



THE
ELVETHAM

HAMPSHIRE

1591



SEASON'S GREETINGS

2026



AN ELVETHAM CHRISTMAS

CELEBRATE IN SPLENDOUR & STYLE

This Christmas, we invite you to step into a world of festive magic at The Elvetham. Celebrate the season in our Hampshire country estate, and revel in our palatial surroundings. From the moment you arrive you will become a part of more than 500 years of Christmas history, on the very site where the powerful Boleyn family celebrated Christmas in the Tudor era, and the playground of British monarchy, from Elizabeth I to Henry VIII.

This year at The Elvetham we are pulling out all the stops for a truly magical Christmas experience you will never forget. Enjoy cocktails by a roaring fire, roam our 35 acres of grounds, feast on the very best Christmas treats, dance the night away, and relax in our luxurious rooms. Indulge in one of our exciting festive packages, from Christmas parties filling the entire house, to Joiner Parties that share the festive joy. Make the Elvetham your home this Christmas with our residential package, where you'll enjoy cocktails, games, wonderful Christmas meals and lots of good cheer. Ring in 2027 with our extravagant New Year's Eve black tie spectacular, with fine dining, dancing, and fireworks at midnight.

We have a taste of the wonderful for you this holiday season, so come, join us, and experience a Christmas like no other.



