



Christmas

at Weetwood Hall Estate

2024





It's the most wonderful time of the year

Christmas at Weetwood Hall is our favourite time of the year.
Gather with family, friends and colleagues to celebrate the festive
season together.

We have a number of events taking place to suit everyone, so let us take
care of the details and you can relax and enjoy this special time of year.



FESTIVE Afternoon Tea

Let it snow, let it snow, let it snow...

Manor House Festive Afternoon Tea

Treat yourself to a quintessentially British festive afternoon tea including a chilled glass of Veuve Clicquot in our 17th Century Manor House, whilst taking in the festive atmosphere with roaring fire and listening to beautiful music performed by our pianist

**Available on Saturdays and Sundays throughout December at 12:30pm or 3pm
£45 per person**

Convive Festive Afternoon Tea

Enjoy a delectable festive afternoon tea including a chilled glass of Prosecco throughout December created by our skilled chef in Convive Restaurant

**Available from 12noon until 4pm
£35 per person**

Menu

Sandwiches

- Ham with grain mustard mayonnaise on brioche bread
- Cheddar cheese with chutney on tomato bread
- Cucumber with cream cheese, dill and chives on granary bread
- Breast of chicken with tarragon creamed mayonnaise
- Scottish smoked salmon with lemon butter on sourdough bread
- Egg mayonnaise with chopped shallots and watercress on brioche roll

Scones

Freshly baked raisin and plain scones with Cornish clotted cream and strawberry preserve

Pastries

- English sparkling wine granita
- Heather honey mousse
- Traditional Irish apple cake
- Strawberry and buttercream delight
- Lemon baked cheesecake
- Dark chocolate cake with orange essence

Contact the Sales team to discuss and check availability



FESTIVE Lunch & Dinner

Have yourself a Merry little Christmas...

Lunch

£32.50 per person
from 12 noon to 4:00pm

Dinner

£39.50 per person
from 6:00pm to 9:00pm

Enjoy a delicious 3 course meal with colleagues or loved ones
Available daily from 1st December to 24th December in Convive Restaurant

Menu

Starters

Roast tomato soup with cheddar dumplings (V)
Ham hock, baby onion, parsley terrine served with home made piccalilli (GF)

Main Courses

Turkey and bacon parcel stuffed with a sausage and cranberry farce, pigs in blankets, sage and onion gravy (GF)
Baked vegetable wellington baked in vegan puff pastry served with winter root vegetables and a vegan jus (V)
All our main courses are accompanied by roast winter vegetables and thyme roasted potatoes

Desserts

Date and ginger sticky toffee pudding, vanilla ice cream (V)
Triple layer chocolate tart with orange compote
GF available on request

To Finish

Ground coffee and petit fours
(Decaffeinated available)

Why not make your celebration extra special and reserve a private room. Minimum numbers apply.

Contact our sales team for further information



Lunch With Santa

He's making a list, he's checking it twice....

Santa has arrived at Weetwood Hall and is waiting to welcome you and your family. Join us for a delicious three course carvery lunch followed by an individual chat in Santa's Grotto with Santa Claus himself.
Each child on the nice list will receive a gift.

Sunday 8th December
from 12:30pm to 2:30pm

£25.00 per adult

£9.50 per child (*under 12*)
Under 2 free of charge

Menu

To Start

A selection of salads, hors d'oeuvres and antipasti from the buffet
GF available on request

Mains

Roast Topside of Beef with Yorkshire Pudding and all the trimmings
Roast Turkey with pigs in blankets and stuffing
Honey baked ham with parsley sauce
Vegan Date, Sweet Potato and Nut Roast with vegan gravy (v)
All available with sea salt roasties, buttered new potatoes, cauliflower cheese and fresh market vegetables

To Finish

Selection of desserts
GF available on request
Ice Cream, Pouring Cream or Coulis available on request



CHRISTMAS Party Nights

All I want for Christmas...is you!

Enjoy an evening full of dancing, singing and ABBA greatest hits making your Christmas party unforgettable. Enjoy a delicious three course meal prepared by our skilled Chef's and then dance the night away to the ABBA tribute act, Planet ABBA!

