



Christmas

— 2021 —



ASTON HALL
HOTEL & RESTAURANT



ASTON HALL HOTEL & RESTAURANT

Christmas is upon you as soon as you arrive at Aston Hall Hotel; from the aroma of pine needles and spiced mulled wine to the twinkling Christmas trees.

Tender Turkey, fluffy roast potatoes, rich flambéed Christmas pudding and the freshest winter vegetables sit together on our exquisite menus, with more contemporary alternatives to satisfy the taste and appetites of our most discerning guests.

PRIVATE DINING

Lots of options are available, please contact our sales team for further details

GIFT VOUCHERS

You can now purchase gift vouchers to spend at the hotel. Available in denominations of £10.00 and also Afternoon Tea Vouchers which are a great choice for gift ideas.

FOR RESERVATIONS PLEASE CONTACT;

Tel: 01142872309

Email: sales@astonhallhotel.co.uk

www.astonhallhotel.co.uk





Christmas Craft Fair

SUNDAY 21ST NOVEMBER

Join us at the hotel for a fun filled Festive Day! There will be a wide variety of stalls selling a range of goodies for you to purchase. The event will open at 11.30am and will come to a close at 3.30pm. There is no admission charge, so bring along your friends, family and loved ones for a joyful day!

AVAILABLE FROM 11.30AM UNTIL 3.30PM.

Christmas Stalls Include...

Jewellery, Crafts, Candles, Cakes, Books, Chocolate, Tombola, Clothes, Sweets, Perfumes, Soaps, Bunting, Fun & Games and much much more...

FREE ENTRY

INTERESTED IN HAVING A STALL AT THE FAIR?

Please contact the sales on 01142872309 or email sales@astonhallhotel.co.uk for more information or to check availability as last year we sold out fast!

AVAILABLE DATE

Sunday 21st November 2021



Countdown to Christmas

FRIDAY 26TH NOVEMBER

Why not get into the Christmas spirit early this year?
Come and enjoy a two-course menu with all the
trimmings, followed by the sounds of our
resident DJ into the early hours.

**ARRIVE 7PM TO DINE AT 8PM
BAR CLOSSES AT 12.30AM**

» ARRIVAL DRINK «

Glass of Bucks Fizz

» MAINS «

Traditional Roast Turkey

Thyme Roasted Potatoes, Apricot & Cranberry
Stuffing, Pig in Blanket, Sautéed Sprouts, Honey
Roasted Vegetables and Gravy

Wensleydale Sweet Potato, Parsnip And Cranberry Tart (V)

Sautéed Potatoes, Sprouts and Chestnut.

» DESSERT «

Chocolate and Mint Mousse

Chantilly Cream and Double Chocolate Cookie

.....

£20.00 PER PERSON

***INCLUDES CRACKERS & PARTY BOXES*
*ADULTS ONLY PARTY***

**AVAILABLE DATES:
FRIDAY 26TH NOVEMBER**



Festive Afternoon Tea

THROUGHOUT DECEMBER

What could be nicer than sharing a festive afternoon tea with family and friends? Putting a slight twist on the traditional afternoon tea. Our Chefs have created a wonderful festive delight filled with delicious yule time goodies to warm even the coldest of days.

**AVAILABLE MONDAY – SATURDAY
1.00PM – 4PM. SUNDAY 3PM – 5PM**

Not available Christmas Eve, Christmas Day, Boxing Day & NYE

» SELECTION OF SANDWICHES «

Turkey, Stuffing & Cranberry
Smoked Salmon & Cream Cheese
Tuna and Sweetcorn
Ham
Three Cheese Savoury (V)

» SELECTION OF CAKE & SCONES «

Fruit Cake
Wensleydale Cheese
Spiced Fruit Scones
Plain Scones
Jam & Clotted Cream

» SELECTION OF MINI DESSERTS «

Aston Mess
Carrot Cake
Mini Mince Pies
Chocolate Fudge Cake
Macarons

» TEA OR COFFEE «

.....

£15.00 PER PERSON

.....

ADVANCE BOOKING IS ESSENTIAL
ADD A GLASS OF MULLED WINE £3.50
ADD A GLASS OF PROSECCO £5.00
***CARD DETAILS REQUIRED
ON BOOKING TO GUARANTEE***

Festive Fayre Lunch

THROUGHOUT DECEMBER

Choose from our freshly cooked three course menu and relax with friends and family, savoring the ambience that the season brings to your table.