'Tis the season

THE HONORABLE
1591
GEVENTH
THE QUEEN
MAJESTIC
PROGRESSE
1591
ENTERTAINING





SYLVANUS RESTAURANT



GLORIANA BAR



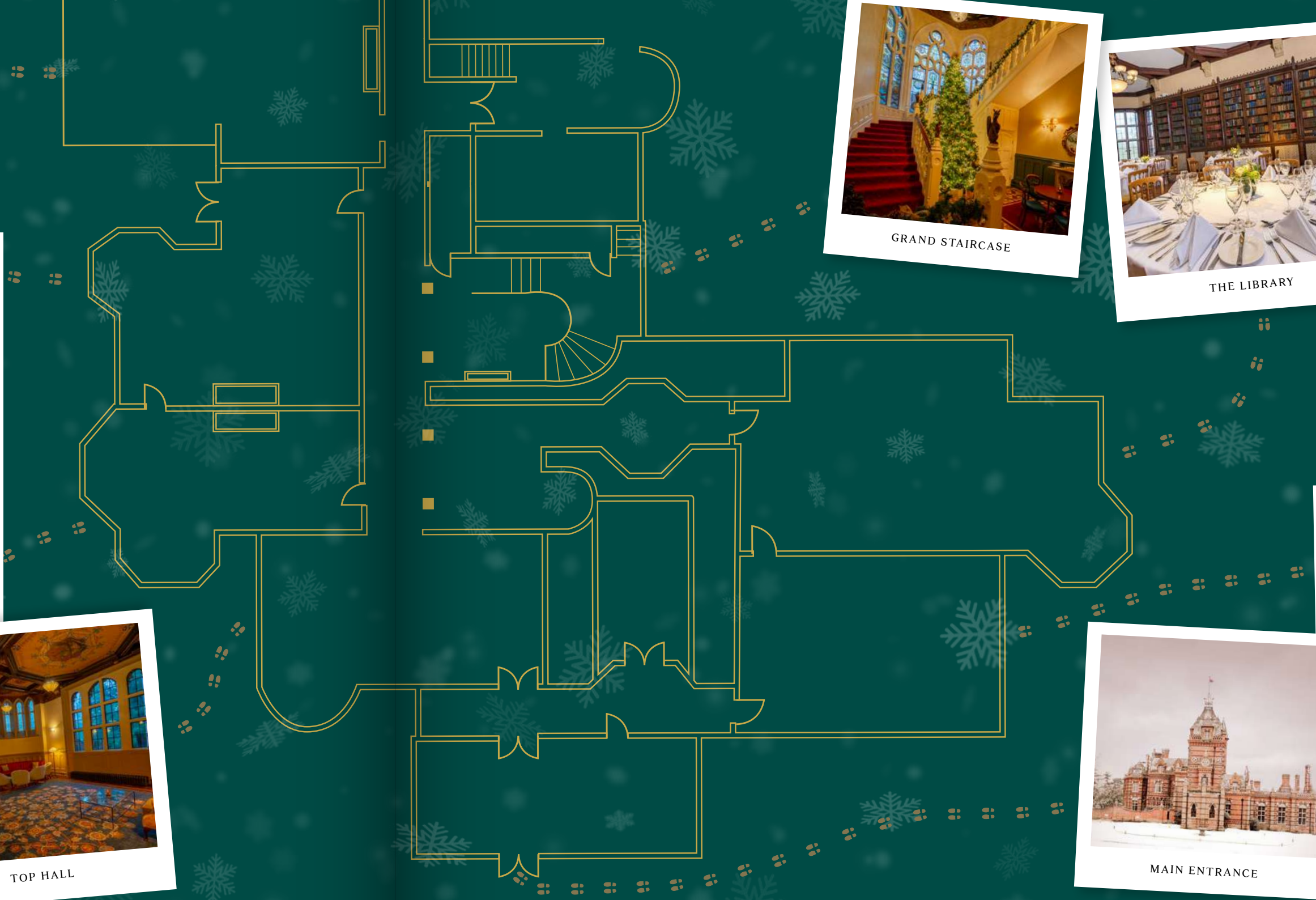
MORNING ROOM

EXPLORE THE ELVETHAM

At Christmas, The Elvetham reveals its most enchanting self—an elegant country house adorned for the season, where every room tells a story of heritage and celebration. Guests are invited to explore the splendour of the estate at their leisure, from the refined ambience of the Gloriana Bar to the timeless beauty of the Library and the stately grandeur of the Sylvanus Restaurant. Whether enjoying a quiet moment by the fire or stepping into a space alive with festive spirit, each room offers its own unique setting for making memories. Let the magic of The Elvetham unfold around you as you discover the charm and character of this extraordinary historic home.



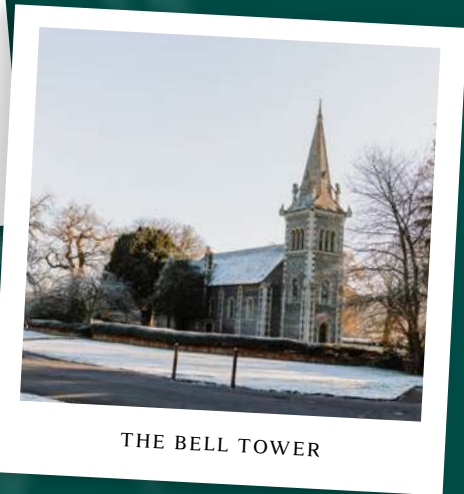
TOP HALL



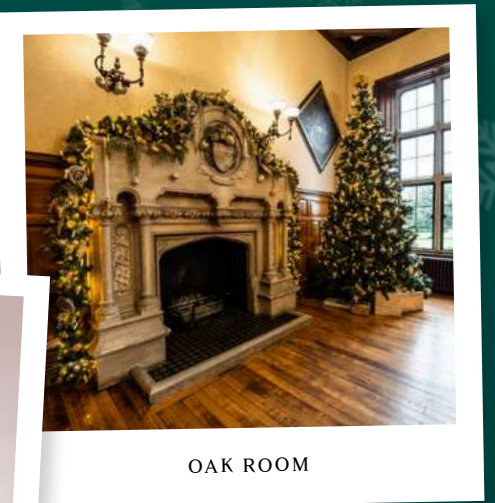
GRAND STAIRCASE



THE LIBRARY



THE BELL TOWER



OAK ROOM



MAIN ENTRANCE

2026



FESTIVE DINING

A FEAST FOR THE SEASON

Savour the magic of the holidays with exquisite seasonal dining at The Elvetham. Whether it's an intimate lunch, a decadent afternoon tea, or a festive feast with loved ones, our historic setting and beautifully crafted menus promise an unforgettable experience.

THE ELVETHAM FESTIVE DINING



FESTIVE AFTERNOON TEA

£45 PER PERSON
CHILDREN'S FESTIVE TEA £25

Join us for a refined and traditional festive afternoon tea in the elegant setting of Elvetham. Savor a selection of delicate finger sandwiches, freshly baked scones, and exquisite seasonal pastries, all accompanied by a fine pot of tea. A perfect way to indulge in the warmth of the holiday season.

Available Sunday to Wednesday throughout December.



