
THE WRIGHTINGTON
HOTEL, HEALTH CLUB & SPA
Christmas
2026

Party with us

& ENJOY THE FESTIVE SEASON

Step into a season of sparkle, celebration and unforgettable moments at The Wrightington Hotel, Health Club & Spa.

This Christmas, enjoy elegant festive dining, lively party nights, fantastic live entertainment and a spectacular New Year's Eve celebration, all delivered with style and sophistication.

Whether you're gathering colleagues, celebrating with family and friends or planning a glamorous end to the year. Expect beautifully prepared food, flowing drinks, twinkling surroundings and a warm, vibrant atmosphere throughout the festive season.

Celebrate Christmas in style with us.

Terms and Conditions

Unless stated otherwise, all bookings require a £25 per person deposit

All final payments are due by 29th October

All payments are non-transferable or refundable

Meal pre-orders are required by 29th October


cheer

Christmas

PARTY NIGHTS

Turn up the holiday cheer with our sensational weekend party nights!
Choose from either our Blazers Suite party nights with
live act, DJ and dinner or, our Wrightington Suite party nights with DJ & dinner.

Blazer's Suite Party Nights **Three-course dinner, DJ & live act**	**Live Act**
Friday 4th December	Disco Fever
Saturday 5th December	Soul Station
Saturday 12th December	Electric 80's
Friday 18th December	ABBA
Saturday 19th December	ABBA

£60 per person (over 18 years only)

Wrightington Suite Party Nights
Two-course (main course & dessert) dinner & DJ

Saturday 5th December

Friday 11th December

Saturday 12th December

£50 per person (over 18 years only)

Arrival by 7pm to dine for 7.30pm | Last orders 12.30am | Carriages 1am

Party Nights

Your delicious, festive menu awaits. Blazers Suite party nights include a three-course meal, Wrightington Suite party nights offer a two-course menu of main course and dessert.

To Start

Homemade Butternut Squash Soup (V, VE, GFA)
Pesto, Toasted Pinenut & Artisan Bread

Chicken Liver Pate (GFA)
Red Onion Marmalade, Toasted Croute

Main

Golden Roasted Turkey Breast (GFA)
Sage & Onion Stuffing, Pancetta Wrapped Chipolata,
Glazed Root Vegetables, Buttered Sprouts, Roast Potatoes, Thickend Pan Jus

Pan Fried Salmon Fillet (GF)
Sauteed Fennel, Saffron Fondant Potato, Hollandaise Sauce

Wild Mushroom, Root Vegetables, Spinach & Mascarpone Wellington (V)
Confit Tomato Ragout
(modified vegan dish available upon request)

Dessert

Homemade Christmas Pudding (VE, GFA)
Brandy Cream, Red Currants

White Chocolate & Vanilla Cheesecake (V)
Winter Berry Coulis

A pre-order is required for all party night bookings

Party Nights

DRINKS PACKAGES

Get the party started early and save time at the bar by pre-ordering one of our drinks packages before you arrive for your Christmas party night.

Sparkling Wine

2 bottles of sparkling Italian Prosecco

£59.95

House Champagne

1 bottle

£59

House Wines

4 bottles of your choice of house wines:

Sauvignon Blanc

Merlot

Rose

£105

Cider Mix

10 assorted bottles of:

Rekorderlig Strawberry & Lime

Rekorderlig Mixed Berries

Aspall Apple Cider

£65

Nozecco

1 bottle

£20

Beer Bucket

10 assorted bottles of:

Peroni

Moretti

Corona

Budweiser

£50

Non Alcoholic Beer Bucket

10 assorted bottles of:

Peroni Zero

Madri Zero

Rekorderlig Strawberry & Lime Zero

£45

Soft Drinks

10 assorted bottles of:

J20 Apple & Raspberry

J20 Orange & Passion Fruit

Appletiser

Diet Coca Cola

Coke Zero

Coca Cola

£40

Payments are due at the time of ordering drinks packages



Festive

AFTERNOON TEA

Celebrate the magic of the season with our Festive Afternoon Tea this December. Featuring delicious seasonal treats, freshly baked scones, and warming festive flavours — the perfect way to relax, catch up with friends, and enjoy a little Christmas indulgence.

