



  
*Orton Hall*  
— HOTEL & SPA —

CHRISTMAS 2025

SUNDAY 23 NOVEMBER  
11:00AM - 3:00PM

ORTON HALL  
CHRISTMAS MARKET  
Free Entry



RETURNING FOR 2025, WE ARE THRILLED TO HOST OUR SECOND INDOOR AND OUTDOOR CHRISTMAS MARKET! THIS NOVEMBER, IMMERSE YOURSELF IN A TRULY ENCHANTING FESTIVE ATMOSPHERE, FEATURING A DELIGHTFUL SELECTION OF ARTS, CRAFTS, GIFTS, FOOD, DRINKS, SANTA’S GROTTO, FUNFAIR AND ENTERTAINMENT THAT CATERS TO THE ENTIRE FAMILY.

11.00am	Doors Open
10.30am - 3.00pm	Santa’s Grotto (slots are limited). Pre-book your slot for photos with Santa in his sleigh and a gift for your little one.
1.00pm - 1.45pm	Christmas Concert by Prodigal Ceremonies and Friends
11.00am to 3.00pm	Stalls and food available



Reserve a spot for your little one to meet Santa! They will have a wonderful opportunity to sit with Santa in his sleigh, enjoy plenty of photo opportunities, and receive a special gift from him.

Prodigal Ceremonies is teaming up with a local live band to present an informal Christmas carol concert. Come ready to sing along to many of your favourite carols as their lively interpretation of the classics brings the spirit of Christmas to life, blending joy and festivity into a truly memorable experience.



Magician David Fox will also be on-site, adding a touch of magic to your day, along with festive balloon creations for the kids!

We will have everything your tastebuds deserve from German Sausages, Yorkshire Pudding Wraps, Warm apple cider and Hot Chocolate with an indulgent baileys kick with festive sweets and treats along the way, this is not an event to be missed.

To book a slot with Santa, please  
contact [events@ortonhall.co.uk](mailto:events@ortonhall.co.uk) or call  
01733 391111 (Option 4).

£10.00 for the first child & £8.00 per  
additional child in the same time slot.

Add a personalised letter from Santa  
for an additional £2.50 per child.

FRIDAY 28 NOVEMBER

ARRIVAL FOR 7.00PM

SIT-DOWN FOR 7.30PM

ORTON HALL

# THE TUDOR FESTIVE FEAST

£45.00 per person

A seat at the kings table £49 per person (includes a glass of wine)

THE YEAR IS 1522. KING HENRY VIII AND QUEEN CATHERINE OF ARAGON ARE CELEBRATING WITH A FEAST DURING THEIR WINTER PROGRESS. IT IS AT THIS EVENT THAT HENRY FIRST ENCOUNTERS ANNE BOLEYN...

JOIN US FOR A UNIQUE INTERACTIVE EXPERIENCE FULL OF GAMES, DANCING PLUS A FRONT ROW SEAT TO THE START OF ONE OF HISTORY'S MOST INFAMOUS ROMANCES



## Arrival Drink

Sheepwash

Warm spiced apple cider

A non-refundable deposit of £15 is due on confirmation.

## Starter

Winter Vegetable Pottage with Manchette

(Chunky vegetable broth with pearl barley & rustic bread)

## Main Course

Mace and Tarragon roasted 1/2 Poussin served with Parsnip, carrot and Beetroot with celeriac puree

(1/2 roasted Poussin with Roasted root vegetables)

## Dessert

Plum Pudding with Honey Whipped Cream

(Christmas Pudding with honeyed cream)

## Tea & Coffee



A COLLABORATION WITH TUDOR FEASTS - FOR  
MORE INFORMATION ON THEM SEE  
[WWW.TUDORFEASTS.CO.UK](http://WWW.TUDORFEASTS.CO.UK)

SUNDAY 7 DECEMBER

ORTON HALL

# CHRISTMAS WREATH DECORATION WORKSHOP AND FESTIVE AFTERNOON TEA

£55.00 per person

WHY NOT KICKSTART THE  
FESTIVE SEASON WITH ONE OF  
OUR FUN CHRISTMAS WREATH  
DECORATING COURSES AND  
INDULGE YOURSELF WITH OUR  
RENOWNED FESTIVE  
AFTERNOON TEA SET IN  
BEAUTIFUL SURROUNDINGS.

