



Are you wanting a cosy Christmas this year, in a
traditional country house setting?
If so... welcome to the Stone House!

2023 CHRISTMAS CELEBRATIONS AT THE STONE HOUSE HOTEL

T: 01785 815531

Email: sales@lehost-stonehouse.com

W: bespokehotels.com/stonehousehotel





FESTIVE DINING



Enjoy a relaxing festive lunch or dinner here at The Stone House Hotel, with outstanding food in cosy surroundings. Our festive lunch and dinner menus will be served in The Garden Restaurant throughout the festive period.

If you would prefer a more intimate affair, private dining is available, please see the Private Festive Meals page for further information.

Festive Afternoon Tea for 2 - £33.95

Served from Monday to Saturday 12:00 - 3:00

Fancy stopping by for a spot of festive afternoon tea at the Stone House?

This festive take on a traditional afternoon tea includes festive sandwiches, a slice of homemade cake, scones and preserves, mini mince pies and other festive themed treats. As well as a delicious glass of mulled wine per person.

Pre-booking is essential at least 24-hours prior.

Contact us today to book!

Do you fancy getting together with your friends or colleagues this December in a more private setting, but still want the festive cheer? Our formal Private Festive Meals are available to book throughout December for groups of 15 to 35 people, in our Garden Suite. Enjoy a three-course meal, festive background music, Christmas crackers and a Christmas activity pack to get you in the festive mood!

PRIVATE FESTIVE MEALS - £34 .95PP

Arrival- 6:30 To dine- 7:00 Finish- 11:00

Please pre order from the menu below:

Roasted pumpkin & parsnip soup with a
hint of chilli truffle oil and herb croutons (Can be Ve and GF)
Duck and orange parfait with toasted brioche and spicy fruit chutney

Roast Turkey roulade, stuffed with apricot, pork, sage and onion,
all the festive trimmings and cranberry sauce
Oven baked Fillet of Salmon, white wine and saffron sauce, crispy prawns (GF)
Slow cooked blade of beef braised in red wine, caramelised red onion and truffle
infused parsnip crisps(Can be GF)

All served with herb mash, roast potatoes and chef choice of roast vegetables
Wild Mushroom Risotto (V) Rich creamy sautéed mushrooms, topped with parmesan

Apple and Winter Berry Crumble Served hot with vanilla custard
Christmas Pudding with brandy sauce and drizzled with red current glaze.
Vanilla Brûléed Cheesecake With fruit coulis drizzle

£10 non-refundable deposit per person is required, along with a signed booking form to confirm your booking.

Final payment and orders are required at least 28 days prior to arrival.

Hotel order sheet must be filled in and returned to confirm your groups orders.



BUBBLY WITH BUBLÉ - TRIBUTE NIGHT



Friday 24th November 2023

Tickets - £44.95pp

Arrival 7:00pm To dine: 7:30pm Finish: 11:30pm

Back again by popular demand, our Bubbly with Bubl  tribute night is the perfect way to start off the festive period!

Start off your evening with a glass of bubbly followed by a delicious three-course meal. The amazing Jordan Williams will sing Christmas classics from Michael Bubl  as well as a mixture of soul and jazz, to make a truly glamorous evening.

Please note, if booking less than 4 tickets, you may be seated with another party of similar numbers



Stay overnight *from* £99 in a Classic Double Room, including breakfast. Subject to availability. You can upgrade to a superior room for £20.00



BUBBLY WITH BUBLE - MENU

Roasted pumpkin & parsnip soup hint of chilli truffle oil and herb croutons

(Can be Ve and GF)

Classic prawn cocktail, juicy prawns in marie-rose sauce, on a bed of crunchy lettuce

Duck and orange parfait with toasted brioche and spicy fruit chutney

Roast Turkey roulade stuffed with apricot, pork, sage and onion, with

all the festive trimmings and cranberry sauce

Oven baked filet of salmon, saffron sauce and crispy prawns (Can be GF)

Wild mushroom, leek and stilton tartlet with wild mushroom sauce and
shallot confit (Can be Ve)

Slow cooked blade of beef braised in red wine, caramelised red onion and truffle
infused parsnip crisps(Can be GF)

All served with herb mash, roast potatoes and chef choice of roast vegetables.

