



Christmas

2026

AT DIGLIS HOUSE



DIGLIS HOUSE

Festive Dining

We offer a delightful dining experience for those seeking a memorable festive experience, whether you are dining with friends, family or work colleagues, treat yourselves and loved ones this holiday season at the Diglis House.

Our Festive Menu, exceptional service, and enchanting ambiance, provide the perfect setting to celebrate the holiday season.

Available from Monday 30th November-Wednesday 30th December

Celebrate the season with us and enjoy our delicious festive menu, available for bookings only.

2 COURSES | £34.00
3 COURSES | £39.00

Our Festive Dining Menu

Roasted Butternut Squash Soup, Nutmeg Cream (VEA, GFA)
Ham Hock & Vegetable Terrine, Winter Spiced Pear Gel, Bread Crisp
Crispy Brie Wedges, Red Onion and Cranberry Jam (V)
Baked Filo Parcel of Chestnut & Leek, Fig Relish (VE)

Our Farm Roast Turkey, Rosemary Roast Potatoes, Root Vegetables, Buttered Sprouts,
Sage, Onion & Cranberry Stuffing, Pigs in Blankets & Turkey Gravy
12-Hour Cooked Blade of Beef, Smoked Bacon Potato, Maple Roast Roots,
Red Wine Poached Baby Onions, Madeira Jus (GF)
Baked Escalope of Salmon, Herb & Olive Crushed Potatoes, Sauteed Leeks,
Chardonnay Sauce (GF)
Mushroom & Caramelised Red Onion Wellington, Rosemary & Garlic Sweet Potato,
Tomato Sauce (VE)

Diglis Christmas Pudding, Brandy Sauce (VEA/GF)
Warm Chocolate Brownie, Rich Chocolate Sauce, Vanilla Ice Cream (GF)
Warm Spiced Ginger Cake, Ginger Syrup, Vanilla Cream (VE)
Selection of British Cheeses, Biscuits & Chutney (GFA)



Wreath Making Workshop

Friday 27th November 2026 & Tuesday 1st December 2026
6:15pm Arrival



Get into the festive spirit with our Wreath Making Workshop run by the fantastic team at the Wedding House!

Join us at Diglis House for a fun and creative hands-on experience where you'll design your very own beautiful Christmas wreath.

With all materials provided, including decorations and expert guidance, you'll leave with a stunning wreath to adorn your home for the holiday season.

Whether you're a crafting pro or a beginner, this workshop is perfect for all skill levels. Bring your holiday cheer and create something special to celebrate the season - book your spot now and unleash your creativity!

Tickets to include all materials you need to make a beautiful festive wreath, an expert tutor and a Diglis arrival drink - choose from Prosecco, Mulled Wine, Tea or Coffee.

6:15pm Arrival
6:30pm Prompt Start
8:30pm Finish

£45.00 per person



Please see our terms & conditions.

Party Nights

The perfect opportunity to celebrate the holidays in style.
From prompt and attentive servers to a festive ambiance, every detail is carefully curated to create a truly magical atmosphere.

Whether you're planning an intimate private gathering with family or organising your work Christmas party, we have a selection of dates still available.

Enquire now to secure your preferred date and make this festive season one to remember.



Arrival from 6:15pm | Seated at 7:00pm

Your Ticket Includes:

Arrival Drink

Christmas Novelties

3 Course Dinner

DJ

Carriages at Midnight

£45.00 pp

Joiner Party Night Dates

Friday 4th December 2026

Saturday 5th December 2026

Friday 11th December 2026

Saturday 19th December 2026

Other dates available for Private Parties

Make the most of your party night with our exclusive accommodation offer.
Skip the taxi home and stay the night with 10% off when you book your room directly with us.
Book today and enjoy a relaxing end to your evening.

Like us, busy over December?

