Christmas & New Year 2023





let the festivities begin



Looking for the perfect place to get together with friends, a countryside retreat for Christmas itself, or a truly sensational way to see in the new year?

Join us for festive celebrations filled with sparkle and cheer.

Festive Feastin

What better time of year to include in fabulous food and tempting tipples?

Whether you're looking for a decadent afternoon tea, festive lunch, or fancy treating yourselves to an innovative taster menu, we'd love to host your celebrations.



Festive Afternoon Tea

Think delicate savouries, freshly-baked scones and dinky sweet treats. Oh, and free-flowing Clifton coffee or loose-leaf tea, of course. Why not indulge yourselves and add the Best of British with a glass of Hattingley Valley Rosé.

Available daily throughout December, 1pm-5pm £30 per person

Sparkling afternoon tea

 ${\pounds}37\,\mathrm{per}\,\mathrm{person}\,\mathrm{with}\,\mathrm{a}\,\mathrm{glass}\,\mathrm{of}\,\mathrm{English}\,\mathrm{sparkling}\,\mathrm{Hattingley}\,\mathrm{Valley}\,\mathrm{Ros\acute{e}}$

Festive Lunch or Dinner

Kick start your festive season with a real treat for your taste buds. Whether you're joining us for lunch with friends or a large evening gathering, expect a cracker of a culinary experience. We only ask that you sit back, relax and let us look after you.

2 courses – £35 for lunch, £45 for dinner

3 courses – £40 for lunch, £50 for dinner

Topped off with tea or coffee and a mini mince pie.

Available for groups of 10 or more; advance booking required.

Festive Feasting Menu

FIRST COURSE

Severn & Wye Smoked Salmon G*

Avocado smash, rye bread, pickled mooli, sea herbs

Gressingham Duck Leg G*

Puy lentil & smoked pancetta ragout, fried leek crumb, Port wine glaze

Cheltenham Beetroot Chaat G* V PB

Beetroot aloo tiki, mint & tamarind chutney, crispy sev, pomegranate

SECOND COURSE

Roast Cotswold Turkey, Chipolata, Stuffing, Turkey Gravy $\,G^*\,$

or

Herefordshire Braised Blade of Beef, Red Wine Jus

Both of the above are served with roast potatoes, glazed winter vegetables & spiced red cabbage

South Coast Cod Fillet

Sauce Véronique, confit grapes, winter greens, olive & caper potato

Wild Mushroom, Kale & Tofu Koftas G* V PB

Roasted celeriac fondant, cumin & garlic spinach purée, caramelised tomato relish

THIRD COURSE

Traditional Christmas Pudding G*

Brandy sauce

Triple Chocolate Mousse G

Chocolate crumb, chocolate crisp, whisky ice cream

Roast Winter-Spiced Pineapple VPB

Orange & rum syrup, coconut sorbet, passion fruit salsa

Tea or coffee & mini mince pie G*

WE MAKE JUST ABOUT EVERYTHING IN OUR KITCHEN

If you have a dietary requirement or a particular allergy, please let our team know.

 G^* = Can be made using gluten-free ingredients – please just ask our team,

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Taste of Christmas

Available from 1st December throughout

Our executive chef, Anuj Thakur, and his talented team are proud to present their Taste of Christmas menu. Savour an array of creative dishes, lovingly prepared using the finest seasonal produce.

So that we can make sure that everything's perfectly prepared for your tasting experience, we ask that this is booked with 24 hours' notice and enjoyed by the whole table.

Tasting menu – £70 per person **Matching wine flight** – £40 per person

Taste of Christmas Menu

Winter cocktail & amuse-bouche

FIRST COURSE

Devon Crab

Crab shell bisque, white crab meat & seaweed cracker, bergamot lemon

SECOND COURSE

Spiced Gressingham Duck

Charred duck supreme, confit leg & beetroot tart, spiced glaze

THIRD COURSE

Blood Orange Sorbet V

Spiced coconut espuma, white chocolate crumb

FOURTH COURSE

Beef Wellington G*

Potato au gratin, truffled baby leeks, carrot, Bordelaise sauce

FIFTH COURSE

Chocolate, Dulce de Leche, Whisky Mousse $\,G^*V\,$

Lychee & cardamom ice cream

SIXTH COURSE - optional extra

Tewkesbury Park Local Cheese Plate G^* Supplement £14.50

Hereford Hop, Alex James' Blue Monday, Rosary Ash Goat's Cheese, Organic Cotswold Brie, fresh honeycomb, home-made winter fruit chutney, grapes, celery, quince jelly & artisan biscuits

