Christmas and New Year 2026

Billesley Manor

Hotel & Spa

Make this Christmas Magical

Christmas is a magical time of the year. From celebrations with family and friends, to relaxing and enjoying a festive escape, Billesley Manor Hotel and Spa is the perfect choice.

The hotel is the most wonderful location to unwind and enjoy the festivities with the option to explore the Warwickshire countryside and nearby Stratford upon Avon.

FESTIVE AFTERNOON TEA

SERVED FROM 16TH NOVEMBER
12PM - 4PM DAILY
BOOKING IS ESSENTIAL

SANDWICHES AND SAVOURIES

- Turkey & Cranberry
- Salmon, Cucumber & Crème Fraiche
- Cheddar & Ale Chutney
- Colston Bassett Stilton & Wild Mushroom Tartlet

SWEET TREATS

- Pear & Cinnamon Pavlova
- Red Berries Macaron
- Chocolate Orange Tart
- Carrot & Ginger Cake

HOMEMADE SCONES

- Plain
- Orange & Raisin

Served with Fruit Jam & Clotted Cream

£34 per person
£42 per person with a glass of Prosecco
£17 for under 12s with unlimited fruit squash

Allergen information available upon request. We will do our best to adapt our food for any special dietary requirements where possible.

Lunch WITH SANTA

SUNDAY 13TH DECEMBER
12PM- 4PM

Enjoy a three course Christmas Lunch with a visit from Santa himself, bearing gifts for the children.

£35 per adult (3 courses)
£29 for children under 12 (includes gift)

Booking is essential: 01789 279955
or email reservations@billesleymanor.com

WREATH MAKING WORKSHOP

Sunday 22 November | 2-4pm | £69 per person

Includes a glass of mulled wine, mince pie and all materials to create your stylish festive wreath.

Email sales@billesleymanor.com to book

CHRISTMAS FAYRE

Sunday 22 November | 3 - 6pm in The Topiary

Join us for a family Christmas Fayre, with local offerings, artisan food, crafts and gifts, and more!

FREE ENTRY

BOOK YOUR TICKETS HERE

MENU

Starters

Roast Parsnip & Sweet Potato Soup
Spiced Carrot Crisp
-
Chicken Liver Parfait
Plum & Onion Chutney, Brioche
-
Beetroot Arancini
Horseradish Cream
-
Citrus Cured Salmon
Crème Fraiche, Sea Herbs

Mains

Traditional Roast Turkey Breast
Tarragon, Sage & Cranberry Seasoning
-
Roast Sirloin Of Beef
Yorkshire Pudding
-
Sweet Potato, Leek & Celeriac Wellington

All Served With Roast Potatoes, Braised Red Cabbage, Roast Carrot & Parsnip, Brussels & Rich Pan Gravy
-
Pan-Fried Haddock
Crushed Chive Potatoes , Kale & Garlic Cream

Desserts

Assiette Of Ice Cream & Sorbets
Fruit Garnish
-
Clementine Cheesecake
Orange
-
Banana & Coconut Cake
Popcorn, Toffee
-
Chocolate Torte
Raspberry Sorbet

Allergen information available upon request. We will do our best to adapt our food for any special dietary requirements where possible.

Twinkle Party Night

5TH DECEMBER

Step into a stylish Christmas celebration filled with glamour, festive sparkle, and an unforgettable night.

Our Twinkle Party Nights are the perfect choice for colleagues, friends or family coming together to celebrate the season with exceptional food, great music, and a bit of festive cheer. Surrounded by twinkling lights, elegant seasonal décor, the Manor is the perfect setting for an elegant Christmas party.

£55 per person

MENU

Starters

Freshly Baked Bread & Salted Butter

-

Roast Red Pepper & Tomato Soup
Crispy Basil

-

Chicken Liver Parfait
Plum & Onion Chutney, Brioche

-

Butternut & Beetroot Tart
Tomato Relish

Mains

Traditional Roast Turkey Breast
Tarragon, Sage & Cranberry Seasoning

-

Slow Braised Blade Of Beef
Yorkshire Pudding

-

Sweet Potato, Leek & Celeriac Wellington

All Served With Roast Potatoes, Braised Red Cabbage, Roast Carrot & Parsnip, Brussels & Rich Pan Gravy

-

Pan-Fried Seabass
Bubble & Squeak, Ratatouille, Spinach

Desserts

Christmas Pudding
Brandy Sauce

-

Clementine Cheesecake
Orange

-

Banana & Coconut Cake
Popcorn, Toffee

-

Chocolate Torte
Raspberry Sorbet

Allergen information available upon request. We will do our best to adapt our food for any special dietary requirements where possible.

Festive Packages

Billesley Manor is the perfect escape for Christmas. Let us do all the hard work while you sit back, relax and enjoy our festive surroundings on our two or three night break.

CHRISTMAS EVE

Arrive Christmas Eve to a warm welcome of mulled wine, mince pies and live entertainment in our Great Hall from 3pm until 4.30pm. Come and admire our Gingerbread Manor, lovingly created by Head Chef and our very talented pâtissier. Perhaps a dip in the pool before the evening begins? A five-course taster menu awaits you between 6pm and 9.30pm.