FESTIVE AFTERNOON TEA MENU

SANDWICHES

SMOKED SALMON BAGEL
SLICED TURKEY WITH CRANBERRY SAUCE BRIE AND RED CURRANT
EGG MAYO AND WATERCRESS
PORK SAUSAGE ROLL WITH CARAMELIZED ONION

CAKES

MIXED FRUIT BRANDY CAKE
FESTIVE ALMOND AND HAZELNUT SWISS ROLL
MACAROON TREE
FESTIVE RED VELVET
PLAIN AND CINNAMON APRICOT SCONES
With clotted cream and strawberry jam

TEA

POT OF TEA
Choose between Chai Back Tea, English Breakfast, Pure White Tea, Perfect Peppermint, Super Berries, Pure Green Tea, Green Tea & Pomegranate

V = Vegetarian | VG = Vegan | GF = Gluten Free | DFO = Dairy free option available | GFO = Gluten Free option available



FESTIVE DINING

3 COURSE: £45 PER PERSON

2 COURSE: £35 PER PERSON

CHILDREN'S DINING £23 | £18

This festive season, dine with us at Sylvanus Restaurant. Whether you're hosting a family gathering, celebrating with friends, or planning a corporate event, we have the perfect setting for you.

For groups of up to 10, enjoy lunch or dinner in our charming restaurant, or opt for one of our private dining rooms for a more exclusive experience. Our expertly crafted menu blends traditional festive dishes with innovative flavours, all served in a warm and inviting atmosphere.

Available Monday to Wednesdays throughout December.



FESTIVE DINING MENU

STARTERS

CARROT & RED LENTIL SOUP (VGO)(GFO)
Cream fraiche

CHICKEN, APRICOT & PANCETTA TERRINE (GFO)
Orange gel, sourdough croûte

SMOKED SALMON PATÉ (GFO)
Orange gel, toasted brioche

HEIRLOOM TOMATO & VEGAN MOZZARELLA (VG)(GF)
Roquette, balsamic gel

MAINS

SUFFOLK TURKEY (GFO)
Goose fat roast potatoes, honey roast carrot, parsnip, Brussels sprouts, pigs in blankets, apricot onion stuffing, turkey gravy

PARMA HAM WRAPPED PORK TENDERLOIN (GF)
Creamy mash potato, honey roast carrot, parsnip, Brussels sprouts, turkey gravy

BAKED SEA BASS (GF)
Spring onion potato cake, asparagus, lemon butter

PEARL BARLEY RISOTTO (VGO)(GFO)
Spinach, mushroom

DESSERTS

CHRISTMAS PUDDING (VGO)(GFO)
Brandy sauce

CHOCOLATE ORANGE CHEESECAKE
Vanilla ice cream

BAILEYS TIRAMISU (V)
Chocolate chip ice cream

CHOCOLATE FONDANT (V)(VGO)
Creamy cinnamon ice cream

V = Vegetarian | VG = Vegan | GF = Gluten Free | VGO = Vegan option available | GFO = Gluten Free option available



FESTIVE SUNDAY LUNCH

3 COURSES: £42 PER PERSON
2 COURSES: £32 PER PERSON
CHILDREN'S DINING £17.50 | £22.50

Treat your family to a traditional Festive Sunday Lunch at The Elvetham this Christmas. Enjoy a hearty Christmas feast with all the classic trimmings, served in the welcoming and historic setting of our restaurant. Our menu features festive favourites that will make your Sunday gathering that little bit more special.

Available 6th, 13th, and 20th December.



FESTIVE SUNDAY LUNCH MENU

STARTERS

CARROT & RED LENTIL SOUP
Spiced crème fraîche

CHICKEN LIVER PÂTÉ
Piccalilli gel, toasted brioche

SMOKED SALMON & CRAYFISH COCKTAIL
Toasted brioche

MELON & PARMA HAM SALAD
Raspberry coulis

MAINS

All mains accompanied by duck fat roast potatoes, honey-roast carrots, parsnips, Brussels sprouts, pigs in blankets, Yorkshire pudding and rich pan gravy

