



DOVECLIFF HALL

COUNTRY HOUSE HOTEL

Welcomes you to

Experience the Magic

Christmas and New Year 2024

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

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 £160

Lady Burton Suite Bed and Breakfast from £210

Lord Burton Suite Bed and Breakfast from £260

Overnight stay packages

Choose from 3 of our festive overnight stay packages:

Indulgent Festive Break - from £315* (book anytime between the 1st - 23rd December)

Package 1 - from £645* (a 2 night stay from the 24th - 26th December)

Package 2 - from £625* (a 2 night stay from the 25th - 27th December)

*Room prices are based on 2 people sharing.

All packages are subject to availability.

Package 1

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 £645* (based on 2 people sharing)

Extend your stay...

Extend your stay either side of your break with a special rate from £160 per room per night Bed and Breakfast.

Package 2

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 27th

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

From £625* (based on 2 people sharing)

Extend your stay...

Extend your stay either side of your break with a special rate from £160 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: £32

3 courses: £38

Festive Dinner

2 courses: £35

3 courses: £41

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

Festive Lunch available Monday - Saturday* from 1st to 24th December.

Festive Dinner available Monday - Thursday* from 1st to 24th 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 fresh mango and passion fruit coulis.

Coarse terrine of guinea fowl and hazelnut with a Balsamic and thyme reduction. (w,e,mu,n)

A warm salad of grilled Moroccan sausages, roasted sweet peppers and chickpeas topped with a sour cream dressing and pomegranate seeds. (mi,w)

(Vegan) Sweet potatoes and parsnip soup served with croutons. (w)

Warm new potato, crayfish and Scottish smoked salmon stack, dill and shallot vinaigrette. (cr,f)

(V) Freshly baked wild mushroom and stilton pie served with a medley of honey glazed beetroot and baby herbs. (e,w,mi)

(V) Trio of creamy goat cheese and thyme filled choux buns topped with a red onion and port flavoured marmalade. (mi,w,e)

Smooth chicken pate layered with truffle served with dijon and honey dressing and toasted brioche. (mi,w,mu)

Mains

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

Gently roasted loin of free-range Tamworth pork with prune and Armagnac sauce, fondant potatoes. (mi)

Seared king prawns and Scottish salmon with mussel linguine and lobster sauce. (cr,w,mi,f)

Pan-fried sea bream with crushed herby new potatoes and a light Chardonnay sauce. (mi,f)

(Vegan) Mushroom Bourguignon with herb and grain mustard mash. (mu,so)

Pan-fried 8oz English sirloin steak with a creamy peppercorn sauce and pomme frites. (mi) £7 supplement

Slowly braised blade of beef with Dauphinoise potatoes and cooked in a rich red wine and onion sauce. (mi)

(V) Roasted curried cauliflower with celeriac puree, noisette potatoes and red wine reduction. (mi)

All main courses are served with seasonal vegetables. Additional side dishes available below.

Cauliflower cheese £6. Braised red cabbage with raisins in a port reduction £6

Desserts

(V) Traditional Christmas pudding with Brandy sauce. (mi,w) gluten free or vegan option available

Selection of cheese with biscuit, grapes and chutney. (w,mi)

(V) Orange flavoured bread and butter pudding made with Cointreau-soaked raisins. (mi,w,so,e)

(V) Lemon curd meringue roulade with raspberry coulis. (e,mi)

(V) Warm pear and dark chocolate cake served with an Amaretto flavoured Anglaise. (mi,w,e)

(Vegan) Iced rum and mango parfait with caramelised bananas and dusted with biscuit crumbs. (so,w,e)

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(V) Tea or coffee with mince pie (mi,w,e) £3.50 Supplement

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

£27.95 per person.

£32.95 per person including a glass of Prosecco.

£37.95 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.

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Christmas Day

SOLD OUT

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

£115

Young adults

£55

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) Leek and celeriac soup topped with croutons. (w)

(Vegan) Sliced melon with a winter fruit compote.

Poached roulade of Scottish salmon mousse and lemon sole with pickled cucumber and dill dressing. (f,mi,e)

Rich game terrine served with a Port and red wine reduction, mixed baby leaves and root vegetable crisps. (w,e,mu)

Crispy duck leg confit coated with honey served with rocket leaves and raspberry dressing. (mu)

Intermediate

(Vegan) Refreshing lemon sorbet topped with Vodka.

Mains

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

Pan-fried medallion of English beef fillet with a rich red wine, shallot and tarragon sauce. (mi)

Baked fillet of sea bass on a creamy champagne and Cornish crab sauce, crushed baby new potatoes. (f,cr,mi)

(Vegan) Braised Portobello mushroom filled with a rich mushroom, shallot and herb stuffing. (so,w)

Pink roasted Welsh lamb cutlets with a crab apple and redcurrant sauce, Dauphinoise potatoes. (mi)

Desserts

(V) Traditional Christmas pudding glazed with a Brandy sauce. (w,mi)

Gluten free and vegan option available.

