

Christmas this year deserves De Vere



CHRISTMAS AND NEW YEAR 2024

DE VERE

TORTWORTH COURT



Season's Greetings

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.

GREEN CHRISTMAS

We are passionate about sustainability and therefore, this year we are not offering Christmas crackers at our festive events. We will of course ensure that your Christmas celebrations are as memorable as ever. Becoming more sustainable is a journey and we can't do it alone.

Thank you for your support.

Gift Cards

Why not treat your loved one to a gift card this Christmas?

Simply let them choose what they would like to spend it on. Whether that's an afternoon tea, an overnight stay or a treatment in the spa.

AVAILABLE AT [DEVERE.GIFT](https://www.devere.com/gift)



Gala Party Night



Package details

INCLUDES

Welcome drink
Three course dinner
Tea & coffee
Live band
Dj and disco

PRICES AND DATES

6th, 13th & 21st December - £65
14th December - £69

TIME

7pm - Drinks reception
7.30pm - Dinner
1am - Carriages

OVERNIGHT ACCOMMODATION

Preferential accommodation rates are available. Bed & Breakfast in a standard double or twin from £140.00 per room per night.

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 DJ.

Menu

STARTERS

SWEET POTATO & COCONUT SOUP (VE)

Toasted pumpkin seeds, coconut cream, crusty bread roll

CONFIT PORK & APPLE TERRINE

Onion marmalade, cornichons, sourdough croute, pea shoots

OAK SMOKED RAINBOW TROUT FILLET

Celeriac & apple rémoulade, pea shoots, raspberry vinaigrette

MAINS

ROASTED CORN-FED CHICKEN SUPREME

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

BAKED SALMON FILLET TOPPED WITH GARLIC & LEMON HERB CRUST

Served with seasonal greens, potato terrine, dill & caper cream sauce

BAKED BUTTERNUT SQUASH, LENTIL & CUMIN FILO PIE (VE)

Buttered broccoli, roasted purple potatoes, vegan gravy

DESSERTS

TIRAMISU TORTE

Layers of coffee-soaked sponge & coffee mousse served with almond biscotti, whipped cream & berries

CHRISTMAS PUDDING CHEESECAKE

Mulled wine sauce, seasonal berries & toffee popcorn

VEGAN CHOCOLATE AND ORANGE TART (VE) (GF)

Pistachio crumb, fresh berries & fruit coulis

Followed by freshly brewed tea and coffee

Private Parties in The Orangery



Package details

INCLUDES

Welcome drink
Three course dinner
Tea & coffee
Dj and disco

PRICES AND DATES

£59 per person

Mid week dates available throughout
November & December

TIME

7pm - Drinks reception
7.30pm - Dinner
12am - Carriages

OVERNIGHT ACCOMMODATION

Preferential accommodation rates are available. Bed & Breakfast in a standard double or twin from £140.00 per room per night.

Once the grand conservatory to the Mansion House, our impressive 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

SWEET POTATO & COCONUT SOUP (VE)

Toasted pumpkin seeds, coconut cream, crusty bread roll

CONFIT PORK & APPLE TERRINE

Onion marmalade, cornichons, sourdough croute, pea shoots

OAK SMOKED RAINBOW TROUT FILLET

Celeriac & apple rémoulade, pea shoots, raspberry vinaigrette

MAINS

ROASTED CORN-FED CHICKEN SUPREME

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

BAKED SALMON FILLET TOPPED WITH GARLIC & LEMON HERB CRUST

Served with seasonal greens, potato terrine, dill & caper cream sauce

BAKED BUTTERNUT SQUASH, LENTIL & CUMIN FILO PIE (VE)

Buttered broccoli, roasted purple potatoes, vegan gravy

DESSERTS

TIRAMISU TORTE

Layers of coffee-soaked sponge & coffee mousse served with almond biscotti, whipped cream & berries

CHRISTMAS PUDDING CHEESECAKE

Mulled wine sauce, seasonal berries & toffee popcorn

VEGAN CHOCOLATE AND ORANGE TART (VE) (GF)

