

CRAFT YOUR OWN  
MEMORABLE CHRISTMAS



CASTLE HOTEL  
WINDSOR



GALLERY  
HOTEL  
COLLECTION

SHAPE NEW TRADITIONS AT  
**CASTLE HOTEL  
WINDSOR**  
MGALLERY HOTEL COLLECTION

Embrace tradition in both history and style this Christmas by celebrating at Castle Hotel Windsor, a unique and prestigious member of the MGallery Hotel Collection.

Immerse yourself in the finest Georgian architecture, with many features to spot from our 500-year history, while enjoying all the modern facilities incorporated into this beautiful period hotel.

Our setting is as distinguished as the building's imposing façade: in the heart of Royal Windsor and opposite the gates of the Queen's weekend getaway, Windsor Castle. The Changing of the Guard regularly passes our front door and our guests enjoy enviable views from the sumptuous surroundings of the hotel's opulent décor.

Take a leisurely stroll through the town's inviting streets and drink in the festive atmosphere.

Join us this Christmas – for a quintessentially English experience you'll remember forever.



## FESTIVE PARTIES

Enjoy a decadent evening of celebrations at Castle Hotel Windsor.

Gourmet flavoured bread rolls with rolled butter

### TO START

Queensland pumpkin and carrot soup with parsley-scented oil

Cocktail of Atlantic prawns with multi-seed bread, sauce Marie Rose and micro cress

Duck and orange pâté with plum and apple chutney, rustic ciabatta crisp and micro cress

### MAIN COURSES

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

Roasted cod loin with tenderstem broccoli, roasted heritage carrots, mashed potato, orange, black olives and tomato salsa

Winter vegetable Wellington with seasonal vegetables, roasted vine cherry tomatoes and tomato fondue

### DESSERTS

Traditional Christmas pudding with redcurrant and brandy sauce

Dark chocolate orange cake with chocolate sauce and an orange segment

Red berry cheesecake with fresh raspberries and red fruit coulis

### GOLD PRIVATE PACKAGE:

Arrival drink, three-course meal, half a bottle of wine per person, room hire

Friday and Saturday: £55.00 per person | Sunday to Wednesday: £45.00 per person  
DJ available from £350.00

### SILVER PRIVATE PACKAGE:

Three-course meal, room hire

Available Sunday to Wednesday only: £35.00 per person,  
DJ available from £350.00

### CHRISTMAS 'JOIN A PARTY' NIGHT:

Why not join our party night on Saturday 12th December 2020  
at £45.00 per person to include a three-course meal and room hire

[CONTACT US NOW FOR FURTHER DETAILS](#)

50% deposit required per person on return of signed contract. Menu choices and final payment due one month prior to event date.  
Minimum numbers apply. Car parking charges apply when dining / staying at the hotel.  
In the event of Government intervention the hotel will transfer the booking to an alternative date.  
Please also note table sizes and finish times are subject to Government guidelines.





CASTLE HOTEL | FESTIVE MENUS

## FESTIVE AFTERNOON TEA

Indulge in our afternoon tea experience with a special festive twist. Enjoy a selection of seasonal bites, both savoury and sweet, including the following...

### A SELECTION OF FRESH SANDWICHES

- Turkey and cranberry mustard mayo on white bread
- Dill gravlax on sunflower and rye bread
- Roasted beef and horseradish on wholemeal
- Brie and cranberry with rocket wrap

### JUMBO SCONES

Festive plain and fruited scones with clotted cream and strawberry jam

### SOMETHING SWEET...

- Selection of mini Christmas teacakes
- Festive petits fours
- Mince pie

### TEA OR COFFEE

£25.00 per person

### SOMETHING SPECIAL

Add a glass of Prosecco or mulled wine for £6.50 per person

Served daily from 12 noon to 5.30pm  
Available from Friday 27th November to Wednesday 30th December  
(excluding Friday 25th and Saturday 26th December)

For tables of 7 or more, private dining is available from £100.00

[CONTACT US NOW FOR FURTHER DETAILS](#)

[BOOK A TABLE](#)

Car parking charges apply when dining / staying at the hotel.  
Number of people per table will be subject to Government guidelines.  
Please also note table sizes are subject to Government guidelines.

MARCO PIERRE WHITE STEAKHOUSE FESTIVE

# LUNCHES AND DINNERS

Join us from Wednesday 25th November to Thursday 24th December for the most delicious two- or three-course festive lunches and dinners, served daily in the Marco Pierre White Steakhouse.

