



2024/2025 **FESTIVE EVENTS**

Stallingborough Grange is your go-to destination for festive celebrations in Lincolnshire.

As a proud family-owned and operated hotel, we're thrilled to invite you to join us for an array of festive events

Whether you're planning a gathering with friends, a festive feast with family, or simply looking to soak up the seasonal cheer, we're here to help make this Christmas the best one yet!





PARTY NIGHTS

From 6th December 2024

- Hosted in our Buttercross Suite from 7pm
- 3-course dinner and entertainment
- From £38 per person

FESTIVE FAYRE MENU

1st December - 24th December 2024

- Available in our restaurant
- Monday Saturday 12pm 2pm | 5pm 9pm
- From £28 per person

FESTIVE AFTERNOON TEA

1st December - 24th December 2024

- Available in our restaurant
- Monday Sunday 12pm 5pm
- £22 per person | £28.50 per person to include a glass of prosecco

CHRISTMAS DAY

- Restaurant Dining Arrival 12pm
- The Reading Room Dining Arrival 1pm
- Adults £93 per person
- Children (3-10) £50 per person. Under 2 Free

NEW YEAR'S EVE DINNER

- Hosted in our restaurant 5pm 9pm
- A la carte menu

NEW YEAR'S EVE CELEBRATION

- Hosted in our Buttercross Suite from 7pm
- Sparkling cocktail and canapés on arrival
- 3-course dinner and live entertainment
- £75 per person









Get into the festive spirit at one of our party nights! Each party night features a live act or disco entertainment with a DJ, all accompanied by a delicious 3-course dinner and a festive setting!



FRIDAY 6TH DECEMBER BORN IN THE '80S

- Live Music Born in the '80s Duo
- £45 per person



SATURDAY 7TH DECEMBER
JINGLE BELL BOOGIE

- Resident DJ/Disco
- £38 per person



FRIDAY 13TH DECEMBER PROJECT '90S

- Live Music Girl Project
- £45 per person



SATURDAY 14TH DECEMBER BORN IN THE '80S

- Live Music Born in the '80s Duo
- £45 per person



FRIDAY 20TH DECEMBER JERSEY BOYS TRIBUTE

- Live Music Big Men in Town
- £45 per person



SATURDAY 21ST DECEMBER THROUGH THE DECADES

- Live Music The Livertones
- £45 per person





Celebrate the arrival of 2025 in utmost style. Whether you're looking for a sumptuous dining experience or a sparkling celebration filled with music and merriment, we've got something for everyone to enjoy.



SPARKLE AND MISTLETOE DINNER

- Hosted in our restaurant between 5pm 9pm
- Dine from our a la carte menu



SPARKLE AND MISTLETOE DINNER AND CELEBRATION

- Hosted in our Buttercross Suite from 7pm
- Sparkling cocktail and canapés on arrival
- 3-course dinner
- Live Entertainment Signature Singers
- £75 per person

Please view our bespoke New Year's Eve menu on page 11









Christmas is all about the time we spend with family and friends, and what better way to do this than with our Traditional Festive Fayre Menu?

- Available 1st December 24th December 2024. Monday Saturday 12pm 2pm | 5pm 9pm
- 2 course £28 per person | 3 course £35 per person

STARTER

Roasted Tomato and Red Pepper Soup (v)

fresh basil, croutons

Chicken Liver Parfait (gf) Christmas jam, sour dough soldiers

Smoked Salmon and Prawn Verrine (gf)

dill lemon mayonnaise, malted croutes

MAIN

Roast Breast of Turkey (gf) pigs in blankets, apricot and sage stuffing, roast gravy, cranberry

Blade of Beef (gf)

herb chasseur sauce, baked thyme dumpling

Roulade of Haddock and Prawns (gf) saffron and pesto hollandaise

Sweet Potato, Scallion and Tomato Wellington (v)

red pepper and spinach sauce, toasted pine nuts

All served with creamed and roast potatoes, honey parsnips, tarragon roasted carrot, seasonal greens

DESSERT

Lincolnshire Carrot Christmas
Pudding (gf)(v)

brandy custard, mandarin compote

Bakewell Tart (gf) cherry compote, almond nougatine, crème anglaise

Dark Chocolate Torte (gf) maple pecan glaze, strawberry mousse and meringue





What's better than a traditional afternoon tea? A festive afternoon tea, of course! Our festive afternoon tea includes a selection of seasonal sandwiches, savouries, scones and sweet treats.

