



A Magical Christmas Awaits



Wynnstay Hotel

Oswestry



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A magical Christmas awaits at the **WYNNSTAY HOTEL**

This festive season, let us add the sparkle to your celebrations at The Wynnstay Hotel. Whether you're gathering with loved ones, friends, or colleagues, we offer the perfect setting to create those unforgettable memories. From festive parties to a relaxing family retreat or a delicious meal, we're dedicated to transforming your Christmas into an enchanting celebration filled with laughter, love and moments to treasure forever.

Located in the heart of Oswestry, our award-winning hospitality, charming rooms, and refined festive dining make The Wynnstay Hotel the ideal place to celebrate Christmas and the New Year. Be enchanted by mouth-watering seasonal menus, tempting tipplers and relaxing getaways, all with our elegant hotel as your perfect backdrop.

We are pulling out all the stops so don your finest party outfit and prepare to be dazzled by our range of festive dining and accommodation experiences.

To book, just call our friendly team on 01691 655261.

We can't wait to celebrate with you this festive season.



BE INN THE KNOW

Get all the latest news and offers for The Wynnstay Hotel delivered to your inbox! Simply scan the code and add your details to sign up.

FESTIVE DINING

'Tis the season to be jolly

Whether you're planning to meet up with friends or spend time with family this Christmas, our chefs have curated a truly festive menu, packed full of the season's best flavours. Enjoy a delicious Christmas meal and leave the washing up to us. Perfect!

Festive dining is available throughout December from 12 noon.

Two Courses: £34.00 per Adult, £17.00 per Child

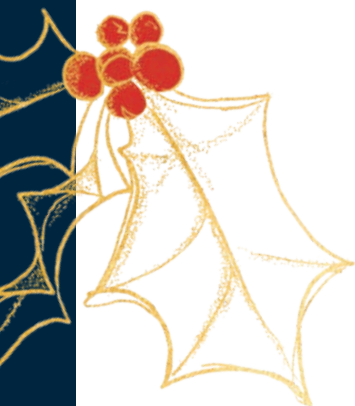
Three Courses: £40.00 per Adult, £20.00 per Child



TO BOOK, CALL 01691 655261

For full terms and conditions please see page 19.





STARTERS

Winter Vegetable Soup

warm farmhouse bread

V, GF ON REQUEST G, S, E, CE, SD, D

Potted Smoked Mackerel

dill butter, rocket bouche, sourdough bread

GF ON REQUEST G, F, E, MU, D

Chicken Liver Parfait

red onion jam, white farmhouse tin loaf

GF ON REQUEST G, S, D, SD

Goat's Cheese, Fig & Red Onion Tartlet

Waldorf salad, balsamic glaze

V G, N, E, D, CE, MU

MAINS

Roast Turkey

roasted potatoes, glazed buttered carrot & parsnips,
brussels sprouts, red wine gravy G, D, SD, CE

Slow-braised Shin of Beef

colcannon mashed potato, winter greens,
glazed carrots & parsnips, red wine gravy G, D, CE, SD

Pan-fried Sea Bass Fillet

chorizo & mixed bean stew, crispy leeks **GF** F, CE

Wild Mushroom & Walnut Wellington

sautéed greens, roasted potatoes,
vegan gravy **VE** G, N, S, CE, SD

DESSERTS

Christmas Pudding

brandy sauce **V, GF** D, SD

Dark Chocolate Torte

cherry compôte, white chocolate shard

V D, G, N, SE, SD

Warm Sticky Date Pudding

Baileys toffee sauce,
vanilla ice cream **V, GF ON REQUEST** SD, G, S, E, D

Peach & Almond Bakewell

vegan vanilla ice cream
raspberry coulis **V** S, N, SD, D

CHRISTMAS DAY LUNCH

Joy to the world

We understand how magical Christmas Day should be. It's a time to cherish your loved ones and enjoy quality food, relax and make those all-important memories. Take the pressure off and let us handle your Christmas Day dining, so you can focus on creating unforgettable memories together.

