

# Le HOST Hotels



THE STONE HOUSE

Experience the difference

Christmas Celebrations 2025  
at The Stone House Hotel







# Welcome to Your Festive Celebrations

Dreaming of a cosy Christmas in a traditional country house setting?

Welcome to The Stone House Hotel.

This festive season, step into the warmth and charm of The Stone House, where roaring fires, elegant décor, and the scent of seasonal delights create the perfect backdrop for your Christmas celebrations.

Join us in The Garden Restaurant for a delicious festive lunch or dinner, served throughout the holiday period.

Enjoy outstanding food in relaxed, cosy surroundings that capture the magic of the season.

Prefer something a little more private?

We also offer intimate private dining experiences—ideal for family gatherings, special occasions, or corporate events. Visit our Private Festive Meals page for full details.

**Experience the difference**



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!

Why go home?  
Stay a little longer and make  
your evening unforgettable

SINGLE ROOMS FROM £79  
DOUBLE ROOMS FROM £99  
SUPERIOR ROOMS FROM £119

(ALL INCLUSIVE OF BREAKFAST)  
SUITE SUPPLEMENT FROM £50 PER ROOM



# ★ Christmas at a Glance

MON	TUE	WED	THU	FRI	SAT	SUN
1	2	3	4	5 PARTY NIGHT	6 PARTY NIGHT	7 SUNDAY LUNCH WITH SANTA
8	9	10	11 BASIL'S FAWLTY CHRISTMAS	12 PARTY NIGHT	13 PARTY NIGHT	14 SUNDAY LUNCH WITH SANTA
15	16	17	18 FESTIVE AFTERNOON TEA WITH LIVE ENTERTAINMENT	19 PARTY NIGHT	20 PARTY NIGHT	21 SUNDAY LUNCH WITH SANTA
22	23	24	25 CHRISTMAS DAY CELEBRATIONS	26 BOXING DAY LUNCH	27	28
29	30	31 NEW YEARS EVE BLACK TIE EVENT				





# Festive Afternoon Tea with Live Entertainment

18th December 2024

## Join Us for a Festive Christmas Afternoon Tea

Celebrate the magic of the season with our cozy  
Afternoon Tea in the Grand Prince's Suite,  
complete with live festive entertainment.

Indulge in a selection of seasonal treats

Relax by the warmth of the fire

Enjoy heartwarming live music

Savor a glass of mulled wine on arrival

A truly enchanting way to make your Christmas  
merry and bright!

Experience the difference



£29.95  
per person



# Basils Fawlty Christmas

Basil Fawlty attempts to host a Christmas dinner at the hotel to attract upper-class clientele. Naturally, everything goes wrong:

- The turkey is still frozen.
- Manuel thinks carolers are burglars.
- Sybil books a pantomime in the lobby without telling Basil.
- A guest is mistakenly thought to be Santa, leading to confusion and chaos.
- Basil attempts to outdo a rival hotel with a Christmas light display—causing a blackout.

