



Christmas
2024

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 25th November-23rd December.

Menu

Cured Trealy Farm Ham, Celeriac & Apple Slaw, Hazelnuts (GF, N)
Hot Smoked Salmon, Lemon & Pink Peppercorns, Celery Salad (GF)
White Onion Soup, Chive Oil, Diglis Focaccia (GFA, VE)
Potato, Parsnip & Chestnut Terrine, Bitter Leaves (VE, GF)

Turkey Roulade, Orange & Pistachio Stuffing, Root Vegetable Hash, Turkey Fat Roasties, Port & Redcurrant Gravy (GFA - No Stuffing)
Roast Salmon, Lemon Potato Boulangère, Wilted Spinach (GF)
Pumpkin Ravioli, Pumpkin & Amaretti Cream, Wilted Rocket (VE)
Braised Beef & Wild Mushroom Pithivier, Wild Mushrooms, Root Vegetables, Brown Butter Mash

The Christmas Pudding, Brandy Sauce (GFA)
Rum & Raisin Almond Panna Cotta, Ginger Snap, Rum Soaked Fruit (GF, VE, N)
Appleby's Cheshire, Whisky Cake, Chutney Pickled Grapes
Crumble Top Mince Pie, Cranberry Compote, Clotted Cream (N)

2 COURSES | £28.00

3 COURSES | £36.00

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: 10 | Maximum Numbers: 30)

Pre-order's required for 10+ bookings

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



Wreath Making Workshop

Join us at Diglis House Hotel for a festive evening of creativity and cheer at the Christmas Wreath Making Workshop run by the fantastic team at The Wedding House!

Immerse yourself in the joy of the season as the team guide you through crafting a unique and stunning wreath to adorn your home. Whether you're a seasoned crafter or a beginner, this workshop is perfect for everyone.

Bring your friends or family for a delightful evening full of laughter and festive vibes. Don't miss this opportunity to add a personal touch to your holiday decorations - 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.

Monday 2nd December 2024

6:15pm Arrival

6:30pm Prompt Start

8:30pm Finish

£45.00 per person

Please see our terms & conditions.

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 Drink
Crackers
2 Course Chef Assisted Buffet
DJ
Magic Mirror
Carriages at Midnight
£50.00 pp

Arrival: 6:30pm
Seated: 7:00pm

Buffet Menu

Roast Worcestershire Turkey, Traditional Trimmings (GFA)
Roast Salmon, Lemon & Dill Butter Sauce (GF)
Tuscan Vegetable Ragu, Soft Polenta, Pesto (VEA - No Cheese, GF)

Served alongside:
Beef Fat Roasties (GF)
Braised Red Cabbage (GF, VE)
Honey Roast Root Vegetables (GF, VE)

Diglis House Christmas Pudding, Brandy Sauce (VEA, GFA)
Fresh Fruit Platter (GF, VE)
Apricot & Ginger Wensleydale Cheese, Biscuits & Chutney

Maximum Numbers: 80

Joiner Party Dates

Saturday 7th December 2024
Friday 13th December 2024
Saturday 14th December 2024 - FULL

Private Party Nights also available.
Friday 29th November 2024
Saturday 30th November 2024 - FULL
Friday 6th December 2024 - FULL
Saturday 7th December 2024
Friday 20th December 2024 - FULL
Saturday 21st December 2024

Like us, busy over December?
January dates available, to find out more email us at
events@diglishousehotel.co.uk

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

Christmas Eve



Celebrate the magic of the festive season on Christmas Eve as the Worcester Cathedral Choir delight you with their heart-warming renditions of classic Christmas carols. Enjoy a glass of mulled wine on arrival and join us afterwards for a delectable buffet dinner.

This promises to be a delightful evening filled with music, food, and festive cheer.

Buffet Menu

Chicken, Wild Mushroom & Leek Pie
Roast Sirloin Of Hereford Beef, Mushroom & Truffle Sauce (GF)
Salmon & Spinach Filo
Potato, Morel & Leek Gratin (GF, VEA)
Gratin Dauphinois (GF)
Carrot & Swede Mash (GF, V)
Braised Red Cabbage

Lemon Meringue Pie
Caramelised White Chocolate Brulee (GF)
(Clotted Cream, Crème Anglaise, Fruit Compote)
Apricot & Ginger Wensleydale Cheese, Whiskey Cake, Grapes & Chutney

Arrival from 7:00pm

Choir Tickets : £7.50

Choir + Buffet Tickets: £30.00



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Christmas Package

24th December - 26th December

Christmas Eve

Check in from 3pm and get the festivities started right away in our Conservatory Restaurant with a festive cream tea.