CHRISTMAS DAY

A full English breakfast will be served from 8am until 10am.
Relax in front of an open fire with a coffee or have a wander through the grounds and explore the 11th century All Saints Chapel where Shakespeare was rumoured to have married Anne Hathaway before sitting down to a festive four course Christmas lunch, served from 12.30pm until 3pm.
The King's speech then awaits in the Manor. End the day of indulgence with a cheeky drink in the Great Hall Bar before the evening buffet which will be served from 7pm until 9.30pm.

BOXING DAY

A full English Breakfast to set you up for your onward travels or should you choose to stay with us a little longer...

Explore nearby Stratford-upon Avon or enjoy a leisurely walk in the Heart of England Forest with your beloved furry friends. Indulge in some well-deserved Spa treatments or just unwind by the poolside. Finish the festive season in style with Chef's carefully curated Boxing Day menu which will leave your palate refreshed, with a breakfast to follow on the 27th for our 3 night package guests. Served in our elegant Stuart Restaurant.

Two Night Stay
From £525 per person

Based on two sharing a classic bedroom

Three Night Stay
From £670 per person

Based on two sharing a classic bedroom

- Under 12's half price when sharing a bedroom with two adults
- Under 4's complimentary when sharing a bedroom with two adults
- Upgrades available from £30per room per night, subject to availability
- Pet fee £39per dog, inclusive of in room festive doggy treat

CHRISTMAS EVE

Tasting Menu

Bread Board
Whipped Sage Butter

Roast Parsnip Velouté
Honey Tuille

Cured Sea Trout
Beetroot, Sauce Vierge

Aubergine Tart
Beetroot, Sauce Vierge

Guinea Fowl & Chicken Ballentine
or
Wild Mushroom Vol Au Vent
Fondant Potato, Carrot, Garlic Emulsion, Pine Nuts, Tender Stem, Jus

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Chocolate
Dark Chocolate Shell, Strawberry & White Chocolate Mousse

Add Cheese Course £12.50
Warwickshire Cheese
Walnut, Grape, Chutney

Allergen information available upon request. We will do our best to adapt our food for any special dietary requirements where possible.

CHRISTMAS DAY

4-COURSE MENU

Bites

Canapes
Olive Tapenade Sun Dried Tomato Tart ,
Smoked Duck Rillette
-
Freshly Baked Bread
Whipped Thyme Butter

Starters

Leek & Potato Soup
Garlic Croute
-
Chicken & Wild Mushroom Terrine
Roquette, Sauce Vierge, Baby Fennel
-
Assiette of Salmon
Hot Smoked, Citrus Cured, Rillette
-
Burrata
Beetroot Textures

Mains

Roast Turkey Roulade
Turkey Breast, Pork, Cranberry & Chestnut Seasoning
-
Guinness Braised Beef
Bourguignon Sauce, Yorkshire Pudding
-
Sweet Potato, Leek & Celeriac Wellington
All Served With Roast Potatoes, Braised Red Cabbage,
Roast Carrot & Parsnip, Brussels & Rich Pan Gravy
-
Pan Fried Sea Bream
Crushed Potato, Brussels, Butternut, Tender Stem,
Ratatouille

Desserts

Christmas Pudding
Brandy Sauce
-
Cotswold Cheese
Walnut, Grape, Chutney
-
Banana & Coconut Cake
Popcorn, Toffee
-
Chocolate & Salted Caramel Tart Clotted Cream

Add Extra Course Warwickshire Cheese Board
£12.50 Per Person

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BOXING DAY

Appetisers

Selection of Pates, Terrines, Tarts, Fish & Seafood
With Classic Accompaniments & Artisan Breads
-
Cauliflower & Tarragon Soup

Mains

Pork Loin
Braised Pork Cheek, Potato Puree, Braised Leek, Carrot, Jus
-
Chicken Supreme
Green Beans, Red Cabbage Emulsion, Butternut, Crushed Potato, Jus
-
Risotto
Sun Blushed Tomato,
-
Pan- Fried Hake
Sweet Potato Puree, Fennel, Kale, Whole Grain Cream

Sweet Treats

Lemon Meringue Tart
-
Fresh Fruit Platter
-
Apple & Blackberry Bread & Butter Pudding
-
Chocolate Brownie
-
Coconut & Mango Sponge
-
Vanilla & Winter Berry Cheesecake

Allergen information available upon request. We will do our best to adapt our food for any special dietary requirements where possible.

New Year's Eve Extravaganza

Bring in 2027 in style with our black-tie ball, firework display, fantastic four-course taster menu and entertainment.

- Fantastic 4 course taster menu
- 4 Piece Band
- Fireworks Display at midnight
- DJ & Dancing

Red Carpet arrival at 7.30pm with a glass of Fizz, to be seated for dinner at 8.00pm where a delicious four course taster menu awaits. Our live band and DJ will take the party through past midnight, after an amazing firework display. Carriages at 1.30am.

