



HELLABY HALL
HOTEL & LEISURE

*Merry
Christmas*
2025



Festive Celebrations

A grand entrance with a large twinkling Christmas tree, a tradition of warm hospitality and wonderful seasonal food. Set amongst a backdrop of striking architecture, it makes Hellaby Hall Hotel & Leisure the perfect venue for this season's festivities.

Whether you choose to join us for Christmas Day Lunch, New Year's Eve or attend one of our fabulous party nights, celebrate in style and enjoy all the seasonal delights of a visit to Hellaby Hall Hotel & Leisure.

Gift Vouchers

You can now purchase gift vouchers to spend at the hotel from our website at www.hellabyhallhotel.co.uk

To make a reservation, please contact:

t: 01709 702 701 | e: sales@hellabyhallhotel.co.uk
HELLABY HALL HOTEL | HELLABY VILLAGE
SOUTH YORKSHIRE | S66 8EX





Festive Afternoon Tea



Join us this December for a fabulous festive themed Afternoon Tea. Includes a pot of Yorkshire tea or freshly brewed coffee, a selection of finger sandwiches, fresh scones with clotted cream, preserve and miniature seasonal treats. A perfect afternoon indulgence.

Available 1st - 31st December | £20.00 per adult
Served 12 noon until 5.00pm

Menu

SELECTION OF FINGER SANDWICHES

Smoked salmon and lemon butter

Ham and wholegrain mustard mayonnaise

Mature cheddar and sun blushed tomato chutney



SCONES

Smoked paprika cheese scone with butter

Spiced fruit scone with clotted cream and strawberry fruit preserve



FESTIVE MINIATURE SWEET TREATS

Chocolate and hazelnut craquelin choux bun

Clementine and chocolate bavarois

Spiced apple crumble tartlet with brandy buttercream



HOT BEVERAGES

A pot of Yorkshire tea or freshly brewed coffee

Upgrade to a Festive Prosecco Afternoon Tea | £7.00 per person

Not available on Christmas Day, Boxing Day or New Year's Day
VE/GF Alternative Menu available on request

* Festive Fayre Lunch

Gather your friends and family to celebrate the wonderful festive season. Choose from our freshly cooked three course menu and enjoy superb service from our attentive staff.

£27.50 per adult | £14.50 per child

*Available throughout December**

Served 12 noon until 3.00pm

Menu

STARTERS

Chicken liver parfait, smoked butter brioche and pickled walnut ketchup

Jerusalem artichoke soup, rapeseed oil and focaccia

Whiskey cured salmon, clementine, maple crème fraiche, pickled kohlrabi and salmon roe blinis

MAINS

Roast turkey breast, fondant potato, shallot and pancetta stuffing, chestnut buttered sprouts, maple roast vegetables, redcurrant glaze gravy

Butternut squash risotto, cashel blue, sage and chestnuts ✓

Brown butter cod loin, smoked cod brandade, spinach, celeriac and dill sauce

DESSERTS

White chocolate and clementine mousse, tonka bean custard, vanilla sponge and honey jelly

Warm almond and mincemeat frangipane tart, port gel and vanilla mascarpone

Dark chocolate and hazelnut sponge, fig compote and clotted cream

Pre-orders required for groups of 6 and over.

** Excludes Christmas Day & Boxing Day*



Festive Private Dining

Are you looking for the perfect venue to gather your friends, family or colleagues? Look no further. We promise to make your event extra special this Christmas.

We can host up to 200 guests for a festive party, lunch or dinner in our Colonial Suite.

Our Drawing Room or Library is available to host up to 25 guests for an intimate seasonal lunch, afternoon tea or dinner.

To enquire, please contact our sales team on 01709 702701 or email sales@hellabyhallhotel.co.uk for more information

Twinkle & Twine Wreath Making Workshop

Get ready to deck your halls with your very own handmade charm at our Wreath Making Workshop with First 4 Flowers!

