

THE
CASTLE
HOTEL



**CELEBRATE THE FESTIVE
SEASON IN STYLE**





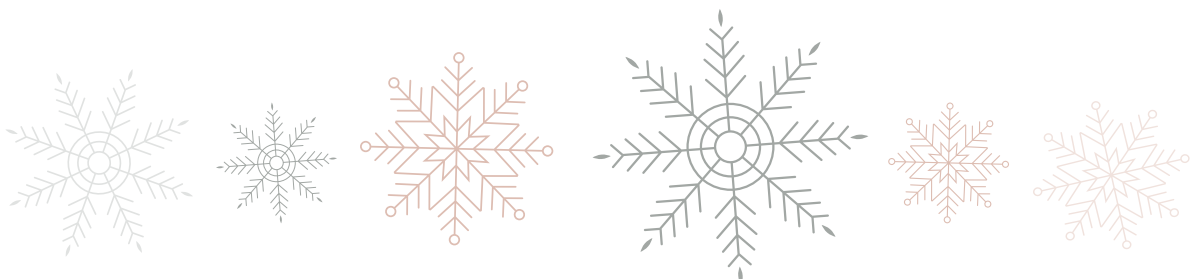
We know how to throw a great party. One that everyone will be talking about well into the New Year. We've been doing it for nearly 500 years after all.

A party for 300 guests? No problem, we're the largest party venue in Windsor. Choose us for a Christmas party to remember.



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.





CHRISTMAS PARTY NIGHTS

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

Roasted carrot soup with cumin oil (v, ve)

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

Chicken liver paté with pickled vegetables, piccalilli, toasted brioche, and micro cress

MAIN COURSES

Norfolk roast turkey with all the festive trimmings, with cranberry jus

Seared Scottish salmon with broccoli, roasted Chantenay carrots, mashed potato, lilliput capers, and salsa verde (gf)

Festive pithivier with seasonal vegetables, roast potatoes, tomato fondue, and gravy on the side (v)

Vegan pithivier available on request

DESSERTS

Traditional Christmas pudding with redcurrant and brandy Crème Anglaise

Dark chocolate cake with chocolate sauce and orange Chantilly cream, fruits of the forest compote (v, ve, gf)

Strawberry cheesecake with fresh raspberries and red fruit coulis

TO FINISH

Tea or coffee with a mince pie

CONTACT US FOR DETAILS

(v) – vegetarian (ve) – vegan (gf) – gluten free (df) – dairy free





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 £52.00 per person

Thursday to Saturday

From £68.00 per person

DECEMBER

Sunday to Wednesday

From £70.00 per person

Thursday to Saturday

From £77.00 per person

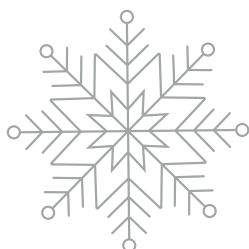
JANUARY

From £52.00 per person

ADD A DJ

From £550.00

CONTACT US FOR DETAILS





SHARED CASINO CHRISTMAS PARTY NIGHTS

Get ready to roll the dice at one of our shared casino Christmas party nights.

Our shared party nights include a drink on arrival, delicious three-course meal with half a bottle of wine per person, two-hours of fun casino play, and dancing with our DJ until late.

NOVEMBER

28th

£62.00 per person

Arrival: From 6:30pm

Dinner served: 7.30pm

DECEMBER

11th, 12th, 13th

£78.00 per person

Casino play: 9.30-11:30pm

19th

£62.00 per person

Carriages: Midnight

Gourmet flavoured bread rolls with rolled butter

TO START

Roasted carrot soup with cumin oil (v, ve)

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

Chicken liver paté with pickled vegetables, piccalilli, toasted brioche, and micro cress

MAIN COURSES

Norfolk roast turkey with all the festive trimmings, with cranberry jus

Seared Scottish salmon with broccoli, roasted Chantenay carrots, mashed potato, lilliput capers, and salsa verde (gf)

Festive pithivier with seasonal vegetables, roast potatoes, tomato fondue, and gravy on the side (v)

Vegan pithivier available on request

DESSERTS

Traditional Christmas pudding with redcurrant and brandy Crème Anglaise

Dark chocolate cake with chocolate sauce and orange Chantilly cream, fruits of the forest compote (v, ve, gf)

Strawberry cheesecake with fresh raspberries and red fruit coulis

TO FINISH

Tea or coffee with a mince pie

CONTACT US TO BOOK

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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

Roast turkey with cranberry mayonnaise on white bread

Smoked salmon dill Gravlax with cream cheese on homemade granary bread

Roast beef and horseradish on wholemeal

Somerset Brie with and cranberry chutney on multigrain bread

Wiltshire ham with mayonnaise on brioche slider

HOMEMADE SCONES

Festive plain and fruit scones with clotted cream and homemade berry jam

SOMETHING SWEET

Selection of mini-Christmas treats

Adults £42.50

Available daily from 12 noon to 5:00pm, from Friday 15th November to Sunday 4th January
(subject to availability, excluding Christmas Day)

BOOK NOW



FESTIVE DINING AT LEAF

Perfect for a catch up with friends and colleagues in the heart of Windsor,
feast on our festive dishes.

