




ASTON HALL
HOTEL & RESTAURANT

CHRISTMAS
& *New Year*



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 lights and décor accentuating the beauty of our traditional 18th century manor house.

PRIVATE *Dining*

We have several dining rooms available to hire for private meals with your family and friends. Please contact our Sales team for more information.



GIFT *Vouchers*

You can purchase vouchers through our website to spend at the hotel, a perfect gift idea this Christmas.

Please visit www.astonhallhotel.co.uk for more information.

RESERVATIONS

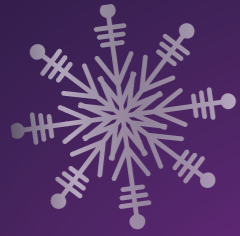
For more information or to make a reservation for any of our events, please contact us on:

TEL: 0114 2872309 | EMAIL: SALES@ASTONHALLHOTEL.CO.UK

WWW.ASTONHALLHOTEL.CO.UK

ASTON HALL HOTEL, WORKSOP ROAD, ASTON, SHEFFIELD, S26 2EE





CHRISTMAS *Craft Fair*



SUNDAY 19TH NOVEMBER | 11AM - 3PM | FREE ENTRY

Come and soak up the festive atmosphere and join us for our extremely popular Christmas Craft Fair, where you will be able to browse a wide range of stalls selling a variety of handmade gifts, decorations, homemade treats and much more. There may be a visit from Santa too!

INTERESTED IN HAVING A STALL AT THE FAIR?

Please contact our Sales team on 0114 2872309 or email sales@astonhallhotel.co.uk for more information and to check availability.





COUNTDOWN *To Christmas*

FRIDAY 24TH NOVEMBER & SATURDAY 25TH NOVEMBER
£25.00 PER PERSON (OVER 18'S ONLY)

Why not get into the Christmas party spirit early this year? Come and enjoy a drink on arrival, followed by a two-course meal, and then dance the night away to all your favourite tunes.

ARRIVAL FROM 7PM | DINE AT 7.30PM
BAR CLOSURES AT 12AM | DJ TO FINISH AT 12.30AM



ARRIVAL DRINK
Glass of Fizz



MAINS
Traditional Roast Turkey
Thyme roasted potatoes, pigs in blankets, apricot & cranberry stuffing, honey roasted root vegetables, seasonal greens, chestnut & bacon sautéed sprouts, gravy

Mediterranean Vegetable & Goats Cheese Lasagne (v)
Parmesan & rocket salad, garlic ciabatta

DESSERT
Salted Caramel Cheesecake
Chocolate ice-cream, ginger crumb





FESTIVE *Afternoon Tea*

DAILY BETWEEN TUESDAY 28TH NOVEMBER – SATURDAY 30TH DECEMBER

(excluding Christmas Eve, Christmas Day, and Boxing Day)

Indulge yourself this season and join us for a delicious festive themed afternoon tea. Includes a selection of finger sandwiches, freshly baked scones with jam & clotted cream, and homemade sweet treats.

£19.50 PER PERSON | SERVED 12PM - 4PM

*Advance booking is essential and full pre-payment is required upon booking.
Add a mini bottle of Prosecco for £8.25 per person.*

.....

SELECTION OF SANDWICHES

Roast Turkey with Cranberry & Chilli Jam
Egg with Truffle and Rocket (v)
Beetroot Smoked Salmon and Cream Cheese
Brie with Cranberry and Stuffing (v)

MINI DESSERTS

Shortbread Mince Pie with Frangipane
Lemon Posset
Red Velvet Cake
Handmade Chocolate Orange Truffles

SAVOURY ITEMS

Turkey & Cranberry Sausage Roll
Fruit Cake with Wensleydale Cheese

Homemade Scone, Jam and Clotted Cream

A SELECTION OF TEAS OR FRESHLY BREWED COFFEE





FESTIVE *Fayre Lunch*

DAILY BETWEEN TUESDAY 28TH NOVEMBER – SATURDAY 30TH DECEMBER
(excluding Christmas Eve, Christmas Day, and Boxing Day) | **SERVED 12PM - 3PM**

Gather with your family and friends to celebrate the most wonderful time of the year, and choose from our freshly prepared three-course menu.

