



THE
ELVETHAM

HAMPSHIRE

1591



SEASON'S GREETINGS

2025



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 2026 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
GIVEN TO
THE QUEENES
MAJESTIE IN
PROGRESSE
1591
ENTERTAINEMENT





SYLVANUS RESTAURANT



GLORIANA BAR



GRAND STAIRCASE



THE LIBRARY

EXPLORE THE ELVETHAM

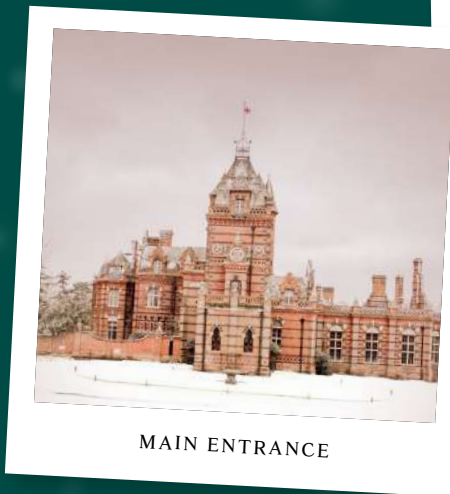
At Christmas, The Elvetham reveals its most enchanting self—an elegant country house adorned for the season, where every room tells a story of heritage and celebration. Guests are invited to explore the splendour of the estate at their leisure, from the refined ambience of the Gloriana Bar to the timeless 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.



