

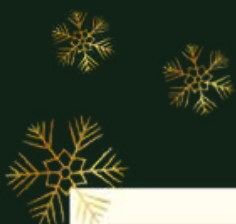
2026

CHRISTMAS
Celebrations
THAME ^{at} LAMBERT

MERCURE
HOTEL
THAME LAMBERT

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Introduction

This festive season, escape to a warm and welcoming countryside Christmas at Mercure Thame Lambert Hotel.

Nestled on the edge of the Oxfordshire countryside, our hotel offers the perfect blend of cosy comfort and contemporary style- ideal for slowing down and soaking up the magic of the season.

From elegant party nights and indulgent festive dining to magical Christmas Day celebrations and sparkling winter gatherings, every detail is designed to create a truly memorable experience. After dinner, wrap up warm and explore the enchanting Blenheim Palace Christmas Lights or the spectacular Waddesdon Manor Light Trail — both just a short drive away and perfect for a winter evening adventure.

Whether you are planning a corporate celebration, a family gathering, or a festive countryside escape, our beautifully styled spaces, seasonal menus, and attentive service promise a Christmas filled with warmth, sparkle, and seasonal charm.

Early booking is strongly recommended.



Festive Shared Party Nights

Perfect for groups who want to enjoy the atmosphere and entertainment!

FROM | £49.95 PER PERSON

Glass of prosecco on arrival

Three-course festive dinner

Live DJ & dance floor

Festive décor and photo moments

AVAILABLE DATES | LATE NOVEMBER - JANUARY 2027

TIMES | 7.00pm - 00.00am

Exclusive room hire for larger celebrations, with branding opportunities, and bespoke menus.

Private parties and evening buffet available on request.

A deposit of £20 per adult is required at the time of booking. Includes a disco for a minimum of 50 guests.

Private Party Nights

Optional Enhancements:

Welcome cocktail reception

Premium wine packages

Photo booth & props

Themed styling

Live performers

Shared Party Night Package

1st DECEMBER £49.95pp

Ideal for small groups who want to enjoy festive night with other groups in attendance.

Disco, 3 course festive dinner, networking.

Tribute Nights

ABBA Tribute Show

4TH DECEMBER

Thank You for the Music this festiveseason with our sparkling ABBA tribute! From "Mamma Mia" to "Waterloo", they'll be bringing all the glitter, glam, and disco magic to your Christmas celebrations – with a sprinkling of holidaycheer.

Jersey Boys Tribute Show

11TH DECEMBER

Relive the story of The FourSeasons, packed with the timeless hits that made them legends. A dramatic and musical tribute capturing the spirit and soundtrack of 1960s America.

Festive Menu for Private, Shared, & Tribute Nights

Starters

Spiced Butternut Squash Soup with a drizzle of herb-infused oil (V)

Beet Cured Salmon Gravlax with beet veils & horseradish snow

Chicken Liver Parfait servedwithaspiced winter chutney and toasted brioche

Main Course

Traditional Roast Turkey withpigsin blankets, seasonal vegetables, golden roast potatoes and a rich gravy

Grilled Lamb Steak servedwithcreamy mash potato, seasonal vegetables and mint jus

Oven Roasted Salmon served with parsnip puree, bok choy, wild mushroom & lemon butter & cray fish sauce

Oven Baked Zucchini Roll stuffed with creamy vegan feta, herb pesto served on tomato glaze (VE)

Dessert

Classic Christmas Pudding withwarm brandy sauce

Belgian Chocolate & Clementine Delice with orange sorbet (VE)

Apple & Black Berry Crumble with custard sauce

Walnut & Fig Pie withvanillaice cream (VE)

All Day Festive Dining Menu

Enjoy our deliciously themed festive menus available in our Restaurant throughout December.

Expect an enchanting welcome, beautiful surroundings and a great service along with a very delicious meal.

THROUGHOUT DECEMBER*

2 Courses | £34.95 PER ADULT £17.95 PER CHILD

3 Courses | £44.95 PER ADULT £22.95 PER CHILD

Served from 12pm until 9pm. Pre-booking required. Free for Under 2's.