Come and join us for a 2 hour  
workshop hosted by the fabulous  
Lily Cora Flowers and decorate a  
stunning wreath to hang on your  
door. All materials supplied.

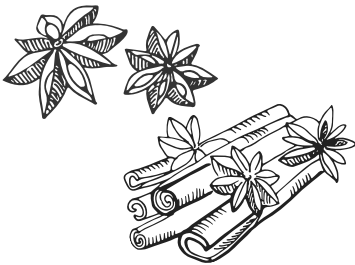
Session 1 and 2 are served with our  
decadent festive afternoon tea and  
session 3 is served with mini festive  
buffet and drink.

## Three Time Slots Available

Session 1: 12.00pm -3.00pm

Session 2: 2.00pm -5.00pm

Session 3: 5.30pm - 8.00pm



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A non-refundable deposit of  
£15.00 is due on confirmation of  
your booking for any of the three  
sessions. The balance is due 4  
weeks prior along with your  
dietary requirements.

FROM 24 NOVEMBER

12:00PM - 4:00PM DAILY

ORTON HALL

# SWEET & SAVOURY FESTIVE AFTERNOON TEA

£22.50 per person | £11.50 per child

£5.00 deposit per person  
required on booking

A FESTIVE TAKE ON A FIRM  
FAVOURITE. COME AND JOIN  
US THIS CHRISTMAS SEASON  
FOR ONE OF OUR FESTIVE  
AFTERNOON TEAS SERVED IN  
ONE OF OUR STUNNING  
RESTAURANTS

## ADULT AFTERNOON TEA

### SANDWICHES

Turkey and cranberry on white bread

Cheddar cheese, mayonnaise and spring  
onion on brown

Cucumber and dill crème fraiche

### SAVOURY

Sage and onion sausage roll

Mini vegetarian quiche

### SWEET

Homemade warm festive scone with  
jam and clotted cream

Selection of sweet festive treats

Sherry & almond trifle

### DRINKS

Selection of Tea & Coffee  
Add a festive cocktail for £6.50

## CHILDREN'S AFTERNOON TEA

Honey roast ham on white bread

Cheddar cheese, and Mayo on brown bread

Carrot and cucumber sticks with cream cheese  
dip

Mini Fruit Trifle

Chefs choice of sweet treat

### DRINKS

Apple Juice, Orange Juice or Squash



## ORTON HALL FESTIVE PARTIES

Includes three-course dinner and DJ entertainment until midnight.

£49.50 per person Fridays/Saturdays | £37.00 per person Thursdays/Sundays

**CELEBRATE THE FESTIVE SEASON  
WITH US. OUR PARTY NIGHTS ARE THE  
CHANCE TO LET YOUR HAIR DOWN  
AND DANCE THE NIGHT AWAY IN  
STUNNING SURROUNDINGS.**



With a choice of rooms, from the Great Room for up to 70 and the Orton Suite for up to 120 guests we are sure to have the right space for you.

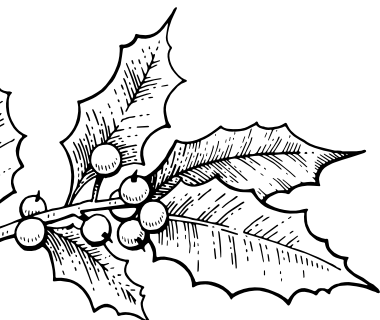
Arrive at 6.00pm for 7.00pm sit-down. Entertainment until midnight, carriages at 12.30am. Dress code is smart casual, no trainers.

Looking for an exclusive party? Speak to one of our coordinators to arrange a private event for friends, family or colleagues this party season and let us help you bring your festive vision to life.



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A non-refundable deposit of £15.00 is due on confirmation for shared or private festive party nights. Your final number is due 6 weeks prior. The balance is due 4 weeks prior along with your pre-order.