- Available 1st December 24th December 2024. Monday Sunday 12pm 5pm
- £22 per person | £28.50 per person to include a glass of prosecco

SANDWICH

Roast Turkey Sausage meat stuffing, cranberry

Tuna Mayonnaise and Cucumber

Egg and Cress

Lincolnshire Poacher Cheese and Tomato Chutney

SAVORY

Pate on Toast with Christmas chutney

Apricot and Sage Sausagemeat Pinwheel

Goats Cheese and Zucchini Tartlet (gf)
with sweet chilli glaze

SWEET

Warm Sultana Scone homemade jam and clotted cream

Gingerbread

White Chocolate Panna Cotta with raspberries

Victoria Sponge Cake

Mini Mince Pie

Selection of freshly brewed Ringtons tea or coffee





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- £22 per person | £28.50 per person to include a glass of prosecco

SANDWICH

Cream Cheese and Cucumber (vgn)

Roast Vegetable and Mayonnaise (vgn)

Egg and Cress

Lincolnshire Poacher Cheese and Tomato Chutney

SAVORY

Mediterranean Vegetable Bruschetta (vgn)

Savoury Pinwheel (vgn)

Mushroom and Courgette Tartlette

SWEET

Warm Sultana Scone homemade jam and clotted cream

Prosecco Fruit Cocktail (vgn)

Lemon Cheesecake (vgn)

Rich Chocolate Brownie (vgn)

Mini Mince Pie (vgn)

Selection of freshly brewed Ringtons tea or coffee





Fantastic food, great company, lashings of prosecco and a festive setting in our beautiful hotel, sounds like the best way to spend Christmas Day. Join us from 12pm for a festive feast.

- Restaurant Dining Arrival 12pm | The Reading Room Dining Arrival 1pm
- Adults £93 per person | Children (3-10 years) £50 per person | Under 2 Free of Charge

STARTER

White Onion, Confit Potato and Chive Soup poacher pesto dumpling

Smoked Salmon and Crème Fraiche and Dill Tartlet (gf) sauce gribiche, gremolata and lemon

Duck Parfait fig chutney, sesame toast, crispy skin and hoisin

Leek and Mushroom Quiche (gf) (v) tomato salad and pesto

MAIN

Roast Breast of Turkey (gf) ballotine of thigh, pigs in blankets, apricot and sage stuffing, roast gravy, cranberry

Rump of Lamb apricot and sage stuffing, minted pesto and red wine jus

Loin of Cod leek and sweet potato rosti, smoked salmon and dill velouté

Wild Mushroom and Braised Leek Pithivier (vgn) ratatouille, wilted greens, tomato Provençal

All served with creamed and triple roast potatoes, honey parsnips, tarragon roasted carrot, seasonal greens

DESSERT

Lincolnshire Carrot Christmas Pudding (gf) (vgn) rum and orange custard

Lemon Tart (gf) meringue glaze, raspberry, clotted cream and raspberry sauc

Chocolate Delice hazelnut nougatine, white chocolate mousse, clementine compote

Traditional Cheese Platter (gf) plum bread, biscuits, chutney, celery, grapes

Freshly Brewed Tea or Filter Coffee and Mini Mince Pies





Celebrate the arrival of 2025 with our Sparkle and Mistletoe Celebration. Indulge in a sparkling Bellini cocktail and delicious canapés on arrival, followed by a sumptuous three-course meal. As the countdown begins, dance your way into 2025 to tunes performed live by Signature Singers.

