Christmas

at

STATHAM LODGE

HOTEL

Festive Events

Calendar

Friday 27th November onwards

FESTIVE LUNCH & DINNER

Full menu and pre-order form on back pages.

2 courses - £25pp • 3 courses - £28pp.

Friday 27th & Saturday 28th November - 7pm

FESTIVE PARTY NIGHT

Celebrate in style at our festive party night, featuring a glass of fizz on arrival, a delicious set three-course dinner*, our resident DJ and a special live performance from the Warrington Brass Band. £38pp.

Friday 4th December - 7pm

BINGO ALL THE WAY

Dabbers at the ready! Christmas bingo all the way, fizz on arrival, a tasty set two-course dinner, naughty prizes and floor-fillers to keep you partying long after the last call. £40pp.

Saturday 5th December - 7pm

A NIGHT WITH BUBLÉ.

Feeling good from the first sip! *A Night with Bublé* tribute night featuring a festive cocktail on arrival, a choice three-course dinner, Christmas classics, smooth originals and a DJ to keep you dancing all night. £55pp.

Friday 11th & Saturday 12th December - 7pm

FESTIVE PARTY NIGHT

Celebrate in style at our festive party night, featuring a glass of fizz on arrival, a delicious choice three-course dinner, our resident DJ and a special live performance from the Warrington Brass Band. £48pp.

Saturday 12th December - commences 10:30am

BREAKFAST WITH SANTA

£15 Adults (13+) • £10 Children (2-12) • Under 2 complimentary.

Sunday 13th December - commences 4pm

STATHAM CHRISTMAS MARKETS

Stalls, food & drink, Santa's grotto and reindeers. Free admission. Only charge is for entry to Santa's grotto.

Friday 18th December - 7pm

BINGO ALL THE WAY

Dabbers at the ready! Christmas bingo all the way, fizz on arrival, a tasty set two-course dinner, naughty prizes and floor-fillers to keep you partying long after the last call. £40pp.

Saturday 19th December - 7pm

FESTIVE PARTY NIGHT

Celebrate in style at our festive party night, featuring a glass of fizz on arrival, a delicious set three-course dinner*, our resident DJ and a special live performance from the Warrington Brass Band. £40pp.

Saturday 19th & Sunday 20th December - commences 10:30am

BREAKFAST WITH SANTA

£15 Adults (13+) • £10 Children (2-12) • Under 2 complimentary.

Monday 21st December - commences 12pm

LUNCH WITH SANTA

Dine off our festive menu. Two courses - main and dessert.

£17 Adults (13+) • £12 Children (2-12) • Under 2 complimentary.

Festive *Party Nights*

FRIDAY 27TH & SATURDAY 28TH NOVEMBER

Set three-course dinner* • £38pp

FRIDAY 11TH & SATURDAY 12TH DECEMBER

Choice three-course dinner • £48pp

SATURDAY 19TH DECEMBER

Set three-course dinner* • £40pp

Celebrate in style at our festive party night, featuring a glass of fizz on arrival, a delicious three-course dinner, our resident DJ and a special live performance from the Warrington Brass Band.

RUNNING ORDER

Arrival fizz – 7:00pm ❖ Dinner served – 7:30pm

Dancefloor open – 9:30pm ❖ Bar close – Midnight

Carriages – 12:30am

HOW TO BOOK

£15pp deposit, non-refundable or transferable – full pre-orders & payment due by 16th November 2026. Pre-order form on back page. Tables of eight or less may be joined onto other tables.

ACCOMMODATION RATES

Discounts available! Use code XMAS26 to get 10% off our best available rate - breakfast included! Applies only to guests of Festive Party Nights, Bingo All the Way or A Night with Bublé. Must be booked on the website; pay 50% deposit with the balance due on arrival.