Join us for a delightful session of creative fun, where you'll learn the art of crafting beautiful wreaths to adorn your home this holiday season.
Over 16's only.

Thursday 27th November & Monday 1st December

£49.00 per person

Arrival for 6.00pm to start at 6.15pm

Includes a hot roast turkey sandwich with cranberry sauce followed by Festive refreshments.
(Vegetarian/Vegan option available)



Soul & Motown Night

Join us for a night of fabulous live entertainment from Soul Singer, Ritchie Penrose including a 3 course dinner. Our resident DJ will have you dancing the night away until late.
Over 18's only.

Friday 28th November | £42.00 per person

Arrive for 6.45pm, Dinner served at 7.15pm
Bar closes at 12.30am, Music to finish at 1.00am

Menu

STARTERS

Cream of parsnip soup and bay leaf oil ✓

Beef, smoked pancetta and star anise terrine, carrot and horseradish gel, pickled walnut and watercress salad

Whiskey cured salmon, clementine, maple crème fraiche and pickled kohlrabi

MAINS

Roast turkey breast, fondant potato, shallot and smoked pancetta stuffing, chestnut buttered sprouts, maple root vegetables and redcurrant glazed gravy

Steamed pave of cod, parsley mousse, sauteed hispi cabbage and caraway seeds, brown butter mash potato and lemon butter sauce

Creamy leek and potato dauphinoise, maple root vegetables, chestnut sprouts, cranberry sauce and gravy ✓

DESSERTS

Rocky road cheesecake, caramelised milk, sherry raisin purée and banana ice cream

Black forest gateau yule log, cherry ganache, sour cherry and chantilly cream

Warm almond and mincemeat frangipane tart, port gel and vanilla mascarpone

A Night in Vegas

Experience the glitz and glamour of Las Vegas right here at Hellaby Hall! Get ready for an unforgettable evening filled with excitement, entertainment, and a dash of Vegas magic.

Test your luck at our fun Roulette and Blackjack tables—will fortune be on your side? Fabulous prizes are up for grabs (no real money involved, just pure fun!).

Includes 3 course dinner followed by disco until late
Over 18s only.

Saturday 29th November | £42.00 per person

Arrival for 6.45pm, Dinner to be served at 7.15pm.
Bar closes at 12.30pm, Music to finish at 1.00am.

Menu

STARTERS

Cream of parsnip soup and bay leaf oil ✓

Beef, smoked pancetta and star anise terrine, carrot and horseradish gel, pickled walnut and watercress salad

Whiskey cured salmon, clementine, maple crème fraiche and pickled kohlrabi

MAINS

Roast turkey breast, fondant potato, shallot and smoked pancetta stuffing, chestnut buttered sprouts, maple root vegetables and redcurrant glazed gravy

Steamed pave of cod, parsley mousse, sauteed hispi cabbage and caraway seeds, brown butter mash potato and lemon butter sauce

Creamy leek and potato dauphinoise, maple root vegetables, chestnut sprouts, cranberry sauce and gravy ✓

DESSERTS

Rocky road cheesecake, caramelised milk, sherry raisin purée and banana ice cream

Black forest gateau yule log, cherry ganache, sour cherry and chantilly cream

Warm almond and mincemeat frangipane tart, port gel and vanilla mascarpone



Christmas Market

Soak up Hellaby Hall Hotel's popular Christmas Market atmosphere as you browse stalls offering a wide range of festive gifts & decorations.

Enjoy over 50 stalls offering mulled wine, homemade treats, jewellery, decorations, candles, soaps, crafts, chocolates and much much more.

*Sunday 30th November | Free Entry
11.00am - 3.00pm*

If you are interested in holding a stall at Hellaby Hall Hotel, please contact our sales team on **01709 702701** or email sales@hellabyhallhotel.co.uk to check availability.



Sax & Swing

Step back in time and immerse yourself in the smooth sounds of jazz and the energetic rhythm of swing at our Sax & Swing Night!



