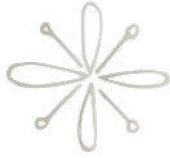


THE
CASTLE
HOTEL



**CREATE FESTIVE MOMENTS
THAT MATTER**





Step into a timeless Christmas tradition in the heart of Windsor where nearly 500 years of experience comes together to create an unforgettable celebration for everyone to enjoy.

We are the largest party venue in Windsor, so whether you are planning a grand Christmas party night for up to 300 guests or a smaller intimate celebration, we have the perfect space for you.



Immerse yourself in our winter wonderland, adorned with beautiful decorations and twinkling lights. Take a seat by the roaring fire and soak up the atmosphere of festive cheer all around. Enjoy a mulled wine in the cosy winter garden. Catch up with friends over our legendary afternoon tea. Treat the little ones to breakfast with Santa himself. Celebrate getting all the family together with our mouth-watering festive dishes. Ring in the New Year in memorable style with your loved ones.

THIS IS A QUINTESSENTIAL CHRISTMAS CELEBRATION THAT YOU WILL ALL REMEMBER FOREVER.





FESTIVE PARTIES

Get the gang and the team together for a knees-up to celebrate the end of the year at one of our fabulous party nights. After a festive feast, keep the good times flowing with your own private bar. From smaller parties up to 20 and grand parties up to 300, we have the space for you to celebrate together.

Gourmet flavoured bread rolls with rolled butter



TO START

Pumpkin and carrot soup with herb oil (VE)

Atlantic prawn cocktail with multi-seed bread, Marie Rose sauce and micro cress

Ham hock terrine with pickled vegetables, piccalilli, toasted brioche, and micro cress

MAIN COURSES

Traditional roast turkey with all the festive trimmings, served with cranberry jus

Roasted sea bass with broccoli, roasted Chantenay carrots, mashed potato, lilliput capers, and salsa verde (GF)

Brie and mushroom Wellington with seasonal vegetables, roasted vine cherry tomatoes and tomato fondue (V)
Vegan Wellington available on request

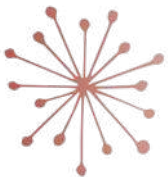


DESSERTS

Traditional Christmas pudding with redcurrant and brandy sauce

Dark chocolate cake with chocolate sauce, orange segment and mixed berry compote (VE) (GF)

Winter berry cheesecake with fresh raspberries and red fruit coulis

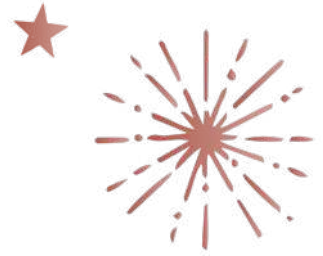
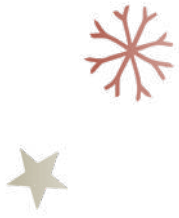


TO FINISH

Tea and coffee with mince pie

CONTACT US FOR DETAILS





PRIVATE PARTY NIGHTS INCLUDE:

Welcome drink, three-course festive meal, half a bottle of wine per person and private room for your party.

NOVEMBER

Sunday to Wednesday

From £50.00 per person

Thursday to Saturday

From £65.00 per person

DECEMBER

Sunday to Wednesday

From £69.00 per person

Thursday to Saturday

From £74.00 per person

JANUARY

From £50.00 per person

ADD A DJ

From £500.00

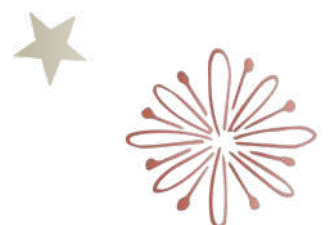
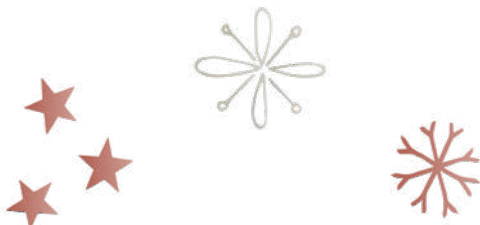
SHARED PARTY NIGHTS

Available in December

Looking to join other groups for your Christmas party? Our shared Christmas party night is just the ticket. Get in touch for details.



