



DOVECLIFF HALL

COUNTRY HOUSE HOTEL

Welcomes you to

*Experience the Magic*

Christmas and New Year 2023



# *A Warm Welcome*

Dovecliff Hall is an elegant Georgian house dating back to 1790.

A stunning country house set amongst seven acres of glorious gardens adjacent to the River Dove.

From warm cosy lounges to elegant function rooms, the Dovecliff Hall has everything to offer for those special Christmas and New Year events.

## *Experience the Magic*

Dovecliff Hall Hotel personally invites you to celebrate the festive season as we are out to create a magical Christmas that you are sure to remember.

We have put together a seasonal selection of events including Christmas Day and Boxing Day lunches, Festive weekday lunches and dinners, overnight stay packages, party nights and of course our not to be missed New Year's Eve party.

We hope you will join us at this very special time of year.

**For more information or to book a place in the magic please contact:**

[enquiries@dovecliffhallhotel.co.uk](mailto:enquiries@dovecliffhallhotel.co.uk)

01283 531818



# *Stay with us this Christmas*

You'll love Christmas at The Dovecliff Hall Hotel so why not make it even more special by staying in one of our luxurious rooms.

Set in the English countryside overlooking our stunning grounds or the river, one thing for sure – you will get a peaceful night sleep.

## *December rates*

Standard / Superior Bed and Breakfast from £145

Lady Burton Suite Bed and Breakfast from £195

Lord Burton Suite Bed and Breakfast from £215

## *Overnight stay packages*

Choose from 3 of our festive overnight stay packages:

Indulgent Festive Break - from £300\* (book anytime between the 1st - 23rd December)

Package 1 - from £615\* (a 2 night stay from the 24th - 26th December)

Package 2 - from £595\* (a 2 night stay from the 25th - 27th December)

\*Room prices are based on 2 people sharing.

All packages are subject to availability.



# *Package One*

## *Christmas Eve*

Arrive on Christmas Eve to enjoy a superb 3 course festive dinner.

Enjoy your first night at Dovecliff Hall in one of our luxury rooms, all with super king beds and top quality linen.

## *Christmas Day*

Enjoy a reception glass of Prosecco or Bucks Fizz and Canapés before sitting down to enjoy our 4 course Christmas Day luncheon which will be served from 11.30am – 2.30pm

King's Speech @ 3pm

Relax in one of our lounges in front of a warm fire, share a grazing platter before heading off to bed for a peaceful night's stay here at Dovecliff Hall.

## *Boxing Day*

Start off the day with another hearty breakfast before departure time of 11am.

From £615\* (based on 2 people sharing)

## *Extend your stay...*

Extend your stay either side of your break with a special rate from £140 per room per night Bed and Breakfast.



# Package Two

## *Christmas Day*

Enjoy a reception glass of Prosecco or Bucks Fizz and Canapés before sitting down to enjoy our 4 course Christmas Day luncheon which will be served from 11.30am – 2.30pm

King's Speech @ 3pm

Relax in one of our lounges in front of a warm fire, share a grazing platter before heading off to bed for a peaceful night's stay here at Dovecliff Hall.

## *Boxing Day*

Start the day off with another hearty breakfast accompanied by a delightful glass of Champagne.

Enjoy a superb luncheon served on Boxing Day  
(Service from 12pm to 2pm)

## *December 27<sup>th</sup>*

Start off the day with another hearty breakfast departing by 11am.

From £595\* (based on 2 people sharing)

## *Extend your stay...*

Extend your stay either side of your break with a special rate from £140 per room per night Bed and Breakfast.





# *Festive Lunch and Dinner*

Our majestic restaurant offers the perfect setting for festive dining, whether its lunch or dinner.

You can feast on our exclusive festive menu,  
offering respite from the bustle of Christmas.

## *Festive Lunch*

2 courses: £29

3 courses: £35

## *Festive Dinner*

2 courses: £32

3 courses: £38

Lunch 12 - 2pm • Dinner 6.30pm - 8.30pm

Festive Lunch available Monday - Saturday\* from 1st to 23rd December.

Festive Dinner available Monday - Thursday\* from 1st to 23rd December.

\*Subject to availability. Unavailable on festive party night dates.

Some courses incur an additional supplement charge. These are highlighted within the menu for your reference.

Please get in touch to find out more.

Pre Booking is essential to avoid disappointment.

A discretionary 10% service charge will be added to all bills.