Once you have settled in to your room, the Worcester Cathedral Choir will join us for a merrily good Christmas Evensong. Our chefs will then treat you to a buffet.

Christmas Day

After a wonderful night's sleep, enjoy our delicious breakfasts with a glass of Bucks Fizz to get you in the merry mood! Our breakfasts are served between 8am and 10am, so there's plenty of time to enjoy a leisurely start to the day. Grab yourselves a drink at the bar and meet us at 12pm for a glass of fizz.

You will then be invited to take your seat as we serve up a delicious Christmas Lunch.

Relax at the end of the day with a sumptuous Christmas Night Platter, served either in your room or relax in our lounge.

Boxing Day

Squeeze in another one of our fantastic breakfasts, served between 8:00am and 10:00am before you leave us, checking out by 11:00am.

Book before the 31st July and take advantage of our Early Bird Offer!

Christmas Day Lunch



If you are looking for a festive and elegant way to celebrate Christmas Day, look no further than the Diglis House Hotel. Located on the banks of the River Severn, our historic hotel offers a stunning view and a cosy atmosphere for you to enjoy a delicious Christmas Day Lunch.

Book your table now and let us take care of everything for you on this special day.

Arrival Drink from 12pm

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Cep and Soused Tomato Tart Tatin (VE, GFA)
Country Pate, Pickles & Chunky Toast (GFA)
Smoked Salmon, Potato Pancake, Pickled Red Onion (GFA)



Asian Spiced Vegetable Broth, Rice Noodles, Ginger & Coriander (GF, VE)

Roast Worcestershire Turkey, Traditional Accompaniments (GFA)
Hereford Beef Tournedos With Madeira Sauce, Fondant Potato (GF)
Potato, Parsnip & Chestnut Filo Wellington, Red Currant & Celery Jus (GFA, VE)
All Served With Seasonal Vegetables

Christmas Pudding With Brandy Sauce And Poached Cranberries (VEA, GFA)
The Diglis Chocolate Orange, Cointreau, Almond Snaps
Cropwell Bishop Stilton, Pickled Pears, Biscuits & Chutney

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Christmas Fudge & Mince Pies

£85.00 Per Person

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



New Year's Eve Gala

Celebrate the end of the year in style at the Diglis House Hotel, where we are hosting a spectacular New Years Eve Gala. Enjoy a delicious five-course dinner, DJ, and a toast at midnight.

Don't miss this opportunity to ring in the new year with us in a memorable and festive atmosphere.

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

Arrival Drink & Canapes

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Chicken & Duck Liver Parfait, Chutney & Toast
Capricorn Goat Cheese & Red Onion Tatin, Frisee (GF, V)
Crab Bisque, Sherry Cream (GFA)
Honey Roast Root Vegetable Salad, Aged Balsamic, Burrata (GF, VEA)

Palate Cleanser (GF, VE)

Loomswood Duck, Fondant Potato, Hispi, Brambles (GF)
Seaweed Butter Poached Halibut, Sea Vegetables, Champagne Velouté (GF)
Pumpkin & Amaretti Ravioli, Pumpkin Puree, Amaretti "Crumble" (VEA)
Lobster & Langoustine Risotto, Marinated Tomato, Spinach (GF)
Roast Fillet Of Hereford Beef, Rösti, Wild Mushrooms, Diane Sauce (GF)

Dark Chocolate Fondant, Pistachio Ice Cream & Crumb (GF)
Sauternes Custard, Boozy Prunes (GF)
Lavender Crème Brulee, Lavender Shortbread
Beauvau, Quince & Biscuits

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Toast at Midnight

£75.00 Per Person

Black Tie

Arrival from 7pm | Carriages at 1:00am

Terms and Conditions:

- All payments made are non-refundable.
- Wreath Workshop: Full payment made at booking. Tickets are non-refundable or transferrable.
- Festive Menu reservations over 6 people will require a per person non-refundable deposit.
- Festive Menu reservations over 10 people will have a 10% large table service charge added to the bill. 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 2 weeks 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.
- 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 until 5:00am 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 25.11.2024. 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.
- Christmas Day: Payment is taken in full at time of booking. All food and wine pre-orders for Christmas Day are required by the 25.11.2024. 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 30.11.2024. 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



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