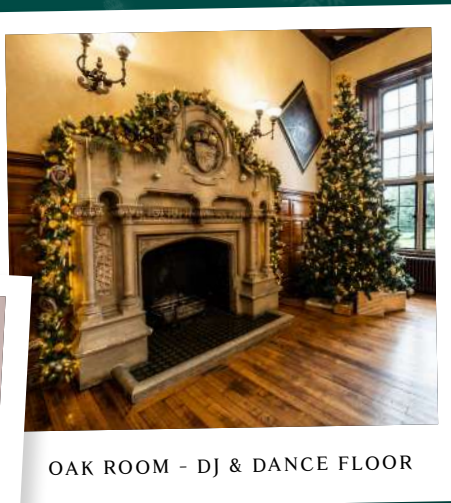
MORNING ROOM -
BAR AND CASINO LOUNGE



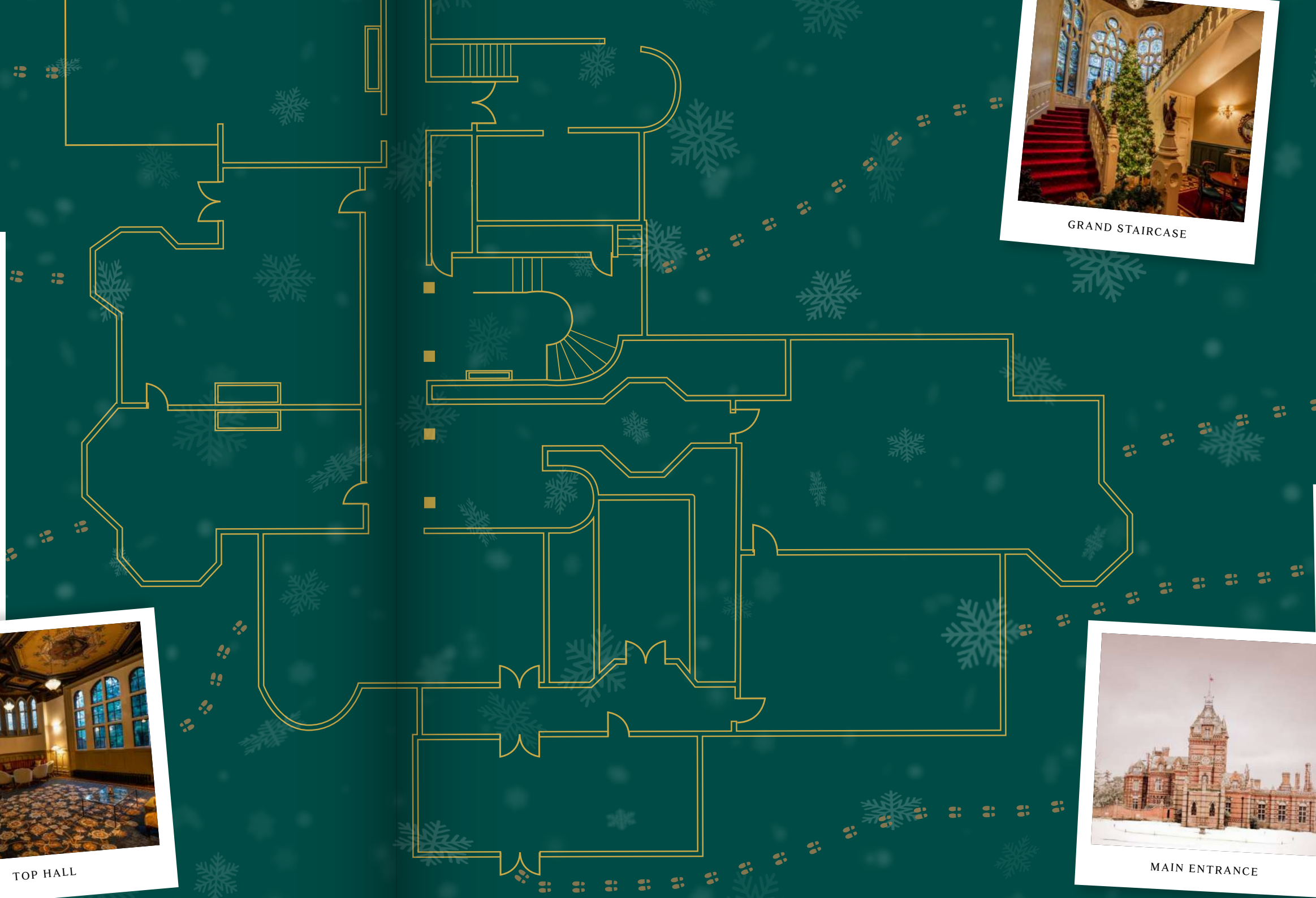
TOP HALL



MAIN ENTRANCE



OAK ROOM - DJ & DANCE FLOOR



2025



THE ELVETHAM FESTIVE DINING

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.



FESTIVE AFTERNOON TEA

£43 PER PERSON

Join us for a refined and traditional festive afternoon tea in the elegant setting of Elvetham. Savour 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
MACARON 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: £40 PER PERSON
2 COURSE: £32 PER PERSON
CHILDREN'S DINING IS OFFERED AT HALF THE ADULT COURSE PRICE

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 Mondays, Wednesdays & Sunday dinner.



FESTIVE DINING MENU

STARTERS

BUTTERNUT SQUASH SOUP (GF/DFO/VGO)
Chive cream fraiche, garlic croutons

SMOKED MACKEREL MOUSSE (GFO)

Horseradish sauce, pickled daikon, lemon gel, grilled brioche

BRUSSELS PATÉ (GFO)

Blood orange gel, fig chutney, sourdough croûte

SEA SALT BAKED BEETROOT TARTER (V/GF)

Beet gel, aged balsamic, Sheese mousse, candied pecans

MAINS

BRONZE TURKEY (GFO/DF)

Château potato, roast parsnips & carrot, cranberry stuffing, Brussels sprouts, pigs in blankets, turkey jus

CORN-FED CHICKEN (GF)

Creamy mash, roasted parsnips & carrot, Brussels sprouts, mustard sauce

BAKED SEA BREAM (GF)

Garlic thyme Dauphinoise, mussels & Lyme Bay clam chowder, samphire, bronze fennel

BUTTERNUT SQUASH & SPINACH RISOTTO (GF/DFO/VGO)

