



GLOUCESTER
ROBINSWOOD
HOTEL



Sparkle
through the season

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Please note that menu items are subject change due to supplier availability (V) these dishes are suitable for a vegetarian diet

(Vg) these dishes are suitable for a vegan diet

(ngci) these dishes are produced utilising non-gluten containing ingredients

(Df) these dishes are dairy free

DATES THROUGHOUT NOVEMBER & DECEMBER

CHRISTMAS PARTY NIGHTS



CELEBRATE A MEMORABLE CHRISTMAS PARTY

Sparkling drinks, delicious food and spectacular entertainment, in a beautifully dressed party space. After dinner, dance into the early hours with our resident DJ.

FROM

£49.00

PER PERSON

MENU

Starters

Roasted Winter Vegetable Soup (vg & ngci)

Chicken, Redcurrant & Brandy Parfait, Fig & Ginger Chutney, Ciabatta Croutes

Bruschetta of Mozzarella, Tomato, Aubergine & Peppers, Basil Pesto Dressing (v)

Desserts

Traditional Christmas Pudding with Brandy Sauce (v)

Baked Cinnamon Swirl Cheesecake, Orange & Cinnamon Spiced Berries (vg & ngci)

Banoffee Pie, Chocolate Shavings & Caramel Sauce (v)

Main Course

Traditional Roast Turkey Breast, Sage & Onion Stuffing Balls, Pigs in Blankets, Roast Potatoes & Pan Gravy, Roast Parsnips & Carrots, & Brussels Sprouts

Baked Salmon Supreme, Lobster Sauce, Gratin Potato, Carrots & Fine Green Beans (ngci)

Butternut Squash & Lentil Filo Parcel, Cumin Spiced Gravy, Roast Potatoes, Roast Parsnips & Carrot, & Brussels Sprouts (vg)

Program

7.00pm – 8.00pm
Red Carpet Arrival

8.00pm
Three-course festive meal
Resident DJ and Disco

12.30am
Carriages

DATES THROUGHOUT NOVEMBER & DECEMBER

PRIVATE PARTY NIGHTS

CELEBRATE A MEMORABLE CHRISTMAS PARTY

Host your own private event to celebrate Christmas in style with your friends, family or colleagues. Get exclusive use of our Merlot Suite and Bar to celebrate the Festive Season!

FROM

£44.00

PER PERSON



MENU

Starters

Roasted Winter Vegetable Soup (vg & ngci)

Chicken, Redcurrant & Brandy Parfait, Fig & Ginger Chutney, Ciabatta Croutes

Bruschetta of Mozzarella, Tomato, Aubergine & Peppers, Basil Pesto Dressing (v)

Desserts

Traditional Christmas Pudding with Brandy Sauce (v)

Baked Cinnamon Swirl Cheesecake, Orange & Cinnamon Spiced Berries (vg & ngci)

Banoffee Pie, Chocolate Shavings & Caramel Sauce (v)

Main Course

Traditional Roast Turkey Breast, Sage & Onion Stuffing Balls, Pigs in Blankets, Roast Potatoes & Pan Gravy, Roast Parsnips & Carrots, & Brussels Sprouts

Baked Salmon Supreme, Lobster Sauce, Gratin Potato, Carrots & Fine Green Beans (ngci)

Butternut Squash & Lentil Filo Parcel, Cumin Spiced Gravy, Roast Potatoes, Roast Parsnips & Carrots, & Brussels Sprouts (vg)

Program

7.00pm – 8.00pm
Red Carpet Arrival

8.00pm
Three-course festive meal
Resident DJ and Disco

12.30am
Carriages

Timings can be amended for a private party

Minimum Numbers of 50

DATES THROUGHOUT DECEMBER

ALL-INCLUSIVE PARTY NIGHTS



FOR A MEMORABLE, FESTIVE SEASON PARTY, BOOK OUR INCLUSIVE PARTY NIGHTS, IDEAL FOR CELEBRATIONS WITH FRIENDS, FAMILY AND COLLEAGUES

Enjoy a great value ticket price that includes everything; a three-course festive meal whilst the drinks are free-flowing, entertainment, cheerful service and a dance floor that stays full until the early hours.

FROM

£76.50

PER PERSON

MENU

Starters

Roasted Winter Vegetable Soup
(vg & ngci)

Chicken, Redcurrant & Brandy
Parfait, Fig & Ginger Chutney,
Ciabatta Croutes

Bruschetta of Mozzarella, Tomato,
Aubergine & Peppers, Basil Pesto
Dressing (v)

Main Course

Traditional Roast Turkey Breast,
Sage & Onion Stuffing Balls, Pigs in
Blankets, Roast Potatoes & Pan
Gravy, Roast Parsnips & Carrots, &
Brussels Sprouts

Baked Salmon Supreme, Lobster
Sauce, Gratin Potato, Carrots &
Fine Green Beans (ngci)

Butternut Squash & Lentil Filo
Parcel, Cumin Spiced Gravy, Roast
Potatoes, Roast Parsnips & Carrots,
& Brussels Sprouts (vg)