THURSDAYS:  
4<sup>th</sup>, 11<sup>th</sup> and 18<sup>th</sup> December

FRIDAYS:  
5<sup>th</sup>, 12<sup>th</sup> and 19<sup>th</sup> December

SATURDAYS:  
6<sup>th</sup>, 13<sup>th</sup> and 20<sup>th</sup> December

SUNDAYS:  
7<sup>th</sup>, 14<sup>th</sup> and 21<sup>st</sup> December

## STARTERS

Winter Vegetable Soup  
(VG, GFA)

-----  
Chicken and spiced apricot  
terrine, house chutney, sea  
salt crisp bread  
(DF, GFA)

-----  
Butternut squash, onion and  
spinach tart, cranberry  
balsamic dressing  
(VG)

## MAINS

Traditional roast turkey, bacon  
wrapped chipolatas, sea salt roasted  
potatoes, roasted carrots and  
parsnips, buttered sprouts, cranberry  
sauce, pan roasted gravy  
(DFA, GFA)

-----  
Roasted hake fillet, with lobster  
bisque sauce  
(DFA, GF)

-----  
Vegan cauliflower cheese tart  
(VG, GF)

-----  
All served with sea salted roast  
potatoes, carrots and Brussel sprouts

## DESSERTS

Christmas pudding with  
rum butter sauce  
(DFA, GFA)

-----  
Chocolate truffle torte,  
cranberry syrup, Chantilly  
cream  
(VG, GF)

-----  
Raspberry frangipan tart,  
brandy chocolate paint,  
chilled cinnamon anglaise  
(GF, DFA)

### DIETARY KEY:

.....  
V = VEGETARIAN

.....  
VG = VEGAN

.....  
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.....  
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.....  
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.....  
DFA = DAIRY FREE AVAILABLE

## STAY THE NIGHT

Wish to stay the night  
after partying and enjoy  
breakfast the next  
morning?

### CLASSIC ROOM WITH BREAKFAST

-----  
Single occupancy: £98

-----  
Double occupancy: £118

### HERITAGE ROOM WITH BREAKFAST

-----  
Single occupancy: £128

-----  
Double occupancy: £148



FROM 1 DECEMBER TO  
22 DECEMBER  
BETWEEN 12:00PM - 4:00PM

ORTON HALL

# FESTIVE LUNCHES

£32.00 per person

LOOKING FOR A  
LUNCHTIME  
CELEBRATION? WE HAVE  
EVERYTHING YOU NEED.  
WE CAN ACCOMODATE  
ANYTHING FROM A SMALL  
GATHERING WITH  
FRIENDS OR FAMILY TO  
LARGER DEPARTMENT OR  
COMPANY EVENTS.

## DIETARY KEY:

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## STARTERS

Winter Vegetable Soup  
(VG, GFA)

Chicken and spiced apricot  
terrine, house chutney, sea salt  
crisp bread  
(DF, GFA)

Butternut squash, onion and  
spinach tart, cranberry balsamic  
dressing  
(VG)

Scorched mackerel, pak choi,  
ginger and soya dressing  
(DF, GF)

Set sliced beetroot , crumbled  
blue cheese, beetroot puree  
(GF, V)

## MAINS

Traditional roast turkey, stuffing,  
bacon wrapped chipolatas  
(DFA, GFA)

Roasted hake fillet, with lobster  
bisque sauce  
(DFA, GF)

Vegan cauliflower cheese tart  
(VG, GF)

Beef bourguignon, sauteed kale,  
hasselback potatoes  
(GF)

Slow roast belly pork, piquant  
sauce, whole grain mustard mash  
(GF)

## DESSERTS

Cranberry and orange sponge  
with traditional custard  
(GF)

Chocolate truffle torte,  
cranberry syrup, Chantilly  
cream  
(VG, GF)

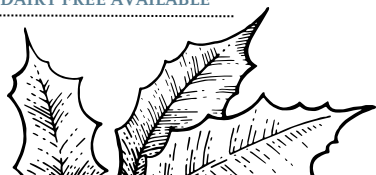
Raspberry frangipan tart,  
brandy chocolate paint, chilled  
cinnamon anglaise  
(GF, DFA)

Duo of cheeses  
(GFA)

St clements, whiskey and  
toasted oat semi freddo



Must be pre-booked. A non-refundable deposit of £15.00 per person is due on confirmation of your lunch. The balance is due 4 weeks prior along with your pre-order.