January dates available, to find out more email us at events@diglishousehotel.co.uk

Party Nights Drink Packages

Pre-order your Party Night drinks packages and enjoy savings not available on the night

Christmas Cheer - £95.00

1 x Bottle of Amoranza Verdejo
1 x Bottle of Amoranza Tempranillo Garnacha
8 x Bottles of Lager
1 x Jug of Elderflower Soda
2 x Bottles of Still Water

Treat your Elf - £115.00

1 x Bottle of Amoranza Verdejo
1 x Bottle of Amoranza Tempranillo Garnacha
1 x Bottle of Mirabello Pinot Grigio Rosé
1 x Bottle of Prosecco
1 x Jug of Elderflower Soda
2 x Bottles of Still Water

Fizz the Season - £150.00

3 x Bottles of Champagne Charles Valendray Brut NV
2 x Bottles of Still Water

Drinks Vouchers 1 £6.20

Take the hassle out of the bar tab, by pre-purchasing drinks vouchers for your group. Enjoy a saving, and keep the celebrations flowing all night.

A minimum of 40 vouchers must be purchased.

Can be redeemed against:

House Wine (175ml)

Pint of Draught

Bottled Beer or Cider

Bottled Beer 0%

House Spirit (25ml) & Mixer

Any Soft Drink (excluding mocktails)

Amoranza Tempranillo Garnacha

A smooth, fruity Spanish red blend with ripe strawberry and red berry flavours, a fresh, easy-drinking finish.

Amoranza Verdejo

A crisp, dry Spanish white wine made from the Verdejo grape, with fresh citrus, green apple, and tropical fruit flavours and a refreshing finish.

Mirabello Pinot Grigio Rosé

A fresh, dry Italian rosé with delicate strawberry and red berry flavours and a crisp, refreshing finish.

Full wine list available on request.





Christmas Eve

Celebrate the magic of the festive season on Christmas Eve with the Worcester Cathedral Choir as they delight you with their heart-warming renditions of classic Christmas carols. Immerse yourself in the beauty of live music, bringing the spirit of Christmas to life.

After the concert, join us for a delectable buffet dinner, featuring a variety of festive dishes to satisfy every craving.

Join us from 7pm - this promises to be an enchanting evening, filled with music, delicious food, and festive cheer.

We invite you to be part of this unforgettable experience, and celebrate the most wonderful time of the year with us.

Choir Tickets : £7.50

Choir + Buffet Tickets: £38.00

Buffet Menu

A Rich Warming Homemade Tomato Soup with Bread Rolls (VE, GFA)

Beef, Ale & Onion Pie, Crisp Puff Pastry

Creamy Fish Pie, Baked under Parsley Mashed Potato (GF)

Chef Carved Honey & Mustard Glazed Ham (GF)

Roast Winter Vegetable Wellington, Piquillo Pepper Sauce (VE)

Gala Pie

Served alongside Mixed Salad (GF, VE), French Dressing, Coleslaw (GF, VE) and Herb Roasted New Potatoes (GF, VE)

Croque-en-Bouche, Milk Chocolate Sauce (V)

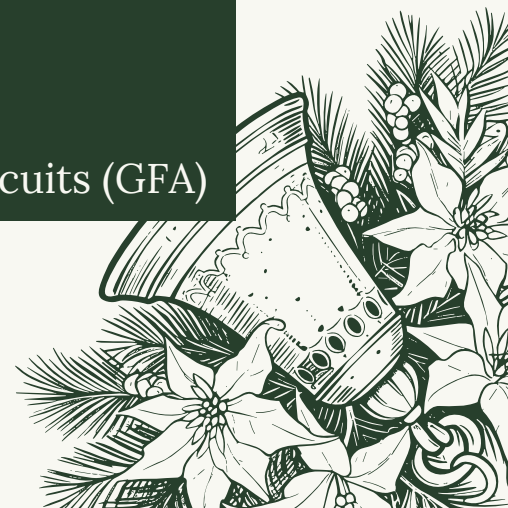
Classic Sherry Trifle (V)

Fresh Fruit Platter (GF, VE)

Platter of Fine English Cheese, Walnut Bread, Grapes, Chutney and Biscuits (GFA)

The choir will have donation buckets available, and cash donations are appreciated.

Please inform us of any dietary requirements upon booking
Please see our terms & conditions.



Christmas Package

24th December - 26th December

Christmas Eve

Check in from 3.00pm and begin your festive escape in style with a traditional cream tea served in our Restaurant. After settling into your room, soak up the magic of the season with the beautiful sounds of Christmas Evensong, performed by the Worcester Cathedral Choir. As the evening unfolds, relax and enjoy a delicious festive buffet, carefully prepared by our talented chefs and featuring a tempting selection of seasonal favourites.