Desserts

Traditional Christmas Pudding with
Brandy Sauce (v)

Baked Cinnamon Swirl Cheesecake,
Orange & Cinnamon Spiced Berries
(vg & ngci)

Banoffee Pie, Chocolate Shavings &
Caramel Sauce (v)



PROGRAM

7:00pm - 8:00pm

Red Carpet Arrival
Welcome Drinks

8:00pm

Three-Course Festive Plated Menu
Christmas Novelties and Crackers
A Range of Wine, Bottled Beers and Soft Drinks whilst
you're eating

After Dinner

Resident DJ and Disco
Famous Finale

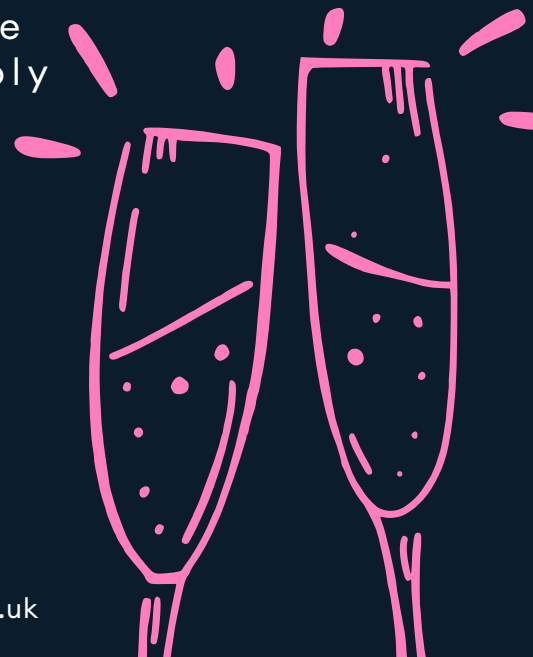
Inclusive Bar Service from **10.00pm to Midnight** with
many of your favourite drinks, including branded
spirits.

In addition, visit our VIP bar for Shooters, Vodka
Buckets and Champagne

*Additional charges apply

12:30am

Carriages



28TH NOVEMBER 2025

90'S TO 00'S PARTY NIGHT

CELEBRATE A MEMORABLE CHRISTMAS PARTY

Throw it back to the 90's and 00's with our themed party night packed with nostalgia, neon and non-stop dancing!

Don't worry though we won't forget about the Christmas Classics.

FROM

£44.00

PER PERSON



MENU

Starters

Roasted Winter Vegetable Soup (vg & ngci)

Chicken, Redcurrant & Brandy Parfait, Fig & Ginger Chutney, Ciabatta Croutes

Bruschetta of Mozzarella, Tomato, Aubergine & Peppers, Basil Pesto Dressing (v)

Desserts

Traditional Christmas Pudding with Brandy Sauce (v)

Baked Cinnamon Swirl Cheesecake, Orange & Cinnamon Spiced Berries (vg & ngci)

Banoffee Pie, Chocolate Shavings & Caramel Sauce (v)

Main Course

Traditional Roast Turkey Breast, Sage & Onion Stuffing Balls, Pigs in Blankets, Roast Potatoes & Pan Gravy, Roast Parsnips & Carrots, & Brussels Sprouts

Baked Salmon Supreme, Lobster Sauce, Gratin Potato, Carrots & Fine Green Beans (ngci)

Butternut Squash & Lentil Filo Parcel, Cumin Spiced Gravy, Roast Potatoes, Roast Parsnips & Carrots, & Brussels Sprouts (vg)

Program

7.00pm - 8.00pm
Red Carpet Arrival

8.00pm
Three-course festive meal
Resident DJ and Disco

12.30am
Carriages

*Price subject to availability and based on two adults sharing a standard double or twin room on a bed and breakfast basis.

5TH DECEMBER 2025

MOTOWN PARTY NIGHT

CELEBRATE A MEMORABLE CHRISTMAS PARTY

Our Motown Party Night is a soulful and stylish celebration that radiates rhythm and vintage glamour! Christmas meets Retro elegance and infectious grooves!

FROM

£49.00

PER PERSON



MENU

Starters

Roasted Winter Vegetable Soup (vg & ngci)

Chicken, Redcurrant & Brandy Parfait, Fig & Ginger Chutney, Ciabatta Croutes

Bruschetta of Mozzarella, Tomato, Aubergine & Peppers, Basil Pesto Dressing (v)

Desserts

Traditional Christmas Pudding with Brandy Sauce (v)

Baked Cinnamon Swirl Cheesecake, Orange & Cinnamon Spiced Berries (vg & ngci)

Banoffee Pie, Chocolate Shavings & Caramel Sauce (v)

Main Course

Traditional Roast Turkey Breast, Sage & Onion Stuffing Balls, Pigs in Blankets, Roast Potatoes & Pan Gravy, Roast Parsnips & Carrots, & Brussels Sprouts

Baked Salmon Supreme, Lobster Sauce, Gratin Potato, Carrots & Fine Green Beans (ngci)

Butternut Squash & Lentil Filo Parcel, Cumin Spiced Gravy, Roast Potatoes, Roast Parsnips & Carrots, & Brussels Sprouts (vg)

Program

7.00pm – 8.00pm
Red Carpet Arrival

8.00pm
Three-course festive meal
Resident DJ and Disco

12.30am
Carriages

*Price subject to availability and based on two adults sharing a standard double or twin room on a bed and breakfast basis.