Timings

Arrival at 7:00pm
Carriages at 1:00am

Dates

Fri 6th, Sat 7th
Thur 12th, Fri 13th
Sat 14th, Fri 20th, Sat 21st

Price

£43.50 per person

Menu

Starters

Roast tomato soup with cheddar dumplings (V)
Ham hock, baby onion, parsley terrine served with home made piccalilli (GF)

Main Courses

Turkey and bacon parcel stuffed with a sausage and cranberry farce,
pigs in blankets, sage and onion gravy (GF)
Baked vegetable wellington baked in vegan puff pastry served with
winter root vegetables and a vegan jus (V)

All our main courses are accompanied by roast winter vegetables & thyme roasted potatoes

Desserts

Date & ginger sticky toffee pudding, vanilla ice cream (V)
Dark chocolate tart with white chocolate ice cream (V)

GF available on request





CHRISTMAS Party Nights

Corporate Package

Exclusive room

Private bar

3 course festive menu or buffet

In house DJ

Chair covers

Christmas decorations

Complimentary room for the organiser

Minimum numbers of 80

From £49.50 per person

Contact our Sales team to discuss your requirements and for a detailed quote

Party Night Accommodation

Friday

Single room (double bed) - £89 Bed and Breakfast

Double room (superior king) - £129 Bed and Breakfast

Saturday

Single room (double bed) - £99 Bed and Breakfast

Double room (superior king) - £159 Bed and Breakfast



FESTIVE Lunch with Carols

The best way to spread Christmas cheer is singing loud for all to hear...

Enjoy a festive 3 course lunch with Choir singing carols throughout the afternoon.

Sunday 15th December

12noon until 4pm

£39.00 per adult

£10.95 per child (*under 12*)

Under 2s free of charge

Menu

Starters

Roast tomato soup with cheddar dumplings (V)

Ham hock, baby onion, parsley terrine served with home made piccalilli (GF)

Main Courses

Turkey and bacon parcel stuffed with a sausage and cranberry farce, pigs in blankets, sage and onion gravy (GF)

Baked vegetable wellington baked in vegan puff pastry served with winter root vegetables and a vegan jus (V)

All our main courses are accompanied by roast winter vegetables and thyme roasted potatoes

Desserts

Date & ginger sticky toffee pudding, vanilla ice cream (V)

Triple layer chocolate tart with orange compote

GF available on request

To Finish

Ground coffee and petits fours

(decaffeinated available)



CHRISTMAS DAY CARVERY Lunch

We wish you a Merry Christmas...

Wednesday 25th December

Served in the Woodlands Suite from 12noon until 2pm

£65.00 per adult

£25.00 per child (*under 12*)

Under 2 free of charge

Menu

Starters

Roast tomato soup with cheddar dumplings (V)

Prawn cocktail with Marie Rose sauce

Seasonal oak smoked salmon

Chef's selection of seasonal salads to suit all tastes

Main Courses

Roast turkey

Roast beef

Roast gammon

Vegetable roast (V)

Served with traditional stuffing, pigs in blankets, Yorkshire pudding, duck fat roast potatoes, carrots, roast chestnuts with Brussel sprouts

Desserts

Chocolate yule log

Christmas steamed sponge pudding with warm custard

Raspberry and white chocolate cheesecake

Ice cream sundae

Ground coffee and petit fours

(Decaffeinated available)

CHRISTMAS DAY

Lunch

Santa Claus is coming to town...



