



Festive moments
made memorable

CHRISTMAS AND NEW YEAR 2025

DE VERE

TORTWORTH COURT



CHRISTMAS AND NEW YEAR 2025



HIDDEN AWAY IN THE EDGE
OF THE COTSWOLDS AND
STEEPED IN HISTORY, DE VERE
TORTWORTH COURT OFFERS A
MEMORABLE SETTING FOR YOUR
CHRISTMAS CELEBRATIONS.

We have spaces for parties of all sizes, from
intimate private dining to gala dinners and our
fine wines, mouth-watering menus and festive
decorations create a wonderful setting for your
Christmas celebrations.



GREEN CHRISTMAS

We are passionate about sustainability and
therefore, this year we are not offering
Christmas crackers at our festive events.
We will of course ensure that your
Christmas celebrations are as memorable
as ever. Becoming more sustainable is a
journey and we can't do it alone.

Thank you for your support.

Gift Cards

WHY NOT TREAT YOUR LOVED
ONE TO A DE VERE GIFT CARD
THIS CHRISTMAS?

Think Champagne afternoon tea. Overnight
stays. Think spa days. Let them choose their
own luxury experience this Christmas.

Nothing says it better than a
De Vere gift card.

AVAILABLE TO PURCHASE AT
[DEVERE.GIFT](https://www.devere.co.uk/gift)



Westminster Gala Party Nights

BOOK NOW
12TH AND 13TH
DECEMBER



BOOK NOW
19TH AND 20TH
DECEMBER



Join us at one of our popular Gala Party Nights in the Westminster Suite. Enjoy an arrival drink, and a scrumptious three course festive dinner and dance to our live band and resident DJ for a night to remember.

Package details

INCLUDES

Welcome drink
Festive three course menu
Live band
DJ Disco

PRICES AND DATES

12th and 19th December - £65.00 per person
13th and 20th December - £69.00 per person

TIME

7pm-1am

OVERNIGHT ACCOMMODATION

Preferential accommodation rates are available. Bed & Breakfast in a standard double or twin from £129.00 per room per night

Menu

STARTERS

ROASTED BUTTERNUT SQUASH AND COCONUT SOUP (VE/ DF)
Toasted pumpkin seeds

CONFIT PORK AND APPLE TERRINE (M/MI/SE/S/G/SD)
Onion marmalade, cornichons, sourdough croute, pea shoots

OAK SMOKED SALMON (F/MI/G/SE/S)
Compressed cucumber, dill crème fraiche, pickled beetroot, toasted rye bread

MAIN COURSES

ROASTED CORN-FED CHICKEN SUPREME (M/MI/SE/S/G/SD)
Wrapped in streaky bacon, sage and onion stuffing, pigs in blanket, honey glazed parsnips, potato terrine, tender-stem broccoli, port wine jus

BAKED SALMON FILLET WITH GARLIC AND LEMON AND HERB CRUST (F/MI/C/G)
Served with seasonal greens, purple potato hash, dill and caper cream sauce

SWEET POTATO MARMALADE AND PUMPKIN SEED TART (M)
Tender-stem broccoli, purple potato hash, vegan gravy (VE/GF)

DESSERTS

LEMON MERINGUE PIE (G/E/MI/SD/S)
Sweet pastry with lemon cream and meringue, seasonal berries, raspberry puree

HONEYCOMB CHEESECAKE (G/MI/SD/S)
Caramel sauce, seasonal berries and toffee popcorn

CHOCOLATE AND ORANGE TART (VE/GF) (S)
Honeycomb sprinkles, fresh berries and fruit coulis



Looking for a private Christmas party like no other? Our beautiful Victorian Orangery will be the ideal backdrop for an unforgettable Christmas. Enjoy an arrival drink and a scrumptious three course festive dinner and dance to our resident DJ for a night to remember.

Package details

INCLUDES

Welcome drink
Festive three course menu
DJ Disco

PRICES AND DATES

£59.00 per person

TIME

7pm - midnight

OVERNIGHT ACCOMMODATION

Preferential accommodation rates are available. Bed & Breakfast in a standard double or twin from £129.00 per room per night.

Menu

STARTERS

ROASTED BUTTERNUT SQUASH AND COCONUT SOUP (VE/ DF)
Toasted pumpkin seeds

CONFIT PORK AND APPLE TERRINE (M/MI/SE/S/G/SD)
Onion marmalade, cornichons, sourdough croute, pea shoots

OAK SMOKED SALMON (F/MI/G/SE/S)
Compressed cucumber, dill crème fraiche, pickled beetroot, toasted rye bread

MAIN COURSES

ROASTED CORN-FED CHICKEN SUPREME (M/MI/SE/S/G/SD)
Wrapped in streaky bacon, sage and onion stuffing, pigs in blanket, honey glazed parsnips, potato terrine, tender-stem broccoli, port wine jus

