

Prawn and tomato cocktail, shredded lettuce, Marie Rose sauce, buttered brown bread

Chicken, duck and plum terrine, spiced cranberry chutney, dressed leaves, crisp breads

Creamed goat's cheese, marinated beetroot, apple and pea shoot salad (V)

MAINS

Roasted turkey breast, stuffing, pigs in blankets, pouring gravy

Slow cooked feather blade of beef, baby onions and mushrooms

Roast salmon fillet, lemon butter sauce

Wild mushroom, spinach and truffle Wellington (VG)

All served with honey glazed parsnips, roasted carrots, green beans, roast potatoes

DESSERTS

Traditional Christmas pudding, salted caramel brandy sauce, crushed ginger crumble

Chocolate torte, Kirsch cherries, soft whipped cream

Lemon tart, crushed meringue, raspberry coulis

White chocolate and raspberry roulade

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A - Available

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Festive Afternoon Tea

**£35.00 PER PERSON
VARIOUS DATES
THROUGHOUT NOVEMBER
AND DECEMBER**



Celebrate the season in style with a Festive Afternoon Tea at The Welcombe, the perfect way to enjoy a cosy, indulgent afternoon with friends or loved ones. Savour a delightful selection of sweet and savoury treats, crafted to capture the flavours of the season.

Make your afternoon extra special with an optional upgrade to Prosecco or Mulled Wine for just £5.00 per person, adding a sparkling or warming festive touch to your experience.

Christmas Day Lunch

£99.00 PER ADULT
£45.00 PER CHILD (5-12)
UNDER 4 EAT FREE

25TH DECEMBER
12:00PM – 3:30PM

Celebrate the most magical day of the year at The Welcombe with a festive Christmas Day Lunch designed to bring family and friends together in style. Step into a beautifully decorated setting filled with seasonal charm, and start your celebrations with a sparkling arrival drink.

Savour a three-course festive meal, thoughtfully prepared by our chefs, before enjoying tea, coffee and a traditional mince pie from our bar area. Festive crackers and seasonal touches throughout the venue add a warm, joyful atmosphere to your celebration.

Stay awhile and make the most of the day — board games and playing cards are provided for leisurely fun, encouraging relaxed conversation and a few extra drinks in the bar.

Please note that dogs are not permitted at this event.

T&C's apply.



Menu

STARTERS

Leek, potato and artichoke soup, crispy leeks, parsley oil (VG/GF)

Devonshire brown crab arancini, garlic aioli (GF)

Ballotine of chicken and wild mushroom, sourdough croute, watercress, thyme oil (GFA)

Chestnut mushroom and spinach, toasted ciabatta, truffle oil (VG/GFO)

MAINS

Roast breast of Warwickshire turkey, sage and onion stuffing, pigs in blankets, roast potatoes, roasted roots, sprouts, gravy (GFA)

Roast rib of beef, Yorkshire puddings, roast potatoes, roasted roots, sprouts, red wine jus

Roast rack of pork, creamed potatoes, savoy cabbage and pancetta, jus (GF)

Pan roasted hake, parmesan and chorizo crust, braised baby gem, red pepper puree (GF)

Caramelised onion and butter nut pithivier, mushroom bisque (VG)

DESSERTS

Traditional Christmas pudding, brandy sauce, orange marmalade (GFA)

Dark chocolate fondant, salted caramel ice cream (GF)

Vanilla crème brûlée, hazelnut praline

Dark chocolate and kirsch torte, macerated cherries (VG)

VG – Vegan
V - Vegetarian
GF - Gluten Free
A - Available

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

New Year's Eve Dinner

£64.95 PER PERSON
31ST DECEMBER

Ring in the New Year at The Welcombe with a festive evening designed for good food, live music, and great company. Guests are welcome to bring their dogs along, with dining provided in the comfortable bar and lounge area so your furry friends can join in the fun.

Start the evening with a sparkling arrival drink, followed by a delicious three-course dinner and tea or coffee. Enjoy live music throughout the night, creating the perfect festive atmosphere to welcome the New Year.

Enhance your night with optional midnight upgrades, including a bottle of Prosecco or Champagne, or a shared cheese board - it's the perfect way for ringing in the New Year in style.

OPTIONAL MIDNIGHT UPGRADES

Bottle of Prosecco **£39.00**
Bottle of Champagne **£98.00**
Cheese board for two **£20.00**

Please Note: There will be no fireworks during the evening.

T&C's apply.



Menu

STARTERS

Celeriac and white onion soup, truffle oil, warm bread (VG/GFA)

Fine slices of smoked salmon, beetroot, horseradish, pink peppercorn dressing, micro herbs (GF)

Pressed ham and leek terrine, pickled cauliflower, toasted brioche, parsley oil (GFA)

MAINS

Slow cooked blade of beef, potato terrine, wild mushroom puree, baby vegetables, Madeira jus (GF)

Pan fried fillet of seabass, braised fennel, sauté potatoes, charred peppers, saffron cream (GF)

Beetroot gnocchi, crumbled feta, candied walnuts, rocket pesto (GF/VG)

DESSERTS

Triple layered chocolate torte, chocolate soil, vanilla ice cream

Elderflower and lemon meringue tart, lime gel, raspberry sorbet

Sticky toffee pudding, toffee sauce, vanilla ice cream (VG)

VG – Vegan
V - Vegetarian
GF - Gluten Free
A - Available

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



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. 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 & New Year's Eve requires a 50% deposit per person. Full payment at the time of booking is needed for all afternoon tea bookings. 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 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. Party nights and New Year's Eve Ball 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 trainers or 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



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