



CRAFT YOUR OWN
MEMORABLE CHRISTMAS



CASTLE HOTEL
WINDSOR



GALLERY
HOTEL
COLLECTION

WHERE
YOUR
PERFECT
CHRISTMAS
BEGINS



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 EVENTS

FESTIVE PARTIES

From £39.95 per person

FESTIVE AFTERNOON TEA

Friday 22nd November to Monday 30th December

From £25 per person

FESTIVE LUNCHESES & DINNERS IN MARCO PIERRE WHITE STEAKHOUSE BAR & GRILL

Friday 22nd November to Tuesday 24th December

Festive Lunches from £25.00 per person

Festive Dinners from £30.00 per person

CHRISTMAS DAY LUNCH

Wednesday 25th December

£85.00 per adult

£42.50 per child aged 4-12

Children under 3 years complimentary

FESTIVE RESIDENTIAL PACKAGE

Tuesday 24th December to Thursday 26th December

From £299.00 per person

NEW YEAR'S EVE CELEBRATIONS

Tuesday 31st December

From £85.00 per person

From £175.00 per person with overnight accommodation

FESTIVE PARTIES

Enjoy a decadent evening of celebration at the Castle Hotel – from our arrival drinks reception to a delicious three-course meal, with a half-bottle of wine per person and entertainment from our resident DJ along the way.

TO START

Cauliflower and leek soup finished with truffle oil and chopped chives (v, gf)
Smoked salmon parfait with beetroot gravadlax and horseradish cream, with rye bread croûte
Duck and fig terrine served with a spiced pear chutney, with rustic ciabatta crisp and micro cress

MAIN COURSES

Traditional roast turkey, pigs in blankets, with festive trimmings and cranberry jus.
Roasted cod loin served with heritage carrots, baby fondant potatoes, finished with an orange and cherry tomato sauce (gf, df)
Slow-cooked braised beef feather-blade, with crispy shallots and thyme jus (£5 supplement)
Curly kale and butternut squash strudel wrapped in filo pastry, with seasonal vegetables and tomato fondue (ve)

All of the above are served with festive trimmings including crispy duck fat potatoes, heritage carrots and a selection of winter vegetables.

DESSERTS

Traditional Christmas pudding with redcurrant and brandy sauce
Dark chocolate and orange ingot served with a blueberry purée
Tarte au Citron served with a winter berry compote

TO FINISH

Tea, coffee with festive petite fours

NOVEMBER

Thursday to Saturday – £47.00 per person | Sunday to Wednesday – £39.95 per person

DECEMBER

Friday to Saturday – £55.00 per person | Thursday – £50.00 per person
Sunday to Wednesday – £41.95 per person

JANUARY

From £36.95 per person



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

Roast turkey breast with honey mustard mayonnaise on white bread
Dill gravlax on sunflower and rye bread
Roasted beef and horseradish on beetroot bread
Brie and cranberry on white bread

SCONES

Orange and cinnamon scones with clotted cream and strawberry jam

A SELECTION OF DELICIOUS SWEET TREATS

A selection of mini Christmas teacakes
Festive petite fours
Mince pies

TEA OR COFFEE

£25.00 per person

Available from Friday 22nd November
to Monday 30th December



FESTIVE LUNCH AND DINNERS

Join us from Friday 22nd November to Tuesday 24th December for the most delicious two or three-course festive lunches and dinners, served daily in the Marco Pierre White Steakhouse.

TO START

Cauliflower and leek soup finished with truffle oil and chopped chives (v, gf)

Smoked salmon parfait with beetroot gravadlax and horseradish cream, with rye bread croûte

Duck and fig terrine served with a spiced pear chutney, with rustic ciabatta crisp and micro cress

MAIN COURSES

Traditional roast turkey, pigs in blankets, with festive trimmings and cranberry jus.

Roasted cod loin served with heritage carrots, baby fondant potatoes, finished with an orange and cherry tomato sauce (gf, df)

Slow-cooked braised beef feather-blade, with crispy shallots and thyme jus (£5 supplement)

Curly kale and butternut squash strudel wrapped in filo pastry, with seasonal vegetables and tomato fondue (ve)

All of the above are served with festive trimmings including crispy duck fat potatoes, heritage carrots and a selection of winter vegetables.