SUFFOLK TURKEY WITH TURKEY GRAVY

PORK BELLY WITH APPLE COMPOTE

BRAISED LAMB SHOULDER
With slow roast with garlic and mint

PAN-FRIED SEA BASS
With samphire and sauce Véronique

CARROT, MUSHROOM & SPINACH WELLINGTON
Bean casserole, tenderstem broccoli

DESSERTS

CHRISTMAS PUDDING (VGO)(GFO)
Brandy sauce

SPICED EGGNOG CRÈME BRÛLÉE
Raspberry sorbet

VEGAN CHOCOLATE FONDANT (VGO)
Vanilla ice cream

REGIONAL CHEESE SELECTION
Celery, grapes, fruit chutney, Miller's toast

V = Vegetarian | VG = Vegan | GF = Gluten Free | VGO = Vegan option available | GFO = Gluten Free option available

CHRISTMAS DAY LUNCH

£155 PER ADULT
£75 PER CHILD (AGES 5-12)
£30 PER CHILD (AGES 2-4)

Join us for a Christmas feast in our grand Hampshire estate. Indulge in a truly unforgettable Christmas Day at The Elvetham, where over 500 years of festive history await. Whether you're a local or visiting, you don't need to stay overnight to bask in the holiday spirit.

Savour exquisite Christmas fayre, relax in the opulence of our historic setting, and leave the washing up behind. This Christmas, let us take care of everything while you create cherished memories with loved ones.



CHRISTMAS DAY LUNCH MENU

STARTERS

LEEK & PARSNIP SOUP (VG)(GFO)
Herb croutons

DUCK LIVER MOUSSE (GFO)
Smoked parsnip purée

HOT SMOKED SALMON TERRINE (GF)
Lemon gel, avocado mousse

PRESSED GOAT CHEESE & ROASTED PEPPER TIAN (GF)
Tomato gel

MAINS

SUFFOLK TURKEY (GFO)
Duck fat roast potatoes, honey roast carrot, parsnip, Brussels sprouts, pigs in blankets, apricot onion stuffing, turkey gravy

FILLET OF BEEF (GF)
Chive mash, baby carrot, tenderstem broccoli, peppercorn sauce

PAN-SEARED MONKFISH (GF)
Baby potatoes, sea asparagus, prawn & crayfish velouté

BUTTERNUT SQUASH & SPINACH WELLINGTON (VG)(GF)
Fondant potato, tenderstem broccoli, carrot, chive cream sauce

DESSERTS

CHRISTMAS PUDDING (GFO)(VGO)
Brandy sauce

ESPRESSO PANNACOTTA (GF)
Mixed berry, cranberry sorbet

WHITE CHOCOLATE & PASSION FRUIT LAYER CAKE
Raspberry sorbet

HAZELNUT CHOCOLATE CRUNCHY CAKE
Vanilla ice cream



CHEESE & PORT

V = Vegetarian | VG = Vegan | GF = Gluten Free | DFO = Dairy free option available | GFO = Gluten Free option available

2026



THE ELVETHAM PARTIES & PACKAGES

PARTIES & PACKAGES

CELEBRATE IN SPECTACULAR STYLE

From glittering Joiner Parties to exclusive house takeovers, The Elvetham offers the perfect backdrop for your Christmas celebration. Let the grandeur of our country estate set the stage for an evening of fine food, flowing drinks, music, and merriment.

CHRISTMAS PARTY NIGHTS

FESTIVE JOINER PARTIES

£ 9 9 PER PERSON

Arrival from 6:45pm | Finish at 1am
Dates: 3rd, 4th, 5th, 10th, 11th and 12th December

A festive evening in the house, set against the backdrop of the estate at its most atmospheric. Gather, celebrate and mark the year's achievements in elegant surroundings, with a night designed around good company, seasonal energy and considered entertainment.

Throughout the evening, our photographers will be capturing the atmosphere as it unfolds. A curated selection of images will be available to download after your event.

Don't call a taxi, enjoy overnight accommodation from £99, Bed & Breakfast, based on two people sharing a standard double or twin room. Single supplements may apply. Experience a Christmas celebration like no other—be treated like a VIP at The Elvetham.