AVAILABLE DATES:

MONDAY TO SATURDAY THROUGHOUT
DECEMBER FROM 12PM TO 2PM

CHILDREN UNDER TWO EAT FREE

INCLUDES CHRISTMAS CRACKERS

TEA OR COFFEE & MINI MINCE PIE ONLY £1.50

PLEASE PRE ORDER FOR GROUPS OF 10 OR MORE

CARD DETAILS ARE REQUIRED ON BOOKING FOR GUARANTEE

STARTERS

Minestrone Soup

Classic Italian soup. Roasted vegetable. Macaroni pasta

Honey and Mustard Ham Hock Terrine

Pear and Saffron Chutney.
Apple and Mustard Puree Toasted brioche

Oak Smoked Salmon and Prawn Fishcake

Herb Tartare Sauce

Deep Fried Brie

Cranberry and Port Compote

MAINS

Traditional Roast Turkey

Thyme Roasted Potatoes, Apricot and Cranberry Stuffing,
Honey Roasted Root Vegetables. Sprouts with Chestnut
and Bacon and Gravy

Slow Braised Shin of Beef

Scallion Mash, Roasted Root Vegetables, Pancetta Jam
& Crispy Onion

Roast Salmon with Chorizo

Saffron Dauphinoise Potato, Chervil Green Beans,
Seafood Bisque

Sweet Potato and Goats Cheese Gnocchi (V)

Toasted Pine Nuts, Roasted Beetroot and Grilled Broccoli

DESSERT

Ginger and Treacle Tart

Spiced Cream Anglaise With Vanilla Pod Ice Cream

Traditional Christmas Pudding

Brandy Sauce & Clotted Cream

Chocolate and Mint Mousse

Chantilly Cream and Double Chocolate Cookie

Selection of Cheese & Biscuits

Grapes, Celery and Homemade Christmas Chutney

.....

£20.00 PER ADULT | £12.00 PER CHILD



Festive Sunday Lunch

Why not leave the washing up to us and bring your family and friends to our luxury three course Sunday Lunch? Enjoy the relaxing and festive atmosphere that Aston Hall has to offer, with your loved ones.

AVAILABLE DECEMBER DATES:

SUNDAY 28TH NOVEMBER, 5TH, 12TH, 19TH DECEMBER

AVAILABLE 12PM - 2.30PM

TEA OR COFFEE & MINI MINCE PIE ONLY £1.50

PLEASE PRE ORDER FOR GROUPS OF 8 OR MORE

CHILDREN UNDER TWO EAT FREE

CHILDREN'S MENU AVAILABLE

» STARTERS «

Minestrone Soup

Classic Italian soup. Roasted vegetable. Macaroni pasta

Honey and Mustard Ham Hock Terrine

Pear and Saffron Chutney. Apple and Mustard Puree
Toasted brioche

Oak Smoked Salmon and Prawn Fishcake

Herb Tartare Sauce

Deep Fried Brie

Cranberry and Port Compote

» MAINS «

Traditional Roast Turkey

Thyme Roasted Potatoes, Apricot and Cranberry Stuffing, Honey
Roasted Root Vegetables. Sprouts with Chestnut
and Bacon and Gravy

Roast Sirloin of Beef

Thyme Roasted Potatoes, Yorkshire Pudding, Honey Roasted Root
Vegetables. Sprouts with Chestnut and Bacon and Pan Gravy

Roast Salmon with Chorizo

Saffron Dauphinoise Potato, Chervil Green Beans, Seafood Bisque

Sweet Potato and Goats Cheese Gnocchi (V)

Toasted Pine Nuts, Roasted Beetroot and Grilled Broccoli

» DESSERT «

Ginger and Treacle Tart

Spiced Cream Anglaise With Vanilla Pod Ice Cream

Traditional Christmas Pudding

Brandy Sauce & Clotted Cream

Chocolate and Mint Mousse

Chantilly Cream and Double Chocolate Cookie

Selection of Cheese & Biscuits

Grapes, Celery and Homemade Christmas Chutney

£22.00 PER ADULT | £14.00 PER CHILD

Pensioners Lunch & Bingo

Why not leave the washing up to us? Come and enjoy a three course festive lunch in the Virage, without the hassle of cooking it yourself. Round the afternoon off with a game of Bingo!

