

Celebrate Christmas at Stourport Manor

2026

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As the year draws to a close, we warmly welcome you to join us in celebrating the festive season at Stourport Manor Hotel.

Our charming hotel transforms into a winter wonderland, twinkling with fairy lights, adorned with beautifully decorated trees, and filled with the fresh scent of pine. Indulge in our specially crafted festive menus, enjoy seasonal activities for all ages, and make cherished memories at our exclusive Christmas events.

From elegant Christmas Eve dinners to lively New Year's celebrations, every moment at Stourport Manor is designed to bring joy, warmth, and comfort.

Wishing you a magical Christmas and a wonderful New Year.

From

From all the Stourport Manor family

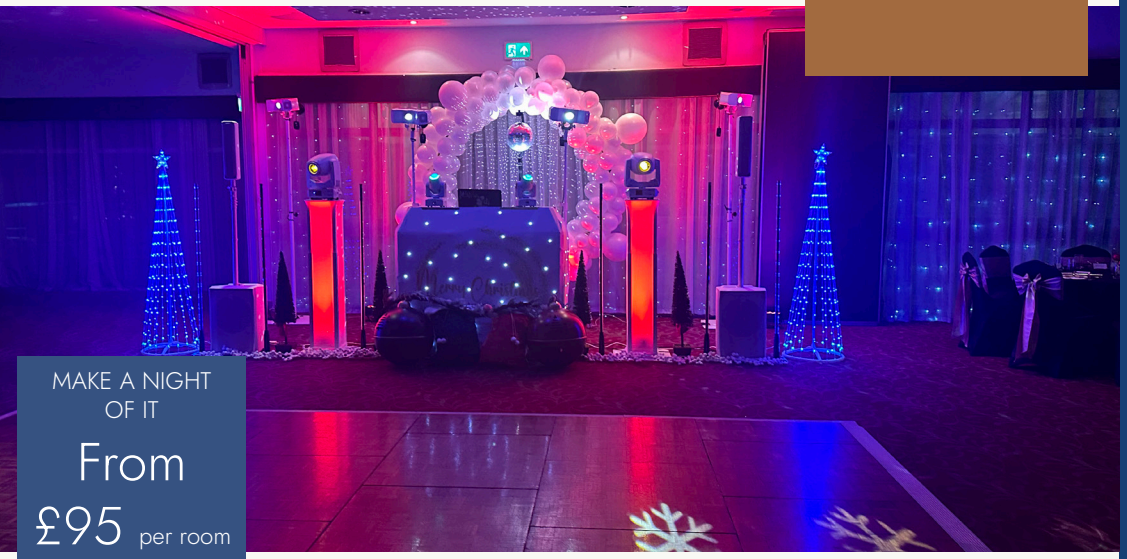
Most of our events listed in this brochure can be booked online using the link below. However, we understand that you may wish to contact us. You can contact us on **meetingsandevents@stourportmanor.com** or **01299 289955**. Alternatively, you can send your enquiry via our website at:

stourportmanor.com/festive

Dates available throughout November & December

Themed Christmas Party Nights

From £52
per person



MAKE A NIGHT OF IT
From £95 per room
Including Breakfast

Enjoy great value that includes everything...

Start your night with a festive arrival cocktail, followed by a four-course Christmas dinner with plenty of choice.

The evening then builds into a high-energy themed party experience with our DJ and live saxophonist*, LED dancefloor, stunning festive décor and photobooth creating a vibrant party atmosphere.

Send your enquiry at **stourportmanor.com/festive** or email **meetingsandevents@stourportmanor.com**

PROGRAM

7pm
Glass of festive arrival cocktail

8pm
Four-course dinner is served

After Dinner
Resident DJ & Disco until 1am with a live saxophonist*

1am
Carriages

THEME PARTY NIGHTS

80s & 90s, Après Ski, Masquerade Ball, Santa's Naughty List, Casino Night and Sax & The City

*excludes Santa's Naughty List

Menu

Caramelised Carrot & Orange Soup *(VE/GFA)*
baked artisan bread roll and butter

Brie & Cranberry Tart *(V)*
caramelised onion jam, crispy shallots, dressed roquette

Chicken & Brandy liver Parfait *(GFA)*
red onion chutney, toasted ciabatta croute, micro herbs

Norfolk Bronze Roast Turkey *(GFA)*
sage and onion stuffing, rosemary roasted potato, honey glazed carrots, brussels sprouts, pigs in blankets with a rich thyme gravy