Chocolate and coconut torte with fruit coulis(Ve, GF)

Vanilla Brûléed Cheesecake With fruit coulis drizzle

Apple and Winter Berry Crumble Served hot with vanilla custard



£10 non-refundable deposit per person is required, along with a signed booking form to confirm your booking.

Final payment and orders are required at least 28 days prior to arrival.

Hotel order sheet must be filled in and returned to confirm your groups orders.

PARTY NIGHTS

Friday 8th December 2023

Saturday 9th December 2023

Friday 15th December 2023

Saturday 16th December 2023

Friday 22th December 2023

Our classic party nights in the grand Prince's Suite are always one to remember at the Stone House. Make the perfect memories at one of our wintry themed party nights with friends, family or colleagues, enjoy a three-course meal and disco late into the night.

Tickets £42.95pp

Arrival 7:00 To dine: 7:30 Finish: 12:00



CHRISTMAS PARTY NIGHTS MENU



Roasted pumpkin & parsnip soup hint of chilli truffle oil and herb croutons
(Can be Ve and GF)

Classic prawn cocktail, juicy prawns in marie-rose sauce, on a bed
of crunchy lettuce

Duck and orange parfait with toasted brioche and spicy fruit and cranberry chutney

Roast Turkey roulade stuffed with apricot, pork, sage and onion,
all the festive trimmings and cranberry sauce

Slow cooked blade of beef braised in red wine, caramelised red onion and truffle
infused parsnip crisps(Can be GF)

Oven baked Fillet of Salmon, white wine and saffron sauce (Can be GF)

Wild mushroom, leek and stilton tartlet with wild mushroom sauce and
shallot confit (Can be Ve)

All served with herb mash, roast potatoes and chef choice of roast vegetables.

Chocolate and coconut torte with fruit coulis (Ve, GF)

Christmas Pudding with brandy sauce and drizzled with red current glaze.

Vanilla Brûléed Cheesecake With fruit coulis drizzle

DRINKS PACKAGES

- Package 1 - £69.00

(2x House Wine, 1x Prosecco)

- Package 2 - £105.00

(4x prosecco)

- Bucket of Booze- £42.00

(5 bottles of Peroni and 5 bottles of cider)

- Mixed Soft Drinks - £19.00

(5 bottles of soft drinks)

House wine- £25.00 per bottle

Prosecco- £29.00 per bottle

Don't forget you can pre order your drinks to ensure a great discount. Your drinks will be placed on your table ready for your arrival so you can sit back and relax when you arrive to your party!



£10 non-refundable deposit per person is required, along with a signed booking form to confirm your booking.

Final payment and orders are required at least 28 days prior to arrival.

Hotel order sheet must be filled in and returned to confirm your groups orders.

SANTA'S SUNDAY LUNCH

ARRIVAL 12:00, TO DINE 12:30, TO SEE SANTA 2:00

Sunday 3rd December 2023

Sunday 10th December 2023

Sunday 17th December 2023

Adults - £22.95

Children - £14.95

Under 3s - free



2 Course Sunday lunch followed by a visit from Santa is a tradition here at the Stone House. Bring along the whole family for a fun packed afternoon of festive food, music, activities and a special visit from you know who! Each child also receives a free gift.

*Children's meal is for 12 years of age and under
£10 non-refundable deposit per person is required, along with a signed booking form to confirm your booking. Final payment and orders are required at least 14 days prior to arrival.
Hotel order sheet must be filled in and returned to confirm your groups orders.*





ADULT'S MENU

Roast Turkey roulade stuffed with apricot, pork, sage and onion,
all the festive trimmings and cranberry sauce

Oven baked Fillet of Salmon, white wine and saffron
sauce, crispy prawns (Can be GF)

Slow cooked blade of beef braised in red wine, caramelised red onion and truffle infused
parsnip crisps(Can be GF)

Wild mushroom, leek and stilton tartlet with wild mushroom sauce
and shallot confit (Can be Ve)

All served with herb mash, roast potatoes and chef choice of roast vegetables.

