



*Christmas*

*2025*

AT THE DIGLIS HOUSE HOTEL



# Festive Dining

We offer a delightful dining experience for those seeking a memorable festive experience, whether you are dining with friends, family or work colleagues, treat yourselves and loved ones this holiday season at the Diglis House Hotel. Our Festive Menu, exceptional service, and enchanting ambiance, provide the perfect setting to celebrate the holiday season.  
Available from the 27th November-23rd December

2 COURSES | £29.00

3 COURSES | £38.00

## Our Festive Dining Menu

Beetroot & Gin Cured Salmon, Potato & Herb Salad (GF)

Pork Rillettes, Cornichons & Toast (GFA)

White Bean & Basil Soup, Diglis Focaccia (GFA, VE)

Leek & Potato Terrine, Mustard Dressing, Bitter Leaves (VE, GF)

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Turkey Roulade, Orange & Pistachio Stuffing, Root Vegetable Hash, Turkey Fat Roasties,  
Port & Redcurrant Gravy (GFA - No Stuffing)

Roast Salmon, Crushed Potato Cake, Fine Beans, Tomato & Coriander (GF)

Pumpkin Risotto, Pumpkin Cream, Parmesan Tuile (VEA, GF)

Braised Ox Cheek With Red Wine & Orange, Root Vegetables, Brown Butter Mash (GF)

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The Christmas Pudding, Brandy Sauce (GFA)

Chocolate & Cherry Terrine, Chocolate Tuile (GFA)

Bitter Orange & Coconut Pannacotta, Candied Oranges (GF, VE)

Hawes Wensleydale, Whisky Cake, Chutney Pickled Grapes (GFA)

### Private Dining?

Our William Leader Lounge is available for private hire, adorned with festive decorations, creating a warm and inviting ambiance for you and your guests.

(Minimum Numbers: 15 | Maximum Numbers: 30)

Pre-orders required for 10+ guests | Please inform us of any dietary requirements upon booking | Please see our terms & conditions.

# Wreath Making Workshop

Friday 28th November 2025 & Tuesday 2nd December 2025  
6:15pm Arrival

Get into the festive spirit with our Wreath Making Workshop run by the fantastic team at the Wedding House!

Join us at the Diglis House Hotel for a fun and creative hands-on experience where you'll design your very own beautiful Christmas wreath.

With all materials provided, including decorations and expert guidance, you'll leave with a stunning wreath to adorn your home for the holiday season.

Whether you're a crafting pro or a beginner, this workshop is perfect for all skill levels. Bring your holiday cheer and create something special to celebrate the season - book your spot now and unleash your creativity!

Tickets to include all materials you need to make a beautiful festive wreath, an expert tutor and a Diglis arrival drink - choose from Prosecco, Mulled Wine, Tea or Coffee.

6:15pm Arrival  
6:30pm Prompt Start  
8:30pm Finish

**£48.50 per person**

Please see our terms & conditions.



# Joiner Party Nights

The perfect opportunity to celebrate the holidays in style.

From prompt and attentive servers to a festive ambiance, every detail is taken care of to create a truly magical atmosphere.

Save on the taxi home! Book our great party night accommodation deal.

Arrival from 6:15pm | Seated at 7:00pm

Your Ticket Includes:

Arrival Drink

Crackers

2 Course Chef Assisted Buffet

DJ

Magic Mirror

Carriages at Midnight

£55.00 pp

## Joiner Party Night Dates

Saturday 6<sup>th</sup> December 2025

Friday 12<sup>th</sup> December 2025

Saturday 13<sup>th</sup> December 2025

Friday 19<sup>th</sup> December 2025

Saturday 20<sup>th</sup> December 2025

## Buffet Menu

Roast Worcestershire Turkey, Traditional Trimmings (GFA)

Roast Salmon, Bean & Tomato Salsa (GF)

Vegetable Cassoulet (VE)

Served alongside:

Diglis Roasties (GF)

Braised Red Cabbage (GF, VE)

Roast Root Vegetables (GF)

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Diglis House Christmas Pudding, Brandy Sauce (VEA, GFA)

Fresh Fruit Platter (GF, VE)

Hawes Wensleydale With Apricots, Whisky Cake & Chutney (GFA)

Brownie & Chocolate Sauce (GF)

GFA - Available Gluten Free on request. VEA - Available Vegan on Request.

Please inform our team of any dietary requirements upon booking.

Please see our terms & conditions.



# Private Party Nights

Celebrate the holiday season in style with our exclusive Private Christmas Party Nights! Whether you're planning a festive gathering with friends, family, or colleagues, we've got the perfect setting to make your Christmas celebration unforgettable.