Grilled Chicken Breast *(GFA)*
sage and onion stuffing, rosemary roasted potato, honey glazed carrots, brussels sprouts, pigs in blankets with a rich thyme gravy

Pan-fried Fillet of Scottish Salmon *(GF)*
peas, green beans and broccoli, buttered new potato, caper and dill hollandaise sauce

Roast Winter Vegetables Lasagna *(V, VEA)*
steamed seasonal greens, warm tomato and basil sauce, crispy basil

Traditional Christmas Pudding *(V)*
brandy sauce, cranberry gel and winter berries

Apple & Cinnamon Crumble Tart *(V, VEA, GFA)*
spiced vanilla custard

Vanilla Cheesecake *(V)*
whipped Chantilly cream, berry compote, coulis, edible flowers

Tea or coffee
mini mince pies

Alternative menu available for dietary requirements

From 1st November to 31st December

Festive Afternoon Tea

From £30
per person



Book your table online at **stourportmanor.com/festive**
or email **meetingsandevents@stourportmanor.com**

Indulge with our Afternoon Festivi-tea

Indulge in a selection of finely cut sandwiches, freshly baked scones with clotted cream and seasonal preserves. This also comes with a variety of delicate pastries and mini-cakes.

WHAT'S INCLUDED

Afternoon Tea

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Glass of Prosecco

~

Christmas Cracker

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Mince Pies

Menu

A selection of finger sandwiches
Turkey & Stuffing Finger Sandwiches
Mature Cheddar & Cranberry Finger Sandwiches
Bacon & Brie Sandwich Triangles
Smoked Salmon & Dill Tartlet
Pigs in Blankets

❊

Cranberry & Cinnamon Scones
Traditional Plain Scones
clotted cream and preserves

❊

Selection of Mini Cakes
Raspberry Jelly, Victoria Sponge & Custard Trifle
Mini Chocolate Mousse
Red Velvet Cake
Mini Mince & Italian Meringue Pie
Traditional Mini Mince Pie

❊

Glass of Prosecco

Alternative menu available for dietary requirements

Excludes Christmas Day



29th November & 2nd, 6th, 8th December

Christmas Wreath Making Workshop

WORKSHOP FROM
£45 per person
WORKSHOP WITH AFTERNOON TEA FROM
£68 per person
WORKSHOP WITH DINNER FROM
£70 per person



View dates & book your tickets at **stourportmanor.com/festive**

Fancy making your very own Christmas Wreath?

Join us for a glass of Prosecco or Mulled Wine on arrival. Then deck the halls with your very own hand-crafted, eco-friendly, Christmas wreath, using locally grown foliage, seed heads, fir cones, rose hips and naturally dyed velvet ribbons.

Bring your festive spirit, and we'll provide all the materials needed for a fun and creative experience!

WHAT'S INCLUDED

All materials for the workshop

Glass of Prosecco or Mulled Wine on arrival

Tea and Coffee served throughout the workshop

Afternoon Tea or 2 course Dinner
(depending on ticket type)

Dates:
29th November - Afternoon Tea
2nd December - 2 Course Dinner
6th December - Afternoon Tea
8th December - 2 Course Dinner

6th, 13th & 20th December

Festive Sunday Carveries

2 COURSES
From £30
per person

3 COURSES
From £35
per person



Book your table online at **stourportmanor.com/festive**
or email **meetingsandevents@stourportmanor.com**

Gather your loved ones and join us for a magical Sunday Carvery lunch filled with festive cheer. Our beautifully decorated restaurant sets the perfect backdrop for a cosy, joyful afternoon, complete with delicious seasonal dishes and all the trimmings.

Menu

Honey Roasted carrots and cumin soup *(V, VEA, GFA)*
Coriander crème fraiche and artisan bread roll

Smoked Mackerel Paté & Beets
pickled beetroot textures, cucumber ribbons, sourdough croute

Norfolk bronze roast turkey *(GFA)*
Sage and onion stuffing, pigs in blankets, garlic and rosemary roasted potato, glazed parsnips and carrots, crispy Brussel sprouts and bacon, rich thyme and red wine gravy

Roast Striploin of Beef *(GF)*
Sage and onion stuffing, pigs in blankets, garlic and rosemary roasted potato, glazed parsnips and carrots, crispy Brussels sprouts and bacon, rich thyme and red wine gravy

Maple & Cinnamon Glazed Gammon *(GFA)*
Sage mashed potato, tender stem broccoli, honey roasted carrots and cider jus

Pan fried Supreme Fillet of Salmon *(GF)*
Dill and lemon crushed new potato, tender stem broccoli, sauté green beans, white wine cream sauce