ADULT | 3 COURSES £25.00 | 2 COURSES £22.00
CHILD | 3 COURSES £15.00 | 2 COURSES £12.00

Children under 3 eat free.

Add a tea or coffee and a mini mince pie for £3.50 per person.

A deposit of £10.00 per person and a full pre-order required for parties of 10 and above.

An additional roast will also be available on a Sunday – please ask your server.



STARTERS

French Onion Soup (v)
Gruyere toast

Chicken Liver Parfait
Red onion marmalade, melba toast

**Sundried Tomato and
Mediterranean Vegetable Tart (v)**
Cheese herb crumb, rocket salad

Prawn Bruschetta
Chilli, garlic and coriander prawns on
charred sour dough



MAINS

Traditional Roast Turkey
Thyme roasted potatoes, pigs in blankets,
apricot & cranberry stuffing, honey
roasted root vegetables, seasonal greens,
chestnut & bacon sautéed sprouts, gravy

Eight Hour Braised Beef
Creamy mashed potato, honey roasted
root vegetables, seasonal greens, Yorkshire
pudding, bourguignon sauce

Paupiette of Plaice
Salmon mousse, herb new potatoes,
seasonal greens, sea vegetables, beurre
noisette sauce

**Chestnut, Spinach and
Feta En-Croute (v)**
Roasted tenderstem broccoli, herb new
potatoes, seasonal greens, romesco sauce

DESSERTS

Traditional Christmas Pudding
Brandy sauce, clotted cream

Honeycomb Cheesecake
Toffee sauce, chocolate tuile

Bakewell Tart
Crème anglaise, raspberry ice-cream

Yorkshire Cheeseboard
Selection of cheese, crackers, grapes,
celery, red onion marmalade



CINDERELLA

Pantomime & Lunch



SUNDAY 10TH DECEMBER | PANTO 11AM-1PM | LUNCH 1PM-3PM

Join us in our Virage suite for a fabulous performance of Cinderella by Chaplins Pantos, followed by a delicious festive 3-course lunch in our Lagonda suite.

£27.00 PER ADULT | £17.00 PER CHILD (AGE 3-12) | UNDER 3'S GO FREE

ADULT MENU

STARTERS

Winter Root Vegetable Soup (v)
Root vegetable crisp

MAINS

Traditional Roast Turkey
Thyme roasted potatoes, pigs in blankets, apricot & cranberry stuffing, honey roasted root vegetables, seasonal greens, chestnut & bacon sautéed sprouts, gravy

Mediterranean Vegetable & Goats Cheese Lasagne (v)
Parmesan & rocket salad, garlic ciabatta

DESSERTS

Salted Caramel Cheesecake
Chocolate ice-cream, ginger crumb

CHILDREN'S MENU

STARTERS

Garlic and Mozzarella Pizzette

MAINS

Homemade Chicken Goujons
Skinny fries & baked beans

DESSERTS

Ice-cream Sundae
Popping candy, candy cane, chocolate sprinkles





CINDERELLA

Pantomime & Buffet

SUNDAY 10TH DECEMBER | PANTO 3PM-5PM | BUFFET & KID'S DISCO 5PM-7PM

Join us in our Virage suite for a fabulous performance of Cinderella by Chaplins Pantos, followed by a buffet and a mini disco in our Lagonda suite.

£27.00 PER ADULT | £17.00 PER CHILD (AGE 3-12) | UNDER 3'S GO FREE



.....

BUFFET

Cheesy tomato pasta bake (v)

Garlic ciabatta (v)

Skinny fries (v)

Chicken goujons

Pigs in blankets

Mezze & crudites (v)

Brie bites with cranberry sauce (v)

A selection of sandwiches & wraps (v)

Turkey kebabs with
red onion & mixed peppers

A selection of sweet treats





FESTIVE LUNCH

with Santa

SUNDAY 17TH DECEMBER | £25.00 PER ADULT | £15.00 PER CHILD

Leave the washing up to us and join us for a 3-course lunch and a visit from Santa for the little ones.