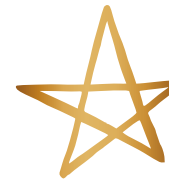
Join us for an unforgettable evening of live entertainment by the talented Catherine Rannus on the saxophone, bringing you a night full of classic swing hits and soulful jazz melodies.



Includes 3 course dinner followed by live entertainment & disco until late.
Over 18s only.



*Friday 5th December | £42.00 per person
Arrival for 6.45pm, Dinner to be served at 7.15pm.
Bar closes at 12.30pm, Music to finish at 1.00am.*



Menu



STARTERS



Cream of parsnip soup and bay leaf oil ✓

Beef, smoked pancetta and star anise terrine, carrot and horseradish gel, pickled walnut and watercress salad

Whiskey cured salmon, clementine, maple crème fraiche and pickled kohlrabi

MAINS

Roast turkey breast, fondant potato, shallot and smoked pancetta stuffing, chestnut buttered sprouts, maple root vegetables and redcurrant glazed gravy
Steamed pike of cod, parsley mousse, sauteed hispi cabbage and caraway seeds, brown butter mash potato and lemon butter sauce
Creamy leek and potato dauphinoise, maple root vegetables, chestnut sprouts, cranberry sauce and gravy ✓



DESSERTS

Black forest gâteau yule log, cherry ganache, sour cherry and chantilly cream
Warm almond and mincemeat frangipane tart, port gel and vanilla mascarpone
Rocky road cheesecake, caramelised milk, sherry raisin purée and banana ice cream



Tux & Tiara

Dress to impress and kick off the festive season in style. Enjoy a red-carpet arrival, 3 course dinner with live entertainment from singer Jess Brett followed by disco until 1:00am.

This is your chance to dress to impress – tuxedos, tiaras, and all the sparkle you can bring.

Includes 3 course dinner followed by live entertainment & disco until late.
Over 18s only.

Saturday 6th December | £42.00 per person
Arrival for 6.45pm, Dinner to be served at 7.15pm.
Bar closes at 12.30pm, Music to finish at 1.00am.

Menu

STARTERS

Cream of parsnip soup and bay leaf oil ✓

Beef, smoked pancetta and star anise terrine, carrot and horseradish gel, pickled walnut and watercress salad

Whiskey cured salmon, clementine, maple crème fraiche and pickled kohlrab

MAINS

Roast turkey breast, fondant potato, shallot and smoked pancetta stuffing, chestnut buttered sprouts, maple root vegetables and redcurrant glazed gravy

Steamed pave of cod, parsley mousse, sauteed hispi cabbage and caraway seeds, brown butter mash potato and lemon butter sauce

Creamy leek and potato dauphinoise, maple root vegetables, chestnut sprouts, cranberry sauce and gravy ✓

DESSERTS

Black forest gâteau yule log, cherry ganache, sour cherry and chantilly cream

Warm almond and mincemeat frangipane tart, port gel and vanilla mascarpone

Rocky road cheesecake, caramelised milk, sherry raisin purée and banana ice cream





Grinch's Naughty and Nice Christmas Party

This holiday season, bring your little ones to join us for a mischievously magical time at Grinch's Naughty and Nice Christmas Party! The Grinch himself will be making a special appearance, bringing the fun with exciting activities and a meet-and-greet. Will he steal your heart—or your presents?

It's a festive celebration filled with laughter, holiday cheer, and plenty of surprises. A perfect way to kick off the season with family fun.

Sunday 7th December | £25.00 per adult, £16.00 per child
Under 18 months are free.
Arrival at 10.30am, Grinch to arrive at 11.00am,
Buffet Lunch to be served at 1.15pm

FINGER BUFFET

SAVOURY

Mini cottage pies
Chicken goujons
Margherita pizzas
Vegetable spring rolls
Skin-on fries

SWEET TREATS

Cindy Lou Who's Mom's chocolate cake
and peppermint buttercream
Grinch crinkle cookies
Who's Holiday Feast doughnuts



Christmas Cracker Party Night

Celebrate the festive season with friends, family or colleagues at one of our Christmas Cracker Party Nights. Enjoy a festive 3 course dinner and join in the party atmosphere. Dust off your dancing shoes and start the season with a blast!

