

Le
HOST
Hotels

THE STONE HOUSE

Experience the difference

Christmas Celebrations 2026

The Stone House Hotel





Welcome To Your Festive Celebrations

**Festive dining, relaxed celebrations
and time well spent together**

Whether you're ready to raise a glass with friends at one of our unforgettable Christmas party nights, sip mulled wine by a crackling fire, indulge in a delicious festive feast, Stone House Hotel is your perfect place to celebrate this November and December.

The festive season brings a range of fun and exciting events. Start off with some Wreath making, Dance the night away at our themed Christmas party nights, treat yourself to a festive afternoon tea, or bring the family for breakfast with Father Christmas.

Prefer something a little more private? We also offer intimate private dining experiences—ideal for family gatherings, special occasions, or corporate events.

For a delicious Christmas lunch and great service, From festive afternoon teas to Boxing Day lunch, plus cosy festive breaks — we've got Christmas covered.

Christmas at a Glance

Party Nights:

Thursday 3rd December
Friday 4th December
Saturday 5th December
Thursday 10th December
Friday 11th December
Saturday 12th December
Thursday 17th December
Friday 18th December
Saturday 19th December

November:

Sunday 15th November:

Christmas Market 11am - 3pm

Saturday 21st November:

Evening of comedy with Fawlty Towers with DJ

Wednesday 25th November:

Evening of Wreath Making

December:

Sunday 20th December:

Breakfast with Santa

Friday 25th December:

Christmas Dinner

Adults only served in the Garden Restaurant

Families only in the Princes Suite

Saturday 26th December:

Boxing Day Lunch served 12pm - 3pm

Friday 31st December:

New Years Ball

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.

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.
Full use of our leisure facilities from 8am - 12pm
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.



£595 pp

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

Celebrate the Magic Of Christmas With Us



A festive welcome awaits from the moment you arrive, you'll be surrounded by the sights, scents, and sounds of Christmas. Beautifully decorated trees and twinkling lights crackling fires and cozy corners seasonal treats and warming drinks. A welcoming atmosphere that feels just like home — only better, let us take care of every detail while you relax and enjoy the magic.

Make is a Christmas to remember wake up on Christmas morning in a luxurious room, enjoy a delicious festive breakfast, and spend your day celebrating in comfort and style. No cooking. No cleaning. Just laughter, indulgence, and precious time together.

Our Christmas stays include: Elegant accommodation with festive touches a mouth-watering Christmas dining experience, seasonal entertainment and surprises, perfect for families, couples & friends create treasured memories with those who matter most. Exchange gifts beside the tree, raise a glass to the season, and enjoy the simple joy of being together. Whether you're staying for Christmas Eve, Christmas Day, or enjoying a full festive break, we promise a celebration filled with warmth and cheer.



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

Festive Afternoon Tea

Enter into the Christmas Spirit by enjoying a glass of Mulled Wine and delicious festive afternoon tea, soaking up the atmosphere and Christmas Music.

Served from 1st December - 24th December

Monday - Saturday 12pm - 4pm

We invite you to join us here at Stone House for a cosy afternoon tea served in our beautiful Restaurant with a log fire. We offer a tempting assortment of festive sandwiches, homemade cakes, mince pie and scones, all served on a traditional three tiered stand, accompanied with a pot of tea or freshly brewed coffee.

£22.95
Per
Person

Please enquire for childrens menu

Indoor Christmas Market

Enjoy some Christmas Shopping at our market, set across two floors. Enjoy live music, mulled wine and festive treats as you browse all the local stalls. Selling everything you need from presents to festive decorations.

WITH A SPECIAL VISIT FROM SANTA

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

15th
November

**FREE
ENTRY**

Start at
11AM
—
3PM



What the Dickens!

It's Basils Christmas Carol Saturday 21st November



After telling Manuel that he cannot travel home for the holidays and has to work on Christmas Day, Miserable old Basil is visited by the ghost of his dead business partner and several Comedy Legends in this hilarious take of the Dickens Christmas Classic.

Sybil wants Basil to revert to the kind, carefree man that she married. And Manuel is desperate to feed his son, Tiny Timeo. But will Basil change his ways...?

The duck may be off, but this show is stuffed full of festive fun and frolics for the whole family.

This fully immersive and interactive show is professionally produced and family friendly, half scripted and half improvised by the actors. The audience will very much be a part of the evening.

**Arrival Drink | 3 course meal
Live comedy act followed by a
DJ till midnight.**



**Tickets
£49.95pp**

Arrival - 6.30pm | Dine - 7.00pm | Finish - 12.00am

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

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

Mains

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

Roast Beef & Yorkshire puddings

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

Roast Vegetable Risotto (V)
Pan roasted Bell Peppers & butternut squash
Topped with parmesan Cheese

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

Desserts

Apple and Winter Berry Crumble
Served hot with vanilla custard

Christmas Pudding with brandy
sauce, drizzled with red current
glaze

Chocolate Orange Torte
drizzled with mango glaze

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.

Wreath Making

Wednesday 25th November

Join us for an evening of festive cheer
and get creative crafting your very
own Christmas wreath!

