



MAY YOUR
HOLIDAYS BE



MERRY

&

BRIGHT



SLALEY HALL

Northumberland



WELCOME

Celebrate the festive season this year in the beautiful surroundings of Slaley Hall.

With Christmas parties and New Year celebrations, our warm, welcoming atmosphere allows you, your colleagues, friends and family to celebrate in style.

We look forward to welcoming you to Slaley Hall.



WINTER WONDERLAND

CHRISTMAS PARTY NIGHTS

Celebrate in style this year at one of our fabulous Winter Wonderland Party Nights. Enjoy a welcome glass of fizz, delicious three-course meal and then dance into the early hours with our live party band and resident DJ.

Please note: parties of fewer than 10 people may be seated on a shared table.



At the most magical time of the year, join us at one of our classic Christmas party nights. Step into our idyllic Winter Wonderland and enjoy a sparkling evening.



Price & Availability

£42.00 per person

6th, 13th, 14th & 20th December



Arrival: **6.30pm**
Dinner served: **from 7.30pm**
Entertainment Starts: **10.00pm**
Carriages: **1.00am**
Function Suite: **Kielder Suite**
Dress code: **Smart party wear**

To book, contact us on:
01434 673 350
or email us at:
events@slaleyhallhotel.com

MENU

To Start

**Pressed ham hock,
pea & parsley terrine**
Pickled carrot, celeriac remoulade,
crisp bread

Prawn & crayfish cocktail
Lemon & lime crème fraîche & bitter leaves

**White onion, leek &
borlotti bean soup (VG)**
Garlic gremolata



To Finish

**Traditional Christmas plum
pudding (V)(GF)**
Brandy & double cream sauce

Clementine panacotta
Candied zest & gingersnap crumb

**Dark chocolate
& hazelnut sphere (V)**
Scented cream



To Follow

Traditional roast turkey
Sage & chestnut stuffing, chipolata
sausage wrapped in bacon, honey baked
root vegetables & garlic & herb roasted
potatoes

**Hot smoked salmon
& spinach pithivier**
Pea & potato press with
champagne cream

**Baked beetroot, French brie
& kale tart**
Rainbow chard & balsamic roasted
red onions

(V) Vegetarian (VG) Vegan (GF) Gluten Free
If you have any concerns regarding food allergens
please ask a member of our team and you will be
provided with detailed information on each dish.

FESTIVE LUNCHES

Make sure you don't miss Santa this December with our Santa Sunday lunches! Join us for a delicious two-course festive carvery lunch. You will also receive a special visit from Santa, who will bring gifts for all of the children. We will create cherished memories for all the family for many years to come.



£26.00 per adult

£15.00 per child (4-12 years)

£5.00 Children 3 and under

Restaurant: **The Brasserie**

Date: **15th December**

Lunch Served: **12.00pm-3.00pm**

Santa Visits: **1.30pm**

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MENU



Carvery Main Course

Traditional butter baste roast turkey

Sage & chestnut stuffing, chipolata sausages wrapped in bacon

Roast Northumbrian beef

Fresh horseradish cream & Yorkshire pudding

Maple & mustard glazed roast ham

Served with a pineapple compote

Roasted butternut squash (V)

Kale & pine nut strudel

Honey baked root vegetables

Brussel sprouts, pancetta & chestnuts, herb roasted potatoes

To Finish

Traditional Christmas plum pudding

Brandy & double cream sauce

Clementine panacotta

Served with cinnamon cream & gingersnap crumb

Mulled wine poached pear

Served with clotted cream & toasted almonds

Children's Choice

Mini roast turkey / ham / beef

with Yorkshire pudding

Fruit jelly trifle

Triple chocolate brownie sundae

Fresh fruit cocktails



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FESTIVE AFTERNOON TEA



Our Edwardian mansion is the perfect setting for our festive afternoon tea.

Price & Availability

Available everyday throughout

December 1.00pm-3.00pm

£20.00 per person

£25.00 per person including a glass of prosecco



To book, contact us on:

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CHRISTMAS BREAKS

Tucked away in the glorious Northumberland countryside, enjoy an opulent three night break and relax in the luxurious surroundings of Slaley Hall — oak panelled walls, cosy snugs, fine dining and log fires await you.

Christmas Eve

Arrive to a warm welcome with mince pies, mulled wine and Christmas carols. Enjoy a sumptuous three-course Christmas Eve dinner from our Christmas Eve menu, followed by an optional excursion to the midnight mass carol service at the historic Hexham Abbey.

