

A Christmas of Wonder

2024 FESTIVE BROCHURE





An Elvetham Christmas

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 2025 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.











The Ultimate Christmas Party Nights

Enjoy a Christmas party experience like never before. This year you can hire The Elvetham for your very own exclusive party event, taking over the entire house. Guests will be greeted with a glass of fizz on arrival, as they enter the spectacular main house, fully decorated for the season. The whole building will be open for guests to wander and enjoy the festive entertainment in our spectacular and historic rooms. In addition to the lavish Christmas dinner, you will be entertained with an immersive Christmas country house experience. Try your hand in our fun casino, marvel at the magician, get your picture drawn by the caricaturist, capture the moment in our magic mirror, and dance to the DJ. When bedtime comes, retire to one of our opulent rooms within the grounds of the estate, with The Elvetham housing your guests exclusively.

Dressing to impress is a must, as you treat your team to a night of elegance and festive luxury at The Elvetham. Exclusive hire requires 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. These will retain the lavish, elegant feel of our larger Christmas parties, though on a more intimate scale. 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.

For a quote, please contact the sales team on 01252 844871 or eventsoffice@elvethamhotel.co.u

Tis the season

Sharing the Christmas Spirit Our Joiner Parties

Christmas is all about coming together to celebrate the season, sharing the festive spirit with one and all. Our Christmas Joiner Parties embody this sentiment, inviting you and your team to join the party on the 5th, 6th, 7th 12th 13th, 14th and 19th, 20th and 21st of December, for a wonderful night of festive revelry at The Elvetham.

From the welcome drinks reception, to the overnight stay, this will be an unforgettable festive treat. Your guests will join others for a night of festive dining, dancing and celebration, the whole house decorated with Christmas magic. This fully immersive Christmas party experience will include a fun casino room, magic mirror, caricaturist, roving magician, and of course a dance floor and DJ. When bedtime comes, retire to one of our cosy rooms within the grounds of the estate.

Dressing to impress is encouraged, as you and your team enjoy a night of elegance and festive extravagance at The Elvetham, sharing the magic of Christmas.

Arrival from 6:45pm | Finish lam

£89 per person

Accommodation available from £99 bed and breakfast, based on 2 people sharing a double or twin room. Single supplements may apply.

To check availability please contact the sales team on 01252 844871 or eventsoffice@elvethamhotel.co.uk



Party Night Menu

Starters

ROAST BUTTERNUT SQUASH SOUP (GFO / DFO / V)

Topped with crème fraîche & Cajun croutons

BEETROOT CURED LOCK DUART SALMON (GF / DFO)
Scorched oranges, avocado mousse, salmon roe, bronze
fennel

DINGLEY DELL HAM HOCK TERRINE (GFO / DF)

Dijon mustard dressing, sourdough, pea shoots

VEGAN BURRATA (VG)
Heirloom tomatoes, balsamic pearls, basil cress

Mains

SUFFOLK BRONZE TURKEY (GFO / DF)

Fondant potato, roast parsnips & carrots, apricot stuffing, Brussels sprouts, pigs in blankets, turkey jus

CREEDY CARVER ROAST CHICKEN WITH SAGE & ONION CRUMB (DF / GF)

Fondant potato, roast parsnips & carrots, apricot stuffing, Brussels sprouts, turkey jus

BAKED STONE BASS (GF)

Sea asparagus, lobster & prawn bisque, Lyme Bay clams, bronze fennel

PEARL BARLEY RISOTTO (VG)
Candied beets, vegan Parmesan pesto

Desserts

CHRISTMAS PUDDING (GF)
Brandy sauce

CRÈME BRULÉE (GFO)
Raspberry sorbet, shortbread crumb

REGIONAL CHEESE SELECTION (GFO)

Carrot & apricot chutney, Peters Yard sourdough

crackers

CHOCOLATE & CLEMENTINE TART (VG)

Chocolate ice cream

TEA. COFFEE AND MINCE PIES SERVED BY THE GRAND CHRISTMAS TREE

 $V = \textit{Vegetarian} \; / \; \textit{VG} = \textit{Vegan} \; / \; \textit{GF} = \textit{Gluten Free} \; / \; \textit{DFO} = \textit{Dairy free option available} \; / \; \textit{GFO} = \textit{Gluten Free option available} \; / \; \textit{N} = \textit{Contains Nuts} \; / \; \textit{Con$

Festive Dining

Celebrate the season with our festive dining experience. Enjoy lunch or dinner in our Sylvanus Restaurant for groups of up to 10, or opt for one of our private dining rooms for a more exclusive affair. Our expertly crafted menu promises traditional delights and innovative dishes, all served in a warm and welcoming atmosphere. Whether it's a family gathering or a corporate event, make this Christmas unforgettable with us.