[CONTACT US FOR DETAILS](#)





FESTIVE AFTERNOON TEA

Our talented pastry chef has crafted a mouth-watering afternoon tea full of festive themed surprises. Tuck into scrumptious sandwiches, freshly baked scones and a wonderful selection of patisseries that are feast for the eyes and the taste buds.

A SELECTION OF FRESH SANDWICHES

Turkey and cranberry mayonnaise on white bread

Smoked salmon with cream cheese on homemade granary bread

Roast beef and horseradish on wholemeal bread

Brie and cranberry with tomato chutney on rocket wraps

HOMEMADE SCONES

Festive plain and fruited scones with clotted cream and homemade mixed berry jam

SOMETHING SWEET

Selection of mini-Christmas treats and surprises

Adults **£42.50**

Available daily from 12 noon to 5.00pm,
Friday 15th November to Thursday 2nd January (excluding 25th December).

BOOK NOW



FESTIVE DINING AT LEAF

LUNCH AND DINNER


Perfect for a catch up with friends and colleagues in the heart of Windsor, dive into our festive dishes. Available daily from Friday 15th November to Thursday 2nd January in Leaf.

Two-courses £30.00 | Three-courses £35.00



TO START

Pumpkin and carrot soup with herb oil (VE)

Atlantic prawn cocktail with multi-seed bread, Marie Rose sauce and micro cress 

Ham hock terrine with pickled vegetables, piccalilli, toasted brioche, and micro cress


MAIN COURSES

Traditional roast turkey with all the festive trimmings, served with cranberry jus

Roasted sea bass with broccoli, roasted Chantenay carrots, mashed potato, lilliput capers, and salsa verde (GF)

Brie and mushroom Wellington with seasonal vegetables, roasted vine cherry tomatoes and tomato fondue (V)

Vegan Wellington available on request

Braised feather blade of beef, creamy potatoes, seasonal vegetables, and red wine jus (GF) (£5.00 supplement) 


DESSERTS

Traditional Christmas pudding with redcurrant and brandy sauce

Dark chocolate cake with chocolate sauce, orange segment mixed berry compote (VE) (GF)

Winter berry cheesecake with fresh raspberries and red fruit coulis

Private dining rooms available from £150.00

minimum of six diners 

CONTACT US FOR DETAILS

(V) – vegetarian (VG) - vegan (GF) - gluten free (DF) - dairy free



AFTERNOON TEA WITH SANTA

Treat your little ones to a fun-filled afternoon with our legendary festive afternoon tea and the chance to meet Santa himself. Set in the Windsor Suite, dive into a delicious selection of sweet and savoury festive afternoon tea treats and family entertainment.

SOMETHING TO EAT

Delicious selection of savoury finger sandwiches

Mini fruit scones with clotted cream and jam

Selection of mini-Christmas treats

SOMETHING TO DRINK

Fresh orange juice, apple juice or hot chocolate with marshmallows

SOMETHING SWEET

Selection of mini-Christmas treats and surprises

Available from 1.30pm Sunday 15th, Saturday 21st, Sunday 22nd and Monday 23rd December in the Windsor Suite.

Adults £42.50 | Children 4-12 years £25.00

Children 2-3 years £19.50 | Children 0-1 years £6.00

BOOK NOW



BREAKFAST WITH SANTA

Whether they have been naughty or nice this year, indulge your little ones with an unlimited breakfast buffet packed with yummy choices and a visit from Santa Claus with a gift for all little ones under 12s.

