



Festive Season

2024

Experience the Festive Season at Orsett Hall!



Join us for a celebration like no other as we deck the halls and spread cheer throughout Orsett Hall. Immerse yourself in the holiday spirit with our array of enchanting events and delightful festivities. From sumptuous feasts to dazzling entertainment, there's something for everyone to enjoy.

Christmas Party Nights

Arrival **7:00 pm**

3 Course Dinner with Half Bottle of Wine Served from **7:30 pm**

Resident DJ

Finish at **12 Midnight**

Sat **30th** Nov 2024 | **£67.50**

Fri **13th** Dec 2024 | **£67.50**

Sun **1st** Dec 2024 | **£50.50**

Sat **14th** Dec 2024 | **£67.50**

Thu **5th** Dec 2024 | **£50.50**

Sun **15th** Dec 2024 | **£50.50**

Fri **6th** Dec 2024 | **£67.50**

Thu **19th** Dec 2024 | **£50.50**

Sat **7th** Dec 2024 | **£67.50**

Fri **20th** Dec 2024 | **£67.50**

Sun **8th** Dec 2024 | **£50.50**

Sat **21st** Dec 2024 | **£67.50**

Thu **12th** Dec 2024 | **£50.50**

Sun **22nd** Dec 2024 | **£50.50**

All Inclusive Christmas Party Nights

Arrival **7:30 pm**

3 Course Dinner with Half Bottle of Wine Served from **8:00 pm**

Inclusive Bar Open for Beer, House Wine & Soft Drinks from **7:30 pm** until **11:30 pm**

Inclusive Bar Open for House Spirits from **10:00 pm** until **11:30 pm**

Bar Closes at **11:30 pm**

Resident DJ

Finish at **12 Midnight**

Sat **30th** Nov 2024 | **£101.50**

Fri **6th** Dec 2024 | **£101.50**

Sat **7th** Dec 2024 | **£101.50**

Fri **13th** Dec 2024 | **£101.50**

Sat **14th** Dec 2024 | **£101.50**

Fri **20th** Dec 2024 | **£101.50**

Sat **21st** Dec 2024 | **£101.50**



Christmas Party Nights

All Inclusive Christmas Party Nights

MENU

STARTERS

Trio of Starters (GFA)

Glazed Chicken Liver Pate, Mini Prawn Cocktail, Beetroot & Goats Cheese Mousse with Piccalilli

Roasted Plum Tomato, Red Pepper & Basil Soup (VE)(GF)(DF)

MAINS

Roast Breast of Turkey (DF)(GFA)

With Pigs In Blankets, Roast Potatoes, Stuffing, Roasted Roots, Sprouts & Stem Broccoli

Pan Fried Sea Bass (GF)(DFA)

With Wok Fried Greens, Sweet Potato, Sesame, Soy & Garlic Dressing

Baked Nut Roast (GF)(VE)

With Cauliflower Cheese, Vegan Pigs In Blankets, Roast Potatoes, Sprouts & Roasted Roots

DESSERT

Trio of Desserts (GFA)

Mini Christmas Pudding Topped with Brandy Sauce, Double Chocolate & Orange Brownie, Frosted Carrot Cake

Glazed Fruit Tart (GF)(VE)

With Lemon Sherbet Chantilly Cream

DIETARY INFORMATION

Vegetarian (V) | Vegan (VE) | Vegan Alternative (VEA) | Gluten Free (GF) | Gluten Free Alternative (GFA)
Dairy Free (DF) | Dairy Free Alternative (DFA)



Twilight Christmas Party

Arrival **4:00 pm**

3 Course Dinner with Half Bottle of Wine Served from **4:30 pm**

Resident DJ

Finish at **10:00 pm**

Thu **12th** Dec 2024 | **£50.50**

Sun **15th** Dec 2024 | **£50.50**

MENU

STARTERS

Trio of Starters (GFA)

Glazed Chicken Liver Pate, Mini Prawn Cocktail, Beetroot & Goats Cheese Mousse with Piccalilli

Roasted Plum Tomato, Red Pepper & Basil Soup (VE)(GF)(DF)

MAINS

Roast Breast of Turkey (DF)(GFA)

