



CHRISTMAS

AT

MEON VALLEY
HOTEL, SPA & GOLF

OUR 2026 FESTIVE PROGRAMME

Celebrate the festive season at Meon Valley. From relaxed Festive Lunches to lively Christmas Parties, we have something to suit every gathering.

Our experienced events team will support you from your initial enquiry through to the final details, ensuring everything runs smoothly on the day.

Join us this Christmas and enjoy a season of good food, great company and warm hospitality.

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FOR MORE INFORMATION CONTACT OUR FESTIVE TEAM

To book, contact us on 01329 836 866 or email: events764@theelitevenueselection.co.uk

FESTIVE PARTY NIGHTS

Available

Saturday 5th December

Friday 11th December

Saturday 12th December **SOLD OUT**

Saturday 19th December

Times

7:00pm Arrival

7:30pm Dinner

12:00am Finish

Celebrate the festive season in style with friends and colleagues at one of our Christmas Party Nights. Gather in the bar before dinner, the perfect opportunity to catch up over a drink before taking your seat for a delicious three-course festive meal. Then, as the evening unfolds, dance the night away with our resident DJ and enjoy a celebration full of festive cheer.

Price

£55.00 per person

Extend Your Celebration

Add an overnight stay to your festive event booking from just £70 per double room.
Speak to our team when booking to take advantage of this exclusive rate.

To book, contact us on 01329 836 866 or email: events764@theelitevenueselection.co.uk

A £20.00 per person non-refundable deposit is required at the time of booking, with the full balance due 21 days prior to event.

Group organiser goes free for bookings of 10 or more

PARTY NIGHTS MENU

STARTERS

Yuletide Vegetable Soup (V)

Served with a fire toasted artisan roll and salted butter

Chicken Liver Parfait

Served with sourdough and ruby onion jam

Prawn Cocktail

Served with crisp lettuce, Marie Rose sauce and sourdough

MAINS

Roast Turkey

Served with honey glazed roots, herb infused stuffing, salt aged roast potatoes and a rich pan gravy

Roasted Salmon Fillet

Served with butter-tossed baby potatoes, medley of frost sweetened seasonal vegetables and hollandaise silk

Root Vegetable Wellington (Ve)

Served with thyme roast potatoes, seasonal vegetables and gravy

DESSERTS

Mulled Wine Fruit Salad

A vibrant medley of fruits infused with star anise syrup, topped with frosted festive berries

Christmas Pudding

Served with velvet smooth cognac cream

Profiteroles & Baileys Toffee Cream

Served with ruby winter shards

(V) Suitable for vegetarians (Ve) Suitable for vegans

For those with special dietary requirements or allergies, please let a member of the team know at the time of booking.



FESTIVE LUNCHES

Available

Available Mondays to Thursdays from the
7th December 2026 - 21st December 2026

Times

Available from 12:00pm until 3:00pm

Perfect for family gatherings, team celebrations or bringing friends together for the season, Meon Valley takes care of every detail so you can simply relax and enjoy the occasion.

★ Settle in for a leisurely three-course lunch, thoughtfully prepared and served with all the seasonal trimmings. Our festive menu brings together classic flavours and comforting favourites, creating a warm and memorable way to celebrate Christmas.

Price

£28.00 per person

To book, contact us on 01329 836 866
or email: events764@theliterevenueselection.co.uk

FESTIVE LUNCH MENU

STARTERS

Yuletide Vegetable Soup (V)

Served with a fire toasted artisan roll and salted butter

Chicken Liver Parfait

Served with sourdough and ruby onion jam

Prawn Cocktail

Served with crisp lettuce, Marie Rose sauce and sourdough

MAINS

Roast Turkey

Served with honey glazed root vegetables, herb infused stuffing, salt aged roast potatoes and a rich pan gravy

Roasted Salmon Fillet

Served with butter-tossed baby potatoes, medley of seasonal vegetables and hollandaise sauce

Root Vegetable Wellington (Ve)

Served with thyme roast potatoes, seasonal vegetables and gravy

DESSERTS

Mulled Wine Fruit Salad

A vibrant medley of fruits infused with star anise syrup, topped with frosted festive berries

Christmas Pudding

Served with velvet smooth cognac cream

Profiteroles & Baileys Toffee Cream

Served with ruby winter shards

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PRIVATE FESTIVE PARTIES

Available

Friday 27th November 2026 – 19th December 2026

Celebrate the festive season with a private Christmas celebration, perfect for friends, family, or colleagues. Gather together in your own exclusive space and enjoy a delicious three-course festive dinner, freshly prepared by our chefs, or opt for our buffet menu when booking, before dancing the evening away with our resident DJ."

Whether you're planning an intimate gathering or a larger celebration, it's the perfect setting to relax, celebrate, and make lasting festive memories.

Price

From £25.00 per person

Extend Your Celebration

Add an overnight stay to your festive event booking from just £70 per double room. Speak to our team when booking to take advantage of this exclusive rate.

To book, contact us on 01329 836 866
or email: events764@theelitevenueselection.co.uk

A £10.00 per person non-refundable deposit is required at the time of booking, with the full balance due 21 days prior to event.