Chocolate and coconut torte with fruit coulis (Ve, GF)

Vanilla Brûléed Cheesecake With fruit coulis drizzle

Christmas Pudding with brandy sauce and drizzled with red current glaze

-Freshly brewed coffee and tea-

-Served with mini mince pies-

CHILDREN'S MENU

Chicken nuggets, chips and beans

Tomato and basil pasta with garlic bread

Half portion of turkey dinner

Selection of ice cream with chocolate sauce and marshmallows

Mini homemade brownies with ice cream

-Followed by mini mince pies-

ADULT'S EXCLUSIVE CHRISTMAS DAY

Be truly spoilt this Christmas Day and let us take care of everything!

At our adults only lunch, you will be greeted on arrival with a glass of bubbly and Christmas card from the hotel, then shown to your table in our elegant and charming garden restaurant ready to enjoy a 6 course meal.

With its roaring log fire and splendid views its the perfect place to relax, unwind and truly enjoy the festivities!



£20 non-refundable deposit per person is required, along with a signed booking form to confirm your booking.

*Final payment and orders are required at least 28 days prior to arrival.
Hotel order sheet must be filled in and returned to confirm your groups orders.*



GARDEN RESTAURANT

AVAILABLE TO BOOK BETWEEN

12:00 - 3:00

£79.00 PER PERSON

ADULTS CHRISTMAS DAY MENU



STARTERS

Roasted butternut squash and red pepper soup
with basil truffle oil and herb croutons
(can be Ve and GF)

Crispy goats cheese parcel with three bean salad,
tomato and coriander chutney

Duck and orange parfait with toasted brioche and
spicy fruit and cranberry chutney

Malabar seabass

Herb crusted potatoes served with creamy coconut
sauce

Frosty Mixed Berry Sorbet

MAINS

Roast Turkey roulade stuffed with apricot, pork, sage and onion,
all the festive trimmings and cranberry sauce

Roast sirloin of beef with Yorkshire pudding and red wine gravy
(Can be GF)

Oven baked Fillet of Salmon, white wine and saffron
sauce

All served with herb mash, roast potatoes and mixed roast vegetables

Wild Mushroom Risotto (V) Rich creamy sautéed mushrooms,
topped with parmesan

DESSERTS

Dark chocolate delice topped with a fruity drizzle
Crème Brûlée, served with strawberry and shortbread biscuit
Christmas pudding with brandy sauce and drizzled with
red current glaze

Apple and winter Berry Crumble Served hot with vanilla custard

-Freshly brewed coffee and tea-

-Served with mini mince pies-

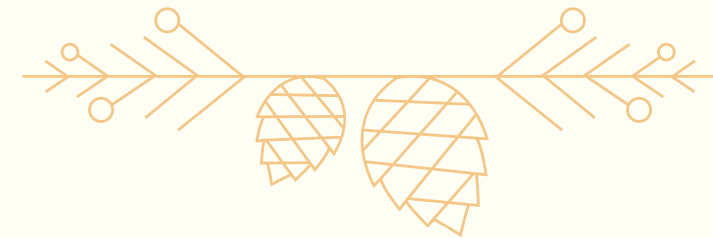


FAMILY CHRISTMAS DAY LUNCH

Princes Suite

Arrival - 12:00 To dine - 12:30

ADULTS - £54.95 CHILDREN- £29.95 UNDER 3s- £14.95



Experience the true magic of Christmas by making it a family occasion and joining us in our grand banqueting room. Head towards the Prince's Suite and find your seat for a great afternoon with family.

Let the children soak up the exciting atmosphere before sitting down to a truly delicious meal, followed by some very special magic for the whole family to enjoy. It will sure be a day to remember, with a magical experience from our amazing magician!

£20 non-refundable deposit per person is required, along with a signed booking form to confirm your booking.

Final payment and orders are required at least 28 days prior to arrival. Hotel order sheet must be filled in and returned to confirm your groups orders.