With Pigs In Blankets, Roast Potatoes, Stuffing, Roasted Roots, Sprouts & Stem Broccoli

Pan Fried Sea Bass (GF)(DFA)

With Wok Fried Greens, Sweet Potato, Sesame, Soy & Garlic Dressing

Baked Nut Roast (GF)(VE)

With Cauliflower Cheese, Vegan Pigs In Blankets, Roast Potatoes, Sprouts & Roasted Roots

DESSERT

Trio of Desserts (GFA)

Mini Christmas Pudding Topped with Brandy Sauce, Double Chocolate & Orange Brownie, Frosted Carrot Cake

Glazed Fruit Tart (GF)(VE)

With Lemon Sherbet Chantilly Cream

DIETARY INFORMATION

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Swingmas Lunch

Arrival **12:00 pm**

3 Course Lunch Served from **12:30 pm**

Live Christmas Swing entertainment between **2:00 pm - 4:00 pm** (2 x 45 Mins Sets)

Background music played during the singer's breaks

Finish at **4:00 pm**

Wed **4th** Dec 2024 | **£45.00**

Wed **11th** Dec 2024 | **£45.00**

Wed **18th** Dec 2024 | **£45.00**

MENU

STARTERS

Trio of Starters (GFA)

Glazed Chicken Liver Pate, Mini Prawn Cocktail, Beetroot & Goats Cheese Mousse with Piccalilli

Roasted Plum Tomato, Red Pepper & Basil Soup (VE)(GF)(DF)

MAINS

Roast Breast of Turkey (DF)(GFA)

With Pigs In Blankets, Roast Potatoes, Stuffing, Roasted Roots, Sprouts & Stem Broccoli

Pan Fried Sea Bass (GF)(DFA)

With Wok Fried Greens, Sweet Potato, Sesame, Soy & Garlic Dressing

Baked Nut Roast (GF)(VE)

With Cauliflower Cheese, Vegan Pigs In Blankets, Roast Potatoes, Sprouts & Roasted Roots

DESSERT

Trio of Desserts (GFA)

Mini Christmas Pudding Topped with Brandy Sauce, Double Chocolate & Orange Brownie, Frosted Carrot Cake

Glazed Fruit Tart (GF)(VE)

With Lemon Sherbet Chantilly Cream

DIETARY INFORMATION

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Swingmas Afternoon Tea

In The Garden Brasserie

Arrival **12:00 pm**

Live Christmas Swing entertainment between **1:00 pm - 3:00 pm** (2 x 45 Mins Sets)

Background music played during the singer's breaks

Finish at **3:00 pm**

Sat **7th** Dec Dec 2024 | **£41.00**

Sat **14th** Dec 2024 | **£41.00**

Sat **21st** Dec 2024 | **£41.00**

MENU

TOP TIER

Warm Christmas Pudding Topped with Brandy Sauce (GFA)

Double Chocolate & Orange Brownie (GF)

Meringue & Cream Santa (GF)

Glazed St Clements Tart (GF)

Chocolate Caramel Rolo (GF)

MIDDLE TIER

Homemade Scone (GFA)

Clotted Cream

Strawberry Jam

Pigs In Blankets (GFA)

Sage & Onion Stuffing

BOTTOM TIER

Selection of Finger Sandwiches (GFA)

Open Prawn Marie Rose

Turkey & Cranberry Sliders

Free Range Egg Mayonnaise

Cream Cheese & Cucumber

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Santa's Banquet Bash

The ultimate Christmas extravaganza for the whole family!

£41.50 Adult | £41.50 Child | £20.00 Under 2's**

**Under 2's price does not include food.

Lunch Time Sessions

Arrival **11:30 am**

Finish by **2:30 pm**

Sat **14th** Dec 2024

Sun **15th** Dec 2024

Sat **21st** Dec 2024

Sun **22nd** Dec 2024

Tue **24th** Dec 2024

Dinner Session

Arrival **4:00 pm**

Finish by **7:00 pm**

Mon **23rd** Dec 2024

Entertainment provided by Moji Children's Entertainer

Mini Panto Magic Show with Elves

Santa

Photo opportunity with Santa

Children Activities

A small gift for every child



Santa's Banquet Bash

MENU

HOT PLATTER (GFA)

