

A Season of *Celebration*



CHAMPNEYS

MOTTRAM HALL

HOTEL, GOLF & WELLNESS SPA



Christmas & New Year

Celebrate the season at Mottram Hall

4 Festive Celebrations
Party nights

8 Festive Treats
Christmas afternoon tea

10 Family Celebrations
Brunch with Santa

12 Christmas Day
The five-course Christmas feast

14 Christmas Day
The Christmas Cracker

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A Christmas to savour

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Plan your celebration

White Christmas party nights

Celebrate the season with an unforgettable evening of dining, dancing and festive glamour.

THREE-COURSE FESTIVE DINNER

 From £75 per guest

 26 November
3 • 5 • 10 • 12 • 17 • 18 • 19 • 20 December

 7pm – 1am

 St Andrews Suite

Exclusive & shared celebrations available
Overnight stays available

TO START

Spiced Parsnip Soup **GF**

Tomato Soup **VG, GF**

TO CELEBRATE

Christmas Roast Turkey

Pigs in blankets & all the trimmings **GF, DF**

Sweet Potato Wellington

Roast potatoes, carrot & swede mash, sprouts, parsnips & vegan jus **VG**

TO INDULGE

Opera Gateaux

Winter berry jelly compote, Chantilly cream

Chocolate & Caramel Slice

Raspberries and coulis **VG, GF**

TO LINGER

Tea & coffee

A full pre-order will be required in advance of the event along with any further dietary requirements so that we can make alternative arrangements for these guests.

Dishes can be adapted to suit dietary requirements

V Vegetarian **VG** Vegan **GF** Gluten Free **DF** Dairy Free

Winter gatherings in The Grotto

Settle in for an evening of great food, festive drinks and relaxed celebration in the cosy surroundings of The Grotto.

FESTIVE BUFFET



From £65 per guest



26 • 27 • 28 November
3 • 4 • 5 December
10 • 11 • 12 December
17 • 18 • 19 December



7pm – 1am



Barneys

Exclusive & shared celebrations available
Overnight stays available

TO CELEBRATE

Christmas Roast Turkey

Pigs in blankets & all the trimmings **GF, DF**

Seared Salmon

Pepperonata & sundried tomatoes **GF, DF**

Sweet Potato Cottage Pie

Winter root vegetables & lentils **VG, GF**

ON THE SIDE

Roast Potatoes

Maple Roasted Root Vegetables

Panache of Green Vegetables

Yorkshire Puddings

Gravy

TO INDULGE

Festive Christmas Pudding

Brandy sauce **GF**

Mini Festive Desserts

Mince Pies

TO LINGER

Tea & coffee

Dishes can be adapted to suit
dietary requirements

V Vegetarian **VG** Vegan **GF** Gluten Free **DF** Dairy Free

Sweet indulgence

A seasonal afternoon of delicate sandwiches, warm scones and beautifully festive sweet treats.

FESTIVE AFTERNOON TEA



From £34 per guest



Served throughout December



12pm – 3pm



Champagne Bar & Library

FINGER SANDWICHES

Turkey

Cranberry stuffing

Scottish Salmon

Herb cream cheese

Burt's Blue

Onion marmalade

Ham Hock

Mustard mayonnaise

SWEET TREATS

Mini Mince Pies

Toasted nuts

Chocolate Pavé

Cranberry compote

Red Velvet Cake

White Chocolate & Vanilla Delice

SCONES

Cranberry Scones

Spiced clotted cream, lingonberry jam

Dishes can be adapted to suit dietary requirements

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free

Santa's Christmas brunch

Gather together for a magical morning of delicious brunch dishes, family fun and a special visit from Santa.

FESTIVE BRUNCH



Adults • 12+ years
£40 per guest

Children • 3 – 11 years
£30 per guest

Little Ones • 1 – 2 years
£15 per guest

Infants
Complimentary



5 • 12 • 19 December
Saturday mornings



10am • Children's Entertainment
11am • Brunch Service



St Andrews Suite

Includes entertainment and a gift from Santa for every child

FOR THE TABLE

Morning Spread

Pastries, yoghurt, granola, fresh fruit & fruit juices to be enjoyed on arrival

FOR GROWN UPS

Glass of Buck's Fizz

The Big Breakfast

Sausages, bacon, black pudding, hash brown, tomato, mushrooms, beans, scrambled egg & toast