ARRIVAL FROM 12PM, SIT DOWN 12.30PM

AVAILABLE DATES:

WEDNESDAY 15TH & WEDNESDAY 22ND DECEMBER

» TO START «

Sweet Potato and Butternut Squash Soup
Garlic & Herb Croutons

» MAINS «

Traditional Roast Turkey

Thyme Roasted Potatoes, Apricot & Cranberry Stuffing, Pig in Blanket, Sautéed Sprouts, Honey Roasted Vegetables and Gravy

Wensleydale Sweet Potato, Parsnip And Cranberry Tart (V)
Sautéed Potatoes, Sprouts and Chestnuts

» DESSERT «

Chocolate and Mint Mousse
Chantilly Cream and Double Chocolate Cookie

.....
Tea & Coffee
Mini Mince Pie

.....

£18.00 PER PERSON

.....

£10.00 DEPOSIT REQUIRED ON BOOKING



Wreath Making

Join us for a fun filled afternoon making your very own Christmas Wreath to enjoy at home over the festive season. Hosted by the fabulous First 4 Flowers., who will provide all the materials needed to make the wreath. Guests are also welcome to bring their own novelty items and extra items are available to purchase on the day with cash only. You will need to bring your own scissors or wire cutters.

ARRIVE 2PM TO START AT 2.30PM

AVAILABLE DATES:

SUNDAY 28TH NOVEMBER & SUNDAY 12TH DECEMBER

ADVANCE BOOKING IS ESSENTIAL

» FRESHLY MADE SANDWICHES «

Turkey, Stuffing & Cranberry
Brie & Cranberry (v)
All with roast potatoes
Tea, Coffee & Mince Pies

» MATERIALS PROVIDED «

Mossed Wreath Rings
Ribbons
Foliage
Berries
Pine Cones

» AVAILABLE TO PURCHASE «

Eucalyptus
Preserved Fruit
Waxed Apples
and much much more!

.....
£30.00 PER PERSON

Throwback Thursdays

Dance the night away to some good old classics at one of our Throwback Thursday evenings! Enjoy an arrival drink & two course meal, followed by our resident DJ until 12am.

AVAILABLE DECEMBER DATES:

THURSDAY 9TH & THURSDAY 16TH DECEMBER

ARRIVE 7PM TO DINE AT 8PM

Bar closes at 11.45pm

» ARRIVAL DRINK «

Glass of Bucks Fizz

» MAINS «

Traditional Roast Turkey

Thyme Roasted Potatoes, Apricot & Cranberry Stuffing,
Pig in Blanket, Sautéed Sprouts, Honey Roasted
Vegetables and Gravy

Wensleydale Sweet Potato, Parsnip And Cranberry Tart (V)

Sautéed Potatoes, Sprouts and Chestnuts

» DESSERT «

Chocolate and Mint Mousse

Chantilly Cream and Double Chocolate Cookie

.....

£25.00 PER PERSON

Festive Party Nights

Our festively fun party nights are a great way to celebrate this season with family, friends and colleagues. This includes a delicious three-course dinner, all the festive trimmings and disco dancing with our DJ until 1am.

Full food pre order required.

AVAILABLE DECEMBER DATES:

FRIDAYS - 3RD, 10TH & 17TH DECEMBER

SATURDAYS - 4TH, 11TH, 18TH DECEMBER

ARRIVE 6.30PM TO DINE AT 7.30PM – BAR CLOSES AT 12.30AM

FULL FOOD PRE ORDER REQUIRED

ADULTS ONLY PARTY

INCLUDES CRACKERS & PARTY BOXES

» STARTERS «

Sweet Potato and Butternut Squash Soup
Garlic and Herb Croutons

Chicken and Chorizo Croquette
Saffron Aioli

Aston Prawn Cocktail
Dill Cucumber and Tomato Salsa, Baby Gem
and Ciabatta Crisp

» MAINS «

Traditional Roast Turkey
Apricot & Cranberry Stuffing, Pig in Blanket, Thyme
Roasted Potatoes, Honey Roasted Root Vegetables,
Sprouts, and Pan Gravy

8 Hours Braised Lamb Shoulder
Colcannon Mash, Honey Roasted Root Vegetables,
Pea & Mint Gravy

**Wensleydale Sweet Potato, Parsnip
And Cranberry Tart (V)**
Sautéed Potatoes, Sprouts and Chestnuts

» DESSERT «

Traditional Christmas Pudding
Brandy Sauce & Clotted Cream

Chocolate and Mint Mousse
Chantilly Cream and Double Chocolate Cookie

Selection of Cheese & Biscuits
Grapes, Celery and Homemade Christmas Chutney

.....

