



BLUNSDON
HOUSE HOTEL



CHRISTMAS & NEW YEAR 2026

This Christmas, join us at Blunsdon House Hotel for a thoroughly traditional Christmas in the beautiful Wiltshire countryside.

Simply rely on our Christmas co-ordinators to take care of all your needs to guarantee your party is a memorable event.

We look forward to welcoming you this festive season.

~oOo~

Contact the Christmas Team on:

01793 721701

christmas@blunsdonhouse.co.uk



BLUNSDON
HOUSE HOTEL



CHRISTMAS JOINER PARTY NIGHTS 2026

Celebrate the festive season in style at one of our spectacular party nights.

Step into our beautifully decorated ballroom, complete with a stunning white gloss dance floor, setting the scene for an unforgettable evening.

Enjoy a glass of Prosecco on arrival, a delicious three-course festive meal, and all the fun of Christmas with crackers and novelties. Then dance the night away with our resident DJ until midnight.

£52 per person - Friday 27th & Saturday 28th November

£54 per person - Thursday 3rd, 10th & 17th December

£59 per person - Friday 4th, 11th, 18th & Saturday 5th, 12th & 19th December

Arrive at 7.30pm for a 8.00pm sit down

Arrival

Glass of Prosecco

~oOo~

Starters

Ham hock, mustard & pea terrine with red onion marmalade and focaccia crostini.

Caramelised onion, butternut squash & beetroot tart, balsamic glaze (VE)

~oOo~

Mains

Roast Norfolk turkey, pigs in blankets, stuffing, and a rich gravy (GF)(DF)

Lemon and thyme salmon suprême, sundried tomato cream sauce (GF)

Roasted root vegetable Wellington, rich vegetable jus (VE)

All served with herb roast potatoes, seasonal vegetables.

~oOo~

Desserts

Traditional Christmas pudding, brandy sauce (GF & VE available on request)

Winterberry cheesecake, strawberry coulis

~oOo~

Dance the night away.

Carriages at midnight



BLUNSDON
HOUSE HOTEL



CHRISTMAS PRIVATE PARTY NIGHTS 2026

Celebrate the festive season in style at one of our spectacular private party nights. Step into our beautifully decorated ballroom, complete with a stunning white gloss dance floor, setting the scene for an unforgettable evening. Enjoy a glass of Prosecco on arrival, a delicious three-course festive meal, and all the fun of Christmas with crackers and novelties. Then dance the night away with our resident DJ until midnight.

Dates & prices:

Thursday nights £54 per person,

Friday and Saturday nights £59 per person

Arrive at 7.00pm for an 7.30pm sit down

Arrival

Glass of Prosecco

~oOo~

Starters

Ham hock, mustard & pea terrine with red onion marmalade and focaccia crostini

Caramelised onion, butternut squash & beetroot tart, balsamic glaze (VE)

~oOo~

Mains

Roast Norfolk turkey, pigs in blankets, stuffing, and a rich gravy (GF)(DF)

Lemon and thyme salmon suprême, sundried tomato cream sauce (GF)

Roasted root vegetable Wellington, rich vegetable jus (VE)

All served with herb roast potatoes, seasonal vegetables

~oOo~

Desserts

Traditional Christmas pudding, brandy sauce (GF & VE available on request)

Winterberry cheesecake, strawberry coulis

~oOo~

Dance the night away

Carriages at midnight

Vegetarian V= Vegan VE = Gluten free GF = Dairy free DF



BLUNSDON
HOUSE HOTEL



FLAME FESTIVE CARVERY LUNCH 2026

29th November to 27th December*

Whether you're planning a Christmas office party, a family get together or lunch out with friends, we can offer you the perfect venue this Christmas.

Available throughout December* in our Flame restaurant serving a festive feast of three courses.

*Excludes 25th & 26th December

~oOo~

Dates & prices, 12.00 and 2.30pm sittings

Thursday, Friday and Saturday's: Adults £29.50 ~ Sunday's Adults £32

Under 12's £16.00 and under 3's free of charge

Thursday, Friday and Saturday's £27.50 over 60's groups and U3A -

Starters

Vegetable & lentil soup served with crusty petit pains (GF & VE available on request)

Selection from the deli, salami, chorizo, mortadella,

Pâté, terrines, mini quiche and gala pie.

Selection of seafood, smoked salmon, prawns, and smoked mackerel.

Assorted salads and bread rolls.

~oOo~

Mains

Roast Norfolk turkey, pigs in blankets, stuffing, and a rich gravy (GF)(DF)

Sticky maple glazed ham

Roast topside of beef with Yorkshire pudding and a rich gravy

Lemon and thyme salmon suprême, sundried tomato cream sauce (GF)

Vegan & vegetarian dish of the day (VE)(V)

All served with herb roast potatoes, creamed potatoes, sprouts, honey and thyme parsnips, braised red cabbage, carrots, cauliflower cheese and a selection of gravy's.