Selection of cheese with biscuit, grapes and chutney. (mi,w)

(V) White chocolate and Mascarpone tart with dark chocolate ice-cream and white chocolate sauce. (mi,w,e)

Lemon and blueberry cheesecake served with gin blueberry compote. (mi,w,e)

(Vegan) Mille-feuille of caramelised mangoes with fresh vanilla pod and Chantilly cream. (w,so)

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

SOLD OUT



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.

£59 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 melon with a pineapple and pomegranate salsa.

(Vegan) Carrot, orange and coriander soup topped with croutons. (so,w)

Ballantine of duck and pork served with Cumberland sauce and Melba toast. (mi,w)

Warm salad of free range poached egg wrapped in air dried ham and drizzled with a balsamic vinaigrette. (e,mu)

Gin curd in house Scottish Salmon served with a dill and honey dressing. (mu,f)

Mains

Pan-fried supreme of corn-fed chicken on a creamy white wine and leek sauce. (mi)

Roast 12day mature English sirloin with Yorkshire pudding and red wine sauce. (mi)

Gently roasted leg of Welsh lamb served with a traditional redcurrant and mint sauce. (mi)

(Vegan) Buckwheat pancake filled with roasted Provencal vegetable and glazed with a vegan cheddar cheese sauce. (so,w)

Pan-fried fillet of sea bream served on a light Chardonnay and chive butter sauce. (mi,f)

Desserts

(V) Traditional Christmas pudding with Brandy sauce. (mi,w) Gluten free and vegan available.

Selection of cheese with grapes, biscuits and chutney. (mi,w)

(V) Orange flavoured bread and butter pudding made with Cointreau-soaked raisins and double cream. (mi,e,w,so)

(V) Profiteroles: choux buns filled with Baileys cream and coated with a rich dark chocolate sauce. (w,e,mi)

(V) Lemon curd meringue roulade with fresh raspberries and a raspberry coulis. (e,mi)

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

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 6th December £45 per person

Saturday 7th December £45 per person

Friday 13th December £50 per person

Saturday 14th December £50 per person

Friday 20th December £55 per person

Saturday 21st December £55 per person

7pm arrival • 7.30pm dine • 11.30pm 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.

£160 bed and breakfast based on 2 people sharing.

Contact us to find out more.

Dovecliff Party Night Menu

Starters

(Vegan) Sliced galia melon with fresh mango and passion fruit coulis.

A warm salad of grilled Moroccan sausages, roasted sweet peppers and chickpeas topped with a sour cream dressing and pomegranate seeds. (mi,w)

(Vegan) Sweet potatoes and parsnip soup served with croutons. (w)

Warm new potato, crayfish and Scottish smoked salmon stack, dill and shallot vinaigrette. (cr,f)

Smooth chicken pate layered with truffle served with dijon and honey dressing and toasted brioche. (mi,w,mu)

Mains

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

Gently roasted loin of free-range Tamworth pork with prune and Armagnac sauce, fondant potatoes. (mi)

Pan-fried sea bream with crushed herby new potatoes and a light Chardonnay sauce. (mi,f)

(Vegan) Mushroom Bourguignon with herb and grain mustard mash. (mu,so)

Slowly braised blade of beef with Dauphinoise potatoes and cooked in a rich red wine and onion sauce. (mi)

Desserts

Selection of cheese with biscuit, grapes and chutney. (w,mi)

(V) Traditional Christmas pudding with Brandy sauce. (mi,w) gluten free or vegan option available

(V) Lemon curd meringue roulade with raspberry coulis. (e,mi)

(V) Warm pear and dark chocolate cake served with an Amaretto flavoured Anglaise. (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.

6.45pm - 7.15pm arrival • Carriages 12.30am - 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 £200 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,w,f,e)

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(V) Crunchy chicory, walnut, cheddar cheese shavings and honey glazed heritage beetroot salad. (mi,n)

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Cornish crab and avocado tian with salmon caviar and a lemon and lime dressing. (cr,mi,mu,f)

(V) Braised flat field mushroom filled with a cranberry, sage and mozzarella stuffing. (mi,w)

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(V) Mandarin puree topped with a refreshing blood orange sorbet.

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Pan-fried English beef fillet with pomme mousseline and a rich red wine and truffle sauce. (mi)

(V) Crispy mille-feuille of polenta layered with Provencal ratatouille, Parmesan cheese and a rich tomato compote. (e,mi)

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

Trio of desserts (you will all receive all three miniature desserts below):

(V) Warm tart tatin topped with vanilla and Calvados sauce. (mi,w,e)

Passion fruit panna cotta with almond biscuit. (mi,e,w,n)

(V) Rich dark chocolate and Griottine cherries brownie served with Chantilly cream. (mi,e,w)

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



Dovecliff Hall Festive Breaks

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 £315

Lady Burton Junior Suite from £365

Lord Burton Suite from £415



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:

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