Starter

Tomato and Basil Soup served with Cream & Croutons (V, VG)

Baked Breaded Mushroom topped with Ricotta Spinach on a Rocket Salad (V, VG)

Confit Duck Salad with Oyster Sauce (GF)

Main Course

Traditional Roast Turkey with Rosemary Potato, Honey Glazed Carrots and Parsnips, Sprouts, Pigs in Blanket, Yorkshire Pudding and Poultry Gravy (GFO)

Roast Salmon Fillet with Charred Vegetables, Cream Potatoes with Pea Puree (GF)

Baked Vegetable Moussaka with Cheese Sauce (V, VG, GF)

Dessert

Traditional Christmas Pudding with Brandy Sauce finished with Red Berries (VG, GF)

Warm Black Forest Brownie with Dark Chocolate and Amarena Cherry Ice Cream (VG, GF)

Seasonal Fresh Fruit Salad with Spiced Syrup

Selection of British Cheese and Biscuits (GF)

All dietary and allergen requirements to be confirmed at the time of booking. A £20 deposit per person is required at the time of booking. Excludes Christmas and Boxing Day.

Festive Afternoon Tea

£21.95 PER ADULT | Half Price for 3-12 Year Olds
Sparkling wine upgrade £36.50 PER ADULT

Savoury Selection

Mini Turkey & Cranberry Sandwiches – soft whitebread with roasted turkey, cranberry sauce, and watercress

Smoked Salmon & Dill Tartlets – bite-sized tart with smoked salmon, cream cheese and dill

Mushroom Vol-au-vent – flaky pastry filled with creamy mushrooms, and thyme

Mini Brie & Fig Crostini – toasted baguette topped with creamy brie and fig jam

Sweet Selection

French Macarons – delicate shell with rich filling

Mini Mince Pies – classic pastry with rich spiced mincemeat

Black Forest Roulade – moist chocolate sponge with cherry jam, decorated with rich dark chocolate ganache

Ginger Cake – ginger flavoured loaf cake, topped with a ginger syrup sauce and chewy stem ginger pieces

Toffee Apple & Cinnamon Cake – coffee & cinnamon sponge with a chunky Bramley apple centre finished with toffee sauce

Cranberry & Plain Scones – served with clotted cream and orange marmalade

Tea & Infusions

Classic English Breakfast – robust and warming

Earl Grey with Bergamot – fragrant and citrusy

Festive Spiced Tea – cinnamon, clove, and orange notes

Peppermint & Vanilla Herbal Infusion – refreshing and sweet

Optional Festive Extras

Mulled wine or spiced cider

Sparkling cranberry mocktail

Festive sugar cookies for decoration

Christmas Day Menu

£84.95 PER PERSON | Half Price for 3-12 Year Olds

Under 2's, free of charge

A traditional Christmas feast, served to the table
(Minimum 2 guests per table)

Gather with family and friends this Christmas Day and enjoy a comforting, generously served menu, designed to bring everyone together around the table.

On Arrival

**Glass of Bucks Fizz on arrival -
celebrate the season with a sparkling welcome**

Starter

**Celeriac, Apple & Brown Butter Soup -
hearty apple & celeriac soup with crispy kale & crunchy apple salsa**

**Smoked Salmon & Crab Parfait -
Layered smoked salmon, crab parfait, avocado, caviar, crème fraîche and petit greens**

**Duck Liver Pâté with Festive Accents -
Rich, silky duck liver pâté, delicately seasoned with brandy and fresh herbs, served with spiced fig and cranberry chutney, toasted brioche fingers, and a drizzle of aged balsamic.**

**Wild Mushrooms on Sourdough Toast (Vegan)
- Sautéed wild and chestnut mushrooms with garlic, thyme, and a touch of white wine, served on crispy toasted sourdough, finished with baby watercress, micro herbs, and a drizzle of aged balsamic reduction.**

Intermediate

Raspberry Champagne Float

Main Course

Traditional Roast Turkey

Succulent slices of roast turkey with fragrant sage and onion stuffing, golden pigs in blankets, roast potatoes, honey-roasted carrots and parsnips, Brussels sprouts, slow-braised red cabbage, rich gravy, and a spoonful of sweet cranberry jam.

Roasted Butternut Squash & Lentil Wellington (Vegan) -

Butternut squash & lentil wellington, served with golden roast potatoes, maple-glazed carrots and parsnips, Brussels sprouts, braised red cabbage, rich gravy, cranberry sauce.

Pan-Seared Beef Fillet -

Tender, juicy beef fillet, seared to perfection and served medium-rare, accompanied by vegan creamy dauphinoise potatoes, honey-glazed winter carrots and parsnips, silky horseradish purée, a golden Yorkshire pudding, and finished with a rich, aromatic red wine jus.

Roast Halibut with Winter Trimmings -

Delicate fillet of halibut, oven-roasted to perfection on a bed of creamy celeriac purée, accompanied by honey-roasted carrots, tender Brussels sprouts, finished with a rich saffron and white wine velouté and a sprinkle of fresh micro-herbs.

Dessert

Classic Christmas Pudding -

Rich, spiced pudding with raisins, currants, and brandy, served with warm brandy sauce and a scoop of vanilla bean ice cream.

