

WISHING YOU A

MERRY

Captain's

CHRISTMAS

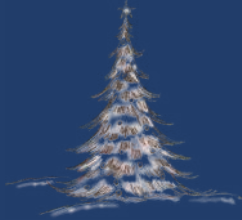
2026



CAPTAIN'S CLUB
HOTEL & SPA

WELCOME TO
Christmas
AT CAPTAIN'S CLUB

..... ❖
CHRISTMAS
2026



..... ❖
NEW YEAR
2026

What better way to get into the Christmas spirit than with decadent feasts in our award winning restaurant? Or a stay in our luxury accommodation with views over the River Stour? With a series of special menus and package stays available throughout the festive period, you and your loved ones can join us to wine, dine & celebrate!



WREATH MAKING WORKSHOP

SUNDAY 29TH NOVEMBER

1:30PM TO 3:30PM

Get into the festive spirit with our Christmas wreath making workshop! Enjoy a welcome drink & mince pie on arrival, and then dive into some creative fun as you craft your own perfect wreath.



£55 PP



Book via the What's On page on our website, or contact events@captainsclubhotel.com for more information.

After you have finished your wreath, why not treat yourself to our Festive Afternoon Tea served in the Lounge? £26pp, booking essential - menu on page 8.

FESTIVE Escape



Check into one of our stunning river-facing staterooms or suites and enjoy an unforgettable festive escape.

Indulge in a delicious Christmas dinner, wake to a hearty breakfast, and relax with access to our luxurious spa amenities.

..... ❖
1ST DEC
TO
23RD DEC
..... ❖



..... ❖
FROM
£219 PER NIGHT
..... ❖

PACKAGE INCLUDES

- Overnight stay in one of our river facing bedrooms or suites
- Two-course dinner from the Festive menu
- Full English breakfast the next day
- Use of the Spa facilities
- Complimentary onsite parking

Online booking essential.
Dietary alternatives available on request.



THREE NIGHT *Christmas* BREAK

..... ❖
**PRICES START
FROM £970PP**
..... ❖



..... ❖
**24TH ~ 27TH
DEC**
..... ❖

PACKAGE INCLUDES

Three nights in one of our river facing staterooms or suites

Full English breakfast each day

**Drinks & canape reception in our private residents
lounge on Christmas Eve
Followed by a three-course dinner in our Restaurant**

Four-course gourmet lunch on Christmas Day

Complimentary buffet for all residents on Christmas Day evening

Boxing Day Gala Dinner with a live Elton John tribute show

**Based on double occupancy in a double room,
supplement charges may apply for suites.
Secure your spot with a 50% deposit upon booking,
with the remainder due by end of November.**



CHRISTMAS PARTIES!



Available on select dates throughout November & December, each party includes a welcome drink & a delicious three-course dinner. Once you've had your fill of your festive favourites, head onto the dancefloor & party into the night with our DJ & photobooth! Stay overnight from just £135 per double, based on 2 people sharing.

..... ❖

NOV

20th, 27th

..... ❖

..... ❖

£59 PP

..... ❖

..... ❖

DEC

4th, 5th, 11th, 12th
17th, 18th, 19th

..... ❖

STARTERS

Roasted carrot, ginger & coconut soup with dukkah mixed spice
(V, GF, DF on request)

Beetroot-cured salmon gravlax, horseradish cream, baby beetroot, sourdough
croute (GF, DF on request)

Duck liver parfait, spiced tomato chutney, toasted brioche (GF on request)

Warm goats cheese & beetroot tart, mixed leaf salad, balsamic dressing
(V, DF, GF on request)

MAINS

Pork & sage stuffed turkey, pig in blanket, roast potatoes, seasonal vegetables,
turkey jus (GF, DF on request)

Fillet of sea bream, fondant potato, winter greens, caper butter sauce
(GF, DF on request)

Confit duck leg, butterbean ragù, dauphinoise potatoes, cherry & red wine sauce
(GF, DF on request)

Butternut squash & mushroom Wellington, roast potatoes, braised red cabbage, red
wine sauce (V, DF on request)

DESSERTS

Warm treacle tart, maple mascarpone (DF on request)

Christmas pudding, cognac sauce, redcurrant compote (V, GF, DF on request)

Creamy white chocolate mousse, orange gel, orange sorbet (V, DF on request)

Selection of English cheeses, bread, biscuits, grapes, chutney (V, GF, DF on request)

FESTIVE *Dining*

..... ❖
20TH NOV

TO

..... ❖
24TH DEC



..... ❖
2-COURSE £30
3-COURSE £36

STARTERS

Roasted carrot, ginger & coconut soup with dukkah mixed spice

(V, GF, DF on request)