THURSDAY 25 DECEMBER

12:00PM - 4:00PM

RAMBLEWOOD INN

# CHRISTMAS DAY LUNCH

£79.00 per adult | £38.00 per child under 12

OUR POPULAR FAMILY FRIENDLY CHRISTMAS DAY LUNCH RETURNS AGAIN. LET US TAKE THE STRESS OF SHOPPING, COOKING AND WASHING UP WHILE YOU RELAX AND ENJOY A MAGICAL TIME WITH YOUR LOVED ONES THIS CHRISTMAS. YOU CAN ALSO EXPECT A VISIT FROM SANTA WITH A GIFT FOR YOUR LITTLE ONES.

## DRINKS

Festive Cocktail or  
Mocktail on arrival



## STARTERS

Apple & Parsnip Soup  
with crusty roll  
-----

Ham hock terrine with  
piccalilli  
-----

Brie and cranberry tart  
with rocket pesto  
-----

Hot smoked Salmon,  
grain mustard dressing,  
sourdough

## MAINS

Traditional roast turkey, bacon  
wrapped chipolatas, sea salt roasted  
potatoes, carrots and parsnips,  
buttered sprouts, cranberry sauce,  
pan roasted gravy  
-----

Pan fried salmon, herb new potatoes,  
roasted root vegetables with caper  
butter sauce  
-----

Roast beef, Yorkshire pudding, sea  
salt roasted potatoes, carrots and  
parsnips, buttered sprouts, pan  
roasted gravy  
-----

Spinach and ricotta tortellini with  
sage sauce

## DESSERTS

Christmas pudding  
with rum butter sauce  
-----

Festive berry Eton  
mess, raspberry sauce  
-----

Chocolate and orange  
ganache tart

## CHEESE

Duo of cheese &  
biscuits, served with  
celery and grapes

Tea, Coffee and  
Mince Pies

-----  
A non-refundable deposit of £20.00  
is due on confirmation. The final  
balance is due 4 weeks prior along  
with your pre-order.

# ORTON HALL CHRISTMAS STAYCATION

2 or 3 Night Christmas Hotel Packages

**2 NIGHTS**  
**24-26 DECEMBER**

Classic Room: £405 per person  
Heritage Room: £495 per person

**3 NIGHTS**  
**24-27 DECEMBER**

Classic Room: £605 per person  
Heritage Room: £695 per person

LET US LOOK AFTER YOU  
THIS CHRISTMAS WITH ONE  
OF OUR STAYCATION  
PACKAGES.

## ARRIVAL 24TH DECEMBER

Arrive during the day, check in, unpack  
your case and make yourself at home

-----

**4.00pm:** Tea, coffee and scones, jam and  
cream will be available in the conservatory

-----

**6.00pm:** Join us in the Drawing Room for  
'Carols from Kings'

-----

**7.00pm:** Dinner in either the Great Room  
or Huntly Restaurant... three courses from  
the Special Christmas Eve Menu

-----

**11.00pm:** Take a walk across to Holy Trinity  
Church for a midnight service

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On your return, we will have hot chocolate  
waiting for you in the lounge

## CHRISTMAS DAY 25TH DECEMBER

**8.00am - 10.00am:** Help yourself to  
our breakfast buffet in the Orton Suite

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**11.00am:** Present Time, with a visit  
from the 'man in red'

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**12.45pm:** Four Course Christmas Day  
Lunch

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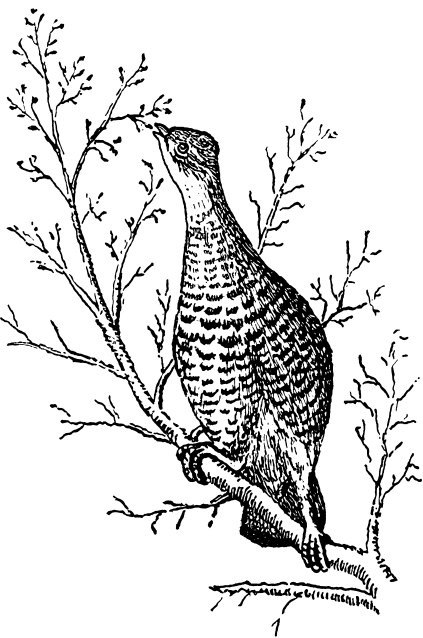
**3.00pm:** Tea and mince pies in the  
Drawing Room (watching the King's  
Speech)

-----

**From 7.00pm:** Evening buffet in the  
Great Room

-----

Free to relax in our conservatory or  
enjoy an early night - it's been a long  
day



A non-refundable deposit of  
£150 per person is required  
at the time of the booking.  
The final balance is due on  
the 1st December.  
Accommodation rates are  
per person based upon  
double occupancy. A single  
supplement may apply.

