



STEVENTON  
HOUSE HOTEL

CHRISTMAS



2025

# FESTIVE LUNCHES

Our Festive lunches are available in our restaurant for an intimate setting from 2 – 40 guests or in our Conservatory Suite for larger groups up to 100 guests.  
The menu is available from 26th November to 21st December 2025.

**Served between 11.30am and 3.30pm.**

## STARTERS

Spiced Parsnip Soup, Crispy Parsnips, Basil Oil, Bread & Butter (VE, GF)  
Duck Liver & Pork Pâté with Orange & Cognac Liqueur, Plum Chutney, Sea Salt Croutes (D)  
Smoked Salmon & Prawn Cocktail, Baby Gem, Marie Rose, Lemon (GF)  
Glazed Goats Cheese, Toasted Brioche, Red Onion & Port Marmalade, Dressed Leaves (D,V)  
Crispy Onion Bhajis, Tamarind Chutney (GF,VE)

## MAINS

Traditional Roast Turkey, Apricot & Sage Stuffing,  
Pig in Blanket, Roast Potatoes, Orange Glazed Carrots, Honey Parsnips & Pan Gravy (GF)  
Beef Bourguignon, Buttered Mash, Seasonal Veg & Red Wine Gravy (D,GF)  
Grilled Seabass Fillet, Herb Roast New Potatoes, Seasonal Veg, Lemon Cream (D,GF)  
Vegan Shepherd's Pie, Soya Mince, Sweet Potato Mash, Fine Beans (VE, GF)  
Butter Chicken or Paneer Curry, Pilau Rice, Garlic Naan (D,N)

## DESSERTS

Christmas Pudding, Brandy Custard (VE available)  
Lemon Cheesecake, Mulled Wine Berry Compote (GF Available)  
Cranberry & Orange Chocolate Brownie & Clotted Cream (D)  
Gulab Jamun & Vanilla Ice Cream (D)

Tea or Coffee, Mini Mince Pies

**2 Courses £32.50      /      3 Courses £36.50**

## BOOKING

**£15 deposit per person.**



# AFTERNOON TEA

Don't want the formality of the sit down meal?  
Then try our fabulous Christmas Afternoon Tea served in our Terrace Lounge.

Available Tuesdays to Fridays & Sundays.

Served between 3.00pm and 4.45pm.

## Freshly Cut Sandwiches

Roast Turkey & Cranberry

Scottish Smoked Salmon & Cream Cheese

Ham & Whole Grain Mustard

Egg Mayonnaise & Cress

## **Freshly Baked Sultana Scones, Clotted Cream & Strawberry Preserve**

## Sweets

Assorted Macaroons (N)

Classic Victoria Sponge

Mini Mince Pies

## **Selection of Teas & Coffees**

**£24.00 per person**

**£29.50 with a Glass of Prosecco**

## BOOKING

**£10 deposit per person**

*Please call 01235 831223 to book or email: [events@steventonhousehotel.co.uk](mailto:events@steventonhousehotel.co.uk)*



# EXCLUSIVE XMAS PARTY NIGHTS

Our Christmas Parties are famous for their excellent service, delicious food and festive decorations throughout our Victorian country house. Perfect for businesses, friends, and families to get together in our Conservatory Suite.

You'll enjoy a glass of Prosecco on arrival, delicious three course dinner, or for something a little different, our Indian Banquet Buffet (no menu choices to collect!).

Then it's time to hit the dance floor as the DJ takes over until late.

**Minimum 70 guests for Exclusive Use.**

## **Available on the following dates:**

Thursday 4th, 11th & 18th December **£45 per person**

Friday 5th, 12th & 19th December **£50 per person**

Saturday 6th, 13th & 20th December **£55 per person**

## **PARTY ITINERARY**

7:00pm: Arrival & Welcome Drink

7:30pm: Sit Down for Meal

9:30pm: The Party Begins!

12.00am: Bar Closes & Disco

12:30am: Carriages

## **ACCOMMODATION**

We have a total of 17 rooms available which will include a much-needed full English breakfast the following morning! All rates are inclusive of VAT.

