

Christmas this year deserves De Vere

DE VERE

Enjoy a Christmas to remember, filled with fun and celebration all within the surroundings of our Grade II listed Victorian mansion at De Vere Tortworth Court. Hidden away on the edge of the Cotswolds, yet easily reached from Bristol, the former ancestral home of the Ducie family has been lovingly restored, creating a wonderful setting for the Christmas festivities. Whether you are catching up with loved ones, or partying the night away with colleagues, our fine wines, mouth-watering menus and festive decorations will ensure everyone enjoys a Christmas to remember.



Westminster Gala Party Night DE VERE TORTWORTH COURT



Join us for an evening to remember at one of our gala party nights. A fabulous occasion for partying with friends or colleagues. Enjoy a night of fine food, music and dancing - in a festive and atmospheric location. Your evening will commence with welcome drinks, followed by a lavish three-course dinner accompanied by live music from our house band and resident DI.

Package details



WELCOME DRINK
THREE COURSE DINNER
TEA & COFFEE WITH MINCE PIES
LIVE BAND
DJ AND DISCO

PRICES AND DATES

£65 per person 1st, 2nd, 8th, 9th, 15th December

TIME

7pm - Drinks reception 7.30pm - Dinner lam - Carriages

OVERNIGHT ACCOMMODATION

Preferential accommodation rates are available. Bed & Breakfast in a standard double or twin from £99.00 per room per night.

Menu





STARTERS

PLUM TOMATO & FENNEL SOUP (Ve)

Served with pitta bread croutons and toasted pumpkin seeds

CONFIT PORK & APPLE TERRINE

Onion marmalade, cornichons, sourdough croute, pea shoots

BLOW TORCHED SMOKED SALMON

Salt baked beetroot, creamed horseradish, pea shoots, dill oil

MAIN COURSES

ROASTED CORN-FED CHICKEN SUPREME

Wrapped in streaky bacon, served with sage & onion stuffing, pigs in blanket, honey glazed parsnips, potato gratin, tender-stem broccoli, port wine jus

PROSCIUTTO WRAPPED COD LOIN

Served with seasonal greens, potato terrine, lemon & caper beurre blanc

BAKED BUTTERNUT SQUASH, PUY LENTIL FILO PIE (Ve)

Tender stem broccoli, roasted purple potatoes, vegan gravy

DESSERTS

CHOCOLATE AND ORANGE TART

Whipped vanilla cream & toffee popcorn

MADAGASCAN BAKED VANILLA CHEESECAKE

Almond biscotti, seasonal berries

VEGAN PASSION FRUIT TART (Ve)

Mango sorbet









Once the grand conservatory to the Mansion House, our dramatic Orangery creates a memorable setting for your Christmas party. You'll be welcomed with a drink on arrival before enjoying a three-course Christmas meal. Then dance the night away to hits old and new with our resident DJ.

Menu





STARTERS

PLUM TOMATO & FENNEL SOUP (Ve)

Served with pitta bread croutons and toasted pumpkin seeds

CONFIT PORK & APPLE TERRINE

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DESSERTS

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Whipped vanilla cream & toffee popcorn

MADAGASCAN BAKED VANILLA CHEESECAKE

Almond biscotti, seasonal berries

VEGAN PASSION FRUIT TART (Ve)

Mango sorbet

Package details



WELCOME DRINK
THREE COURSE DINNER
TEA & COFFEE WITH MINCE PIES
DI AND DISCO

PRIVATE HIRE OF THE ORANGERY

PRICES AND DATES

£59 per person Mid week dates available throughout November & December

TIME

7pm - Drinks reception 7.30pm - Dinner Midnight - Carriages

OVERNIGHT ACCOMMODATION

Preferential accommodation rates are available. Bed & Breakfast in a standard double or twin from £99.00 per room per night.





Newly launched for 2023 the Tipi at De Vere Tortworth Court is the perfect venue for those looking for a more relaxed venue for a Christmas party. You'll be welcomed by the atmospheric twinkly lights and fire pits of the Tipi, before enjoying a two course festive menu. Then dance the night away to hits old and new at the silent disco.



Package details

PRIVATE HIRE OF THE TIPI TWO COURSE FESTIVE MENU SILENT DISCO (BACKGROUND MUSIC DURING THE MEAL)

PRICES AND DATES

£50 per person Available throughout November & December

TIME

7pm - Arrival 7.30pm - Dinner served Midnight - Carriages

OVERNIGHT ACCOMMODATION

Preferential accommodation rates are available. Bed & Breakfast in a standard double or twin from £99.00 per room per night.

