



# LET'S CELEBRATE AT HATTON COURT

Step into the magic of the season at Hatton Court, where Christmas and New Year are celebrated in true Cotswold style.

Whether you're joining us for a sparkling Christmas Party Night, indulging in our exquisite festive menus, or seeing in 2026 with live music and all-inclusive drinks, every moment promises warmth, joy, and unforgettable memories.

From cosy firesides to elegant marquees, delicious food to lively entertainment, our range of festive events and overnight stays offer the perfect setting to relax, rejoice, and raise a glass with friends, family, or colleagues. Let the celebrations begin.





## FESTIVE SPIRIT & SPARKLE PARTY

Get into the Christmas spirit with an evening of celebration, great food, and dancing. Join us on Friday 5th, 12th, or 19th December for a festive party night featuring a glass of fizz, a delicious three-course meal, and a DJ keeping the dancefloor alive until midnight.

Glass of Fizz | 3 Course Festive Feast | DJ until Midnight Arrive at 7.00pm food served at 7.30pm



## ALL INCLUSIVE PARTY NIGHTS

Go all out this festive season with a night of indulgence. Join us on Saturday 6th, 13th, or 20th December for a three-course festive feast, live entertainment, a DJ, and unlimited drinks\* from our exclusive bar.



#### Terms & Conditions

The bar opens at 7:00pm, with carriages at midnight.

\*All-Inclusive Drinks List: Includes house wines, draught beers, bottled beers, single measure spirits with mixers, and soft drinks. Pre-booking is essential. A non-refundable deposit of £10.00 per person is required at the time of booking. Full payment is due two weeks prior for joiner parties.



#### HATTON COURT

## FESTIVE SPIRIT & SPARKLE & ALL INCLUSIVE PARTY NIGHTS MENU 2025

#### **STARTERS**

Tomato & Basil Soup, Green Oil (GF) (PB)

Chicken Liver Parfait, Rustic Toast, House Chutney, & Baby Leaves (GF upon request)

Red Pepper & Honey Truffle Tart, Rocket Salad (NF)

Roasted Butternut Arancini, Truffle Oil, Vegan Parmesan, Red Pepper Hummus (PB)

#### MAINS

Roast Turkey, Roast Potatoes, Pigs in Blanket, Sage Stuffing & Seasonal Vegetables (GF & DF upon request)

Baked Fillet of Red Snapper, New Potatoes & Bean Ragout (GF) (NF) (DF)

Lemon & Rosemary Polenta, Roasted Aubergine filled with Ratatouille, Herb Crust (PB) (NF)

#### **DESSERTS**

Traditional Christmas Pudding with Brandy Sauce

Chocolate Truffle Tart, Berry Compote (GF) (PB)

Mandarin Cheesecake, Chantilly Cream & Berry Coulis

| GF Gluten-Free | DF Dairy-Free | PB Plant-Based | NF Nut-Free |

#### AVAILABILITY & BOOKING TERMS:

Festive Spirit & Sparkle - December Friday 5<sup>th</sup>, 12<sup>th</sup> & 19<sup>th</sup> 3 courses £55 per person Includes glass of fizz, 3 courses and DJ

All Inclusive - December Saturday 6<sup>th</sup>, 13<sup>th</sup>, 20<sup>th</sup> 3 courses £99 per person 3 courses, live entertainment, DJ Exclusive bar from 7:00pm – Midnight

Pre-booking necessary, £10.00 per person non-refundable deposit and full payment 2 weeks prior for joiner parties.



# CHRISTMAS DAY LUNCH

Gather your loved ones and celebrate Christmas Day in the heart of the Cotswolds with a dining experience full of festive flair, fizz and indulgence.

Begin with a glass of bubbles on arrival, followed by a fourcourse feast crafted with seasonal ingredients and culinary care from our Executive Chef and his team.

From elegant canapés to traditional favourites and decadent desserts, our Christmas Day Lunch is designed to delight every palate. Join us for a joyful afternoon of fine food, warm hospitality, and unforgettable festive cheer.



#### Terms & Conditions

Pre-booking is essential. A non-refundable deposit of  $\mathfrak L$ 10.00 per person is required at the time of booking. Full payment is required no later than December 1st.



## CHRISTMAS DAY LUNCH MENU 2025

### CANAPÉS

Mini Butternut Squash Arancini with Truffle & Sage (GF) (VE) (PB)

Smoked Salmon Mousse on a Blini with Caviar

Ham Hock on Rye Toast with Mustard Mayo

Avocado Mini Tart topped with Lime & Coriander Salsa (PB)

#### STARTERS

Sweet Potato & Red Pepper Soup (GF) (PB)

Chicken Liver Pâté, Spiced Tomato Chutney, Rustic Toasted Sourdough (NF)

Prawn, Crayfish & Lobster Cocktail, Crisp Lettuce, Cocktail Sauce (GF) (DF) (NF)

Vegan Wild Mushroom Risotto (GF) (PB)