BOTTLE & BUBBLE BUNDLES

- STANDARD WINE PACKAGE: £150
Any five bottles of: Pinot Grigio, Merlot, Pinot Grigio Rosé
- PREMIUM WINE PACKAGE: £195
Any five bottles of: Chardonnay, Malbec, Rosé
- BEER PACKAGE: £150
30 bottles of Peroni Nastro Azzurro (330ml)
- SPIRIT PACKAGE: from £55
Five 50cl miniature's and 150ml mixers
- PROSECCO PACKAGE: £160
Four 75cl bottle prosecco
- PROSECCO PACKAGE: £85
Two 75cl bottle prosecco
- ELVETHAM COCKTAIL: £65
Serves four
- SOFT DRINKS PACKAGE: £32
Selection of 12 mixed soft drinks

PRIVATE PARTIES

- A minimum of 180 guests with a maximum of 200 guests.
- Private parties of a more modest scale are also available taking place Sunday to Wednesday.
- Guests will enjoy a glass of fizz on arrival, followed by our three course Christmas menu at dinner.
- The festivities will continue in our beautiful Oak Room, fully decked for the season, with DJ and dancing until late.

Want the house to yourself? Ask us about exclusive use of The Elvetham for a truly unforgettable Christmas celebration.



PARTY NIGHTS MENU

STARTERS

- CHICKEN LIVER PATÉ (GFO)
Piccalilli gel, toasted brioche
- SMOKED SALMON & PRAWN ROULADE (GFO)
Marie Rose avocado mousse, rye bread
- CANDIED WALNUT SALAD (VG)(GF)
Roquette, sun blushed tomato, balsamic gel, sheese dressing

MAINS

- SUFFOLK TURKEY (GFO)
Duck fat roast potatoes, honey roast carrot, parsnip, Brussels sprouts, pigs in blankets, apricot onion stuffing, turkey gravy
- PORK BELLY (GF)
Creamy apple mash, honey roast carrot, parsnip, Brussels sprouts, mustard gravy
- BAKED COD (GF)
Spring onion potato cake, carrot, sea asparagus, garlic prawn lemon butter

- CARROT, MUSHROOM & SPINACH WELLINGTON (VG)
Bean casserole, carrot, tenderstem broccoli

DESSERTS

- CHRISTMAS PUDDING (VGO)(GFO)
Brandy sauce
- SPICED EGGNOG CRÈME BRÛLÉE (GF)
Raspberry sorbet
- CHOCOLATE & CLEMENTINE TARTE (GFO)
Vanilla ice cream

V = Vegetarian | VG = Vegan | GF = Gluten Free | VGO = Vegan option available | GFO = Gluten Free option available

CHRISTMAS AT THE ELVETHAM

A TWO-NIGHT FESTIVE ESCAPE

Make The Elvetham your Christmas home this year and immerse yourself in a truly unforgettable festive escape. Celebrate the magic of Christmas with a two-night stay in our historic country house. Stroll through our 35 acre grounds, enjoy winter walks, or curl up by the open fires with board games and cocktails in the regal Gloriana Bar.

On Christmas Eve, join us for afternoon tea, served from 4pm, , a festive cocktail and canapé reception and finally, for dinner, a buffet offering a selection to suit every taste.

On Christmas Day, indulge in a traditional breakfast before enjoying a magnificent Christmas Day lunch. In the evening, a festive buffet dinner awaits to complete your holiday.

From £520 per person (£1,040 for a standard double). Single supplement £100 per person per night. Children aged 12 and under sharing a room £100 for the 2 night experience.

Extend your stay with an extra night on 23rd or 26th December from £49.50 per person, bed & breakfast.

INCLUDES

- Two nights' accommodation
- Arrival fizz at check in
- Afternoon tea served from 4pm till 5pm
- Christmas Eve Carols in the Bell Tower
- Festive cocktail and canapes
- Buffet dinner on Christmas eve
- Delicious daily breakfast
- Christmas day lunch
- Buffet Christmas day dinner



CAROLS IN THE BELL TOWER

A MAGICAL CHRISTMAS EVE

On Christmas Eve, join us for a traditional evening of carol singing in the Bell Tower. Enjoy the familiar sounds of Christmas carols in a peaceful, festive atmosphere as we celebrate the season together. For guests staying with us, tickets are included as part of your House Experience. For non guests, ticket booking required via website.

Dates: 13th, 20th, 23rd December



NYE PACKAGE

£199 PER PERSON (EVENT ONLY)

Ring in the New Year with style at The Elvetham. Our exclusive New Year's Eve package includes a Champagne and canapé reception, a delicious 4-course meal, a lively disco, and spectacular midnight fireworks with Champagne on the lawn. Finish the night with tasty bacon rolls, all wrapped up with a lam finish.