The Big Veggie

Vegetarian sausages, hash brown, tomato, mushrooms, beans, scrambled egg & toast **v**

Smashed Avocado on Toasted Sourdough

Hot honey, poached eggs **GF, DF**

American Pancakes

Maple syrup, berries, Chantilly cream **VG**

Breakfast Sandwich

Bacon, sausage or bacon & sausage

TO LINGER

Tea & coffee

FOR CHILDREN & LITTLE ONES

The Little Breakfast

Bacon, sausage, beans, hash brown, scrambled egg & toast

The Little Veggie

Vegetarian sausage, beans, hash brown, scrambled egg & toast **v**

Fried Chicken & Waffles

Maple syrup, crispy maple bacon

American Pancakes

Honey, fresh fruit, Chantilly cream **VG**

A full pre-order will be required in advance of the event along with any further dietary requirements so that we can make alternative arrangements for these guests.

Dishes can be adapted to suit dietary requirements

v Vegetarian **VG** Vegan **GF** Gluten Free **DF** Dairy Free

The five-course Christmas feast

Celebrate together with a festive welcome drink and five indulgent courses, for a truly memorable Christmas Day.

CHRISTMAS DAY LUNCH

-  Adults • 12+ years
£155 per guest
- Children • 5 – 11 years
£70 per guest
- Little Ones • 2 – 4 years
£40 per guest
- Under 2s
Complimentary

 Friday 25 December

 12:30pm • Arrival

 Carrington Grill

For reservations of 10 or fewer guests

TO WELCOME

Glass of prosecco or elderflower fizz

TO START

Celeriac Velouté
Candied chestnut crumb

Tomato Soup **VG, GF**

Smoked Salmon Parcel
Croutes & dill oil **GF**

Confit Duck & Pistachio Terrine
Winter poached pear, spiced cranberry gel, croutes **GF**

TO CELEBRATE

Roast Turkey
Stuffing, pigs in blankets, roast potatoes, carrot & swede, sprouts, maple roasted parsnips, Yorkshire pudding, gravy **GF, DF**

Sweet Potato Wellington
Roast potatoes, carrot & swede, sprouts, maple roasted parsnip, vegan jus **VG, GF**

Roasted Halibut
Romesco sauce, buttered new potatoes, asparagus

TO INDULGE

Millionaires Pavé
Chocolate pavé, salted caramel, gold

Christmas Pudding
Brandy sauce **GFA**

Chocolate and Caramel Slice **VG, GF**

TO FINISH

Cheese & Biscuits Grazing Board

TO LINGER

Mince Pies & Coffee

A full pre-order will be required in advance of the event along with any further dietary requirements so that we can make alternative arrangements for these guests.

Dishes can be adapted to suit dietary requirements

V Vegetarian **VG** Vegan **GF** Gluten Free **DF** Dairy Free **GFA** Gluten Free Available

The Christmas Cracker

A relaxed and joyful Christmas Day celebration where delicious festive dining, magical moments and a special gift from Santa for little ones bring the whole family together.

CHRISTMAS DAY FAMILY STYLE



Adults • 12+ years

£110 per guest

Children • 5 – 11 years

£70 per guest

Little Ones • 2 – 4 years

£40 per guest

Under 2s

Complimentary



Friday 25 December



2:30pm • Arrival

3pm • Lunch Service



St Andrews Suite

TO WELCOME

Glass of prosecco or elderflower fizz

TO START

Celeriac Velouté

Candied chestnut crumb

Tomato Soup **VG, GF**

TO CELEBRATE

Roast Turkey

Stuffing, pigs in blankets, roast potatoes, carrot & swede, sprouts, maple roasted parsnips, Yorkshire pudding, gravy **GF, DF**

Sweet Potato Wellington

Roast potatoes, carrot & swede, sprouts, maple roasted parsnip, vegan jus **VG, GF**

TO INDULGE

Sherry Trifle

Chocolate and Caramel Slice

Raspberries and coulis **VG, GF**

TO FINISH

Mince Pies & Coffee

A full pre-order will be required in advance of the event along with any further dietary requirements so that we can make alternative arrangements for these guests.

Dishes can be adapted to suit dietary requirements

V Vegetarian **VG** Vegan **GF** Gluten Free **DF** Dairy Free **GFA** Gluten Free Available

A Christmas to savour

Arrive, unwind and let us take care of every detail with a beautifully relaxed Christmas stay at Mottram Hall.