# Festive Lunch and Dinner Menu

## Starters

- (Vegan) Sliced galia melon with poached fruits and pomegranate syrup
- (Vegan) Butternut squash and coconut soup
- Smooth chicken liver pate with port reduction and toasted brioche (e, w, mi)
- Salad of pan-fried oyster mushrooms, marinated feta cheese and toasted pine nuts (n, mu, mi)
- Whisky and honey cured Scottish salmon served with lightly pickled cucumbers and shallots (f, mu)
- (V) Truffle brie, roasted beetroots, black olive crostini (mi, mu, w)
- Pan fried wood pigeon breast, pearl barley risotto, blackberry jus (mi, w)

## Mains

- Traditional roast turkey with sage, onion and chestnut stuffing, chipolatas wrapped in bacon (n, e, w, mi)
- Gently roasted loin of free-range Tamworth pork glazed with maple syrup, sage sauce (mi)
- Pan fried fillet of sea bass with samphire and lemon butter sauce (mi, f)
- Pink roasted breast of Gressingham duck, dusted with mixed spice and served with a sloe gin and plum sauce (mi)
- Pan fried 8oz Hereford sirloin steak with a creamy peppercorn sauce and pomme frites (mi) £6 supplement
- Gently roasted rump of lamb with Indian rub and a light red wine jus (mi, n)
- (Vegan) Braised aubergine filled with provencal vegetables and chickpea puree (so)
- (V) Roasted root vegetable crumble with Parmesan topping and tomato fondue (w, mi)
- Slowly braised blade of beef cooked in a rich red wine and mushroom sauce (mi)

## Desserts

- (V) Traditional Christmas pudding with brandy sauce (w, mi) *Gluten Free or vegan option available*
- Selection of cheeses, biscuits, grapes and chutney (w, mi)
- (V) Orange flavoured bread and butter pudding made with Cointreau soaked raisins (so, w, mi, e)
- Milk chocolate and Baileys cheesecake with Baileys cream (mi, w, e)
- (Vegan) Individually caramelised apple and berry crumble with granola topping served with pouring cream or ice-cream (w, so)
- (V) Warm gingerbread cake, toffee sauce, biscoff ice-cream (mi, w, e)

...

- (V) Tea or coffee with mince pies (mi, w, e)



# *Festive Afternoon Tea*

An afternoon tea is always an indulgent treat, but on a wintery day there could be nothing better than catching up with your friends whilst lounging in our renowned cosy, stunning surroundings.

You'll be served a decadent array of homemade sweets and delicious savouries. Each freshly prepared item will be infused with festive flavours to really get you into the spirit of this joyous time of the year.

## *Pricing*

£26.95 per person.

£32.95 per person including a glass of Prosecco.

£36.95 per person including a glass of Champagne.

Serving from 2pm - 3.30pm. Subject to availability.

Available throughout December.

Pre booking is essential.

A discretionary 10% service charge will be added to all bills.



# Festive Afternoon Tea Menu

Wraps and sandwiches served on white and wholemeal bread (w, so)

Poached Scottish salmon and fine herbs (f, e, mu)

Slow roasted honey glazed ham, English mustard (mu)

Roast turkey and cranberry sauce (mi)

Mature cheddar and tomato chutney (mi)

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Pork and apple sausage rolls (e, w, mi)

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Chocolate and mulled wine gateau (e, w, mi)

Individual bakewell tartlet with chantilly cream (mi, w, n)

Lemon posset with a spiced winter fruits compote (mi)

...

Mince Pie (mi, w, e)

...

Warm scone with clotted cream and strawberry preserve (mi, e, w)

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Choice of speciality teas, freshly brewed coffee



# *Dovecliff Party Nights*

This year party as a couple, as a group of friends or with colleagues at one of our fabulous festive party nights.

Let the magic commence and join us for a delicious three course dinner in our restaurant.  
Afterwards, get on your dancing shoes and boogie the night away.

## *Party Night dates and prices*

Including resident DJ

Friday 1st December £45 per person  
Saturday 2nd December £45 per person  
Friday 8th December £50 per person  
Saturday 9th December £50 per person  
Friday 15th December £55 per person  
Saturday 16th December £55 per person

7pm arrival • 7.45pm dine • Midnight carriages

Booking is essential to avoid disappointment. Please note preorders are required 3 weeks prior to the event.

## *Festive drinks packages*

We have plenty of drinks offers on for the evening so just give us a call to see what we can offer your party.

