



THE WINCHESTER
HOTEL & SPA

SEASON'S GREETINGS

2026



The Winchester Hotel & Spa is a proud sponsor of Winchester Cathedral



WINCHESTER
CATHEDRAL



CELEBRATE THE MAGIC OF CHRISTMAS

Just a ten-minute stroll from Winchester's historic city centre, The Winchester Hotel & Spa is the perfect setting for festive celebrations.

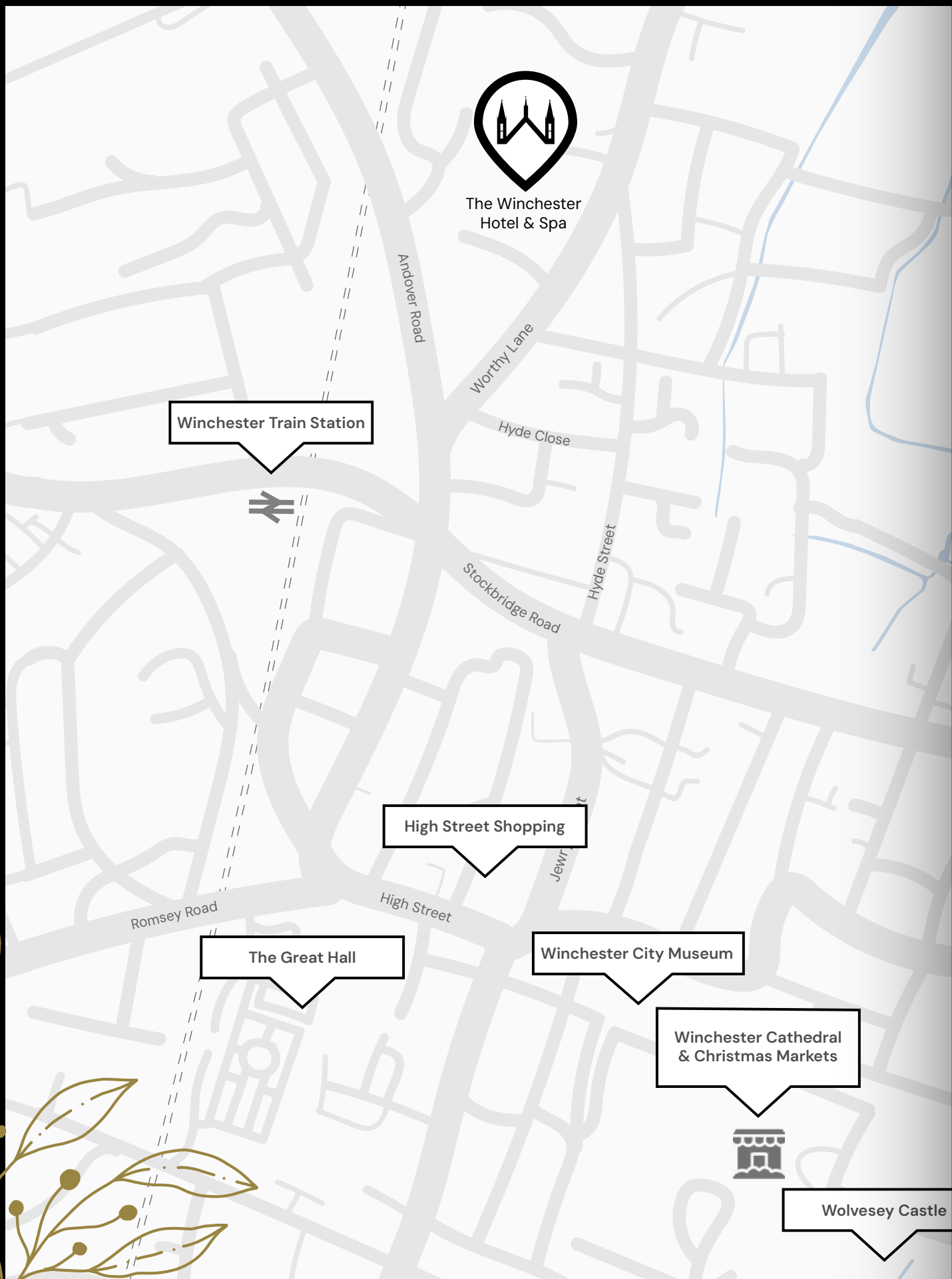
Whether you're toasting the season with friends and colleagues in our stylish Crystal Room or enjoying a cosy winter escape on our indulgent Mistletoe Package, you'll be welcomed with warmth, elegance and festive cheer.

