



WISTERIA HOTEL

oakham

CHRISTMAS 2026



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Welcome to Christmas at the Wisteria Hotel, where we look forward to making your festive celebrations truly memorable.

This Christmas, we're delighted to be working with our catering partners, **Sarpech Indian Restaurant** and **Mediterranean Palate**, to bring you a fantastic selection of delicious menus and catering options. With a variety of flavours, styles and packages to suit every occasion and budget, there's something for everyone to enjoy.

Whether you're planning a festive get-together, Christmas party or a larger celebration, our team and catering partners are here to help you create an occasion to remember.

Discover more about our catering partners by visiting their websites:

sarpech.co.uk / themediterraneanpalate.com

FESTIVE AFTERNOON TEA

A little Christmas indulgence,
best enjoyed together.

For a wonderfully relaxed way to celebrate the season, gather with friends and family and enjoy our Festive Afternoon Tea.

Settle into the cosy surroundings of our Snug & Bar and enjoy an afternoon of festive treats, good company and Christmas cheer.

Served daily from 12pm–5pm. Pre-bookings required 1 week in advance.

Celebrating with a larger group? Private rooms are also available, making our Festive Afternoon Tea a lovely choice for family gatherings, get-togethers with friends and seasonal celebrations.

FESTIVE AFTERNOON TEA

Christmas Spiced & Traditional Scones

Clotted cream & jam

Selection of Finger Sandwiches

Including turkey & cranberry, smoked salmon & cream cheese, cheddar & winter chutney, ham & wholegrain mustard

Pigs in Blanket Sausage Rolls

Selection of Festive Cakes

Including Cakehead mincemeat slice, Cakehead chocolate orange brownie, Cakehead gingerbread loaf, macaroons

Local Oakham Roaster Two Chimps Coffee & Loose Leaf Tea

£34.50 per person

**Upgrade with individual 200ml bottle of Prosecco • £8.50 per person,
750ml bottle of Prosecco • £30 per bottle, or 750ml bottle of Champagne • £55**

Full wine list available upon request.

Private room hire charges may apply for groups of 12+

A discretionary 10% service charge will be added to the final bill. 100% of which goes to the team who served you.

PRIVATE PARTY MENU

Gather with friends, family or colleagues and celebrate the season with a delicious festive lunch or dinner, **prepared and provided by our catering partners, Mediterranean Palate.**

Served in our private event rooms: Georgian Suite, Barn Room or Barn Lounge.



CHRISTMAS PARTY PLATED MENU

2 courses • £37 per person | 3 courses • £47 per person

Add a glass of Prosecco on arrival • £8 per person, add a selection of canapés • £6 per person

STARTERS

Roasted Butternut Squash & Chestnut Soup

Crispy sage, roasted chestnuts
& truffle oil

Smoked Salmon & King Prawn Cocktail

Avocado, lemon, dill
& Marie Rose sauce

Whipped Goat's Cheese & Roasted Beetroot

Candied walnuts, rocket,
orange & balsamic glaze

MAINS

Traditional Roast Turkey

Sage & onion stuffing, pigs in blankets, roast potatoes,
seasonal vegetables & rich turkey gravy

Slow-Braised Beef Short Rib

Truffle mash, honey-roasted carrots, crispy onions & red wine jus

Wild Mushroom & Chestnut Wellington (V)

Roast potatoes, seasonal vegetables & red wine gravy

Herb-Crusted Baked Salmon

Golden herb-crusted salmon fillet with an onion,
lemon & tequila sauce, buttered new potatoes,
glazed baby carrots & tenderstem broccoli

DESSERTS

Traditional Christmas Pudding

Brandy sauce & vanilla ice cream

Sticky Toffee Pudding

Warm toffee sauce, Christmas-spiced ice cream & toasted pecans

White Chocolate & Cranberry Cheesecake

Cranberry compote, orange zest & gingerbread crumb



PRIVATE ROOM
HIRE WILL APPLY,
SEE PAGE 9
FOR DETAILS

A discretionary 10% service charge will be added to the final bill. 100% of which goes to the team who served you.