## *Conclude with a peaceful night sleep*

Instead of worrying about booking a taxi home why not make a night of the celebration in one of our luxurious bedrooms.

£135 bed and breakfast based on 2 people sharing.

Contact us to find out more.



# Party Night Menu

## Starters

(Vegan) Sliced galia melon with poached fruits and pomegranate syrup

(Vegan) Butternut squash and coconut soup

Smooth chicken liver pate with port reduction and toasted brioche (e, w, mi)

Salad of pan-fried oyster mushrooms, marinated feta cheese and toasted pine nuts (n, mu, mi)

(V) Truffle brie, roasted beetroots, black olive crostini (mi, mu, w)

## Mains

Traditional roast turkey with sage, onion and chestnut stuffing, chipolatas wrapped in bacon (n, e, w, mi)

Gently roasted loin of free-range Tamworth pork glazed with maple syrup, sage sauce (mi)

Pan fried fillet of sea bass with samphire and lemon butter sauce (mi, f)

(Vegan) Braised aubergine filled with provencal vegetables and chickpea puree (so)

Slowly braised blade of beef cooked in a rich red wine and mushroom sauce (mi)

## Desserts

(V) Traditional Christmas pudding with brandy sauce (w, mi) *Gluten Free or vegan option available*

Selection of cheeses, biscuits, grapes and chutney (w, mi)

Milk chocolate and Baileys cheesecake with Baileys cream (mi, w, e)

(Vegan) Individually caramelised apple and berry crumble with granola topping  
served with pouring cream or ice-cream (w, so)

(V) Warm gingerbread cake, toffee sauce, biscoff ice-cream (mi, w, e)



# Christmas Day

Celebrate by surrounding yourself with loved ones and allow us to add that magic ingredient to your christmas lunch.

You'll be welcomed with Canapés on arrival with a glass of Prosecco or Bucks Fizz before enjoying a delicious four course Christmas lunch in the divine setting of Dovecliff Hall.

*Adults* £105

*Young adults* £52.50

Serving from 11.30am - 2.30pm

Complimentary glass of Prosecco or Bucks Fizz on arrival.

Pre booking is essential.

Pre orders required at a minimum of 4 weeks in advance.

A discretionary 10% service charge will be added to all bills.



# Christmas Day Lunch

Canapés and Prosecco on arrival (mi, w, f, e)

## Starters

(Vegan) Curried parsnip soup topped with croutons (w)

(Vegan) Sliced galia melon with poached berries

Thai style pork salad with ginger, chili and fresh coriander (se)

Rich game terrine served with mixed baby leaves and apricot chutney (w, e, mu)

Gin cured Scottish salmon and North Atlantic prawns with fennel and citrus (f, c, mu)

## Intermediate

(Vegan) Refreshing Champagne sorbet

## Mains

Traditional roast turkey with sage, onion and chestnut stuffing, chipolatas and bacon rolls (mi, w, e, n)

Pan fried medallions of English beef fillet with a rich red wine and shallot sauce (mi)

Halibut fillet, gently pan fried with a crab and Prosecco sauce (c, f, mi)

(Vegan) Mille-feuille of aubergine and red peppers with basil and sun blushed tomatoes (so)

Pink roasted cannon of Welsh lamb with rosemary and redcurrant topping (mi)

## Desserts

(V) Traditional Christmas pudding glazed with brandy sauce (w, mi) *Gluten free or vegan option available*

Selection of cheeses, biscuits, grapes and chutney (mi, w)

(V) Dark chocolate truffle cup with biscoff ice-cream (mi, w, e)

(Vegan) Caramelized pears and apple filo parcel with vanilla ice-cream (w, so)

Light raspberry mousse on a sponge base enhanced by a red fruit compote (mi, e, w)

...

Tea or coffee with mince pie (mi, w, e)





# Boxing Day

Let the Christmas celebrations continue and enjoy our delightful three course boxing day lunch.

Surround yourself with loved ones and sit back and relax within the picturesque ambience of the Dovecliff Hall.

£50 per person

Pre booking is essential.

Pre orders required at a minimum of 4 weeks in advance.

A discretionary 10% service charge will be added to all bills.



