



Merry Christmas

AND HAPPY NEW YEAR

Whitehouse  
WORCESTER  
HOTEL



# W

*elcome to Winter*

*Here at The Worcester Whitehouse Hotel, we believe the festive season is about fun, family and friends so we offer a range of events, enabling you to celebrate in style. We hope that you will join us to enjoy good food, fine wines and revel in the best atmosphere; there is something to appeal to all. Don't leave it too long to make your booking as these events sell out quickly. Call us today to make your reservation.*

**01905 24308 | [events@worcswhitehouse.com](mailto:events@worcswhitehouse.com)**



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In addition, Foregates Brasserie is available for private lunches and dinners for up to 50 guests, the County Suite for up to 30 guests and the Severn Suite for up to 24 guests. The Gheluvelt Suite can accommodate dinner dances for up to 120 guests; minimum numbers apply for this room.

Please contact the Events Office for further information on private dining. We would be delighted to offer bespoke events throughout the festive season – please just ask!

**01905 24308 | [events@worcswhitehouse.com](mailto:events@worcswhitehouse.com)**

### **Early Bird Bookers**

Receive 15% discount off all wines pre-booked and paid for by 31 October 2026.

Please call the events team on 01905 24308 or email [events@worcswhitehouse.com](mailto:events@worcswhitehouse.com) for more information or to make your reservation.

### **Accommodation Party Rate**

Receive a 15% discount if staying overnight when attending an event. Rates are valid from 6 – 23 December 2026 inclusive subject to availability when attending a function at the hotel.

### **New Year's Eve Celebrations**

Enjoy a 4-course meal with coffee served at 8.00pm, entertainment, overnight accommodation and brunch served from 8.00am – 11.00am on New Year's Day with late checkout at 12 noon, just £289.00 per twin/double room and £179.00 per single room.

### **Late Night Snacks**

For those of you who get the 'midnight munchies', assorted sandwiches and coffee/tea can be pre-ordered to be delivered to your table at a time of your choice for £9.50 per person (minimum order for 6 guests)

All rates are inclusive of VAT at the prevailing rate up to 20%.

### **Car Parking**

Parking is available at the hotel but unfortunately as facilities are limited, spaces are subject to availability and charges apply. Please ensure you pre-book your transport home.

### **Cloakroom**

Please note that the hotel does not accept liability for articles damaged or lost when this service is used.

# ***Festive Fayre***

## **Starters**

Roasted butternut squash & sweet potato soup VG GF

Chicken liver & cognac pate with caramelised onion relish & toasted brioche GFA

Prawn & mango cocktail topped with a sweet raspberry vinaigrette GF

Pear, walnut & blue cheese tart with watercress & balsamic glaze V N

Beetroot, cumin & coriander falafel bites with minted soya yoghurt VG GF DF

## **Mains**

Grilled supreme of salmon coated in tomato & dill sauce GF

Traditional roast turkey with sage & onion stuffing, sausage wrapped in bacon & rich gravy DF GFA

Slow cooked diced beef cooked with button mushrooms, baby onions, tomato, red wine & herbs served in a pastry case GF DF

Roasted loin pork steak topped with cranberry & brie, accompanied by a red wine jus GF

Mushroom Bourguignon pie topped with rosemary, a shortcrust pastry pie filled with mixed mushrooms, carrots & silver skin onions in a smoky, red wine sauce draped with a traditional gravy VG, GF

*Served with seasonal vegetables & roasted new potatoes GF VG DF*

## **Desserts**

Christmas plum pudding draped with a brandy sauce V N GFA

White chocolate & raspberry cheesecake drizzled with a raspberry coulis V N

Clementine & Prosecco torte finished with whipped vegan cream VG GF N

*Coffee served with mince pies*

**Dates available:** Lunch and Dinner | 1 – 24 December 2026 inclusive

**Price:** £35.00 adult | £10.00 children under 12. Includes Festive Novelties

**Deposit:** £15.00 per person (non-refundable)

**Opening times:** 12.30pm - 2.30pm | 6.30pm - 9.30pm; available for 10 or more guests

**ALLERGIES** – please refer to back page

# *60s & 70's Themed Lunchtime Disco*



*Enjoy an afternoon of 60's & 70's nostalgia*

## **Starters**

Roasted butternut squash & sweet potato soup VG GF

Chicken liver & cognac pate with caramelised onion relish & toasted brioche GFA

## **Mains**

Mushroom Bourguignon Pie topped with rosemary, a shortcrust pastry pie filled with mixed mushrooms, carrots & silver skin onions in a smoky, red wine sauce draped with a rich gravy VG, GF

Traditional roast turkey with sage & onion stuffing, sausage wrapped in bacon & rich gravy DF GFA