FESTIVE GRAZING & CANAPÉS

Relaxed festive dining, made for sharing.

Bring everyone together this Christmas with a delicious Festive Grazing Table or Festive Canapé Menu, **prepared and provided by our catering partners, Mediterranean Palate.**

Ideal for Christmas parties, drinks receptions and festive get-togethers, both options make it easy to eat, drink, mingle and enjoy the occasion together.



FESTIVE GRAZING TABLE

CHEESE & CHARCUTERIE

British & Mediterranean Cheese Selection

Charcuterie Selection

Jamon Serrano, Chorizo Iberico & Salami Milano

Served with quince paste, grapes, figs, festive chutney, cornichons & mixed nuts.

ARTISAN BREADS & DIPS

Focaccia, Grissini, Seeded Crackers & Mini Pita Breads

Classic Hummus & Tzatziki

Roasted Red Pepper Romesco

Smoked Mackerel Pâté

SEAFOOD SELECTION

King Prawns & Lemon Aioli

Smoked Salmon Rye Crisps

Marinated Anchovies & Olives



VEGETARIAN & FRESH BITES

Roasted Mediterranean Vegetables

Mozzarella & Cherry Tomato Skewers

Marinated Artichokes & Sun-Dried Tomatoes

Mini Falafel & Tahini Dip

Seasonal Crudités

FESTIVE SAVOURY BITES

Mini Yorkshire Puddings with Roast Beef

Lemon & Cranberry Glazed Chicken Skewers

Honey & Mustard Glazed Pigs in Blankets

Caramelised Onion & Cranberry

Mini Sausage Rolls

FESTIVE SWEET CORNER

Mini Scones

Mini Mince Pies

Lemon Drizzle Cake Bites

Fresh Seasonal Fruit

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£35 per person | Minimum 30 guests

A discretionary 10% service charge will be added to the final bill. 100% of which goes to the team who served you.

FESTIVE GRAZING & CANAPÉS

FESTIVE CANAPÉS

For the best experience, we recommend choosing a balanced selection of meat, seafood and vegetarian canapés.

MEAT

Mini Yorkshire Pudding with Roast Beef

Horseradish cream & crispy onions

Pigs in Blankets

Honey & wholegrain mustard glaze

Chicken & Chorizo Skewers

Lemon, rosemary & smoked paprika

Mini Turkey & Stuffing Croquettes

Cranberry mayonnaise

Mini Sausage Rolls

Caramelised onion & cranberry chutney

SEAFOOD

Smoked Salmon Blinis

Lemon crème fraîche, dill & capers

King Prawn Cocktail Cups

Marie Rose sauce, avocado & lemon

Smoked Mackerel Pâté Crostini

Pickled cucumber & fresh dill

VEGETARIAN

Whipped Goat's Cheese Crostini

Roasted beetroot, candied walnut
& balsamic glaze

Wild Mushroom Tartlets

Truffle & Parmesan

Mini Brie & Cranberry Tartlets

Rosemary & toasted walnut

Falafel Bites

Tahini, pomegranate & fresh herbs

SWEET

Mini Mince Pies

Brandy cream

White Chocolate & Cranberry Cheesecake Bites

Orange zest & gingerbread crumb

Sticky Toffee Pudding Bites

Warm toffee sauce & toasted pecans

CANAPÉ PACKAGES

5 canapés per person • £23 pp, 7 canapés per person • £28 pp.

9 canapés per person • £33 pp

Includes one dedicated team member to circulate and serve canapés
for every 30 guests. **Minimum 30 guests**

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SARPECH CHRISTMAS CATERING

Relax, mingle & celebrate –
with festive food by Sarpech Indian Restaurant

Looking for a more relaxed way to celebrate Christmas?

Gather your friends, family or colleagues and enjoy a delicious festive fork or finger buffet, grazing table or canapés **prepared and provided by our catering partners, Sarpech Indian Restaurant**, alongside drinks in the comfort of your own private party space: Georgian Suite, Barn Room or Barn Lounge.