Pistachio crumb, fresh berries & fruit coulis

Followed by freshly brewed tea and coffee

ABBA Tribute Night



Package details

INCLUDES

Welcome drink
Three course dinner
Tea & coffee
Tribute act
Dj and disco

PRICES AND DATES

£65 per person

Available:
20th December

TIME

7pm - Drinks reception
7.30pm - Dinner
1am - Carriages

OVERNIGHT ACCOMMODATION

Preferential accommodation rates are available. Bed & Breakfast in a standard double or twin from £140.00 per room per night.

Join us for an unforgettable evening at our ABBA tribute night, where you can sing along to all your favorite hits. It's the perfect way to celebrate the festive season. Enjoy a welcome drink on arrival and a delicious festive three-course meal.

Menu

STARTERS

SWEET POTATO & COCONUT SOUP (VE)

Toasted pumpkin seeds, coconut cream, crusty bread roll

CONFIT PORK & APPLE TERRINE

Onion marmalade, cornichons, sourdough croute, pea shoots

OAK SMOKED RAINBOW TROUT FILLET

Celeriac & apple rémoulade, pea shoots, raspberry vinaigrette

MAINS

ROASTED CORN-FED CHICKEN SUPREME

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

BAKED SALMON FILLET TOPPED WITH GARLIC & LEMON HERB CRUST

Served with seasonal greens, potato terrine, dill & caper cream sauce

BAKED BUTTERNUT SQUASH, LENTIL & CUMIN FILO PIE (VE)

Buttered broccoli, roasted purple potatoes, vegan gravy

DESSERTS

TIRAMISU TORTE

Layers of coffee-soaked sponge & coffee mousse served with almond biscotti, whipped cream & berries

CHRISTMAS PUDDING CHEESECAKE

Mulled wine sauce, seasonal berries & toffee popcorn

VEGAN CHOCOLATE AND ORANGE TART (VE) (GF)

Pistachio crumb, fresh berries & fruit coulis

Followed by freshly brewed tea and coffee

Festive Lunches



Package details

INCLUDES

Three course meal

PRICES AND DATES

£35 per person

Available Midweek throughout December

TIME

12.30pm - 2.30pm

Join us at the 1853 Restaurant at De Vere Tortworth Court for a festive lunch with stunning countryside views. Start your experience with a glass of mulled wine on arrival, then sit back and enjoy a traditional three-course festive lunch.

Menu

STARTERS

SWEET POTATO & COCONUT SOUP (VE)

Toasted pumpkin seeds, coconut cream, crusty bread roll

CONFIT PORK & APPLE TERRINE

Onion marmalade, cornichons, sourdough croute, pea shoots

MAINS

ROASTED CORN-FED CHICKEN SUPREME

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

BAKED BUTTERNUT SQUASH, LENTIL & CUMIN FILO PIE (VE)

Buttered broccoli, roasted purple potatoes, vegan gravy

DESSERTS

CHRISTMAS PUDDING CHEESECAKE

Mulled wine sauce, seasonal berries & toffee popcorn

VEGAN CHOCOLATE AND ORANGE TART (VE) (GF)

Pistachio crumb, fresh berries & fruit coulis

Festive Afternoon Tea



Package details

PRICES AND DATES

Adults £35 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

Savor a festive afternoon tea in the 1853 Restaurant at De Vere Tortworth Court, where you can enjoy breathtaking views across the South Gloucestershire countryside.

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

Selection of Twinings teas, fruit infusion and coffees

Dietary requirements can be catered for

Festive Family Afternoon Tea



Package details

PRICES AND DATES

Children (Aged 4- 12) £20.00
Adults £39.00

Available:
14th December

TIME

1.30pm - 4pm

Join us on Saturday December 14th for a magical festive afternoon tea featuring some familiar faces. Enjoy a festive family fun day creating Christmas memories that will last a lifetime.