Beetroot & Mushroom Pithivier *(V, VE)*
Seasonal vegetables, roasted garlic potato, warm tomato and basil coulis

Traditional Christmas Pudding *(V)*
brandy sauce

Cinnamon, orange, winter berries and apple crumble tart *(V, VEA, GFA)*
sweet vanilla ice cream

Cranberry and lemon panna cotta *(GFA)*
Spiced cranberry & vanilla gel, berry coulis

Tea or coffee
mini minced pies

Alternative menu available for dietary requirements

11th December

Santa's Naughty List

SHOW & DINNER

From £58

per person



MAKE A NIGHT OF IT

From £89 per room

Including Breakfast

Send your enquiry at **stourportmanor.com/festive** or email **meetingsandevents@stourportmanor.com**

Enjoy a great value ticket price that includes everything...

Get ready for a Christmas party with a twist at our Santa's Naughty List Party Night! This is not your traditional festive celebration – expect a high-energy, cheeky atmosphere with unforgettable entertainment and plenty of surprises along the way.

PROGRAM

7.30pm
Glass of bubbly on arrival

8pm
Four-course dinner,
fun novelties and crackers

After Dinner
Drag Queen & lively adult entertainment

Menu

Caramelised Carrot & Orange Soup *(VE/GFA)*
baked artisan bread roll and butter

Brie & Cranberry Tart *(V)*
caramelised onion jam, crispy shallots, dressed roquette

Chicken & Brandy liver Parfait *(GFA)*
red onion chutney, toasted ciabatta croute, micro herbs

Norfolk Bronze Roast Turkey *(GFA)*
sage and onion stuffing, rosemary roasted potato, honey glazed carrots, brussels sprouts, pigs in blankets with a rich thyme gravy

Grilled Chicken Breast *(GFA)*
sage and onion stuffing, rosemary roasted potato, honey glazed carrots, brussels sprouts, pigs in blankets with a rich thyme gravy

Pan-fried Fillet of Scottish Salmon *(GF)*
peas, green beans and broccoli, buttered new potato, caper and dill hollandaise sauce

Roast Winter Vegetables Lasagna *(V, VEA)*
steamed seasonal greens, warm tomato and basil sauce, crispy basil

Traditional Christmas Pudding *(V)*
brandy sauce, cranberry gel and winter berries

Apple & Cinnamon Crumble Tart *(V, VEA, GFA)*
spiced vanilla custard

Vanilla Cheesecake *(V)*
whipped Chantilly cream, berry compote, coulis, edible flowers

Tea or coffee
mini minced pies

Alternative menu available for dietary requirements

23rd, 24th, 25th, 26th and/or 27th December

Christmas Residential Package

From £455 per person



Make Stourport Manor Hotel your home away from home this Christmas with a three or four night stay.

A warm welcome awaits for you to relax, unwind and enjoy our festive treats, leaving you with the ultimate festive experience.

Send your enquiry at **stourportmanor.com/festive**
or email **meetingsandevents@stourportmanor.com**



PROGRAM

23rd December
Welcome to the hotel with mulled wine and mini mince pies as you settle into your room before joining us for a delicious three-course dinner.

24th December
Start the day with a leisurely breakfast, followed by a festive cream tea in the afternoon. Then join us for a candlelit three course dinner.

25th December
Relax over breakfast and then enjoy the rest of your morning at the hotel before sitting down to Christmas Day lunch with all the trimmings followed by the King's speech.

26th December
Enjoy a leisurely breakfast before you depart or if you have opted for a four night package, join us later for a soup and sandwich lunch and a three-course dinner in the evening.

27th December
One last cooked breakfast with us before you head home to enjoy the rest of the festive season.

*Price is per person, based on two people sharing a double or twin room and inclusive of meals stated. Otherwise a single supplement of £50.00 will apply.

Christmas Eve

From £35
per person



MAKE A NIGHT OF IT
From £89 per room
Including Breakfast

Celebrate Christmas Eve with us at our restaurant, where you can enjoy a festive atmosphere and delicious seasonal dishes.

It's the perfect occasion to wear your favourite holiday attire and savour a memorable meal with loved ones.