Gourmet flavoured bread rolls with rolled butter

## TO START

Marco's game Scotch egg with Colonel Mustard's sauce

The governor's French onion soup with sourdough croutons and Emmental gratiné

Cream of celery soup with a soft-boiled egg and fresh chervil

Salt roast beetroot salad with candied walnuts, merlot vinegar and seasonal leaves

Classic prawn cocktail à la russe with sauce Marie Rose, brown bread and butter, and fresh lemon

## MAIN COURSES

Roast free-range turkey and all the trimmings with bread sauce, cranberry and roasting juices

Pan-fried fillet of trout à la forestière with buttered English leaf spinach, grilled woodland mushrooms, extra virgin olive oil, and vintage balsamic

Creamy polenta with aged Italian cheese, grilled woodland mushrooms and buttered English leaf spinach

Gnocchi pomodoro with fresh piccolo tomatoes, extra virgin olive oil and fresh basil

Grilled rump steak with roasted piccolo tomatoes, Béarnaise sauce and chunky chips

## DESSERTS

Traditional plum pudding served with brandy sauce

70% dark chocolate mousse with crème Chantilly and hazelnut nougatine

Apple and almond crumble with vanilla ice cream

Chef's selection of ice creams and sorbets

## TO FINISH

Mince pie

Two-course lunch – £21.95 | Three-course lunch – £26.95

Two-course dinner – £28.95 | Three-course dinner – £32.95

Private dining rooms available from £100.00

[CONTACT US NOW FOR FURTHER DETAILS](#)

[BOOK A TABLE](#)

Book by 30th October and receive a complimentary glass of Prosecco per person.

For tables of 6 or more a 50% deposit is required at the time of booking to secure your reservation.

Pre-orders required 14 days prior along with pre-payment. Cancellation policy: 14 days prior to arrival without charge. In the event of Government intervention the hotel will transfer the booking to an alternative date.

Car parking charges apply when dining / staying at the hotel.

The number of people per table and the finish times will be subject to Government guidelines. Please also note table sizes and finish times are subject to Government guidelines.



# CHRISTMAS DAY LUNCH

Summon up the spirit of your favourite bygone Christmas celebrations as we serve up all the scents and flavours of Christmas. Enjoy four mouth-watering courses with all the trimmings, followed by fine coffee and exquisite petits fours.

Gourmet flavoured bread rolls with Gloucestershire butter

## TO START

Jerusalem artichoke velouté with shaved truffles and micro cress  
Lobster, blue swimmer crab and avocado tian with Avruga caviar sauce  
Game and apricot terrine with fruit pickle and crispy pumpkin bread

## PALATE-CLEANSER

Blood orange sorbet (V)

## MAIN COURSES

Roast turkey with sage and cranberry stuffing and all the festive trimmings, served with cranberry jus  
Beef Wellington with all the festive trimmings, served with Yorkshire pudding and red wine jus  
Roasted salmon with Parisian potatoes, pea purée, pickled radish, champagne sauce and keta caviar  
Wild mushroom and Brie Wellington with heritage carrots, parsnips and lemon cream sauce

## DESSERTS

Traditional Christmas plum pudding with redcurrant and brandy sauce (V)  
Chocolate and cherry délice with winter berry coulis (V)  
A selection of finest cheeses including Stilton Blue, Cheddar and Somerset Brie, served with quince jelly, grapes and assorted cheese biscuits (V)

## TO FINISH

Fine coffee and exquisite petits fours (V)

Friday 25th December

£85.00 per adult, £50.00 per child aged 4-12 years, £20.00 per child aged 0-3 years

[CONTACT US NOW FOR FURTHER DETAILS](#)

Timings available from 12 noon to 2pm.

Pre-orders required 14 days prior along with pre-payment. Cancellation policy: 14 days prior to arrival without charge. In the event of Government intervention the hotel will transfer the booking to an alternative date.

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Please also note table sizes are subject to Government guidelines.



## AN UNFORGETTABLE FESTIVE BREAK

Give yourself the perfect Christmas gift: two days of repose and indulgence at Castle Hotel, where we'll be delighted to give you a festive stay to remember.

### CHRISTMAS EVE

Start your festive break in a truly traditional style – with a welcome drink and mince pie at check-in. In the evening, take your seat for an elaborate festive dinner.

### CHRISTMAS DAY

Join us for a hearty English breakfast before opening your presents.

A magnificent four-course festive lunch. Relax and unwind in the afternoon, spending quality time with your friends and family before sitting down to enjoy a light evening dinner.