• MENU •

STARTERS

Celeriac Soup*

Velvety celeriac soup, finished with a drizzle of truffle oil and chive oil, served with crisp sourdough (V)

Pressed Ham Hock Terrine

Ham hock, pistachio and parsley terrine, piccalilli gel, toasted brioche

Baked Goats' Cheese & Fig

Warm goats' cheese, roasted fig, honey, walnut crumb and balsamic glaze (V)

MAINS

Traditional Roast Turkey Crown*

Sage & onion stuffing, pigs in blankets, roast potatoes, honey-glazed parsnips, braised red cabbage and rich turkey gravy

Pan-Roasted Salmon Supreme

Crushed new potatoes, buttered leeks and champagne beurre blanc

Roasted Squash, Chestnut & Cranberry Bake (V)*

Herb-roasted squash layered with chestnuts, cranberries and spinach served with rosemary roast potatoes, winter vegetables and vegetarian gravy

DESSERTS

Warm Christmas Pudding*

Traditional homemade Christmas pudding with rum custard and redcurrants

Dark Chocolate, Orange & Spice Delice

Rich chocolate delice with winter spices, candied orange and chocolate sauce

Festive Lemon Tart

Sharp lemon tart with a hint of winter spice, served with vanilla cream

*denotes set menu items

Bingo *All the Way*

FRIDAY 4TH & FRIDAY 18TH DECEMBER

Set two-course dinner • £40pp

Dabbers at the ready! Christmas bingo all the way, fizz on arrival, a tasty two-course dinner, naughty prizes and floor-fillers to keep you partying long after the last call.

• MENU •

MAINS

Traditional Roast Turkey Crown

Sage & onion stuffing, pigs in blankets, roast potatoes, honey-glazed parsnips, braised red cabbage and rich turkey gravy

Roasted Squash, Chestnut & Cranberry Bake (V)

Herb-roasted squash layered with chestnuts, cranberries and spinach served with rosemary roast potatoes, winter vegetables and vegetarian gravy

DESSERT

Dark Chocolate, Orange & Spice Delice

Rich chocolate delice with winter spices, candied orange and chocolate sauce

RUNNING ORDER

Arrival fizz – 7:00pm

Dinner served – 7:30pm

Dancefloor open – 9:30pm

Bar close – Midnight

Carriages – 12:30am

HOW TO BOOK

£15pp deposit, non-refundable or transferable - full pre-orders & payment due by 16th November 2026

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Discounts available! Use code XMAS26 to get 10% off our best available rate - breakfast included! Applies only to guests of Festive Party Nights, Bingo All the Way or A Night with Bublé. Must be booked on the website; pay 50% deposit with the balance due on arrival.

A Night with Bublé

SATURDAY 5TH DECEMBER

Choice three-course dinner • £55pp

Feeling good from the first sip! A Night with Bublé tribute night featuring a festive cocktail on arrival, a choice three-course dinner, Christmas classics, smooth originals and a DJ to keep you dancing all night.

RUNNING ORDER

Arrival cocktail – 7:00pm ❖ Dinner served – 7:30pm

Dancefloor open – 9:30pm ❖ Bar close – Midnight

Carriages – 12:30am

HOW TO BOOK

£15pp deposit, non-refundable or transferable – full pre-orders & payment due by 16th November 2026

ACCOMMODATION RATES

Discounts available! Use code XMAS26 to get 10% off our best available rate - breakfast included! Applies only to guests of Festive Party Nights, Bingo All the Way or A Night with Bublé. Must be booked on the website; pay 50% deposit with the balance due on arrival.

• MENU •

STARTERS

Celeriac Soup

Velvety celeriac soup, finished with a drizzle of truffle oil and chive oil, served with crisp sourdough (V)

Pressed Ham Hock Terrine

Ham hock, pistachio and parsley terrine, piccalilli gel, toasted brioche

Baked Goats' Cheese & Fig

Warm goats' cheese, roasted fig, honey, walnut crumb and balsamic glaze (V)

MAINS

Traditional Roast Turkey Crown

Sage & onion stuffing, pigs in blankets, roast potatoes, honey-glazed parsnips, braised red cabbage and rich turkey gravy

Pan-Roasted Salmon Supreme

Crushed new potatoes, buttered leeks and champagne beurre blanc

Roasted Squash, Chestnut & Cranberry Bake (V)