ARRIVAL FROM 12.30PM | SIT DOWN FOR 1PM | MINI DISCO FROM 3PM-5PM

ADULT MENU

STARTERS

Winter Root Vegetable Soup (v)
Root vegetable crisp

MAINS

Traditional Roast Turkey
Thyme roasted potatoes, pigs in blankets, apricot & cranberry stuffing, honey roasted root vegetables, seasonal greens, chestnut & bacon sautéed sprouts, gravy

Mediterranean Vegetable & Goats Cheese Lasagne (v)
Parmesan & rocket salad, garlic ciabatta

DESSERTS

Salted Caramel Cheesecake
Chocolate ice-cream, ginger crumb

CHILDREN'S MENU

STARTERS

Garlic and Mozzarella Pizzette

MAINS

Homemade Chicken Goujons
Skinny fries & baked beans

DESSERTS

Ice-cream Sundae
Popping candy, candy cane, chocolate sprinkles





WREATH MAKING & *Afternoon Tea*

SUNDAY 26TH NOVEMBER (2PM-5PM) | SUNDAY 3RD DECEMBER (2PM-5PM)
THURSDAY 7TH DECEMBER (6PM-9PM) | £45.00 PER PERSON

Join us for a mulled wine on arrival and a delicious festive afternoon tea, followed by a fun-filled afternoon making your very own Christmas wreath, to take away with you to decorate your home over the festive season. The workshop will be hosted by the fabulous Sue Walker from Floral Inspiration, who will provide all the necessary materials and guide you through the process to make your perfect wreath!



SELECTION OF SANDWICHES

Roast Turkey with Cranberry & Chilli Jam
Egg with Truffle and Rocket (v)
Beetroot Smoked Salmon and Cream Cheese
Brie with Cranberry and Stuffing (v)

SAVOURY ITEMS

Turkey & Cranberry Sausage Roll
Fruit Cake with Wensleydale Cheese

MINI DESSERTS

Shortbread Mince Pie with Frangipane
Lemon Posset
Red Velvet Cake
Handmade Chocolate Orange Truffles

Homemade Scone, Jam and Clotted Cream

A SELECTION OF TEAS OR FRESHLY BREWED COFFEE



FESTIVE Party Nights



THURSDAY | 21ST DECEMBER FRIDAYS | 1ST, 8TH, 15TH DECEMBER
SATURDAYS | 2ND, 9TH, 16TH DECEMBER

Our fun party nights are a great way to celebrate this season with family, friends, and colleagues. Join us for a delicious three-course dinner with all the festive trimmings, before dancing the night away!

£38.00 PER PERSON (OVER 18'S ONLY) | ARRIVAL FROM 6.30PM | DINE AT 7.30PM
BAR CLOSSES AT 12AM | DJ FINISHES AT 12.30AM

Full pre-order required.

STARTERS

Winter Root Vegetable Soup (v)
Root vegetable crisp

Sundried Tomato and
Mediterranean Vegetable Tart (v)
Cheese herb crumb, rocket salad

Prawn and Crayfish Cocktail
*Gem lettuce, sliced avocado,
Marie rose sauce*

MAINS

Traditional Roast Turkey
*Thyme roasted potatoes, pigs in blankets,
apricot & cranberry stuffing, honey
roasted root vegetables, seasonal greens,
chestnut & bacon sautéed sprouts, gravy*

Eight Hour Braised Beef
*Creamy mashed potato, honey roasted
root vegetables, seasonal greens, Yorkshire
pudding, bourguignon sauce*

Mediterranean Vegetable and
Goats Cheese Lasagne (v)
Parmesan & rocket salad, garlic ciabatta

DESSERTS

Honeycomb Cheesecake
Toffee sauce, chocolate tuile

Traditional Christmas Pudding
Brandy sauce, clotted cream

Yorkshire Cheeseboard
*Selection of cheese, crackers, grapes,
celery, red onion marmalade*





PRIVATE *Christmas Party*

SUNDAY - THURSDAY | £35.00 PER PERSON
FRIDAY - SATURDAY | £38.00 PER PERSON

Why not book your own private Christmas party? Enjoy a three-course meal in our Virage or Lagonda* suite, with our resident DJ included.

