

CHRISTMAS AT
THE GROSVENOR



YOUR HOME FROM HOME
IN HAMPSHIRE
THIS CHRISTMAS

Come and enjoy Christmas with us this year at the
Grosvenor Hotel in the heart of Stockbridge!

Put the year's troubles behind you and indulge yourself
and your nearest and dearest with a Christmas to
remember.

Join our carol singers under our porte-cochère on
Christmas Eve or sit by the fire and enjoy a ginger wine
and a mince pie.

Spoil yourself on Christmas Day with some of
Hampshire's finest culinary delights prepared by our
award winning chef, Neil Cooper and his expert team.

Enjoy some classical music, take to the dance floor or
just sit back and soak it all up from the sidelines with a
glass of Pol Roger.

And when you've overdone it or feel like some quiet
time, take a stroll along the River Test, a stone's throw
from the hotel, to clear the head
or a post prandial wander along the High Street to
explore the coterie of independent stores and galleries
open on Boxing Day.

Our exceptional team await your arrival and we
sincerely hope to have the pleasure of your company
this festive season.

With very best wishes,

The Grosvenor Team

YOUR CHRISTMAS PARTY AT THE GROSVENOR

3 night stay

Arrival 24th December

Departure 27th December

Prices from £685pp





Christmas Eve

The celebrations begin on Christmas Eve with a warm reception of mulled wine, mince pies and carol singers. An indulgent, Yuletide afternoon tea will be served while you enjoy listening and joining in with the carol singing.

This will be followed by a luxurious Champagne reception, prior to a three-course dinner, served in the Danebury and Market Rooms, prepared by award-winning chef, Neil Cooper.



Christmas Day

After waking up to a little surprise on your door, enjoy a hearty breakfast and get in the Christmas spirit.

Then be entertained by a Champagne reception before a wonderful six-course lunch. Explore the beautiful surrounding countryside, take a stroll through Stockbridge town, or relax in the Hotel before an evening buffet or Charcuterie/cheese board and a glass of port delivered to your room.



Boxing Day

Join us for breakfast in the dining room and then spend the day as you wish. Make the most of the Boxing Day sales in Stockbridge or the nearby cities of Winchester and Salisbury, explore the nearby countryside on foot, or relax in the Hotel and enjoy a delicious lunch (not included in the offer).

Get dressed up and enjoy a Champagne reception and extravagant gala evening. A six-course dinner with shared tables (depending on Covid restrictions) will allow some socialising before music and dancing take over the evening.



27th December

Make the most of breakfast with us at your leisure and stroll along the river before heading back home.

Christmas Eve Menu

Artisan Breads & French Butter



Crispy Gammon Knuckle & Pigs Trotter, Seared Hand Dived
Scallop, Bacon Dust, Beetroot & Apple

Cured River Test Trout, Pea Mousse, Trout Toast, Pickled Baby
Fennel & Crème Fraîche

Roasry Goats Cheese, Pickled Beetroot, Beetroot Emulsion, Red
Onion & Olive Powder



Smoked Maple Glazed Gressingham Duck Breast, Crispy Confit
Leg, Carrots & Chard

Pan-fried Halibut, Mussel Chowder & Stem Broccoli

Steamed Herb Parmesan Gnocchi, Tomato Fondue & Wilted
Greens



Salted Peanut Parfait, Chocolate Mousse & Pistachio Caramel

Lemon Cheesecake, Strawberry Jelly, White Chocolate &
Tarragon

Hampshire Cheese Selection



Coffee or Tea with a selection of Petit Fours

Christmas Day Lunch Menu

Artisan Breads & French Butter

White Truffle & Celeriac Soup

Rolled Ballotine of Barberry Duck
Breast, Whisky Cured Duck Liver, Black
Cherry Puree & Brioche

Poached Monkfish, Pancetta, Black
Garlic and Sorrel

Fillet of Dry Aged Beef and Rolled
Stuffed Turkey Breast, Chestnut Sautéed
Sprouts, Glazed Root Vegetables,
Cauliflower Cheese, Roasted Potatoes,
Pigs in Blankets & Bread Sauce

Christmas Pudding, Served with Ice
Cream, Custard & Brandy Sauce

Or

Salted Caramel Tart, Dark Chocolate &
Hazelnut Caramel

Coffee or Tea served with Mince Pies



Boxing Day Lunch Menu

Smoked Test Trout, Smoked Trout Mousse, Rye
Bread & Pickles

Hampshire Charcuterie Board, Local Pickled.
Cucumbers, Olives & Breads

Chicken Liver Parfait, Spiced Chutney, Toasted
Brioche, Black Cherry & Hazelnuts

Roseary Goats Cheese Croquette, Red Onion
Marmalade, Beetroot & Hazelnut



Braised Broughton Farm Ox Cheek with Bubble
& Squeak, Honey Roasted Parsnips & Pancetta

Fish Crumble - King Prawns, Cod, Salmon

Honey Glazed Roasted Gammon, Crispy Slow-
Cooked Duck Egg, Skinny Fries & Pineapple
Chutney

Root Vegetable Gratin, Vine Tomato Coulis &
Poached, Pickled Baby Vegetables



Dark Chocolate Brownie, Black Cherries and
Morello Cherry Sorbet

Orange, Carrot & Polenta Cake, Walnut Frosting
with Blood Orange Ice Cream

Bitter Lemon Posset, White Chocolate
Honeycomb & Ginger

Selection of Hampshire Cheeses



Coffee or Tea with a selection of Petit Fours

Boxing Day Gala Dinner

Artisan Breads & Salted French Butter



Roasted Cauliflower Soup, Wild Mushroom
Arancini with Toasted Almonds



Poached Partridge, Bacon, Cauliflower & Isle of
White Blue Puree, Pear Compote



Oyster Tempura, Lobster Linguine, Wakame,
Black Sesame



Roasted Hampshire Venison Saddle, Seared
Liver, Braised Chicory, Black Truffle & Glazed
Roscoff Onion



Manjari Chocolate Truffle Torte, Amaretti &
Mascarpone Ice Cream



Coffee or Tea with a selection of Petit Fours



If you can't make the whole weekend but would like to dine with us, we may be able to accommodate you. The individual meal prices are detailed below, please be in touch to book.

Email: info@thegrosvenorstockbridge.com

Phone: 01264 810606

Christmas Eve Dinner: £60 per head

Christmas Day Lunch: £90 per head

Boxing Day Lunch: 2 course = £37.50 per head

3 course = £45 per head



Need some gift ideas? We offer vouchers that can be used for a meal or an overnight stay all year round!

Take a look on the website or contact us directly to buy a voucher.