**Transport not included. On your return we will serve warming late night refreshments before you retire to bed.

Christmas Day

Start your Christmas morning with a delicious full Northumbrian breakfast then look out for a special visit from Santa who will delight our younger guests with some little gifts! Join us for a relaxing, guided morning walk around our estate and then our team will serve up your festive three course Christmas Day lunch. Retire to the lounges and open log fires for an afternoon of relaxation with the Queen's Speech. In the evening, indulge in a gourmet buffet dinner, followed by a Christmas quiz to round off your magical day.



Boxing Day

Enjoy a leisurely breakfast and then the day is yours to enjoy as you wish. Get back out and explore our extensive landscaped grounds, enjoy our health club, spa and golf facilities or watch a selection of family Christmas movies with popcorn. Join us for an afternoon of live theatre for an enchanting performance of Cinderella. In the evening, we welcome you to our relaxed Boxing Day dinner dance. There will be an arrival drinks reception, three-course dinner and live entertainment for you to dance the night away to.

27th December

Enjoy a full Northumbrian breakfast before we bid you a fond farewell and safe journey home.

Christmas	2 nights (from 24th Dec)	3 nights (from 24th Dec)
Adult price	£330.00	£425.00
Child (aged 5-12) when sharing with an adult	£150.00	£196.00
Children (aged 4 and under)	FREE	FREE
Single supplement (per room per night):	£50.00	£50.00
Upgrades from (per room per night):	Feature - £20.00 Deluxe - £30.00 Superior - £45.00 King Suite - £100.00	Feature - £20.00 Deluxe - £30.00 Superior - £45.00 King Suite - £100.00

CHRISTMAS DAY LUNCH MENU



To Start

Cream of celeriac soup (V)

Served with white truffle oil & snipped chives

Prawn & crayfish cocktail

Lemon & lime crème fraîche, rye bread shards

Duck rillettes

Watercress & honey roasted fig salad, walnut & watercress pesto

Chicken liver parfait

Served with pear & saffron chutney & toasted brioche

To Follow

Traditional roast turkey

Served with sage & cranberry stuffing, pork chipolatas, rich roasted meat gravy

21 day dry aged sirloin of Northumbria beef

Served with a rich red wine sauce & Yorkshire pudding

Hot smoked salmon & spinach pithivier

Pea and potato press champagne cream

Smoked Northumbrian cheese soufflé (V)

Parsnip puree, anise carrots & pickled walnut dressing

All main courses are served with family service honey baked root vegetables, Brussel sprouts with pancetta & chestnuts, garlic & herb roasted potatoes.

To Finish

Traditional Christmas plum pudding

Brandy & double cream sauce

Clementine panacotta

Spiced cream & gingerbread crumb

Vanilla crème brûlée

Red berry compote, shortbread biscuits

A selection of Northumbrian cheese

Walnut bread, savoury biscuits & quine jelly

Coffee & mince pie

BOXING DAY DINNER MENU



To Start

Confit chicken and black pudding terrine

Served with piccalilli, quail egg & sourdough crisp

Lime and lentil soup (V)

Served with marinated feta cheese

To Follow

Slow braised feather blade of beef

Served with caramelized onions. Red wine reduction, fondant potato & panache of market vegetables

Provençal vegetables and potato gnocchi (V)

Served with walnut & watercress pesto

To Finish

Vanilla bean cheesecake (V)

Served with mulled fruit compote

Toffee apple tart (VG)

Served with caramel syrup



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NEW YEAR BREAKS



Bring in the New Year in spectacular style and enjoy the ultimate party celebration at either our Black Tie Gala Ball in the Kielder Suite or Family Celebration party in The Brasserie.

30th December

Arrive to a warm welcome and begin your relaxing break by taking in the beautiful surroundings of Slaley Hall. In the evening a delicious three-course meal will be served in our restaurant.

New Year's Eve

Enjoy a hearty Northumbrian breakfast, before joining us on a relaxed, guided walk around the grounds or take advantage of our relaxing health club and spa.

Choose one of two events this New Year—our Gala Ball in the Kielder Suite or our Family Celebration in The Brasserie.

Gala Ball

Join us in the Kielder Suite at our Gala Ball. You will receive a red carpet arrival and champagne drinks reception, before being treated to a five-course gala dinner, live party band, resident DJ and a traditional Scottish piper who will welcome in the New Year. Gather on the terrace at 12 for fireworks!