Christmas Day Lunch is served from 12 noon.

£109.00 per Adult, £54.50 per Child



TO BOOK, CALL 01691 655261

Pre-booking, pre-payment and pre-ordering are essential.
For full terms and conditions please see page 19.



STARTERS

Roast Tomato & Basil Soup

white farmhouse tin loaf **V** G, S, E, CE, SD, D

Chicken Liver Parfait

red onion jam, white farmhouse tin loaf

GF ON REQUEST G, S, D, SD

Smoked Mackerel Fillet

beetroot and orange slaw, horseradish cream,
baby watercress **F**, **D**, **CE**, **MU**

Wild Mushroom

& Tarragon Bruschetta

chestnut purée, roasted figs

VE, **GF ON REQUEST** G, D, **MU**

MAINS

Roast Turkey

roasted potatoes, glazed buttered carrot & parsnips,
brussels sprouts, red wine gravy **G**, **D**, **SD**, **CE**

Roast Sirloin of Beef

wholegrain mustard mash, glazed root vegetables,
brussels sprouts, red wine gravy **G**, **D** **CE** **MU**, **SD**

Herb-crusted Fillet of Salmon

ratatouille of vegetables,
provençale sauce **G**, **F**, **E**, **D**, **CE**

Wild Mushroom & Walnut Wellington

sautéed greens, roasted potatoes,
vegan gravy **VE** **G**, **N**, **S**, **CE**, **SD**

DESSERTS

Christmas Pudding

brandy sauce **V**, **GF ON REQUEST** **D**, **SD**

Vanilla Panna Cotta

raspberry compôte, raspberry tuile
V **G**, **E**, **D**, **SD**

Festive Chocolate Log

cherry gel, Kirsch cherries **V** **G**, **E**, **D**, **SD**

Chef's Artisan Cheeses

grapes, celery, chutney, biscuits **G**, **D**, **CE**, **SD**

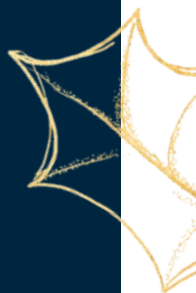
BOXING DAY DINING

Comfort and joy

The festivities don't have to end on Christmas Day. Join us on Boxing Day and indulge in a sumptuous three-course menu, allowing you to relax and savour special moments with those who mean the most.

Our winter menu will be served between 12pm and 4pm. Our Boxing Day dinner will be served between 5pm and 8pm.