Selection of Sandwiches:

Turkey & Cranberry

Poached Salmon & Dill Cream Cheese

Smoked Applewood Cheese & Chutney

Pulled Beef & Mustard

Savory:

Homemade Pancetta, Roasted Apple Sausage Roll

Port & Brie Barquette

Sweet:

Cranberry & Orange Blondie

Festive Yule Log

Mini Mince Pie

Mulled Wine Fruit Scone with Brandy Clotted Cream & Preserves

Served with Freshly Brewed Tea or Coffee

£25 per person

Upgrade your experience and choose a glass of warm mulled wine or Prosecco on your arrival

£30 per person

All dietary requirements can be catered for. Please speak to the team at the time of booking.



Lunch with Santa

& THE GRINCH

A truly lovely festive family day. Enjoy a delicious three-course lunch whilst The Grinch causes mischief and laughter throughout the afternoon. Visit our twinkling grotto where Santa & his cheeky elf await with gifts for every child.

Sundays | 6th, 13th & 20th December | 12.30pm or 1.30pm arrival

Saturday | 19th December | 12.30pm

Adults £32 | Children £20 (10 years & under)

Adult Menu

To Start

Homemade Leek & Watercress Soup (V, VE, GFA)
Pepper Creme Fraiche, Artisan Bread

Creamed Garlic Mushrooms (V, GFA)
Toasted Sourdough, Shaved Parmesan

Main

Golden Roasted Turkey Breast (GFA)
Sage & Onion Stuffing, Pancetta Wrapped Chipolata,
Glazed Root Vegetables, Buttered Sprouts, Roast Potatoes, Thickend Pan Jus

Slow Braised Beef Ballotine (GFA)
Truffle Mash, Shallot & Tarragon

Pan Seared Sea Bass
Fondant Potato, Lemon & Chive Cream Sauce

Chestnut Mushroom Risotto (V, VE)
Pesto Dressing, Shaved Parmesan, Parmesan Tuile

Dessert

Orange & Ginger Cheesecake (GFA)
Brandy Snap Tuile, Hedgerow Berries

Pear & Blackcurrant Crumble (VEA)
Crème Anglaise

A pre-order is required for this event. Payment is required in full at the time of making your booking.

Lunch with Santa

& THE GRINCH

Children's Menu

To Start

Tomato & Basil Soup (V, VE, GFA)
Artisan Bread

Homemade Mozzarella Sticks (V, GFA)
Tomato Dip

Main

Golden Roasted Turkey Breast (GFA)
Sage & Onion Stuffing, Pancetta Wrapped Chipolata,
Glazed Root Vegetables, Buttered Sprouts, Roast Potatoes, Thickend Pan Jus

Sausage & Mash (GFA)
Rich Gravy & Garden Peas

Chicken Goujons
Skin on Fries, Baked Beans

Roast Vegetable Penne Pasta Arrabiatta (V, GFA)
Shaved Parmesan, Garlic Knot

Dessert

Triple Chocolate Brownie (VE, GFA)
Chocolate Sauce, Vanilla Ice Cream

Vanilla Ice Cream (VEA)
Crisp Wafers, Marshmallows

Breakfast with Santa

Start your Christmas Eve in the most magical way with a morning full of festive fun! Enjoy a special visit to Santa and his cheeky elf in their enchanting grotto, where wonderful gifts await every child.

Adults £25 | Children £18 (10 years & under)

Selection of Milkshakes

Hot Chocolate & Sprinkle Station

Freshly Brewed Tea & Coffee

Selection of Herbal Fruit Teas



FROM THE BUFFET:

Danish Bacon

Local Sausages

Fried Farm Eggs

Hash Browns

Bury Black Pudding

Grilled Tomatoes

Mushrooms

Baked Beans



Selection of Cereals

Artisan Breads

Freshly Baked Croissants & Danish Pastries

American Pancakes & Nutella

Fresh Fruit Bowl

Petit Filous Yoghurts

Fruit Kebabs

Please note that this event is payment in full at the time of making your booking.
A pre-order is not required for this event.



Christmas Day

Celebrate Christmas with family and friends over a luxurious festive lunch.
Relax in elegant surroundings and enjoy a delicious three-course meal.