Available Sundays to Wednesdays throughout December

Three-courses: £40 per adult
Two-courses: £32 per adult





Festive Dining Menu

Starters

ROAST BUTTERNUT SQUASH SOUP (GFO / DFO / V)

Topped with crème fraîche & Cajun croutons

BEETROOT CURED LOCK DUART SALMON (GF / DFO)
Scorched oranges, avocado mousse, salmon roe, bronze

DUCK LIVER PATE (GFO)

Amarena cherries, onion gel, toasted brioche

VEGAN BURRATA (VG)
Heirloom tomatoes, balsamic pearls, basil cress

Mains

SUFFOLK BRONZE TURKEY SCHNITZEL (GFO / DF)
Sauteed new potatoes, tender stem broccoli, caper & butter

CREEDY CARVER ROAST CHICKEN WITH SAGE & ONION CRUMB (DF / GF)

Fondant potato, roast parsnips & carrots, apricot stuffing,
Brussels sprouts, turkey jus

BAKED LOCH DUART SALMON (GF)

Sea asparagus, chive beurre blanc, Lyme Bay clams, bronze

PEARL BARLEY RISOTTO (VG)
Candied beets, vegan Parmesan pesto

Desserts

CHRISTMAS PUDDING (GF)
Brandy sauce

CRÈME BRULÉE (GFO)
Raspberry sorbet, shortbread crumb

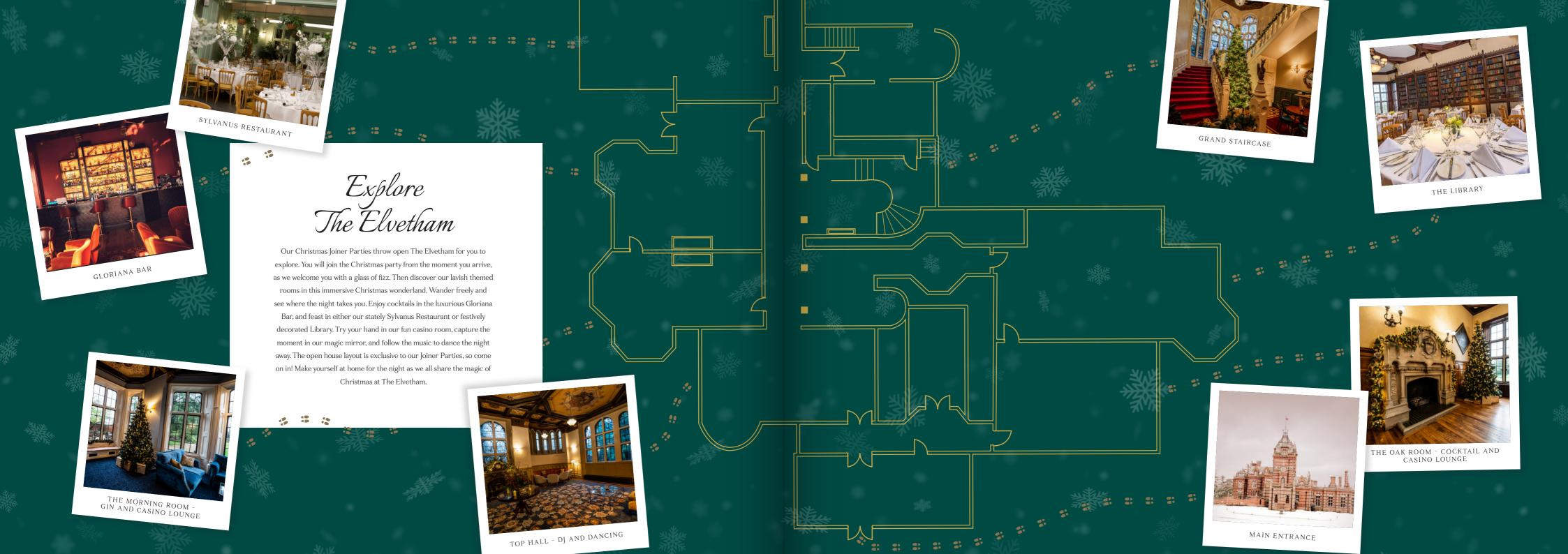
REGIONAL CHEESE SELECTION (GFO)
Carrot & apricot chutney, Peters Yard sourdough

