



A VERY  
WROXTON  
CHRISTMAS



WROXTON

OUR CHRISTMAS  
TIMELINE

# 2025 CHRISTMAS

## WEEKEND PARTY NIGHTS

5th | 6th | 12th | 13th  
December

*An evening of delicious food and fantastic entertainment from our resident DJ.*



## FESTIVE AFTERNOON TEA

Monday - Sunday  
throughout  
December

*All your afternoon favourites; sweet & savoury!*

## BREAKFAST WITH SANTA

7th & 14th  
December

*Enjoy a buffet breakfast with Santa*



## MURDER MYSTERY DINNER

Friday 19th  
December

*Invitation 2 Murder -  
Christmas Carol Killings*



## CHRISTMAS DAY LUNCH

Thursday 25th  
December

*12pm arrivals with a glass of fizz!*



## BOXING DAY LUNCH

Friday 26th  
December

*12pm - 4pm  
3 Courses*

## NEW YEARS EVE BUFFET

Wednesday 31st  
December

*Buffet and DJ- Bring in 2026 in Style*





# STAY WITH US THIS CHRISTMAS

*Over Christmas*

## 24th - 26th DECEMBER

Based on 2 people sharing

2 nights bed and breakfast - £320.00

with Christmas day lunch - £510.00



## 23rd - 26th DECEMBER

## 24th - 27th DECEMBER

3 nights bed and breakfast £480.00

with Christmas day lunch £670.00



Single occupancy

£130 bed and breakfast per night

£10 executive upgrade

£15 superior upgrade



# WEEKEND PARTY NIGHTS



Friday 5th | Saturday 6th | Friday 12th | Saturday 13th

3 Courses £35.00 per Adult

*Join us for a night like no other! Whether you are celebrating with friends, family or colleagues, enjoy an evening of delicious food and fantastic entertainment from our resident DJ.*

£105.00 bed and breakfast single occ £120 bed and breakfast double occ.

## STARTER

Crispy Tempura battered prawns with a sweet chilli dip.



Chicken and Liver Parfait, caramelised onion chutney with toasted sourdough.



Tomato and Basil soup, warm crusty roll.



Duo of melon with cucumber and fresh mint.

## MAIN COURSE

Traditional roast turkey, roast potatoes, honey glazed carrots and parsnips, home-made sage & onion stuffing, winter veg, pigs in blanket, Yorkshire pudding and gravy.



Roast beef, Roast Potatoes, home-made sage & onion stuffing, winter veg, Yorkshire pudding, red wine jus.



Parsley and vegetable crusted fillet of Haddock, winter veg, new potatoes, served with citrus saffron butter sauce.



Homemade vegan cottage pie, winter veg, vegan gravy.

## DESSERT

Selection of cheese and biscuits, grapes, celery and festive chutney



Chocolate brownie with ice cream



Sticky Toffee Pudding with ice cream

## DRINKS PACKAGE

£20 bottle of house wine



Early Booking incentive - £5.00 glass of bucks fizz if booked by October 31st  
Group Discount Booking - Organiser free room

# MURDER MYSTERY DINNER



Friday 19th December

£45.00 Early Bird | £50.00 per person

*Invitation 2 Murder - Christmas Carol Killings*

£105.00 bed and breakfast single occ £120 bed and breakfast double occ.



## STARTER

Crispy Tempura battered prawns with a sweet chilli dip.



Chicken and Liver Parfait, caramelised onion chutney with toasted sourdough.



Tomato and Basil soup, warm crusty roll.



Duo of melon with cucumber and fresh mint.

## MAIN COURSE

Traditional roast turkey, roast potatoes, honey glazed carrots and parsnips, home-made sage & onion stuffing, winter veg, pigs in blanket, Yorkshire pudding and gravy.



Roast beef, Roast Potatoes, home-made sage & onion stuffing, winter veg, Yorkshire pudding, red wine jus.



Parsley and vegetable crusted fillet of Haddock, winter veg, new potatoes, served with citrus saffron butter sauce.



Homemade vegan cottage pie, winter veg, vegan gravy.

## DESSERT

Traditional Xmas pudding with brandy sauce.



Cheese and Biscuits.