Beetroot-cured salmon gravlax, horseradish cream, baby beetroot, sourdough
croute (GF, DF on request)

Duck liver parfait, spiced tomato chutney, toasted brioche (GF on request)

Warm goats cheese & beetroot tart, mixed leaf salad, balsamic dressing

(V, DF, GF on request)

MAINS

Pork & sage stuffed turkey, pig in blanket, roast potatoes, seasonal vegetables,
turkey jus (GF, DF on request)

Fillet of sea bream, fondant potato, winter greens, caper butter sauce

(GF, DF on request)

Confit duck leg, butterbean ragù, dauphinoise potatoes, cherry & red wine

sauce (GF, DF on request)

Butternut squash & mushroom Wellington, roast potatoes, braised red cabbage,
red wine sauce (V, DF on request)

DESSERTS

Warm treacle tart, maple mascarpone (DF on request)

Christmas pudding, cognac sauce, redcurrant compote (V, GF, DF on request)

Creamy white chocolate mousse, orange gel, orange sorbet (V, DF on request)

Selection of English cheeses, bread, biscuits, grapes, chutney

(V, GF, DF on request)

Available Monday to Saturday, lunch & dinner
21st November to 24th December (24th Dec lunch only)

FESTIVE *Afternoon* TEA

Indulge in our classic afternoon tea with a festive twist.
Handmade selection of sandwiches, scones and lots of
delicious cakes served with your choice of tea or coffee.

..... ❖
20TH NOV

TO
24TH DEC

..... ❖



..... ❖
£26 PER PERSON

..... ❖

Festive turkey & cranberry finger sandwich on white bread
Beetroot-cured salmon gravlax, cream cheese vol-au-vent
Dorset brie & fig chutney finger sandwich on malted bread
Egg mayonnaise & watercress finger sandwich on white bread
Hampshire hog sausage roll

**

Freshly baked vanilla scone & cinnamon, cranberry scone
Dorset clotted cream, strawberry preserve

**

Chocolate & orange yule log
Pistachio & cranberry Battenberg
White chocolate & coconut snowball
Gingerbread & candy cane macaron

£31.50 WITH A GLASS OF MIDAS PROSECCO

£36.50 WITH A GLASS OF CHAMPAGNE

CHRISTMAS EVE!

Dinner

..... ❖
£67PP
..... ❖



..... ❖
24TH DEC
FROM 6PM
..... ❖

STARTERS

Thai spiced sweet potato soup, basil oil, coconut yogurt (V, GF, DF)

Duck liver parfait, fig chutney, toasted brioche (GF on request)

Pan seared scallops, pea puree, chorizo, mint oil (GF, DF on request)

Double baked Dorset blue vinney cheese soufflé, spinach & shallot salad

Warm goats cheese & beetroot tart, mixed leaf salad, balsamic dressing
(V, DF, GF on request)

MAINS

Butterflied red mullet, braised fennel, sautéed potato, orange & grapefruit
salad (GF, DF on request)

BBQ glazed chicken supreme, dauphinoise potato, green beans, tomato &
aubergine & tomato ragù

Slow braised lamb shank, colcannon mash, seasonal vegetables, red wine jus
(DF on request)

Tandoori roast loin of monkfish, crushed sweet potato with cumin, bok choy,
coconut saffron sauce (GF, DF on request)

Teriyaki glazed tofu, stir-fried vegetables, rice noodles (GF on request)

DESSERTS

Christmas pudding, cognac sauce, redcurrant compote (V, G, DF on request)

Lemon meringue pie, blood orange sorbet

Dorset apple tarte tatin, stem ginger ice-cream, toasted almond

Selection of English cheeses, bread, biscuits, grapes, chutney
(V, GF, DF on request)

£40 FOR CHILDREN UNDER 12

50% non-refundable deposit required upon booking.

CHRISTMAS DAY!

Lunch

..... ❖
£165 PP
..... ❖



..... ❖
FROM 12 PM
..... ❖

AMUSE-BOUCHE

Duck liver mousse, chilli & tomato jam, mussel shell tartlet (GF on request)
Mushroom & parmesan arancini (V, GF, DF on request)
Tuna tartare, piccolo ginger, sesame seeds

STARTERS

New Forest mushroom velouté, truffle parmesan gougères (V, GF, DF on request)
Lightly spiced potted brown shrimps, pink grapefruit salad, toasted sourdough
(GF, DF on request)
Warm goats cheese with honey roasted fig & walnut salad (DF on request)
Beef carpaccio, celeriac & wasabi remoulade, pickled ginger (GF, DF on request)