Your workshop includes:-

Arrival glass of mulled wine
Christmas wreath making workshop with
guidance from our expert supplier!
Tea or coffee with a mince pie

Arrival: 6.30pm

£20 non-refundable deposit payable at the time of booking, with
the remaining balance due 2 week before . Tickets are non-
refundable and non-transferable

£49.95
per person

Breakfast with Santa

Arrival - 10:00 | Breakfast 10:30 | Santa 11:00

20th December 2026

Breakfast with Santa

Join us for a magical morning of holiday cheer at our Breakfast with Santa! Enjoy a delicious breakfast while children meet Santa Claus, share their Christmas wishes, and capture memorable photos.

There will be festive music, holiday activities, and plenty of seasonal fun for the whole family. It's the perfect way to kick off the holiday season and create lasting memories with loved ones.

Each child also receives a gift from Santa.

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 - £17.95 Children (ages 2-12) - £12.95 Infant (under 2) £5.95



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 10 to 120 people.

Enjoy a three-course meal, festive background music, Christmas crackers to get you in the festive mood!

Experience the difference



Lunch Booking

£35.95 pp

Dinner Booking

£46.95 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:

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

Mains

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

Oven baked Seabass
white wine and saffron sauce
crispy prawns (GF)

Roast sirloin of beef
with Yorkshire pudding and red wine jus
(GF option available)

Roast Vegetable Risotto (V)
Pan roasted Bell Peppers & butternut squash
Topped with parmesan Cheese

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

Desserts

Apple and Winter Berry Crumble
Served hot with vanilla custard

Christmas Pudding with brandy
sauce and drizzled with red
current glaze

Chocolate Orange Torte
Drizzled with mango glaze

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.

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.

Tickets Include:

Arrival Drink
3 course festive meal
DJ to party the night away- 12am

Thursday 3rd December 2026

Friday 4th December 2026

Saturday 5th December 2026

Thursday 10th December 2026

Friday 11th December 2026

Saturday 12th December 2026

Thursday 17th December 2026

Friday 18th December 2026

Saturday 19th December 2026

£20 non-refundable deposit per person is required upon booking, along with a signed booking form to confirm your booking. Final payment and orders are required 28 days prior to arrival. Food pre-order sheet must be filled in and returned to confirm your groups orders. Tables 6 and below may share tables

**£39.95 pp -
Thursday**

**£49.95 pp -
Friday and
Saturday**

Please pre order from the menu below:

Arrival - 6.30pm

Dine - 7.00pm

Finish - 12am

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

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

Mains

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

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

Roast sirloin of beef with Yorkshire pudding and red wine jus (GF option available)

Oven baked Seabass
Creamy saffron sauce, crispy prawns (GF)

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

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

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 Bottles Prosecco

Driving Home for Christmas - £15.00

5 Bottles of Soft Drinks

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.

House wine- £25.00 per bottle

Prosecco- £29.00 per bottle



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!

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

£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.



£94.95pp
Restaurant

Garden Restaurant available to book between 12.00pm - 2.45pm

Starters

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

**Grilled Avocado
with crab and
Charizo**

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

Fish Course

**Malabar seabass
with herb crusted potatoes served with creamy coconut sauce**

Palate Cleanser

Lemon Sorbet

Mains

Oven baked Fillet of Salmon, white wine and saffron sauce. All served with herb mash, roast potatoes and mixed roast vegetables

**Roast sirloin of beef with Yorkshire pudding and red wine jus
(GF option available)**

**Roast Vegetable Risotto (V)
Pan roasted Bell Peppers &
butternut squash
Topped with parmesan
Cheese**

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

Desserts

**Dark chocolate delice topped with a fruity drizzle
Creme Brulee 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.

£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)

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

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

Palate Cleanser

Lemon Sorbet

Mains

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

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

Roast sirloin of beef with Yorkshire pudding and red wine jus (GF option available)

Oven baked Seabass white wine and saffron sauce, crispy prawns (GF)

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

Desserts

Dark chocolate delice Topped with Fresh raspberries and 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

Boxing Day Lunch

Available to
book between

12.00pm - 3.00pm

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.

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



Adults - £49.95

Children - £29.95

Under 3s - Free

Starters

Smoked salmon, crème dressing
fraiche, lemon and black pepper

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

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

Mains

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

Roast leg of lamb with mint gravy

Roast Loin of Pork, crackling,
stuffing (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 chefs 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.

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!

Arrival Drink
Live 2 piece Jazz Band
5 Course Dinner
DJ till 1am
Midnight Toast Drink

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.

£99.95

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

To Start

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

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

Duck and orange parfait with toasted brioche and spicy fruit chutney

Palate Cleanser

Mango Sorbet

Main Course

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

Roast sirloin of beef
with Yorkshire pudding and red wine jus
(GF option available)

Roast Vegetable Risotto (V)
Pan roasted Bell Peppers &
butternut squash
Topped with parmesan
Cheese

Oven baked Seabass
white wine and saffron sauce,
crispy prawns (GF)

Desserts

Cinnamon Spiced Apple Pie Vanilla
Custard & Toffee Drizzle

Dark chocolate delice
Topped fresh raspberries and a fruity drizzle

To reserve your place we require contact details & £40 deposit. Food choice and final payment required at least before Christmas Day. Tables 6 and below may share tables

BOOKING FORM

TO SECURE YOUR BOOKING WE REQUIRE A £20 DEPOSIT PER PERSON.(£40 DEPOSIT CHRISTMAS DAY AND NEW YEAR)

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 £40 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.

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01785 815531

sale@lehost-stonehouse.com

www.lehost-stonehouse.com

Stafford Rd,
Stone ST15 0BQ