Take time to relax in our serene spa, where you can unwind with luxurious treatments and rejuvenating experiences — the perfect antidote to the holiday rush.

With something for everyone, make The Winchester Hotel & Spa your home for the holidays. We can't wait to celebrate with you.

*Festive cheer in the
heart of historic
Winchester*





EXPLORE WINCHESTER

The City of Winchester can be tracked back by almost 2000 years, the city began life as a small Roman town around 70 AD becoming the first capital city of the unified kingdoms of England.

The Cathedral Church of the Holy Trinity, Saint Peter, Saint Paul and Saint Swithun more commonly, known as The Winchester Cathedral, is undoubtedly the most famous building in the City of Winchester, measuring 150 feet high and 558 feet in length, it is the longest medieval Cathedral in the world. The beautiful Christmas market is hosted in the grounds of the Cathedral, which is located a mere 15 minute walk from the hotel.

The city of Winchester is a bustling tourist location attracting people throughout the year famous for its stunning architecture and rich history.

CHRISTMAS AT WINCHESTER CATHEDRAL

Enjoy one of the best Christmas Markets in Europe, from 20th November – 22nd December 2026, and don't forget to step inside the Cathedral to explore over 1,000 years of history and attend Advent and Christmas services, concerts, events, and moments of reflection.

CHRISTMAS MARKET OPENING TIMES

Friday – Saturday: 10.00am – 8.00pm

Sunday – Thursday: 10.00am – 6.00pm

Find out more www.winchester-cathedral.org.uk/christmas



THE GIFT BY LUXMURALIS

This Christmas, Winchester Cathedral will be transformed by The Gift by Luxmuralis—an immersive light and sound experience celebrating the wonder and joy of the festive season. Through stunning projections, music and storytelling, visitors will journey through magical Christmas scenes, with the cathedral brought to life by extraordinary digital artistry. Designed for all ages, The Gift offers a unique and inspiring way to experience Winchester Cathedral and the spirit of Christmas.

Artistic Director Peter Walker

Monday 14th December – Saturday 19th December 2026 - 6:30pm – 9pm

Book your tickets at www.winchester-cathedral.org.uk/event/the-gift-by-luxmuralis



RELAX IN OUR LUXURY SPA

Christmas is the season of giving, and what better gift than the chance to truly unwind? A spa day or treatment at The Winchester Hotel & Spa is a thoughtful way to show someone you care—whether they need a little time for themselves or a full day of indulgence.

With a warm, welcoming atmosphere and state-of-the-art facilities, it's the perfect retreat from the festive rush. From tension-melting massages to radiant facials, our treatments are designed to soothe, restore, and rejuvenate. Whether it's a peaceful afternoon by the pool or a few quiet hours of pampering, this is a gift that feels as special as the season itself.

Our spa vouchers can be purchased via our website, or you can speak to our team on 01962 709988.

During the festive period, our spa opening times may differ. For the latest details, please contact our spa team or view our website.



LOOKING FOR THE PERFECT CHRISTMAS GIFT?

We have a variety of vouchers on our website including spa days, afternoon tea and overnight stays. Browse our website for the perfect present this festive season.



FESTIVE DINING

Celebrate the season in style with a range of festive dining experiences at The Winchester. From indulgent Afternoon Teas to our festive à la carte and dining menus, and a traditional Christmas Day lunch, there's something for every occasion. Enjoy great food, warm hospitality, and the magic of the holidays with us.

To book any of our Festive Dining options, please contact our Sales Team on 01962 709 910 or email conferences@thewinchesterhotel.co.uk.

FESTIVE AFTERNOON TEA

Celebrate the season with a festive afternoon tea at The Winchester. Enjoy a relaxed and cosy setting as you tuck into seasonal finger sandwiches, freshly baked scones, and indulgent sweet treats, all served with your favourite blend of tea. It's the perfect way to unwind and share some holiday cheer.