SPICED STICKY TOFFEE & CRANBERRY PUDDING

Cardamom ice cream

TEA, COFFEE AND MINCE PIES

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The Christmas House Experience

The Christmas House Experience invites you to join us for a truly unforgettable Christmas. Make The Elvetham your Christmas home, and share the magic of the season with us. This elegant holiday of a lifetime begins with a glass of fizz at check-in, setting you up for an amazing festive stay. Take snowy winter walks in our exquisite 35 acre grounds, sip cocktails in our regal Gloriana Bar, curl up with board games in front of our open fires, and revel in the magic of Christmas. Enjoy the full traditional Christmas spread, with every imaginable culinary treat from breakfast to dinner, leaving you free to relax in the comfort of our historic and luxurious grand house. The ultimate country house Christmas experience.

Arrival: 24th December 2024 | Departure: 26th December 2024

To check availability please contact the sales team on 01252 844871 or eventsoffice@elvethamhotel.co.uk.



Package includes:

Two nights' accommodation
Arrival fizz at check in
Afternoon tea served from 4pm till 5pm

Join the team for carols in the Bell Tower (Previously the St Marys Church) $\,$

Festive cocktail and canapes Buffet dinner on Christmas eve

Delicious daily breakfast

Christmas day lunch

Buffet Christmas day dinner

From £479.50 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.

Why not add on an extra night? Stay either the $23^{\rm rd}$ or $26^{\rm th}$ December from as little as \$£49.50 per person Bed & Breakfast.





Christmas Day Lunch

Indulge yourself this Christmas Day and feast with us at The Elvetham. Our Hampshire estate has hosted more than 500 years of lavish festive parties, so come and be part of our history with an unforgettable Christmas Day dining experience this year. It is a chance to join us for the day, you don't need to be staying over night to feel the Christmas magic. Sumptuous Christmas fayre, palatial surroundings, and not a washing up glove in sight... Relax, enjoy the excess, and join us at The Elvetham this Christmas Day.

£145 per adult, £75 per child age 5 to 12, £30 per child age 2 to 4.

To check availability please contact the sales team on 01252 844871 or eventsoffice@elvethamhotel.co.uk.

Christmas Day Lunch Menu

Available between 12:30pm and 2pm

Starters

LOBSTER BISQUE (GFO)

Lobster meat, salted croute, Gruyere cheese

BEETROOT CURED LOCK DUART SALMON (GF / DFO)
Scorched oranges, avocado mousse, salmon roe, bronze
fennel, gin gel

VEGAN BURRATA (VG)
Heirloom tomatoes, balsamic pearls, basil cress

PIGEON & DUCK FOIE GRAS TERRINE (GFO)

Amarena cherries, toasted brioche, glazed fig

Mains

SUFFOLK BRONZE TURKEY (GFO / DF)

Duck fat roast potato, roast parsnips & carrots, apricot stuffing, Brussels sprouts, pigs in blankets, turkey Jus

PAN ROAST COD SUPREME (GF)

Creamy buttered potato, lobster & prawn bisque, Lyme Bay clams, braised fennel, bronze fennel

BUTTERNUT SQUASH WELLINGTON (VG)
Fondant potato, roast parsnips & carrots, Brussels sprouts,
chive beurre blanc

HARTLEY WINTNEY TRUFFLE DUSTED BEEF FILLE (GFO)

Creamy buttered potato mash, Yorkshire pudding, wholegrain mustard shallots, tender stem broccoli, jus

Desserts

CHRISTMAS PUDDING (GF)
Brandy sauce

CLEMENTINE MASCARPONE CHEESECAKE
Biscotti base, shortbread crumb, limoncello sorbet

REGIONAL CHEESE SELECTION (GFO)

Carrot & apricot chutney, Peters Yard sourdough

crackers

CHOCOLATE HAZELNUT YULE LOG (VG)
Raspberry ganache, chocolate leaf

TEA, COFFEE AND PETIT FOURS

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New Year's Eve at The Elvetham

Celebrate in high style with our exclusive New Year's Eve at The Elvetham.

This black tie, adults only event welcomes you to our sophisticated party as we welcome the New Year. We will greet you with a glass of Champagne and canapés on arrival as we get the party started with some entertainment, before heading to the table for our celebratory 4 course menu. Then take to the dance floor, before we head out to the lawn for dazzling fireworks and Champagne at midnight. Winding down at lam, you will retire to one of our elegant and historic bedrooms, enjoying a restful sleep.