Based on a minimum of 70 guests on a Friday and Saturday night, and a minimum of 50 guests midweek.

ARRIVAL FROM 7PM | DINE AT 7.30PM | BAR CLOSES AT 12AM | DJ FINISHES 12.30AM

*Subject to availability throughout December – contact our Sales team for more information.
Add a glass of sparkling wine on arrival for £5.00 per person.
Full pre-order required.*

**Please note the Lagonda suite is not available on Fridays or Saturdays.*



STARTERS

Winter Root Vegetable Soup (v)
Root vegetable crisp

Prawn and Crayfish Cocktail
*Gem lettuce, sliced avocado,
Marie rose sauce*

MAINS

Traditional Roast Turkey
*Thyme roasted potatoes, pigs in
blankets, apricot & cranberry stuffing,
honey roasted root vegetables, seasonal
greens, chestnut & bacon sauteed
sprouts, gravy*

Mediterranean Vegetable and
Goats Cheese Lasagne (v)
*Parmesan & rocket salad,
garlic ciabatta*

DESSERTS

Bakewell Tart
Crème anglaise, raspberry ice-cream

Traditional Christmas Pudding
Brandy sauce, clotted cream





CHRISTMAS *Eve*

SUNDAY 24TH DECEMBER | £38.00 PER ADULT | £22.00 PER CHILD

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

SITTINGS BETWEEN 6PM-8.30PM

Full pre-order required.



STARTERS

Winter Root Vegetable Soup (v)
Root vegetable crisp

Chicken Parfait
Red onion chutney, melba toast

Steamed Mussels
*Cream & white wine sauce,
warm crusty bread*

Sundried Tomato and
Mediterranean Vegetable Tart (v)
Cheese herb crumb, rocket salad



MAINS

Slow Roasted Belly Pork
*Dauphinoise potatoes,
creamed cabbage & leek,
wholegrain mustard sauce*

Slow Cooked Lamb Shoulder
*Truffle & parmesan mashed potatoes,
roasted carrots, buttered greens,
salsa verde*

Paupiette of Plaice
*Salmon mousse, herb new potatoes,
seasonal greens, sea vegetables,
beurre noisette sauce*

Chestnut, Spinach and
Feta En-Croute (v)
*Roasted tenderstem broccoli,
herb new potatoes, seasonal greens,
romesco sauce*

DESSERTS

Vanilla Crème Brulee
Almond shortbread

Sticky Toffee Pudding
*Butterscotch sauce,
vanilla pouring cream*

After Eight Chocolate Fondant
*Madagascan vanilla ice-cream,
white chocolate crumb*

Yorkshire Cheeseboard
*Selection of cheese, crackers, grapes,
celery, red onion marmalade*





MERRY CHRISTMAS



FAMILY Christmas Day

MONDAY 25TH DECEMBER | £85.00 PER ADULT | £55.00 PER CHILD
CHILDREN UNDER 3 EAT FREE

Get together with the whole family for a scrumptious festive lunch, on the most special day of the year.

ARRIVAL AT 1PM WITH A GLASS OF PROSECCO | DINE AT 1.30PM

Full pre-order required.