Accommodation in a classic bedroom and breakfast the next morning, served until 12pm.

From £275 per person
Based on two sharing a classic bedroom

- Upgrades available from £30per room per night, subject to availability
- Please note this is an over 18s event only

MENU

Bread Board
Burnt Leek Butter

-

Mulligatawny Soup
Coriander, Tuille

-

Hot Smoked Salmon
Beetroot, Croute, Lemon Balm
or
Caramelised Fig
Balsamic Tomato, Red Pepper Coulis

-

Beef
Fillet, Stout Braised Brisket
Marquise Potato, Carrot Puree, Celeriac, Tender Stem, Jus
or
Aubergine & Courgette Risotto
Spinach Tuile

-

Assiette De Mignardises
Banoffee Tart, Citrus Pavlova, Winter Berry Profiterole

Allergen information available upon request. We will do our best to adapt our food for any special dietary requirements where possible.

January Offers

Recharge your batteries ready for 2027 with these amazing offers.

SLEEP

Need a break away to rejuvenate?
Enjoy our hotel with rates from just £108 bed and breakfast.

RELAX

Renew and Restore Spa Day from £79.00
Includes:

- Cream tea in our restaurant
- 45min HERO Treatment
- Use of the spa facilities 11–4pm
- Robe and Towel

DINE

Enjoy 20% your restaurant bill in January*.
You can come and dine even if you're not staying with us!
*Not to be used in conjunction with any other offer

Glow into the new year with 20% off facials, including Dermalogica.
Use code GLOW20

Scrub away 2026, welcome 2027 with brand new skin with our body scrubs.
Get 20% OFF for all of January using code SCRUB

Terms & Conditions

- Residential Christmas Breaks and New Year packages require a 50% deposit at the time of booking.
- All residential Christmas Breaks and New Year packages require full pre-payment by 1st November 2026.
- 50% deposit required at the time of booking and the final balance is due 4 weeks prior to your event.
- If your booking is made within 4 weeks the total amount will be due at the time of making your reservation.
- All party night accommodation must be fully pre-paid at the time of booking. Please ensure everyone in your party is aware of this.
- All pre-orders for party nights, Christmas and group bookings are required at least 14 days prior to your event.
- You can add to your booking at any time (subject to availability).
- If you need to reduce guest numbers for your booking you can do so at any time. No monies will be refunded, the amount will also be non-transferable to cover additional services.
- If we have to cancel a party or make any changes to your booking, you will be informed immediately and offered a refund or an alternative date.
- Table layouts, table sizes and room plans are at the discretion of the hotel, as this is impacted by the number of attendees.
- Every effort will be made to accommodate specific requests, although we may not be able to guarantee some requests.
- New Years Eve Gala is a strictly over 18's event, however, there is an alternative dining option available in The Stuart Restaurant.
- All bedrooms will be available from 3pm on the day of arrival.
- Check out is 12pm noon on the day of departure. Unless alternative arrangements have been made in advance and paid for.
- All join-a-party, festive lunches and New Year's Eve are subject to demand exceeding the minimum numbers required to proceed with a successful event. If minimum numbers are not achieved alternative dates will be offered.
- Timings for festive dining are taken at the time of booking and on a first come first choice basis. Pre-orders will be required 4 weeks prior to arrival. Tables of 6 or more will be required to dine in The Topiary Garden Suite.
- All prices include VAT at the current rate.
- All bookings are subject to availability.
- We accept dogs in selected bedrooms, please contact the hotel to enquire.

Spa opening times over festive period

- Christmas Eve - Opening hours - 7.30am - 6pm | Treatments - 10am - 4pm
  (Childrens hours 9am - 11am & 4pm - 6pm)
- Christmas Day - CLOSED
- Boxing Day - Opening Hours - 7.30am - 6pm | Treatments - 10am - 4pm
  (Childrens hours 9am - 11am & 3pm - 5pm)
- New Years Eve - Opening Hours - 7.30am - 6pm | Treatments - 10am - 4pm
  (Childrens hours 9am - 11am & 3pm - 5pm)
- New Years Day - Opening Hours - 10am - 8pm (last entry 7.30pm) | Treatments 10.30am - 6pm
  (Childrens hours 9am - 11am & 3pm - 5pm)

All treatments must be booked in advance to avoid disappointment.

All rates in this brochure are subject to availability and cannot be used in conjunction with any other offer. Single occupancy bedrooms may incur a single supplement. Children are welcome over the Christmas period however, there are restrictions on our New Year's Eve package and our party nights.

Allergens - Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free. Allergen information available upon request. We will do our best to adapt our food for any special dietary requirements where possible.

Billesley Manor

HOTEL & SPA

Billesley, Stratford-upon-Avon B49 6NF

EMAIL

Accommodation Bookings: reservations@billesleymanor.com
Christmas Event Bookings: events@billesleymanor.com

TELEPHONE

Accommodation Bookings: 01789 767118
Event Bookings: 01789 767130
General Enquiries: 01789 279955