**Indulge this Christmas with family and friends and let us do the hard work.
Join us for an exquisite 4 course Christmas lunch**

Wednesday 25th December

12:30pm arrival, 1pm sit down in Convive Restaurant

£125.00 per adult

£65.00 per child (*under 12, half portion*)

Under 2 free of charge

Menu

Chilled glass of Veuve Clicquot & selection of canapés on arrival

Starters

Pressed game & green pistachio terrine, wrapped in Parma ham, onion and ale chutney, toasted sourdough (GF)

Duo of salmon, lemon gin cured salmon gravadlax, salmon pastrami, pickled heritage beetroot and horseradish mayonnaise (GF)

Chestnut and shallot tarte Tatin Yellisons goats cheese and mulled red wine syrup (V)

Main Courses

Roast turkey ballotine, wrapped in Parma ham, buttered sprouts, chestnuts and pancetta, duck fat carrot and pomme fondant (GF)

Wild mushroom, sweet potato and cranberry wellington, smoked Applewood cheddar, pomme fondant, roasted root vegetable and wild mushroom jus (V)

Baked halibut fillet, roasted king prawn, lemongrass chervil velouté and pickled baby fennel (GF)

Desserts

Sticky Medjool date, ginger and sherry toffee pudding, vanilla ice cream (V)

Salted caramel chocolate delice, passion fruit sorbet and hazelnut tuille (V)

White chocolate and Baileys cheesecake, passion fruit sorbet and vanilla tuille
GF available on request

To Finish

Ground coffee and petit fours
(Decaffeinated available)



BOXING DAY Lunch

Rocking around the Christmas tree...

After a busy few days, take a moment to relax and enjoy a scrumptious festive carvery lunch in our Woodlands suite.

Thursday 26th December 2024
Arrival between 12:30pm to 2:30pm

£37.50 per adult

£14 per child (*under 12*)
Under 2 free of charge

Menu

To Start

Roast tomato soup with cheddar dumplings (V)
Prawn cocktail with Marie Rose sauce
Seasonal oak smoked salmon
Chef's selection of seasonal salads to suit all tastes

Mains

Roast turkey
Roast beef
Roast gammon
Vegetable roast

Served with traditional stuffing, pigs in blankets, Yorkshire pudding, duck fat roast potatoes, carrots, roast chestnuts with Brussel sprouts

To Finish

Chocolate yule log
Christmas steamed sponge pudding with warm custard
Raspberry and white chocolate cheesecake
Ice cream sundae

To Finish

Ground coffee and petit fours
(Decaffeinated available)



New Year's Eve

There was something in the air that night, the stars were bright...

Round off the year in style at Weetwood Hall Estate's New Year's Eve event.

Ring in the New Year with an unforgettable night dancing the night away to the best ABBA tribute act - Planet ABBA! Start the evening with a chilled glass of Veuve Clicquot and canapés followed by a spectacular 5 course meal, Planet ABBA, DJ, a chilled glass of Veuve Clicquot whilst enjoying a fireworks display at midnight.



New Year's Eve Event Includes:

- Arrival from 7:00pm
- ABBA tribute act
- DJ
- Fireworks
- Veuve Clicquot on arrival
- Canapés
- 5 course meal
- Veuve Clicquot toast at Midnight
- Music until 2am

£135 per person

New Year's Eve Stay Package



Make a night of it and stay over at Weetwood!

Our Stay Package includes; entry to our New Year's Eve Gala event, one nights overnight accommodation, afternoon tea on arrival, brunch the following day and a late check out.

Classic Room Prices from £200 per person

Manor House Room Prices from £249.50 per person

Menu

Starters

Pressed game & green pistachio terrine, wrapped in Parma ham, onion and ale chutney, toasted sourdough (GF)

Duo of salmon, lemon gin cured salmon gravadlax, salmon pastrami, pickled heritage beetroot and horseradish mayonnaise (GF)

Celeriac & truffle velouté, fresh truffle, toasted hazelnuts and apple (v, GF)

Main Courses

Slow cooked daube of beef, pomme purée, confit carrot and bourguignon sauce (GF)

Baked halibut fillet, pomme fondant, roasted king prawn, lemon and dill beurre blanc (GF)

Butternut squash, pine nut and feta cheese pithivier, roasted root vegetables and red wine jus and crispy sage (v)

Desserts

Dark chocolate and pistachio tart, hazelnut croquant and vanilla ice cream (v)

White chocolate and Baileys cheesecake, passion fruit sorbet and vanilla tuille

Spiced red wine poached pear tarte tatin, vanilla ice cream and mulled wine syrup (v)

GF available on request

Cheese Course

Selection of English and continental cheeses, Quince jelly, Yorkshire chutney and cheese biscuits (V) GF available on request

To Finish

Ground coffee & petits fours

(Decaffeinated available)



Looking Forward

Stables Pub

We continue to offer a friendly welcome at the Stables. With a delicious menu for friends to enjoy along with our fine selection of cask ales and craft beers to savour in front of the blazing log fire.