Sticky Toffee Pudding, ice cream.



Chocolate brownie, ice cream.

## DRINKS PACKAGE

£20 bottle of house wine

Website Bookings:

<https://invitation2murder.co.uk/events/christmas-carol-killing-2/>

Monday To Sunday 11am - 4pm throughout December

£25.00 Adults | £12.50 Children

Vegan, Vegetarian and Gluten Free Available.



### FINGER SANDWICHES

Roast Turkey and cranberry

Honey roasted ham and mustard

Smoked salmon and cream cheese

Festive Falafel and Houmous

### SAVOURY

Roast Turkey and cranberry

Honey roasted ham and mustard

Smoked salmon and cream cheese

Festive Falafel and Houmous

### CAKES

Dark chocolate yule log

Spiced Christmas shortbread

Mini Mince pie

Iced Christmas fruit cakes

### SCONES

Scones with cream and jam

### REFRESHMENTS

Tea and Coffee

# FESTIVE AFTERNOON TEA





£95.00 Adults | Under 3's free | 5-10 years old £30,  
10-15 years old £45.00

Arrivals from 12pm for lunch to be served at 12:30pm

Arrival Drink *Glass of Fizz* | *Amuse-Bouche*

## STARTER

Broccoli & Stilton Soup served with a warm crusty roll



Chicken, wild mushroom and spinach roulade served  
with orange and pineapple jam



Seafood cocktail served on a bed of lettuce with  
marie rose sauce



Pear, walnut and feta salad

PALATE CLEANSER    Mint and Lemon sorbet

## MAIN COURSE

Traditional roast turkey, roast potatoes, honey glazed  
carrots and parsnips, home-made sage & onion  
stuffing, winter veg, pigs in blanket, Yorkshire  
pudding and gravy



Honey roasted pork loin, home-made sage & onion  
stuffing, roast potatoes, honey glazed carrots and  
parsnips, winter veg served with apple sauce



Salmon en croute, champagne chavis sauce,  
dauhpnoise potatoes, shallots, buttered green beans  
and carrots



Chestnut and cashew nut roast, home-made sage &  
onion stuffing, roast potatoes, honey glazed carrots  
and parsnips, winter veg

## DESSERT

Traditional Christmas Pudding with Brandy Sauce



Chocolate Baileys cheesecake with Baileys ice cream



Cheese and Biscuits



Dark chocolate tart with orange sorbet



26th December | 12pm - 4pm

£38.00 | 2 course | £45.00 3 course |  
Children | £20.00 2 courses | £25.00 3 courses Under

### STARTER

Vegetable Soup, with warm crusty roll

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Chicken Liver Pate, sourdough

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Brie cheese, apple and onion tart, served with tomato  
and red pepper coulis

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Duo of Melon , sorbet

### MAIN COURSE

Maple honey mustard glazed ham, potato gratin and  
winter veg

Turkey Curry with steamed rice, mango chutney and  
poppodom

Pan fried salmon fillet, new potatoes, green  
vegetables, white wine sauce

Baked Puff Pastry Tartlet, plum chutney, caramelised  
shallots.

### DESSERT

Chocolate tart with orange sorbet

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Sticky toffee pudding with vanilla ice cream

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Trio of cheese & biscuits with grapes, celery and  
chutney





# BREAKFAST WITH SANTA

Sunday 7th and Sunday 14th December | 10am

£15.50 Adults | £12.50 Children with a gift | Under 5's £5.00

*Enjoy a buffet breakfast with Santa*

## HOT BUFFET

Bacon, Sausage, Hash Brown, Beans  
Mushroom, Scrambled egg/fried egg, Toast

## CONTINENTAL

Selected cereals, Pancakes, Yogurts, Fruit

Tea/coffee & Juice station

# NYE BUFFET

31st December 2025

£60.00 Adults | £30.00 Children

*Buffet and DJ- Bring in 2026 in Style*

*Arrival Drink | Fizz with Canapes in the reception area*

## BUFFET

Cheese, meats, breads, crackers, olives, chutneys, grapes, celery, pork pies, sausage rolls, apricots, apple, cherry tomatoes, pears, cucumber, scotch eggs, quiches, berries,

Shot at midnight!



