



TW

THREE WAYS HOUSE HOTEL

EVENTS TO LIGHT UP YOUR

your
Christmas

2025

YULETIDE FESTIVE EVENTS



TW

**15% OFF ALL BOOKINGS
MADE IN NOVEMBER**

**Quote: NOV25
upon booking!**

T&C's apply*
Not valid
Christmas Day*

To book call:

01386 438429

www.threewayshousehotel.com





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 6th, 13th, & 20th December

PRICES: £49.95 PER PERSON

Mid-week party Nights

DATES AVAILABLE: Subject to availability & exclusive use

PRICES: £44.95 PER PERSON

Party Night's Menu

STARTER

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

MAINS

Roast Turkey served with roast potatoes, pigs in blankets, seasonal vegetables, stuffing and homemade gravy
Roast sirloin of beef served with fondant potato, caramelised parsnip, seasonal vegetables and beef jus
Duo of pork belly and cheek served with mashed potato, fresh green beans, apple puree and pork jus
Cod fillet with crushed potato, spinach, baby courgettes and saffron sauce
Pumpkin ravioli with roasted pumpkin, parmesan and sage butter sauce

DESSERT

Warm Christmas pudding served with boozy brandy sauce
Brandy sticky toffee pudding served with vanilla ice cream
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 and biscuits

REFRESHMENTS

Freshly brewed Colombian coffee and tea with warm mince pies





Festive Christmas Lunches

From the very start of December, we get into the Christmas spirit here at Three Ways House Hotel.
Served in our bar or main restaurant, this is the perfect way to get that festive feeling.

DATES AVAILABLE:

Daily Monday - Saturday in December

PRICE PER ADULT: £34.95**(3 COURSES)**

STARTER

Avocado on toast with poached egg and pepper coulis

Roast tomato and red pepper soup served with warm homemade bread

Goat's cheese filo parcel with salad of golden beetroot and a honey and walnut dressing

Ham hock terrine with piccalilli

MAINS

Traditional roast turkey, homemade 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

DESSERT

Traditional Christmas pudding with brandy sauce

Homemade Baileys & white chocolate cheesecake

Cotswold fine cheese trio, festive chutney, grapes, celery and biscuits

REFRESHMENTS

Freshly brewed Colombian coffee and tea with warm mince pies





TW

Christmas Pudding Club



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. Guests depart with a certificate in hand.

DATES AVAILABLE:
5th, 12th, 19th December

PRICE PER ADULT: £49.95

MAIN

Traditional roast turkey, homemade 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 & white chocolate cheesecake
Lord Randells pudding

All puddings accompanied with Traditional Birds Custard

* PAYMENT IN FULL UPON BOOKING *





Santa's Magical Sunday Carvery Extravaganza

Our famous Santa Sunday carvery is back for Christmas 2025, a wonderful family occasion. With plenty to do to keep the children entertained, a photo opportunity with Santa and gifts for the children, the Christmas spirit is in full swing at our fabulous Santa Sunday event.

DATES AVAILABLE:

Sunday 7th, 14th, 21st December 12-4pm

PRICE PER ADULT: £39.00**PRICE PER CHILD: £18.00 - UNDER 3's FREE**

STARTER

Cauliflower soup served with warm homemade bread
Chicken liver parfait served with onion marmalade and sourdough
Mackerel rillette served with a celeriac remoulade, apple puree, pickled carrot and melba toast
Wild mushroom risotto served with rocket salad

FROM THE CARVERY

Roast Turkey served with roast potatoes, pigs in blankets, seasonal vegetables, stuffing and homemade gravy
Roast Sirloin of beef served with Yorkshire pudding and homemade gravy
Slow-cooked shoulder of lamb served with Yorkshire pudding and mint gravy

MAINS

Fillet of salmon with king prawns served with dauphinoise potatoes, tender stem broccoli and a white wine sauce
Vegetable Wellington filled with mushrooms, tarragon and seasonal vegetables
Nut roast with all the trimmings and vegetable gravy
All our roast dinners are accompanied by roast potatoes, seasonal vegetables, cauliflower cheese and Yorkshire pudding

DESSERT

Warm Christmas pudding served with boozy brandy sauce or custard
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
Cotswold fine cheese trio served with grapes, celery, festive chutney and biscuits

REFRESHMENTS

Freshly brewed Colombian coffee or tea served with warm mince pies





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Festive Afternoon Tea

Our festive afternoon tea for Christmas 2025 is the perfect way to soak up the friendly atmosphere.
Enjoy this festive treat with friends, family or colleagues.

