The more the merrier
Christmas 2018
The more the merrier
A little more festive magic

Whether you’re getting together with family and friends or joining colleagues for a Christmas party... the more the merrier! You can look forward to Chef’s delicious festive feasts, mince pies fresh from the oven and entertainment to get you into the Christmas spirit.

The perfect gift

Gisborough Hall gift vouchers are now available. If you’re looking for a special Christmas present, our gift vouchers can be used for Revival Zone treatments, afternoon tea, dining and accommodation. To purchase gift vouchers please call 01287 611500 or visit www.gisborough-hall.com.
A little more festive cheer

Saturday 1st December – Sunday 23rd December
Festive fayre and festive afternoon tea
From £21.50 per person

Saturday 1st December – Sunday 23rd December
Private parties
From £26.50 per person

Sunday 2nd, Sunday 9th, Sunday 16th, Sunday 23rd December
Festive Sunday lunch
£26.50 per person, £13.50 per child under 12 years

Friday 7th, Friday 14th, Friday 21st December
Live band & disco party night
£39 per person

Saturday 8th, Saturday 15th, Saturday 22nd December
Disco party night
£39 per person

Monday 24th – Thursday 27th December
Traditional Christmas break
£59.50 per person

Tuesday 25th December
Longhull Christmas Day lunch
£95 per person

Monday 31st December
New Year’s Eve Ball
£105 per person (ball only)
£199 per person (residential)

Monday 31st December
New Year’s Eve tasting menu
£95 per person (menu only)
£189 per person (residential)

Tuesday 1st January 2019
New Year’s Day lunch
£35 per person, £15.50 per child

To book please call 01287 611500 or e-mail events@gisborough-hall.com
Christmas Party Nights

Our Christmas party band and resident DJ are set to fill the dance floor this festive season. We’ll greet you with a reception drink, serve you a delicious three course meal followed by coffee and mince pies to get you in the festive spirit.

- Stay overnight from £95 per double or twin Woodland’s Wing room or £85 per single room, per room per night with Yorkshire breakfast
- 7.15pm arrival / 7.45pm dinner / 12.30am carriages
- Join fellow party goers around tables of approximately 10 people
- Your menu pre-order will be required by the 31st October 2018
- Dress code: smart casual

To Start:
- Homemade sweet potato and leek soup
- Pressed ham hock & parsley terrine, fruit chutney and ciabatta wafer
- Goats cheese, beetroot, artichoke and rocket salad

To Finish:
- Assiette of desserts - chocolate mousse with candied clementine, mulled wine poached pear and ginger sable biscuit, pecan tart and vanilla cream

Friday 7th, Friday 14th, Friday 21st December
Live band & disco party night
£39 per person

Saturday 8th, Saturday 15th, Saturday 22nd December
Disco party night
£39 per person

To book please call 01287 611500 or e-mail events@gisborough-hall.com
PRIVATE PARTIES

Whether it’s a family get together, group of friends or work party, our private dining rooms are perfect to host your own Christmas party.

• Stay overnight from £95 per double or twin Woodland’s Wing room or £85 per single room, per room per night with Yorkshire breakfast
• Lunch reservations 12.30pm – 2.00pm
• Dinner reservations 7pm – 8.45pm
• The Longhull Room - ideal for 10-30 guests. Up to 20 guests can be seated around one table, 20-30 guests will be seated on three round tables
• The Madoc Suite ideal for 150 – 220 guests
• Festive lunch and dinner menus are available on request
• A set menu or pre-ordered menu will be served to all guests

FESTIVE SUNDAY LUNCH

The lead up to Christmas is about spending time with your loved ones. Enjoy a festive Sunday lunch with your family and friends in the beautiful surroundings of Chaloner’s Restaurant with all the trimmings.

Saturday 1st December – Sunday 23rd December
Lunch from £26.50 per person
Dinner £35.00 per person

TO BOOK PLEASE CALL 01287 611500 OR E-MAIL EVENTS@GISBOROUGH-HALL.COM

TO FOLLOW:
• Roast sirloin of Yorkshire beef, Yorkshire pudding, seasonal vegetables, roast potatoes and rich gravy
• Roast breast of turkey, Yorkshire pudding, seasonal vegetables, roast potatoes and rich gravy
• Pan roast chicken breast, creamed potato, roast baby carrots, red wine and bacon
• Pan fried sea bass, mussel and saffron chowder
• Chargrilled aubergine, spinach and feta rolls, baked in tomato sauce with herb and parmesan crumble

TO FINISH:
• Sticky toffee and pear pudding, candied pecans, vanilla ice cream
• Apple and sweet mince baklava with rum Anglaise
• Salted caramel and chocolate cheesecake, cherries and pistachio ice cream
• Baileys orange brûlée, red berries homemade gingerbread
• Selection of Yorkshire cheese and biscuits