£35.00 PER PERSON

Private Christmas Party

Why not book your own private Christmas Party?
Enjoy a three course meal in the Virage or the
Lagonda Suite* with our resident DJ included.
Based on a minimum of 70 guests weekend and
a minimum of 50 guests midweek.

Arrive 7pm to dine at 8pm – Bar closes at 12.30am
(weekday bar closes at 12am)

AVAILABLE DECEMBER DATES:
SELECTED DATES SUNDAY TO FRIDAY

ADD AN ARRIVAL DRINK ON £3.50
INCLUDES CRACKERS & PARTY BOXES
FULL FOOD PRE ORDER REQUIRED

WEEKEND
£35.00 PER PERSON

WEEKDAY
£30.00 PER PERSON

**The Lagonda Suite is not available Friday,
Saturday or Sunday*



» STARTERS «

Sweet Potato and Butternut Squash Soup
Garlic and Herb Croutons

Classic Prawn Cocktail
Dill Cucumber and Tomato Salsa, Baby Gem
and Ciabatta Crisp

» MAINS «

Traditional Roast Turkey
Apricot & Cranberry Stuffing, Pig in Blanket, Thyme
Roasted Potatoes, Honey Roasted Root Vegetables,
Sprouts, and Pan Gravy

**Wensleydale Sweet Potato, Parsnip
And Cranberry Tart (V)**
Sautéed Potatoes, Sprouts and Chestnuts

» DESSERT «

Traditional Christmas Pudding
Brandy Sauce & Clotted Cream

Chocolate and Mint Mousse
Chantilly Cream and Double Chocolate Cookie

Tea Party with Santa

Back by popular demand, we will be hosting a tea party with Santa, where we will be serving a child friendly afternoon tea buffet. Adults are also able to join for food too! Children will receive a free gift from Santa and then enjoy a festive kids disco.

ARRIVE 1PM WITH FOOD SERVED AT 1.30PM

FESTIVE DISCO FROM 2.30PM UNTIL 4.30PM

AVAILABLE DATES:

SUNDAY 5TH, 12TH, 19TH DECEMBER

ADVANCE BOOKING IS ESSENTIAL

» FRESHLY MADE SANDWICHES «

Ham
Turkey
Cheese

» SELECTION OF SCONES «

Fruit Scones
Plain Scones
Strawberry Jam
Whipped Cream

» SELECTION OF MINI DESSERTS «

Homemade Cakes

» BEVERAGES «

Freshly Brewed Coffee, Selection of Tea and Cordial

.....

£15.00 PER ADULT | £10.00 PER CHILD

Christmas Eve

Our fabulous four course dinner on Christmas Eve is the perfect time for couples or families to get together, whether you are attending midnight mass in church next door or having a quiet evening with your loved ones preparing for a visit from Santa.

AVAILABLE FROM 6PM UNTIL 8.30PM

FULL FOOD PRE ORDER REQUIRED

ADVANCE BOOKING IS ESSENTIAL

AVAILABLE DATE:

FRIDAY 24TH DECEMBER

» STARTERS «

Minestrone Soup

Classic Italian Soup With Roasted Vegetables, Macaroni Pasta

Honey and Mustard Ham Hock Terrine

Pear and Saffron Chutney, Apple and Mustard Puree, Toasted Brioche

Curried Scallops

Sweet Potato, Coriander Dahl Puree and Carrot Bhaji

Deep Fried Brie

Cranberry and Port Compote

» MAINS «

Surf & Turf

Sirloin of Beef served with Garlic King Prawns, Grilled Tomatoes and Mushroom, Triple Cooked Chips, and Peppercorn sauce

Roast Lamb Rump

Pistachio and Herb Crumb, Pea Feta and Mint Risotto

Roast Salmon

Chorizo, Saffron Dauphinoise Potato, Chervil Green Beans, Seafood Bisque

Wensleydale Sweet Potato, Parsnip and Cranberry Tart (V)

Sautéed potato, Sprouts and Chestnuts

» DESSERT «

Chocolate and Mint Fondant

White Chocolate Sauce and Vanilla Ice Cream

Ginger and Treacle tart

Spiced Crème Anglaise and Vanilla Pod Ice Cream

Bailey's Cheesecake

Toffee Fudge Pieces and Salted Caramel Sauce

Selection of Cheese and Biscuits

Grapes, Celery and Homemade Chutney

.....
Tea/Coffee

Mince Pie
.....