Chia seeds, parmesan, crispy roquette

DESSERTS

CHRISTMAS PUDDING (GFO/VGO)

Brandy sauce, fresh redcurrent, sugar dust

CRANBERRY CHEESECAKE

Vanilla ice cream, fresh berries

REGIONAL CHEESE SELECTION (GFO)

Carrot & apricot chutney, grapes, celery, crackers

SPICED STICKY TOFFEE PUDDING

Cabberry toffee sauce, honeycomb ice cream

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



FESTIVE SUNDAY LUNCH

2 COURSES: £29.95 PER PERSON
3 COURSES: £39.95 PER PERSON
CHILDREN'S DINING IS OFFERED AT HALF
THE ADULT COURSE PRICE

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 Sundays throughout December.



FESTIVE SUNDAY LUNCH MENU

STARTERS

BUTTERNUT SQUASH SOUP (GF/DFO/VGO)
Chive cream fraîche, garlic croutons

DUCK ORANGE PATE
Fig chutney, toasted brioche

WARM SALMON AND SPRING ONION FISH CAKE
Rocket, tomato salsa

SEA SALT BAKED BEETROOT TARTER (V/GF)
Beets gel, aged balsamic, sheese mousse, candied pecan

MAINS

BRONZE TURKEY (GFO/DF)
Château potato, roast parsnips & carrot, cranberry stuffing, Brussels sprouts, pigs in blankets, turkey jus

CHICKEN SCHNITZEL
Château potato, roast parsnips & carrot, cranberry stuffing, Brussels sprouts, mushroom sauce

HAMPSHIRE PORK BELLY
Château potato, roast parsnips & carrot, cranberry stuffing, Brussels sprouts, gravy

BAKED SEA BREAM (GF)
Château potato, roast parsnips & carrot, sea asparagus, white wine cream sauce

BUTTERNUT SQUASH & SPINACH RISOTTO (GF/DFO/VGO)
Chia seeds, parmesan, crispy roquette

DESSERTS

CHRISTMAS PUDDING (GFO/VGO)
Brandy sauce, fresh redcurrent, sugar dust

PASSIONFRUIT TART
Dark chocolate ganache, mixed berries

COFFEE CRÈME BRÛLÉE
Short bread, fresh berries

SEASONAL FRUIT SALAD
Whipped cream

MINCE PIE

CHRISTMAS DAY LUNCH

£149 PER ADULT
£75 PER CHILD (AGES 5-12)
£30 PER CHILD (AGES 2-4)

Join us for a Christmas feast served in one of our elegant dining spaces 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

APPLE, PARSNIP & GINGER SOUP
Served with parsnip crisp

ORIENTAL PEPPERED PORK BELLY
With cucumber, beansprout and radicchio medley

LEEK & SMOKED HADDOCK TART
Served with lemon vinaigrette and rocket salad

TRIO OF SWEET MELONS
Pineapple, kiwi salad and mango piña colada coulis

CHAMPAGNE SORBET

MAINS

SUFFOLK TURKEY
Duck fat roast potato, roast parsnip and carrot, cranberry stuffing, Brussels sprouts, pigs in blankets and turkey jus

HARTLEY WINTNEY RUMP OF LAMB
Served with creamy truffle mash, grilled shallot, baby carrots and rich mint jus

HAMPSHIRE TROUT WELLINGTON WITH KALE & MUSHROOMS
Served with potato rosti, samphire and creamy lemon butter

BAKED BUTTERNUT SQUASH BASKET
Filled with smoked bean cassoulet and chive vegan cream sauce

DESSERTS

CHRISTMAS PUDDING
Brandy sauce

LOTUS BISCOFF CHEESECAKE
With banana ice cream

REGIONAL CHEESE SELECTION

HAZELNUT & PRALINE YULE LOG
With chocolate mint ice cream

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

2025



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.