TO FOLLOW:
• Roast sirloin of Yorkshire beef, Yorkshire pudding, seasonal vegetables, roast potatoes and rich gravy
• Roast breast of turkey, Yorkshire pudding, seasonal vegetables, roast potatoes and rich gravy
• Pan roast chicken breast, creamed potato, roast baby carrots, red wine and bacon
• Pan fried sea bass, mussel and saffron chowder
• Chargrilled aubergine, spinach and feta rolls, baked in tomato sauce with herb and parmesan crumble

TO FINISH:
• Sticky toffee and pear pudding, candied pecans, vanilla ice cream
• Apple and sweet mince baklava with rum Anglaise
• Salted caramel and chocolate cheesecake, cherries and pistachio ice cream
• Baileys orange brûlée, red berries homemade gingerbread
• Selection of Yorkshire cheese and biscuits

To book please call 01287 611500 or e-mail events@gisborough-hall.com

Gisborough Hall, Christmas 2018. P9
Festive Afternoon Tea

Indulge in our festive afternoon tea experience served by the log fires in the Drawing Room and Inner Hall. As you’re served Chef’s freshly baked scones sit back and enjoy the festive spirit!

- Open sourdough sandwich with roast turkey and cranberry chutney
- Mini bagel filled with smoked salmon and crème fraîche with capers
- Cucumber and cream cheese finger sandwich in wholemeal bread
- Homemade scone, jam, clotted cream
- Mincemeat and pear crumble tart
- Cucumber and cream cheese finger sandwich in wholemeal bread
- Homemad scone, jam, clotted cream
- Mincemeat and pear crumble tart
- Red velvet chocolate roulade
- Port, lemon and red berry panna cotta
- Cherry and orange Battenberg
- Cafetiere of coffee or pot of tea

Saturday 1st December – Sunday 23rd December
£21.50 per person
£29.50 per person served with a glass of Champagne
Served from 2.00pm – 5.00pm
Pre-booking is advised

Longhull Christmas Day lunch

Let us look after you and your loved ones on Christmas Day. We’ll greet you with champagne and canapés and Chef will prepare a festive three course Christmas lunch served with all the trimmings.

To Start:
- Homemade sweet potato soup, Parmesan croûte
- Confit chicken and tarragon terrine, tonka bean mayonnaise, dried Parma ham
- Goats cheese panna cotta, confit cherry tomato and red pepper salsa
- Home cured gravlax, pickled cucumber, fennel and dill

To follow:
- Roasted free range turkey, smoked bacon wrapped chipolata, cranberry stuffing, roast potatoes, bread sauce & gravy
- Roast sirloin of Yorkshire beef, roast potatoes, Yorkshire pudding & gravy
- Feta, spinach and aubergine rolls, spiced tomato sauce, cheese and herb crust
- Loin of cod, sauté potatoes, spinach, tomato and tarragon butter sauce

To Finish:
- Traditional Christmas pudding with brandy sauce
- Chocolate truffle, vanilla cheesecake, cherry sauce
- Selection of local cheeses, grapes, celery, chutney & biscuits

Tuesday 25th December
Longhull Christmas Day lunch
£95 per person
Arrival from 1.00pm/ dine at 1.30pm

To book please call 01287 611500 or e-mail events@gisborough-hall.com

The more the merrier
From the moment you arrive our team will provide a warm festive welcome and the Hall will be decked with all the trimmings of the season. You can look forward to Chef’s delicious festive feasts, mince pies fresh from the oven, Christmas carols by the log fire, our renowned Christmas quiz, local pantomime, and Santa might even deliver some presents.

- Christmas eve – afternoon tea canapes and Renaissance choir festive recital; evening canapes and fizz; dinner and live pianist; seasonal quiz.
- Christmas day – full breakfast; Champagne reception and four course lunch; Chef’s evening carved buffet
- Boxing day – full breakfast; informal buffet lunch; local pantomime; evening cocktail reception and black tie dinner; fun casino.

Traditional Christmas Break

From Monday 24th to Thursday 27th December

£595 per person

Gisborough Hall, Christmas 2018
New Year’s Eve Ball

Celebrate the New Year at our Ball. Start the festivities with a glass of fizz and canapés whilst Chef prepares a five-course gala dinner. After dinner, live band Chameleon will perform followed by our resident DJ playing into the early hours.