£30.00 PER ADULT | £17.00 PER CHILD



Christmas Day

Join us for a five course meal, an enjoyable day for the whole family

AVAILABLE SITTINGS FROM 12PM UNTIL 2.30PM

FULL FOOD PRE ORDER REQUIRED

GLASS OF MULLED WINE ON ARRIVAL

CHILDREN'S MENU AVAILABLE

CHILDREN UNDER TWO EAT FREE

AVAILABLE DATE – SATURDAY 25TH DECEMBER

» STARTERS «

King Prawn, Crab and Chorizo Fishcake
Saffron & Lobster Mayo

Stilton and Walnut Parcel
Fig and Chestnut Puree, Port Syrup

Guinea Fowl, Ham Hock and Parma Ham Terrine
Apricot Puree, Toasted Brioche, Smoked Bacon Butter

» INTERMEDIATE «

Cream of Country Vegetable Soup

» MAINS «

8oz Fillet Rossini
Beef Fillet with Parfait, Toasted Brioche with Wild Mushrooms,
Madeira Jus

Traditional Roast Turkey
Apricot Cranberry Roulade, Pig in Blanket, Duck Fat Fondant
Potato & Rich Turkey Gravy

Roasted Halibut with Seared Scallops
Potato, Pine Nut, Watercress & Champagne Sauce

Roasted Butternut Squash, Parmesan and Truffle Gnocchi
Grilled Broccoli

*All served with honey roasted vegetables,
buttered sprouts, creamed cabbage and bacon*

» DESSERT «

Dark Chocolate & Mint Delice
White Chocolate Crème Anglaise, Mint Chocolate Ice Cream

Traditional Christmas Pudding
Brandy Butter Sauce & Clotted Cream

Lime & Ginger Cheesecake
Pineapple Salsa & Raspberry Sorbet

Selection of Cheese & Biscuits
Homemade Chutney, Grapes, Celery, Nuts, Apple

.....
Tea/Coffee
Mince Pie
.....

£75.00 PER ADULT | £45.00 PER CHILD

Luxury Christmas Day

Leave the hard work to us, enjoy the luxury
of a six course lunch in our Virage Suite

AVAILABLE SITTINGS FROM 12.30PM UNTIL 2.30PM

GLASS OF KIR ROYAL UPON YOUR ARRIVAL

FULL FOOD PRE ORDER REQUIRED

ADULTS ONLY BOOKING

AVAILABLE DATE – SATURDAY 25TH DECEMBER

**WINE UPGRADE - £20.00 PER PERSON – A GLASS OF WINE
SPECIFICALLY CHOSEN TO MATCH EACH INDIVIDUAL COURSE**

£95.00 PER PERSON

» AMUSE BOUCHE «

Goat's Cheese, Beetroot, Walnut and Sourdough

» STARTERS «

Seafood Linguini Pasta

Selection of Seafood in a Rich Tomato, Chorizo & Tarragon Sauce

Stilton and Walnut Parcel

Fig and Chestnut Puree, Port Syrup

Trio of Chicken

Smoked Chicken, Chicken Liver Parfait and Chicken Terrine
With Apricot Puree, Toasted Brioche & Smoked Bacon Butter

» INTERMEDIATE «

Minestrone Soup

Classic Italian Soup with Roast Vegetables and Macaroni Pasta

» MAINS «

Traditional Roast Turkey

Apricot Cranberry Roulade, Pig in Blanket, Duck Fat Fondant
Potato & Rich Turkey Gravy

Roasted Halibut with Seared Scallops

Potato, Pine Nut, Watercress & Champagne Sauce

Roasted Butternut Squash, Parmesan and Truffle Gnocchi (V)
Grilled Broccoli

Beef Wellington

Champ Mash, Pancetta & Caramelised Onion Jus

***All served with honey roasted vegetables, buttered sprouts,
creamed cabbage and bacon***

» DESSERT «

Traditional Christmas Pudding

Brandy Butter Sauce & Clotted Cream

Assiette of Desserts

Bakewell Tart with Raspberry Ripple Ice Cream, Chocolate &
Amaretto Mousse Topped with Toffee Cream, Citrus Sponge with
Homemade Lemon Curd & Crushed Raspberry Meringue

A Taste of Yorkshire Cheeses & Biscuits

Yorkshire Blue, Smoked Wensleydale, Mature Cheddar, Goats
Cheese and Fountain's Gold, served with Grapes, Celery, and
Homemade Christmas Chutney

.....

Tea/Coffee

Petit Fours



Boxing Day Lunch

After all the hard work over the festive period, why not enjoy a delicious four course lunch? A perfect chance to relax and let someone else do the washing up.