Adult £100 | Children £42 (10 years & under)

To Start

Spiced Parsnip Soup (V, VE, GFA)
Parsnip Crisp, Herb Oil

Goats Cheese Bon Bon (V, GFA)
Beetroot Carpaccio, Balsamic & Watercress Salad

Smoked Salmon & Marinated King Prawn Timbale (GF)
Micro Salad, Paprika & Lemon Crème Fraiche

Confit Duck & Duck Liver Pate (GFA)
Cranberry & Orange Chutney, Rosemary Croute

Main

Golden Roast Turkey (GFA)
Sage & Onion Stuffing, Pancetta Wrapped Chipolata,
Glazed Root Vegetables, Buttered Sprouts, Roast Potatoes, Thickend Pan Jus

Fillet of Beef Wrapped in Parma Ham (GF)
Cooked Medium, Wild Mushroom & Shallot Red Wine Jus

Slow Cooked Lamb Ballotine (GF)
Spiced Carrot Puree, Red Wine & Mint Jus

Pan Fried Hake Fillet (GF)
Roasted Fennel, Chive Beurre Blanc Sauce

Beetroot Tofu & Spinach Wellington (V, VE)
Roast Tomato & Sweet Pepper Ragu

Dessert

Christmas Pudding (VE, GFA)
Flocked Brandy Cream, Red Currants

Bread & Butter Pudding
Crème Anglaise

Chocolate & Caramel Torte
Mascarpone & Honeycomb, Fresh Berries

Eggnog Crème Brulee (GF)
Vanilla Shortbread Biscuit

A pre-order is required for this event

Christmas Day

CHILDREN'S MENU

To Start

Garlic Bread Knots
Shaved Parmesan, Garlic Aioli

Homemade Mozzarella Sticks (V)
Tomato Dip

Melon Pearls (V, VE, GF)
Mint Syrup

Main

Golden Roast Turkey (GFA)
Sage & Onion Stuffing, Pancetta Wrapped Chipolata,
Glazed Root Vegetables, Buttered Sprouts, Roast Potatoes, Thickend Pan Jus

Buttermilk Chicken Goujons
Garden Peas, Skinny Fries

Roast Vegetable & Tomato Penne Pasta (GFA)
Garlic Knots, Shaved Parmesan

Dessert

Biscoff Chocolate Brownie (VEA, GFA)
Biscoff Crumb, Vanilla Ice Cream

Salted Caramel Cheesecake
Toffee Sauce, Honeycomb

Strawberry & Vanilla Ice Cream
Fruit Coulis, Rosinni Water



Boxing Day

FESTIVE LUNCH

Adults £40 | Children £28 (10 years & under)

To Start

Spiced Parsnip Soup (GFA, V, VE)
Parsnip Crisp, Herb Oil

Chicken Liver Pate (GFA)
Melba Toast, Spiced Cherry Chutney

Smoked Salmon Mousse (GFA)
Crème Fraiche, Lime, Dill, Rye Bread

Roasted Goats Cheese (GF, V)
Beetroot Puree, Watercress & Walnut Salad

Main

Beef Ballotine (GF)
Pancetta & Shallot Jus

Pan Fried Sea Bass (GF)
Fondant Potato, Garlic Veloute

Golden Roast Turkey (GFA)
Sage & Onion Stuffing, Pancetta Wrapped Chipolata,
Glazed Root Vegetables, Buttered Sprouts, Roast Potatoes, Thickend Pan Jus

Walnut & Mushroom Nut Roast (V, VE)
Cauliflower Puree, Rocket & Watercress Salad

Dessert

Salted Caramel Cheesecake
Crushed Shortbread, Caramel Sauce

Classic Crème Brulee (GFA)
Fresh Berries & Shortbread Biscuits

Lemon & Ginger Steamed Sponge Pudding
Crème Anglaise, Mulled Berries

Triple Chocolate Orange Brownie (VEA)
Chocolate Sauce & Hazlenut Nougat

Boxing Day

CHILDREN'S MENU

To Start

Winter Vegetable Soup (V, VE, GFA)
Artisan Bread

Garlic Knot Bread
Shaved Parmesan, Garlic Aioli Dip

Homemade Breaded Mozzarella Sticks (V)
Tomato Dip

Main

Golden Roast Turkey (GFA)
Sage & Onion Stuffing, Pancetta Wrapped Chipolata,
Glazed Root Vegetables, Buttered Sprouts, Roast Potatoes, Thickend Pan Jus