#### MAINS

Roast Turkey, Roast Potatoes, Pigs in Blanket, Sage Stuffing & Seasonal Vegetables (GF & DF upon request) (NF)

Roast Beef, Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding & Red Wine Jus (GF & DF upon request)

Fillet of Stone Bass, Lyonnaise Potatoes, Samphire & Saffron Cream Sauce (GF)

Roasted Root Vegetables, Lentil Ragout, Coriander & Herb Oil (GF) (PB)

#### **DESSERTS**

Traditional Christmas Pudding with Brandy Sauce

Chocolate Truffle Tart, Vanilla Ice Cream, Berry Compote (GF) (PB)

Vanilla Panna Cotta with Caramelised Pineapple (GF)

Cheese & Biscuits – Single Gloucester, Carney Ash & Cotswold Brie, with Chutney, Celery & Grapes

| GF Gluten-Free | DF Dairy-Free | PB Plant-Based | NF Nut-Free |

#### 4 COURSE CHRISTMAS DAY LUNCH INCLUDES BUBBLES ON ARRIVAL

£105 Adult | £34 Children 0-5 yrs Pre-booking necessary, £10 non refundable deposit per person Full payment no later than 1st December



# FESTIVE LUNCHES

Join us this December for a festive lunch filled with seasonal flavours and good cheer. Available Monday to Thursday from 12:30pm to 4:00pm, enjoy 2 courses for £27 per person or 3 courses for £32 per person.





## PRIVATE DINING

For a more exclusive festive celebration, enjoy private dining in The Cotswold Room—ideal for gatherings of 15 to 50 guests. Choose from 2 courses at £40 per person or 3 courses at £45 per person, all served in a beautifully festive setting perfect for colleagues, friends, or family.





#### Terms & Conditions

Pre-booking is essential. A non-refundable deposit of £10.00 per person is required at the time of booking. Full payment is due two weeks prior for joiner parties.



#### HATTON COURT

## FESTIVE LUNCH & PRIVATE DINING MENU 2025

#### **STARTERS**

Tomato & Basil Soup, Green Oil (GF) (PB)

Chicken Liver Parfait, Rustic Toast, House Chutney, & Baby Leaves (GF upon request)

Red Pepper & Honey Truffle Tart, Rocket Salad (NF)

Roasted Butternut Arancini, Truffle Oil, Vegan Parmesan, Red Pepper Hummus (PB)

#### MAINS

Roast Turkey, Roast Potatoes, Pigs in Blanket, Sage Stuffing & Seasonal Vegetables (GF & DF upon request)

Baked Fillet of Red Snapper, New Potatoes & Bean Ragout (GF) (NF) (DF)

Lemon & Rosemary Polenta, Roasted Aubergine filled with Ratatouille, Herb Crust (PB) (NF)

#### **DESSERTS**

Traditional Christmas Pudding with Brandy Sauce

Chocolate Truffle Tart, Berry Compote (GF) (PB)

Mandarin Cheesecake, Chantilly Cream & Berry Coulis

| GF Gluten-Free | DF Dairy-Free | PB Plant-Based | NF Nut-Free |

#### AVAILABILITY & BOOKING TERMS:

Available throughout December 2025 - Monday to Thursday from 12:30pm to 4:00pm Festive Lunch includes 2 courses for £27 per person or 3 courses for £32 per person.

Private Dining in The Cotswold Room—ideal for gatherings of 15 to 50 guests. Choose from 2 courses at £35 per person or 3 courses at £40 per person

Pre-booking necessary, £10.00 per person non-refundable deposit and full payment 2 weeks prior for joiner parties.



## STAY FOR CHRISTMAS

This Christmas, escape to the heart of the Cotswolds for a truly magical 2 night festive retreat. At Hatton Court, you'll be wrapped in the warmth of the season, with crackling fires, beautifully decorated surroundings, and a welcoming atmosphere. Enjoy sumptuous food, seasonal drinks, and the company of friendly faces in a setting that feels like a home away from home. Whether you're looking to relax or celebrate, Hatton Court is the perfect place to make your Christmas unforgettable.

# Arrival Wednesday 24<sup>th</sup> December

Arrive from 3:00pm on Christmas Eve, with mince pies & Prosecco £40.00 Dinner Allowance in the Tara Restaurant Buck's Fizz Breakfast on Christmas Morning

#### Thursday 25th December

4 Course Christmas Day Lunch Tea & Coffee in Bar with Christmas Cake Evening Buffet

#### Friday 26th December

Breakfast with departure at 11:00am



#### Terms & Conditions

Stay an additional night, prior or after Christmas for an additional £169.00 to include a £40.00 per person dinner allocation and breakfast.

To secure the booking we will require a Credit Card & 50% by 01st September with full payment by 01st December to include all nights (non-refundable).



## NEW YEARS EVE PARTY

Ring in the New Year in unforgettable style at Hatton Court.

Join us for an evening of celebration starting with a glass of Prosecco on arrival, followed by a delicious four-course dinner served in our beautifully dressed marquee. With an open bar from 9:00pm and live entertainment from the fantastic back by popular demand 'Mark Walby Band', you'll dance your way into 2026.