We hope you will join us in welcoming 2025 in the palatial surroundings of The Elvetham. To check availability please contact the sales team on 01252 844871 or eventsoffice@elvethamhotel.co.uk.

Package includes:

Champagne and canape reception from 7pm till 7:30pm Entertainment from our resident Magician Sean Boon

course meal

Midnight fireworks with Champagne on the la

Bacon rolls

1am finish

Event only £199 per person

Package with accommodation: From £539 based on 2 adults sharing a standard double or twin room

Upgrades available from £20 per night

Why not add on an extra night? Stay either the 30th December or 1st January from as little as £39.50 per person Bed & Breakfast.



New Year's Eve Menu

Starters

CORNISH CRAB SALAD (GF)

Pickled cucumber, ruby grapefruit gel, Granny Smith apple, caviar

CHAMPAGNE & FOIE GRAS TERRINE (GFO)
Toasted brioche, glazed fig, onion gel, Sakura Cress

CLASSIC FRENCH ONION SOUP (GFO / V)
Colston Basset croute, baby watercress

VEGAN BURRATA (VG) Heirloom tomatoes, balsamic pearls, basil oil, basil cress

Mains

APPLE & SOY GLAZED DINGLEY DELL PORK BELLY (DF)

Pulled pork croquette, apple sauce, puffed pork skin

HARTLEY WINTNEY AGED BEEF FILLET (GF)

Roast rainbow carrots & asparagus, truffle creamed Maris
Piper potatoes, forest mushroom jus

PAN ROAST COD SUPREME (GF)

Creamy buttered potato, lobster & prawn bisque, Lyme Bay clams, braised fennel, bronze fennel

BUTTERNUT SQUASH WELLINGTON (VG)

Fondant potato, roast parsnips & carrots, Brussels sprouts, chive beurre blanc

Desserts

MULLED WINE POACHED PEAR (GF)

Lemon mascarpone cheese mousse, spun sugar, viola flowers

ELVETHAM BAKED ALASKA (DF)

Genoise sponge base, trio of ice cream, Italian meringue

MADURA MELTING MOMENT

Raspberry curd, chocolate brittle, snow egg

REGIONAL CHEESE SELECTION (GFO)

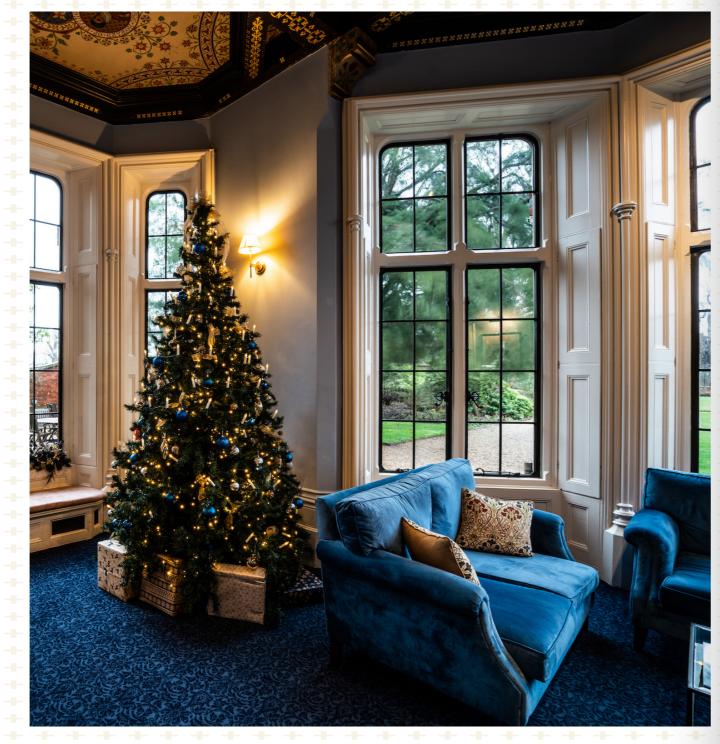
Carrot & apricot chutney, Peters Yard sourdough crackers

TEA, COFFEE AND PETIT FOURS

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Wishing you *peace, wonder* and *delight*



Terms and 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 2024 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 29th November 2024 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 29th November 2024 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 Σ 50 per person or Σ 100 per person if booking with accommodation which is non-refundable, non-transferable. Full final payment due by 29th November 2024 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.



ELVETHAM

We look forward to welcoming you

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E: eventsoffice@elvethamhotel.co.uk

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