Tea or coffee & petit fours

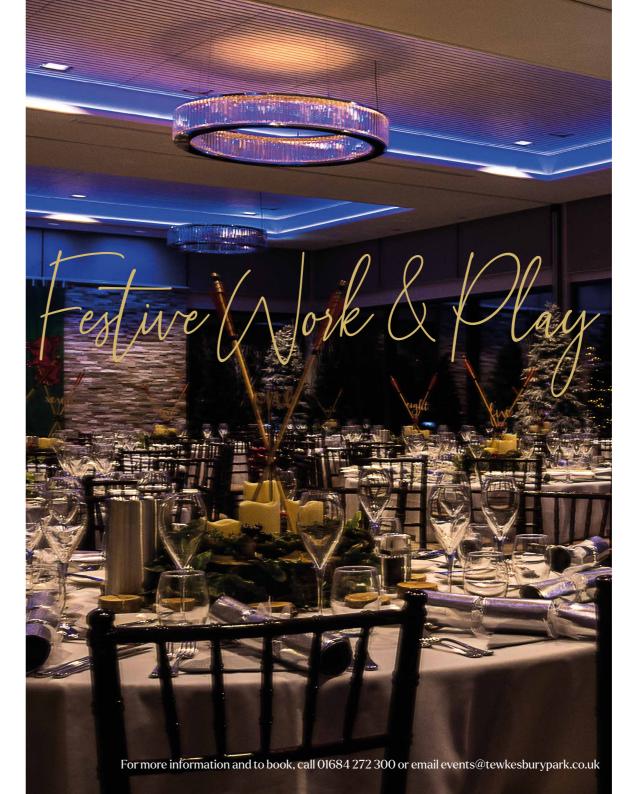
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Vegetarian menu available – just speak with one of our team



Events & Private Dining

Gather family and friends for a magical Christmas get-together. Whether you're looking for a cosy dinner for six in our Earl of Warwick or a larger festive knees-up in our Cotswolds Suite & Berkeley Bar, there's an array of party spaces to choose from and plenty of rooms for everyone to stay over.

Our events team have all bases covered and will create a truly inspirational festive party. Bands, discos and venue dressing contacts, we have it all in hand and will happily organise for you, leaving you to take credit for an event everyone is left talking about!

Festive Meetings & Team Building Events

How about finding the perfect balance between work and play this festive season? We've got the perfect business retreats that do just that.

Options are limitless in making your meeting and overnight stay truly memorable.

Enjoy exclusive-use of our Cotswolds Suite & Berkeley Bar, overnight accommodation and exciting innovative menus throughout your stay.

Why not add on a behind the wheel experience at Jaguar Landrover, Eastnor Castle or by channelling your inner Patrick Swayze with your very own Pottery lessons. Alternatively for the adrenalin junkies among you – fancy 'mushing' on a local Arctic Quest challenge or donning an inflatable outfit for your best shot at It's a Knock Out.

Prices from £190 per person excluding VAT. *Prices on request for external activities

Whether it's a special gift for the spa-lover, the golf enthusiast or simply for someone who enjoys the finer things in life, we've got a gift voucher to suit.

Get one step ahead for those who love to keep fit with a health club voucher, or maybe for those who like a bit of decadence, a night away in an Opulent Suite, or perhaps a general voucher if you'd rather leave all options open. You're sure to find something for even the trickiest recipient.

Available to buy direct from our website - **tewkesburypark.co.uk** - and valid for 12 months.



Traditional Afternoon Tea for Two



60-minute Spa Treatment



Opulent Overnight Stay





THE BOUTIQUE BREAKAWAY

Looking to escape to the rolling Gloucestershire countryside, with crisp winter walks, a crackling fire and sumptuous food to come back to? Book yourselves in for a two-night breakaway and prepare to put your feet up.

In your rate we have included £40 per person to spend for dinner each evening; a hearty Cotswolds breakfast each morning and the comfiest of beds for the soundest of slumbers, it's easy to see why this is our most popular break.

Prices from £204 per person based on two sharing.

SPA' RKLING SNEAKAWAY

There's always time for a one-night sneakaway. You've earned it!

Kick off with a bottle of fizz on arrival. follow it up with two 30-minute or one 60-minute festive Natural Spa Factory treatments. We have included £40 per person to help you indulge in dishes from our seasonal menu. Relax in our luxurious lounges before heading to bed before enjoying a hearty Cotswolds breakfast the following morning. Return home ready to take on the world...

Prices from £160 per person based on

- 8th January; subject to availability and terms & conditions.



WINTRY WALKS ON THE MALVERN HILLS

10 miles from Tewkesbury Park

Wrap up warm and head to the nearby Malvern Hills for a bracing winter's walk with stunning views.

CHRISTMAS MARKET & OUTDOOR RINK

Gloucester Quays -12 miles from Tewkesbury Park

The ever-popular Christmas market in Gloucester Quays is expanding this year, with a great mix of street food and bars, local artisan produce, crafts & gifts, homeware and Christmas decorations, as well as the magical outdoor ice rink. Weekends only - throughout November until December 17th.

ALL ABOARD!

Steam Railway -12 miles from Tewkesbury Park

Journey back in time with Gloucestershire Warwickshire Steam Railway to the golden age of rail travel. Routes run from Cheltenham to Broadway through the Cotswold Hills, with vintage carriages hauled by an original locomotive. Booking is essential to confirm availability and dates of travel; please book directly with Gloucestershire Warwickshire Railway.