Save on the taxi home! Book our great party night accommodation deal.  
Arrival from 6:15pm | Seated at 7:00pm

Arrival Drink  
Crackers  
DJ  
Carriages at Midnight

Your Choice of:  
2 Course Chef Assisted Buffet | £52.50 pp  
3 Course Sit Down Meal | £60.00 pp

Like us, busy over December?  
January dates available, to find  
out more email us at  
[events@diglishousehotel.co.uk](mailto:events@diglishousehotel.co.uk)

## Sit Down Menu

Beetroot & Gin Cured Salmon, Potato & Herb Salad (GF)  
Pork Rilette, Cornichons & Toast (GFA)  
White Bean & Basil Soup, Diglis Focaccia (GFA, VE)  
Leek & Potato Terrine, Mustard Dressing, Bitter Leaves (VE, GF)

\*\*\*\*

Turkey Roulade, Orange & Pistachio Stuffing, Root Vegetable Hash, Turkey Fat Roasties,  
Port & Redcurrant Gravy (GFA - No Stuffing)  
Roast Salmon, Crushed Potato Cake, Fine Beans, Tomato & Coriander (GF)  
Pumpkin Risotto, Pumpkin Cream, Parmesan Tuile (VEA, GF)  
Braised Ox Cheek With Red Wine & Orange, Root Vegetables, Brown Butter Mash (GF)

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The Christmas Pudding, Brandy Sauce (GFA)  
Chocolate & Cherry Terrine, Chocolate Tuile (GFA)  
Bitter Orange & Coconut Pannacotta, Candied Oranges (GF, VE)  
Hawes Wensleydale, Whisky Cake, Chutney Pickled Grapes (GFA)



# Christmas Eve



Celebrate the magic of the festive season on Christmas Eve with the Worcester Cathedral Choir as they delight you with their heart-warming renditions of classic Christmas carols. Immerse yourself in the beauty of live music, bringing the spirit of Christmas to life.

After the concert, join us for a delectable buffet dinner, featuring a variety of festive dishes to satisfy every craving.

Join us from 7pm - this promises to be an enchanting evening, filled with music, delicious food, and festive cheer.

We invite you to be part of this unforgettable experience, and celebrate the most wonderful time of the year with us.

Choir Tickets : £7.50

Choir + Buffet Tickets: £36.00

## Buffet Menu



Beef & Wild Mushroom Pie  
Honey & Mustard Glazed Ham, Grain Mustard Sauce – Chef Carved At Buffet (GF)  
White Wine Poached Salmon (GF)  
Tuscan Vegetable Ragu, Soft Polenta (VE, GF)  
Gratin Dauphinois (GF)  
Carrot & Swede Mash (GF, V )

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Bakewell Tart  
Black Forest Trifle  
(Clotted Cream, Crème Anglaise, Fruit Compote)  
Hawes Wensleydale & Cropwell Bishop Stilton, Whisky Cake, Chutney Pickled Grapes

The choir will have donation buckets available, and cash donations are appreciated.

Please inform us of any dietary requirements upon booking  
Please see our terms & conditions.



# Christmas Package

24th December - 26th December

## Christmas Eve

Check-in from 3pm and kick off the festivities in style with a festive cream tea in our Conservatory Restaurant. After settling into your room, enjoy a heartwarming Christmas Evensong, performed by the Worcester Cathedral Choir. To round off the evening, our chefs will delight you with a delicious buffet.

## Christmas Day

After a restful night's sleep, start your day with a delicious breakfast and a glass of Bucks Fizz to set the festive tone!

Breakfast is served from 8am to 10am, giving you plenty of time to enjoy a leisurely morning.

Grab a drink at the bar and join us at 12pm for a glass of fizz. Then, take your seat as we serve a mouth-watering Christmas Lunch. To finish off the day, unwind with a sumptuous Christmas Night Platter, your choice of vegetarian or meat platter, served either in your room or in our cosy lounge.

## Boxing Day

Enjoy one last delicious breakfast, served from 8:00am to 10:00am, before you check out by 11:00am.

From £652.00 for two people based on a superior double room.

Early Bird Offer  
Book before 1<sup>st</sup> September 2025 for £20.00 off!

Please inform us of any dietary requirements upon booking | Please see our terms & conditions.

# Christmas Day Lunch

For a festive and elegant Christmas Day celebration, look no further than the Diglis House Hotel.

Nestled on the banks of the River Severn, our historic hotel offers breath-taking views and a cosy atmosphere, perfect for enjoying a delicious Christmas Day Lunch.

Book your table today and let us handle every detail, ensuring a memorable and stress-free celebration.

Arrival Drink from 12pm

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Artichoke Barigoule, Aioli And Spiced Crackers (VE, GFA)  
Pressed Duck Terrine, Pickles & Country Toast (GFA)  
Hot & Cold Smoked Salmon, Horseradish Pannacotta (GF)

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Pumpkin, Sweet Potato & Coconut Velouté (GF, VE)

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Roast Worcestershire Turkey, Traditional Accompaniments (GFA)  
Diglis Beef Wellington (Pink), Fondant Potato, Port Jus  
Roast Faroes Salmon, Sweet And Sour Aubergine (GF)  
Roscoff Onion Tatin, Goats Cheese Cream, Onion Crisps & Nuts (VEA)  
All Served With Seasonal Vegetables

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Christmas Pudding With Brandy Sauce And Poached Cranberries (VEA, GFA)  
Black Forest Terrine, Kirsch Cream, Soused Cherries (GF)  
Cropwell Bishop Stilton, Pickled Pears, Biscuits & Chutney (GFA)

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Christmas Fudge & Mince Pies  
Tea & Coffee

**£95.00 Per Person**

Please inform us of any dietary requirements upon booking | Please see our terms & conditions.