Menu

MAIN COURSES

ROASTED CORN-FED CHICKEN SUPREME

Wrapped in streaky bacon, served with sage & onion stuffing, pigs in blanket, honey glazed parsnips, potato gratin, tender stem broccoli, port wine jus

BAKED BUTTERNUT SQUASH, PUY LENTIL FILO PIE (Ve)

Tender stem broccoli, roasted purple potatoes, vegan gravy

DESSERTS

MADAGASCAN BAKED VANILLA CHEESECAKE

Almond biscotti, seasonal berries

VEGAN PASSION FRUIT TART (Ve)

Mango sorbet



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Sing along as you join us at our ABBA tribute night in The Westminster Suite. It's a wonderful way to celebrate the festive season. You'll also enjoy a welcome drink on arrival and a festive three-course meal.

Menu





STARTERS

PLUM TOMATO & FENNEL SOUP (Ve)

Served with Pitta bread croutons and toasted pumpkin seeds

CONFIT PORK & APPLE TERRINE

Onion marmalade, cornichons, sourdough croute, pea shoots

BLOW TORCHED SMOKED SALMON

Salt baked beetroot, creamed horseradish, pea shoots, dill oil

MAIN COURSES

ROASTED CORN-FED CHICKEN SUPREME

Wrapped in streaky bacon, served with sage & onion stuffing, pigs in blanket, honey glazed parsnips, potato gratin, tender-stem broccoli, port wine jus

PROSCIUTTO WRAPPED COD LOIN

Served with seasonal greens, potato terrine, lemon & caper beurre blanc

BAKED BUTTERNUT SQUASH, PUY LENTIL FILO PIE (Ve)

Tender-stem broccoli, roasted purple potatoes, vegan gravy

DESSERTS

CHOCOLATE AND ORANGE TART

Whipped vanilla cream & toffee popcorn

MADAGASCAN BAKED VANILLA CHEESECAKE

Almond biscotti, seasonal berries

VEGAN PASSION FRUIT TART (Ve) Mango sorbet

BOOK HERE

Package details



WELCOME DRINK

THREE COURSE DINNER
TEA & COFFEE WITH MINCE PIES
TRIBUTE ACT

DJ AND DISCO

PRICES AND DATES

£65 per person 21st December

TIME

7pm - Drinks reception 7.30pm - Dinner lam - Carriages

OVERNIGHT ACCOMMODATION

Preferential accommodation rates are available. Bed & Breakfast in a standard double or twin from £99.00 per room per night.



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Once the old library, The 1853 Restaurant & Library Bar has maintained many of its original features including oak-panelling, ornate archways and a grand fireplace with views out across the gardens; the ideal setting for your festive afternoon tea.

Menu





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Served with Pitta bread croutons and toasted pumpkin seeds

CONFIT PORK & APPLE TERRINE

Onion marmalade, cornichons, sourdough croute, pea shoots

BLOW TORCHED SMOKED SALMON

Salt baked beetroot, creamed horseradish, pea shoots, dill oil

MAIN COURSES

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PROSCIUTTO WRAPPED COD LOIN

Served with seasonal greens, potato terrine, lemon & caper beurre blanc

BAKED BUTTERNUT SQUASH, PUY LENTIL FILO PIE (Ve)

Tender stem broccoli, roasted purple potatoes, vegan gravy

DESSERTS

CHOCOLATE AND ORANGE TART

Whipped vanilla cream & toffee popcorn

MADAGASCAN BAKED VANILLA CHEESECAKE

Almond biscotti, seasonal berries

VEGAN PASSION FRUIT TART (Ve)

Mango sorbet



TIME



Enjoy a festive afternoon tea in the 1853 Restaurant at De Vere Tortworth Court where you can take in extensive views across the South Gloucestershire countryside.

Menu





SAVOURY

WENSLEYDALE & RED ONION TARTLET HONEY ROASTED PIGS IN BLANKETS

SANDWICHES

SMOKED SALMON WITH CHIVE & LEMON CRÈME FRAÎCHE
CUCUMBER, CREAM CHEESE & WATERCRESS
TURKEY & CRANBERRY
TRUFFLE EGG MAYONNAISE WITH ROCKET

SCONES & THIS SEASON'S CAKES

SULTANA SCONE WITH CLOTTED CREAM & FRUIT JAM SNOWFLAKE LEMON CHEESECAKE CHRISTMAS CAKE CHOCOLATE ORANGE BAUBLE WARM MINCE PIES

With a selection of Twining's teas, fruit infusions & coffees. Dietary requirements can be catered for

Package details

SELECTION OF DELICIOUS, FESTIVE FINGER SANDWICHES AND SAVOURIES FESTIVE TREATS AND MINI CAKES SELECTION OF TWINING'S TEAS, FRUIT INFUSIONS AND COFFEES

PRICES AND DATES

Adults £29.95 per person Children: (4-12 years): £14.95 per child (3 years and under): complimentary

Available throughout December

TIME

2pm - 4pm midweek 12:30pm - 4pm weekends

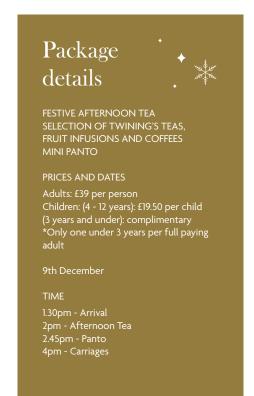








Join us for a festive afternoon in The Westminster Suite for our mini panto 'Treasure Island' by Chaplins. Enjoy an afternoon tea paired with comedy, songs, adventure and audience participation. Cheer the hero 'Jenny Jiggles' and boo the evil pirate 'Long John Silver'! Roar with laughter at the comedy antics of Dame Auntie Nelly, and of meet the friendliest cat ever.