BAKED SALMON FILLET WITH GARLIC AND LEMON AND HERB CRUST (F/MI/C/G)
Served with seasonal greens, purple potato hash, dill and caper cream sauce

SWEET POTATO MARMALADE AND PUMPKIN SEED TART (M)
Tender-stem broccoli, purple potato hash, vegan gravy (VE/GF)

DESSERTS

LEMON MERINGUE PIE (G/E/MI/SD/S)
Sweet pastry with lemon cream and meringue, seasonal berries, raspberry puree

HONEYCOMB CHEESECAKE (G/MI/SD/S)
Caramel sauce, seasonal berries and toffee popcorn

CHOCOLATE AND ORANGE TART (VE/GF) (S)
Honeycomb sprinkles, fresh berries and fruit coulis

TO BOOK

E: Tortworth.conference@devere.com



ABBA Tribute Night

BOOK NOW



Join us in the Westminster Suite for a night of festive fun at our ABBA tribute party. With all your favourite hits, a welcome drink on arrival, and a delicious three-course festive dinner, it's the perfect way to celebrate the season with friends and colleagues.

Package details

INCLUDES

Welcome drink
Festive three course menu
Tribute band
DJ Disco

PRICES AND DATES

£65.00 per person

18th December

TIME

7pm - 1am

OVERNIGHT ACCOMMODATION

Preferential accommodation rates are available. Bed & Breakfast in a standard double or twin from £129.00 per room per night.

Menu

STARTERS

ROASTED BUTTERNUT SQUASH AND COCONUT SOUP (VE/ DF)
Toasted pumpkin seeds

CONFIT PORK AND APPLE TERRINE (M/MI/SE/S/G/SD)
Onion marmalade, cornichons, sourdough croute, pea shoots

OAK SMOKED SALMON (F/MI/G/SE/S)
Compressed cucumber, dill crème fraîche, pickled beetroot, toasted rye bread

MAIN COURSES

ROASTED CORN-FED CHICKEN SUPREME (M/MI/SE/S/G/SD)
Wrapped in streaky bacon, sage and onion stuffing, pigs in blanket, honey glazed parsnips, potato terrine, tender-stem broccoli, port wine jus

BAKED SALMON FILLET WITH GARLIC AND LEMON AND HERB CRUST (F/MI/C/G)
Served with seasonal greens, purple potato hash, dill and caper cream sauce

SWEET POTATO MARMALADE AND PUMPKIN SEED TART (M)
Tender-stem broccoli, purple potato hash, vegan gravy (VE/GF)

DESSERTS

LEMON MERINGUE PIE (G/E/MI/SD/S)
Sweet pastry with lemon cream and meringue, seasonal berries, raspberry puree

HONEYCOMB CHEESECAKE (G/MI/SD/S)
Caramel sauce, seasonal berries and toffee popcorn

CHOCOLATE AND ORANGE TART (VE/GF) (S)
Honeycomb sprinkles, fresh berries and fruit coulis



Santa Sunday Lunch

BOOK NOW



A very special visitor will be arriving in the 1853 Restaurant at De Vere Tortworth Court this festive season as Santa drops by to join us at our traditional lunch. You'll enjoy a three-course festive lunch with tea, coffee and mince pies. Then Santa will make his appearance with a gift for each child.

Package details

INCLUDES

Plated starter and dessert
Carvery main course
Tea and coffee with mince pies
Santa's visit and one gift per child

PRICES AND DATES

£40.00 per adult
£20.00 per child

Available 14th and 21st December

TIME

Slots available to book from 12.30 to 4pm

Menu

STARTERS

OAK SMOKED SALMON (F/MI/G/SE/S)
Compressed cucumber, dill crème fraiche, pickled beetroot, toasted rye bread

BROCCOLI AND STILTON SOUP (MI/G)
Garlic croutons

CONFIT CHICKEN, PANCETTA AND APRICOT TERRINE (SD/G)
Spiced pear chutney, pea shoots, cornichons, toasted ciabatta

FROM THE BUFFET

SLOW COOKED HONEY AND MUSTARD GLAZED HAM (M)
Apple and sage sauce

SLOW ROASTED SIRLOIN OF BEEF (C/SD)
Red wine jus

ROASTED TURKEY BREAST

All of the above served with the below accompaniments:
Sage and onion stuffing (G), pigs in blanket, braised red cabbage, honey roast parsnips, steamed new potatoes, rosemary and garlic roast potatoes, panache of mixed vegetables.