DATES AVAILABLE: daily throughout December
from 1st - 23rd, except Sundays 12-5pm.

PRICE PER ADULT: £29.95

***** INCLUDES A GLASS OF BUCKS FIZZ ON ARRIVAL.
24 HOURS' NOTICE REQUIRED *****

SAVOURY SAMPLE MENU

Selection of Christmas-themed sandwiches
Roast turkey and cranberry sandwiches
Honey roast ham & Christmas chutney
Smoked salmon and crème fraiche (V)
Wensleydale and cranberry (V)

SWEET

The chef's choice of pudding club cake selection
Fresh scones with jam and clotted cream
Freshly baked mince pies
Festive Eton mess

Freshly brewed Colombian coffee or tea of your choice





Christmas Day Lunch Menu

2 SITTINGS - 12.30pm & 2.30pm

PRICE PER ADULT: £98.00 / £49.00 UNDER 3

APPETIZERS

Traditional prawn cocktail served with brown bread and butter
Duck liver and orange paté served with side salad and a slice of sourdough
Baked camembert served with onion chutney and warm focaccia bread
Creamy tomato and basil soup served with warm focaccia
Homemade crab cakes served with a side salad and a lemon aioli

PALATE CLEANSER

Fan of Melon

MAINS

Traditional turkey, served with roast potatoes, pigs in blankets, seasonal vegetables, Yorkshire pudding, red wine gravy and bread sauce.
Pork and apricot stuffed chicken breast served with potato dauphinoise, green beans and a chicken bone gravy.
Pan fried sea bass served on a bed of pickled vegetables, served with crushed new potatoes and a lemon dill sauce.
Beef wellington served with parmesan cheese and Brussel sprout puree grilled asparagus, creamy mash and red wine gravy.
Pan fried halibut fillet served on a bed of roasted turnips and sauteed kale finished with lemon and dill cream sauce.
Butternut squash and beetroot wellington served with Brussel sprouts, seasonal vegetables, Yorkshire pudding, bread sauce and a red wine gravy.

Chef's chilled sorbet

DESSERTS

Homemade Christmas pudding served with cinnamon custard
After eight cheesecake
Baileys chocolate tart
Fine cheese Cotswold trio served with festive chutney, grapes and celery
Children's Ice-cream





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Boxing Day and New Year's Eve Carvery

DATES AVAILABLE:

Friday 26th and Wednesday 31st December 12-4pm

PRICE PER ADULT: £38.96

PRICE PER CHILD £19.05 - UNDER 3 FREE

STARTER

Cauliflower soup served with warm homemade bread

Chicken liver parfait served with onion marmalade and sourdough

Mackerel rilette served with celeriac remoulade, apple puree, pickled carrot and melba toast

Wild mushroom risotto served with rocket salad

FROM THE CARVERY

Roast turkey served with roast potatoes, pigs in blankets, seasonal vegetables, stuffing and homemade gravy

Roast sirloin of beef served with Yorkshire pudding and homemade gravy

Slow-cooked shoulder of lamb served with Yorkshire pudding and a mint gravy

MAIN

Fillet of salmon with king prawns served with dauphinoise potatoes, tender stem broccoli and white wine sauce

Vegetable Wellington filled with mushrooms, tarragon and seasonal vegetables

Nut roast with vegetable gravy and all the trimmings

DESSERT

Warm Christmas pudding served with boozy brandy sauce or custard

Sticky toffee pudding served with vanilla ice cream, honeycomb and chocolate sauce

Chocolate brownie served with vanilla ice cream and miso caramel sauce

REFRESHMENTS

Freshly brewed Colombian coffee and tea with warm mince pies



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New Years Eve Buffet & Disco

Delicious food, warm friendship and dancing to our resident DJ to the wee small hours.
Not forgetting the countdown with Big Ben at midnight!