~oOo~

Desserts

Traditional Christmas pudding with brandy sauce (GF & VE available on request)

Chocolate truffle torte

Winterberry cheesecake

Exotic fresh fruit salad with cream (GF)(V)

~oOo~

Vegetarian V= Vegan VE = Gluten free GF = Dairy free DF



BLUNSDON
HOUSE HOTEL



FESTIVE AFTERNOON TEA 2026

Enjoy a pot of freshly brewed tea, delicate sandwiches, baked scones with clotted cream and artisan jam and a range of exquisitely presented festive themed mini cakes, all of which are bound to satisfy your appetite.

Served from 12-5pm each day in Carrie's Bar during 1st - 23rd December

£29.50 per person

A selection of finger sandwiches

Maple turkey and cranberry

Scottish smoked salmon and crème fraîche

Longmans mature cheddar cheese and sweet onion pickle

~oOo~

Savoury bites

Mini sausage roll

Spiced sweet potato, chestnut mushroom & spinach mini pie

~oOo~

A selection of mini cakes

Mango & passion fruit torte

Cream horn

Festive chocolate éclair

Berry battenberg

Macaron

~oOo~

Dusted fruit scones & mini mince pies served with clotted cream & strawberry jam

~oOo~

Dietary options available please enquire



BLUNSDON
HOUSE HOTEL



CHRISTMAS DAY LUNCH 2026

Join in the festivities and enjoy a decadent five course Christmas Day lunch
and let us create a perfect day to remember.

£135 per adult, £48 for under 12's and under 3's free of charge

Includes a half bottle of wine per person & a selection of draft soft drinks for children during the meal.

Arrive for 12.00 noon for a 12.30 sit down.

~oOo~

Glass of Prosecco or soft drink on arrival

~oOo~

Starters

Tiger prawns & crawfish bisque served with crusty petit pain

Chicken, apricot and pancetta terrine, red onion marmalade, brioche

Maple roasted honeynut squash, kale & beet salad, vegan cheese, pumpkin seeds,
salted walnuts, dried cranberries, maple Dijon mustard dressing (VE/GF)

~oOo~

Mains

Roast Norfolk turkey, pigs in blankets, stuffing, roast potatoes, steamed vegetables,
honey glazed parsnips' with thyme and a rich gravy (GF)(DF)

Pan fried sea bass fillet, fresh herbs roast potato, seasonal vegetables, yuzu lemon butter sauce (GF)

Sweet potato, spinach & red onion marmalade seeded tart (VE).

~oOo~

Desserts

Traditional Christmas pudding, brandy sauce (GF & VE available on request)

Belgian white & dark chocolate torte, Chantilly cream, fresh strawberries

Honeycomb cheesecake with raspberry drizzle

~oOo~

Trio of cheese served with fresh figs, celery, biscuits, chutney

~oOo~

Tea, coffee served with petit fours

~oOo~

Vegetarian V = Vegan VE = Gluten free GF = Dairy free DF



BLUNSDON
HOUSE HOTEL



BOXING DAY CARVERY 2026

Three course boxing day carvery lunch in Flame
Let us do the hard work and enjoy an 'eat as much as you like' carvery
on Boxing Day in Flame restaurant

£54 per adult, £26.50 for under 12's and under 3's free of charge

Starters

Vegetable & lentil soup served with crusty petit pains (GF & VE available on request)

Selection from the deli, salami, chorizo, mortadella,

Pâté, terrines, mini quiche and gala pie

Selection of seafood, smoked salmon, prawns, and smoked mackerel

Assorted salads and bread rolls

~oOo~

Mains

Roast Norfolk turkey, pigs in blankets, stuffing, and a rich gravy (GF)(DF)

Honey mustard glazed roast pork

Roast topside of beef with Yorkshire pudding and a rich gravy

Oven baked cod loin, lemon caper butter sauce (GF)

Vegan and vegetarian dish of the day (VE)(V)

All served with herb roast potatoes, creamed potatoes, sprouts, honey and thyme parsnips,
braised red cabbage, carrots, cauliflower cheese and a selection of gravy's

~oOo~

Desserts

Traditional Christmas pudding with brandy sauce (GF & VE available on request)

Chocolate truffle torte

Winterberry cheesecake

Exotic fresh fruit salad with cream (GF)(V)

~oOo~

Vegetarian V= Vegan VE = Gluten free GF = Dairy free DF



BLUNSDON
HOUSE HOTEL



NEW YEAR'S EVE IN THE GARDEN ROOM

Join us for a 'Grande Finale' to 2026 and welcome in 2027 at our fantastic New Year's Eve Party.
Dress to impress and enjoy an exceptional four course gala dinner in the Garden room before dancing
the night away on our white gloss dance floor until the early hours.

Toast the New Year with a glass of Prosecco at midnight.

£95 per adult

Arrive for 7.30pm for 8.00pm sit down

~oOo~

Starters

Duck, green peppercorn & orange terrine served with sticky fig relish and brioche slice.