### BOXING DAY

Enjoy a leisurely start to the day and join us for breakfast. Set your own pace for the morning – see more of the hotel or explore Windsor's many attractions: our staff will be more than happy to provide tips on things to do.

[CONTACT US NOW FOR FURTHER DETAILS](#)

Check-in available from 3pm and check-out at 11am. Single supplement of £50.00 per room per night applies.

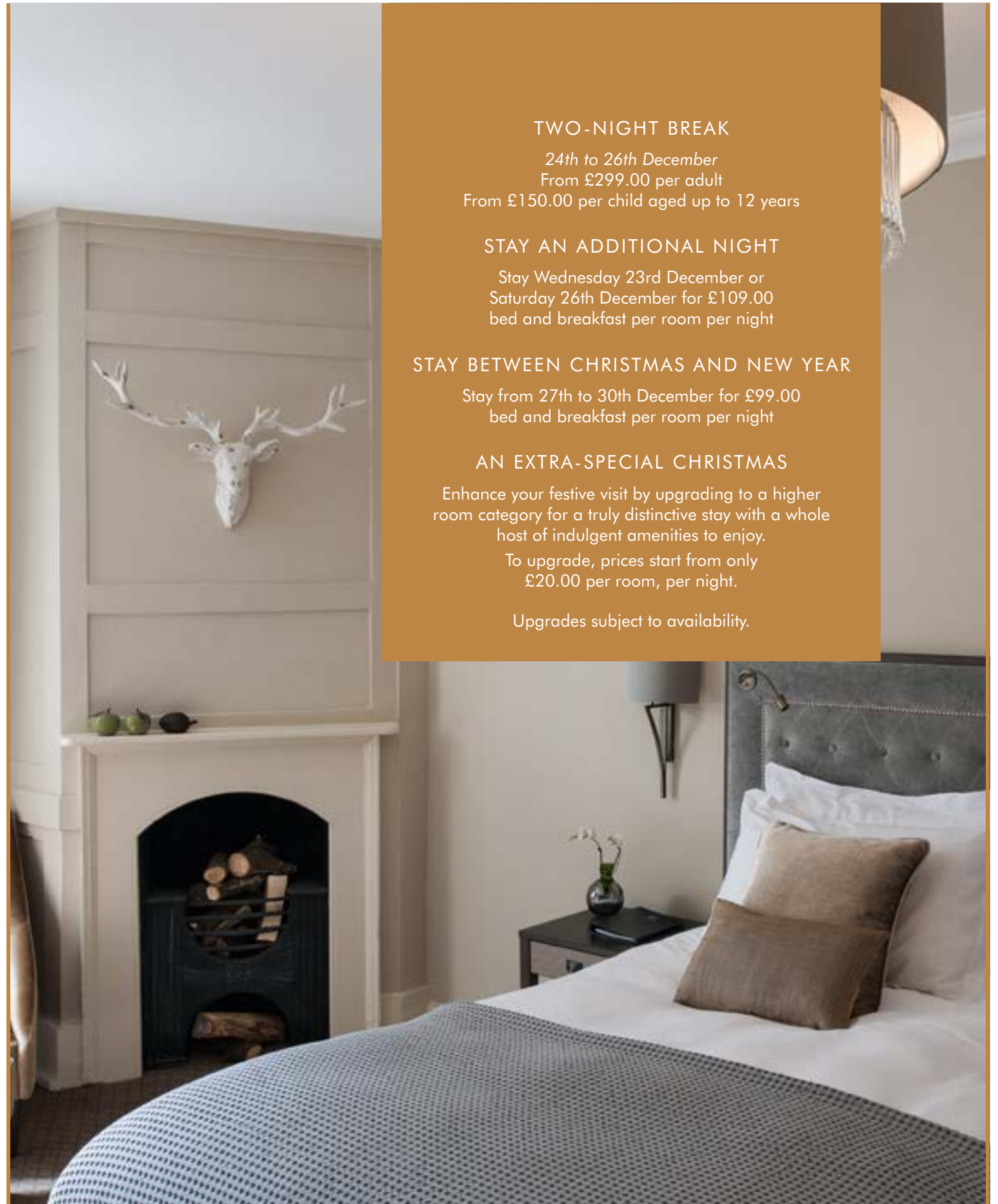
Cancellation policy: 14 days prior to arrival without charge.

In the event of Government intervention the hotel will transfer the booking to an alternative date.

50% deposit required at time of booking.