*Served with seasonal vegetables & roasted new potatoes GF VG DF*

## **Desserts**

Christmas plum pudding draped with a brandy sauce V N GFA

Clementine & Prosecco torte finished with whipped vegan cream VG GF N

*Coffee*

## **Dates available:**

Sundays 6 & 13 December 2026

This menu is available on other mid-week dates for private events

**Price: £35.00 per person**

Includes Festive Novelties

## **Deposit:**

£15.00 per person (non-refundable) Seating times: Arrival 12.30pm, lunch served at 1.00pm

**Bar open:** until 11.00pm | **Function end:** 5.00pm

**ALLERGIES** – please refer to back page

# *ABBA and Disco Diva Night*



*Enjoy a night of Abba and Disco Divas*

## **Starters**

Roasted butternut squash & sweet potato soup VG GF

Chicken liver & cognac pate with caramelised onion relish & toasted brioche GFA

## **Mains**

Mushroom Bourguignon Pie topped with rosemary, a shortcrust pastry pie filled with mixed mushrooms, carrots & silver skin onions in a smoky, red wine sauce draped with a rich gravy VG, GF

Traditional roast turkey with sage & onion stuffing, sausage wrapped in bacon & rich gravy DF GFA

*Served with seasonal vegetables & roasted new potatoes GF VG DF*

## **Desserts**

Christmas plum pudding draped with a brandy sauce V N GFA

Clementine & Prosecco torte finished with whipped vegan cream VG GF N

*Coffee*



## **Dates available:**

Wednesday 16 December 2026

This menu is available on other mid-week dates for private events

**Price: £35.00 per person**

Includes Festive Novelties

## **Deposit:**

£15.00 per person (non-refundable) Seating times: Arrival 7.30pm, dinner served at 8.00pm

**Bar open:** until 11.30pm | **Function end:** 12 midnight

**ALLERGIES** – please refer to back page

# Weekend Party Nights

*Good food followed by dancing 'till late!*

## Starters

Roasted butternut squash & sweet potato soup VG GF

Chicken liver & cognac pate with caramelised onion relish & toasted brioche GFA

Prawn & mango cocktail topped with a sweet raspberry vinaigrette GF

Beetroot, cumin & coriander falafel bites with minted soya yoghurt VG GF DF

## Mains

Grilled supreme of salmon coated in tomato & dill sauce GF

Traditional roast turkey with sage & onion stuffing, sausage wrapped in bacon & rich gravy DF GFA

Mushroom Bourguignon Pie topped with rosemary, a shortcrust pastry pie filled with mixed mushrooms, carrots & silver skin onions in a smoky, red wine sauce draped with a rich gravy VG, GF

*Served with seasonal vegetables & roasted new potatoes GF VG DF*

## Desserts

Christmas plum pudding draped with a brandy sauce V N GFA

White chocolate & raspberry cheesecake drizzled with a raspberry coulis V N

Clementine & Prosecco torte finished with whipped vegan cream VG GF N

## Coffee

**Dates available:** Fridays and Saturdays throughout December 2026

**Price:** £45.00 per person

Includes Festive Novelties

**Deposit:** £15.00 per person (non-refundable)

**Seating times:** Arrival 7.30pm, dinner served at 8pm

**Bar open:** until 12.30am | **Function end:** 1.00am

**ALLERGIES** – please refer to back page

# ***Murder Mystery***

*Revel in an evening of mystery, intrigue, suspense and murder! Enjoy good food whilst professional actors entertain you. A great night out in the heart of the city!*

## **Starters**

Roasted butternut squash & sweet potato soup VG GF

Chicken liver & cognac pate with caramelised onion relish & toasted brioche GFA

Prawn & mango cocktail topped with a sweet raspberry vinaigrette GF

Beetroot, cumin & coriander falafel bites with minted soya yoghurt VG GF DF

## **Mains**

Grilled supreme of salmon coated in tomato & dill sauce GF

Traditional roast turkey with sage & onion stuffing, sausage wrapped in bacon & rich gravy DF GFA

Mushroom Bourguignon pie topped with rosemary, a shortcrust pastry pie filled with mixed mushrooms, carrots & silver skin onions in a smoky, red wine sauce draped with a traditional gravy VG, GF

*Served with seasonal vegetables & roasted new potatoes GF VG DF*

## **Desserts**

Christmas plum pudding draped with a brandy sauce V N GFA

White chocolate & raspberry cheesecake drizzled with a raspberry coulis V N

Clementine & Prosecco torte finished with whipped vegan cream VG GF N

## *Coffee*

**Seating times:** The suspense starts @ 7.30pm, dinner served at 8pm

**Function end:** Approximately 10.30pm – 11.00pm

### **Dates available:**

Thursday 3<sup>rd</sup> December 2026 – Murder Murder on the Wall

Thursday 10<sup>th</sup> December 2026 – Ding Dong Murder on High

Thursday 17<sup>th</sup> December 2026 – Twas the Night Before Christmas

To book your places directly with our partner Murder 57, please use the link: [Worcester Whitehouse Hotel | Murder 57](#)

Reservations cannot be made directly with the hotel.