Carriages at 1:00am—don't miss this sparkling night to remember.

#### Arrival 7.00pm

Glass of Prosecco upon arrival 4 Course Dinner in Marquee Open Bar from 9:00pm

Live Entertainment - The Mark Walby Band

Carriages at 1:00am

#### Terms & Conditions

Pre-booking necessary, £10.00 deposit per person – full payment by 01st December

Please contact our events team direct to make a reservation T: 01452 228740 E: events@hatton-court.co.uk



## NEW YEARS EVE MENU 2025

#### CANAPÉS

Mini Butternut Squash Arancini with Truffle & Sage (GF) (VE) (PB)

Smoked Salmon Mousse on a Blini with Caviar

Avocado Mini Tart topped with Lime & Coriander Salsa (PB)

Ham Hock on Rye Toast with Mustard Mayo

#### **STARTERS**

Sweet Potato & Red Pepper Soup (GF) (PB) (NF)

Prawn, Crayfish & Lobster Cocktail, Crisp Lettuce, Cocktail Sauce (GF) (DF) (NF)

Duck Liver Pâté, Spiced Tomato Chutney, Rustic Sourdough Bread (GF upon request)

Goat's Cheese & Sundried Tomato Tart, Rocket Salad, Pesto Dressing (NF)

Roasted Red Pepper Hummus, Artichoke, Vegan Parmesan, Rocket Salad & Sourdough (PB) (GF upon request)

#### **MAINS**

Fillet of Beef Wellington, Dauphinoise Potatoes & Red Wine Gravy (NF)

Baked Fillet of Turbot, Spinach & Spring Onion Potato Cake, Samphire & Saffron Cream Sauce (GF) (NF)

Roasted Cauliflower Steak, Bean Ragout, Garlic-Roasted New Potatoes (GF) (PB)

#### DESSERTS

Raspberry Mousse topped with Toasted Coconut & Honeycomb Ice Cream

Chocolate Truffle Tart, Vanilla Ice Cream, Berry Compote (GF) (PB)

Cheese & Biscuits – Single Gloucester, Carney Ash & Cotswold Brie, Chutney, Celery & Grapes

| GF Gluten-Free | DF Dairy-Free | PB Plant-Based | NF Nut-Free |

#### 4 COURSE NEW YEARS EVE DINNER INCLUDES BUBBLES ON ARRIVAL

Open Bar from 9:00pm | Live Entertainment - The Mark Walby Band | Carriages at 1:00am £109 per ticket. Pre-booking necessary. £10 non refundable deposit per person Full payment by 01st December



# STAY FOR NEW YEARS EVE

Welcome the New Year with a luxurious overnight escape in the Cotswolds. Arrive from 3:00pm and ease into the evening with Prosecco and cake before enjoying a four-course dinner in our beautifully styled marquee.

As the night unfolds, enjoy an open bar, live entertainment from The Mark Walby Band, and a celebration to remember.

After the countdown, retreat to your comfortable room and wake to a leisurely New Year's Day breakfast before departing at 11:00am.

Make the most of the celebration—stay, dine, and dance into 2026 in style.

If you need to linger for longer, why not stay the night prior or after from only £99.00 Bed and Breakfast?



#### Terms & Conditions

To secure the booking we will require a Credit Card & 50% by 01st September with full payment by 01st December to include all nights (non-refundable).



## GOOD TO KNOW

#### Christmas Parties

A £10.00 deposit per person is required, payable by the organiser to secure the booking. Full payment is due by 1<sup>st</sup> December 2025. All payments are non-refundable and non-transferable.

#### Festive Lunches

A £10.00 deposit per person is required payable by the organiser. Full payment is due by 1st December 2025. All payments are non-refundable and non-transferable.

#### Christmas Day Festive Lunch

A £10.00 deposit per person is required, payable by the organiser to secure the booking. Full payment is due by 1st December 2025. All payments are non-refundable and non-transferable.

#### Christmas Residential

A 50% deposit is required to secure your booking. Full payment is due by 1st December 2025. Bookings made after this date will require full payment at the time of booking. All payments are non-refundable and non-transferable.

#### New Year Celebrations

A 50% deposit is required to secure your booking. Full payment is due by 1st December 2025. Bookings made after this date will require full payment at the time of booking. All payments are non-refundable and non-transferable.

#### Last-Minute Bookings

For parties booked after 1st December 2025, a non-refundable and non-transferable deposit of £10.00 per person is required, with the balance payable within 7 days of booking along with all menu choices.

#### Payment Details

Required to secure all bedroom bookings.

#### Pre-orders and Final Party Numbers

Must be submitted by 1st November 2025, with full payment made by this date. Unconfirmed or unpaid spaces after this date will be released.

#### Over 18s

Applies to party nights.

#### **Event Dates**

All dates are subject to availability and may be cancelled or rescheduled if minimum numbers are not met.

#### Parking

Please note, parking is limited. Priority will be given to hotel residents. Taxis are advised.