Monday 31st December
New Year’s Eve Ball
£105 per person

Canapés:
- Chef’s selection of canapes
- Thai cured gravadlax of salmon, marinated vegetable salad, lime and coriander crème fraîche
- Homemade roasted plum tomato soup, basil pesto croutons

To Start:
- Sirloin of beef en croûte with caramelised onion and spinach, olive oil fondant potato, roast carrots and fine beans
- Roasted root vegetables & tarragon pithivier, spinach, gratin potatoes

Sweet course:
- Baileys caramel cheesecake, raspberries, white chocolate ice cream, Florentine tuile

Cheese course:
- Yorkshire cheese plate with biscuits & Chaloner family chutney

Coffee & petit fours
- Pre-order your fizz in advance and it will be delivered to your table ready for the clock striking midnight
- 7.15pm Arrival/ 7.45pm dinner/ 1.00am carriages
- Join fellow party goers around tables of approximately 10 people
- Your menu pre-order will be required by 31st October
- Dress code – black tie

New Year’s Eve one-night package

New Year’s Eve – check-in to a Woodland’s Wing bedroom and enjoy cream tea canapés in the Old Hall or Drawing Room with the log fires roaring. Start the evening’s festivities with a glass of fizz and canapés whilst Chef prepares a five-course gala dinner. After dinner live band Chameleon will perform followed by our resident DJ playing into the early hours.

Monday 31st December
New Year’s Eve one-night break
£199 per person

New Year’s Eve two-night package

Enjoy all the feasting and fun of the New Year’s Eve one-night package with the added enjoyment of an extra night (Sunday 30th December 2018 or Tuesday 1st January 2019).

Additional night – three course dinner in Chaloner’s Restaurant, overnight stay in a Woodland’s Wing bedroom followed by full Yorkshire breakfast.

Monday 31st December
New Year’s Eve two-night break
£275 per person

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Gisborough Hall, Christmas 2018.

To book please call 01287 611500 or e-mail events@gisborough-hall.com

Gisborough Hall, Christmas 2018.
New Year’s Eve seven course tasting menu

If you’re a food lover you’ll love our New Year’s Eve tasting menu. We’ll welcome you with a glass of fizz followed by a delicious seven-course meal, whilst a local pianist plays light background music.

Monday 31st December
New Year’s Eve tasting menu
£95 per person

Monday 31st December
New Year’s Eve tasting menu one-night package
£189 per person

New Year’s Eve tasting menu one-night package

New Year’s Eve – check-in to a Woodland’s Wing bedroom and enjoy cream tea canapes in the Old Hall or Drawing Room with the log fire roaring. The evening will begin with a glass of fizz followed by a delicious seven-course meal.

NYE tasting menu:
• Amuse Bouche
• Smoked duck and orange salad, pine nuts and citrus vinaigrette
• Smoked mackerel parfait, celeriac remoulade
• Lemon sorbet, citrus syrup and candied zest
• Roast rump of lamb, braised red cabbage, potato terrine, panko crumbed carrots
• Baileys caramel cheesecake, raspberries, white chocolate ice cream, Florentine tuile
• Local cheese board & biscuits
• Coffee with petit fours

• Pre-order your fizz in advance and it will be served to you ready for the clock striking midnight
• 7.30pm Arrival / 8.00pm dinner / 1.00am carriages
• Dress code – lounge wear, black tie optional

To book please call 01287 611500 or e-mail events@gisborough-hall.com

The more the merrier
New Year’s Day lunch

Start the New Year how you mean to go on… enjoying great food and drinks with friends and loved ones!

To start:
• Homemade carrot, honey and ginger soup
• Cherry tomato ceviche, herb rolled goats cheese and rocket
• Pressed ham hock and parsley terrine with homemade pease pudding and piccalilli
• Gin cured gravadlax, pickled cucumber, soured cream and malted sourdough bread
• Smoked mackerel parfait, celeriac remoulade; toasted sourdough

To follow:
• Roast sirloin of Yorkshire beef, Yorkshire pudding, seasonal vegetables, roast potatoes and gravy
• Filet of salmon, baby potatoes, fine beans, hollandaise
• Pan roast guinea fowl, creamed potato, roast carrots, red wine and bacon
• Roast smoked haddock, spinach, spring onion mash, wholegrain mustard cream, poached egg
• Beetroot and red onion tart, grilled goats cheese, rocket, baby potatoes

To Finish:
• Warm red berry and panettone pudding with vanilla custard
• Mulled wine spiced pear, lemon sorbet, homemade shortbread
• Chocolate and orange tart, honey comb ice cream
• Spiced apple Eton mess, blackberry puree, biscotti wafer
• Selection of Yorkshire cheese and biscuits

Tuesday 1st January 2019
£35 per person
Served from 1.30pm – 3.30pm

To book please call 01287 611500 or e-mail events@gisborough-hall.com