Warm Apple Compote with Vanilla Yogurt & Oat Crunch -

The warm apple compote is gently spiced and layered with creamy vanilla yogurt & a crisp oat crunch.

Vegan Chocolate & Clementine Torte -

Chocolate brownie base with a chocolate and clementine mousse incorporating clementine flavours and finished with a sprinkling of gold shimmer and cocoa nibs.

Festive Cheesecake -

Creamy baked cheesecake with a ginger biscuit base, topped with spiced cranberry and orange compote, and a sprinkle of toasted almonds.

Cheese Selection with Biscuits & Fruits -

A curated selection of British and continental cheeses, served with artisan crackers, grapes, figs, and quince jelly for a perfect festive finish.

To Finish

An indulgent serving of fine British tea or coffee, accompanied by seasonal mince pies.

Deluxe Boxing Day Buffet

£34.95 PER PERSON

Celebrate Boxing Day with our All You Can Eat Boxing Day Buffet Carvery, the perfect way to relax and enjoy great food with family and friends. Featuring a generous selection of beautifully roasted meats, seasonal accompaniments, and indulgent desserts, it's a classic festive feast without the stress.

Starters & Cold Selection

Homemade Winter Vegetable Soup with crusty rolls (V)
Smoked Salmon & Prawn Platter, lemon wedges & Marie Rose sauce
Duck Liver Parfait, red onion chutney & toasted brioche
Mixed Leaf Salad with house dressing (V)
Selection of Rustic Breads & Butter

Carvery Buffet

Served with roast potatoes, dauphinoise potatoes, and all the traditional trimmings:

Slow-Roasted Sirloin of Beef
Honey & Mustard Glazed Gammon
Rosemary & Garlic Roasted Leg of Lamb

All the trimmings:

Yorkshire puddings
Sage & onion stuffing
Seasonal vegetables
Braised red cabbage
Rich roast gravy, mint sauce & horseradish

Desserts Buffet

Traditional Christmas Pudding with brandy sauce
Sticky Toffee Pudding with toffee sauce
Chocolate & Orange Tart
Fresh Fruit Salad
Selection of Creams & Custards

New Years Eve Gala Disco

£69.95 PER PERSON

Start the New Year with our exclusive celebration package, featuring gourmet dining and an unforgettable disco. Book now and make your New Year's Eve unforgettable!

Arrival Cocktail: "The Motown Spark"

Soups & Salads

**Roasted Pumpkin Velouté with Toasted Pepitas
Rainbow Antipasto Pasta Salad
Quinoa Tabouleh
Strawberry, Arugula Salad with Feta**

Cold Starters

**Smoked Salmon Roulade with Dill & Lemon
Mini Caprese Skewers with Balsamic Glaze
Prawn & Avocado on Toast**

Hot Starters & Finger Foods

**Mini Crab Cakes with Spicy Aioli
Chicken Satay Skewers with Peanut Sauce
Falafel Balls with Tahini Drizzle
Mushroom & Truffle Arancini**

Accompaniments & Sides

**Dauphinoise Potatoes with Gruyère
Honey-Glazed Root Vegetables
Seasonal Green Vegetables
Artisan Breadbasket with Butter
Dips (hummus, tzatziki, muhammara) & Olives**

Desserts & Sweet Station

**Chocolate Brownies
Lemon Drizzle Cake Bites
Pecan Tart**

January is the New December

£39.95 | per adult

Cant' celebrate in December? Why not bring your group together for a 3 course joiner to remember and a free disco.

5% Discounted rates for blue badge holders. Minimum 40 for a private party**

****See Party Nights Menu for details**

Bespoke Festive Gift Vouchers

Share the spirit of giving with friends, loved ones and the whole family with a gift voucher package worth every penny.

Valid 26TH December - 31ST January

10% discount at Bicester Village outlets

- **Earn Accor Points**
- **Dinner included with £25 food allowance per person**
- **Overnight stay at Mercure Thame Lambert Hotel with Breakfast**

£125.00 | Single (VAT inclusive)

£149.00 | Double (VAT inclusive)

Book now to enjoy a festive shopping experience combined with delicious dining and rewards.