**ALLERGIES** – please refer to back page



# ***Murder Mystery***

## **Thursday 3 December 2026 – Murder, Murder on the Wall**

In a new competition, members of the public have been given the chance to audition for a part in London's West End revival of, 'Snow White'. The producers are looking to cast a new leading star and are eagerly awaiting the contestant's efforts.

We are now at the final and you have been invited to witness who will be crowned as the new pantomime king or queen and earn themselves a lucrative West End contract. However, what dirty laundry will be washed in this public event? Who has been on the casting couch? Is someone so determined to get a part that they would be prepared to commit murder, murder on the wall?



## **Thursday 10 December 2026 – Ding Dong Murder on High**

The Killinton Bell Ringers have had a very busy festive season and are celebrating their successes of the past year by having a Christmas party here at the hotel. Everyone is welcome to join in the festive fun!

Some of the bellringers are really hoping to let their hair down and enjoy themselves after recently falling victim to some tabloid filth published about them by an upcoming local journalist. The journalist is discovered dead though - and who was responsible?



## **Thursday 17 December 2026 - Twas The Night Before Christmas**

It is Christmas Eve 1987, and you are part of Smartoys staff Christmas party. This year, Fiona Smartley-Price (Smartoy's CEO) has extra cause to celebrate because the company have achieved having the Christmas Number 1 toy in the shops. Mouseville Friends is that toy and was the brainchild of Siobhan (Fiona's daughter and a managing director of the company). She launched the new toy along with her fiancée Noel Thurst who is a television executive that has launched an animated series based on the toys. This has just completed its first series on CBBC. Will the celebrations continue all night long or will sinister happenings halt them?



# Christmas Day Luncheon Menu

Friday 25 December 2026

Spiced carrot & cumin soup with sour cream & chives V GF

VG & DF options are served without the sour cream

Pork, chicken, leek & mushroom terrine accompanied by an apple & walnut relish with toasted brioche GFA

Smoked salmon, asparagus & spring onion tart with watercress & balsamic glaze

Tomato, avocado, feta cheese & rocket salad draped with honey & mustard vinaigrette dressing V GF

Vegan option is served without the feta cheese

Beetroot, cumin & coriander falafel bites with minted soya yoghurt VG GF DF

Poached plaice fillet filled with a prawn & dill mousse coated in white wine cream GF

Champagne sorbet V GF VG

Salmon supreme with a prawn, tomato & spinach sauce GF

Roast striploin of beef & Yorkshire pudding served with madeira & mushroom sauce

Traditional roast turkey with sage & onion seasoning, sausage wrapped in bacon, cranberry sauce & rich gravy DF GFA

Mushroom Bourguignon Pie topped with rosemary, a shortcrust pastry pie filled with mixed mushrooms, carrots & silver skin onions in a smoky, red wine sauce draped with a rich gravy VG, GF

*Served with seasonal vegetables & roasted new potatoes GF VG DF*

Christmas plum pudding draped with a brandy sauce V N GFA

White chocolate & raspberry cheesecake drizzled with a raspberry coulis V N

Cheddar, brie & stilton cheese platter served with chutney, grapes & biscuits V GFA VGA

Clementine & Prosecco torte finished with whipped vegan cream VG GF N

*Coffee & mince pies*

**Price:** £89.00 per adult | £25.00 children under 12

Alternative children's menu available on request

Price includes a welcome drink, novelties & a gift for all children from Santa

**Deposit:** £25.00 per person (non-refundable)

**Seating times:** 2.00pm

**ALLERGIES** – please refer to back page

# New Year's Eve

Thursday 31<sup>st</sup> December 2026

*Gheltvelt Suite | The night of the year to celebrate in style. Good food followed by dancing into the early hours of 2027.*

'Fizz' reception with canapes from 7.30pm

Chickpea, lemon grass, tomato & coconut soup topped with fresh coriander VG GF  
Hoisin glazed chicken skewers  
Grilled halloumi, orange & mint salad with rocket, spinach leaves & toasted pecan nuts V GF  
Wild boar & plum pate served with a sticky fig relish & toasted brioche  
Beetroot, cumin & coriander falafel bites with minted soya yoghurt VG GF DF