TWO-NIGHT CHRISTMAS STAY



Adults • 12+ years
From £480 per guest

Children • 5 – 11 years
From £185 per guest

Under 5s
Complimentary



Single supplement
£50 per room, per night

CHRISTMAS EVE

Arrive to a warm welcome of mince pies, mulled wine and festive carols before enjoying a beautifully prepared Christmas Eve dinner. Later, relax beside the glow of the Champagne Bar.

CHRISTMAS DAY

Begin the day with breakfast in the Carrington Grill before enjoying time to relax or explore the grounds.

Celebrate with Christmas Day lunch (see previous spread), the King's Speech, a festive quiz and a special visit from Santa for little ones.

In the evening, enjoy a relaxed festive buffet with seasonal favourites and sweet treats.

BOXING DAY

Enjoy a hearty breakfast before a fond farewell and a leisurely departure.

A night of celebration

Welcome the new year with an unforgettable black-tie celebration filled with exceptional dining, live music and midnight festivities.

NEW YEAR'S EVE STAY



Your stay includes

- Arrival from 3pm
- Pre-dinner drinks reception
- Black-tie gala dinner
- Live band & DJ entertainment
- Midnight fireworks celebration
- Overnight accommodation
- New Year's Day brunch
- Departure by 12pm

NEW YEAR'S EVE

Arrive from 3pm and settle into the luxurious surroundings of Mottram Hall before joining us for a pre-dinner drinks reception.

Celebrate the evening in style with a glamorous black-tie gala dinner, live entertainment, DJ and midnight fireworks as we welcome 2027 together.

Later, continue the celebrations into the early hours in the St Andrews Suite.

NEW YEAR'S DAY

Begin the New Year with a relaxed brunch before enjoying a leisurely departure.

Check out by 12pm.

NEW YEAR'S EVE STAY

**Adults**

From £215 per guest

**Single supplement**

From £50 per room, per night

Room upgrades

From £40 per night

**Spa access**

Available upon request for an additional charge

TO BEGIN

Chef's Canapés

TO START

White Onion & Garlic Velouté GF**Chicken & Smoked Ham Terrine**

Piccalilli purée, pickled shallots GF, DF

Bloody Mary Prawn CocktailShredded iceberg, avocado,
Bloody Mary Marie Rose DF

TO CLEANSE

Champagne Sorbet

TO CELEBRATE

Fillet of BeefBeef shin croquette, dauphinoise, glazed
heritage carrot, bone marrow sauce GF, DF**Herb-Crusted Cod Supreme**Lemon & dill crushed new potatoes, asparagus,
white wine dill cream sauce, caviar**Wild Mushroom Pithivier**Butternut squash and beetroot, celeriac
fondant, glazed carrot, vegan jus VG

TO INDULGE

Champagne & Winterberry Pavlova GF, VA

TO FINISH

Cheese Board

To share

A full pre-order will be required in advance of the event along with any further dietary requirements so that we can make alternative arrangements for these guests.

Dishes can be adapted to suit dietary requirements

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free GFA Gluten Free Available VA Vegan Alternative Available

Plan your *celebration*

For festive dining, Christmas stays, spa experiences and private celebrations, our team would be delighted to help.

DEPOSITS & PAYMENTS

- A non-refundable, non-transferable deposit is required to confirm all festive bookings.
- Final balances for all reservations must be paid by 2nd November 2026.
- Bookings cancelled after 2nd November 2026 will be charged in full.
- Bookings made after this date may require full payment at the time of confirmation.

DINING & DIETARY REQUIREMENTS

- Menu pre-orders, dietary requirements and final guest numbers must be submitted prior to your event.
- If you have any food allergy or dietary concerns, please speak to a member of the team before dining.

ACCOMMODATION

- Accommodation rates are based on two guests sharing a standard room.
- Single supplements and room upgrades are available at an additional charge.
- Party night accommodation rates are available exclusively to guests attending a festive event.

ADDITIONAL INFORMATION

- Guests under 18 may be restricted at selected events.
- External food, alcohol, novelties and aerosols are not permitted.
- All events, entertainment and menus are subject to change.
- For full terms & conditions, please visit mottramhall.com



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CHAMPNEYS.COM