FAMILY CHRISTMAS DAY MENU

Roasted butternut squash and red pepper soup with basil truffle oil and herb croutons (Can be Ve and GF)

Crispy goats cheese parcel with three bean salad, tomato and coriander chutney

Duck and orange parfait with toasted brioche and spicy fruit and cranberry chutney

Roast Turkey roulade stuffed with apricot, pork, sage and onion, all the festive trimmings and cranberry sauce

Slow cooked blade of beef with Yorkshire pudding and red wine jus (Can be GF)

Spinach, brie and cranberry wellington with wild mushroom sauce and shallot confit (Can be Ve)

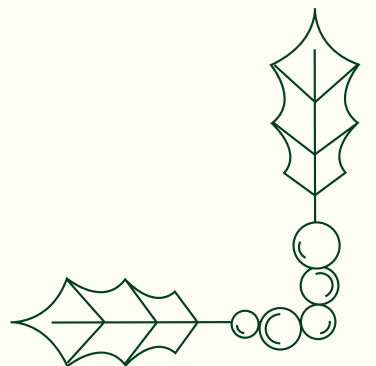
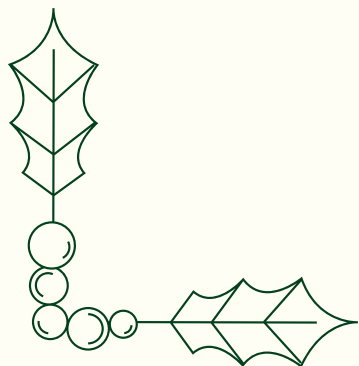
All served with herb mash, roast potatoes and chef choice of roast vegetables.

Dark chocolate delice topped with a fruity drizzle

Vanilla Brûléed Cheesecake With fruit coulis drizzle

Christmas Pudding with brandy sauce and drizzled with red current glaze.

Children's meals are half portions of this menu



BOXING DAY LUNCH



Available to book between 12:00 - 3:00

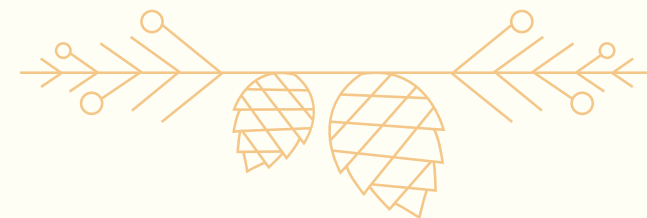
Adults - £39.95

Children - £17.95

Under 3s – Free

Boxing Day is truly a day to relax and unwind with
no Turkey in sight!

Join us in our Garden Restaurant and enjoy a
delightful Boxing Day Lunch alongside a roaring
fire and cosy surroundings.



£10 per person non-refundable deposit due upon booking. Final balance
and pre order required 28 days prior to the date.

BOXING DAY MENU

Tomato and basil soup with chili crème fraiche (Can be Ve and GF)
Smoked salmon roulade, crème fraiche, lemon and black pepper dressing
Sundried tomato and olive bruschetta with pesto, topped with Parma
ham and mozzarella

Roast Beef, Yorkshire pudding, red wine gravy (Can be GF)
Roast Loin of Pork, crackling, stuffing (Can be GF)
Roast leg of lamb with mint gravy
Wild mushroom, leek and stilton tartlet with wild mushroom sauce
and shallot confit (Can be Ve)

*All served with herb mash, roast
potatoes and chef choice of roast vegetables*

Chocolate and coconut torte with fruit coulis (Ve, GF)
Apple and winter berry Crumble tart with vanilla custard
Vanilla Brûléed Cheesecake With fruit coulis drizzle

-Freshly brewed coffee and tea-
-Served with mini mince pies-



CHRISTMAS BREAK PACKAGE

Let us take care of everything this Christmas with this 3 night package deal.

Christmas Eve

Mulled Wine and Mince Pies on arrival in our cosy lounge

Full use of our leisure facilities and swimming pool

3 course dinner from our DBB menu in our elegant and charming Garden Restaurant

Christmas Day

Wake up on Christmas morning to a special gift from the hotel and enjoy a

Full English and Continental Breakfast

Relax in our bar whilst we prepare your table in our beautiful dining area

Dine from our exquisite 6 Course Christmas Day Lunch menu and enjoy
the magical atmosphere of the day

Spend the evening relaxing in our Bar area and enjoy a light meal from our bar menu

Boxing Day

Enjoy another fantastic breakfast on Boxing Day

Dine with us from our expertly created Boxing Day lunch menu

Spend the evening relaxing in our Bar area and enjoy a light meal from our bar menu

Check out on 27th December after farewells from the staff and a great hearty breakfast before you leave

-£395 Per Person-

Based on a classic double room, if you wish to pay to upgrade your room please ask a member of the team!