'Haggis, neeps and tatties'  
Champagne sorbet V GF VG

Salmon supreme coated in a sun-dried tomato & pesto hollandaise sauce served with dauphinoise potatoes, tender stem broccoli & chantenay carrots GF  
Slow braised lamb shank cooked in red wine & rosemary jus set on root vegetable mash served with braised red cabbage & green beans GF  
Breast of chicken wrapped in smoked bacon draped in a wild mushroom Maderia sauce served with roasted new potatoes, tender stem broccoli & chantenay carrots GF  
Mushroom Bourguignon Pie topped with rosemary, a shortcrust pastry pie filled with mixed mushrooms, carrots & silver skin onions in a smoky, red wine sauce draped with a rich gravy served with roasted new potatoes, tender stem broccoli & chantenay carrots VG, GF

Mango, pear & ginger crumble served with thick cream V  
Dark & decadent rich chocolate truffle mousse flavoured with whiskey & coffee liqueur, finished with cream N  
Cheddar, brie & stilton cheese platter served with chutney, grapes & biscuits V  
Clementine & Prosecco torte finished with whipped vegan cream VG GF N

*Coffee with petit fours*

**New Year's Eve Residential Package available** – please refer to the inside of the front cover for details

**Price:** £99.00 per adult

**Deposit:** £25.00 per person (non-refundable)

**Seating times:** 7.30pm for 8pm | **Bar open:** 5pm until 12.45am

**Function ends:** 1.00am

**Dress Code:** Lounge suit and cocktail dress

**ALLERGIES** – please refer to back page

# Terms & Conditions

## 1. Deposits

Once you have made your reservation, the deposit is required within 14 days. If the deposit is not received within this time, your booking will be automatically released.

## 2. Payment

Full payment for all events is required by 01.11.26 or 21 days prior to your event whichever date is earliest, this is non-refundable. If full payment is not made by this date the booking will be treated as cancelled, and the cancellation policy below will apply. Any reservations made after 01.11.26 must be paid in full at the time of booking.

Unfortunately, personal cheques are not accepted.

## 3. Cancellations

If you cancel your confirmed reservation any deposit/full payment will be retained by the hotel as a cancellation charge. All deposits and payments are non-refundable and non-transferable

- i. Unless the booking is re-sold for the same value, without the hotel incurring additional advertising/administration costs.
- ii. If there is a difference, the cancellation charge will be adjusted accordingly.
- iii. Cancellation charges cannot be offset against other items or services provided by the hotel such as wine/drinks etc.
- iv. Any cancellations received within 7 days of the date of the event will be charged in full

Our cancellation policy will be enforced whatever the circumstances of the cancellation.

We reserve the right to cancel any events if the hotel is unable to go ahead with the function due to circumstances beyond our control (eg: fire, flood etc). In such circumstances we shall endeavour to provide an alternative date or refund any payments in full but will not be under any obligation to provide you with any further compensation. The hotel reserves the right to amend any menus, packages etc as detailed in this brochure and provide a suitable alternative if items or services are unavailable to the hotel.

## 4. Conditions

- i. No food or drink is to be brought into the hotel for consumption.
- ii. The management reserves the right to refuse admission.
- iii. Please do not bring with you or organise anything that may offend or cause discomfort to other hotel guests. Silly string and aerosol sprays are not permitted.
- iv. We cannot guarantee seating plans at public events.
- v. All prices are inclusive of VAT at the appropriate rate with gratuities at your discretion.
- vi. All bookings and room reservations are subject to availability.
- vii. Limited parking is available at the hotel but unfortunately cannot be guaranteed as based on 'first come, first served'. Charges for parking apply.
- viii. For us to provide the best possible food and service, details of your menu and dietary requirements are required 14 days prior to your event

## 5. FAQ's

- i. Special diets can be catered for; please advise us of your specific requirements 14 days prior to your event
- ii. Children under 18 years are not permitted to attend party nights or the New Year's Eve Dinner Dance
- iii. We do recommend that you reserve your taxi home before the event, as we cannot guarantee one will be available at this busy time of year.

**ALLERGIES** - Some dishes on our menu contain nuts and other allergens. As a result, traces of these could be found in other items served here. Please make staff aware of any allergies you or your guests may have. We shall do our best to provide you with suitable food, but we cannot guarantee that any of our foods are free from cross-contamination of allergens.

V – denotes suitable for vegetarians | VG - denotes suitable for vegans | GFA – denotes free from gluten containing ingredients available | GF – denotes free from gluten containing ingredients | DF – free from dairy containing ingredients | N – denotes possible traces of nuts

The hotel cannot guarantee that its food products do not contain any genetically modified additives.

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Have yourself a merry  
little Christmas... at  
Worcester Whitehouse