Home Made Scones & Jam
Pigs in Blankets (GF)
Turkey & Stuffing Sliders

SANDWICHES (GFA)

Egg Mayonnaise
Cheese
Honey Roast Ham

SOMETHING SWEET

Meringue & Cream Santa (GF)
Chocolate Caramel Rolo (GF)
Mini Raspberry Yoghurt Pot (GF)
Double Chocolate & Orange Brownie (GF)

DRINKS

Hot Chocolate Squeezy Cream & Marshmallows
Flavoured Milk Cartons
Tea & Coffee Station

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Traditional Christmas Day Lunch

Experience the timeless magic of Christmas with our Traditional Christmas Day Lunch!

£139.00 Adult | £69.50 Child

5 Course Christmas Lunch with Coffee, Mince Pies & Petit Fours

Gold Room or Whitmore Suite | Arrival **12:30 pm** and Lunch Served from **1:00 pm**

The Garden Brasserie | Tables Available from **12:30 pm** to **1:30 pm**

Finish at **4:00 pm**

Family Christmas Day Lunch

Gather your nearest and dearest for a heartwarming Family Christmas Day Lunch!

£119.00 Adult | £59.50 Child

3 Course Christmas Lunch with Coffee & Mince Pies

Pavilion | 1st Sitting Arrival **12:00 pm** and Lunch Served from **12:30 pm**

Pavilion | 2nd Sitting Arrival **1:00 pm** and Lunch Served from **1:30 pm**

Finish at **4:00 pm**



Traditional Christmas Day Lunch

MENU

APPETISER

Salmon Tartare, Cheese & Truffle Gougère, Mulled Wine Shots

STARTERS

Roasted Red Pepper, Tomato & Basil Soup (GF)(VE)(DF)

Prawn Star Martini (GFA)

With Prawns, Crab, Iceberg Lettuce, Pepper Chutney & Guacamole

Pressed Terrine of Confit Chicken, Wild Mushroom & Truffle

With Ham Hock & Stilton Fritters, Toasted Brioche (GFA)

MAINS

Roast Breast & Leg of Turkey (GFA)

With Pigs In Blankets, Roast Potatoes, Honey Roast Roots, Stuffing & Red Wine Jus

Roast Sirloin of British Beef (GFA)

With Pigs In Blankets, Roast Potatoes, Honey Roast Roots, Stuffing & Red Wine Jus

Pan Fried Sea Bass (GF)

With Saffron Potatoes, Baby Fennel, Mussels, Red Peppers & Bouillabaisse Sauce

Homemade Nut Roast (VE)

With Roast Roots, Vegan Pigs In Blankets & Cauliflower Cheese

PRE-DESSERT

St Clements Sorbet (GF)(VE)(DF)

DESSERTS

Christmas Pudding (GFA)(VEA)

With Mascarpone Ice Cream & Brandy Sauce

Dark Chocolate Rolo (GF)

With Salted Caramel & Raspberry Sorbet

Selection of English & Continental Cheeses (GFA)

With Grapes & Apple Chutney

Coffee, Mince Pies & Petit Fours

DIETARY INFORMATION

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Dairy Free (DF) | Dairy Free Alternative (DFA)



Family Christmas Day Lunch

MENU

STARTERS

Roasted Red Pepper, Tomato & Basil Soup (GF)(VE)(DF)

Prawn Star Martini (GFA)

Prawns, Crab, Iceberg Lettuce, Pepper Chutney & Guacamole

Ham Hock Terrine & Chicken Liver Pate Terrine (GFA)

With Apple Chutney, Quail Eggs & Toasted Brioche

MAINS

Roast Breast & Leg of Turkey (GFA)

With Pigs In Blankets, Roast Potatoes, Honey Roast Roots, Stuffing & Red Wine Jus

Roast Sirloin of British Beef (GFA)

With Pigs In Blankets, Roast Potatoes, Honey Roast Roots, Stuffing & Red Wine Jus

Pan Fried Sea Bass (GF)

With Saffron Potatoes, Baby Fennel, Mussels, Red Peppers & Bouillabaisse Sauce

Homemade Nut Roast (VE)