BUFFET

Full English and Continental breakfast



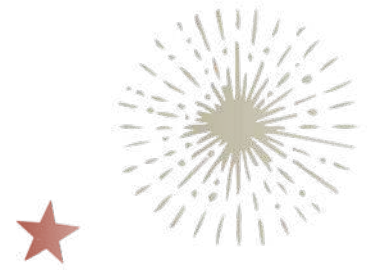
Bookings available from 9:30am on Sunday 15th, Saturday 21st, Sunday 22nd, Monday 23rd and Tuesday 24th December in the Windsor Suite.

Adults £30.00 | Children 4-12 years £27.50
Children 2-3 years £19.50 | Children 0-1 years £6.00



BOOK NOW

Car parking charges apply when dining / staying at the hotel. Full pre-payment at time of booking. Non-refundable and non-transferable. Please note table sizes vary and you may be seated with other guests. Child price includes a gift per child. Event held in The Windsor Suite.



RESIDENTIAL FESTIVE STAYS

AN UNFORGETTABLE FESTIVE BREAK

Let us take care of you this Christmas with our inclusive festive break. Step into a world of festive cheer and twinkling lights. Savour festive feasts, unwind by the fire and spend time with your loved ones.

CHRISTMAS EVE

- Arrive to find a drink and mince pie waiting for you.
- Dive into a festive dinner in the evening.

CHRISTMAS DAY

- Begin the day with a breakfast feast.
- Enjoy a four-course Christmas lunch with all the trimmings in the Windsor Suite.
- Take the afternoon to relax and spend quality time with loved ones.
- Graze on a light dinner in the evening.
- Test your knowledge with our fun quiz.

BOXING DAY

- Fuel up on breakfast for a day of adventure.
- Explore the charming streets of Windsor.

27th DECEMBER

- Enjoy one last breakfast.
 - Late check out at 12 noon.
-





TWO-NIGHT STAY

24th to 26th December

From £459.00

THREE-NIGHT STAY

24th to 27th December

From £534.00



per adult or child aged 13 and over. Children aged 6-12 can stay from £190.00 when they are sharing the bedroom with two adults. Children aged 5 and under stay for free.



[BOOK NOW](#)



Package includes accommodation and meals, based on two people sharing a Classic bedroom. A single supplement of £50.00 per room per night will be applied. 50% deposit is required at time of booking to secure your reservation. Menu choices and final payment are due 14 days prior to arrival. Check-in available from 3pm and check-out at 12 noon. Cancellation policy: 14 days (2pm) prior to arrival without charge. Car parking charges apply when staying at the hotel.

CHRISTMAS DAY LUNCH

Take a seat in our stunning Windsor Suite and start the day with a glass of fizz.
Then treat yourself to a four-course feast including a traditional roast turkey with fluffy roast potatoes and all the trimmings.

Glass of fizz

Gourmet flavoured bread rolls with Gloucestershire butter

TO START

Jerusalem artichoke velouté with shaved truffles and micro cress (V, GF)

Blue swimmer crab and avocado tian with Avruga caviar and mango chilli salsa (GF)

Game and apricot terrine with fruit pickle and crispy beetroot bread

PALATE CLEANSER

Blood orange sorbet (VE)

MAIN COURSES

Roast turkey with sage and cranberry stuffing and all the festive trimmings,
served with cranberry jus

Beef Wellington served pink with all the festive trimmings,
Yorkshire pudding and red wine jus

Roasted monkfish with roasted salsify purée, seasonal vegetables,
pickled radish, and lemon cream sauce with salmon roe (GF)

Wild mushroom and Brie Wellington with seasonal vegetables,
roasted vine cherry tomatoes and tomato fondue (V)
Vegan Wellington available on request

DESSERTS

Traditional Christmas plum pudding with redcurrant and brandy sauce (V)

Layered chocolate delice with winter berry coulis and fresh strawberries (V)

A selection of the finest cheeses including Stilton Blue, Cheddar and Somerset Brie.
Served with quince jelly, grapes and assorted cheese biscuits (V)

TO FINISH

Tea and coffee with mince pie

Wednesday 25th December

Adults £150.00 | Children 4-12 years £75.00 | Children 0-3 years old £35.00

Bookings available between 12 noon and 2.00pm.