# Boxing Day Menu

## Starters

- (Vegan) Sliced galia melon with a red berry compote
- (Vegan) Mushroom and Madeira soup
- Smooth duck and orange pate, toasted brioche, Cumberland sauce (mi, w, mu)
- Steamed seafood timbale with a lemon and chive sauce (f, e, mi)
- Salad of chargrilled peppers with quail eggs, crispy bacon and Parmesan shavings (mi, e, mu)

## Mains

- Roast 21day mature English sirloin of beef with yorkshire pudding and red wine sauce (mi, w, e)
- Roast leg of Welsh lamb served with a traditional redcurrant and mint sauce (mi)
- (Vegan) Fricassee of chestnut and wild mushroom gnocchi (so)
- Pan fried fillet of sea bass, braised fennel, Chablis sauce (mi, f)
- Pan roasted corn-fed chicken supreme served with a rich mushroom and tarragon sauce (mi)

## Desserts

- (V) Traditional Christmas pudding with brandy sauce (w,mi) *Gluten Free or Vegan option available*
- Selection of cheeses, biscuits, grapes and chutney (mi, w)
- (V) Saint Clement tart with raspberry coulis (mi, e, w)
- (Vegan) Brandy snap basket filled with exotic fruits and vanilla ice-cream (w, so)
- (V) Rich chocolate truffle cake with Baileys cream (w, e, mi)

...

Tea or coffee with mince pie (mi, w, e)





# New Years Eve Party

Dovecliff Hall Hotel sets the perfect scene of glamour and pure sophistication for an evening of celebration.

Start the night off in style and enjoy Champagne and Canapés on arrival, followed by an exquisite five course meal.

Then dance your way into the night with live music. Including a DJ set.

## *Dress to Dazzle*

£130 per person. Includes Champagne and Canapés on arrival.

• 7pm - 7.30pm arrival • Carriages 1am

Pre booking is essential to avoid disappointment. Pre orders required 4 weeks in advance.

## *Conclude with a peaceful night sleep*

Instead of worrying about booking a taxi home why not make a night of the celebration by staying in one of our beautiful bedrooms.

All from as little as £160 bed and breakfast, based on two people sharing, you will be sure to have a peaceful night's sleep.

A discretionary 10% service charge will be added to all bills.



# New Years Eve Menu

Champagne and Canapés on arrival (mi, e, f, w)

...

In house smoked duck breast with raspberry dressing and toasted nuts (mu, n)  
(Vegan) Medley of baby leaves topped with sun blushed tomatoes, plant based cheddar,  
oyster mushrooms and tapenade croutes (so, w)

...

Crispy king prawns and grilled Scottish salmon, Jerusalem artichoke puree, lobster sauce (c, mi, f)  
(Vegan) Wild mushroom and orzo pasta risotto, beetroot coulis (so, w)

...

(Vegan) Refreshing Champagne sorbet

...

Pan fried English beef fillet with horseradish and brioche crust, braised potatoes and black truffle sauce (mi, w)  
(Vegan) Tempura battered aubergine and tomato tower, Napoli sauce (w)

...

Selection cheese with red onion chutney, grapes and biscuits (mi, w)

Trio of desserts (you will receive all 3 miniature desserts below):  
(V) Dark chocolate cup filled with chocolate mousse and raspberries (e, mi)  
(V) Individual pear and almond tart, Anglaise sauce (w, n, mi)  
(V) Strawberry pavlova, red fruit coulis (e, mi)

(V) Tea or coffee with petit fours (mi, w, e)





# *Dovecliff Hall*

## *Indulgent Festive Break*

Arrive to a festive afternoon tea with Champagne.

Enjoy a three course evening meal with a bottle of house wine.

Enjoy a one night stay in one of our individually designed luxurious bedrooms all with handmade king sized beds and egyptian cotton linen.

A hearty breakfast to start your day before your departure.

*Book between the 1st - 23rd December*

Available Monday to Saturday subject to availability.

1st - 23rd December

*Room prices:*

Room prices: Standard/Superior from £300

Lady Burton Junior Suite from £350

Lord Burton Suite from £390





# Perfect Presents The Gift of Christmas

Why not spoil someone this Christmas with a fabulous Dovecliff Hall Hotel gift voucher. They may fancy a meal for 2, a mini break or one of our many events.

Even the most seasoned party planners deserve a break at Christmas!

So, whether it's lunch, dinner or a party, our seasoned professional Events Team will help you plan your perfect experience.

**For more information or to book a place in the magic please contact:**

[enquiries@dovecliffhallhotel.co.uk](mailto:enquiries@dovecliffhallhotel.co.uk)

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