



TW

EVENTS TO LIGHT UP

your
Christmas

2024 YULETIDE FESTIVE EVENTS

TW

Weekend party nights

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.

DATES AVAILABLE Saturday 7th • 14th • 21st December **PRICE PER ADULT** £49.95

Mid-week party nights

DATES AVAILABLE Subject to availability and exclusive use **PRICE PER ADULT** £44.95 - based on numbers

party nights menu

STARTER

Cauliflower soup served with home-made bread
Chicken liver parfait served with melba toast and onion marmalade
Smoked salmon tartare with a rocket salad, horseradish puree and a caviar sauce
Beetroot risotto with rainbow beetroot and watercress

MAIN

Roast turkey served with roast potatoes, pigs in blankets, seasonal vegetables, stuffing and a home-made gravy
Roast sirloin of beef served with fondant potato, caramelized parsnips, seasonal vegetables and a beef jus,
Duo of pork – belly and cheek served with mashed potato, fresh greens, apple puree and a pork jus
Cod fillet with crushed potato, spinach, baby courgettes and saffron sauce
Pumpkin ravioli with roasted pumpkin, parmesan and a sage butter sauce

DESSERT

Warm Christmas pudding served with a boozy brandy sauce
Sticky toffee pudding served with vanilla ice cream and a miso caramel sauce
Chocolate brownie served with vanilla ice cream, honeycomb and chocolate sauce
Lemon cheesecake served with raspberry sorbet
Cotswolds fine cheese trio served with celery, grapes, chutney, biscuits

REFRESHMENTS

Freshly brewed Colombian coffee and tea with warm mince pies

DRINKS PACKAGE

Buy 6 bottles get one
free-Preorder drinks
packages mailed out
prior to event

GROUP DISCOUNT

10% Discount
for groups of
20 or more

TW

Festive Christmas lunches

*From the very start of December, we get into the Christmas spirit here at the Three Ways.
Served in our Vin-X Bistro or main restaurant, this is the perfect way to get that festive feeling.*

DATES AVAILABLE

Daily Monday-Friday in December until Monday 23rd December, 12-2pm

PRICE PER ADULT

£29.95 2 Courses • £34.95 3 Courses

STARTER

Avocado on toast with poached egg and pepper coulis
Roast tomato and roast pepper soup served with warm home-made bread
Goats cheese filo parcel with a salad of golden beetroot and a honey and walnut dressing
Ham hock terrine with piccalilli

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MAIN

Traditional roast turkey, home-made sage, onion, and cranberry stuffing with roast gravy
Blade of beef topped with green pesto and served with creamy mash and rich red wine jus
Smoked haddock with or without poached egg, crushed potatoes and baby gem lettuce
Butternut squash risotto topped with goats cheese and pumpkin seeds

All served with roasted potatoes, red cabbage & seasonal green vegetables

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DESSERT

Traditional Christmas pudding with brandy sauce
Home-made Baileys & white chocolate cheesecake
Fine cheese Cotswolds trio, chef's hand selected cheese platter, festive chutney, grapes and celery

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REFRESHMENTS

Freshly brewed Colombian coffee and tea accompanied with chocolate mints

TW

Christmas Pudding Clubs

Enjoy a whole evening's entertainment starting with a glass of Bucks Fizz and a jovial introduction from our Pudding Master. Followed by a light main course and then a parade of Seven Traditional Puddings, some with a twist towards Christmas, with all its noise and ceremony, the aim is to taste all of them and vote for your favourite pudding of the night over coffee. Guests depart with a certificate in hand.

DATES AVAILABLE

Friday 6th, 13th and 27th December
Bucks Fizz on arrival @ 6.30pm - seats for dinner @ 7.00pm

PRICE PER ADULT

£49.95

MAIN

Traditional roast turkey, home-made sage, onion, and cranberry stuffing, pigs in blankets with roast gravy
Grilled fillet of salmon and colcannon
Vegetable wellington filled with mushrooms, tarragon and seasonal vegetables

All accompanied by seasonal vegetables

PUDDINGS

Three Ways Christmas pudding served with boozy brandy sauce
Cranberry & brandy sticky toffee pudding
Steamed chocolate sponge pudding
Ginger spiced sponge pudding
Festive Eton mess
Baileys and white chocolate cheesecake
Lord Randell's pudding

All puddings all accompanied with Traditional Birds Custard

TW

Santa's magical Sunday lunch extravaganza

Our famous Santa Sunday lunch is back for Christmas 2024! A wonderful family occasion. With plenty to do to keep the children entertained and Festive carols to delight. A letter and visit from Father Christmas with individual gifts for the children. The Christmas feeling is in full spirits on our fabulous Santa Sunday event.