All major sporting events shown on large screens indoor and outdoor at the Stables.

Have you considered a winter wedding?

Weetwood Hall with its impressive 17th Century Manor House, refined décor, log fire and beautiful grounds is the ideal setting for a winter wedding.

If you do not want to spend your special day moving from place to place, Weetwood Hall can host both your ceremony and reception offering a stylish alternative to the traditional church or registry office.

Our wedding co-ordinator will assist to add that extra touch of magic to your winter wedding, to ensure you enjoy your day and create treasured memories that will last a lifetime.

To discuss your requirements or to book your winter wedding, please contact our Wedding Co-ordinator on 0113 230 6000 or email sales@weetwood.co.uk



Looking Forward

We will be running our traditional events including: Valentine's Celebrations in February, Mothering Sunday, Easter and Father's Day.

We also have tribute nights and other exciting events throughout the year. 10% discount on our 2025 events will be offered to anyone attending Christmas 2024

Contact our Sales team to be added to our mailing list, sales@weetwood.co.uk

Terms & Conditions



Provisional Bookings, Deposits & Cancellation

To make a provisional booking please contact our events team on 0113 230 6000 or sales@weetwood.co.uk

A deposit of £15.00 per person is required for all bookings except Christmas Day, where £50.00 per person is required. The number of places reserved must match the value of the deposit received.

Please note: all payments are non-refundable and non-transferable. Full payment and pre orders for all festivities is required 8 weeks prior to the event. Should payment not be received by the due date, your booking may be released. Only one payment method per party will be accepted (Either card payment or BACS.) Table arrangements and seating plans are at the discretion of Weetwood Hall Estate.

Cancellation: less than 8 weeks prior to the event – 100% cancellation charges, more than 8 weeks prior to the event – full deposits retained.

Party Night Accommodation

Full pre-payment is required at the time of booking (non-refundable and non-transferable).

Private Parties

For private parties, minimum numbers may apply. Please ask for further details. The minimum numbers agreed will be considered guaranteed and charged for even if your final numbers are fewer.

General

The Hotel reserves the right to refuse admission and to cancel any event and offer an alternative date of equal value to the original booking. No beverages of any kind are permitted to be brought into the hotel by any guest, even as a gift or prize without prior authorisation. You will be liable for the costs of any repairs carried out as a result of any damage caused to any part of the Hotel premises/equipment by the negligence, wilful act/default of any person invited to the Hotel by you or in your party. Weetwood Hall Estate Ltd. cannot be held responsible for any damage or loss of another party's property, however caused. There is always a possibility that other ingredients may contain traces of nut content. Weetwood Hall Estate does not accept responsibility in respect of nut or other allergies and cannot warrant that its food products do not contain genetically modified additives. All prices quoted are inclusive of VAT at the current rate.

Car Parking

Car parking at Weetwood Hall is free for all residents and hotel visitors. Any guests arriving by car must enter their vehicle registration number at one of the 12 terminals situated around the hotel in order to receive a virtual permit. Car parking at the hotel is strictly for hotel users only, there is a 10 minute courtesy period for any guests being dropped off or collected. Please ensure all visitors are advised of this procedure as we are unable to revoke any car parking charges that may be received if vehicles are not registered at the venue. Terminals allow for 24 hours parking, if you are staying longer, you must scan a QR code at reception to receive complimentary parking.



Christmas at Weetwood Hall

Where magical moments, become memorable ones



Contact our Christmas Team to make your festive booking

0113 230 6000
sales@weetwood.co.uk
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