DATE:
31st JAN 2025

PRICE PER ADULT: £49.95



Welcome in
2026

To book call
01386 438429

*** 50% DEPOSIT REQUIRED ON BOOKING ***

To book call: 01386 438429



email: reception@themickleton.co.uk



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Indulgent Christmas Package at The Three Ways Hotel

Relax and unwind with us this Christmas

DATES AVAILABLE:

Sunday 24th - 25th December

PRICE: £550.00 PER ROOM (CLASSIC DOUBLE)

OR UPGRADE TO SUPERIOR: £30.00

£100 non-refundable deposit required at time of booking,
Full non-refundable payment required 14 days before arrival



WHAT'S INCLUDED:

CHRISTMAS 2-NIGHT PACKAGE

24TH DECEMBER

DINNER, BED AND BREAKFAST

25TH DECEMBER

BED, BREAKFAST, 3 COURSE CHRISTMAS
DAY LUNCH WITH PROSECCO ON ARRIVAL
AND EVENING LIGHT BITES

26TH DECEMBER

BREAKFAST INCLUDED

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Christmas Wreath Workshop

Join us at Three Ways House Hotel with Kiftsgate Court Gardens and Avonview Flowers. 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, sustainable willow-based wreath using fresh greenery, florals, ribbons and other seasonal decorations.

DATES AVAILABLE:

Thursday 27th November and Wednesday 3rd December, arrive 11.30 a.m.

PRICE PER ADULT: £65

PER PERSON



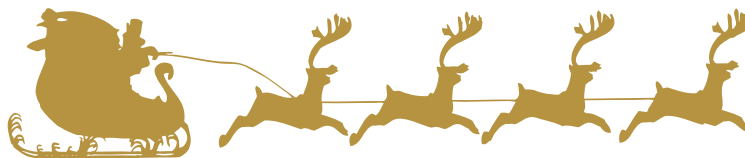
Enjoy the warm and inviting atmosphere as you sip on a complimentary drink, enjoy a freshly baked Cream Tea, jam and clotted cream with tea of your choice, you'll walk away with a gorgeous, handcrafted wreath that adds a special touch to your festive décor, as well as the skills to continue this tradition for years to come.

**50% DEPOSIT
REQUIRED UPON
BOOKING,
BALANCE PAYABLE
14 DAYS BEFORE
EVENT**

**TO BOOK OR FIND OUT MORE,
VISIT OUR WEBSITE**

www.threewayshousehotel.com





THREE WAYS HOUSE HOTEL

Three Ways House | Mickleton | Chipping Campden | Gloucestershire | GL55 6SB

T: 01386 438429 | **E:** reception@themickleton.co.uk | **W:** www.threewayshousehotel.com



TERMS AND CONDITIONS OF BOOKING

1. All events advertised in this brochure require a non-refundable 50% deposit, including Christmas Day and New Year's Eve, £100 deposit on room stays and the Pudding Club is payable in full at the time of booking
2. Bookings not paid in full 14 days before the event will be deemed to have been cancelled, and monies paid will be retained by the hotel. 3. No refunds of monies paid will be made for cancellations or decreases in the number of guests attending unless the hotel can resell the space 4. Monies paid for non-arrivals are forfeited and can not be transferred to cover food, drinks overnight accommodation for other members of the party 5. Party organisers or company representatives will be liable for any misconduct by their guests that results in damage to the property of the hotel or its associated assets 6. Management reserves the right to refuse the sale of alcohol under the Licensing 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 an accident or loss that occurs on the premises at an event or as a result of a person's consumption of alcohol. 9. Guests are asked to behave responsibly 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 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 cancel an event for any reason. In such circumstances and without affecting your legal right, you may choose an alternative date, subject to availability or retain 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, alternative menus are available.

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