DATES AVAILABLE

Sunday 8th December • Sunday 15th December, 1.00pm and 4.00pm sitting

PRICE PER ADULT

£39.00

PRICE PER CHILD

£18.00 • Under 3 Free

STARTER

Cauliflower soup served with warm home-made bread
Chicken liver pate served with onion marmalade & sourdough
Mackerel rillette served with a celeriac remoulade, apple puree, pickled carrot & melba toast
Wild mushroom risotto served with a rocket salad

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MAIN

Roast turkey served with roast potatoes, pigs in blankets, seasonal vegetables, stuffing and a home-made gravy
Roast sirloin of beef served with yorkshire pudding and a home-made gravy
Slow cooked shoulder of lamb served with yorkshire pudding and a mint gravy nut roast with a vegetable gravy and all the trimmings
Fillet of salmon with king prawns served with dauphinoise potatoes, tenderstem broccoli and a white wine sauce
Vegetable wellington filled with mushrooms, tarragon and seasonal vegetables

All our roast dinners are accompanied by roast potatoes, greens and cauliflower cheese

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DESSERT

Warm Christmas pudding served with a boozy brandy sauce
Sticky toffee pudding served with vanilla ice cream and a miso caramel sauce
Chocolate brownie served with vanilla ice cream, honeycomb and chocolate sauce
Lemon cheesecake served with raspberry sorbet
Arctic roll with Christmas hats
Cotswolds fine cheese trio served with celery, grapes, chutney, biscuits

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REFRESHMENTS

Freshly brewed Colombian coffee or traditional tea and warm mince pies

TW

Festive Afternoon Tea

Our festive afternoon tea for Christmas 2024 is the perfect way to soak up the friendly atmosphere in our Vin-X Bistro. Enjoy this festive treat with friends or family or even colleagues.

DATES AVAILABLE

Available everyday throughout December from 2nd - 23rd, except Sundays, 12pm - 5pm. 24 hours notice required
Includes a glass of Bucks Fizz on arrival

PRICE PER ADULT

£26.95

SAVOURY SAMPLE MENU

Selection of Christmas themed finger sandwiches accompanied with tea of your choice:

Roast turkey and cranberry
Honey roast ham & Christmas chutney
Smoked salmon & crème fraîche (v)
Wensleydale and cranberry (v)

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SWEET

Chef's choice of Pudding Club cake selection
Fresh scones with clotted cream
Freshly baked mince pies

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REFRESHMENTS

Freshly brewed Colombian coffee or a tea of your choice

TRADE UP
Add a glass of
Champagne for only
£9 a glass or
£50 a bottle

TW

Christmas Day Luncheon

Our six course Christmas Day luncheon is a real family occasion to savour. So sit back, relax and let our team provide some warm Cotswolds hospitality and make you feel at home on Christmas Day.

DATES AVAILABLE

25th December, 1-4pm

Includes a glass of Champagne on arrival

PRICE PER ADULT

£94.95

PRICE PER CHILD

£35.95

AMUSE BOUCHE

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STARTER

Cauliflower soup with parmesan custard and home-made bread
Crayfish fishcake with coriander and chili
Goats cheese filo parcel with a salad of golden beetroot and a honey and walnut dressing
Smoked duck with a mixed leaf salad, pumpkin seeds
Whipped chicken liver parfait with caramelized onion and home-made melba toast