DESSERTS

Traditional Christmas pudding with redcurrant and brandy sauce

Dark chocolate and orange ingot served with a blueberry purée

Tarte au Citron served with a winter berry compote

TO FINISH

Tea, coffee with festive petite fours

Two-course lunch – £25.00 | Three-course lunch – £30.00

Two-course dinner – £30.00 | Three-course dinner – £35.00



CHRISTMAS DAY LUNCH

Summon up the spirit of your favourite bygone Christmas celebrations as we serve up all the scents and flavours of this most traditional of repasts. Step into the ballroom for three mouth-watering courses with all the trimmings, followed by fine coffee and exquisite petits fours.

AMUSE-BOUCHE

Gourmet flavoured bread rolls with Gloucestershire butter
Jerusalem artichoke velouté with truffle oil and chervil

TO START

Blue swimmer crab and king prawn cocktail, with Marie Rose sauce and micro cress
Pressed guinea fowl, foie gras and apricots wrapped in Serrano ham,
with fruit pickle served on spelt and beetroot bread

MAIN COURSES

Traditional roast turkey with sage stuffing, pigs in blankets, festive trimmings and cranberry jus
Beef Wellington with crispy duck fat roasted potatoes, glazed heritage carrots, roasted parsnips
and Yorkshire pudding, with a red wine jus
Wild mushroom and brie Wellington, with heritage carrots and roasted parsnips,
topped with a lemon cream sauce (v)

DESSERTS

Traditional Christmas plum pudding with redcurrant and brandy sauce
Chocolate, honey and Christmas spiced terrine with winter berry coulis
Paxton and Whitfield trio of cheese, with juicy grapes, quince jelly
and a selection of savoury biscuits

TO FINISH

Tea or coffee and our favourite festive petite fours

Wednesday 25th December

£85.00 per adult

£42.50 per child aged 4-12

Children under 3 years complimentary

AN UNFORGETTABLE FESTIVE BREAK

Give yourself the perfect Christmas gift: two or three days of repose and indulgence at the 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 buffet dinner with entertainment from our live jazz musician

CHRISTMAS DAY

Join us for a hearty English breakfast before opening your presents. A magnificent three-course festive lunch will be served in the ballroom accompanied by live entertainment. Relax and unwind in the afternoon, spending quality time with your friends and family. Then join us for The Queen's Speech and a slice of our delicious home-made Christmas cake. Enjoy our three-course buffet dinner in the evening.

BOXING DAY

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

TWO-NIGHT BREAK

24th to 26th December
From £299.00 per person

Packages include accommodation and meals. Prices are based on two people sharing. For single occupancy a supplement of £55.00 per night applies.

THREE-NIGHT BREAK

Stay an extra night on 23rd December or 26th December
From £110.00 bed and breakfast per room per night.

BED AND BREAKFAST

27th to 30th December
Enjoy an overnight stay with afternoon tea and dinner from £195.00 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 £50.00 per room, per night.



NEW YEAR'S EVE

Join us for a truly memorable night of celebration – the exquisite dining experience at the Castle Hotel. Enjoy a Champagne arrival before taking your seat for a magnificent six-course meal followed by live entertainment.

AMUSE-BOUCHE

Arancini ball with wild mushrooms and truffle, with a saffron mayonnaise

SHARING BOARDS

Selection of British mezze, rustic bread and Gloucestershire butter

Potted game rillettes with green peppercorns and topped with duck fat, with a piccalilli sauce

Cannon and Cannon cold charcuterie including venison salami, smoked duck sticks and our favourite smoked pork belly

Scottish poached salmon rillettes with horseradish and chive crème fraîche

Poached lobster and tiger prawns, with Marie Rose sauce

Creamy goat's cheese and red onion quiche

SORBET

Organic cherry sorbet

MAIN COURSE

Red wine marinated beef fillet with beetroot purée, Dauphinoise potatoes, seasonal baby vegetables and red wine jus

DESSERT

Trio of chocolate and mint mousse, praline quenelle with hazelnut topping and white chocolate, and strawberry mousse

CHEESE

Paxton and Whitfield cheese board for table including Cote Hill Blue, Isle of Mull Cheddar, Somerset brie and Rag stone goat cheese, with quince jelly, grapes assorted cheese biscuits

TO FINISH

Tea, coffee and petits fours

NEW YEAR'S EVE DINNER

£85.00 per person

NEW YEAR'S EVE DINNER & OVERNIGHT STAY

(including breakfast)

£175.00 per person





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