



Christmas & New Year

2026 BROCHURE

Season's Greetings

Get ready to celebrate at Clarion Hotel Charlecote Pheasant this Christmas, where we've got a sleigh full of festive fun waiting for everyone!

Whether you're looking to celebrate with family, party with your colleagues or relax with your friends, our stunning historic venue has everything you could wish for.

Join us for enchanting party nights, relaxing residential breaks, delectable festive dining, dazzling New Year's Eve celebrations and much more.

We are committed to making this festive period the best one yet, so whatever you choose, you're guaranteed an unforgettable experience.

Don't just take our word for it, come and experience it for yourself!



Christmas Party Nights

Celebrate the festive season in style with our unforgettable Christmas Party Nights in the beautifully appointed Hampton Suite.

This self-contained private suite is perfect for larger celebrations, and can cater for parties from 50 up to 220 guests. The suite also features its own exclusive bar, creating a private and lively atmosphere for your event.

Ideal for work Christmas parties, groups of friends, or family celebrations, our party nights include everything you need for a fantastic evening.

Packages

From £48.95 per person

Packages can be tailored to suit your event.

Packages include:

- Festive buffet menu or plated gala dinner with the option to upgrade to midnight munchies
- A range of drinks packages available
- Our resident DJ
- Christmas decorations
- And much more!

Bespoke packages can be created especially for you to make your event truly unique and memorable, please speak to our dedicated team who can help organise this with you

Stay the Night

Room only rates starting from:

£59 Friday Night

£99 Saturday Night

Festive Afternoon Tea

From £26.95 per person

Served with a sprinkle of Christmas magic in The Pheasant Restaurant, our festive afternoon tea is the perfect treat to enjoy whilst you catch up with loved ones throughout December.

Served between 12:00pm – 5:00pm

Finger Sandwiches

Roast Turkey with Cranberry Sauce

Cream Cheese with Cucumber

Camembert with festive Onion Jam

A Selection of Homemade Scones

Sweet Scones served with Strawberry Jam & Clotted Cream

Savoury Scones served with Sweet Pickle

Festive Desserts

A selection of Miniature Cakes

Tea or Coffee

Make the occasion extra special

Add a **flute of Prosecco** for £8.95

Add a **cosy cup of Mulled Wine** served
with a ginger nut biscuit for £5.95

Vegetarian, vegan and gluten free alternatives available

Inform the staff of any allergies before placing an order. We cannot guarantee that any food items, are completely free of food allergens due to an unexpected cross contamination

Saturday Nights

Live Entertainment

Join us in the Main Hotel Bar on Saturday nights for live entertainment whilst enjoying food and drink.

Whether it's a work party, a gathering of friends, or a family celebration, our festive setting and delicious menu promise a memorable night.



Try our Festive Menu

Celebrate the season with great food

Step into the festive spirit and enjoy a magical Christmas experience! Our elegantly decorated venue provides the perfect backdrop for celebrating with friends, family, or colleagues.

Available from 19th November – 30th December*, the menu features a mouth-watering selection of seasonal dishes, crafted to make your celebration truly special.

**Excludes Christmas Day*



Festive Menu

19th November - 30th December*

*Excludes Christmas Day

Starters

Winter Vegetable Soup

V/VE/GFA

A smooth, warming soup made with seasonal vegetables, served with a soft bread roll.

Bloody Mary King Prawn

Cocktail GFA

King prawns in a tangy Bloody Mary-style Marie Rose sauce over crisp lettuce.

Oven-Roasted Mushroom

& Thyme Pâté V/VE/GFA

Rustic mushroom pâté roasted with thyme, served with toasted bread.

Farmhouse Pork Belly Bites

Slow-cooked pork belly with a sage & onion dipping pot.

Crispy Battered Sprouts

V/VE/GFA

Golden battered sprouts served with garlic aioli.

Mac & Cheese Croquettes

V/GFA

Crispy croquettes filled with creamy macaroni cheese, served with sweet chilli dip.

Smoked Salmon Pâté GFA

Smooth smoked salmon with horseradish & lemon, served with crisp toasts.

Traditional Game Terrine

Classic game terrine with sticky onion chutney & toasted brioche.

Chicken & Chorizo Arancini

GFA

Crispy risotto balls with chicken & chorizo, served with spiced tomato dip.

Sides

Pigs in Blankets GFA

Cauliflower Cheese V/GFA

Crispy Sprouts V/VE/GFA

Mains

Roast Turkey with all the Trimmings **GFA**

Served with stuffing, pigs in blankets, Yorkshire pudding, roasted root veg, sprouts & rich gravy.

Wild Boar Sausages & Champ Mash

Wild boar sausages with buttery champ mash, winter greens and topped with parsnip crisp.

Whole Grilled Seabass **GFA**

Grilled seabass finished with lemon, caper and parsley butter. Served with winter greens & fries.

Desserts

Chocolate Truffle Tart **v**

Rich chocolate tart served with raspberry sorbet & frosted fruit.

Christmas Pudding **v/VE**

Traditional pudding with warm brandy sauce.