Available throughout December from 12:30pm - 4:30pm

£26.95 PER PERSON
(ask us about a Champagne upgrade)

SAVOURY

Smoked Salmon, Chive & Cream Cheese Rillettes, Homemade English Crumpet
Pigs 'N' Blanket Sausage Roll
Mini Brie & Cranberry Quiche
Egg Mayonnaise & Cress on a Brioche Bun

SWEET

Burnt Marshmallow Topped Mince Pie
Stollen Muffin
Chocolate Orange Brownie
Gingerbread Nutcracker

SCONES

Warm Scones - served with Cornish clotted cream & strawberry jam





FESTIVE DINING & PARTY MENU

Ideal for group celebrations, our Festive Dining Menu is available in the elegant Crystal Room for larger parties or in the intimate setting of Alfred's Restaurant for smaller gatherings. Savour a thoughtfully curated menu that captures the essence of the season, making your holiday event truly special. For groups of fewer than 10 guests, you will be invited to dine with us on our festive à la carte menu. For full details, please speak with our kitchen team or visit our website from 1st December.

Available throughout December

3 COURSES - £42.50 PER PERSON

STARTERS

Cauliflower & Chestnut Soup - spiced pear chutney *(VG, GF)*

Parsley & Ham Hock Terrine - Hampshire watercress, burnt apple purée & toasted Winchester sourdough *(GF*)*

Local Smoked Chalk Stream Trout Rillette - Irish potato bread, lemon & dill cream cheese, rocket & pickled fennel *(GF*)*

MAINS

British Roast Turkey Breast - sage & cranberry stuffing, pigs in blanket & turkey jus *(GF)*

Baked Cod - sautéed baby potatoes, local sparkling white wine & chive sauce, Hampshire watercress oil *(GF)*

Overnight Beef Brisket - prosciutto, horseradish creamed potato & port thyme gravy *(GF)*

Caramelized Red Onion Tart - plant feta mousse, tomato arrabbiata sauce & aged balsamic *(VG)*

All served with steamed green beans, Brussels sprouts, maple roast carrots

DESSERTS

Christmas Pudding - caramelised brandy sauce & red currants *(VG, GF)*

Chocolate Truffle Torte - vanilla bean whip, marinated blackberries & chocolate soil

Mulled Wine Poached Plums - ginger & almond biscuit crumb, Jude's vanilla ice cream & mulled wine syrup *(VG, GF)*

Tea, Coffee & Mince Pies

VG = Vegan | V = Vegetarian | GF = Gluten Free

CHRISTMAS DAY MENU

Let us take care of the cooking on Christmas Day. Begin with a cocktail and canapés in Alfred's Bar, followed by a sumptuous lunch in Alfred's Restaurant. Enjoy traditional festive dishes prepared by our talented chefs, allowing you to relax and create cherished memories with your loved ones.

Sittings available 25th December at 12:30pm or 2:30pm

£110 PER PERSON

STARTERS

Celeriac, Roast Shallot & Hampshire Cider Soup *(GF, VG)*

Roast English Heritage Beetroot Carpaccio - Salisbury Rosary Ash goat's cheese whip, candied walnuts, Hampshire watercress salad & aged balsamic *(GF, V)*

Local Hot Smoked Chalk-Stream Trout Rillette - Hampshire watercress & homemade blini *(GF)*

Ham Hock, Parsley & Pickled Fennel Croquette - confit garlic aioli

'Bucks Fizz' Champagne Sorbet - freeze-dried orange & orange syrup *(GF, VG)*

MAINS

Roasted English Turkey Breast - sage & cranberry stuffing, Hampshire award-winning pig 'n' blanket, goose fat roast potatoes & turkey gravy *(GF)*

Grilled Seabass - baby sauté potatoes, local 'Grange' sparkling wine sauce & crispy leeks *(GF)*

Slow Roasted Beef Cheek - pancetta & port jus with horseradish creamed potatoes *(GF)*

Grilled Mediterranean Vegetable Wellington - roast potatoes & romesco sauce *(VG)*

All served with maple carrots, honey glazed parsnips, Brussels sprouts & braised red cabbage

DESSERTS

Homemade Rum-Soaked Christmas Pudding - caramelised brandy sauce & red currants *(GF, VG)*