FISH COURSE

Severn & Wye smoked salmon, red onion, caper, lemon, buttered granary bread
(GF, DF on request)
Beetroot carpaccio, goats cheese crumb, balsamic, granary bread, micro herbs
(V, Ve on request)

MAINS

Traditional roast turkey, pork & sage stuffing, pig in blanket, roast parsnip, roast turkey
jus (GF, DF on request)
Fillet of south coast halibut, tender-stem broccoli, caviar chive butter sauce
6oz Tournedos beef fillet, celeriac purée, garlic butter ceps, red wine jus
(GF, DF on request)
Wild mushroom & puy lentil pithivier, spinach puree (V, DF on request)
All main courses served with a table selection of roast potatoes, seasonal vegetables & condiments

DESSERTS

Christmas pudding, cognac sauce, redcurrant compote (V, GF, DF on request)
Chocolate & coffee opera cake (GF, V, DF on request)
Yorkshire rhubarb Paris-Brest, ginger custard, chocolate hazelnut sauce
Mango iced parfait, passionfruit curd, toasted coconut (V, GF, DF on request)
Selection of English cheeses, breads, biscuits, grapes, chutney (V, GF, DF on request)

BOXING DAY *Lunch*

..... ❖
£76 PP
..... ❖



..... ❖
26TH DEC
12 PM TO 4 PM
..... ❖

STARTERS

Selection of composite salads, seafood, cured meats, breads from the buffet

Moroccan spicy red pepper & lentil soup

MAINS

Roast sirloin of English beef, Yorkshire pudding, beef dripping roast potatoes,
seasonal vegetables, red wine jus (GF & DF on request)
(Roast chicken & nut-roast also available)

Slow-braised Ossobuco, garlic mash potato, roasted baby root vegetables, red wine jus
(DF on request)

Confit Cornish cod, pea puree, charred leek, parmentier potato, lemon beurre blanc
(DF on request)

Luxury chicken & leek pie, mustard & cheddar sauce, winter greens

Sweet potato & chickpea coconut curry, rice, naan bread (GF on Request)

DESSERTS

Lemon baked cheesecake, lemon curd, raspberry sorbet

Cherry & chocolate trifle

Sticky toffee pudding, butterscotch sauce, vanilla ice-cream

Selection of English cheeses, breads, biscuits, grapes, chutney
(V, GF, DF on request)

BOXING DAY

Gala

DINNER

..... ❖
£85PP
..... ❖

..... ❖
TICKETS
AVAILABLE
ONLINE
..... ❖

Join us for an unforgettable evening of festive celebration, starting from 7pm with a welcome drink and the elegance of Black Tie attire.

Indulge in a sumptuous 4-course meal, and enjoy a dazzling live performance by the incredible UK's number one Elton John Tribute - Elite Elton!

Tables seat up to 10, so gather your group and make it a night to remember!

AMUSE-BOUCHE

Beetroot-cured gravlax, cream cheese vol-au-vent (GF, DF on request)

Crushed avocado & radish on rye cracker (GF, DF on request)

Sesame & soy glazed beef, chive (GF on request)

STARTERS

Smoked duck breast, fennel, orange & grapefruit salad, blackberry vinaigrette, micro herb
Warm goats cheese, chargrilled Mediterranean veg, sourdough croute, toasted pine nuts, balsamic
(V, DF, GF on request)

FISH COURSE

Smoked mackerel ballotine wrapped in nori, ponzu butter sauce caviar (DF, GF on request)

Avocado cocktail, baby gem lettuce, Marie-Rose sauce

MAINS

Herb crust chicken breast, potato galette, green beans & carrots, tarragon jus (GF, DF on request)

Butternut squash & mushroom wellington, roast potatoes, braised red cabbage, red wine sauce

(V, DF on request)

DESSERTS

Trio of mini desserts

White chocolate cheesecake, tropical fruit pavlova, salted caramel chocolate fondant

Book via the [What's On page](#) on our website.

Included in 3-night Christmas package.

NEW YEARS EVE

The Grand

ILLUSION

..... ❖
£215PP
..... ❖



..... ❖
TICKETS
AVAILABLE
ONLINE
..... ❖

Step into a night of mystery and celebration at The Grand Illusion, our spectacular New Year's Eve party. Begin the evening with a glass of champagne on arrival, followed by exquisite canapés and a decadent four-course dinner. As the night unfolds, be captivated by a spellbinding magician, enjoy live music from our vibrant band, and countdown to midnight with a dazzling fireworks display over the water.

An unforgettable evening of elegance, entertainment, and enchantment.