STARTERS

Ham Hock Terrine
Spiced tomato chutney, crostini

Goats Cheese, Fig & Rocket Salad (v)
Balsamic glaze, candied walnuts

Gourmet Crab Cakes
Dill mayonnaise, watercress

MAINS

Traditional Roast Turkey
Thyme roasted potatoes, pigs in blankets, apricot & cranberry stuffing, honey roasted root vegetables, seasonal greens, chestnut & bacon sautéed sprouts, gravy

Slow Cooked Free Range Pork Belly
Duck fat roast potatoes, honey roasted root vegetables, seasonal greens, apple & bourbon gravy

Pan-fried Fillet of Halibut
Herb & caper crushed new potatoes, honey roasted root vegetables, seasonal greens, fennel & white wine sauce

Mushroom, Chestnut & Stilton Pie (v)
Thyme roasted potatoes, honey roasted root vegetables, seasonal greens, red onion jus

DESSERTS

Vanilla Crème Brulee
Almond shortbread

Traditional Christmas Pudding
Brandy sauce, clotted cream

Lemon Meringue Tart
Limoncello jelly, strawberry puree

Yorkshire Cheeseboard
Selection of cheese, crackers, grapes, celery, red onion marmalade



Tea, Coffee & a Homemade Mince Pie



LUXURY Christmas Day



MONDAY 25TH DECEMBER | £105.00 PER PERSON

Leave the hard work to us, and join us to celebrate and relax in style at our adults-only festive lunch.

GLASS OF CHAMPAGNE ON ARRIVAL | SITTINGS BETWEEN 12.30PM - 2.30PM

Full pre-order required.

AMUSE BOUCHE

Truffle Arancini

STARTERS

French Onion Soup (v)
Gruyere toast

Wild Mushrooms (v)

Brandy cream sauce, charred sour
dough, crispy sage

Slow Cooked Crispy Belly Pork

Apple slaw, sweet cider dressing

Beetroot Cured Salmon Gravlax

horseradish cream, lemon dressed
mixed leaves

INTERMEDIATE

Artichoke Velouté (v)
Hazelnut crumb

MAINS

Traditional Roast Turkey

Thyme roasted potatoes, pigs in
blankets, apricot & cranberry stuffing,
honey roasted root vegetables, seasonal
greens, chestnut & bacon sautéed
sprouts, gravy

Slow Braised Shin of Beef

Scallion mashed potatoes, pancetta
jam, onion textures, honey roasted root
vegetables, seasonal greens, red wine jus

Line-caught Sea Bass &
Pan-fried Scallops

Paprika potatoes, honey roasted root
vegetables, seasonal greens, tenderstem
broccoli, seafood bisque

Candied Vegetable Nut Roast (v)

Buttered new potatoes, honey roasted
root vegetables, seasonal greens,
pumpkin seeds, roast tomato sauce

DESSERTS

Traditional Christmas Pudding

Brandy sauce, clotted cream

Baileys and Salted Caramel
Cheesecake

Madagascan vanilla ice-cream,
chocolate crumb

After Eight Chocolate Fondant

Freshly whipped Chantilly cream

Yorkshire Cheeseboard

Selection of cheese, crackers, grapes,
celery, red onion marmalade

Tea, Coffee & Petit-Fours





BOXING DAY

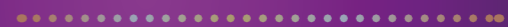
Lunch

TUESDAY 26TH DECEMBER | £35.00 PER ADULT | £22.00 PER CHILD
CHILDREN UNDER 3 EAT FREE

Join us for a delicious lunch, a perfect chance to relax and let someone else do the washing up!

SITTINGS AVAILABLE BETWEEN 12.30PM-3PM

Full pre-order required.



STARTERS

Cream of Country
Vegetable Soup (v)
Butter fried croutons

Deep-fried Brie
Cranberry syrup, pancetta jam

Prawn and Crayfish Cocktail
Gem lettuce, sliced avocado,
Marie rose sauce

Chicken and Pancetta Croquette
Pesto aioli

MAINS

Sirloin of Beef
Thick-cut chips, roasted tomato &
mushrooms, peppercorn sauce

Chicken Supreme
Dauphinoise potatoes, sweetcorn puree,
wilted spinach, tarragon jus