Salmon and dill fish cake, cucumber, shaved fennel, arugula, cherry tomato, horseradish yogurt dressing.

Butternut squash, beetroot & caramelised onion tart, balsamic glaze (VE)

~oOo~

Mains

Grilled lamb rump, Dauphinoise potato, roasted root vegetable, tenderstem broccolli, rich redcurrant jus (GF).

Chicken Valdostana, stuffed with spinach, topped with prosciutto & melting Fontina cheese,

Dauphinoise potato, roasted root vegetable, tenderstem broccolli, mushroom sherry wine sauce (GF).

Sweet Potato, Spinach & Red Onion Marmalade Seeded Tart (VE).

~oOo~

Desserts

Belgian chocolate truffle torte.

Passion fruit cheesecake, mango coulis

Exotic fresh fruit salad (VE).

~oOo~

Glass of Prosecco at midnight

Carriages at 1.00am

Vegetarian V = Vegan VE = Gluten free GF = Dairy free DF



BLUNSDON
HOUSE HOTEL



NEW YEAR'S EVE CARVERY AND DISCO

Join us in Flame Restaurant at our end of year New Year's Eve party and enjoy a 3 course carvery before retiring through to Carrie's bar to dance the night away with our resident DJ until the early hours.

Toast the New Year with a glass of Prosecco at midnight.

£68 per adult

Starters

Vegetable & lentil soup served with crusty petit pains (GF & VE available on request).

Selection from the deli, salami, chorizo, mortadella,

Pâté, terrines, mini quiche and gala pie.

Selection of seafood, smoked salmon, prawns, and smoked mackerel.

Assorted salads and bread rolls.

~oOo~

Mains

Roast Norfolk turkey, pigs in blankets, stuffing, and a rich gravy (GF)(DF).

Sticky maple glazed ham

Roast topside of beef with Yorkshire pudding and a rich gravy.

Lemon and thyme salmon suprême, sundried tomato cream sauce (GF)

Vegan and vegetarian dish of the day (VE)(V)

All served with mixed herb roast potatoes, creamed potatoes, sprouts, honey and thyme parsnips, braised red cabbage, carrots, cauliflower cheese and a selection of gravy's.

~oOo~

Desserts

Traditional Christmas pudding with brandy sauce (GF & VE available on request)

Chocolate truffle torte

Winterberry cheesecake

Exotic fresh fruit salad with cream (GF)(V)

~oOo~

Glass of Prosecco at midnight

Carriages at 1.00am

Vegetarian V = Vegan VE = Gluten free GF = Dairy free DF



BLUNSDON
HOUSE HOTEL



CHRISTMAS EVENTS 2026

TERMS & CONDITIONS

The Festive Agreement

These terms apply to all guests joining our 2026 festive celebrations. By booking, the party organiser agrees to share these conditions with their entire group and accepts them on their behalf. Our festive nights are designed to be social, often bringing different groups together; while we make every effort to accommodate specific seating requests, smaller parties may share tables to ensure a lively atmosphere.

Event Timing and Modifications

We aim to seat all guests as close to their scheduled time as the evening's flow permits. While we strive for complete accuracy in our event documentation, unforeseen circumstances may occasionally require us to update details or pricing without prior notice. If a specific date does not meet the minimum attendance required to deliver a high-quality experience, the hotel may choose to amend or cancel the event. In such cases, organisers will be notified at least 14 days in advance, and the hotel will, at its sole discretion, offer either a full refund or an alternative date.

Securing Your Reservation

To confirm your place at the table, a non-refundable deposit is required within 7 days of booking:

- Festive Afternoon Tea & Carvery: £15 per person
- All Other Festive Events: £25 per person

The remaining final balance must be settled by 1st November 2026. Please be aware that all payments are non-refundable and non-transferable, including in instances of personal illness or inclement weather.

The Dining Experience

The secret to a seamless festive meal is preparation. We require final food pre-orders from organisers by 1st November 2026. If a pre-order is not received by this date, guests will be served the first menu option for each course. We are pleased to accommodate dietary requirements notified to us in writing by the November 1st deadline; however, please note that we cannot guarantee dietary changes on the night of the event. Any adjustments made to pre-orders within 10 working days of the event will incur an administrative fee of £15 per person.

Atmosphere and Responsibility

We look forward to a season of joyful and respectful celebrations. The party organiser remains responsible for the conduct of their guests, and any damage to the premises will be charged accordingly. To maintain the intended environment for our party nights, admission is strictly limited to those aged 18 and over, and the hotel reserves the right to refuse admission to ensure the comfort of all guests.

Legal and Privacy Framework

Guest data is handled with care in accordance with the Privacy Policy found on our website. These terms are governed by English law, falling under the exclusive jurisdiction of the English courts. Any overnight stays booked in conjunction with an event remain subject to our standard hotel accommodation terms.

All prices include VAT at the prevailing rate.