Over 18s only.

Friday 12th, Saturday 13th, Friday 19th
and Saturday 20th December | £39.95 per person
Arrival for 6.45pm, Dinner to be served at 7.15pm.
Bar closes at 12.30pm, Music to finish at 1.00am.

Menu

STARTERS

Cream of parsnip soup and bay leaf oil *v*

Ham hock and mustard terrine, pineapple and chili chutney,
cheese and onion toasted focaccia

Prawn cocktail, tomato salsa, pickled cucumber,
burnt lemon and bread crackers

MAINS

Roast turkey breast, fondant potato, shallot and smoked pancetta stuffing, chestnut
buttered sprouts, maple root vegetables and redcurrant glazed gravy

Steamed pave of cod, parsley mousse, sauteed hispi cabbage and caraway seeds,
brown butter mash potato and lemon butter sauce

Creamy leek and potato dauphinoise, maple root vegetables,
chestnut sprouts, cranberry sauce and gravy *v*

DESSERTS

Rocky road cheesecake, caramelised milk, sherry raisin purée and banana ice cream

Warm spiced apple crumble tart, caramel sauce and clotted cream ice cream

Dark chocolate and hazelnut sponge, fig compote and clotted cream



*Festive Sunday Lunch with
Santa*

Santa has arrived at Hellaby Hall Hotel and is waiting for a visit from the little ones. Join us for visit from Santa Claus followed by a festive Sunday Lunch with children's disco to finish.

*Sunday 14th December | £26.00 per adult, £16.00 per child
Under 18 months are free.*

Arrival for 12noon with a visit from Santa, followed by a 2 course Sunday Lunch with a disco to finish.

MAINS

Roast turkey breast, fondant potato, shallot and smoked pancetta stuffing, chestnut buttered sprouts, maple root vegetables and redcurrant glazed gravy
Creamy leek and potato dauphinoise, maple root vegetables, chestnut sprouts, cranberry sauce and gravy ✓

DESSERTS

Rocky road cheesecake, caramelised milk, sherry raisin purée and banana ice cream
Warm spiced apple crumble tart, caramel sauce and clotted cream ice cream

Children can have half portions of the main menu or chicken goujons with chips and beans, followed by a selection of ice cream.



*Brass Band
Pie and Pea Supper*

Join us for a heart warming evening of music, food, and festive cheer at our Brass Band Pie and Pea Supper! Relax and enjoy the sounds of a live brass ensemble as they fill the air with classic tunes and seasonal favourites, creating the perfect festive atmosphere for a cosy night out.

*Tuesday 23rd December | £18.00 per person
Arrival at 6.15pm, Pie and Peas to be served at 6.45pm.*



Christmas Day

Enjoy the finest cuisine on Christmas Day, including a glass of champagne and canapés on arrival followed by a sumptuous four course lunch served to your table by our attentive team.

Thursday 25th December | £92.50 per adult,
£44.00 per child

Arrival from 12noon, lunch served at 1.00pm.
Children will receive a free gift.