£45.00 per Adult, £22.50 per Child



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TO BOOK, CALL 01691 655261

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STARTERS

Chicken Liver Parfait

red onion jam, white farmhouse tin loaf

GF ON REQUEST G, S, D, SD

Lightly Spiced Sweet Potato Soup

herb crème fraîche, white tin loaf **V** S, E, D, CE, SD

Smoked Haddock Fishcake

buttered leeks, poached hen's egg,

hollandaise sauce E, D, CE, MU, F

Welsh Rarebit Tartlet

dressed rocket, tomato chutney, balsamic glaze **V** S, E, D, CE, MU

Wild Mushroom & Tarragon Bruschetta

chestnut purée, roasted figs **VE** G, D, MU

MAINS

Roast Sirloin of Beef

Yorkshire pudding, roasted potatoes, roasted roots,

sautéed greens, pan gravy G, D CE MU, SD

Roast Pork Belly

Pomme Anna potatoes, caramelised shallots,

crispy kale, cider mustard sauce D, E, MU, CE, SD

Chicken Supreme

colcannon mash, Koffman cabbage, smoked bacon sauce D

Pan-fried Sea Bass Fillet

crushed baby potatoes, tenderstem broccoli,

dill cream sauce F, D, SD, L

Roast Butternut Squash Risotto

nut-free pesto, candid pumpkin seeds **V, VE ON REQUEST** G, D

DESSERTS

Warm Sticky Date Pudding

Baileys toffee sauce, vanilla ice cream **V, GF ON REQUEST** SD, G, S, E

Apple & Blackberry Crumble

vanilla custard **V** S, D, E, SD

Lemon Cheesecake

raspberry sorbet, berry compôte **V** G, S, N, E, D, SD

Dark Chocolate Torte

white chocolate shard, cherry compôte **V, GF ON REQUEST** D, G, N, SE, SD

Chef's Artisan Cheeses

grapes, celery, chutney, biscuits **V** G, D, CE, SD

CHRISTMAS RESIDENTIAL PACKAGES

A merry little Christmas

TWO-NIGHT CHRISTMAS PACKAGE

Our two-night package includes Bed & Breakfast, three-course Christmas Eve Dinner, Christmas Day Lunch and a relaxed Christmas Evening Buffet.

From £375.00 per person

THREE-NIGHT CHRISTMAS PACKAGE

Our three-night package includes Bed & Breakfast, a three-course Christmas Eve Dinner, Christmas Day Lunch, a relaxed Christmas Evening Buffet and a three-course Boxing Day Dinner.

From £475.00 per person

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TO BOOK, CALL 01691 655261

Prices are based on two people sharing a Classic Twin/Double Room. Single supplements apply from £50 per room per night. Room upgrades are subject to availability, at an additional cost. For full terms and conditions please see page 19.



What Christmas 2025 could look like...

CHRISTMAS EVE

Arrive at your leisure from 3pm and start your holiday with a warm welcome. Enjoy a glass of prosecco or mulled wine, followed by a delectable three-course dinner. End your evening with mince pies and coffee. If you'd like to attend Midnight Mass, our reception team can provide details of the nearest church and service times.

CHRISTMAS DAY

Begin your Christmas morning with a leisurely breakfast served between 8am and 10am. Take some time to relax before joining us for a festive Christmas Day Lunch starting at noon. After lunch, why not explore the local area with a stroll, then return for a relaxed evening buffet served from 7pm.

BOXING DAY

Celebrate Boxing Day with a delicious breakfast from 8am to 10am. For our two-night guests, check-out is at 11am. Guests on our three-night package can enjoy a three-course meal between 5pm and 8pm, leaving you time to hit the Boxing Day sales.

27TH DECEMBER

Enjoy one final breakfast between 8am and 10am before our team bids you farewell, with check-out at 11am.

CHRISTMAS BED & BREAKFAST

And to all a good night

We've got room at the inn! If you're visiting family or friends in the surrounding area this Christmas, enjoy the night with us while you spend time with your loved ones. The perfect choice for those looking for a cosy night's sleep and a delicious breakfast to set you up for your festivities.





TO BOOK,
CALL 01691 655261

NEW YEAR'S EVE CELEBRATIONS

For auld lang syne, my dear

Join us in the heart of Oswestry to ring in the New Year. Our New Year's Eve Celebration includes a 4-course meal, as well as live entertainment to welcome in 2026. Book early – this event is sure to be one of the hottest tickets in town.

£99.00 per Adult

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**TO BOOK,
CALL 01691 655261**

Pre-booking, pre-payment and pre-ordering are essential.
For full terms and conditions please see page 19.



STARTERS

Wild Mushroom & Tarragon Soup

truffle oil **V** G, D, CE

Salmon Gravavlax

prawn & crab mousse, pickled cucumber,
multigrain tin loaf **G, C, F, E, D, MU**

Beetroot Carpaccio

beetroot jelly, goat's cheese dressing,
pickled walnuts **V** G, N, CE, D

INTERMEDIATE

Blackberry Sorbet

prosecco, winter berries **VE, GF** SD

MAINS

Fillet Steak Rossini

baby roasted carrots, fondant potato,
celeriac purée, buttered tenderstem,
red wine sauce **G, S, E, D, CE, SD**