Family Celebration

Alternatively join us in the The Brasserie for our family celebration party. This includes a welcome drinks reception, delicious evening buffet and family disco, joined by a traditional Scottish piper as the bells chime midnight. Gather on the terrace at 12 for fireworks!

New Year's Day

After partying New Year's Eve away, start the New Year in the right way by tucking into a delicious breakfast. For those of you who would like to sit back and relax, why not enjoy some popcorn whilst watching family movies? In the evening, join us in the restaurant to enjoy a three-course dinner before retiring to bed.

2nd January

A full breakfast starts the day before we bid you a fond farewell and safe journey home.

*Black tie dress code, adults only

	2 nights Family Celebration (Arriving 30th Dec)	2 nights Gala Ball (Arriving 30th Dec)	3 nights Family Celebration (Arriving 30th Dec)	2 nights Gala Ball (Arriving 30th Dec)
Adult price (per guest)	£265.00	£320.00	£350.00	£395.00
Child (aged 5-12) when sharing with an adult	£140.00	-	£186.00	-
Children (aged 4 and under)	FREE	-	FREE	-
Single supplement (per room per night):	£50.00	£50.00	£50.00	£50.00
Upgrades from (per room per night):	Feature - £20 Deluxe - £30 Superior King - £45 Suite - £100	Feature - £20 Deluxe - £30 Superior King - £45.00 Suite - £100	Feature - £20 Deluxe - £30 Superior King - £45.00 Suite - £100	Feature - £20 Deluxe - £30 Superior King - £45.00 Suite - £100

3 COURSE MENU



To Start

Chicken liver parfait

Served with cornichon salad sourdough crisp

Duck rillettes, watercress and fig salad

Walnut and watercress pesto

Smoked Scottish salmon, horseradish and dill press

Pickled fennel & ruby endive salad

To Follow

Fillet of beef wellington

Truffle dauphinoise, honey glazed vegetables,
port and red wine jus

Seabass fillet

Served with sun-blushed tomatoes & spinach,
pomme puree, champagne burre blanc

To Finish

Dark chocolate & hazelnut sphere

Chocolate orange sauce

Red berry & cinnamon crème brulee

Buttered shortbread

Clementine panacotta

Served with spiced cream & gingersnap crumb

BUFFET MENU

- Selection of continental charcuterie cured meats
- Assorted pâtés & cold meat presses
- Pickled vegetables, chutneys & relish accompaniments
- Selection of smoked, soused & cured fish
- Beetroot salmon gravlax
- Gin cured salmon gravlax, wholegrain mustard & dill
- Selection of artisan breads
- Chef's selection of assorted salads & dressings

Children's Corner

- A selection of children's favorites

CARVERY

- Roast sirloin of beef
(Served pink), Yorkshire pudding
- Classic Coq au vin
- Lamb & apricot tagine
with minted couscous
- Cajun blackened salmon
Lime salsa
- Slow braised duck leg & pineapple red curry
- Roast butternut squash & chickpea curry
Served with pilaf rice, naan breads, poppadum's & mango chutney, mint riata, hot lime pickle.
- Buttered new potatoes, roast potatoes, green vegetables, roasted winter root vegetables
- Chef's selection of desserts
- Northumbrian cheese board
Quince jelly nuts & crackers



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PARTY NIGHT

ACCOMMODATION



Party-goers at Slaley Hall not only get to enjoy a fantastic, festive night of celebrations, they can also take advantage of our special rates on party night accommodation and savour a long, re-vitalising lie-in the next morning with a full Northumbrian breakfast.

£105.00 Friday

£125.00 Saturday

Prices are per room, include breakfast and are subject to availability at the time of booking.

To book, contact us on:
01434 673 350
or email us at:
events@slaleyhallhotel.com

DRINKS

PACKAGES



Why not pre-order your evening drinks?
They will be on your table, awaiting your arrival.
You can also jump the queue and enjoy a discounted price!



Bronze Package	2 bottles of house wine. Bucket of 6 beers/cider.	£60.00
Silver Package	2 Bottles of Prosecco, 2 Bottles of House wine, Bucket of 6 beers/cider.	£115.00
Gold Package	2 Bottles of House Champagne, 4 Bottles of Premium Wine.	£165.00
Platinum Package	Bottle of House Spirit and Mixers, Two Bottles of House Champagne, Four Bottles of Premium Wine	£260.00

Bucket of beers (6) £25.00* Bucket of cider (6) £30.00*	Bottle of House Prosecco £30.00*	Bottle of House Spirit with mixers £110.00*
Bottle of House Wine £20.00* Bottle of Premium Wine £26.00*	Bottle of House Champagne £40.00*	Bottle of Premium Spirit with mixers £135.00*

Get 10% off individual pre-orders!
Ask to see our full drinks list
(10% already applied).