Experience the difference

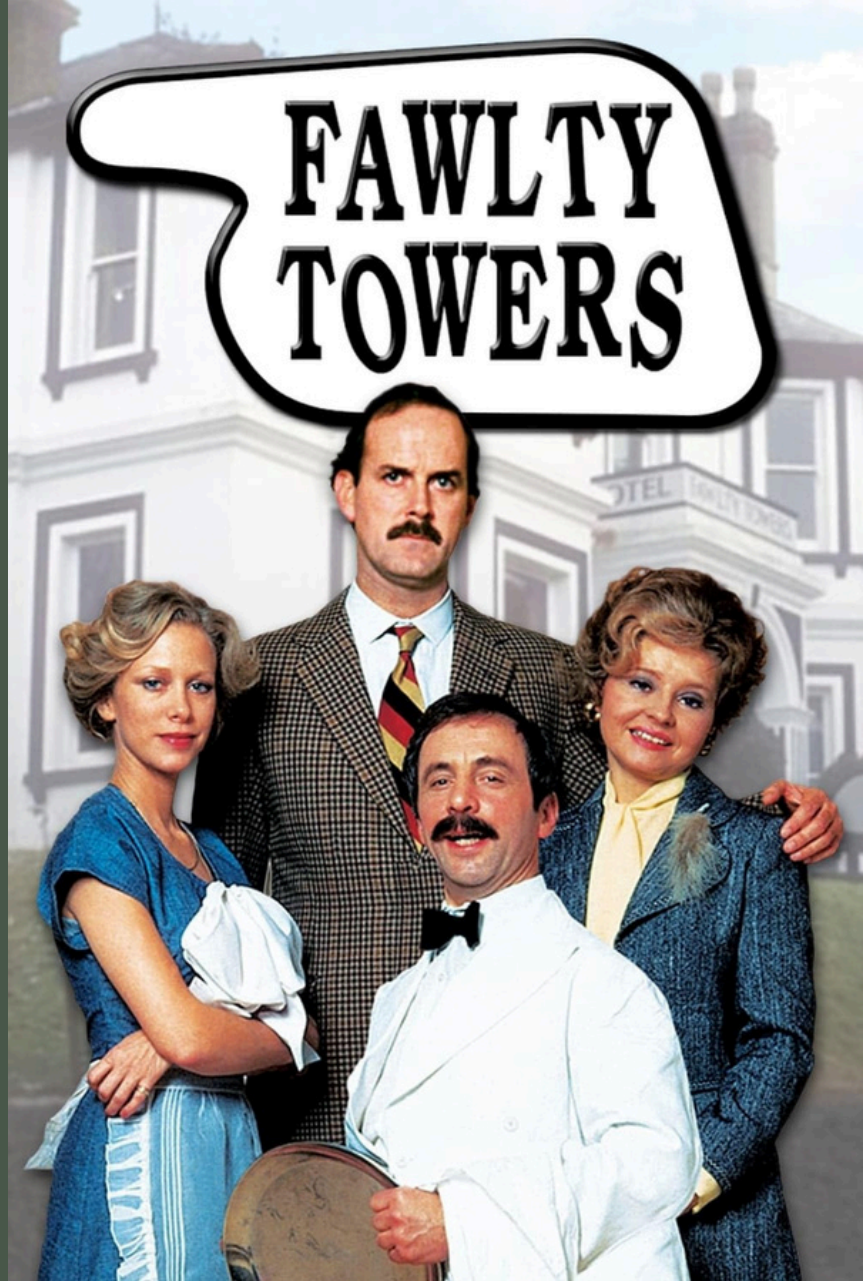


Thursday  
11<sup>th</sup>  
December

£54.95

Live Entertainment and Arrival Drink  
with a 3 course meal

Stay overnight from £99 in a Classic Double  
Room Subject to availability.  
You can upgrade to a superior room for £25.00.







Please pre order from the menu below:

Arrival - 6.30pm Dine - 7.00pm

Finish - 11.00pm

## Starters

Roasted pumpkin & parsnip soup with a hint of chilli truffle oil and herb croutons (Ve and GF option available)

Duck and orange parfait with toasted brioche and spicy fruit chutney

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

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

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

## Mains

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)

## Desserts

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

### Allergen Information

Some of our menu items may contain dairy, gluten and nuts. Should you have any dietary requirements, allergen concerns or wish to know more information about the dishes in this menu please ask a member of our team for assistance. Please ask for our Vegan Menu if you require a vegan meal.







Sunday  
16<sup>th</sup>  
November



# Indoor Christmas Market



NEVER MIND 'BLACK FRIDAY' YOU CAN COME AND  
PURCHASE YOUR CHRISTMAS ITEMS BEFORE THE  
BIG DAY FROM OUR LOVELY STALLS AND SWEET  
TREATS ALONG THE WAY AND MULLED WINE.



WITH A SPECIAL VISIT FROM SANTA

16th  
November

FREE  
ENTRY



Start at  
10AM  
—  
3PM



PLEASE CONTACT US IF YOU WISH TO BOOK A STALL!  
STALLS CHARGED AT £25.00





# Private Festive Meals

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!

Experience the difference

£44.95 pp

£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.





Please pre order from the menu below:

Arrival - 6.30pm Dine - 7.00pm Finish - 11.00pm

## Starters

Roasted pumpkin & parsnip soup with a hint of chilli truffle oil and herb croutons (Ve and GF option available)

Duck and orange parfait with toasted brioche and spicy fruit chutney

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

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

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

## Mains

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)

## Desserts

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

### Allergen Information

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Stay overnight from £99 in a Classic Double Room Subject to availability.  
You can upgrade to a superior room for £25.00.



# Party Nights

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.

Friday 5<sup>th</sup> December 2025

Saturday 6<sup>th</sup> December 2025

Friday 12<sup>th</sup> December 2025

Saturday 13<sup>th</sup> December 2025

Friday 19<sup>th</sup> December 2025

Saturday 20<sup>th</sup> December 2025

Experience the difference

£48.95 pp

£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.





Arrival - 7.00pm   Dine - 7.30pm   Finish - 12.00am

## Starters

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

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

Oven baked Fillet of Salmon, white wine and saffron sauce (GF option available)

Wild mushroom, leek and stilton tartlet with wild mushroom sauce and shallot confit (Ve option available)

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

## Mains

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 (GF option available)

## Desserts

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

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

Vanilla Brûlée Cheesecake with fruit coulis drizzle

### Allergen Information

Some of our menu items may contain dairy, gluten and nuts. Should you have any dietary requirements, allergen concerns or wish to know more information about the dishes in this menu please ask a member of our team for assistance. Please ask for our Vegan Menu if you require a vegan meal.

Stay overnight from £99 in a Classic Double Room Subject to availability.  
You can upgrade to a superior room for £25.00.