Events Board

ChristmasMarket

29TH November

| 11am | **Freeentry**

ABBA Tribute Night

Jersey BoysTribute Night

11TH December | **£59.95 per person**

FestiveShared Party

16TH December | **£49.95 per person**

New Year'sEve Gala Disco

31ST December | **£69.95 per person**

New Year'sDayBottomless Brunch

29TH January | **£39.95 per person**

1ST January, 2027 | 11am | **£34.95 per person**

JanuaryistheNew December



Drinks Packages

Wine

WHITE WINE

El Muro Blanco | **£24.00**

Pinot Grigio | **£24.00**

Cullian View Chenin Blanc | **£25.50**

Tekena Sauvignon Blanc | **£26.00**

Short Mille Bay Chardonay | **£28.50**

RED WINE

El Muro Tinto | **£24.00**

Tierra Merlot | **£25.50**

Short Mille Bay Shiraz | **£25.50**

Arnehui Rioja | **£26.00**

Alamos Mountain Malbec | **£30.00**

ROSE WINE

Panuelo Roasad | **£25.50**

Pinot Grigio | **£25.50**

Bubbles

GalantiProsecco | **£30.00**

Pontebello Prosecco | **£27.00**

Moet Chandon Brut | **£98.00**

Designated Driver Offer

10% off any soft drink purchased on the night.

- advise your name and receive a

Drinks Package Offer

amount when you pre-pay up to 28 days prior to your event.

- receive 5% off your drink pre-order

BOOKING TERMS & CONDITIONS

These conditions apply to all guests attending Christmas programme events.

1. All Events are subject to availability
2. All provisional bookings must be confirmed within 24 hours of enquiry and a non-refundable, non-transferable deposit per person will be due upon confirmation. After this timeframe your provisional hold will expire automatically and will be subject to availability.
3. All payments received, including deposits, are non-refundable and non-transferable as per the payment schedule advised on your booking.
4. All balances must be paid in full 28 days prior to the Event. If the final amount is not settled in advance, the hotel reserves the right to cancel the booking at the loss of all monies paid and rebooking is subject to availability and full repayment at time of booking.
5. The rate for the event and any accommodation shall be the rate detailed in the confirmation of booking supplied by the hotel, which may be sent by post or email.
6. We regret that should your party size decrease in numbers, payments (including deposits) cannot be offset against food, drinks or accommodation.
7. Special requests (e.g. dietary requirements) must be made known to the hotel at least 28 days before the event otherwise the hotel cannot guarantee the request. The hotel cannot be liable for any dietary allergy requirement not stated on the pre order menu choice.
8. Pre-order menu choices to be advised by minimum of 28 days prior to the event. If not advised, the hotel will choose a selected menu which cannot be amended.
9. After the 28-day pre-order menu deadline no amendments can be made.
10. Menus correct at time of printing but may be subject to change.
11. All our food may contain Nuts or Traces of Nuts, please advise us of any allergies.
12. Dietary icons are shown as (V) = Vegetarian, (VG) = Vegan, (GF) = Gluten Free, (VGO) = Vegan Option available, (GFO) = Gluten Free Option available
13. No additional food or drinks of any kind are permitted into the hotel by party organisers or guests. Any found will be confiscated and you may be requested to leave due to breach of terms and conditions. No refunds will be provided.
14. The management of the hotel reserves the right to refuse entry to the hotel. In addition, the hotel reserves the right to charge the organiser, company or individual for any damages caused by unreasonable behaviour.
15. All data and information relating to guests is subject to the Privacy Policy set out by the Hotel.
16. All prices shown are inclusive of VAT but may be subject to any other relevant taxes/levies at the current prevailing rate in force on the date of the Event. Price advertised are subject to change prior to booking.
17. Event with child prices stated apply to children 3-12 years, under 2's are free. Babies under 12 months must be pre-booked and are free of charge however no food will be supplied.
18. The hotel will endeavour to ensure that all the information and prices are accurate in its brochures. However, occasionally errors occur the hotel reserve the right to correct prices or other information in such circumstances. If a booking has already been made, the hotel is entitled to cancel the booking without liability.
19. In the unlikely event that the hotel is obliged to cancel the Event, all monies will be refunded, or an alternative date will be offered (at the hotel's discretion), without any further liability to the hotel.
20. Any accommodation booked shall be subject to our hotel booking terms and conditions.
21. Car parking is complimentary for all guests using the facilities, all vehicle registration plates must be entered into the tablets on the reception desk within the first 20 minutes of arrival. Failure to do so will result in a parking fine that the hotel cannot cancel, and the vehicle owner must apply directly to Parking Eye. The hotel takes no liability for this fine.
22. Parking Eye allows a grace period for drop off and pick up period is 20 minutes after this see terms clause 21 above.
23. Mercure Thame Lambert is a cashless hotel



MERCURE

HOTEL
THAME LAMBERT

London Rd, Watlington OX49 5SQ

For more information and how to book your event,

Please contact the team on:

Phone: 01844 351496

Email: sales@mercurethame.com