Roasted Cod Loin
Saffron new potatoes, mussels
& sea vegetable broth

Beetroot & Goats Cheese
Risotto (v)
Parmesan crisp

DESSERTS

Salted Caramel Cheesecake
Toffee sauce, Madagascan vanilla
ice-cream

Steamed Treacle Sponge
Vanilla pod custard

Coffee Crème Brulee
Hazelnut biscotti

Yorkshire Cheeseboard
Selection of cheese, crackers, grapes,
celery, red onion marmalade



NEW YEAR'S EVE

Gala Dinner



SUNDAY 31ST DECEMBER | £95.00 PER PERSON (OVER 18'S ONLY)
OVERNIGHT STAY PACKAGE AVAILABLE

Let us take you into 2024 in style! Enjoy a fantastic six-course dinner, followed by entertainment from a live singer, and then dance the night away with our resident DJ.

See page 44 for overnight stay package information. Full pre-order required.

ARRIVAL FROM 6.30PM WITH GLASS OF FIZZ | DINE AT 7.15PM
GLASS OF CHAMPAGNE TO TOAST NEW YEAR | BACON SANDWICHES AT 12.30AM
BAR CLOSES AT 1.00AM | DJ FINISHES AT 1.30AM

AMUSE BOUCHE

Truffle Arancini

STARTERS

Smoked Salmon &
Crab Spring Roll
Cucumber gel and watermelon, feta &
pomegranate salad

Butternut Squash &
Ricotta Tortellini (v)
Sage butter sauce

INTERMEDIATE

Leek and Stilton Velouté (v)

MAINS

Pan-fried Fillet of Beef
Oxtail rosti, honey roasted root
vegetables, seasonal greens, onion
textures, beef stock jus

Pork Fillet
Dripping fondant potato,
spiced carrot puree, maple bacon &
spring onion sauce

Spiced Potato &
Cauliflower Pie (v)
Triple cooked chips, crushed spiced peas,
vegetarian jus

DESSERTS

Treacle Tart
Mascarpone cream, brandy sauce

Baileys Crème Brulee
Homemade cinnamon shortbread

Yorkshire Cheeseboard
Selection of cheese, crackers, grapes,
celery, red onion marmalade

Tea, Coffee and Petit Fours





NEW YEAR'S DAY

Lunch

MONDAY 1ST JANUARY | £35.00 PER ADULT | £22.00 PER CHILD
CHILDREN UNDER 3 EAT FREE

Join us for a mouth-watering lunch in a cosy setting, a perfect way to begin your New Year.

SITTINGS AVAILABLE BETWEEN 12.30PM-3PM

Full pre-order required.



STARTERS

Cream of Country
Vegetable Soup (v)
Butter fried croutons

Deep-fried Brie
Cranberry syrup, pancetta jam

Prawn and Crayfish Cocktail
Gem lettuce, sliced avocado,
Marie rose sauce

Chicken and Pancetta Croquette
Pesto aioli

MAINS

Sirloin of Beef
Thick-cut chips, roasted tomato and
mushrooms, peppercorn sauce

Chicken Supreme
Dauphinoise potatoes, sweetcorn puree,
wilted spinach, tarragon jus

Roasted Cod Loin
Saffron new potatoes, mussels
& sea vegetable broth

Beetroot & Goats Cheese
Risotto (v)
Parmesan crisp

DESSERTS

Salted Caramel Cheesecake
Toffee sauce, Madagascan vanilla
ice-cream

Steamed Treacle Sponge
Vanilla pod custard

Coffee Crème Brulee
Hazelnut biscotti

Yorkshire Cheeseboard
Selection of cheese, crackers, grapes,
celery, red onion marmalade





DISCO INFERNO

Night

SATURDAY 6TH JANUARY 2024 | £27.00 PER PERSON

Don't have time to celebrate during December? Why not join us for a belated Christmas party instead! Includes a drink on arrival, a delicious 2-course meal, and then dance the night away at one of our ever popular theme nights.