DATES THROUGHOUT NOVEMBER & DECEMBER
(EXCLUDING 23RD TO 27TH AND 31ST DECEMBER)



FESTIVE LUNCH

FOR THE ULTIMATE FESTIVE DINING EXPERIENCE,
GATHER TOGETHER WITH FRIENDS, FAMILY OR WORK
COLLEAGUES AND ENJOY A JOLLY FESTIVE LUNCH

Set in relaxed surroundings, let us take care of all the
details, so you can enjoy your festive celebrations.

FROM

£28.95

PER PERSON

MENU

Starters

Roasted Winter Vegetable Soup (vg
& ngci)

Chicken, Redcurrant & Brandy
Parfait, Fig & Ginger Chutney,
Ciabatta Croutes

Bruschetta of Mozzarella, Tomato,
Aubergine & Peppers, Basil Pesto
Dressing (v)

Desserts

Traditional Christmas Pudding with
Brandy Sauce (v)

Baked Cinnamon Swirl Cheesecake,
Orange & Cinnamon Spiced Berries
(vg & ngci)

Banoffee Pie, Chocolate Shavings &
Caramel Sauce (v)

Main Course

Traditional Roast Turkey Breast,
Sage & Onion Stuffing Balls, Pigs in
Blankets, Roast Potatoes & Pan
Gravy, Roast Parsnips & Carrots, &
Brussels Sprouts

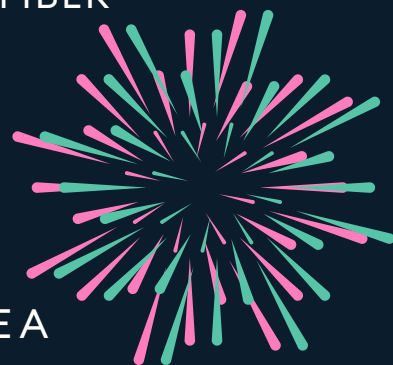
Baked Salmon Supreme, Lobster
Sauce, Gratin Potato, Carrots &
Fine Green Beans (ngci)

Butternut Squash & Lentil Filo
Parcel, Cumin Spiced Gravy, Roast
Potatoes, Roast Parsnips & Carrots,
& Brussels Sprouts (vg)



AVAILABLE DAILY THROUGHOUT NOVEMBER & DECEMBER

FESTIVE AFTERNOON TEA



INDULGE WITH OUR AFTENNOON FESTIVI-TEA

A selection of delicious finger sandwiches, warmed scones and clotted cream, paired with tea or coffee and a Christmas cracker. An indulgent celebratory treat.

FROM
£24.95
PER PERSON

MENU

A Selection of Finger Sandwiches

Warmed Fruit Scones with Clotted Cream & Preserves

Individual Mini Cakes

Mince Pies

Tea or Coffee



Terms and Conditions

1. Party night places are subject to availability which must be checked with the hotel before confirming with deposit payments.
2. Party night provisional bookings can be made but must be confirmed with a non-refundable/non-transferable deposit of £10.00 per person.
3. Payments can be made by credit/debit card or bank transfer (Please note one payment transaction per party for both deposit and final payment).
4. For large groups and private parties you may be asked to sign a contract with minimum numbers.
5. Final payment and menu pre-orders for all parties are required four weeks prior to the event.
6. It is the guest's responsibility to advise us of any dietary requirements and allergies.
7. Any payments received are non-refundable and we will not be able to transfer the monies to cover food, drinks or entertainment for other members of the party.
8. For bookings made within four weeks of the event date, full payment for the party will be required.
9. Minimum age for a person attending events at the hotel is 18 years, except where stated in the brochure.
10. The hotel reserves the right to amalgamate, cancel or change the venue of Christmas parties in the event that minimum numbers are not met.
11. Dress codes may apply, please refer to the party information that you are attending.
12. The client must reimburse the costs of repairing any damage to the property, contents or grounds made by any guests within their party to the hotel.
13. No refunds will be given due to adverse weather conditions.
14. We've tried our best to make sure that all details of packages and prices are correct. We do apologise if any of these have changed. If we've made a mistake we will tell you when you enquire or book with us.

Please note the hotel no longer accepts cash or cheque payments



CONTACT US FOR BOOKING AND MORE INFORMATION
WE LOOK FORWARD TO WELCOMING YOU!

Gloucester Robinswood Hotel

Tel: 0330 028 3408

Email: specialevents@gloucesterrobinswoodhotel.co.uk

For terms and conditions please visit lghhm.com/terms