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PALATE CLEANSER

Chef's chilled sorbet

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MAIN

Roast turkey, roast potatoes, pigs in blankets, seasonal vegetables, stuffing and homemade gravy
Beef wellington served with mashed potato, caramelised parsnips and seasonal vegetables
Fillet of venison served with dauphinoise potato, kallettes with pancetta & chestnuts and a rich red wine jus
Halibut with roasted butternut squash, clams, samphire and a lemon & burnt butter sauce
Vegetable wellington filled with mushrooms, tarragon and seasonal vegetables

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DESSERT

Traditional Christmas pudding served with a boozy brandy sauce
Bakewell tart served with vanilla ice cream
Home made bailsys & white chocolate cheesecake served with a salted carmel sauce
Baked Alaska served with raspberry ripple ice cream
Arctic roll with Christmas hats
Fine cheese Cotswolds trio, chef's hand selected cheese platter, festive chutney, grapes and celery

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REFRESHMENTS

Warm mince pies. Colombian freshly brewed coffee served with chef's home-made petit four

TW

Boxing Day and New Year's Eve traditional lunch

DATES AVAILABLE

Thursday 26th December • Tuesday 31st December, 1.00-4.00pm

PRICE PER ADULT

2 courses £29.95 • 3 courses £34.95

PRICE PER CHILD

£16.50

STARTER

Cauliflower soup served with warm home-made bread

Chicken liver pate served with onion marmalade & sourdough

Mackerel rillette served with a celeriac remoulade, apple puree, pickled carrot & melba toast

Wild mushroom risotto served with a rocket salad

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MAIN

Roast turkey served with roast potatoes, pigs in blankets, seasonal vegetables, stuffing and a home-made gravy

Roast sirloin of beef served with yorkshire pudding and a home-made gravy

Slow cooked shoulder of lamb served with yorkshire pudding and a mint gravy
nut roast with a vegetable gravy and all the trimmings

Fillet of salmon with king prawns served with dauphinoise potatoes, tenderstem broccoli and a white wine sauce

Vegetable wellington filled with mushrooms, tarragon and seasonal vegetables

All our roast dinners are accompanied by roast potatoes, greens and cauliflower cheese

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DESSERT

Warm Christmas pudding served with a boozy brandy sauce

Sticky toffee pudding served with vanilla ice cream and a miso caramel sauce

Chocolate brownie served with vanilla ice cream, honeycomb and chocolate sauce

Lemon cheesecake served with raspberry sorbet

Arctic roll with Christmas hats

Cotswolds fine cheese trio served with celery, grapes, chutney, biscuits

•

REFRESHMENTS

Freshly brewed Colombian coffee or traditional tea and warm mince pies

TW

New Year's Eve Gala Dinner Dance—dress code black & white

Back by popular demand is our black and white gala with a 6-course gourmet dinner, the ultimate way to see out the old year and welcome in 2025. Delicious food, warm friendship and dancing to our resident DJ to the wee small hours. Not forgetting the countdown with Big Ben at midnight.

DATES AVAILABLE

31st December

Champagne cocktail and amuse bouche on arrival

PRICE PER ADULT

£95.95

STARTER

Whipped chicken liver parfait, red onion marmalade, orange gel, toasted brioche
Smoke salmon roulade, spiced crème cheese, ponzu gel, roast garlic sauce
Baked Camembert, rosemary oil, cranberry marmalade, toasted walnut
French onion soup with Parmesan crouton

PALATE CLEANSER

Chef's zingy raspberry sorbet

MAIN

Chargrilled 10oz ribeye with blue cheese butter & classic red wine jus.
Halibut with roasted butternut squash, clams, samphire and a lemon & burnt butter sauce
Caramelised red onion, Brie and pear tart with a balsamic glaze

Creamy dauphinoise potatoes
Tenderstem broccoli & asparagus wrapped in streaky bacon
Sugar and maple roasted carrots

DESSERT

Sherry trifle & cardamon cream
Sticky toffee pudding with butterscotch sauce
Baked Alaska, rum & raisin ice cream and sweet raspberry sauce
A selection of Cotswold cheese's, sweet sticky chutney, farmhouse breads, water biscuits & grapes

REFRESHMENTS

Freshly percolated Colombian High Mountain coffee, a selection of teas and petit fours

TW

Indulgent Christmas package at The Three Ways

Relax and unwind with us this Christmas.

What's included?