ARRIVAL FROM 7.00PM WITH A GLASS OF FIZZ | DINE AT 7.30PM



MAINS

Roast Chicken Breast

Colcannon mash, honey roasted root vegetables, pancetta & stilton sauce

Mixed Bean & Lentil Stew (v)

Parmesan mash

DESSERT

Sticky Toffee Pudding

Toffee sauce, vanilla ice-cream





VEGAN & GLUTEN FREE

Menu



All dishes on this menu are suitable for both vegan and gluten free guests.
Available throughout December.

STARTERS

- Beetroot Terrine**
Walnut brittle, crostini, balsamic salad
- Celeriac, Hazelnut & Truffle Soup**
Croutons
- Quinoa Stuffed Red Pepper**
Chilli tomato sauce, balsamic glaze

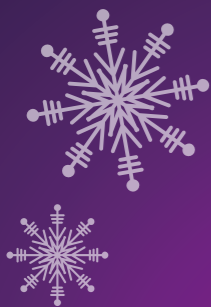
MAINS

- Shepherds Pie**
Lentils and vegetables in a rich tomato jus, topped with creamed mashed potatoes, served with seasonal greens
- Slow Roasted Cauliflower Steak**
Roasted root vegetables, herbed roast potatoes, seasonal greens, porcini jus
- Festive Vegetable Curry**
Coconut rice, naan bread

DESSERTS

- Christmas Pudding**
Brandy sauce
- Cherry Chocolate Fudge Torte**
Cherry sorbet
- Sticky Toffee Pudding**
Butterscotch sauce, honeycomb ice-cream





CHILDREN'S *Menu*

For children aged 12 years and under.
Available throughout December.

STARTERS

Tomato Soup (v)

Garlic and Mozzarella
Pizzetta (v)

Breaded Fish Goujons
Ketchup

MAINS

Traditional Roast Turkey
*Roast potatoes, pigs in blankets,
stuffing, roasted root vegetables,
gravy*

Bangers and Mash
Garden peas, gravy

Tomato Pasta (v)
Garlic ciabatta

DESSERTS

Chocolate Brownie
*Madagascan vanilla ice-cream,
chocolate sauce*

Ice-cream Sundae
*Popping candy, candy cane,
chocolate sprinkles*

Treacle Sponge
Vanilla pod custard





FESTIVE Drinks Package

A selection of sparkling wine, Champagne, and wines available for your festive event. Please note that our bundles and packages come at a discounted price (this price is applicable for pre-orders only). The deadline for pre-orders is Friday 1st December.

SPARKLING WINE & CHAMPAGNE

Ponte Prosecco Extra Dry - Italy	£30.00
Ponte Prosecco Rose Brut - Italy	£32.00
H Lanvin & Fils Brut NV - France	£59.50
Tattinger Brut Reserve NV - Reims France	£75.00

WHITE WINE

Aimery Sauvignon Blanc - France	£25.00
Cloud Island Sauvignon Blanc - New Zealand	£32.00
Ponte Pinot Grigio - Italy	£25.00
Pocket Watch Chardonnay - NSW Australia	£27.50
Petit Chablis, Domaine Millet - France	£40.00

ROSE WINE

Ponte Pinot Grigio Rosato - Italy	£25.00
Jack & Gina Zinfandel Rose - California USA	£25.00

RED WINE

Aimery Merlot - France	£25.00
Lazy Bones Shiraz - Australia	£27.50
Vinas de Mendoza Malbec - Argentina	£32.00
Stellar 'Running Duck' Pinotage - South Africa	£28.50
Paternina Crianza Rioja - Spain	£32.00

BOTTLE BUNDLES

8 x Bottles 330ml Corona	£32.50
8 x Bottles 330ml Peroni	£32.50
8 x Bottles 500ml Old Mout Cider	£36.50
8 x Mixed Bottles J20 & Appletiser	£22.50

GOLD PACKAGE

£95.00

- 1 x Ponte Prosecco Extra Dry
- 1 x Aimery Sauvignon Blanc
- 1 x Jack & Gina Zinfandel Rose
- 1 x Lazy Bones Shiraz