BOOK NOW

Menu pre-orders are needed by 25th November.

(V) - vegetarian (VG) - vegan (GF) - gluten free (DF) - dairy free

NEW YEAR'S EVE PARTY

Ring in 2025 in style in the stunning Windsor Suite. Raise a glass of fizz to kick start the celebrations at 7:00pm. Dine on a five-course meal followed by non-stop dancing with our DJ for an unforgettable end to the year.

Gourmet flavoured bread rolls with Gloucestershire butter

AMUSE BOUCHE

Confit duck bonbon with wasabi mayonnaise

STARTER

Pigeon and foie gras terrine
Spiced fruit chutney and brioche

SORBET

Blood orange sorbet (VE)

MAIN COURSE

Roasted 8oz beef fillet (GF)
Served pink with carrot purée, dauphinoise potatoes,
seasonal baby vegetables, and red wine jus

SWEET TREAT

Assiette of sweet treats with berries of the forest compote and berry coulis (V)

TO FINISH

Petits fours (V)

£115.00 per person

BOOK NOW

(V) – vegetarian (VG) - vegan (GF) - gluten free (DF) - dairy free

NEW YEAR'S EVE DINNER AND OVERNIGHT STAY

From **£234** per person with overnight accommodation and breakfast
in a Classic bedroom based on two guests sharing.

BOOK NOW

Over 18's only. Single supplement of £50.00 per room per night applies. Full pre-payment required at time of booking. Please note table sizes vary and you may be seated with other guests. Pre-orders required 14 days prior to the event.

NEW YEAR'S EVE AT LEAF

Celebrate the end of the year with a relaxed meal with friends and family in our Leaf restaurant.

TO START

Seasonal soup of the day (V, GF, VE) warm bread roll or gluten-free bread, with butter

Carpaccio of slow-roasted beetroot and goat's cheese (V, GF) candied walnut and Merlot dressing

Game and apricot terrine with fruit pickle, crispy pumpkin bread and micro cress

Severn & Wye smoked salmon gravlax served with beetroot purée, orange segment and beetroot melba toast

MAIN COURSES

Slow-cooked lamb shank (GF) herb mashed potato, baby carrots, broccoli, and rosemary sauce

Grilled 10oz sirloin steak (GF) sautéed garlic and thyme field mushrooms, cherry tomatoes on the vine, watercress, and chunky chips

Roasted salmon (GF, DF) crushed potato cake, long-stem broccoli, wilted curly kale, basil, and coconut sauce

Wild mushroom Wellington (V) mushrooms and winter vegetables, served with tomato fondue, seasonal greens and cherry tomatoes on the vine

DESSERTS

Chocolate delice (GF, VE) with berry coulis, charred orange segment, orange sorbet

Lemon meringue tart (V) with fresh raspberries and berry coulis

Sticky toffee pudding (V) with vanilla ice cream and toffee sauce

Duo of British cheeses (V) served with crackers, grapes and quince jelly

Adults **£50.00** per person

BOOK NOW

(V) – vegetarian (VG) - vegan (GF) - gluten free (DF) - dairy free



HANDCRAFTED GIFT EXPERIENCES

GIVE THE GIFT OF CHOICE THIS CHRISTMAS

Delight a colleague or loved one this festive season with a gift voucher they can choose to spend however they wish at The Castle Hotel. From indulgent afternoon teas to exquisite cocktails and vouchers towards an escape in the heart of Windsor, there are so many treats to choose from.

[BROWSE GIFT VOUCHERS](#)



THE
CASTLE
HOTEL



The Castle Hotel, 18 High Street, Windsor, SL4 1LJ

T: 01753 851 577 E: enquiries@castlehotelwindsor.com W: castlehotelwindsor.com