To book, contact us on:
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TREAT YOURSELF

THIS CHRISTMAS

Twilight Spa at Slaley Hall

Join us for our new Twilight Spa at Slaley Hall. Arrive from 6:30pm, after a hard day's work, and enjoy...



- Use of a luxurious robe, fluffy towels & slippers as well as pampering ESPA products in our changing rooms.
- Access to everything in the spa, including spa pool, sauna, steam room and our relaxation lounge.
- You also have access to our fitness suite and exercise classes.
- Antipasti platter for each Twilight Spa guest, specially created by our Executive Chef.
- A glass of prosecco for each guest.

Price & Availability

£64.00 two persons

Arrival: **6.30pm**
To book, contact us on:
01434 673 350
or email us at:
events@slaleyhallhotel.com

Afternoon Tea Spa

Celebrate your special occasion with our decadent spa day including one of our spa rituals and our delightful Afternoon Tea.

- Use of facilities from 12pm 'till 7pm.
- 50 minutes spa ritual.
- Delicious Afternoon Tea.
- Glass of prosecco.

Price & Availability

£75.00 per persons



Winter Golf

Pre-book your tee time for a round of golf during December.

Price
£30.00 per person Hunting course
£20.00 per person Priestman course

To book, contact us on:
01434 676 554
or email us at:
golf@slaleyhallhotel.com



To book, contact us on:
01434 673 350
or email us at:
events@slaleyhallhotel.com





GIFT VOUCHERS



TREATS FOR YOU THIS CHRISTMAS



Afternoon Tea for Two

Relax and take part in a quintessentially British pastime in the dramatic setting of The Dukes, our elegant Edwardian Drawing Room.

Enjoy fresh finger sandwiches, home-made scones served with Cornish clotted cream and red berry preserve, a selection of desserts, plus a choice from our selection of teas.

Price & Availability

£39.00 two persons

To buy a voucher please visit
slaleyhallhotel.com



Spa with me

Relax with a 50 minute signature ESPA ritual treatment each, enjoy a delicious light lunch and have full access to our spa and health club.



Price & Availability

£75.00 per persons

To buy a voucher please visit
slaleyhallhotel.com

Twilight Golf

Give the gift of golf. Choose from one of our Championship courses for a two-ball including buggy hire and a burger and pint.

Price & Availability

£70.00 Hunting course

£50.00 Priestman course



Terms & Conditions

- a. All event dates are subject to availability.
- b. We will ask for a £15.00 per guest non-refundable, non-transferable deposit which will be used against the cost of the meal and cannot be used on drinks.
- c. For Party Night accommodation bookings, full non-refundable, non-transferable prepayment will be required at the time of booking.
- d. The Party Night special accommodation rate is only available to guests attending a party night at the hotel and limited number of rooms are available.
- e. Your booking will not be confirmed until we receive all the deposits.
- f. The balance of payment for all meals must be received by 1st November 2019.
- g. For Christmas and New Year package bookings £50.00 per person non-refundable and non-transferable deposit is required. The remaining payment is to be paid in full by 1st November 2019.
- h. Should you book after 1st November 2019, full prepayment will be due on confirmation.
- i. Christmas Party menu pre-orders must be received by the hotel 21 days prior to your event.
- j. Bookings that cancel prior to 1st November 2019 will lose the deposits paid. Bookings that cancel after 1st November will be charged the total value of all the facilities they have reserved i.e. accommodation, meals and beverages.
- k. Special dietary requirements must be supplied with the menu pre-orders. There may be an additional charge for some special dietary requirements which have to be provided by the hotel or specialist suppliers.
- l. All prices include VAT at the current rate.
- m. Guests under 18 years old may be restricted at some events—please check at the time of booking.
- n. Private company bookings will be issued a separate contract with our standard function terms and conditions.
- o. The hotel management reserve the right to refuse entry to the hotel and to charge the company, organiser or individual for any damages caused by unreasonable behaviour.
- p. The hotel does not allow alcohol or aerosols to be brought onto the premises.





SLALEY HALL

Northumberland

Coal Rd, Hexham NE47 0BX

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