New years Eve

@ the Stone House Hotel

7pm - 1am

**DJ | Glass of Prosecco | Cassino
4 Course Dinner | Nibbles**

£65.00

Join us for a truly glamorous night and welcome the New Year in James Bond style. With music all night through to 1am, you can dance the night away with your loved ones at our New Years Eve Casino Royale Night.

Come dressed to impress!



Arrival 7pm, To dine 7:30pm, Nibbles 11pm, To finish 1am

Menu

To Start

Cherry Tomato and Pesto Tartlet topped with Parma Ham

Palate Cleanser

Raspberry Sorbet

Main Course

Roast Chicken, Garlic and Herb Pan Sauce, Crushed New Potatoes, Roasted Vegetables

*Wild Mushroom Risotto, Creamy Sautéed Mushrooms, topped with Parmesan**

Dessert

Cinnamon Spiced Apple Pie, Vanilla Custard, Toffee Drizzle

Nibbles: Pretzels, Crisps, Peanuts, Breadsticks and Dip

**P.S DON'T FORGET
TO REQUEST YOUR
FAVOURITE SONGS
WITH THE DJ!**

Dont want to worry about booking a taxi? Treat yourself to an over night stay with breakfast for just £99

Based off 2 people in a classic double room.

Please ask a member of staff if you wish to upgrade your room.

Pre-booking is essential.

To reserve your place we require contact details & £20 deposit.

Food choice and final payment required at least before

Christmas Day.

E: sales@lehost-stonehouse.com

T: 01785 815531

Please make us aware of any allergies or food requirements at the time of final payment. If you have not notified us of any requirements, you will receive the Roast Chicken main course, rather than the vegetarian option*.

Joyeux Noël

Now is the perfect time to reflect on the year that's been and to think about what we want to achieve in the New Year as a family. I can't wait!



Keep the focus on a particular theme (in this case, Christmas!), and use it as a starting point to write something interesting as well as heartwarming. You can tackle different aspects related to the month of December, such as holiday places to visit with the entire family, suggested songs to sing, games to play at reunions, and food to prepare on Christmas Day.

Make your newsletter a beautiful representation of your creativity. Make it your own by choosing your own colors, including photos, or adding some of your own illustrations. The options are endless! Your newsletter doesn't need hard-hitting news to be exciting. Just be sure to have content that's interesting and engaging.

Most importantly, you need to inform your readers about what's been happening throughout the year. Discuss much-awaited annual events such as the tree lighting ceremony, the nativity scene viewing, or the exchanging of gifts, and accompany these occasions with festive pictures taken from previous years.

Discuss much-awaited annual events such as the tree lighting ceremony, the nativity scene viewing, or the exchanging of gifts, and accompany these occasions with festive pictures taken from previous years. Put a lovely message here. It's a nice opportunity to thank all the people who have made your year so special.

JANUARY OFFERS

Stay at the Stone House Hotel:

Stay with us in January for £89 Bed & Breakfast in a Superior Double Room,
with complementary use of our leisure facilities.

Upgrade to our Dinner, Bed & Breakfast package for just £139 for 2 people!

Leisure Centre:

Use of our leisure facilities in January for a discounted membership rate of £34.

Events:

Free Room Hire on Evening Events booked in January.

Minimum booking of 90 people for catering to qualify in our Prince's Suite.

Three Course Meal For The Price of Two Courses:

Order any three courses from our Garden Restaurant A La Carte menu and pay for a two course meal.

Afternoon Tea Offer:

Traditional Afternoon tea for 2 for £26.95, available Monday - Saturdays. Book in
advance to receive the best price for 2023!

Terms and Conditions

Cannot be used in conjunction with any other offers or discounts. All offers are subject to availability



ORDER FORM

Please don't forget to collect your groups pre orders and return them to us at least 28 days prior to arrival.

Drinks packages also need to be booked in advance if you want to add this on.

You can print off this handy pre order sheet to help you keep track of your groups orders/requirements!