CHRISTMAS 2 NIGHT DECEMBER PACKAGE

24th Dinner, Bed & Breakfast

25th Bed and Breakfast, Six Course Christmas Day Lunch with Champagne on arrival & evening light bite
£650.00 per room

CHRISTMAS 3 NIGHT DECEMBER PACKAGE

24th Dinner, Bed & Breakfast

25th Bed and Breakfast, Six Course Christmas Day Lunch with Champagne on arrival & evening light bite
26th Bed & Breakfast & Boxing Day Lunch
£900.00 per room

CHRISTMAS 4 NIGHT DECEMBER PACKAGE:

23rd or 27th Dinner, Bed & Breakfast

24th Dinner, Bed & Breakfast

25th Bed and Breakfast, Six Course Christmas Day Lunch with Champagne on arrival & evening light bite
26th Bed & Breakfast & Boxing Day Lunch
£1100.00 per room

**£100 non-refundable deposit required at the time of booking.
Full non-refundable payment required latest 14 days before arrival.*



TW

Create your own Christmas at The Three Ways



TREAT A LOVED ONE THIS CHRISTMAS WITH A GIFT VOUCHER

Select from a range of gift vouchers, available as monetary or experience tokens.

These can be exchanged for advanced bookings, ensuring that you don't miss out on that special Christmas event, dining or residential treat.

Vouchers are available to residents and guests.

To book or find out more visit our website:

threeways.guestvoucher.co.uk

Please see terms and conditions

CHRISTMAS WREATH WORKSHOP

Saturday 30th November & Thursday 5th December 11:30am with 2 course lunch

Cost £55.00 per person

Join us and Silver Birch at BHGS to learn the art of crafting a beautiful Christmas wreath to adorn your home this festive season.

Whether you're a beginner or an experienced crafter, this hands-on workshop provides all the materials and guidance you need to create a stunning wreath using fresh greenery, florals, ribbons, and other seasonal decorations.

Enjoy the warm and inviting atmosphere as you sip on complementary drink, enjoy a two course lunch and create something beautiful. By the end of the session, you'll walk away with a gorgeous, handcrafted wreath that adds a special touch to your festive decor, as well as the skills to continue this tradition for years to come.

To book or find out more visit our website:

<https://threewayshousehotel.com/Christmas/>





THREE WAYS HOUSE HOTEL
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FACEBOOK



INSTAGRAM

Terms & Conditions of Booking 1 All events advertised in this brochure require a non-refundable deposit of £10.00 per person, except Christmas Day and New Year's Eve which is £20.00pp, payable at the time of the booking. 2 Bookings not paid in full 14 days prior to the event will be deemed to have cancelled and monies paid will be retained by the hotel. 3 No refunds of monies paid will be made for cancellations or decreases in number of guests attending unless the hotel is able to resell the space. 4 Monies paid for non-arrivals are forfeited and cannot be transferred to cover food, drinks or overnight accommodation for other members of the party. 5 Party organisers or company representatives will be liable for any misconduct by their guests which result in damage to the property of the hotel or its associated assets. 6 Management reserve the right to refuse admission and reserve the right to refuse the sale of alcohol under the Licencing Act 2003. 7 All drinks consumed on the premises must be purchased at the hotel. A corkage charge will be made to the organiser's account for any drinks consumed by guests that have not been purchased at the hotel. 8 The hotel is not liable for accident or loss that occurs on the premises at an event or as a result from a person's consumption of alcohol. 9 Guests are asked to behave in a responsible manner and dress appropriately. Unacceptable behaviour from any guest will not be tolerated and may result in a guest being asked to leave the premises. 10 The hotel reserves the right to transfer a party to an alternative room should the existing confirmed numbers increase or decrease. 11 All prices are inclusive of VAT at 20%. If the VAT rate changes our prices will be modified accordingly. 12 All details are correct at the time of going to print. The hotel reserves the right to alter or amend the content or to cancel an event for any reason. In such circumstances and without affecting your legal rights, you may choose an alternative date subject to availability or obtain a full refund from us. 13 It is recommended that you take out insurance to cover cancellation when booking an event. 14 Dietary requirements: please advise when booking as alternative menus are available.