## BOXING DAY 26TH DECEMBER

**8.00am - 10.00:** Help yourself to our  
breakfast buffet in the Orton Suite

-----

**10:30am:** Morning Film in the  
drawing room

-----

**12:30pm:** Buffet lunch served in the  
Great Room

-----

**3.00pm:** Tea and mince pies in the  
Drawing Room

-----

**7.00pm:** Dinner in the Great Room,  
three courses from the special boxing  
day menu

-----

After Dinner Singer



## 27TH DECEMBER

**8.00am -10.00am:**

Help yourself to our breakfast buffet  
in the Orton Suite

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**11.00am:** Depart at your leisure



WEDNESDAY 31 DECEMBER

ARRIVE AT 6.30PM

DINNER FROM 7.30PM

DANCING UNTIL 1AM

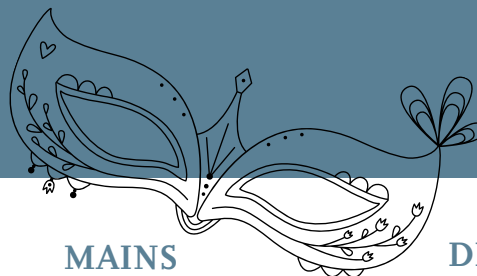
CARRIAGES AT 1.30AM

ORTON HALL

# NEW YEAR'S EVE MASQUARADE BALL

Dinner Only: £80 per person

Dinner plus Bed and Breakfast: From £280.00 per room  
(based on two guests sharing a room)



STEP INTO THE NEW  
YEAR IN STYLE AT OUR  
EXCLUSIVE AND HIGHLY  
ANTICIPATED  
MASQUARADE BALL.  
BEGIN YOUR EVENING  
WITH A RED CARPET  
ARRIVAL, A GLASS OF  
FIZZ AND DELICIOUS  
CANAPES FOLLOWED  
BY A SUMPTUOUS 5  
COURSE MEAL AND  
DANCING UNTIL 1AM.

## STARTERS

French Onion Soup

-----

Marinated Salmon

Tartare, pickled  
cucumber

-----

Marinated beetroot,  
whipped goats cheese,  
herb dressing

-----

Oak Smoked Salmon,  
grain mustard dressing,  
sourdough

## MAINS

Supreme of Chicken with a field  
mushroom and tarragon cream  
fricassee

-----

Beef Wellington with a port wine  
sauce

-----

Skrei Cod en Paupiette, shrimp and  
black truffle butter with asparagus  
and lobster bisque

-----

A pillow of med veg, jumbo cous  
cous, smoked tomato and basil  
fondue

## DESSERTS

Mirrored chocolate truffle  
terrine, pulled chocolate,  
chocolate paint, clotted cream  
ice cream

-----

Cranachan cheesecake,  
raspberry compote, raspberry  
glass.

-----

Poached pear, chestnut cream,  
deep fried ice cream, white  
chocolate ganache, vanilla  
meringue

## CHEESE

Duo of cheese &  
biscuits, served with  
celery and grapes

Tea, coffee and  
homemade chocolate  
truffles to finish

Why not stay the night and spend the first day of  
the new year in relaxation at our onsite spa  
facilities. Pre-bookings required. £20 non  
refundable deposit due at the time of booking.

-----  
Dietary requirements can be catered  
for, please advise your coordinator of  
any dietary requirements you have.



WEDNESDAY 31 DECEMBER

ARRIVE AT 6.00PM  
DINNER FROM 7.00PM  
DANCING UNTIL 12.30AM

ORTON HALL

# NEW YEAR'S EVE FAMILY PARTY

Adult Ticket: £40

Child's Ticket: £20

CELEBRATE THE NEW YEAR  
TOGETHER!  
JOIN US FOR A FUN FILLED  
EVENING PERFECT FOR ALL  
AGES! ENJOY A RELAXED AND  
FESTIVE ATMOSPHERE WITH A  
TWO COURSE BUFFET, FULLY  
STOCKED BAR AND A FAMILY  
FRIENDLY DISCO. DANCE THE  
NIGHT AWAY WITH THOSE  
THAT MATTER MOST.