WHAT'S INCLUDED

Sittings between 5pm and 8pm

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Christmas cracker

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Festive decorations

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Children's menu available

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Private dining available free of charge for minimum of 12 guests

Book your table online at **stourportmanor.com/festive**

Menu

Butternut Squash and Sage Velouté *(V, VEA, GFA)*
crispy shredded carrot, artisan bread roll

Classic Prawn Cocktail
shredded lettuce, Mary Rose sauce, cucumber, tomato, buttered brown bread

Red Wine Slow Braised Beef Short Rib *(GFA)*
dauphinoise potato, honey glazed carrots, brussels sprouts, broccoli and red wine reduction

Oven Baked Stuffed Butternut Squash *(V, VE, GF)*
garlic roast mushrooms, wilted spinach, puy lentils, crispy fried kale and warm tomato coulis

Vanilla Bean Cheesecake *(V)*
whipped Chantilly cream, fruits of the forest compote and coulis

Cider Battered Christmas Pudding *(V)*
cinnamon brandy sauce

Tea or coffee
mini minced pies

Alternative menu available for dietary requirements

Christmas Day

£89
per person

From £40
per child 3 to 12 years

Free for children under 3



Make your Christmas Day truly merry and bright as we take away the hassle.

Enjoy the company of family and friends, whilst we provide the joyful atmosphere and a delicious menu filled with festive favourites and wine specifically chosen to complement your meal.

Welcome glass of Kir Royale served on arrival.

Book your table online at **stourportmanor.com/festive**

Menu

Spiced Honey Roasted Cauliflower Soup (V, VE, GFA)
toasted cauliflower couscous

Torched Goat's Cheese Log (V, GF)
honey fig Brule, walnut and apple salad

Beetroot Cured Scottish Salmon Mosaic (GF)
dill powder, salmon roe, chilled pea and prosecco velouté

Norfolk Bronze Roast Turkey (GFA)
roasted Norfolk Turkey ballotine wrapped in streaky bacon, pork meat and sage stuffing, garlic and thyme roast potato, honey glazed carrots, pan fried brussels sprouts and bacon, pigs in blankets, braised red cabbage, thyme and red wine jus

Roast Sirloin of Beef (GFA)
brushed with Dijon mustard, wrapped in cured Parma ham, spinach, mushrooms, puff pastry, butter mash potato, honey glazed carrots and parsnips, broccoli and red wine reduction

Poached Cod Loin (GFA)
broad beans, tender stem and grilled fennel, pickled fennel baked risotto cake and dill velouté

Root Vegetable Pithivier (V, VE, GF)
steamed kale and peas, honey roasted carrots, warm tomato and basil coulis

Classic Christmas Pudding (V)
spiced brandy sauce

Baileys Cheesecake (V)
chocolate shards, raspberry mousse, cocoa dust

Black Forest Gateau
strawberry jelly and custard trifle, burnt Italian meringue and macaroon (V)
Cinnamon, orange and apple crumble tart

Followed by Tea or Coffee & Mince Pies

Alternative menu available for dietary requirements

Boxing Day Carvery

2 COURSE
From £29
per person
3 COURSE
From £35
per person



MAKE A NIGHT OF IT
From £75 per room
Including Breakfast

Book your table online at **stourportmanor.com/festive**

Unwind after the festivities with a relaxed and cosy Boxing Day lunch, where the spirit of togetherness continues.

Gather around the table with loved ones to enjoy a leisurely meal, savouring seasonal flavours in a warm, welcoming atmosphere.

It's the perfect way to extend the holiday cheer and create lasting memories.

WHAT'S INCLUDED

Options to choose from 2 or 3 courses

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Sittings from 12pm and 4pm

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Children's menu available

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Private dining available free of charge for a minimum of 12 guests

Menu

French Onion Soup *(V, VE, GFA)*
toasted blue cheese croutons

Smoked Salmon & Cucumber Textures *(GF)*
pickled cucumber, cucumber yogurt, citrus dressing

Norfolk bronze roast turkey *(GFA)*
Sage and onion stuffing, pigs in blankets, garlic and rosemary roasted potato, glazed parsnips and carrots, crispy Brussel sprouts and bacon, rich thyme and red wine gravy

Roast Striploin of Beef *(GF)*
Sage and onion stuffing, pigs in blankets, garlic and rosemary roasted potato, glazed parsnips and carrots, crispy Brussel sprouts and bacon, rich thyme and red wine gravy

Maple & Cinnamon Glazed Gammon *(GFA)*
Sage mash potato, tender stem broccoli, honey roasted carrots and cider jus

Beetroot & Mushroom Pithivier *(V, VE)*
Seasonal vegetables, roasted garlic potato, warm tomato and basil coulis

Traditional Christmas Pudding *(V)*
brandy sauce, cranberry gel and winter berries

Apple & Cinnamon Crumble Tart *(V, VEA, GFA)*
spiced vanilla custard

Vanilla Cheesecake *(V)*
whipped Chantilly cream, berry compote, coulis, edible flowers

Alternative menu available for dietary requirements

Two or three night package

New Year's Eve Residential Package

From £295 per person



Celebrate the New Year in style with a two or three night stay at Stourport Manor Hotel.

