

Christmas

At the Petwood



Petwood

Christmas Escape

3 NIGHT STAY
FROM 24TH UNTIL THE 27TH DECEMBER

£750.00

Per Room based on a
Single Room

£900.00

Per Room based on 1
Adult in a Classic
Double Room

£1500.00

Per Room based on 2
Adults sharing a Classic
Double or Twin Room

**room upgrades available & deposit required*

Savour Christmas beside crackling log fires, take crisp winter walks through the Peto Gardens, and indulge in delicious food with traditional entertainment, from live music to board games and quizzes.

From Christmas Eve until 27th December, the hotel is reserved exclusively for our Christmas guests, so your stay is all about unwinding and being thoroughly looked after by our dedicated team.

To make a reservation please contact our Reception Manager on 01526 352411 or email nicole@petwood.co.uk



Timeline of your Stay



Christmas Eve

Check in from 13.00 and enjoy a Champagne Afternoon Tea in our Restaurant with light music entertainment from The 78DJ.

Enjoy a Christmas Carol Sing-a-long at 17.00 with our Resident Pianist, Helen, before Dinner.

Christmas Day

Begin your Christmas Morning with a continental breakfast accompanied by a glass of something sparkling.

After Lunch in the Restaurant, take time to unwind in the Drawing Room, watch the King's Speech or head out for a refreshing stroll in the Gardens.

In the evening, enjoy a Light Buffet Supper featuring a selection of cold meats and cheses. After Supper, join us in the Drawing Room for relaxed evening activites.

Boxing Day

Savour a leisurely Brunch before heading to a Private Screening at the Kinema in the Woods, or take the opportunity to explore the surrounding area at your own pace.

After your day out, return to the Hotel for a relaxed dinner in the Restaurant, complete with drinks and light entertainment to round off the evening.

27th December

Set yourself up for the journey home with a hearty Full English Breakfast before you check out.



PETWOOD HOTEL

Christmas PARTIES

ARRIVAL DRINKS | 3 COURSE DINNER
ENTERTAINMENT

MIDWEEK - £47.50PP

FRIDAY & SATURDAY - £51.50PP

Party to Party Nights

Saturday 12th December

Friday 18th December

Saturday 19th December

Private Parties

Please enquire for available dates.
Minimum numbers apply.



01526 352 411 | events@petwood.co.uk

deposit required at the time of booking, dates subject to change

2026

PETWOOD HOTEL

Christmas

PARTY MENU

STARTERS

Cream of Winter Vegetable Soup (VE & GF)

finished with a hint of garlic & parsley oil

Smooth Duck Liver Parfait

cherry compote, toasted tomato focaccia & watercress

Pear & Brie Tartlet (GF on request)

cranberry gel & baby leaf salad

MAINS

Roast Breast of Turkey (GF & DF on request)

chestnut stuffing, pig in blanket, garlic & rosemary potatoes, festive gravy

Baked Fillet of Salmon (GF)

potato, caper & herb salad with a white wine cream

Roasted Winter Vegetable, Potato & Chestnut Puff Pastry Parcel (VE)

herb gravy

All served with a Chef's selection of season best vegetables

DESSERTS

Classic Christmas Pudding (GF & VE on request)

rum sauce & orange gel

Chocolate Brownie Cheesecake (V)

white chocolate sauce

Baked Lemon Tart (V, GF on request)

Chantilly cream



Festive Dining

SERVED FROM THE 1ST UNTIL THE 23RD DECEMBER

**excluding Sundays*

Festive Lunch and Dinner
served between 12-2pm and 6-8:30pm

2 Courses
£25.95 per person

3 Courses
£29.95 per person

Festive Afternoon Tea
served between 2:30-4:30pm

£29.50 per person
Add prosecco for £7.00

MORE THAN 10 GUESTS?

Why not book a Private Function Room to
enjoy a 3 Course Festive Meal including a
Welcome Drink priced at £39.50 per
person.

(deposit required at the time of booking).



Festive Menu

SERVED FROM THE 1ST UNTIL THE 23RD DECEMBER

**excluding Sundays*

STARTERS

Cream of Winter Vegetable Soup (*GF & VE*)

finished with a hint of garlic & parsley oil

Smooth Duck Liver Parfait

cherry compote, toasted tomato focaccia & watercress

Pear & Brie Tartlet (*GF on request*)

cranberry gel & baby leaf salad

MAINS

Roast Breast of Turkey (*GF & DF on request*)

chestnut stuffing, pig in blanket, garlic & rosemary potatoes, festive gravy

Baked Fillet of Salmon (*GF*)

potato, caper & herb salad with a white wine cream

Roasted Winter Vegetable, Potato & Chestnut Puff Pastry Parcel (*VE*)

herb gravy

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DESSERTS

Classic Christmas Pudding (*GF & VE on request*)

rum sauce & orange gel

Chocolate Brownie Cheesecake (*V*)

white chocolate sauce

Baked Lemon Tart (*V, GF on request*)

Chantilly cream

Freshly Brewed Tea or Coffee

Stixwould Road, Woodhall Spa, Lincolnshire
LN10 6QG
hello@petwood.co.uk | 01526 352411