Herb-roasted squash layered with chestnuts, cranberries and spinach served with rosemary roast potatoes, winter vegetables and vegetarian gravy

DESSERTS

Warm Christmas Pudding

Traditional homemade Christmas pudding with rum custard and redcurrants

Dark Chocolate, Orange & Spice Delice

Rich chocolate delice with winter spices, candied orange and chocolate sauce

Festive Lemon Tart

Sharp lemon tart with a hint of winter spice, served with vanilla cream

Breakfast *with Santa*

SATURDAY 12TH, SATURDAY 19TH & SUNDAY 20TH DECEMBER

Commences 10:30am
£15 Adults (13+) • £10 Children (2-12) • Under 2 complimentary.

Join us for a morning of fun, crafts & breakfast with the main man himself. Fun for all ages, bring the family together for a festive morning to remember! Children's and adult's menus are served in our Squires Lounge and Bar, offering a festive cooked breakfast, pancakes, scrambled eggs and much more!

Lunch *with Santa*

MONDAY 21TH DECEMBER

Commences 12:00pm
£17 Adults • £12 Children aged 2-12 • Under 2 complimentary.

An afternoon of fun, crafts & lunch with the main man himself. Fun for all ages, bring the family together for a festive afternoon in our Squires Lounge and Bar. Two course fixed menu, with choice off the children's menu upon request.

• **MENU** •

MAINS

Traditional Roast Turkey Crown - or -
Roasted Squash, Chestnut & Cranberry Bake (V)

DESSERT

Dark Chocolate, Orange & Spice Delice

Christmas
Lunch and Dinner

STARTING FRIDAY 27TH NOVEMBER

Our Christmas Menu is available for pre-order only, lunch or dinner, from 27th November to 24th December 2026.
2 courses - £25pp • 3 courses - £28pp.

Served in our Squires Lounge and Bar. Private dining is also available upon request with a room hire fee applied.

Please contact us on 01925 752204 to book your table and then complete the adjacent form and return it to us no later than 7 days prior to your booking.

• MENU •

STARTERS

Celeriac Soup
Velvety celeriac soup, finished with a drizzle of truffle oil and chive oil, served with crisp sourdough (V)

Pressed Ham Hock Terrine
Ham hock, pistachio and parsley terrine, piccalilli gel, toasted brioche

Baked Goats' Cheese & Fig
Warm goats' cheese, roasted fig, honey, walnut crumb and balsamic glaze (V)

MAINS

Traditional Roast Turkey Crown
Sage & onion stuffing, pigs in blankets, roast potatoes, honey-glazed parsnips, braised red cabbage and rich turkey gravy

Pan-Roasted Salmon Supreme
Crushed new potatoes, buttered leeks and champagne beurre blanc

Roasted Squash, Chestnut & Cranberry Bake (V)
Herb-roasted squash layered with chestnuts, cranberries and spinach served with rosemary roast potatoes, winter vegetables and vegetarian gravy

DESSERTS

Warm Christmas Pudding
Traditional homemade Christmas pudding with rum custard and redcurrants

Dark Chocolate, Orange & Spice Delice
Rich chocolate delice with winter spices, candied orange and chocolate sauce

Festive Lemon Tart
Sharp lemon tart with a hint of winter spice, served with vanilla cream

Christmas Menu - Pre-Order Form

Name: _____

Contact Number: _____

Email: _____

Booking Date: _____ Time: _____ Number in Party: _____

Event Type: Christmas Lunch ❑ Christmas Dinner ❑ Festive Party Night ❑

STATHAM LODGE HOTEL

	STARTER			MAIN COURSE			DESSERT		
GUEST NAME	Soup	Terrine	Goats' Cheese	Roast Turkey	Salmon	Squash Bake (V)	Xmas Pudding	Chocolate Delice	Lemon Tart
TOTALS									

Special Requirements: _____

After booking your table by phone, please return this form in person or by emailing events@stathamlodge.com

STATHAM LODGE

HOTEL

Statham Lodge Hotel
Warrington Rd, Warrington, Lymm WA13 9BP

Telephone: 01925 752204
www.stathamlodge.com