All the below menus are available for groups of 30 guests or more

SARPECH HOT FORK BUFFET

MAIN COURSE OPTIONS

Minced Beef Keema & Peas Curry

Stuffed Peppers

with cashew nuts & roast potatoes

Roasted Tandoori Salmon Steaks

Thai Style Prawn Curry

with seasonal greens

Chicken Tikka Makhani Curry

Chick Pea Curry

Chicken Biryani

with raita

Potato & Peas Curry

ACCOMPANIMENTS

Pilau Rice

Assorted Naan

House Coleslaw

Mixed Beans Salad

House Chaat

A mix of crispies, yoghurt
& chickpeas with savoury dressings

DESSERT

Cheesecake

Assorted Petit Fois

Cheese Board

Choose 2 mains, 3 accompaniments & 2 desserts

£25 per person | Minimum 30 guests

Each additional main course • £5 per person,

additional accompaniment • £3 per person, additional dessert • £4 per person

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SARPECH CHRISTMAS CATERING

SARPECH FESTIVE FINGER BUFFET

Pulled Keralan Beef Tacos

Shredded coconut

Lamb Kebab Rolls

Chilli & Garlic Squid

Vegetable Samosas

Mango & mint chutney

Paneer & Vegetable Skewers

Chicken Tikka Makhani

Fragrant pilau rice

Hoisin Duck Pancakes

**4 items £25 per person. Each additional item
£5 per person | Minimum 30 guests**

SARPECH GRAZING TABLE

Local Cheese Selection

Onion Bhajis

Mint sauce

Mini-mixed popadoms & chutneys

Assorted kebab rolls

Spiced potato cobs (Vada Pav)

Battered chicken

Sweet chilli sauce

Pani puri shots

Cranberry spiced mint sauce

£30 per person | Minimum 30 guests

SARPECH CANAPÉ MENU

Smoked salmon & cream cheese spring rolls

Crispy corn vol-au-vents

Crispy mushrooms

Chilli & salt

Red cabbage pakoras

Crispy prawns

Sweet chilli topping

£23 per person | Minimum 30 guests

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PRIVATE ROOM HIRE CHARGES



Celebrate together in your own private space.

All group Christmas party bookings, with the exception of Afternoon Teas of 12 guests or under and plated Christmas party tables booked in our restaurant on selected dates, are hosted in one of our private function rooms.

A private room hire charge applies and is charged in addition to your chosen food package.

Christmas promotion room hire charges are based on the space selected for your celebration:

Georgian Room 3 – Up to 18 guests • £100 private hire

Georgian Suite – Up to 45 guests • £150 private hire

Barn Lounge – Private bar • Up to 60 guests* • £300 private hire

Barn Suite – Private bar • 80-100 guests* • £450 private hire

*Capacities may vary depending on your chosen seating plan, entertainment and disco requirements.

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TERMS & CONDITIONS

Fully named pre-orders for all meals will be required 4 weeks prior to the event. For plated meals a copy of this pre-order will be on the table for the event and for large groups the hotel will provide place cards with the individual item choices listed for each guest.

Please advise of any specific dietary requirements and/or allergies when providing the pre-order details – it will not be possible for menu to be substituted on the day of the event.

For all Christmas party bookings a non-refundable non-transferable deposit of the room hire + £15 per person will be required within 2 weeks of making your booking to confirm the required booking date. Deposit refunds will not be available should your group numbers decrease after the deposit payment and the cancelled deposits cannot be deducted from or used to pay for the final balance. Additional guests may be added however subject to table availability.

For all Festive Afternoon Tea bookings not booked in a private room, a £15 per person non-refundable non-transferrable deposit will be required to confirm the booking. Final payment will then be due 1 week prior to the event. Deposit refunds will not be available should your group numbers decrease after the deposit payment and the cancelled deposits cannot be deducted from or used to pay for the final balance. Additional guests may be added however subject to table availability.

The full and final prepayment will be required 4 weeks prior to your event. No refunds will be possible for cancellations after the final payment due date.

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