AMUSE-BOUCHE

Gold dusted truffle arancini (GF, DF on request)
Beef tartare croustade, wasabi mayo (DF on request)
Smoked salmon, cream cheese, caviar blinis (GF, DF on request)

STARTERS

Pressed ham hock terrine, piccalilli, ciabatta croute, mizuna salad (GF, DF on request)
Heritage beetroot terrine, whipped goat's cheese, ciabatta croute, mizuna salad (V, GF, DF on request)

FISH COURSE

Pan seared scallop with mango, cucumber & avocado salsa, dill butter sauce (DF on request)
Tomato gazpacho, fresh cucumber (V, GF)

MAINS

Herb & mustard crust rack of lamb, confit shallot, heritage carrots, dauphinoise potatoes, rosemary jus (GF, DF on request)
Butternut squash pithivier, dauphinoise potatoes, confit shallot, heritage carrots, onion jus (V, DF on request)

DESSERTS

Chocolate & pistachio melting moment (NF, GF on request)

25% off Staterooms & suites available when you book directly.
01202 475111

CHRISTMAS INTERLUDE

27TH DEC TO 30TH DEC



Whether you're extending the holiday spirit as a Christmas stay guest or seeking a relaxing retreat post-Christmas chaos at home, our Christmas interlude package offers the perfect sanctuary.

Take time to unwind and recharge in our luxurious accommodation, embracing the tranquility of the season. It's an opportunity to find solace and restore your energy amidst the holiday hustle & bustle.

BED & BREAKFAST FROM £240
PER ROOM PER NIGHT



DINNER, BED & BREAKFAST FROM £300
PER ROOM, PER NIGHT
INCLUDES £40PP FOOD ALLOWANCE



GIFT VOUCHERS



Spread joy and happiness this Christmas with the gift of relaxation and indulgence at Captain's Club Hotel.

Whether its a romantic weekend escape, a gourmet dining experience, or a pampering spa retreat, our gift vouchers offer the perfect Christmas present for cherished memories.



December

AT THE SPA

Take a little time for yourself this December and unwind with some well deserved relaxation. Whether you're in the mood for a peaceful solo spa day, a pampering session with your other half, or a festive catch-up with friends we've got the perfect spa experience waiting for you this season.

SPARKLING AFTERNOON TEA SPA DAY

Enjoy two 25 minute treatments, followed by our festive afternoon tea & access to our hydrotherapy pool & sauna.

£125 per person

Available Monday to Friday
Excludes Christmas Day
2pm until 6pm

ESPA HERO TREATMENT

Back, face & scalp treatment
£100 per person - 85 minutes

ESPA INTENSE REGENERATING FACIAL

£85 per person - 55 minutes



To book your treatments or view the spa brochure please go to
www.captainsclubhotel.com/spa

Christmas & New Year Spa opening times

Christmas Eve - 8am to 6pm

Christmas Day - 8am to 12pm (pool only)

Boxing Day - 10am to 2pm

27th, 28th, 29th & 30th Dec - 8am to 6pm

31st Dec - 8am to 5pm

1st January - 10am to 5pm



TERMS AND CONDITIONS

GENERAL

- All bookings made are subject to availability.
- All prices and information were correct at time of going to press and are subject to change without notice.
- All deposits/payments made are non-refundable, and all accounts with an outstanding balance are to be settled on departure
- All alterations to bookings are to be confirmed in writing.
- Any bookings (party night / accommodation) made after 1st December 2025 require full and immediate payment.
- Prices quoted are inclusive of VAT at the current rate at the time of booking and are subject to alteration should the VAT rate change.
- If you need to cancel your booking before November, your deposit will be held for future booking, after November 1st 2025, the full balance will be retained.
- Children's prices apply to 12 years and below / 13+ will be charged adult prices
- The management reserves the right to amalgamate parties or move events to a smaller room to ensure optimum numbers if necessary.
- The management reserves the right to cancel or re-arrange events. In this case an alternative date or venue will be offered or a full refund given.
- The management reserve the right to refuse admission to guests dressed inappropriately and to escort a guest off the premises whose behaviour is inappropriate.
- Any damage/breakages or loss of property during your visit will be charged accordingly.
- Front cover image is not an accurate depiction of the hotel

PARTY NIGHTS -

Please see separate T's and c's within the party night contract.

NYE party must be confirmed with a non refundable deposit of 50%. Remaining balance is due by the 30 November.

- New Years Eve, 18 plus

MEALS

- All Christmas meals must be confirmed with a non refundable deposit of 50%. Remaining balance paid on the day (non residents) or transferred to bedroom (residents)
- Refer to printed restaurant/lounge/bar menus for standard service charge pricing

ACCOMMODATION

- All accommodation over 24th - 27th December must be guaranteed with a non refundable deposit of 50% Remaining balance due by the 30 November.



CAPTAIN'S CLUB
HOTEL & SPA