Roast Roots, Vegan Pigs In Blankets & Cauliflower Cheese

DESSERTS

Christmas Pudding (GFA)(VEA)

With Mascarpone Ice Cream & Brandy Sauce

Dark Chocolate & Salted Caramel Cheesecake (GF)

With Raspberry Sorbet

Selection of English & Continental Cheeses (GFA)

With Grapes & Apple Chutney

Coffee & Mince Pies

DIETARY INFORMATION

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Children's Christmas Day Lunch

MENU

APPETISER**

Mini Sausage Roll

**No Appetiser included for Family Christmas Day Lunch in Pavilion

STARTERS

Tomato, Red Pepper & Basil Soup (GF)(VE)(DF)

Garlic Pizza Bread (V)

BBQ Ribs (DF)

MAINS

BBQ Ribs (DF)

With Sweet Potato Fries

Tomato Pasta (V)

With Shaved Parmesan

Roast Turkey

With Roast Potatoes, Yorkshire Pudding, Peas & Gravy

DESSERTS

Dark Chocolate Rolo (GF)

With Raspberry Sorbet

Vanilla Panna Cotta (GF)

With Berry Compote

Selection of Homemade Ice Creams & Sorbet (VEA)(GF)

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New Year's Eve Family Party

Countdown to the New Year with a Family Party that's fun for all ages!

Join us for an evening packed with excitement, laughter, and memories in the making. The party is designed to ensure every member of the family has a blast, from the youngest to the young at heart.

£55.00 Adult | £27.50 Child

Pavilion | Arrival **7:30 pm**

Finish at **12:30 am**

Children entertainment by **Moji Children's Entertainer** is performing approx. between **9:00 pm - 10:00 pm**.

MENU

Bread Sticks & Dip (V)

HOT FOOD

Margherita Pizza (VE)(GFA)
Chicken Kebab Skewer (GFA)
Potato Wedges (VE)(GFA)

SOMETHING SWEET

Mini Doughnuts
White & Dark Chocolate Brownie (GF)
Popcorn

DRINKS

Coffee & Tea Station
Flavored Milk Cartons

DIETARY INFORMATION

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New Year's Eve Dinner

Ring in the New Year with elegance and style at our exclusive New Year's Eve Dinner celebration!

£100.00 Adult

A Glass of Prosecco on Arrival followed by 5 Course Dinner with Coffee & Petit Fours

Gold Room | Tables Available from **7:00 pm** to **9:00 pm**

DJ Entertainment

Finish at **1:00 am**

MENU

APPETISER

Salmon Tartare, Cheese & Truffle Gougère, Crispy Lamb Toast

STARTERS

Seared Scallops (GF)

With Honey Roast Pork Belly, Granny Smith Apple & Truffle Dressing

Trio of Salmon (GF)

Smoked, Beetroot Cured & Salmon Mousse with Capers Gherkins & Fennel

Braised Beef Arancini (GF)

With Stem Broccoli, Parmesan, Truffle & Light Garlic Cream

Wild Mushroom Rarebit (V)

With One Hour Duck Egg & Cepe Cappuccino

MAINS

BBQ Chicken Breast & Drumstick (GF)

With Gamon & Stilton Croquettes, Sweet Potato, Garlic & Capers

5oz Beef Fillet

With Mini Steak Pie, Truffle Mash & Honey Roast Parsnip

Roasted Sea Bass (GF)

With Scallops & Mussels with Aioli Potato, Roasted Fennel, Baby Tomatoes & Pesto Cappuccino

Sun Dried Tomato & Basil Arancini (GF)(VE)

With Grilled Asparagus, Ratatouille & Garlic

PRE-DESSERT

Bellini Sorbet (GF)(VE)(DF)

DESSERTS

Chocolate Salted Caramel Fondant

With Raspberry Ripple Ice Cream

Pineapple & Mango '99' Ice Cream

With Coconut Shortbread & White Chocolate Flake

Glazed Lemon Meringue Pie

With Confit Orange & Blackcurrant Sorbet

Coffee & Petit Fours

DIETARY INFORMATION

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To Book Visit Our Website

www.orsetthall.co.uk

Contact our Christmas Team

E: christmas@orsetthall.co.uk | T: 01375 891 402 (Option 2)



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