Herb-crusted Supreme of Cod

white bean & chorizo cassoulet,
basil oil **G, F, CE, SD**

Lentil & Sweet Potato Cottage Pie

sautéed greens, vegan gravy **VE** G, CE, MU

DESSERTS

Dark Chocolate Mousse

orange gel, confit orange **V, GF** D, S, SD

Warm Sticky Date Pudding

Baileys toffee sauce,
vanilla ice cream **V, GF ON REQUEST** SD, G, S, E

Citrus Tart

Chantilly cream, raspberry sorbet **V** G, E, D, SD

Chef's Artisan Cheeses

grapes, celery, chutney, biscuits
V G, D, CE, SD

NEW YEAR'S RESIDENTIAL PACKAGES

Deck the halls

Enjoy a one or two-night stay and ring in the New Year with us at The Wynnstay Hotel, Oswestry. Join in the fun of our New Year's Eve Celebration, then retire to one of our cosy rooms. Stay an extra night and experience our full 'Hospitality from the Heart' with an additional dinner, bed & breakfast on the night before New Year's Eve.

ONE-NIGHT NEW YEAR'S PACKAGE

Our one-night package includes bed & breakfast, and tickets to our New Year's Eve Celebrations.

From £240.00 per person

TWO-NIGHT NEW YEAR'S PACKAGE

Our two-night package includes bed & breakfast, tickets to our New Year's Eve Celebrations and an additional three-course dinner.

From £325.00 per person



TO BOOK, CALL 01691 655261

Prices are based on two people sharing a Classic Twin/Double Room. Single supplements apply from £50 per room per night. Room upgrades are subject to availability, at an additional cost. For full terms and conditions please see page 19.



COACHING INN GROUP HOTEL LOCATIONS

Our family of Inns has grown tremendously since we began our journey in 1996. Today, we have 36 historic, market town coaching inns and country hotels within our growing portfolio.

No matter which of our hotels you visit, there is no doubt that you will receive our signature 'Hospitality from the Heart'.

Discover all of our locations by scanning this code with your smart phone or by visiting www.coachinginngroup.co.uk.



Part of The Coaching Inn Group

TERMS AND CONDITIONS

FESTIVE DINING & BOXING DAY

A £10 per person authorisation is required for all pre-booked tables, at time of booking. Should you need to amend or cancel your reservation, we require 48 hours' notice. After this time, any reduction in numbers or non-arrival, will be charged at £10 per person. Completed pre-order forms are required for groups of 6 or more guests by 21st November 2025. If booking on behalf of a group, the organiser is responsible for collecting pre-orders. Please speak to a member of the team for separate Terms & Conditions that apply for Private Events.

CHRISTMAS DAY & NEW YEAR'S EVE DINING

A non-refundable, non-transferable booking fee of £10 per person is required for all pre-booked tables, at time of booking. Full pre-payment, final numbers and completed menu pre-order forms are required by 21st November 2025. Once full payment has been received, the booking is confirmed and no refunds or amendments will be allowed, nor can the booking fee be offset against any other services or products.

CHRISTMAS & NEW YEAR PACKAGES

Upon booking a Christmas or New Year's Eve Package, 50% of the total balance is payable at time of booking. This is a non-refundable and non-transferable booking fee. Full payment is required by 21st November 2025 along with completed menu pre-order forms. Once full payment has been received the booking is confirmed and no refunds or amendments will be allowed. Any guest with dietary requirements should inform the hotel on the completed pre-order form prior to arrival.

ADDITIONAL INFORMATION

Guests are not permitted to bring their own food and drink to consume on the premises. For children aged between 0 – 11 years please speak with a member of our team for prices. Adult prices will be charged for aged 12 years and over.

ALLERGIES & INTOLERANCES

If you or any member of your party are affected by any food allergies or intolerances, please advise our team when booking. We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens. All allergens are correct at time of printing.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin
N: Nuts / MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame Seeds

V: Vegetarian / VE: Vegan / GF: Gluten-Free



The Wynnstay Hotel

43 Church Street, Oswestry, Shropshire, SY11 2SZ

T: 01691 655261 E: wynnstay@innmail.co.uk

www.wynnstayhotel.com