# Drinks Packages

**Merry & Bright - £76.00**

2x Bottles House Wine, 1x Bottle Prosecco

**Jolly Holiday Cheers - £39.00**

5 Bottles of Peroni and 5 Bottles of Cider

**Festive Fizz - £109.00**

4x Bottle Prosecco

**Driving Home for Christmas - £15.00**

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.



# Santa's Sunday Lunch

Arrival - 12.00pm Dine - 12.30pm Santa - 2.00pm

Date required November 2025

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.**

Sunday 7<sup>th</sup> December 2025

Sunday 14<sup>th</sup> December 2025

Sunday 21<sup>st</sup> December 2025

## **Experience the difference**

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.

**Adults - £31.95 Children - £22.95 Under 3s - Free**





# Adults 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 it's the perfect place to relax, unwind and truly enjoy the festivities!

**Experience the difference**

**£89.95 pp**

£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.

Stay overnight from £99 in a Classic Double Room Subject to availability. You can upgrade to a superior room for £25.00.





Garden Restaurant available to book between 12.00pm - 3.00pm

## Starters

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

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 jus (GF option available)

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 berry compote and shortbread biscuit

Christmas pudding with brandy sauce and drizzled with red currant 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

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 to be a day to remember.

## Experience the difference

£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.

Stay overnight from £99 in a Classic Double Room Subject to availability. You can upgrade to a superior room for £25.00.

Princes  
Suite





Arrival - 12.00pm Dine - 12.30pm

## Starters

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

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

## 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 (GF option available)

Slow cooked blade of beef with Yorkshire pudding and red wine jus (GF option available)

Spinach, brie and cranberry wellington with wild mushroom sauce and shallot confit (Ve option available)

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

## Desserts

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

Adults £64.95

Children £37.95

Under 3s £16.95

Children's meals are half portions of this menu



# Boxing Day Lunch

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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.

Experience the difference



Available to  
book between  
12.00pm - 3.00pm

Stay overnight from £99 in a Classic Double Room Subject to availability. You can upgrade to a superior room for £25.00.





Adults - £47.95

Children - £27.95

Under 3s - Free

## Starters

Tomato and basil soup with chilli  
crème fraiche (Ve and GF option  
available)

Smoked salmon, crème  
fraiche, lemon and black pepper  
dressing

Sundried tomato and olive  
bruschetta with pesto, topped  
with Parma ham and mozzarella

## Mains

Roast Beef, Yorkshire pudding, red  
wine jus (GF option available)

Roast Loin of Pork, crackling,  
stuffing (GF option available)

Roast leg of lamb with mint gravy  
Wild mushroom, leek and stilton  
tartlet with wild mushroom sauce  
and shallot confit (Ve option  
available)

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

## Desserts

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

### Allergen Information

Some of our menu items may contain dairy, gluten and nuts. Should you have any dietary requirements, allergen concerns or wish to know more information about the dishes in this menu please ask a member of our team for assistance. Please ask for our Vegan Menu if you require a vegan meal.



# Christmas Break Package

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



**£595 pp**

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



## 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.



## 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.



## 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.

**Experience the difference**







# New Years Eve

Join us for a truly glamorous night and welcome the New Year in style. With music all night through to 1am, you can dance the night away with your loved ones at our New Years Eve black tie ball. Come dressed to impress!

Experience the difference

**DJ**

**Glass of Prosecco**

**4 Course Dinner**

**Fun Casino**

**Nibbles**

**Why go home?**

Treat yourself to an overnight stay with breakfast for just £109 Based off 2 people in a classic double room. Please ask a member of staff if you wish to upgrade your room.

To reserve your place we require contact details & £40 deposit. Food choice and final payment required at least before Christmas Day.

E: [sales@lehost-stonehouse.com](mailto:sales@lehost-stonehouse.com)

T: 01785 815531





Arrival - 7.00pm Dine - 7.30pm Nibbles - 11.00pm Carriages - 1.00am

## To Start

Sundried tomato and olive  
bruschetta with pesto, topped  
with Parma ham and mozzarella

## Palate Cleanser

Sorbet

## Main Course

Roast Chicken, with a creamy  
mushroom Sauce, Crushed New  
Potatoes, Roasted Vegetables

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

## Desserts

Cinnamon Spiced Apple Pie,  
Vanilla Custard, Toffee Drizzle

## Nibbles

Nibbles: Pretzels,  
Crisps, Peanuts,  
Breadsticks and Dip

£99.95



# 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?	

- Your provisional booking will be held for a maximum of 5 days pending receipt of written confirmation and 50 percent 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. Any bottles that have not been purchased from us will be charged £35 per bottle.
- 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
- 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.

# ORDER FORM

Groups pre orders and return them to us at least 28 days prior to arrival.  
Need to be booked in advance if you want to add this on.  
Order sheet to help you keep track of your groups orders/requirements!

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]



01785 815531  
sales@lehost-stonehouse.com  
[www.lehost-stonehouse.com](http://www.lehost-stonehouse.com)

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Stafford Rd,  
Stone ST15 0BQ