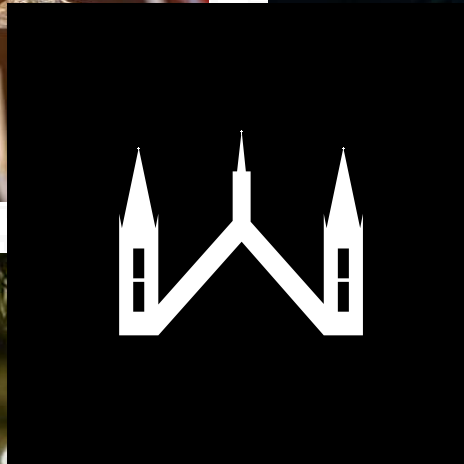
'Strawberries and Cream Millefeuille' - puff pastry, strawberry mousse, vanilla bean whip, macerated strawberries, strawberry gel & pistachio crumb

Lemon Meringue Cheesecake - burnt meringue, limoncello gel & candied lemon *(GF)*

Chocolate Torte - salted caramel, toffee popcorn crumb & vanilla clotted cream

Tea, Coffee & Petit Fours

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PARTIES & PACKAGES

Whether you're planning a lively Christmas party night, a relaxing festive break, or an unforgettable New Year's Eve celebration, The Winchester has it all. Choose from our Christmas Party Nights, our indulgent Mistletoe Package for a two or three-night Christmas stay, or ring in 2027 with our New Year's Eve dinner, dancing, and overnight stay.

To book any of our festive parties or packages, please contact our Sales Team on 01962 709 910 or email conferences@thewinchesterhotel.co.uk.

CHRISTMAS PARTY NIGHTS

For the ultimate in festive fun, fabulous food, and unforgettable entertainment, join us for a celebration like no other! This year, step into a world of traditional Christmas décor and holiday magic, where everything you need for an incredible party is at your fingertips.

Upon arrival, you'll be welcomed with a glass of Prosecco, setting the tone for an evening of merriment. Take your seat in our beautifully decorated Crystal Room, where you'll indulge in a delicious festive feast and dance the night away to our festive disco.

Whether you're a smaller group looking to join in the festive fun at our Joiner Party Night or a larger group ready to enjoy an exclusive experience with a Private Party Night, we offer the perfect setting for your celebration.

Let us take care of everything while you make lasting memories in a venue filled with holiday cheer. Take a peek at our Festive Dining and Party Menu on page 12.

Dates available:

3rd, 4th, 5th, 10th, 11th, 12th, 17th, 18th, 19th December

To make your booking please contact our Sales Team on 01962 709 910

THURSDAY NIGHTS - £65
FRIDAY & SATURDAY NIGHTS - £69

PRIVATE CHRISTMAS PARTY BOOKINGS

Looking to host an unforgettable festive celebration? Our venue is the perfect place for private Christmas parties, whether it's a corporate gathering, a friends-and-family reunion, or a special end-of-year celebration.

With a minimum of 80 guests, you'll have exclusive use of our beautifully decorated space, a delicious festive menu, and a dedicated team to ensure every detail is just right. Let us take care of everything while you and your guests enjoy a night of festive cheer, great food, and fantastic entertainment.

Book now to secure your preferred date! Contact our team today to discuss your bespoke Christmas party package.

BOOZY BUNDLES

FESTIVE PUNCH BOWLS (SERVES 8-10) - £65

CLASSIC FESTIVE COCKTAILS (APEROL, SPICED RUM PUNCH, WINTER BERRY GIN) (SERVES 8-10) - £32

MIXED FESTIVE SHOTS FOR TABLES (4 SHOTS) - £18

BUCKET OF 5 MINI PROSECCO - £39

BEER BUCKET (5 BOTTLES) - £20

BEER & SOFT DRINK BUCKETS - £20

SOFT DRINK BUCKET (6 BOTTLES) - £16

PROSECCO (2 BOTTLES) - £55

STAY THE NIGHT

Why not stay with us? Take advantage of our special Christmas Party Night accommodation rates! Get ready for your party in style – with no worries about how to get home afterwards! We offer great party accommodation rates.

Sunday to Thursday: From £80 per person per night including Full English Breakfast.

Friday & Saturday: From £100 per person per night including Full English Breakfast.

Prices are based on two guests sharing a Classic Double room. Single Supplement £50.00.

