



**THE CALCOT HOTEL**

**Christmas Brochure 2025**



# A Magical Christmas at Best Western Calcot Hotel

Christmas is a time for joy, laughter, and making memories with those who matter most. Whether you are celebrating with colleagues, friends, or family, Best Western Calcot Hotel is the perfect place to bring the magic of Christmas to life.

With twinkling lights, festive decorations, delicious food, and fantastic entertainment, our warm and welcoming atmosphere sets the scene for a celebration to remember. Our dedicated team will take care of every detail, so you can relax and enjoy the festive fun.

Join us this Christmas for great food, lively entertainment, and a celebration to remember. Let us make Christmas 2025 your best one yet!



# Festive Lunch & Dinner Menu

Served 12:30 PM to 2:30 PM & 6:00 PM to 9:00 PM / Monday to Saturday (5<sup>th</sup> Dec till 23<sup>rd</sup> Dec)

£33.00 - Per person – 3-course menu / £27.00 Per person – 2-course menu

£21.00 - Per child

Minimum 6 full paying guests

## Starter

**Premium Scottish smoked salmon.** Served atop homemade soda bread, garnished with fresh cucumber slices and tangy capers

**Spiced Butternut Squash Soup.** Roasted butternut squash seasoned with warm, aromatic cumin, a touch of cream and garnished with Winter vegetable chips

**Chicken terrine, Smoked Chilli Jam and Grilled Ciabatta.** Tender, seasoned chicken and a blend of fresh herbs. Accompanied by a side of smoky, sweet chili jam and served with slices of grilled ciabatta bread

## Main

**Traditional roast turkey.** Our traditional roast turkey is oven-roasted. Infused with a blend of aromatic herbs and spices, served with rich, savory gravy. Accompanied by Fluffy mashed potatoes, Apricot Sage & onion stuffing, pigs in blankets, tangy cranberry sauce and roasted seasonal vegetables

**Pan fried seabass.** Pan-fried seabass fillets, featuring a crispy golden skin. Served with Saffron, Lemon & Pea Risotto, Shaved parmesan & Miso Butter

**Vegan beetroot wellington.** Filled with a medley of sautéed mushrooms, aromatic herbs, and a hint of garlic. Served with a side of seasonal vegetables and a vibrant Porcini & Sage reduction

## Dessert

**Traditional Christmas Pudding.** Filled with dried fruits, warming spices, and a hint of brandy. Steamed to perfection and served with a decadent brandy butter or creamy custard

**Warm Chocolate Fondant.** Warm chocolate fondant with a perfectly gooey center. Served with a scoop of creamy vanilla ice cream and a dusting of powdered sugar. Garnished with fresh berries

**Lemon meringue tart**

Some dishes on our menu may contain allergens. Please let us know if you have any food allergies or intolerances.

# Festive Carvery Sunday Lunch

Served 12:30 PM to 3:30 PM Every Sunday from 5<sup>th</sup> Dec till 23<sup>rd</sup> Dec

£27.00 - Per person / £12.50 - Per child

## Starter

Roasted spiced butternut soup (ve)(gf)

Ham hock terrine

Toasted ciabatta & chilli jam

Wild mushroom & sage(v)

Served on toasted sourdough with garlic butter

## Mains

Roasted topside of beef

Roasted turkey breast & pork & apricot stuffing

Roast pork

Beetroot wellington(vegan)

All served with roast potatoes, seasonal vegetables & Yorkshire pudding

## Dessert

Sticky toffee pudding & clotted cream

Glazed lemon tart & raspberry compote

Warm chocolate brownie & vanilla ice cream

Some dishes on our menu may contain allergens. Please let us know if you have any food allergies or intolerances.



# Christmas Party Nights

From 27<sup>th</sup> November till 20<sup>th</sup> December

Sunday to Thursday - £39.00 per person

Friday & Saturday - £48.00 per person

Private Parties from 60 guests

## Starter

Premium Scottish smoked salmon

Spiced Butternut Squash Soup

Chicken terrine, Smoked Chilli Jam and Grilled Ciabatta

## Main

Traditional roast turkey

Pan fried seabass

Vegan beetroot wellington

## Dessert

Traditional Christmas Pudding

Warm Chocolate Fondant

Lemon meringue tart

7:00 PM - Arrival  
7:30 PM – Food served  
1:00 AM – Finish

## Package includes

Welcome drink  
3-course festive dinner  
Half bottle wine  
DJ and disco until 00:30

Some dishes on our menu may contain allergens. Please let us know if you have any food allergies or intolerances.





# Drinks Packages

Choose from:

## **Beer Buckets**

Peroni, Budweiser, Magners

5 Bottles - £18.00 / 10 Bottles £35.00 / 20 Bottles £65

## **House Wines**

1 Bottle £24.00 / 3 Bottles £63.00

## **Prosecco**

1 Bottles £25.00 / 3 Bottles £72.00

## **Bottled Soft Drinks**

J20 Orange & Passion Fruit, J20 Apple & Raspberry, Pepsi,  
Diet Pepsi or Lemonade

5 Bottles £12.00 / 10 Bottles £24.00



# Festive Afternoon Tea

Enjoy a delightful festive afternoon tea in our Pavilion Restaurant

Festive Afternoon Tea - £27.00 per person

Festive Afternoon Tea with Prosecco - £33.00 per person

Available Monday to Saturday / Served 2:00 PM to 5.00PM

**Selection of festive cakes and variety of sandwiches**

**Plain & fruit scones, clotted cream, strawberry jam & spiced plum jam**

## **Sandwiches**

Turkey & cranberry

Tuna & cucumber

Cheese & festive chutney

Some dishes on our menu may contain allergens. Please let us know if you have any food allergies or intolerances.