AVAILABLE FROM 12.30PM UNTIL 3PM

ADVANCE BOOKING IS ESSENTIAL

CHILDREN UNDER TWO EAT FREE

FULL FOOD PRE ORDER REQUIRED

AVAILABLE DATE – SUNDAY 26TH DECEMBER

» STARTERS «

Minestrone Soup

Classic Italian Soup with Roasted Vegetables, Macaroni Pasta

King Prawn & Oak Smoked Salmon Cocktail

Tomato Cucumber Dill Salsa & Ciabatta Crisp

Duck Spring Roll

Plum Sauce, Rocket and Spring Onion Salad

Tomato and Mozzarella Bruschetta

Red Onion Chutney, Rocket and Parmesan Salad

» MAINS «

Roast Sirloin of Beef

Thyme Roasted Potatoes, Honey Roasted Vegetables, Cauliflower Cheese, Sprouts, Yorkshire Pudding & Pan Gravy

Apricot and Sage Stuffed Chicken

Parsnip Bubble & Squeak, Crispy Bacon, Forioste Sauce

Roast Salmon with Chorizo

Saffron Dauphinoise Potato, Chervil Green Beans, Seafood Bisque

Sweet Potato and Goats Cheese Gnocchi (V)

Toasted Pine Nuts, Roasted Beetroot and Grilled Broccoli

» DESSERT «

Chocolate and Mint Brownie

White Chocolate Sauce and Mint Chocolate Ice Cream

Bakewell Pudding

Spiced Crème Anglaise, Clotted Cream and Winter Berry Compote

Bailey's Cheesecake

Toffee Fudge Pieces and Salted Caramel Sauce

Selection of Cheese and Biscuits

Grapes, Celery and Homemade Chutney

Tea/Coffee

Mince Pie

£30.00 PER ADULT | £17.00 PER CHILD

New Year's Eve Gala Dinner

Enjoy a fantastic six-course dinner, followed by a live singer who will entertain you with a range of all your favourite songs. Then dance the night away with our resident DJ until 1.30am. Adult only event.

ARRIVE 6.30PM TO DINE AT 7.15PM

GLASS OF KIR ROYAL UPON YOUR ARRIVAL

FIZZ TO TOAST IN THE NEW YEAR

BACON SANDWICHES TO BE SERVED AT 12.30AM

FULL FOOD PRE ORDER REQUIRED

OVERNIGHT STAY PACKAGES ARE AVAILABLE

AVAILABLE DATE – FRIDAY 31ST DECEMBER

Bar closes at 1am

» AMUSE BOUCHE «

Sweet Potato Pattie

Tomato and Avocado Salsa. Lime Mayonnaise

» STARTERS «

Warm Goats Cheese Crottin (V)

Fig and Walnut, Pickled Beetroot, Pomegranate and Lemongrass Dressing

Chefs Lamb Shoulder Samosa

Pickled Red Cabbage, Mango Yogurt, Cucumber and Onion Salsa

» INTERMEDIATE «

Lobster Bisque

Aioli & Gruyere Croutons

Roasted Sweet Potato, Carrot and Coconut Soup (V)

» MAINS «

28 Days Aged Fillet of Beef

Garlic and Brown Butter Mashed Potato and Dianne Sauce

Duo of Chicken

Roast Chicken Breast, Smoked Chicken Parsnip Bubbles & Squeak, Butternut Squash and Sage Puree, Crispy Bacon

Roasted Butternut Squash Gnocchi (V)

Parmesan and Truffle with grilled Broccoli

All served with Honey Roasted Root Vegetables

» DESSERT «

A Taste of Yorkshire Cheeses & Biscuits

Yorkshire Blue, Smoked Wensleydale, Mature Cheddar, Goats Cheese and Fountain's Gold, served with Grapes, Celery, and Homemade Christmas Chutney

Assiette of Dessert

Bakewell Tart with Raspberry Ripple Ice Cream, Chocolate and Amaretto Mousse topped with Toffee Cream, Citrus Sponge with Homemade Lemon Curd & Raspberry Meringue

.....

Tea/Coffee

Petit Fours

.....

£95.00 PER PERSON



New Year's Day Lunch

Start off the New Year in style and enjoy a four-course lunch in a perfect setting. Our Menus boast locally produced and freshly prepared traditional flavours with a twist.

