



CHRISTMAS & NEW YEAR

2024

PRIVATE & JOIN A NIGHT CHRISTMAS PARTIES

Allow us to take care of you, your friends and colleagues, after all it's your celebration and we want to 'wrap things up' and present to you the very best glittering party with all the traditional trimmings. Great music, great food and festive novelties for all to enjoy.

An arrival glass of prosecco

£44.95 per person

Dates available

Every day from late November until
23rd December 2024
(subject to demand)

Minimum 60 guests for private parties.
Dress Code - Smart Casual.



PARTY NIGHT ACCOMMODATION

Make the most of the evening and take the opportunity of staying with us. Party Night accommodation from £85.00 per room for a twin share or standard double, to include Breakfast the following morning.

STARTERS

Duck & Orange Pâté

Red onion chutney, toast

Parsnip & Celeriac Velouté

Honeycomb dressing

Smoked Mackerel Mousse

Dill & horseradish dressing, melba toast

Buttered Wild Mushrooms & Sourdough Bruschettas

Parmesan crisps

MAINS

Turkey Parcels with Chestnut Stuffing

Roast potatoes & seasonal vegetables

Braised Blade of Beef

Bourguignon jus lie, creamy mash

Fillet of Salmon

Dauphinoise potato, tender stem broccoli,
toasted almonds lemon & dill sauce

Festive Nut Roast

Cranberry sauce, braised cabbage

*All dishes come with seasonal roast
vegetables*

DESSERT

Christmas Pudding

Brandy sauce & clotted cream ice cream

Passionfruit Cheesecake (GF)

Mango sorbet

Vegan Chocolate Truffle Torte

Raspberry sorbet

Assiette of Cheese Selection

Grapes, celery, biscuits



For further information or to book, contact us 01962 777681 or email info@marwellhotel.co.uk

CHRISTMAS DAY

Let us take care of you on Christmas Day, a truly special time for sharing your crackers with family and loved ones.

Table Bookings: 12.30pm - 2.30pm

£60.00 per person

Children under 12 years half price

Free of charge for children under 5 years

Dates available

Wednesday 25th December 2024

Advanced Bookings required.



STARTERS

Duck & Orange Pâté

Real ale chutney, black cherries foam & brioche toast

Parsnip & Celeriac Velouté

Honeycomb dressing

Cured Citrus Salmon

Devon crab, lime & coriander shrimp ceviche

Buttered Wild Mushrooms & Sourdough Bruschettas

Parmesan & black truffle dressing

MAINS

Turkey

Pigs in blankets, sage stuffing, roast potatoes & seasonal vegetables

Braised Blade of Beef

Bourguignon jus lie, truffle dauphinoise

Salmon en Croute

Spinach & walnuts, creamy dijon beurre blanc

Festive Nut Roast

Cranberries, savoy cabbage & piquillo peppers duxel roll

DESSERT

Christmas Pudding

Brandy sauce & clotted cream ice cream

Black Forest Cheesecake

Coconut & lime sorbet, almond caviar

Dark & White Chocolate Mousse

Orange & cinnamon coulis

Lancashire Cheese Board

Stratford Blue, Kidderton Soft, Rothbury Red, Winchester Old Cheddar

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RESIDENTIAL CHRISTMAS PACKAGE

CHAPTER 2

Wednesday 25th December, Christmas Day "Has he been?"

- Wake up to a Full English Breakfast with a glass of Bucks Fizz.
- A Traditional Christmas Day Lunch with all the trimmings!
- Evening hamper including:
 - Butternut soup
 - Baguette & savoury biscuits
 - Cheese selection with grapes
 - Charcuterie, pickled vegetables & olives
 - Potato salad
 - Tomato salad
 - Crisps
 - Bottled water
 - Selection of tea cakes & fresh fruit



Share in the Magic with our Marwell Hotel Christmas Break, where "Every Christmas Tells a Story"

Arrive 24th December - Christmas Eve. Stay the two nights of the 24th and Christmas Day 25th, departing Boxing Day 26th after Breakfast.

£279.50 per guest

Sharing a Twin or Classic Double, Residential Christmas. Program all inclusive with meals as specified in introduction text.



CHAPTER 1

Tuesday 24th December, Christmas Eve

- Our Christmas Story begins with you! Arrive at your leisure from 3pm.
- A delicious evening dinner with half bottle of wine per person.

For further information or to book, contact us 01962 777681 or email info@marwellhotel.co.uk

CHAPTER 3

Thursday 26th December, Boxing Day "Until Next Year!"

- Enjoy a well earned lie-in, then Boxing Day Breakfast 09.00-11.00.
- Late checkout at midday.

NEW YEARS EVE



Be-permitted to over indulge and Celebrate the New Year in style with a 4 course dinner and DJ at Marwell.

Glass of Bubbly at 7.30pm
Dinner served at 8.00pm

LIVE MUSIC UNTIL 1AM

£70.00 per person - NYE Dinner & Party
£150.00 per person - Includes Bed & Breakfast



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STARTERS

Beetroot Soup

Vegan crème fraîche

Parsnip Mousse (GF)

Beetroot, honey dressing

Hot Smoked Salmon

Pickled vegetables, lime mousse, croute and balsamic dressing

Black Pudding Croquettes with Apple

Gin sorbet, rosemary

MAINS

Duck Breast

Duck croquette, cherry jus, fondant potato, cauliflower textures, glazed kale

Chicken Breast Roulade

Feta cheese and sunblushed tomato, wilted spinach, seasonal vegetables and dauphinoise potato

Pan Seared Trout Fillet

Chervill barley, crispy kale, shrimp and capers beurre noisette butter

Vegan Festive Bake

Butternut squash, chickpeas and harissa peppers velouté

DESSERT

Roasted Pineapple

Vanilla cream, coconut sorbet

Black Forest Cheesecake

Forest berries gel, dark chocolate ice cream

Brandy infused White Chocolate Crème Brûlée

Raspberry sorbet

Cheese Board

Stratford Blue, Kidderton Soft, Rothbury Red, Winchester Old Cheddar

Let's Party!

KIDS COUNTDOWN TO 2024

JOIN US FOR OUR UV & GLOW
NEW YEAR BASH

YOU'RE INVITED!

SUNDAY 31ST DECEMBER
1PM-3PM

CHILDREN £17.00 | ADULTS £12.00 | UNDER 3'S FREE

UV FANCY DRESS RECOMMENDED
FINGER BUFFET INCLUDED • UV PAINTING • GLOW BANDS
T: 01962 777681 • E: parties@marwellhotel.co.uk



M
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HOTEL

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