All prices are subject to availability Upgrade to a Club room for only an additional £40.00 per room. In addition, our three stunning Suites are available from an additional £100.00 per room per night





MISTLETOE PACKAGE

Wrap yourself in the magic of the season with our enchanting Mistletoe Package, a festive escape designed to capture the spirit of Christmas in one of England's most charming historic cities. Whether you're strolling through the twinkling streets, raising a glass with fellow guests, or simply unwinding in the spa between indulgent festive feasts, every moment is crafted to be memorable. Expect elegant dining, seasonal treats, and thoughtful touches throughout your stay, all set against the backdrop of timeless tradition and warm hospitality.

Christmas here is more than just a day, it's a feeling, and it begins the moment you arrive.

TWO-NIGHT PACKAGE - FROM £341

THREE-NIGHT PACKAGE - FROM £441

Our two-night Mistletoe Package starts from £341 per person based on two guests sharing a classic double or twin bedroom. Single occupancy supplement £50 per room per night.

Our three-night Mistletoe Package starts from £441 per person based on two guests sharing a classic double or twin bedroom. Single occupancy supplement £50 per room per night.

All prices are subject to availability. Upgrade to a Club room for only an additional £40 per room. In addition, our three stunning Suites are available from an additional £100 per room, per night.

To make your booking please contact our Sales Team on 01962 709 910 or email conferences@thewinchesterhotel.co.uk.

INCLUDED IN THE MISTLETOE PACKAGE

CHRISTMAS EVE

Arrive on Christmas Eve at leisure and settle in for a wonderful Christmas break. From 1pm until 4pm enjoy a cream tea served with selection of sandwiches, scones, mince pies and cake served with a glass of Prosecco and get to know your fellow guests. Enjoy an evening buffet dinner in our Alfred's Restaurant served from 6pm until 8pm and relax in the warmth of Alfred's Bar or heated terrace. Should you wish to attend the famous Midnight Mass at Winchester Cathedral, it is just a brief stroll from the hotel through the historic streets of Winchester.

CHRISTMAS DAY

Following a sumptuous breakfast and dedicated present opening time, we will serve a cocktail and canapés prior to your fine traditional Christmas Day Lunch. Dinner will be a classic Christmas buffet of carved meats, terrines, British and Continental cheeses, chutneys and delicious desserts served from 6.30pm until 8.30pm.

BOXING DAY

Enjoy Boxing Day breakfast then spend the day either relaxing with full use of our Spa facilities or exploring the Historic City of Winchester. For those guests enjoying a 3rd night with us on a bed & breakfast basis you can choose to dine in our A la Carte restaurant, booking essential.

THEWINCHESTERHOTEL.CO.UK



*A season of
joy, tradition,
and elegant
celebration
awaits*





CHRISTMAS EVE BUFFET

Enjoy an evening hot and cold buffet. From seafood and carved meat platters to a selection of hot dishes and sides to delectable desserts. Served from 6-8pm.

ARTISAN BREADS

Selection of freshly baked breads

PLATTERS

Carved meats platter featuring honey roast ham, roast beef, pastrami, spiced chorizo & salami
Seafood platter featuring beetroot-smoked salmon, smoked mackerel rillettes,
prawn Marie Rose & hot-smoked trout

SALADS

Mixed lettuce leaves with mustard dressing
Red cabbage & parsley slaw
Chive new potato salad
Tomato, basil & pasta salad with toasted pine nuts
Feta, olive, cucumber, red onion & parsley

CHEF'S HOT SELECTION

Venison bourguignon
Lemon & thyme roast chicken with pan gravy
Prawn gumbo
Wild mushroom stroganoff

ACCOMPANIMENTS

Garlic & thyme sautéed new potatoes
Caramelised onion rice
Balsamic roasted root vegetables
Grilled tenderstem broccoli with lemon & garlic butter

DESSERTS

Chocolate torte with orange syrup
Tarte au citron with berry coulis
Honeycomb cheesecake with salted toffee sauce

CHRISTMAS DAY BUFFET

SOUP

Roast tomato, caramelised onion & basil soup

ARTISAN BREADS

Selection of freshly baked breads

CHARCUTERIE & PÂTÉS

Carved meats platter featuring honey roast ham, roast beef, pastrami, spiced chorizo and salami
Duck & orange liver pâté
Ham hock terrine

SEAFOOD SELECTION

Seafood platter featuring smoked mackerel rillettes, king prawn Marie Rose & salmon gravlax
Whole dressed salmon

