



*Fairy Tale of
New York
Christmas Extravaganza*

Extraordinary Christmas Events at
STOKE ROCHFORD HALL

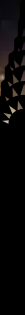


Celebrate in Style

Celebrate Christmas this season with Stoke Rochford Hall. Join us for one of our extraordinary grand Christmas party nights or have a delicious festive lunch or dinner in the stunning surroundings of our magnificent hotel. Here at Stoke Rochford Hall we have something for everyone.

Whatever event you choose, you'll be sure to have a wonderful time with fantastic food and great entertainment in fabulous festive surroundings!

Talash
HOTELS GROUP



Fairy Tale of New York Extravaganza

Friday 29th November - £34.50
Saturday 30th November - £36.50
Friday 6th December - £36.50
Saturday 7th December - £38.50
Friday 13th December - £42.50
Saturday 14th December - £42.50
Sunday 15th December - £29.50
Thursday 19th December - £29.50
Friday 20th December - £38.50
Saturday 21st December - £42.50

Christmas Day Lunch

Wednesday 25th December
Adult £69.00, Child £26.00, Under 3 FREE

Boxing Day Lunch

Thursday 26th December - £27.95
Adult £27.95, Child £13.95, Under 3 FREE

New Year's Eve Ball

Tuesday 31st December - £69.50

Post Christmas Party

Saturday 11th January - £19.50



Christmas Party Night

Arrive at 7pm, be guided through into the our grand marquee with its fabulous New York City Christmas decorations and prepare to enjoy a dazzling Christmas experience.

Our spectacular interactive parties provide a party atmosphere second to none.

Throughout the evening enjoy fantastic high energy performances by the amazing duelling piano show Piano Factor, performing on two sparkling white baby grand pianos in a stunning array of lights, playing songs requested by YOU. Sip cocktails at our Manhattan Style cocktail bar and then party the night away into the early hours.

Choose from a selection of dates throughout the Christmas period & enjoy our Fairy Tale of New York Extravaganza with a disco until 1am.

A three course meal will be served, with a fabulous choice of starters, mains and desserts. To finish the night off, we are serving mini New York style hot dogs at midnight to ease the late night hunger after a fun packed night.

Don't want the night to end? Why not book an overnight stay with us at the hotel and enjoy a full English breakfast the following morning.

Prices below are per person for up to two guests sharing a room:
Suite £68.00, Mansion Room £58.00, Courtyard Classic £48.00
& Woodlands Room £38.00.

(A single person supplement of £15.00 applies to all room types)

Over 18's only



Christmas Party Menu

To Start

Roasted Red Pepper & Tomato Soup

Goats Cheese on Toast

Duck Liver & Clementine Mousse (or pâté)

Spiced Fruit Chutney, Toasted Brioche & Watercress

To Follow

Turkey & Smoked Bacon Parcel

Apricot & Sage Stuffing, Rosemary Scented Potato

Seared Trout Supreme

Fondant Potato, Parsley & Orange Cream

Butternut Squash & Sage Risotto

Garden Peas, Parmesan Crisps

To Finish

Warm Treacle Tart

Crème Fraiche & Sorrel Leaf

Christmas Pudding

Brandy Sauce & Redcurrant



Festive Lunches

Take your place at our table for a fantastic feast of festive flavours in the run-up to the big day. Served in the restaurant or in a private function room throughout December.

As well as magnificent menus, enjoy the warmest of welcomes from our staff and beautiful surroundings. Whether it's with friends, family or colleagues, we guarantee a wonderful time - and the best bit, no washing up!

Bar opens: 12 noon Lunch served: between 12 noon - 1.45pm
Dress code: smart casual

To Start

Roasted Red Pepper & Tomato Soup

Goats Cheese on Toast

Duck Liver & Clementine Mousse (or pâté)

Spiced Fruit Chutney, Toasted Brioche & Watercress

To Follow

Turkey & Smoked Bacon Parcel

Apricot & Sage Stuffing, Rosemary Scented Potato

Seared Trout Supreme

Fondant Potato, Parsley & Orange Cream

Butternut Squash & Sage Risotto

Garden Peas, Parmesan Crisps

To Finish

Warm Treacle Tart

Crème Fraiche & Sorrel Leaf

Christmas Pudding

Brandy Sauce & Redcurrant

£24.95 per person for three courses and includes a glass of wine or a pint of house beer
Child £12.50. Children aged under 3 eat FREE

Festive Afternoon Tea

AFTERNOON TEA WITH CHRISTMAS GOODIES...

SELECTION OF FINGER SANDWICHES

Smoked Salmon, Cream Cheese & Watercress
Egg Mayonnaise, Smoked Paprika & Garden Chives
Roast Turkey, Cranberry & Roquette Leaf
Mature Cheddar & Pickle

Selection of Cakes

Chocolate Profiterole & Vanilla Cream
Chocolate Brownie
Mini Mince Pie
Flavoured Macaroon
Fresh Baked Fruit Scone
Clotted Cream & Jam

Freshly Brewed Tea & Coffee

£14.95 per adult

Upgrade and include a glass of bubbly! - £19.95 per adult

Child £8.95. Children aged under 3 eat FREE

Available throughout December



Christmas Day Lunch

Join us for a scrumptious four course Christmas Lunch
with all the trimmings.