AVAILABLE FROM 12.30PM UNTIL 3PM

FULL FOOD PRE ORDER REQUIRED

ADVANCE BOOKING IS ESSENTIAL

CHILDREN UNDER TWO EAT FOR FREE

CHILDREN'S MENU AVAILABLE

AVAILABLE DATE – SATURDAY 1ST JANUARY 2022

STARTERS

Minestrone Soup

Classic Italian Soup with Roasted Vegetables, Macaroni Pasta

Honey and Mustard Ham Hock Terrine

Pear and Saffron Chutney, Apple and Mustard Puree
Toasted Brioche

Oak Smoked Salmon and Prawn Fishcake

Herb Tartare Sauce

Deep Fried Brie

Cranberry and Port Compote

MAINS

Roast Sirloin of Beef

Thyme Roasted Potatoes, Honey Roasted Vegetables,
Cauliflower Cheese, Sprouts, Yorkshire Pudding & Pan Gravy

Chicken and Mushroom Pie

Homemade Chips, Mushy Peas and Gravy

Roast Salmon with Chorizo

Saffron Dauphinoise Potato,
Chervil Green Beans, Seafood Bisque

Greek Style Gnocchi (V)

Feta, Onions, Sundried Tomatoes and Olives

DESSERT

Chocolate and Mint Mousse

Chantilly Cream and Double Chocolate Cookie

Ginger and Treacle Tart

Spiced Crème Anglaise and Vanilla Ice Cream

Bailey's Cheesecake

Toffee Fudge Pieces and Salted Caramel Sauce

Selection of Cheese and Biscuits

Grapes, Celery and Homemade Chutney

Tea/Coffee

Chocolate Mints

£30.00 PER ADULT | £17.00 PER CHILD

Belated Christmas Party

Don't have time to celebrate during December? Why not enjoy a delicious two course dinner, and then dance the night away at one of our ever popular theme nights, with our DJ until 1am

AVAILABLE DATE:

SATURDAY 8TH JANUARY 2022

ARRIVE 7PM TO DINE AT 8PM

**£20.00
PER PERSON**



» ON ARRIVAL «

Glass of Bucks Fizz

» MAINS «

Traditional Roast Turkey

Thyme Roasted Potatoes, Apricot & Cranberry Stuffing,
Pig in Blanket, Sautéed Sprouts, Honey Roasted
Vegetables and Gravy

Wensleydale Sweet Potato, Parsnip and Cranberry Tart (V)

Sautéed Potatoes, Sprouts and Chestnuts

» DESSERT «

Chocolate and Mint Mousse

Chantilly Cream and Double Chocolate Cookie

80's Night

Don't have time to celebrate during December? Why not enjoy a delicious two course dinner, and then dance the night away at one of our ever popular theme nights, with our DJ until 1am.

ARRIVE 7PM TO DINE AT 8PM – BAR CLOSES AT 12.30AM

AVAILABLE DATE – SATURDAY 22ND JANUARY 2022

» ARRIVAL DRINK «

Glass of Bucks Fizz

» MAINS «

Duo of Chicken

Roast Chicken Breast With Smoked Chicken Bon Bon
and Fondant Potato, Roasted Root Vegetables

Roasted Vegetables, Peas, Rosemary and Thyme Pie (V)

Creamy Mash Potatoes and Gravy

» DESSERT «

Bakewell Tart

Crème Anglaise
and Raspberry Ripple Ice Cream

.....

£20.00 PER PERSON



Children's Christmas Menus

For children 12 years and under

» STARTERS «

Tomato Soup (v)

Cheesy Garlic Bread (v)

Breaded Fish Goujons with Tartar Sauce

» MAINS «

Traditional Roast Turkey

Roast Potatoes, Peas, Carrots and Yorkshire pudding

Spaghetti Bolognese

Garlic Bread

Cheese & Tomato Margherita Pizza (V)

» DESSERT «

Hot Chocolate Pudding

Chocolate Fudge Sauce and Vanilla Ice Cream

Selection of Ice Cream

Chocolate, Vanilla and Strawberry with Sweets,
Sprinkles, Flakes and Wafers

Sticky Toffee Pudding

Toffee Sauce and Vanilla Ice Cream

Full food pre order required



Festive Drinks Package

Price quoted includes the discount from our usual selling price.
This price is pre-order only. If bought on the night you will be charged full price. Deadline for pre orders is 1st December.