VIP JOINER PARTIES

£ 9 9 P E R P E R S O N

Experience a truly exceptional evening at our exclusive VIP Joiner Parties this Christmas. Enjoy top-tier entertainment, a luxurious atmosphere, and a night designed to make you feel like a true VIP.

- 2 Mirror Performers to mesmerize and captivate
- 2 Paparazzi capturing every glamorous moment with downloadable photos
- 2 Casino Tables (Blackjack and Roulette) with professional croupiers, chips, and fun money for an evening of high-stakes excitement

Dates: 29th November and 4th, 5th, 6th, 11th, 12th, 13th, 18th, 19th and 20th December.
Arrival from 6:45pm | Finish at 1am.

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.

DRINKS PACKAGE

- | | |
|---------------------------------|---------------------------------------|
| • Prosecco (2) £62 | • Bucket of cider (6) £41 |
| • House Champagne (1) £52 | • Bucket of mixed soft drinks (8) £24 |
| • House wine (4) £116 | • Cocktail jugs (1lr) £42 |
| • Bucket of mixed beers (8) £41 | |

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.

PARTY NIGHTS MENU

STARTERS

SWEET POTATO & COCONUT VELOUTÉ (GF/DFO/VGO)
Chive crème fraîche, onion crumb

SMOKED MACKEREL MOUSSE (GFO)
Horseradish sauce, pickled daikon, lemon gel, grilled brioche

CHICKEN & HERBS TERRINE (GFO)
Blood orange gel, fig chutney, sourdough croûte

SEA SALT BAKED BEETROOT TARTER (V/GF)
Beet gel, aged balsamic, Sheese mousse, candied pecans

MAINS

BRONZE TURKEY (GFO/DF)
Château potato, roast parsnips & carrot, cranberry stuffing, Brussels sprouts, pigs in blankets, turkey jus

PANCETTA WRAPPED PORK TENDERLOIN (GF)
Creamy mash, roasted parsnips & carrot, Brussels sprouts, mustard sauce

GRILLED HAMPSHIRE SALMON (GF)
Sautéed new potato, mussels & Lyme Bay clam chowder, samphire, bronze fennel

BUTTERNUT SQUASH & SPINACH RISOTTO (GF/DFO/VGO)
Chia seeds, parmesan, crispy roquette

DESSERTS

CHRISTMAS PUDDING (GFO/VGO)
Brandy sauce, fresh redcurrent, sugar dust

MINT CRÈME BRÛLÉE (GFO)
Blackcurrant sorbet, shortbread crumb, fresh berries

REGIONAL CHEESE SELECTION (GFO)
Carrot & apricot chutney, grapes, celery, crackers

SPICED BRIOCHE BREAD PUDDING
Cardamom ice cream

THE ELVETHAM HOUSE EXPERIENCE

THE ULTIMATE CHRISTMAS 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 £498.50 per person, based on two adults sharing a standard double or twin room.
Single supplement £100 per person per night. Children aged 12 and under: £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 (see menu on page 15)
- 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.



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 (either 30th December or 1st January) from just £49.50 per person, bed & breakfast.

INCLUDES

- Champagne and canape reception from 7pm till 7:45pm
- 4-course meal
- Disco
- Midnight fireworks with Champagne on the lawn
- Bacon rolls
- lam finish



NEW YEAR'S EVE MENU

AMUSE-BOUCHE: BAKED FIG WRAPPED IN A PARMA HAM

STARTERS

LIGHTLY CURRIED CAULIFLOWER SOUP)
With basil oil, golden raisins and garlic croutons

GOLDEN SCOTCH EGG
Served with creamy mustard sauce and crispy chorizo

GOAT'S CHEESE & BEETROOT CHEESECAKE
Served with caramelised onion and beet purée

PRAWN, CRAB & CRAYFISH COCKTAIL
Served with buttered rye bread

LEMON & ELDERFLOWER SORBET

MAINS

BRAISED LAMB SHANK
With garlic mash, winter vegetables and mint jus

HARTLEY WINTNEY 100Z SIRLOIN STEAK
Served with Pont Neuf potatoes, grilled tomato, watercress and peppercorn sauce