Available daily from Friday 15th November to Sunday 4th January in Leaf.

Two-courses £30.00 | Three-courses £35.00



Gourmet flavoured bread rolls with rolled butter

TO START

Roasted carrot soup with cumin oil (v, ve)

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

Chicken liver paté with pickled vegetables, piccalilli, toasted brioche, and micro cress

MAIN COURSES

Norfolk roast turkey with all the festive trimmings, with cranberry jus

Seared Scottish salmon with broccoli, roasted Chantenay carrots, mashed potato, lilliput capers,
and salsa verde (gf)

Festive pithivier with seasonal vegetables, roast potatoes, tomato fondue, and gravy on the side (v)

Vegan pithivier available available on request

DESSERTS

Traditional Christmas pudding with redcurrant and brandy Crème Anglaise

Dark chocolate cake with chocolate sauce and orange Chantilly cream, fruits
of the forest compote (v, ve, gf)

Strawberry cheesecake with fresh raspberries and red fruit coulis



Private dining rooms available from £150.00

minimum of six diners

BOOK NOW

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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

A delicious selection of savoury finger sandwiches including ham, jam (v) and cheese (v)

Mini fruit scones with clotted cream and jam

REFRESHMENTS

Fresh orange, apple juice or hot chocolate with marshmallows

SOMETHING SWEET

Selection of mini-Christmas treats

Available from 1:30pm on Sunday 7th, Sunday 14th, Saturday 20th, Sunday 21st, and Tuesday 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



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.



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

Available from 9:30am on Sunday 7th, Sunday 14th, Saturday 20th, Sunday 21st, Tuesday 23rd, and Wednesday 24th December in the Windsor Suite.

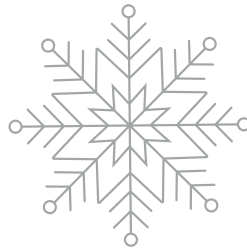


Adults £30.00 | Children 4-12 years £27.50
Children 2-3 years £19.50 | Children 0-1 years £6.00



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.
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CHRISTMAS DAY

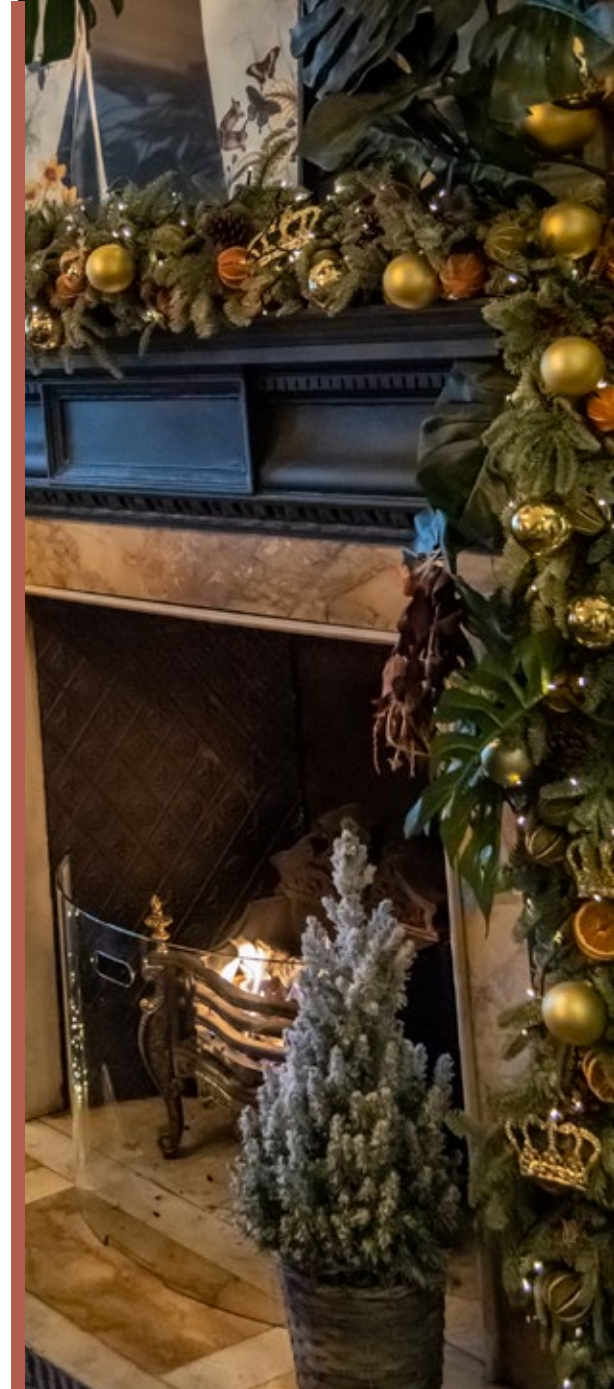
- Begin the day with a breakfast feast.
 - Enjoy a four-course Christmas lunch with all the trimmings in the Windsor Suite.
 - Take the afternoon to relax and spend quality time with loved ones.
 - Graze on a light dinner in the evening.
 - Test your knowledge with our fun quiz.
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BOXING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