FRANKINCENSE PACKAGE

£170.00

- 1 x Ponte Prosecco Extra Dry
- 1 x Ponte Prosecco Rose Brut
- 2 x Aimery Sauvignon Blanc
- 1 x Jack & Gina Zinfandel Rose
- 2 x Lazy Bones Shiraz

MYRRH PACKAGE

£225.00

- 1 x H Lanvin & Fils Brut Champagne
- 1 x Ponte Prosecco Rose Brut
- 2 x Cloud Island Sauvignon Blanc
- 1 x Jack & Gina Zinfandel Rose
- 2 x Vinas De Mendoza Malbec

ACCOMMODATION



PARTY NIGHTS

Attending one of our festive party nights? Why not make a night of it and stay over at a special discounted rate in one of our spacious and comfortable executive bedrooms, and then enjoy a tasty breakfast the next morning before you head for home.

£50.00 PER PERSON (BASED ON 2 PEOPLE SHARING) | £90.00 FOR A SINGLE ROOM

Excludes Christmas Eve, Christmas Day, and New Year's Eve. Offer subject to availability.

NEW YEAR'S EVE PACKAGE

See in the New Year in style! Price includes our fabulous New Year's Eve Gala with dancing until the early hours, and then an overnight stay in one of our executive bedrooms, with a full English breakfast on New Year's Day morning. The perfect way to bring in 2024!

£165.00 PER PERSON (BASED ON 2 PEOPLE SHARING) | £235.00 SINGLE OCCUPANCY

Offer subject to availability.

ROOM UPGRADES

Superior Room
£20.00 PER ROOM

Luxury Room
£40.00 PER ROOM

Luxury Plus Room
£60.00 PER ROOM

Subject to availability.





HOW TO BOOK

- Contact the hotel to check availability for your chosen dates.
- A non-refundable and non-transferable deposit of £10.00 per person is required upon booking (£30.00 per person for Christmas Day and New Years Eve).
- A booking confirmation email will be sent to you on receipt of your deposit, with the menu for the event, and food and drinks pre-order forms attached.
- We ask that pre-order forms are returned and final payment made no later than 4 weeks prior to the event, or by Friday 1st December, whichever comes earlier.

TERMS & CONDITIONS

- Deposits paid are non-refundable and non-transferable under any circumstances.
- Provisional bookings will not be accepted.
- Menu pre-orders and full balance payments are required either 4 weeks prior to the event being attended, or by Friday 1st December, whichever comes earlier. This payment is also non-refundable and non-transferable, and no refunds will be given if bookings or part bookings are cancelled.
- On receipt of the deposit payment, the hotel will send a confirmation email and any applicable pre-order forms for food and drinks.
- Upon payment of the deposit, this shall be accepted as a booking contract and as such all terms listed are enforceable.
- For party nights, parties of six guests or under are likely to be seated at a shared table.
- For lunches, including Christmas Day, individual tables will be allocated to each party.
- For New Years Eve, parties under four guests may be seated at a shared table. Parties of four and above are guaranteed individual tables.
- Most special dietary requirements can be met, providing notice is given in writing at the time of booking. Our sales team will be happy to help in discussing a suitable alternative.
- Please be aware that our dishes are prepared in a kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients & allergens used in each dish. Should you require any further information regarding allergens, please speak to a member of our sales team, before selecting a menu.
- 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 an event. In such circumstances, guests may choose an alternative date, subject to availability, or obtain a full refund of any monies paid to the hotel.
- Although the information in the brochure is correct at the time of printing, the hotel reserves the right to amend packages/prices/menus at any time, however the hotel will always endeavour to provide prior notice wherever possible in any such situation.

ALTERNATIVE VENUES

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

HELLABY HALL HOTEL

01709 702701

sales@hellabyhallhotel.co.uk

WEST RETFORD HOTEL

01777 706333

sales@westretfordhotel.co.uk



ASTON HALL
HOTEL & RESTAURANT

Worksop Road | Aston | Sheffield | S26 2EE
Tel: 0114 2872309 | Email: sales@astonhallhotel.co.uk
www.astonhallhotel.co.uk