# New Year's Eve Gala

Join us for a Roaring 20's New Year's Eve Gala—an evening of glitz, glamour, and Gatsby-inspired celebration. Slip into your finest flapper dress or sharpest suit and indulge in a decadent five-course dinner. Then hit the dance floor as our DJ spins tunes that will keep you swinging well past midnight.

Raise a glass of bubbly as we welcome 2026 with style, sparkle, and a whole lot of jazz-age cheer!

## Arrival Drink & Canapes

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Duck Rillettes, Cornichons & Toast  
Crab Martini (GF)

Pumpkin Ravioli, Pumpkin Puree, Fried Sage (VEA)  
Honey Roast Root Vegetable Salad, Aged Balsamic, Burrata (VEA GF)

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## Negroni Foam & Orange Sorbet

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Slow Braised Ox Cheek, Beef Fat Potato, Heirloom (GF)  
Poached Cod, Iberico Ham, Sea Vegetables, Champagne Velouté (GF)  
Cheese & Onion Wellington, Airbag Crisps, Mornay Sauce (V)

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Dark Chocolate Fondant, Caramel Ice Cream  
Set Custard, Poached Apricots, Almond Crisp (GF)  
Pavlova, Spiced Plums, Nut Crumble (GF)  
Stilton, Quince & Bath Oliver Biscuits (GFA)

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## Toast at Midnight

Save on the taxi home!  
Book our New Year's Eve  
accommodation deal.

£90.00 Per Person  
Dress Code: 1920's  
Arrival from 7pm | Carriages at 1:00am

All parties of less than 8 are likely to be seated with other groups.  
Please inform us of any dietary requirements upon booking | Please see our terms & conditions.

## Terms and Conditions:

- All payments made are non-refundable.
- Wreath Workshop: Full payment made at booking. Tickets are non-refundable or transferable.
- Festive Menu reservations 8+ people will require a per person non-refundable deposit of £5.00.
- Reservations over 14 people may require a room hire charge.
- Please note: function room requests for festive menu reservations will be taken in to consideration however no guarantee can be made, unless confirmed by the hotel in writing.
- Festive Menu reservations over 10 people will require a pre-order 1 week prior to reservation. Please inform the hotel of all dietaries and allergens within your group prior to arrival. Failure to provide food pre-orders before the deadline may result in your first preference of dish, per course, not being available and a standard selection may be chosen.
- In the event of extreme or adverse weather conditions, it will be the hotel's decision whether to arrange an alternative date or cancel.
- For Christmas Party Nights: Full payment required upon confirmation of booking, spaces will not be held provisionally. Please inform the hotel of all dietaries and allergens within your group a month before your party night date. We cannot guarantee seating plans at public events.
- For Private Events: Please also see terms and conditions on event contract.
- In the unlikely event that numbers for an event do not reach the level deemed necessary by the hotel to make a satisfactory atmosphere, the event will be cancelled. In this case, guests may be invited to change the date of their party or have a full refund.
- The acceptance of any increase in numbers will be entirely at the hotels discretion.
- Special party night / new year's eve accommodation discount is only available to those attending the hotel for Christmas Party Night or New Year's Eve Gala. Our main hotel bar is open after your event for residents of the hotel, however we reserve the right to close the bar or restrict access at any point if necessary.
- We reserve the right to charge individual guests or lead guests for the cost of rectifying damage which has been caused by the deliberate, negligent or reckless acts of guests to the hotel's property or structure.
- Please ensure prompt arrival as latecomers cannot be served missed courses. Similarly, service cannot be delayed and courses will be served regardless of whether guests are seated or not.
- Guests are not permitted to bring their own alcohol on to the premises. Any alcohol found will be confiscated by management and guest may be removed from the premises.
- The management reserves the right to refuse admission.
- Please do not bring with you or organise anything that may offend or cause discomfort to other hotel guests.
- The hotel reserves the right to make changes to menus if ingredients cannot be sourced.
- For Christmas Resident Package: A 50% non-refundable deposit is required upon booking. The remaining balance, along with pre-orders, must be given prior to 25.11.2025. If full payment is not received, your booking may be released and deposit lost.  
Check in time from 3:00pm and check out is 11:00am.
- The Early Bird Offer is only applicable to Christmas packages booked prior to 01.09.25.
- Christmas Day: Payment is taken in full at time of booking. All food and wine pre-orders for Christmas Day are required by the 25.11.2025. Please inform the hotel of all dietaries and allergens within your group prior to arrival.
- New Years Eve: Payment is taken in full a time of booking. All food and wine pre-orders are required by the 30.11.2025. Please inform the hotel of all dietaries and allergens upon booking. We cannot guarantee seating plans at public events.
- Allergen Code: N - Contains Nuts | GF - Gluten free | GFA - Gluten free available on request | VE - Vegan | VEA - Vegan Option available on request



**Contact Us:**

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