- Fuel up on breakfast for a day of adventure.
 - Explore the charming streets of Windsor.
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27th DECEMBER

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

24th to 26th December

From £479.00

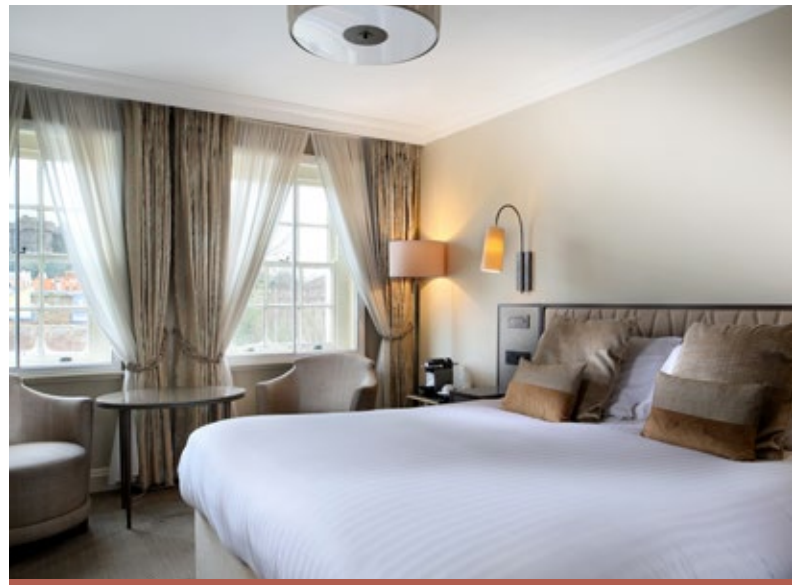
THREE-NIGHT STAY

24th to 27th December

From £559.00

per adult or child aged 12 and over. Children aged 6-11 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 Park Wing 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

Roast cauliflower and chestnut velouté with shaved truffles and micro cress (v, gf)

Pressed salmon with chive cream cheese, Keta caviar, pickled cucumber, and melba toast (gf)

Game terrine with fruit pickle and crispy beetroot bread

PALATE CLEANSER

Raspberry sorbet with freeze-dried raspberries (v, ve)

MAIN COURSES

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

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

Roasted cod loin with pea purée, seasonal vegetables, pickled radish, lemon cream sauce with Caviar (gf)

Nut roast with roast potatoes, roast parsnip, carrots, and vegetable gravy (v)

DESSERTS

Traditional Christmas plum pudding with redcurrant and brandy Crème Anglaise (v)

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



Thursday 25th December

Adults £160.00 | Children 4-12 years £80.00 | Children 0-3 years old £37.50

Bookings available between 12 noon and 2.00pm.

BOOK NOW

NEW YEAR'S EVE GALA DINNER

Ring in 2026 in style in the grand Windsor Suite. Kick off the celebrations with canapés and a glass fizz at 7:00pm. Dine on a five-course feast then try your luck on the fun casino tables. Then, let the dancing begin for an unforgettable end to the year.

CANAPÉS AND A GLASS OF FIZZ

Gourmet flavoured bread rolls with Gloucestershire butter

AMUSE BOUCHE

Truffle and wild mushroom arancini with mustard mayonnaise

STARTER

British ChalkStream® trout Gravadlax, pickled cucumber, citrus crème fraîche, dill, and fennel salad

SORBET

Cherry sorbet (v)

MAIN COURSE

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

SWEET TREAT

Assiette of sweet treat with fruits of the forest compote and berry coulis (v)

TO FINISH

Petits fours (v)

£120.00 per person

BOOK NOW

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NEW YEAR'S EVE DINNER AND OVERNIGHT STAY

From £240 per person with overnight accommodation and breakfast in a Park Wing 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, warm bread roll or gluten-free bread, with butter (v, ve, gf)

Carpaccio of slow-roasted beetroot and goat's cheese, with candied walnut
and Merlot dressing (v, gf)

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

British ChalkStream® trout Gravadlax, with beetroot purée, orange segment
and beetroot melba toast

SORBET

Cherry sorbet (v)

MAIN COURSES

Slow-cooked lamb shank with herb mashed potatoes, baby carrots, broccoli,
and rosemary sauce (gf)

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

Roasted salmon served with crushed potato cake, long-stem broccoli, wilted curly kale,
basil, and coconut sauce (gf, df)

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

DESSERTS

Chocolate delice with berry coulis, charred orange segment and orange sorbet (v, ve, gf)

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

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

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

Adults £55.00 per person

BOOK NOW

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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](#)