Sticky Toffee Pudding **v/GFA**

Served warm with rum & raisin ice cream.

Blueberry Frangipane Tart **v/VE/GFA**

Almond tart filled with blueberries, served with custard.

Squash, Sweet Potato & Beetroot Risotto **v/VE/GFA**

Roasted vegetable risotto with shaved Parmesan & crispy kale.

Slow-Braised Lamb Shoulder **GFA**

Braised in mulled wine, rosemary & mint jus. Served with roasted root veg & tenderstem broccoli.

Festive Beef Burger

Topped with stuffing, pigs in blankets & melted cheese. Served with gravy for dipping.

Festive Pie of the Day

Chef's homemade seasonal pie served with chips.

Christmas Spiced Apple Crumble **v**

Served warm with custard.

Lemon Meringue Tart **v**

Sharp lemon curd topped with toasted meringue.

Winter Berry Baked Cheesecake **v**

Baked cheesecake topped with warm winter berries & cream.

Cheese Plate **v/GFA**

A selection of cheeses with chutney, crackers & fruit.

V - Vegetarian | **VE** - Vegan | **GFA** - Gluten Free Alternative

Inform the staff of any allergies before placing an order. We cannot guarantee that any food items, are completely free of food allergens due to an unexpected cross contamination



SCAN TO BOOK

Spend Christmas Day Lunch with us

£89.95 Adult | £44.95 Child (Age 5-12) | Under 5s free

Celebrate the big day with a magnificent three-course festive lunch, complete with all the seasonal trimmings. Enjoy a delicious meal for the whole family in the elegant setting of our Pheasant Restaurant.

Available from 12:00pm to 4:00pm

Christmas Day Lunch

Starters

Broccoli & Stilton Soup **V/VE/GFA**

A velvety blend finished with cream

Smoked Salmon Mousse **V**

With horseradish & lemon dressing, topped with prawns

Ham Hock Terrine **GFA**

Served with piccalilli & toasted sourdough

Traditional Bruschetta **V/VE/GFA**

Topped with tomatoes, basil, garlic & olives

Mains

Roast Turkey OR Roast Beef **GFA**

With Brussels sprouts, roasted root vegetables, medley of green vegetables, cauliflower cheese, herb stuffing, pigs in blankets, roast potatoes, rich Christmas gravy & unlimited Yorkshire puddings

Mushroom Wellington **V/VE/GFA**

With Brussels sprouts, roasted root vegetables, medley of green vegetables, cauliflower cheese, nut stuffing, roast potatoes, rich vegetarian gravy & unlimited Yorkshire puddings

Pan-Seared Sea Bass **GFA**

With caper & parsley butter, crushed new potatoes & tenderstem broccoli

Desserts

Christmas Pudding **V/VE**

Served warm with brandy sauce

Profiteroles **V**

Filled with crème pâtissière & warm chocolate sauce

Chocolate Truffle Tart **V**

With raspberry sorbet & frosted fruit

Lemon Posset **GFA**

Served with homemade shortbread

Mince Pies to Finish **V/GFA**

V - Vegetarian | **VE** - Vegan | **GFA** - Gluten Free Alternative

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Christmas Residential Packages

Enjoy a magical Christmas with us



Three Night Packages

from £165 per person
per night for a standard room,
based on two adults sharing.

Two Night Packages

from £184 per person
per night for a standard room,
based on two adults sharing.

Upgrades, family rooms and pet friendly rooms are also available. Hotel bar opening times will vary from our usual opening times during the festive period.

Why not extend your stay?

Stay between 27th-30th December from only £45.00 per person for bed and breakfast or £75.00 per person for dinner (two course), bed and breakfast, based on two adults sharing.

Christmas Eve

From 3:00pm

Arrive at the hotel and check into your room.

3:00pm - 8:30pm

Indulge in the ultimate festive feast with a beautifully presented three course dinner, set against the backdrop of stylish, traditional Christmas décor.

7:00pm - 11:00pm

Enjoy Christmas movies and mince pies in the lounge, accompanied by tea, coffee or hot chocolate.

Christmas Day

8:00am - 10:30am

A delicious breakfast buffet, with a glass of Buck's Fizz.

From 12:00pm

Enjoy Christmas Day lunch at your chosen reservation time.

From 3:00pm

Join us in the lounge to watch The King's Speech, and enjoy complimentary mince pies.

7:30pm

A light informal buffet in the restaurant.

All Day

Settle into the lounge, relax with friends and family with board games in a cosy festive atmosphere.

Boxing Day

8:30am - 11:00am

Start the day right with a hearty breakfast and then the day is yours. Ask at reception for some ideas on how to spend your free time.

5:00pm - 8:30pm

Those on the three night residential package will enjoy a three course dinner from our tasty festive menu.

27th December

7:30am - 10:30am

Enjoy our breakfast buffet for one last time.

11:00am

Time to check out, or stay longer with our great packages!