GRILLED SILVER HAKE
Served with herb potato cake, spinach, baby carrots with saffron sauce

ROOT VEGETABLE DAUPHINOISE
Served with Parmentier potatoes, asparagus and spicy tomato sauce

DESSERTS

PISTACHIO TIRAMISU
With rum and raisin ice cream

COFFEE AND IRISH CREAM CHEESECAKE
With vanilla ice cream

LAVENDER-POACHED PEAR
With Poire Williams pudding and pistachio ice cream

REGIONAL CHEESE SELECTION

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

TERMS & CONDITIONS

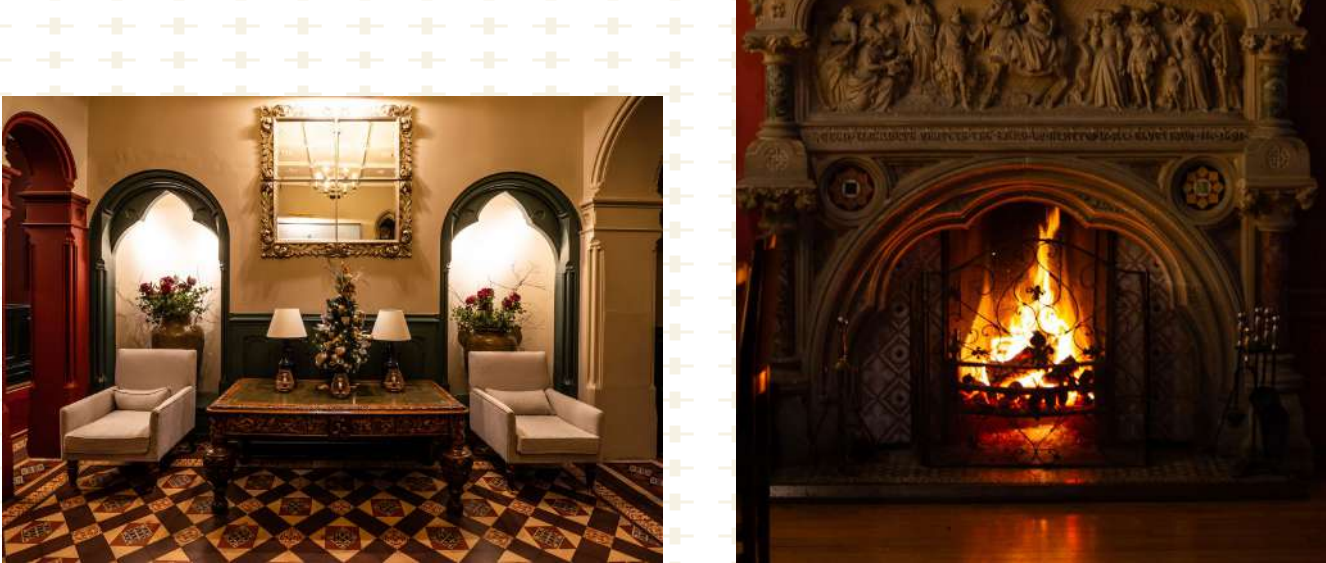
PAYMENT TERMS AND PRE-ORDERS

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

- Christmas Party Nights: At time of booking – Deposit of £20 per person which is non-refundable, non-transferable. Full final payment due by 31st October 2025 along with food pre-orders and dietary requirements. Final payments are non-refundable and non-transferable.
- 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 2025 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 2025 along with food pre-orders and dietary requirements. Final payments are non-refundable and non-transferable.
- New Years 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 2025 along with food pre-orders and dietary requirements. Final payments are non-refundable and non-transferable.

PARTY NIGHTS

- 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 Years 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 other changes may be made to your booking later than 48 hours before your event date.





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)