Mini Fish & Chips
Garden Peas, Hand Cut Chips

Penne Arrabiatta (V, GFA)
Shaved Parmesan, Garlic Knot

Dessert

Triple Chocolate Brownie (GFA, VEA)
Chocolate Sauce, Vanilla Ice Cream

Salted Caramel Cheesecake
Toffee Sauce, Honeycomb

Raspberry Ripple Ice Cream Sundae
Rosinni Water, White Chocolate Crackle


Champ
PREMIUM CAVIAR

New Year's Eve

BLAZERS GALA CARVERY DINNER

Enjoy a delicious four-course meal in the stylish Blazers Suite, then dance the night away with our fabulous DJ and disco as you welcome the New Year in style.

Adults £97.50 (over 18 years only)

Canapes on arrival

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Spiced Cauliflower Veloute (V, VE, GFA)

Main

Roast Topside of Beef (GFA)
Yorkshire Pudding

Pan Seared Chicken Breast (GF)
Pancetta, Wild Mushroom & Tarragon Jus

Herb Crusted Salmon Fillet (GFA)
Spinach & Green Beans, Sun Blushed Tomato Trivet

Roasted Vegetable Tian (V, VE)
Fragrant Israeli Cous Cous, Red Pepper Coulis & Fresh Herbs

All Served with a Selection of Seasonal Vegetables, Roast Potatoes, Buttered New Potatoes & Pan Thickend Jus

Dessert

Duo of Desserts
Salted Caramel Cheesecake and White Chocolate & Blackberry Tart

A pre-order is required for this event

New Year's Eve

BENNETT'S DINNER

Dine in the stylish Bennett's Bar & Restaurant. Chefs delicious six-course dinner awaits and should you wish to, you are later invited to join the celebrations in Blazers Suite with a DJ & disco until late.

Adults £97.50 (over 18 years only)

Spiced Cauliflower Veloute (V, VE, GFA)

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Smoked Salmon & King Prawn Roulade (GF)

Tian of Goats Cheese, Pressed Plum Tomato & Aubergine Caviar (V, VEA)

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Ham Hock Croquette

Celeriac Remoulade, Peppered Rocket & Mustard Dressing

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Apple Sorbet, Candid Apple Crumb (GFA)

Main

Beef Medallion (GF)

Confit Garlic Mash, Artichoke Puree, Wild Mushroom & Red Wine Jus

Butternut Squash & Pesto Ravioli (V, VE)

Dill Split Cream, Rocket & Parmesan Salad

Pan Fried Chicken Breast (GF)

Filled with Garlic & Sun Blushed Tomato Mousse, Pomme Anna Potato, Buttered Kale, Chive Cream Sauce

Roasted Monk Fish (GF)

Saffron Fondant, Roasted Fennel & Samphire, Shellfish Bouillabaisse

Dessert

Duo of Desserts

Salted Caramel Cheesecake and White Chocolate & Blackberry Tart

Local Cheese Selection (GF, VEA)

Artisan Biscuits, Homemade Fruit Chutney, Celery

A pre-order is required for this event

Be our guest

Make the most of your Christmas Party Night and turn the celebration into a relaxing festive getaway. Party night guests can enjoy a discounted overnight stay, allowing you to dance the night away without worrying about taxis, designated drivers, or the journey home. Simply head upstairs after the festivities and unwind in the comfort of your room, knowing everything you need is right here.

Wake up refreshed and enjoy a delicious full breakfast the following morning, the perfect way to round off your festive experience. During your stay, you'll also receive unlimited access to our exclusive private members' health club, along with complimentary parking and Wi-Fi.

Single room - £115
Double or twin room - £130
(Please call or email to access this discount, cannot be booked online)

A £25 deposit is payable at the time of booking and is non refundable or transferable. The balance is payable two weeks prior to arrival. A secure payment link will be emailed to you.