SALADS

Mixed leaves with mustard dressing
Red cabbage & parsley slaw
Chive new potato salad
Pesto pasta salad with Parmesan shavings
Cherry tomato, mozzarella & basil salad
Roasted beetroot, feta & chickpea salad
Roasted Mediterranean vegetable couscous

DESSERTS & CHEESE PLATTER

Mango and pineapple pavlova with passion fruit & rum sauce
White chocolate & raspberry crème brûlée
Old Winchester, Cashel Blue, Tunworth, Rosary goat's cheese and Emmental, served with celery,
grapes, onion chutney & cheese biscuits

VG = Vegan | V = Vegetarian | GF = Gluten Free

NEW YEAR'S EVE PACKAGE

See in the New Year in style with our exclusive New Year's Eve package. Immerse yourself in an evening of traditional, sophisticated jazz, featuring live entertainment from the incredibly talented Vintage Lianna, setting the perfect tone for welcoming 2027.

Set in our stunning Crystal Room, you'll be greeted with arrival drinks from 7pm before enjoying a luxurious four-course meal. The night continues with DJ entertainment, as you dance your way into the New Year.



**NYE PACKAGE - £116 PER PERSON
INCLUDING OVERNIGHT STAY - FROM £199
PER PERSON**

Ticket prices start from just £116 per person. Make your celebration last even longer by adding an overnight stay including breakfast the following morning, starting from £199 per person (based on two people sharing, single supplement £50).

Strictly over 18s only – adults only

Don't miss out on this exclusive event, contact our Sales Team today at 01962 709 910 to secure your place at this unforgettable celebration!



NEW YEAR'S EVE MENU

STARTERS

English Pea, Hampshire Watercress & Wild Garlic Soup – minted cream *(GF, VG)*

Chicken, Pancetta & Baby Leek Terrine – sweetcorn purée, pickled fennel & micro cress *(GF)*

Winchester Gin Cured Local Chalk Stream Trout – pickled cucumber, Hampshire watercress & lemon crème fraîche *(GF)*

Smoked Duck – blackberry dressing, radish, candied walnuts & radicchio *(GF)*

Peach Bellini Champagne Sorbet – peach & schnapps syrup *(GF, VG)*

MAINS

Classic Beef Wellington – red wine jus & creamed potato

Baked Halibut Loin – fricassee of peas, local 'Grange' sparkling wine sauce, Hampshire watercress oil, crispy pancetta & thyme roasted potatoes *(GF)*

Roast Tenderloin of Pork – fondant potato, burnt apple purée & local 'Hyde' cider jus

Roasted Harissa Spiced Cauliflower Steak – plant smoked applewood & cannellini bean purée with parsnip crisps *(VG)*

All served with grilled asparagus & tender stem broccoli, roast carrots

DESSERTS

'Pina Colada' Panna Cotta – pineapple & rum sauce with dehydrated pineapple crisp *(GF, VG)*

Millionaire Chocolate Caramel Tart – salted toffee popcorn crumb, toffee sauce

Strawberry Shortcake – marinated strawberries, shortbread, vanilla bean cream cheese mousse, pistachio crumb & strawberry gel *(GF)*

Cappuccino Chocolate Tiramisu – hazelnut biscotti

Tea, Coffee & Petit Fours

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TERMS & CONDITIONS

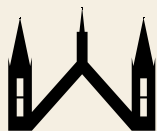
PAYMENT TERMS AND PRE-ORDERS

- The hotel will require a deposit to secure your booking with full payments to be made in accordance with the following:
- Christmas Day Lunch: At time of booking – Deposit of £80 per person which is non-refundable, non-transferable. Full final payment due by 28th November 2026 along with food pre-orders and dietary requirements. Final payments are non-refundable and non-transferable.
- Mistletoe Package: At time of booking – Deposit of £100 per person which is non-refundable, non-transferable. Full final payment due by 28th November 2026 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 2026 along with food pre-orders and dietary requirements. Final payments are non-refundable and non-transferable.

CHRISTMAS PARTY NIGHTS

- At time of booking – Deposit of £20 per person which is non-refundable, non-transferable. Full final payment due 4 weeks before the date of your party date along with food pre-orders and dietary requirements. Final payments are non-refundable and non-transferable.
 - 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 changes may be made to your booking later than 5 working days before your event date.





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