Menu

CANAPES

Chive cream cheese filled jacket potato ✓
Ham hock and mustard terrine, cheese and onion croute,
pineapple and chilli chutney
Plaice goujon, burnt lemon purée and butterfly sorrel

STARTERS

Chicken liver parfait, smoked butter brioche and pickled walnut ketchup
Cream of parsnip soup and bay leaf oil ✓
Smoked haddock and cheese soufflé, apple and pickled celery salad

MAINS

● Roast turkey breast, fondant potato, shallot and smoked pancetta stuffing,
chestnut buttered sprouts, maple root vegetables and redcurrant glazed gravy
Steamed pave of cod, parsley mousse, sauteed hispi cabbage
and caraway seeds, brown butter mash potato and lemon butter sauce
Jerusalem artichoke risotto, treacle salsify, brussel sprouts,
toasted hazelnuts, truffle vinaigrette dressed watercress ✓

INTERMEDIATE

Amaretto sour

DESSERTS

Black forest gâteau yule log, cherry ganache, sour cherry and chantilly cream
Warm Christmas pudding, redcurrant and brandy sauce
White chocolate and clementine mousse, tonka bean custard,
vanilla sponge and honey jelly



Boxing Day Brunch

After all your hard work over the festive period why not sit back relax and let us look after you whilst you enjoy a delicious mid-morning brunch. Perfect for the whole family.

Friday 26th December | £15.00 per adult, £7.50 per child
Served 11.00am - 1.00pm



Menu



Shakshouka on sourdough toast ✓

Crispy pork belly eggs benedict with kimchi hollandaise

Fluffy pancakes, maple streaky bacon and whipped cinnamon cream

Smashed avocado, poached eggs, sourdough toast
and chimichurri sauce ✓

Smoked salmon and scrambled eggs, sourdough
toast and lemon butter



Boxing Day Tapas

As the hustle and bustle of the holiday season continues Boxing Day provides the perfect opportunity to unwind and extend the festivities. Elevate your post-Christmas celebrations with a delightful spread of festive tapas that promises to tantalise your taste buds. Perfect for the whole family. Includes 3 tapas dishes & a side of homemade flatbread served with hummus.

Friday 26th December | £20.00 per adult, £10.00 per child
Served 1.00pm - 3.00pm



Menu



Blood orange and feta salad, dukkah spice mix,
toasted cashew nuts, pickles and rapeseed oil ✓

Whiskey cured salmon, clementine, maple crème fraîche
and pickled kohlrabi

African spiced tomato stew, aubergine and cheese scone ✓

Confit duck arancini, cured duck ham, roasted chestnuts,
redcurrant gel and black garlic mayonnaise

Cod brandade, pumpernickel, nduja sausage, smoked paprika
tempura baby squid, saffron mayonnaise

Merguez sausage and butterbean stew, crispy pork belly
and cumin aioli

Citrus marinated chicken patatas bravas and salsa roja

Please note: Child's price does not include tapas. Childrens menu
is Chicken Goujons, Chips and Beans. Followed by a Selection
of Ice Cream.



New Years Eve

Let us take you in to 2026 in style with our fabulous New Year's Eve celebration. Enjoy a sumptuous four course dinner with live music throughout. Afterwards, enjoy dancing until late with fireworks to celebrate the New Year, and bacon sandwiches just after midnight. This is a black tie event.

Over 18s only.

Wednesday 31st December
£99.00 per person | Ticket Only
£160.00 per person | Overnight Package

Includes ticket to black tie gala and overnight stay with breakfast. Price based on two guests sharing. Additional £30.00 supplement for single occupancy.

Arrival at 6.45pm, Dinner to be served at 7.15pm.
Bar closes at 1.30am, Music to finish at 2.00am



Menu

STARTERS

- Parsnip soup, cheese rarebit on croute and bay leaf oil ✓
- Beer braised beef cheek, celeriac purée, café de paris hollandaise, spring onion oil, pickled shallot and beef dripping crumb
- Mackerel pâté, smoked mackerel beignet, rapeseed mayonnaise and pickled turnip, blood orange

MAINS

- Chocolate stout cured venison (served pink), red cabbage, sautéed oyster mushroom, fondant potato, buttered sprouts and sherry vinegar sauce
- Roast turbot, cauliflower, creamed sprouts and pancetta, burnt lemon, mussel and sea purslane sauce
- Butternut squash, lentil and pine nut wellington, sautéed cabbage and caraway seed, fondant potato and mushroom velouté ✓