SCAN TO BOOK

New Year's Eve

From **£59.95 Adult** | **£29.95 Child (Age 5-12)** | **Under 5s free**

Celebrate New Year's Eve in style! Savour a gourmet buffet, toast with a glass of fizz at midnight and dance the night away with our DJ until 1.00am

Arrival from 6:30pm | **Dinner from 7:00pm** | **Carriages 1:00am**

Residential Package

£159 per person

Make New Year's Eve extra memorable and book an overnight stay in a classic double room. Package includes access to our New Year's Eve celebration and a breakfast buffet the following morning. Relax and enjoy your stay with a late 1:00pm check-out.

Why let the party end? Extend your stay from only £50 per night, including breakfast, and enjoy more festive cheer.

New Year's Eve Gourmet Buffet

Duck & Orange Pâté
Smoked Salmon Roses with Dill & Caper Dip
Hummus Crostini Selection
Traditional Tomato Bruschetta
Whipped Feta with Olive Oil
Artisan & Rustic Bread Selection
Spiced Kofta Skewers
Cold Cuts of Meat Platter
Pickles, Chutneys & Cheese Selection
Mixed Seasonal Salad Bowl
Creamy Potato Salad
Pasta Salad with Fresh Herbs
Crunchy Winter Slaw
Mixed Leaf Salad Bowl
Classic Tzatziki
Whole Dressed Salmon Platter
Roasted Vegetable Balti
Steamed White Rice
Slow-Cooked Pulled Pork
Vegetable Moussaka Bake
Crispy Spiced Potato Wedges
Traditional Farmhouse Quiche
Cheese Boards with Pickles
Selection of Desserts & Sweet Treats

Vegetarian, vegan and gluten free alternatives available

Inform the staff of any allergies before placing an order. We cannot guarantee that any food items, are completely free of food allergens due to an unexpected cross contamination

Gift Vouchers

Why not give the perfect Christmas present?

Treat a loved one to a wonderful gift voucher. From dining experiences to overnight stays, we have something for everyone.

Our vouchers are valid for twelve months from date of purchase. Ready to start shopping? Scan the QR code.



Post-Christmas Celebrations

From £35.00 per person

Won't get chance to celebrate the festive season in December?

Hold your private post-Christmas party with us in early 2027 instead.

Please note a minimum number of 30 people is required.



Terms & Conditions

Booking Conditions

1. Bookings need a non-refundable deposit of £15.00 per person on booking.
2. Full payment for bookings is needed for a minimum of four weeks prior to the event along with completed pre-orders. After which no refunds will be given or transferred for other services.
3. We reserve the right to move or amend Christmas events, due to any unforeseen circumstances.
4. Shared tables may apply to bookings, subject to availability.
5. No admittance to people under the age of 18 for any of the party nights.
6. Any pre-orders returned after the requested date may result in the hotel making the food choices for the party.
7. Anyone bringing their own alcohol to the hotel property will be asked to leave the premises.
8. All details are correct at the time of going to print, but may be subject to alteration without warning.
9. All prices quoted include VAT at the current rate.
10. It is party organiser's responsibility to inform the hotel of any dietary requirements of guests, including nut allergies, coeliac and dairy allergies as soon as possible. Meals cannot be made available on the day of the event. We cannot guarantee that any food items, are completely free of food allergens due to cross contamination.

Accommodation Conditions

1. Accommodation bookings require credit card information to confirm the booking.

Christmas and New Year Package:

1. A non-refundable deposit of 25% of the total package price is required at the time of booking to secure your reservation.
2. Full payment is required by Monday 23rd November 2026. Failure to pay in full by this date may result in cancellation and forfeiture of the deposit.
3. All bookings are subject to availability and will be confirmed via email upon receipt of deposit.
4. Cancellations made before Tuesday 24th November 2026 will forfeit the deposit only. Cancellations made after this date will incur a 100% charge of the total booking amount.

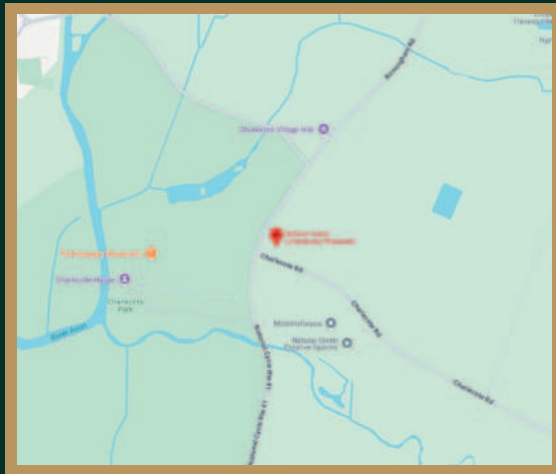
Twixmas and Make a Night of It Package:

1. Full payment is required by 7 days prior to arrival. Failure to pay in full by this date may result in cancellation.
2. All bookings are subject to availability and will be confirmed via email upon receipt of deposit.
3. Cancellations made before 7 days prior to arrival will incur no charges. Cancellations made after 7 days prior to arrival will incur a 100% charge of the total booking amount.

For full T&Cs, please contact the hotel team or refer to your booking confirmation



WHERE TO FIND US



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