For a truly special experience, add accommodation from £539 for two adults sharing a standard double or twin room, with upgrades available from £20 per night.

Why not extend your stay? Add an extra night (30th December or 1st January) from just £49.50 per person, bed & breakfast.

INCLUDES

- Champagne and canape reception from 7pm till 7:30pm
- 4-course meal
- Disco
- Midnight fireworks with Champagne on the lawn
- Bacon rolls
- lam finish



NEW YEAR'S EVE MENU

STARTERS

GOAT CHEESE SOUFFLÉ
Aged onion gel, mixed micro leaf salad, herb garlic bread

LOBSTER & CRAB TIAN (GF)
Confit pear, lemon gel, bronze fennel

DUCK LIVER PARFAIT (GFO)
Charred corn, spiced corn purée, sourdough croûte, herb oil

HEIRLOOM TOMATO TERRINE (VG)(GFO)
Cheese mousse, honeycomb, aged balsamic, brioche toast

MAINS

BEEF WELLINGTON
Truffle creamy mash, baby carrot, tenderstem broccoli, béarnaise

DUCK BREAST (GF)
Beetroot fondant, heritage carrot, wilted spinach, cherry jus

PAN SEARED RAINBOW TROUT (GF)
Pommes Anna potato, samphire, braised fennel, champagne sauce

EXOTIC MUSHROOM PITHIVIER (VG)
Celeriac purée, swede fondant, wilted kale, root vegetable demi-glace

DESSERTS

WHITE CHOCOLATE & PASSION FRUIT CAKE (V)

CHOCOLATE & CLEMENTINE TART (V)(GFO)
Mango sorbet

SAFFRON POACHED PEAR (V)(VGO)(GFO)
Pistachio ice cream

CHOCOLATE ENTREMET (V)
Madagascar vanilla ice cream

CHEESE & PORT

Regional cheese selection, celery, grapes, fruit chutney, Miller's Toast

V = Vegetarian | VG = Vegan | GF = Gluten Free | VGO = Vegan option available | GFO = Gluten Free option available

TERMS & CONDITIONS

PAYMENT TERMS AND PRE-ORDERS

The hotel will require a deposit to secure your booking with full payments to be made in accordance with the following:

- Christmas Day Lunch: At time of booking – Deposit of £80 per person which is non-refundable, non-transferable. Full final payment due by 28th November 2026 along with food pre-orders and dietary requirements. Final payments are non-refundable and non-transferable.
- Christmas House Experience: At time of booking – Deposit of £100 per person which is non-refundable, non-transferable. Full final payment due by 28th November 2026 along with food pre-orders and dietary requirements. Final payments are non-refundable and non-transferable.
- New Year's Eve: At time of booking – Deposit of £50 per person or £100 per person if booking with accommodation which is non-refundable, non-transferable. Full final payment due by 28th November 2026 along with food pre-orders and dietary requirements. Final payments are non-refundable and non-transferable.

PARTY NIGHTS

- At time of booking – Deposit of £20 per person which is non-refundable, non-transferable. Full final payment due 4 weeks before the date of your party along with food pre-orders and dietary requirements. Final payments are non-refundable and non-transferable.
- Minimum numbers may apply for private parties.
- Groups of 8 or less may be asked to share a party table at our Joiner party nights and New Year's Eve.
- Joiner parties will require a combined minimum of 100 people for the night to proceed. If the minimum number is not reached for your requested night, we will offer to switch your booking to a separate night to reach the minimum numbers required.
- We require a table plan by name with menu choice for all party night bookings. This must be supplied to your event manager no later than 21 days prior to your event date. No other changes may be made to your booking later than 3 working days before your event date.



2026



THE ELVETHAM FESTIVE DINING



THE
ELVETHAM

H A M P S H I R E

1 5 9 1

T: 01252 844871

E: eventsoffice@elvethamhotel.co.uk

W: elvethamhotel.co.uk

Fleet Road, Hartley Wintney, Hook, RG27 8AS, London, United Kingdom

 [theelvetham](https://www.instagram.com/theelvetham)

 [The Elvetham](https://www.facebook.com/TheElvetham)

 [The Elvetham, Hampshire](https://www.linkedin.com/company/TheElvetham)