- Buttercross Suite: Arrival 7pm Dine 8pm. Carriages 12:30am
- £75 per person

STARTER

French Onion Soup (vgn) poacher cheese crouton

Smoked Salmon Gateau de Crepe cream cheese and chive, crayfish tails and roast lemon

Duck and Chicken Terrine (gf) celeriac remoulade, cornichons, sour dough

MAIN

Roasted Sirloin of Beef haggis fritter, red wine and peppercorn sauce

Rump of Lamb braised leek and minted port jus

Monkfish Tail pancetta wrapped, pesto and lemon hollandaise

Heritage Tomato Risotto (vgn) courgettes, baked cherry tomatoes, poacher crisp

DESSERT

Assiette of Desserts (gf) orange panna cotta, lemon tart, chocolate delice, coconut macaroon

Lincolnshire Cheese Platter (gf) plum bread, biscuits, chutney, celery, grapes









STAY A WHILE

Escape for the night to one of our luxurious rooms.

Whether you are looking for a serene night away in the heart of the Lincolnshire countryside, or to rest peacefully after one of our sparkling party nights, stay in the comfort of our luxury hotel.

Our rooms seamlessly blend modern comforts with traditional furnishings for an elegant hotel experience. With many rooms complimented by rural views, you can wake to spectacular scenes across our beautiful gardens or the surrounding Lincolnshire countryside.

Select your stay from our range of rooms, from classic to luxury. Easy access and accessible rooms are available. We also accommodate dogs in our dog friendly rooms.

- Classic Single Room From £60
- Classic Double Room From £75
- Upgrade to a Superior Room add £20
- Upgrade to a Luxury Room add £50

Breakfast available from £12.50 per person





GIVE THE GIFT OF GIVING

Treat someone special to a festive gift voucher.

MONETARY VOUCHER

Gift vouchers are the perfect gift and can be used as full or part payment for services at Stallingborough Grange Hotel

• From £10

AFTERNOON TEA VOUCHER

Enjoy a delightful traditional afternoon tea served in our garden room and restaurant. Includes a selection of freshly cut sandwiches, homemade fancies and cakes, fruit scone with clotted cream and strawberry preserve and a selection of teas and coffee.

• £19.50 per person

DINNER FOR TWO VOUCHER

Treat someone special to a delectable dining experience in our restaurant.

• £70

SPARKLING DINNER AND STAYFOR TWO VOUCHER

Escape for the weekend to a classic double room and enjoy a bottle of prosecco in your room on arrival, a delicious 3 course dinner in the restaurant and a full English breakfast the following morning.

• £210









To book one of our festive events, please complete the below booking form and indicate your chosen event, including dates and number in party. Please return completed forms to Stallingborough Grange either by post: Riby Road, Grimsby, DN41 8BU or email: events@stallingboroughgrange.co.uk

Name:			
Company Name:			
Telephone:			
Email Address:			
Address: (Correspondence)			
Billing Address:			
Event			
Number of Guests			
Rooms Required			
Room Type			
Breakfasts Required			
Additional Information			
(Requests)			





Lomas Carrera Sauvignon Blanc	21	NUA Prosecco	26
Pablo Cortez Chardonnay	21.50	NUA Rose Prosecco	26
Villa Borghetti Pinot Grigio	22.50	Jules Feraud	45

Neptune Point Marlborough Sauvignon Blanc Croft Ruby Port 29.95 40

RED WINE

WHITE WINE

Lomas Carrera Merlot 21 Peroni Mountbridge Shiraz Peroni o.o% 22 Pablo Cortez Malbec Blue WKD Coto Major Crianza 28 Hooch

ROSE WINE

Out of America White Zinfandel 21.50

Alcohol-free wines are available on request.

BOTTLES & BEERS

Choose 10 mixed bottles

39.50

BOTTLED WATER

Harrogate Spring Water Still 750ml 6.50 Harrogate Spring Water Sparkling 750ml 6.50

SPARKLING & CHAMPAGNE

Wine and drink packages must be pre-ordered and paid for seven days before your party night. Your drinks will be chilled and on your table when you arrive.