**Superior £100**

**Deluxe £120**

**Four Poster Suite £140**



# PARTY NIGHT MENU

## STARTERS

Spiced Parsnip Soup, Crispy Parsnips, Basil Oil, Bread & Butter (VE, GF)  
Duck Liver & Pork Pâté with Orange & Cognac Liqueur, Plum Chutney, Sea Salt Croutes (D)  
Smoked Salmon & Prawn Cocktail, Baby Gem, Marie Rose, Lemon (GF)  
Glazed Goats Cheese, Toasted Brioche, Red Onion & Port Marmalade, Dressed Leaves (D,V)

## MAINS

Traditional Roast Turkey & Apricot & Sage Stuffing, Pig in Blanket, Roast Potatoes, Orange  
Glazed Carrots, Honey Parsnips & Pan Gravy (GF)  
Beef Bourguignon, Buttered Mash, Seasonal Veg & Red Wine Gravy (D,GF)  
Grilled Seabass Fillet, Herb Roast New Potatoes, Seasonal Veg, Lemon Cream (D,GF)  
Vegan Shepherd's Pie, Soya Mince, Sweet Potato Mash, Fine Beans (GF,VE)

## DESSERTS

Christmas Pudding, Brandy Custard (VE available)  
Lemon Cheesecake, Mulled Wine Berry Compote (GF Available)  
Cranberry & Orange Chocolate Brownie & Clotted Cream (D)

Coffee Station & Mini Mince Pies in the Terrace Lounge

## BOOKING

£20 deposit per person required to book.  
Food choices and table plan required 3 weeks prior to event.

Please call 01235 831223 to book or email: [events@steventonhousehotel.co.uk](mailto:events@steventonhousehotel.co.uk)



# INDIAN BANQUET BUFFET

## STARTERS

CHICKEN TIKKA WITH MIXED PEPPERS & ONIONS (D,GF)

LAMB SEEKH KEBABS (GF)

FISH PAKORAS (GF)

ALOO TIKKA CHANNA CHAAT (D, V)

VEGETABLE SAMOSAS (VE)

INDO-CHINESE CHILLI PANEER (D,V)

**SERVED WITH SALAD & HOUSE CHUTNEYS**

## MAINS

OLD DELHI BUTTER CHICKEN (D, N, GF)

LAMB KARAHI (GF)

SHAHI PANEER CURRY (D,N,V)

BOMBAY ALOO (VE)

PILAU RICE (VE)

GARLIC NAAN (V)

RAITA (D,V)

## DESSERTS

GULAB JAMUN (D)

CHOCOLATE BROWNIE & CLOTTED CREAM (D)

Coffee Station & Mini Mince Pies in the Terrace Lounge

## BOOKING

£20 deposit per person required to book.



# PARTY DRINKS PACKAGES

## 10 Bottle Beer Bucket £42

Choice of Budweiser or Peroni Alc-Free 330ml

## Prosecco Bucket £56

2 bottles of Chilled Prosecco for 10 guests

## 4 Bottle Wine Package £90

Choice of House Merlot, Sauvignon Blanc or Rose

## Grey Goose 70cl Package £140

Premium Grey Goose vodka & selection of mixers

## Bombay Sapphire 70cl Package £140

Premium Bombay Sapphire gin, Fever-tree tonic waters & garnishes

## BOOKING

The above packages need to be pre-ordered and paid 3 weeks prior to your party date.

These prices will not be available on the night.

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# TERMS & CONDITIONS

1. All bookings are subject to availability
2. A non-refundable deposit of £15 per person for Festive Lunch, £10 per person for Afternoon Teas and £20 per person for the Party Nights is payable at the time of booking
3. Deposits and pre-payments will be credited against the final account
4. Full payment must be made no later than 3 WEEKS prior to the event, please ensure payments are made as a group rather than as individuals
5. No refunds will be given once full payment has been made 3 WEEKS in advance. Should you need to cancel after this time for any reason, we reserve the right to retain full payment
6. Menu choices and dietary requirements to be advised in writing 3 WEEKS in advance of the event
7. We reserve the right to alter or amend the menu without prior notice
8. We reserve the right to alter or amend the package price without prior notice
9. All prices include VAT
10. In adverse weather conditions we regret that no refunds will be given unless Steventon House Hotel cancels the event
11. We reserve the right to reallocate the function to an alternative date if the attendance significantly differs from the predicted number
12. Only food and drink purchased from Steventon House Hotel may be consumed on the premises
13. The management reserves the right to refuse the sale of alcohol to intoxicated persons and to escort off the premises any person causing a disturbance or offence to others
14. The venue will not be responsible for the damage or loss of any merchandise or articles left on the premises prior to or following your event
15. The client will be liable for the cost of repairs carried out as a result of damage caused to any part of the venue or equipment, by the negligence, wilful act or default of any person invited by you
16. Steventon House Hotel does not accept responsibility for any damage to or loss from vehicles using our car park.

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