Christmas Day

Ease into Christmas Day with our breakfast buffett, accompanied by a glass of Bucks Fizz to begin the celebrations in style. Served from 7.30am to 9.30am, there's plenty of time to enjoy a leisurely morning before the festivities continue.

From 11.30am, join us for a celebratory glass of fizz before taking your seat for a traditional Christmas lunch.

As the day draws to a close, relax in the comfort of your room or unwind in our cosy lounge while enjoying a sumptuous Christmas Night Platter.

Boxing Day

Complete your Christmas break with a hearty breakfast, served from 7.30am to 10.30am. Whether you prefer a full cooked breakfast or something a little lighter, it's the perfect way to start Boxing Day. Check-out is by 11.00am – or why not make the celebrations last a little longer and extend your stay with an additional night?

From £653.00 for two people based on a guest double room.

Please inform us of any dietary requirements upon booking | Please see our terms & conditions.

Christmas Day Lunch

For a festive and elegant Christmas Day celebration, look no further than Diglis House. Relax and let us take care of every detail while you enjoy a memorable and stress-free celebration this Christmas.

Two sittings available

Arrival Drink

Amuse-Bouche

(VEA, GFA)

£98.00 Per Person

Starter

Beetroot & Apple Tart Tatin, Poppy Seed Rolled Goats Cheese, Caramelised Hazelnut Crumb
(V)

Duo of Duck Ballotine, Confit Leg & Smoked Breast, Fig Relish, Toasted Buckwheat (GFA)

Smoked & Poached Salmon, Tempura King Prawn, Lemon Emulsion (GF)

Tomato & Basil Soup, Parmesan Straw (GFA, VE)

Main

Our Farm Roast Turkey, Rosemary Roast Potatoes, Root Vegetables, Buttered Sprouts,
Sage, Onion & Cranberry Stuffing, Pigs in Blankets, Turkey Gravy (GFA)

Fillet of Beef Wellington (Pink), Truffle Mash, Madeira Jus

Seared Fillet of Seabass, Confit Potato, Samphire, Brown Shrimp & Leek Butter (GF)

Roast Squash, Spinach Cous Cous & Sage Farce, Glazed Nut Crumb, Red Pepper Essence (VE)

Please inform us of any dietary requirements upon booking | Please see our terms & conditions.

A decorative border of various-sized snowflakes in shades of grey and white frames the top and sides of the page.

Dessert

Diglis Christmas Pudding With Brandy Sauce And Poached Cranberries (GF, VE)
Milk Chocolate & Baileys Tart, Honeycomb, Vanilla Bean Ice Cream (V)
Selection of Fine British Cheese, Bath Oliver Biscuits, Walnut Bread, Apple & Ale Chutney
(GFA)

To Follow

Christmas Fudge and Mince Pies (GF)
Tea & Coffee

Wine

Pre order one of our recommended accompanying wines.

Allan Scott Marlborough Sauvignon Blanc - £35.50

Chablis Domaine La Motte - £48.00

Casa Santiago Pinot Noir - £35.00

Caracara Reserve Merlot - £26.00

Villa Aix Provence Rose - £38.00

Taittinger Brut - £75.00

Our full wine list is also available.

Arrival from 11:30, to be seated 12pm & Arrival from 1pm, to be seated at 1:30pm.
All tables of 6 or over will be in the function suite. Room requests will be noted but not guaranteed.
Please inform us of any dietary requirements upon booking | Please see our terms & conditions.

New Year's Eve

The Swinging Sixties

Step into an era of bold fashion, iconic music, and unforgettable style. Dress to impress in your favourite 1960s-inspired outfit. Enjoy a decadent five-course dinner before taking to the dance floor, where our DJ will be spinning the biggest hits of the decade and party classics to keep you dancing into the early hours.

Raise a glass of bubbly as we welcome 2027 with style and a whole lot of sixties spirit.