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

Selection of Twinings teas, fruit infusion and coffees

Children's menu will be available

Santa Sunday Lunches



Package details

INCLUDES

Plated starter and dessert
Carvery main course
Tea & coffee with mince pies
Santa's visit and gift

PRICES AND DATES

£42.50 per adult
£22.00 per child (4-12 years)
Children age 3 & under complimentary

Available:
15th December
22nd December

SITTINGS AVAILABLE

12.30pm - 3.30pm

This festive season, De Vere Tortworth Court welcomes a very special visitor as Santa himself joins us for a traditional lunch. Enjoy table magic from our magician, followed by a delightful three-course festive lunch complete with coffee and mince pies. Santa himself will make a magical appearance, presenting each child with a special gift.

Menu

STARTERS

NORWEGIAN SMOKED SALMON

Lightly pickled cucumber, dill crème fraiche, toasted rye bread & micro leaves

ROASTED PLUM TOMATO & BASIL SOUP (V)

Parmesan croute, herb oil

HAM HOCK & PICKLED CARROT TERRINE

Spiced pear chutney, pea shoots, cornichons, toasted ciabatta

MAINS

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

ALL ABOVE SERVED WITH BELOW ACCOMPANIMENTS

Braised red cabbage, honey roast parsnips, steamed new potatoes, rosemary & garlic roast potatoes, panache of mixed vegetables

DESSERTS

BAKED MADAGASCAN VANILLA CHEESECAKE

Mulled wine fruit compote & whipped cream

VEGAN CHOCOLATE AND ORANGE TART (VE) (GF)

Pistachio crumb, fresh berries & fruit coulis

TRADITIONAL CHRISTMAS PUDDING

Served with brandy sauce

Followed by freshly brewed tea and coffee served with mini mince pies

New Years Eve Gala Dinner



Package details

INCLUDES

Drinks reception and canapes
Four-course meal
Live band
Dj and disco
Glass of fizz at midnight

PRICES AND DATES

*£225.00 per person including Gala Dinner and overnight accommodation in a standard room

*Based on two sharing including breakfast

*Upgraded bedrooms are available, supplement will apply

*Over 18s only

Available:
31st December

TIME

7pm - Drinks reception
7.30pm - Dinner
1am - Carriages

Celebrate the arrival of 2025 at our spectacular New Year's Eve Gala Dinner. Begin the evening with arrival drinks and delicious canapés, followed by a sumptuous four-course meal, then enjoy live music from our talented live band. Dance the night away with our resident DJ and as we approach midnight toast the New Year with a glass of bubbly to welcome in 2025 with unforgettable style.

Menu

STARTERS

NORWEGIAN SMOKED SALMON ARANCINI.

Keta caviar, pickled cucumber, dill crème fraiche, caper berries, micro cress

WILD MUSHROOM SOUP (V)

Toasted blue cheese croutons

SORBET

6'O CLOCK GIN & LIME SORBET, CANDIED LEMON

MAINS

MAPLE GLAZED GRESSINGHAM DUCK BREAST

Wild mushroom fricassee, pomme anna, confit duck croquette & star anise jus

HARISSA KALE, VEGAN FETA & BUTTERNUT SQUASH STRUDEL (VE)

Served with Sautéed wild mushrooms, baby spinach & crushed purple potato mash

DESSERTS

MILLIONAIRE'S TART

Rich chocolate pastry, caramel & dark chocolate, cinnamon & toffee popcorn, whipped baileys cream

VEGAN CHOCOLATE & CARAMEL BROWNIE (VE)

Vegan vanilla ice cream

Followed by freshly brewed tea and coffee served with petit fours

DE VERE TORTWORTH COURT

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DEVERE.COM

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DE VERE

TORTWORTH COURT

Gala Party Nights/ Orangery Christmas Party Nights, and Tribute Nights. All bookings require full pre-payment. A 50% deposit will be refunded for any cancellations up until 31st October 2024. Please highlight any dietary requirements at the time of booking.

Afternoon Tea, Afternoon Tea with Frozen, 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.