INTERMEDIATE

Cosmopolitan

DESSERTS

- Assiette of desserts
(Eggnog custard tart, vanilla and white chocolate ganache | Clementine and hazelnut bavarois | Black forest gâteau yule log)
- Rocky road cheesecake, caramelised milk, sherry raisin purée and banana ice cream
- Warm almond and mincemeat frangipane tart, port gel and vanilla mascarpone

To maintain the elevated atmosphere of our Black-Tie Gala, we regret to inform you that entry will not be permitted for those dressed in trainers, jeans, or polo t-shirts





Pamper and Party Package

- Combine a relaxing spa day with one of our Christmas 2025 events for the ultimate festive treat!

INCLUDES

Use of leisure facilities including fully equipped gym, swimming pool, spa pool, sauna & steam room
1 x 30 minute treatment

(Back massage, facial, manicure or pedicure)

Use of relaxation room with tea, coffee and biscuits

Use of spa garden with a session in one of the outdoor hot tubs
Robes & towels Overnight accommodation with a bottle of Prosecco
Ticket to one of the festive party nights which includes: Evening meal served in the function suite Entertainment & disco until late

Full English Breakfast
Excludes New Year's Eve

£150.00 per person,

Based on 2 guests sharing accommodation

Arrive from 10.00am to enjoy your spa day Check in to accommodation from 3:00pm Event arrival from 6:45pm, Dinner served at 7:15pm Bar closes at 12:30pm, Music finishes at 1:00am Check out 11:00am





Accommodation

Attending one of our festive party nights?
Why not make a night of it and stay over?

£60.00 per person | Based on 2 guests sharing
£85.00 per person | Single occupancy

Includes breakfast
New Years Eve Black Tie Gala not included

Why not upgrade
your stay?

£20.00 per room, per night | Executive Room
£50.00 per room, per night | Deluxe Room

HOW TO BOOK

- Contact the sales team to check availability for your chosen dates. The sales team can be contacted on their direct line of 01709 464164, Monday-Friday, 9.00am-5.00pm. Please contact the Reception Team on 01709 702701 outside of the above hours.
- A non-refundable deposit of £10.00 per person is required to secure your booking (*£25.00 per person for Christmas Day Lunch & New Year's Eve Black Tie Gala*)
- Booking Confirmation will be sent to you on receipt of your deposit with menu and drinks package attached.
- Please return pre-order forms and final payment 4 weeks prior to your event or by 1st December 2025, whichever is earlier.

TERMS & CONDITIONS

- Deposits are £10.00 per person for all seasonal bookings and £25.00 per person for Christmas Day and New Year's Eve.
- All deposits are non-refundable and non-transferable under any circumstances.
- Full balances and menu pre-orders are required either 4 weeks prior or by 1st December 2025, whichever is earlier. This payment is also non-refundable, and no refunds will be made if bookings or part bookings are cancelled.
- On receipt of deposit payment, we will send a confirmation letter and any applicable pre-order forms for food and drinks.
- Upon payment of the deposit for your booking, this is accepted as a booking contract and as such, all terms listed are enforceable.
- Bookings for under eight guests will be seated at a shared table at our Festive Party Nights. Individual tables will be allocated for Christmas Day Lunch.
- For New Year's Eve bookings of just two people will be seated at a shared table. Tables of four or above are guaranteed their own tables. For large bookings over 12 we will do our utmost to seat your party at tables next to one another however this will depend on the number of guests.
- Entertainment may be liable to change at short notice.
- We will try our best to cater for dietary requirements, please give notice at the time of booking. Please discuss suitable options with the sales team.
- In the event that we are unable to achieve minimum numbers on any event, we reserve the option to offer you another date or full refund of your deposit. Please feel free to discuss this with our sales team.
- These menus and details are a fair representation of what will be on offer, but certain details and dishes may change without prior warning, however we will always endeavour to provide prior notice wherever possible in any such situation.



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