Arrival Drink & Canapes

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Venison & Thyme Terrine, Charred Baby Onions, Ruby Port Dressing, Sourdough (GFA)
Smoked Beetroot Tartar, Confit Tomato, Bloody Mary Shot (VE, GF)
Lavender & Tea Smoked Salmon, Lemon Emulsion, Quails Egg (GF)

Iced Limoncello & Orange Parfait, Raspberry Gel (GF, VE)

Tournedos Rossini, Seared Beef Fillet, Black Truffle Croustade, Chicken Liver Faggot, Baby Vegetables & Wild Mushrooms, Madeira Jus (GFA)
Baked Cod Fillet, Brown Crab Ravioli, Spaghetti Vegetables, Hendricks Gin, Dill & Cucumber Butter Sauce (GFA)
'Mille Feuille' Of Aromatic Roast Baby Vegetables, Carrot Gel, Cep Puree, Black Garlic & Herb Oil (VE)

Trio Of Classic Desserts

Panettone Bread & Butter Pudding, Filo Parcel Of Chocolate Ganache & Kirsch Cherries,
Mini Gingerbread Crème Brûlée
Vegan Alternatives Available on request

Toast at Midnight

£90.00 Per Person
Dress Code: 1960's
7pm | Carriages at 1:00am

Stay the night with our exclusive New Year's Eve Package, from £330.00 for two people, based on two adults sharing a Guest Double Room.
Book today and let us take you through to 2027.

All parties of less than 8 are likely to be seated with other groups.

Please inform us of any dietary requirements upon booking | Please see our terms & conditions.

Terms and Conditions:

All payments made are non-refundable.

Wreath Workshop: Full payment made at booking. Tickets are non-refundable or transferable.

Festive Menu reservations 10+ people will require pre-order and full pre-payment.

Please note: room requests for festive menu reservations will be taken in to consideration however no guarantee can be made.

Festive Menu reservations over 10 people will require a pre-order 1 week prior to reservation. Please inform the hotel of all dietaries and allergens within your group prior to arrival. Failure to provide food pre-orders before the deadline may result in your first preference of dish, per course, not being available and a standard selection may be chosen.

In the event of extreme or adverse weather conditions, it will be the hotel's decision whether to arrange an alternative date or cancel.

For Christmas Party Nights: Full payment required upon confirmation of booking, spaces will not be held provisionally. Please inform the hotel of all dietaries and allergens within your group a month before your party night date. We cannot guarantee seating plans at public events.

For Private Events: Please also see terms and conditions on event contract.

In the unlikely event that numbers for an event do not reach the level deemed necessary by the hotel to make a satisfactory atmosphere, the event will be cancelled. In this case, guests may be invited to change the date of their party or have a full refund.

The acceptance of any increase in numbers will be entirely at the hotels discretion.

Special party night / new year's eve accommodation discount is only available to those attending the hotel for Christmas Party Night or New Year's Eve Gala. Our main hotel bar is open after your event for residents of the hotel, however we reserve the right to close the bar or restrict access at any point if necessary.

We reserve the right to charge individual guests or lead guests for the cost of rectifying damage which has been caused by the deliberate, negligent or reckless acts of guests to the hotel's property or structure.

Please ensure prompt arrival as latecomers cannot be served missed courses. Similarly, service cannot be delayed and courses will be served regardless of whether guests are seated or not.

Guests are not permitted to bring their own alcohol on to the premises. Any alcohol found will be confiscated by management and guest may be removed from the premises.

The management reserves the right to refuse admission.

Please do not bring with you or organise anything that may offend or cause discomfort to other hotel guests.

The hotel reserves the right to make changes to menus if ingredients cannot be sourced.

For Christmas Resident Package: A 50% non-refundable deposit is required upon booking. The remaining balance, along with pre-orders, must be given prior to 25.11.2026. If full payment is not received, your booking may be released and deposit lost. Check in time from 3:00pm and check out is 11:00am.

Christmas Day: Payment is taken in full at time of booking. All food and wine pre-orders for Christmas Day are required by the 25.11.2026. Please inform the hotel of all dietaries and allergens within your group prior to arrival.

New Years Eve: Payment is taken in full a time of booking. All food and wine pre-orders are required by the 30.11.2026. Please inform the hotel of all dietaries and allergens upon booking. We cannot guarantee seating plans at public events.

Allergen Code: N - Contains Nuts | GF - Gluten free | GFA - Gluten free available on request | VE - Vegan | VEA - Vegan Option available on request



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