» SPARKLING WINE & CHAMPAGNE «

Viticoltori Pontet Prosecco	£25.00
H Lanvin Brut Champagne	£40.50
Taittinger Vintage Brut	£54.00

» WHITE WINES «

Chardonnay, Aimery - House Wine	£18.00
Sauvignon Blanc, Aimery	£18.00
Pinot Grigio, Ponte	£20.00
Sauvignon Blanc, New Zealand	£25.00
Petit Chablis, Domaine Millet	£30.00

» RED WINES «

Merlot, Aimery - House Wine	£18.00
Cabernet Sauvignon, Woolshed	£20.00
Shiraz, Stellar Running Duck	£20.00
Malbec, Trapiche Oak Cask	£25.00
Chateaneuf -du-Pape	£45.00

» ROSE WINES «

Zinfandel Rose, Jack & Gina	£18.00
Ponte Pinot Grigio Rosato	£20.00

» RED WINES «

8 x Bottles Carlsberg Export	£32.50
8 x Bottles Corona	£32.50
8 x Bottles Peroni	£32.50
8 x Bottles Kopperberg Cider	£35.00
8 x Mixed Bottles of J20, Appletiser & Coke	£20.00

Accommodation Packages

We have a number of accommodation packages for you to rest and relax with us after the party. Rather than worrying about getting a taxi home, you can just stroll into your bedroom for a good nights sleep, and we will ensure that you have a lovely breakfast the morning after.

ROOM UPGRADES AVAILABLE

ADD A CHILLED BOTTLE OF PROSECCO ON ARRIVAL FOR £24.95

PARTY NIGHTS

When attending one of our party nights through December, you can stay at a special discounted rate in one of our executive bedrooms. These are spacious, comfortable and can be set up as a twin or a double bedroom.

£45.00 per person

Price based on two people sharing. £80.00 single supplement. Does not include Christmas Eve, Christmas Day and New Years Eve. Offer subject to availability

NEW YEAR'S EVE

See in the New Year with our Gala Dinner Dance. Enjoy a six course meal with a live singer and dancing through until the early hours. Stay in one of our executive bedrooms and enjoy a New Year's Day late Breakfast. The perfect start to 2022.

£155.00 per person

Price based on two people sharing. £80.00 single supplement.

Offer subject to availability

ROOM UPGRADES

Superior Room - £20.00 per room

Luxury Room - £40.00 per room

Luxury Plus - £60.00 per room

All room upgrades are per room, not per person and are subject to availability

» TERMS AND CONDITIONS «

The hotel will require a non-refundable and non-transferable deposit of £10.00 per person (£30.00 deposit for Christmas Day and New Years Eve). Please make cheques payable to Aston Hall Hotel Limited.

Confirmation will be sent to you on receipt of your deposit. For all events, full non refundable payment of the balance is required at least 28 days prior to the event or by 1st December 2021, whichever is the earlier. All verbal bookings will be treated as provisional and will be held for a maximum of 14 days pending receipt of the appropriate deposit. Deposit and balance payments are non refundable/non transferable under any circumstances. Pre orders for food and drinks and required at least 28 days working days prior to the event. Monies paid for non arrivals are forfeited and cannot be transferred to cover food, drinks, entertainment or overnight accommodation for other members of the party. Cheques will only be accepted by prior arrangement at least 14 working days prior to the event taking place to allow for funds to clear. All additional charges incurred during the event must be settled prior to departure. For groups over 8, the party organizer must make the group payment as this cannot be done by individual guests within the party.

Aston Hall Hotel reserves the right to amend packages and prices at any time. The information in the brochure is correct at the time of printing. Bookings are subject to availability and prices quoted at the time of reservation. The Hotel reserves the right to alter or amend the contents of an event or to cancel an event for any reason, for example if there is a shortfall in the minimum numbers required to operate a programme. In such circumstances you may choose an alternative date, subject to availability, or obtain a full refund of any monies paid to the hotel.

Seating arrangements - for party nights, bookings under eight guests will be seated on a shared table. For Lunches (including Christmas Day), guests will be allocated own tables. For New Years Eve, bookings of just two people will be accommodated on a mixed table with other guests. Tables of four or above are guaranteed own tables.

All prices are inclusive of VAT at the current rate. These terms are deemed to incorporate the hotel's general terms of business, copies of which are available on request.



ALTERNATIVE VENUES

If the date you require is not available, why not try one of our sister hotels? To check or for further information please contact:

HELLABY HALL HOTEL

Tel: 01709 702701

Email: sales@hellabyhallhotel.co.uk

WEST RETFORD HOTEL

Tel: 01777706333

Email: sales@westretfordhotel.co.uk



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