Menu





SAVOURY

WENSLEYDALE & RED ONION TARTLET HONEY ROASTED PIGS IN BLANKETS

SANDWICHES

SMOKED SALMON WITH CHIVE & LEMON CREME FRAICHE
CUCUMBER, CREAM CHEESE & WATERCRESS
TURKEY & CRANBERRY
TRUFFLED EGG MAYONNAISE WITH ROCKET

SCONES & THIS SEASON'S CAKES

SULTANA SCONE WITH CLOTTED CREAM & FRUIT JAM SNOWFLAKE LEMON CHEESECAKE CHRISTMAS CAKE CHOCOLATE ORANGE BAUBLE WARM MINCE PIES

With a selection of Twining's teas, fruit infusions & coffees. Childrens menu will be available





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A very special visitor will be arriving in The Westminster Suite at De Vere Tortworth Court this festive season as Santa drops by to join us at our traditional lunch. Our magician will be on hand to entertain with table magic and you'll enjoy a three-course festive lunch with coffee and mince pies. Then Santa will make his appearance with a gift for each child.

Menu





STARTERS

NORWEGIAN SMOKED SALMON

Lightly pickled cucumber, Bloody Mary dressing & salad leaves

ROASTED PLUM TOMATO & BASIL SOUP (V)

Cheddar cheese crouton

SMOOTH DUCK AND ORANGE PATE

Spiced pear chutney, pea shoots, toasted ciabatta

FROM THE BUFFET

SLOW COOKED HONEY AND MUSTARD GLAZED HAM

Served with apple and sage sauce

SLOW ROASTED SIRLOIN OF BEEF

With Yorkshire pudding & pan gravy

ROASTED TURKEY BREAST

Sage and onion stuffing, pigs in blanket, cranberry sauce

BAKED BUTTERNUT SQUASH, PUY LENTIL FILO PIE (V)

Tender stem broccoli, roasted purple potatoes, vegetarian gravy

All above served with the below accompaniments Braised red cabbage, honey roast parsnips, steamed new potatoes, rosemary & garlic roast potatoes, panaché of mixed vegetables

DESSERTS

BAKED MADAGASCAN VANILLA CHEESECAKE

Mulled wine fruit compote & whipped cream

SALTED CARAMEL & CHOCOLATE TART
Toffee popcorn, Chantilly whipped cream

TRADITIONAL CHRISTMAS PUDDING With brandy sauce





New Year's Eve Gala Dinner DE VERE TORTWORTH COURT



Welcome 2024 at our beautiful hotel as we celebrate the biggest night of the year with our New Year's Eve gala dinner. Join us for an arrival drinks reception with canapés, four-course meal and musical entertainment from our live band. Then hit the dancefloor as our resident DJ entertains with your favourite hits. As we countdown to midnight, enjoy a glass of fizz and start the New Year in style.

Package details



DRINKS RECEPTION AND CANAPÉS FOUR-COURSE MEAL LIVE BAND DJ AND DISCO GLASS OF FIZZ AT MIDNIGHT

PRICES AND DATES

GALA DINNER AND ACCOMMODATION £225.00 per person gala dinner and overnight accommodation in a standard room

- *Based on two adults sharing including breakfast
- *Upgraded bedrooms are available, supplement will apply

31st December

TIME

7pm - Drinks reception 7.30pm - Dinner lam - Carriages

Menu





Chef's choice of three hot and cold canapés



BEEF BRISKET ARANCINI



Tarragon crème fraîche, parmesan crisp, micro cress salad

SORBET

BLOOD ORANGE SORBET

MAIN COURSES

ROASTED ENGLISH RUMP OF LAMB (SERVED MEDIUM)

Wild mushroom fricassee, dauphinoise potato, confit lamb shoulder croquette & redcurrant jus

DESSERTS

RASPBERRY AND VANILLA CHEESECAKE DOME

COFFEE & PETIT FOURS





DE VERE TORTWORTH COURT Wotton-Under-Edge, GL12 8HH

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DEVERE.COM Devere.Com/tortworthcourt



Westminster Gala Party Nights/ Orangery Christmas Party Nights, Private Parties in the Tipi and Tribute Nights. All bookings require full pre-payment. A 50% deposit will be refunded for any cancellations up until 31st October 2023. Please highlight any dietary requirements at the time of booking.

Afternoon Tea, Pantomine 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.