Party Nights and Restaurant

A deposit of £10 per person is required when booking to secure the reservation. All deposits are non-refundable and non-transferable. Final numbers and full balance is required 14 days prior to the event taking place. Final numbers will be charged and catered for. A pre-order for all your party is required in writing no later than 2 weeks prior to your event. Should you wish to provide a complimentary bar for your guests prior notification in writing and a pre-authorised credit card is required, unless credit facilities have been arranged in advance. Only one bill will be given to your party. It is the responsibility of the organiser to collect all monies from individual guests.

Timings: Arrival: 7pm - Dine: 8pm - Carriages Midnight

Christmas Day

A deposit of £40 per person is required when booking to secure the reservation. All deposits are non-refundable and non-transferable. The full balance is due by 1st December, along with a pre-order for all your party. Children are classed as 3-10 years. Children under 2 will not be charged for.

Timings: Restaurant: Arrival: 12pm. The Reading Room: Arrival 1pm

New Year's Eve

A deposit of £20 per person is required when booking to secure the reservation. All deposits are non-refundable and non-transferable. The full balance is due by 1st December, along with a pre-order for all your party.

Timings: Restaurant bookings between 5pm - 9pm. Buttercross Suite: Arrival: 7pm - Dine: 8pm. Carriages: 12:30am

Tables of 6 or more reserving a table in the restaurant will be required to pay a £10 per person deposit. Guests under 18 must be accompanied by an adult. No alcohol will be served to anyone who appears to be under the age of 25 without identification. The hotel reserves the right to change advertised events without prior notice in the event of circumstances beyond the hotel's control. The hotel reserves the right to cancel any event at its discretion. In this case, all payments will be refunded. The management reserves the right to refuse hotel entry and charge the organiser for any damages caused by unreasonable behaviour.

Accommodation

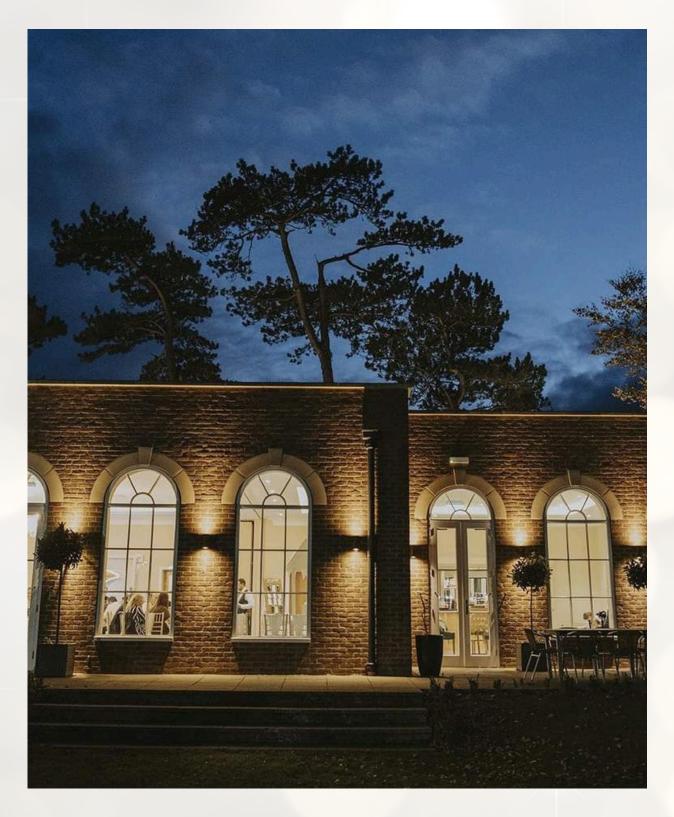
All special Christmas accommodation rates are payable in full on booking.

All prices are inclusive of VAT@20 %

Food Allergies and Intolerances

If you have a food allergy, intolerance, or coeliac disease – please speak to the staff about the ingredients in your food and drink before you order. (gf) - gluten free if requested (v) - suitable for vegetarians (vgn) - can be made vegan (n) - contains nuts | we cannot guarantee there is no trace of nuts





CONTACT

Stallingborough Grange Hotel, Riby Road, Grimsby, DN41 8BU events@stallingboroughgrange.co.uk 01469 561302