Embrace the joy of the season as you unwind in comfort, enjoy our delightful treats, and ring in the New Year with unforgettable celebrations. Let us be your home away from home as you welcome the New Year in the most memorable way.

Send your enquiry at **stourportmanor.com/festive**
or email **meetingsandevents@stourportmanor.com**

PROGRAM

30th December

Our team will welcome you with tea, coffee and cake and let you settle in to your room before joining us for a three-course dinner.

31st December

Enjoy a delicious breakfast before spending the day relaxing at the hotel. In the evening celebrate the New Year in style with our pre-tribute meal in our restaurant followed by a live band from 9.30pm onwards.

1st January

Relax over breakfast before you depart or if staying for a third night, enjoy all of what the hotel has to offer including a soup and sandwich lunch and three-course dinner in the evening, with breakfast the following morning.

*Price is per person, based on two people sharing a double or twin room and inclusive of meals stated. Otherwise a single supplement of £45.00 will apply.

The Hard to Handle Band

New Year's Eve Party 2026

SHOW ONLY
From £14
per person
SHOW & DINNER
From £79
per person



MAKE A NIGHT OF IT
From £95 per room
Including Breakfast

Book your tickets at **stourportmanor.com/festive**

We are proud to present Hard to Handle, a high-energy live party band.

Join us for a spectacular night of music and entertainment, packed with the biggest hits from across the decades.

Dress to impress and dance the night away to the sounds of your favourite songs!

PROGRAM

6pm - 9pm
Pre-show dinner meal in the restaurant

9.30pm
Live band show consisting of 2 x 60 minute sets begins as well as DJ

Menu

Selection of Artisan Breads *(GFA)*
herb butters

Honey Roasted Carrots & Cumin Soup *(V, VEA, GFA)*
coriander crème fraiche, artisan bread roll

Smoked Mackerel Pate & Beets *(GF)*
pickled beetroot textures, cucumber ribbons, sourdough croute

8 Hour Slow Braised Feather Blade of Beef *(GFA)*
creamy dauphinoise potato, tender stem broccoli, roast carrots, parsnips, caramelised shallot, red wine and thyme jus

Oven Baked Stuffed Butternut Squash *(V, VE, GF)*
garlic roast mushrooms, wilted spinach, puy lentils, crispy fried kale and warm tomato coulis

Cranberry & Lemon Panna Cotta *(GFA)*
spiced cranberry, vanilla gel coulis

Chocolate Chip Brownie *(V, GF)*
deluxe vanilla bean ice cream, warm chocolate sauce, fresh winter berries

Alternative menu available for dietary requirements

Drink Packages

Our drinks packages are the ideal complement to our Christmas Eve, Christmas Day and Boxing Day menus.

Pre-order your chosen package online or over the phone alongside your meal, and we'll have your drinks ready and waiting for you upon arrival.

WINE PACKAGE

Pre-order a bundle of our house red, white or rosé wine for £20 per bottle
Usually starting from £24 per bottle

PROSECCO PACKAGE

Pre-order a bundle of Prosecco for £25 per bottle
Usually starting from £30 per bottle

**Drink packages can be purchased at the time of booking or added up to 14 days before your booking.*

A minimum of 2 bottles are required.

View full list of events at stourportmanor.com

How to book?

Most of our events listed in this brochure can be booked online using the link below. You can also email us on
meetingsandevents@stourportmanor.com
or fill out our festive enquiry form on our website at:
stourportmanor.com/festive

Please ensure you advise of any dietary/allergen requirements during the booking and pre-order.

Stourport Manor Hotel
35 Hartlebury Road, Stourport on Severn, DY13 9JA
stourportmanor.com / meetingsandevents@stourportmanor.com / 01299 289955

Full T&Cs available online

CREATING MAGICAL MEMORIES

With its elegant design and beautiful surroundings, Stourport Manor Hotel provides an idyllic setting for your wedding.

Our extensive experience in hosting memorable celebrations ensures that your special day will be everything you've dreamed of and more.



Whether you're envisioning a classic wedding or something a bit more unique, Stourport Manor Hotel is here to help craft a personalised wedding day that perfectly celebrates you.

Find out more at
stourportmanor.com/weddings





Stourport Manor Hotel

35 Hartlebury Road,
Stourport on Severn, DY13 9JA

01299 289955
stourportmanor.com