## MAINS

Chicken Stroganoff

-----

Mushroom stroganoff

-----

Beef Bolognaise

-----

Tomato and Basil Pasta

-----

Rice

-----

Seasonal Vegetables

-----

Crusty Bread

.....  
Dietary requirements can be catered  
for, please advise your coordinator of  
any dietary requirements you have.

## DESSERTS

Chocolate and Caramel Tart

-----

Choux Buns with Salted  
Caramel Sauce

Pre-bookings required.

£20 non-refundable deposit due  
at the time of booking.

WEDNESDAY 31 DECEMBER  
6.30PM - 1.00AM

RAMBLEWOOD INN

# NEW YEAR'S EVE PARTY

£29.00 per person

Includes 2 course buffet and a midnight prosecco toast drink

Wristband Entry available for the Pub Only at £5 each - hand the wristband in at midnight for a free prosecco toast drink

IT'S TIME TO CELEBRATE ALL THAT HAS HAPPENED IN 2025 AND WELCOME IN THE NEW YEAR WITH THE RETURN OF OUR NEW YEARS EVE PARTY.

TICKET'S INCLUDE A RESERVED TABLE FOR THE EVENING, A HOT BUFFET SERVED AT 7.30PM PLUS ACCESS TO A DISCO UNTIL 1AM AND A GLASS OF PROSECCO TO TOAST THE NEW YEAR IN AT MIDNIGHT.



## MAIN COURSE BUFFET

Chicken Curry

-----

Spinach & Potato Curry

-----

Split Pea Daal

-----

Lamb Kebabs

-----

Rice

-----

Naan Bread

-----

Poppadoms

-----

## DESSERT BUFFET

Mini Donuts

-----

Chocolate Brownie

-----

Mini Cheesecakes

Spaces must be pre-booked in advance and full payment must be received prior to the date.



# ORTON HALL

## JANUARY FESTIVE PARTIES

Includes three-course dinner and DJ entertainment until midnight.  
£35.00 per person

Looking for an exclusive party?  
Speak to one of our coordinators  
to arrange a private event for  
friends, family or colleagues this  
party season and let us help you  
bring your festive vision to life.

LETS KEEP THE PARTY GOING,  
CHRISTMAS DOESN'T HAVE TO END IN  
DECEMBER. IF YOU HAVE BEEN  
UNABLE TO CELEBRATE IN 2025, IT'S  
NOT TOO LATE, WHY NOT KICK OFF  
2026 WITH A BANG AND BOOK ONE  
OF OUR JANUARY PARTY NIGHTS.

With a choice of rooms, from  
the Great Room for up to 70  
and the Orton Suite for up to  
120 guests we are sure to have  
the right space for you.

Arrive at 6.00pm for 7.00pm  
sit-down. Entertainment until  
midnight, carriages at 12.30am.  
Dress code is smart casual, no  
trainers.

### STARTERS

Winter Vegetable Soup  
(VG, GFA)

-----

Chicken and spiced apricot  
terrine, house chutney, sea  
salt crisp bread  
(DF, GFA)

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Butternut squash, onion and  
spinach tart, cranberry  
balsamic dressing  
(VG)

### MAINS

Traditional roast turkey, bacon  
wrapped chipolatas, sea salt roasted  
potatoes, roasted carrots and  
parsnips, buttered sprouts, cranberry  
sauce, pan roasted gravy  
(DFA, GFA)

-----

Roasted hake fillet, with lobster  
bisque sauce  
(DFA, GF)

-----

Vegan cauliflower cheese tart  
(VG, GF)

All served with sea salted roast  
potatoes, carrots and Brussel sprouts

### DESSERTS

Christmas pudding with  
rum butter sauce  
(DFA, GFA)

-----

Chocolate truffle torte,  
cranberry syrup, Chantilly  
cream  
(VG, GF)

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Raspberry frangipan tart,  
brandy chocolate paint,  
chilled cinnamon anglaise  
(GF, DFA)



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The balance is due 4 weeks prior  
along with your pre-order.

Orton Hall Hotel and Spa  
The Village, Orton Longueville,  
Peterborough, PE2 7DN

To book, please email us at  
[conference@ortonhall.co.uk](mailto:conference@ortonhall.co.uk)  
or call 01733 391111