Bar opens: 12 noon | Lunch served at 12:30pm or 2.00pm
Dress code: smart casual

To Start

Parsnip & Braeburn Apple Veloute

Parsnip Crisps, Honey Crème Fraiche

Ham Hock Bon Bon

Braised Pig Cheek, Crushed Swede, Pear & Mustard Compote

Goats Cheese Mousse

Beetroot Relish, Chicory & Candied Pecan Nuts

Palette Cleanser

Champagne Sorbet

To Follow

Roast Turkey Breast

Cranberry & Pistachio Farce, Rosemary Scented Potato & Pig In Blanket

Beef Feather Blade

Smoked Garlic Mash, Pancetta & Baby Onion Jus, Cauliflower Puree

Fillet of Plaice

Sauteed Potato, Blushed Tomato & Caper Butter

Roasted Vegetable Tartlet

Balsamic Reduction & Watercress

To Finish

Rosemary Panna Cotta

Olive Oil Shortbread, Bramble Berry Compote

Christmas Pudding

Brandy Cream & Redcurrant

Chocolate Orange Cheese Cake

Vanilla Pod Ice Cream, Coco Tuille Biscuit

Boxing Day Lunch

Book for Boxing Day Lunch and enjoy great food,
in gorgeous surroundings.

Bookings available every 15 minutes
from 12 noon till 3.00pm

To Start

Button Mushroom & Tarragon Soup

Goats Cheese Butter & Rustic Bread

Smoked Salmon & Prawn Parcel

Pickled Cucumber & Sweet Chilli Crème Fraiche

Confit Duck Terrine

Toasted Ciabatta Crouton, Spiced Apple & Plum Chutney

To Follow

Roast Beef Sirloin

Yorkshire Pudding, Braised Shallot & Red Wine Thyme Gravy

Roast Breast of Turkey

Pistachio & Cranberry Stuffing, Rosemary Scented Potato
& Pig In Blanket

Chestnut, Brie & Leek Risotto

Watercress, Truffle Infused Oils

To Finish

Sticky Toffee Pudding

Butterscotch Sauce & Vanilla Ice Cream

Chocolate Fondant

Crème Fraiche & Chocolate Coated Honeycomb

Lemon Tart

Blackberry Compote & Raspberry Sorbet

Mince Pies, Tea & Coffee



New Year's Eve

Celebrate the New Year in style and enjoy a countdown to remember. On arrival at your table you will receive a complimentary glass of fizz, before enjoying a magnificent three course dinner.

Following dinner you can then dance the night away to our resident DJ until 1am and bring in 2020 with a bang!!

Bar opens: 6.45pm | Dinner served: 7.30pm | Carriages: 1.00am
Over 18's only

To Start

Broccoli & Cheddar Veloute

Almond Infused Cream

Parfait of Chicken Livers

Red Onion Marmalade, Charred Brioche, Classic Melba Toast & Chicory

Poached Pear & Walnut Salad

Golden Beetroot, Baby Gem & Blue Cheese Dressing

To Follow

Seared English Lamb Rump

Dauphinoise Potato, Baby Carrot, Savoy Cabbage, Redcurrant & Mint Jus

6oz Fillet Steak

Pomme Fondant, Glazed Root Vegetables, Chanterelle Mushroom & Peppercorn Sauce

Roasted Vegetable Tartlet

Balsamic Reduction & Watercress

To Finish

Vanilla Crème Brulee

All Butter Shortbread

Chocolate Torte

Chocolate Brownie Soil, Orange Sorbet & Mint

Lime Posset

Poppy Seed Tuille & Candied Lime Zest

Post Christmas Party

Too busy over Christmas for a party?
Stoke Rochford Hall won't let you down. We have planned
one more extra special party night in January just for you.
So let your hair down, its time to relax and have fun
at our post Christmas party!

Arrive at 7.00pm | Dinner served at 7:30pm
disco and dancing until 12:30am
Over 18's only

Saturday 11th January 2020

To Start

Roasted Red Pepper & Tomato Soup

Goats Cheese on Toast

Duck Liver & Clementine Mousse

Spiced Fruit Chutney, Toasted Brioche & Watercress

Wild Mushroom & Leek Tartlet

Walnut & Balsamic Pesto

To Follow

Turkey & Smoked Bacon Parcel

Apricot & Sage Stuffing, Rosemary Scented Potato

Seared Trout Supreme

Fondant Potato, Parsley & Orange Cream

Butternut Squash & Sage Risotto

Garden Peas, Parmesan Crisps

To Finish

Warm Treacle Tart

Crème Fraiche & Sorrel Leaf

Milk Chocolate Mousse

All Butter Shortbread

Christmas Pudding

Brandy Sauce & Redcurrant





*Stoke
Rochford
Hall*

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