DESSERTS

BAKED MADAGASCAN VANILLA CHEESECAKE (MI/E/S/N/G)
Mulled wine flavoured berry compote and whipped cream

TRADITIONAL CHRISTMAS PUDDING (MI/G)
Served with brandy sauce

CHOCOLATE AND ORANGE TART (S)
Honeycomb sprinkles, fresh berries and fruit coulis

KIDS' BUFFET

GARLIC BREAD (G/MI)
VEGETARIAN PIZZA (G/MI)
FISH FINGERS (F/E/G)
CHICKEN NUGGETS (G)
CHIPS (G)
CREAMY TOMATO PASTA (G/MI)
SELECTION OF CAKES AND ICE CREAMS (G/E/MI/S/N/SE/SD)



Festive Afternoon Tea

BOOK NOW



Savour the season with a festive afternoon tea in the 1853 Restaurant at De Vere Tortworth Court. Surrounded by the charm of our historic estate and sweeping views of the South Gloucestershire countryside, you'll enjoy a beautifully presented selection of seasonal sweet and savoury treats, freshly baked scones, and a choice of teas or coffee. With twinkling lights, tasteful decorations, and the warmth of the festive season all around, it's the perfect way to celebrate with friends, family, or colleagues.

Package details

INCLUDES

Selection of festive finger sandwiches
Savoury festive treats and mini cakes
Selection of Twinings teas, fruit infusions and coffees

PRICES AND DATES

£30.00 per person

Available from Monday 24th November
until Sunday 11th January

TIME

Served 12.30 - 4pm

Menu

SAVOURY

GOLDEN PORK SAUSAGE ROLLS

HONEY ROASTED PIGS IN BLANKETS

SANDWICHES

CROXTON MANOR CHEDDAR AND SWEET PICKLE

TURKEY AND CRANBERRY

SMOKED SALMON, CHIVE AND LEMON CREME FRAICHE

CUCUMBER, CREAM CHEESE AND WATERCRESS

SCONES AND THIS SEASON'S FESTIVE CAKES

SULTANA SCONE WITH CLOTTED CREAM AND FRUIT JAM

TRADITIONAL CHRISTMAS CAKE

CANDY CANE ÉCLAIR

BLACK CHEERY TART

PASSION FRUIT OPERA

WARM MINCE PIES

WITH A SELECTION OF TWININGS TEAS,
FRUIT INFUSIONS AND COFFEES



New Year's Gala Dinner

BOOK NOW



Ring in the New Year in style. Join us for an arrival drinks reception with canapés, followed by a delicious three-course meal and live musical entertainment from our band. As the evening unfolds, hit the dancefloor as our resident DJ plays your favourite hits. When midnight strikes, raise a glass of fizz and toast to 2026—then enjoy a late-night treat at our indulgent midnight grazing table.

Package details

INCLUDES

Arrival drink
Canapés
Three course dinner
Live band
Dj Disco
Glass of fizz
Midnight grazing table

PRICES AND DATES

£99.00 per person

31st December

TIME

7pm -1am

OVERNIGHT ACCOMMODATION

Preferential accommodation rates are available. Bed & Breakfast in a standard double or twin from £207.00 per room per night.

Menu

CANAPES

CHEF'S SELECTION OF CANAPES
Including meat, fish and vegetarian

STARTERS

BEEF BRISKET ARANCINI (G/E/MI/SD)
Tarragon aioli, beetroot crisp, micro cress

CAULIFLOWER VELOUTÉ (MI/G)
Roasted cauliflower and blue cheese croute

MAIN COURSES

ROASTED ENGLISH RUMP OF LAMB, SERVED MEDIUM (G/MI/E/C/SD)
Wild mushroom fricassee, pomme anna, tenderstem broccoli, lamb neck croquette, port wine jus

LINE CAUGHT SEA BASS (F/MI/CR/SD)
Confit baby fennel, tiger prawn risotto, crispy leeks

HARISSA KALE, VEGAN FETA AND BUTTERNUT SQUASH STRUDEL (G)
Served with sautéed wild mushrooms, baby spinach and crush purple potato mash

DESSERTS

RASPBERRY AND VANILLA CHEESECAKE DOME (E/MI/SE/S/G/SD)
Whipped Chantilly cream, fresh seasonal berries

CHOCOLATE AND CARAMEL BROWNIE (VE/GF) (S)
Vegan vanilla ice-cream

CHEF'S MIDNIGHT GRAZING TABLE

VEGETABLE MEZZE

MEAT ANTIPASTI (SD)
Sliced chorizo, Coppa salami and pastrami

SOUTH WEST CHEESE SELECTION (MI/SD/G)
Crackers and chutney

DE VERE TORTWORTH COURT
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TORTWORTH COURT

Gala Party Nights/ Orangery Christmas Party Nights, and Tribute Nights. All bookings require full pre-payment. A 50% deposit will be refunded for any cancellations up until 31st October 2025. Please highlight any dietary requirements at the time of booking.

Afternoon Tea, Festive Lunch and Santa Sundays. All bookings are to be paid in full at the time of booking. All payments are non-transferable and non-refundable.

New Years Eve Gala Party Night. All bookings are to be paid in full at the time of booking. All payments are non-transferable and non-refundable.

Allergens: We can offer accurate information on ingredients, however, due to the open plan nature of our kitchens, we are unable to guarantee that dishes are 'free from' allergens. If you have any specific dietary requirements please alert a member of our team prior to your event. Menus can be altered to cater for dietary requirements - please ask at time of booking.