Group organiser goes free for bookings of 10 or more

FESTIVE PARTY MENU

STARTERS

Yuletide Vegetable Soup (V)

Served with a fire toasted artisan roll and salted butter

Chicken Liver Parfait

Served with sourdough and ruby onion jam

Prawn Cocktail

Served with crisp lettuce, Marie Rose sauce and sourdough

MAINS

Roast Turkey

Served with honey glazed root vegetables, herb infused stuffing, salt aged roast potatoes and a rich pan gravy

Roasted Salmon Fillet

Served with butter-tossed baby potatoes, medley of seasonal vegetables and hollandaise sauce

Root Vegetable Wellington (Ve)

Served with thyme roast potatoes, seasonal vegetables and gravy

DESSERTS

Mulled Wine Fruit Salad

A vibrant medley of fruits infused with star anise syrup, topped with frosted festive berries

Christmas Pudding

Served with velvet smooth cognac cream

Profiteroles & Baileys Toffee Cream

Served with ruby winter shards

(V) Suitable for vegetarians (Ve) Suitable for vegans

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CHRISTMAS DAY LUNCH

Make amazing memories with your loved ones this Christmas. Our festive three-course lunch will be served from 12:00pm, giving you the chance to simply sit back and savour the occasion. All children will receive a Christmas selection box as part of the celebration.

Available

Friday 25th December | 12:00pm - 2:00pm

Price

£50.00 per adult

£25.00 per child (aged 5-12 years)

Under 5s eat free!

Christmas Day Private Dining

Celebrate Christmas Day with family, friends or colleagues in your own private dining space. Enjoy a festive three course lunch in an exclusive setting, perfect for making the occasion even more special.

Speak to our team to discuss availability and create a Christmas Day tailored to your group.

To book, contact us on 01329 836 866
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CHRISTMAS DAY LUNCH MENU

STARTERS

Chicken & Herb Terrine

Served with toasted sourdough, light salad and mustard sauce

Parsnip Rosti (V)

Served with a wild mushroom and truffle ragout, garlic cream reduction and shaved parmesan

Prawn & Crayfish Cocktail

Served with crisp lettuce, Marie Rose sauce and sourdough

Squash & Sweet Potato Soup

Served with a fire toasted artisan roll and salted butter

MAINS

Roast Turkey

Served with honey glazed root vegetables, herb infused stuffing, salt aged roast potatoes and a rich pan gravy

Roast Striploin of Beef

Served with truffled mashed potato, bone marrow butter, creamed greens, parsnip crisps, thyme jus and horseradish

Honey Glazed Gammon

Served with star anise braised sticky red cabbage, spiced apple purée, roasted sweet potatoes and bourbon infused jus

Goats Cheese & Red Onion Tart (V)

Served with candied thyme, honey glazed roots, and a crispy rocket & pine nut salad

DESSERTS

Christmas Pudding

Served with velvet smooth cognac cream

Cheeseboard

Served with cheese biscuits and an orchard fruit conserve

Raspberry & White Chocolate Cheesecake

Served with white chocolate soil and dehydrated strawberries

Profiteroles & Baileys Toffee Cream

Served with ruby winter shards

(V) Suitable for vegetarians (Ve) Suitable for vegans

For those with special dietary requirements or allergies, please let a member of the team know at the time of booking.



NEW YEAR'S EVE PARTY

Available

Thursday 31st December 2026

Welcome the arrival of 2027 with an evening of delicious dining, great company and festive celebrations. Enjoy a glass of prosecco or juice on arrival before indulging in a carefully prepared three-course New Year's Eve dinner, then celebrate into the early hours with our resident DJ.

Times

7:00pm Arrival

7:30pm - 9:00pm Dinner Service

1:00am DJ Finish

Price

£60.00 per person

£20.00 per child (13 years and under)

Extend Your Celebration

Add an overnight stay to your festive event booking from just £70 per double room.

Speak to our team when booking to take advantage of this exclusive rate.

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NEW YEAR'S EVE MENU

STARTERS

Duck & Orange pâté

Served with crisp ciabatta crackers, dried cranberries, spiced plum compote and micro red chard

Prawn & Salmon Cocktail

Served with crisp lettuce and sourdough

Beetroot Tart (V)

Served with whipped feta, candied walnuts and a balsamic & rocket salad

MAINS

Seabass & King Prawns

Served with piped potatoes, wilted spinach, and prawn & mussel citrus cream sauce

Mozzarella & Tomato Stuffed Chicken Breast

Wrapped in prosciutto, served with crushed herb potatoes and a cream sauce

Sweet Potato & Chickpea Tagine (Ve)

Served with Moroccan-spiced couscous

DESSERTS

Banoffee Pie

Served with caramelised banana and vanilla bean cream

Warm Chocolate Brownie

Served with vanilla ice cream and frosted winter berries

Sticky Toffee Pudding

Served with toffee sauce and vanilla ice cream

(V) Suitable for vegetarians (Ve) Suitable for vegans

For those with special dietary requirements or allergies, please let a member of the team know at the time of booking.



WHAT TO DO NEXT

Found the perfect event for your Christmas celebration?

BOOK WITH CONFIDENCE

Our dedicated Christmas team is here to help you plan every detail, from confirming your date to arranging menu choices and special requests.

Get in touch today to check availability and secure your booking. Popular dates fill quickly, so we recommend contacting us as early as possible.

To book, contact us on 01329 836 866
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Terms & conditions apply. Please see our website for details.



Meon Valley

HOTEL, SPA & GOLF

ELITE VENUE SELECTION

Meon Valley Hotel, Spa & Golf, Sandy Lane, Shedfield, Southampton, SO32 2HQ
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