Car parking charges apply when dining / staying at the hotel.

The number of people per table and the finish times will be subject to Government guidelines. Please also note table sizes and finish times are subject to Government guidelines.



### TWO-NIGHT BREAK

24th to 26th December  
From £299.00 per adult  
From £150.00 per child aged up to 12 years

### STAY AN ADDITIONAL NIGHT

Stay Wednesday 23rd December or  
Saturday 26th December for £109.00  
bed and breakfast per room per night

### STAY BETWEEN CHRISTMAS AND NEW YEAR

Stay from 27th to 30th December for £99.00  
bed and breakfast per room per night

### AN EXTRA-SPECIAL CHRISTMAS

Enhance your festive visit by upgrading to a higher room category for a truly distinctive stay with a whole host of indulgent amenities to enjoy.

To upgrade, prices start from only  
£20.00 per room, per night.

Upgrades subject to availability.

# NEW YEAR'S EVE

Join us for a truly memorable night of celebration – the exquisite dining experience of our Gala Dinner. Enjoy a glass of fizz on your arrival before taking your seat for a magnificent five-course meal.

Gourmet flavoured bread rolls with Gloucestershire butter

## AMUSE-BOUCHE

Winter vegetable volute with truffle oil

## MEZZE

British mezze

Potted duck rilette with green peppercorns, topped with duck fat and pickled gherkins

Poached Scottish salmon with horseradish and chive crème fraîche

Vegetarian and vegan options available

## SORBET

Cactus and lime sorbet (V)

## MAIN COURSE

Red wine marinated beef fillet with carrot purée, dauphinoise potatoes, seasonal baby vegetables and red wine jus

Vegetarian and vegan options available

## SWEET TREAT

Duo of chocolate with chocolate sauce and berry coulis (V)

## TO FINISH

Coffee and petits fours (V)

## NEW YEAR'S EVE DINNER

£90.00 per person

## NEW YEAR'S EVE DINNER & OVERNIGHT STAY

(including breakfast)

£160.00 per person with overnight accommodation in a classic bedroom and breakfast

[CONTACT US NOW FOR FURTHER DETAILS](#)

The number of people per table and the finish times will be subject to Government guidelines.

Single supplement of £50.00 per room per night applies.

50% deposit required at time of booking.

Pre-orders required 14 days prior along with pre-payment. Cancellation policy: 14 days prior to arrival without charge.

In the event of Government restrictions the hotel will offer a full refund.

Car parking charges apply when dining / staying at the hotel.

Please also note table sizes and finish times are subject to Government guidelines.





ENJOY A  
**PRIVATE  
CELEBRATION**

Make lunch or dinner an extra special occasion this Christmas in your own private dining room at Castle Hotel. Enjoy a sumptuous three-course meal from the following menu.

Gourmet flavoured bread rolls with rolled butter

**TO START**

Queensland pumpkin and carrot soup with parsley-scented oil

Cocktail of Atlantic prawns with multi-seed bread, sauce Marie Rose and micro cress

Duck and orange pâté with plum and apple chutney, rustic ciabatta crisp and micro cress

**MAIN COURSES**

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

Roasted cod loin with tenderstem broccoli, roasted heritage carrots, mashed potato, orange, black olives and tomato salsa

Winter vegetable Wellington with seasonal vegetables, roasted vine cherry tomatoes and tomato fondue

**DESSERTS**

Traditional Christmas pudding with redcurrant and brandy sauce

Dark chocolate orange cake with chocolate sauce and an orange segment

Red berry cheesecake with fresh raspberries and red fruit coulis

**£35.00 per person**

Includes a three-course meal

**Room hire from £100.00**

**CONTACT US NOW FOR FURTHER DETAILS**

50% deposit per person required.

Pre-orders required 14 days prior along with pre-payment. Cancellation policy: 14 days prior to arrival without charge. In the event of Government intervention the hotel will transfer the booking to an alternative date.

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# PERSONALISED GIFT EXPERIENCE

A time to spoil someone

Spoil your team, a colleague or a loved one this year with a personalised gift experience:

- Afternoon tea from £25.00 per person
- Dinner in the Marco Pierre White Restaurant from £29.95 per person
- Overnight stay with breakfast from £120.00 per room

[CLICK HERE TO DISCOVER OUR VOUCHERS](#)





*At Castle Hotel Windsor we take our guest and employee safety very seriously and consider it our top priority. Therefore we are delighted to confirm that we have passed the Accor ALLSAFE inspection for COVID compliance.*

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