### **Package includes**

- Welcome drink
- Canapes on arrival
- 3-course festive dinner
- Coffee & mince pies
- Visit of Santa!

# **Christmas Day Lunch**

£63.00 per person

£31.50 Per child under 12 years old

Amuse bouche

Turkey, cranberry & truffle croquette

### **Starter**

Cumin spiced butternut squash soup & winter vegetable crisps (v)(gf)

Smoked salmon, cucumber, capers & soda bread with vodka & chive crème fraiche

Chicken terrine with smoked chilli jam & grilled ciabatta

### **Main**

Roast turkey with apricot, sage & onion stuffing and all the trimmings.

Pan fried seabass & a saffron, lemon & pea risotto, shaved parmesan & miso butter(gf)

Vegan mushroom wellington seasonal vegetables & a porcini & sage sauce (vegan)

Fillet steak with a stilton & mushroom gratin & seasonal vegetable (gf) cooked

### **Dessert**

Traditional Christmas pudding with brandy sauce & spiced orange compote.

Vegan lemon tart with raspberry sorbet & yuzu dressing (vegan)

Warm chocolate fondant with vanilla ice cream.

\*\*\*\*    \*\*\*\*    \*\*\*\*

Finish with cheese, crackers & chutney

# New Years Eve Gala

Let us ensure your 2026 starts in the best possible way, with a fabulous 4 course Gala dinner, followed by our resident DJ playing your favorite music.

**£90.00 per person**

Amuse bouche.

Crab, tomato, chilli & avocado. (vegan without crab)

## Starter

Cumin spiced roast cauliflower soup with parmesan crouton. (vegan without parmesan)

Wild mushroom croquette, truffle oil & aioli (v)

## Fish Course

Salmon with a watercress sauce, with a dill & lemon crème fraiche & caper. (replace miso crispy tofu for vegan)

## Main

Roasted cornfed chicken, fondant potato, sweetcorn puree, tender stem broccoli & chicken & sage jus.

Sweet potato gnocchi, chilli pesto, baby spinach, toasted pumpkin seeds (vegan & gluten free)

## Dessert

Chocolate fondant, vanilla ice-cream

Raspberry & white chocolate cheesecake, winter berry compote.

## Package includes

Welcome cocktail with  
canapes  
Gala Dinner  
Half bottle wine  
Toast and snacks at  
midnight  
DJ and disco until 1:00 AM

# Accommodation

Don't let the fun stop when the DJ does! Instead of waiting for taxis or nominating a driver, retire to a warm and cozy bedroom and enjoy a good night's sleep and a full English breakfast the following morning:

**Single occupancy - £54.00 per night**

**Double occupancy - £66.00 per night**

Check-in from 3:00 PM and Check-out by 11:00 AM.

Further upgrades are available at an additional supplement; all accommodation prices are subject to availability and based on a maximum of 2 adults per room.



# Terms and conditions



1. Provisional bookings must be confirmed within 7 days of booking by paying a non-refundable, non-transferrable deposit. Failure to provide a deposit may result in the release of your booking.
2. Deposits and pre-payments are non-refundable or transferable. If numbers reduce after paying the deposit, the deposits cannot be used to pay any of the outstanding balance of the event cost.
3. Full payment of the event is payable no later than 14 days prior to the event date and is to be paid by one member of the party, individual payments will not be accepted. Failure of payment may result in the cancellation of your booking.
4. Final details including final numbers, special dietary requirements, meal and drinks package pre-orders are to be confirmed no later than 14 days prior to the event date. Failure of confirming meal pre-orders will result in the hotel selecting the standard menu for your whole party.
5. If you wish to cancel your booking, you must notify the hotel in writing. All deposits will be retained.
6. If the hotel received your cancellation less than 14 days prior to the date of your event, full payment will be retained.
7. Whilst we are happy to accommodate special dietary requirements, notice must be given to the hotel no later than 14 days prior to the event date. The menus detailed in the brochure are set and menu options cannot be substituted.
8. The hotel reserved the right to change menus, if necessary, without prior notice.
9. The hotel reserved the right to amalgamate Christmas events to ensure appropriate numbers.
10. The hotel reserves the right to move events to a smaller or larger function suite should numbers dictate.
11. The hotel reserves the right to cancel any festive events where minimum numbers are not reached. In this instance an alternative date or a full refund will be offered.
12. Groups of less than 10 may share a table with other parties. Groups of 12 or more are normally catered for at more than one table.
13. Restrictions may apply to children at certain events.
14. Only a limited number of bedrooms are available at the Christmas and New Year accommodation rates and all offers are subject to availability.
15. A credit/debit card is required to guarantee accommodation bookings at the time of booking.
16. Cards accepted; Visa, Mastercard, Amex and Switch. Cancellation for individual rooms are 2pm on the day of arrival, for groups of 10 rooms or more a 4-week written cancellation is required. Failure to cancel accommodation bookings will result in 100% cancellation charge.
17. All offers are subject to availability.
18. All brochure details are correct at time of going to print but may be subject to alterations without prior notice.
19. The management of the hotel reserved the right to refuse entry to the hotel. In addition, the hotel reserved the right to charge the organizer, company or individual for any damages caused by unreasonable behavior.
20. No smoking is allowed in the hotel.
21. No food or drink may be brought onto the hotel premises by guests. The hotel reserves the right to confiscate items.

# Book with us

✉ Email – [reservations@calcothotel.co.uk](mailto:reservations@calcothotel.co.uk)

☎ Telephone – 01189416423

📍 98 Bath Road, Calcot, Reading, Berkshire  
RG31 7QN