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SUNDAY 24th -WEDNESDAY 27th DECEMBER

We invite you to indulge in relaxed feasting, spend quality time with loved ones and let us look after you this Christmas.

CHRISTMAS EVE

- A warm welcome with festive afternoon tea on arrival
- Christmas movie, complete with popcorn, hot chocolate and marshmallows galore
- Pre-dinner drinks and canapés
- Three-course feast, followed by tea, coffee and mini mince pies

CHRISTMAS DAY

- Bountiful breakfast with Buck's Fizz
- Traditional four-course lunch with glass of Champagne Taittinger
- Tea and home-made Christmas cake served in the lounge
- Evening spread with the pick of local produce

BOXING DAY

- Extended breakfast
- Time to enjoy a bracing walk around the grounds or a dip in the pool
- Pre-dinner cocktails
- Four-course evening feast with live music
- **Dress code:** cocktail dresses and sharp suits

WEDNESDAY 27th DECEMBER

- Enjoy your farewell breakfast before heading home at leisure

Just Right - £1095 Touch of Class - £1365 Touch of Class (Dog-friendly) - £1425 Indulgent – £1575 **Opulent** - £1794

Fancy staying an extra night?

Prices from £140 per room

All prices are per room, based on two sharing for more details, visit our website.



Christmas Day Lunch Menu

FIRST COURSE

Beetroot sorbet & cucumber granita VPB

SECOND COURSE

Scottish King Scallops

Shellfish nage, truffled leeks, charcoal cracker

Ham Hock & Cornfed Chicken Terrine G*

TP pickled vegetables, Tewkesbury mustard mayonnaise, toasted brioche

Red Onion & Kale Bhaji G V G*

Coriander chutney, cavolo nero crisp, chaat masala gel

Roast Butternut Squash Soup VPB

Toasted seed muesli, wild rocket pesto

THIRD COURSE

Roast Cotswold Turkey, Chipolata, Stuffing, Turkey Gravy G*,

Gloucester Old Spot Pork Wellington, Cider Sauce G

Both are served with roast potatoes, glazed winter vegetables, spiced red cabbage & Yorkshire pudding

Pan-Fried Bibury Trout

Ratatouille vegetables, watercress purée, lemon confit potato fondant

Roast Vegetable Wellington VG

Champagne sauce, crispy confit potatoes

FOURTH COURSE

Traditional Christmas Pudding G*

Brandy sauce, brandy butter ice cream

Caramelised White Chocolate Tart G Mint ice cream

Saffron-Poached Pear GVG*

Ginger sablé biscuit, maple caramel, blackberry sorbet

Tewkesbury Park Local Cheese Plate G*

Hereford Hop, Alex James' Blue Monday, Rosary Ash Goat's Cheese, Organic Cotswold Brie, fresh honeycomb, home-made winter fruit chutney, grapes, celery, quince jelly & artisan biscuits

Tea or coffee & mini mince pie G*

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SATURDAY 30th DECEMBER – MONDAY 1st JANUARY 2024

We love a good party and what better way to welcome in the new year than with a six-course feast, live music and a fabulous fireworks display?

SATURDAY 30th DECEMBER

- Afternoon tea and English sparkling rosé on arrival
- Time to settle in and make yourselves at home
- Three-course feast with tea or coffee and home-made fudge

SUNDAY 31st DECEMBER

- Leisurely breakfast
- Time to explore the grounds or curl up by the crackling log burner
- Champagne and canapés reception
- Six-course gourmet dinner with live music and dancing
- Midnight fireworks display with music
- Dress code: your finest flapper frock or sharpest suit – it's a *Great Gatsby* theme

MONDAY 1st JANUARY

 Extended breakfast and late checkout before heading home

Just Right – £825 Touch of Class – £945 Touch of Class (Dog-friendly) – £1045 Indulgent – £1090 Opulent – £1175

Fancy staying an extra night?
Prices from £140 per room

All prices are per room, based on two sharing – for more details, visit our website.

For more information and to book, call 01684 272 300 or email reservations@tewkesburypark.co.uk

New Year's Eve Tasting Menu

Champagne & Canapés

FIRST COURSE

Duck

Spiced glaze, winter squash, pickled cherries, Marsala sauce

SECOND COURSE

Lemon Sole & Smoked Salmon en Papillote

Confit grapes, wilted spinach, sauce Véronique, crispy samphire

THIRD COURSE

Herefordshire Beef G*

Salt-cured fillet, brisket cannelloni, black garlic purée, bone marrow jus

FOURTH COURSE

Granny Smith Apple

Hazelnut, calvados & apple compote, lemon balm

FIFTH COURSE

Snowball G*

White chocolate, chestnut, yuzu, dark rum, pine snow

SIXTH COURSE

Tewkesbury Park

Local Cheese Plate $\,G^*\,$

Hereford Hop, Alex James' Blue Monday, Rosary Ash Goat's Cheese, Organic Cotswold Brie, fresh honeycomb, home-made winter fruit chutney, grapes, celery, quince jelly & artisan biscuits

Tea or coffee & petit fours

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