[illegible]

BOOKING FORM



TO SECURE YOUR BOOKING WE REQUIRE A £10 DEPOSIT PER PERSON (£20 FOR CHRISTMAS DAY).

YOUR BOOKING IS NOT SECURED UNTIL A SIGNED BOOKING FORM AND DEPOSIT IS PAID.

BY SIGNING THIS BOOKING FORM YOU ARE AGREEING TO OUR TERMS AND CONDITIONS IN THIS BROCHURE.

LEAD GUEST NAME	
COMPANY/GROUP NAME	
ADDRESS	
EMAIL ADDRESS	
PHONE NUMBER	
EVENT YOU ARE BOOKING	
NUMBER OF GUESTS (ADULTS + CHILDREN PLEASE LET US KNOW ON THE TIME OF BOOKING IF HIGH CHAIRE IS REQUIRED)	
TIME OF RESERVATION (FOR INDIVIDUAL TABLE BOOKINGS ONLY)	
SIGNATURE	
DEPOSIT PAID?	

TERMS AND CONDITIONS

- Your provisional booking will be held for a maximum of 5 days pending receipt of written confirmation and £10 deposit per person, after which time the booking will be released. All deposits are non-refundable and non-transferable thereafter. By paying a deposit, you are confirming to the following terms and conditions.
- Guests booking a room will be required to pay in full at least 28 days prior and will be subject to the hotel's standard accommodation terms.
- Under 16s are not permitted to attend any evening event without prior consent and if staying overnight must be supervised by a parent or guardian at all times.
- Full pre-payment with final numbers is required a minimum of 28 days prior to your event.
- All payments must be settled as a whole by the organiser and not by individuals. All monies are non-refundable and non-transferable.
- Final numbers and menu selections for all guests must be confirmed no later than 28 days prior to arrival, any decrease in the number of guests attending after this time will be charged, in full, to the credit card held on file.
- Should your group numbers decrease after a deposit has been paid, the deposit paid at the time of booking cannot later be transferred to pay off another guests final bill.
- Please note that some dishes may contain nuts or nut products; please ask for clarification. All special dietary requirements should be requested at least 28 days prior to the event.
- Menu options stating 'Ve' are Vegan friendly, those with 'GF' are gluten free. Some options can be made to suit dietary requirements so please request this at the time of pre-order.
- Management reserve the right to refuse admission.
- Party organisers or company representatives will be liable for any misconduct by their guests that results in damage to the property of the hotel or its associated assets.
- All drinks consumed on the premises must be purchased at the hotel.
- When dancing at an event, drinks are not permitted on the dance floor and shoes must be worn at all times.
- Guests are asked to always behave in a responsible manner and dress appropriately. Unacceptable behaviour from any guest will not be tolerated and will need to leave the premises if asked to do so.
- We reserve the right to refuse sale of alcoholic beverages.
- For the safety and comfort of all our guests and to prevent noise disturbance, post event parties may not be held in any guest bedroom or hotel area after the event has finished.
- The proposed licensing times for our bars at the time of printing are subject to approval by local licensing authority.
- The hotel reserves the right to transfer a party to an alternative room should the existing confirmed numbers increase or decrease and to amend any content enclosed.
- The hotel reserves the right to cancel any event when minimum numbers have failed to be reached. In such cases, at least 21 days working notice will be given if possible and either a full refund or offer of alternative dates will be offered. If alternative dates are offered the price may change.
- Should the government place the country into a last minute lockdown due to COVID-19, all bookings will be transferred to a similar event of the same standard in 2024.
- By signing the terms and conditions you consent to mailing for other relevant events. If you do not wish to receive this, please let us know.



DRINKS PACKAGES

Package 1 - £69.00
(2x House Wine, 1x Prosecco)

Package 2 - £105.00
(4x prosecco)

Bucket of Booze- £42.00
(5 bottles of Peroni and 5 bottles of cider)

Mixed Soft Drinks - £19.00
(5 bottles of soft drinks)

House wine- £25.00 per bottle
Prosecco- £29.00 per bottle



Don't forget you can pre order
your drinks to ensure a great
discount!

Your drinks will be placed on
your table ready for your arrival
so you can sit back and relax
when you arrive to your party.
Please talk to the sales team to
add your package on.

