

Orton Hall

— HOTEL & SPA —



CHRISTMAS 2026

SUNDAY 15 NOVEMBER

11:00AM - 3:00PM

ORTON HALL

CHRISTMAS MARKET

Free Entry



SAVE THE DATE!
WE ARE DELIGHTED TO BE BRINGING OUR THIRD ANNUAL CHRISTMAS MARKET BACK FOR 2026. WITH APPROXIMATELY 50 FOOD, CRAFT AND GIFT STANDS BOTH INDOORS AND OUTDOORS WE HAVE SOMETHING FOR EVERYONE. PERFECT FOR SOME EARLY CHRISTMAS PRESENT SHOPPING OR EVEN A TREAT OR TWO FOR YOURSELF ALONG THE WAY.

Step into the magic of the festive season and join us for our Christmas Market – the perfect place to embrace the spirit of Christmas with family and friends. Wander through a wonderful selection of gift, food and craft stalls, ideal for finding those special early Christmas presents and unique festive treats.



Warm up with a delicious mulled wine, indulge in comforting festive favourites including Yorkshire pudding wraps and festive crumble, and enjoy fun for all ages with face painting and plenty of seasonal cheer throughout the day.

New for 2026 – we are excited to welcome special 30-minute live shows from Anna and Elsa by Darling Princess Parties. Perfect for entertaining little ones, the magical performances will feature songs, stories and plenty of princess fun.

Vendor Opportunities Available

We still have a limited number of spaces available for vendors and suppliers who would like to be part of our Christmas Market. If you are interested in showcasing your products, please email conference@ortonhall.co.uk with details of what you sell and a member of our team will be in touch.



SUNDAY 22nd NOVEMBER &
SUNDAY 6th DECEMBER

ORTON HALL

CHRISTMAS WREATH DECORATION WORKSHOP AND FESTIVE AFTERNOON TEA

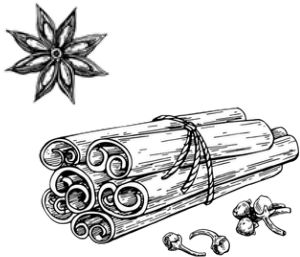
£58.00 per person

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. THESE WORKSHOPS ARE SO POPULAR WE HAVE ADDED AN ADDITIONAL DATE FOR 2026.

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



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 23 NOVEMBER

12:00PM - 4:00PM DAILY

ORTON HALL

SWEET & SAVOURY FESTIVE AFTERNOON TEA

£23.50 per person | £12.00 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

Cheddar cheese, mayonnaise and spring onion

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 festive desserts

Sherry & almond trifle

DRINKS

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

CHILDREN'S AFTERNOON TEA

Honey roast ham

Cheddar cheese, and Mayo

Carrot and cucumber sticks with cream cheese dip

Mini Fruit Trifle

Chefs choice of sweet treat

DRINKS

Apple Juice, Orange Juice or Squash



FROM 20 NOVEMBER
TO 22 DECEMBER
BETWEEN 12:00PM - 4:00PM

ORTON HALL FESTIVE LUNCHES

£32.00 per person for Lunch

Private Dinners also available - speak with our team for options.

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

ADD THREE
CANAPES FOR £8.95
PER PERSON

ADD A CHEESEBOARD
COURSE FOR £8.95 PER
PERSON

DIETARY KEY:

V = VEGETARIAN

VG = VEGAN

GF = GLUTEN FREE

DF = DAIRY FREE

GFA = GLUTEN FREE AVAILABLE

DFA = DAIRY FREE AVAILABLE

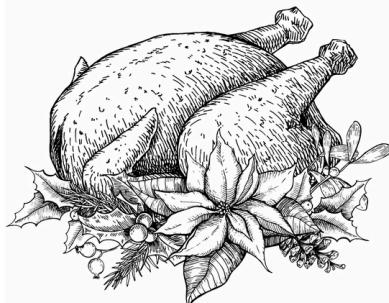
STARTERS

Golden vegetable Soup,
artisan bread roll
(VG, GFA)

Chicken and chorizo terrine,
smoked beetroot chutney
(GFA)

Sliced vine tomato, roast and
sundried tomato compote,
tomato and basil dressed
mozzarella, sundried tomato
rocket dressing
(V, GF)

Sliced honey dew melon,
ginger and mint marinated
watermelon, ginger syrup
(VG, GF)



MAINS

Traditional roast turkey, cranberry
and sage stuffing, wrapped
chipolata, gratin potato, roasted
carrots, honey parsnip puree, sage
buttered sprouts, pan roasted gravy
(DFA, GFA)

Pork Loin Steak, spiced apple
chutney, chimichurri sauce, gratin
potatoes, seasonal vegetables, pan
roasted gravy
(DFA, GFA)

Oven roasted hake, shellfish veloute,
samphire, dill oil, baby potatoes and
leeks
(GF)

Vegetable tagine tart, harissa spiced
tomato sauce, roasted new potatoes
(VG, GF)

DESSERTS

Traditional plum pudding
with brandy infused custard
(DFA, GFA)

Chocolate truffle brownie
torte, chantilly cream
(VG, GF)

Raspberry and gin
cheesecake, lime jelly, berry
paint
(GF, DF)

A medley of hand cut
tropical and autumnal fruits,
lemongrass and lime
infusion
(VG, GF)

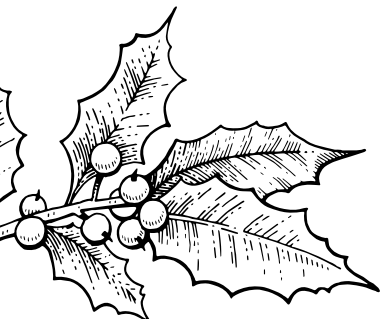
Must be pre-booked. A non-refundable deposit of £15.00 per person is due on confirmation of your lunch. The balance is due 4 weeks prior along with your pre-order.

ORTON HALL FESTIVE PARTIES

Includes three-course dinner and DJ entertainment until midnight.

£49.95 per person Fridays/Saturdays | £35.00 per person Thursdays/Sundays | £35.00 per person January 2027

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.



JUST LOOKING FOR A DINNER? OUR DRAWING ROOM CAN SEAT UP TO 40.

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:
3rd, 10th and 17th
December

FRIDAYS:
4th, 11th and 18th December

SATURDAYS:
5th, 12th and 19th December

NOVEMBER 2026 OR
JANUARY 2027:
Check available dates with
the events team.

STARTERS

MAINS

DESSERTS

Golden vegetable Soup
(VG, GFA)

Chicken and chorizo terrine,
smoked beetroot chutney
(GFA)

Sliced vine tomato,
mozzarella, sundried tomato
and rocket dressing
(V, GF)

Sliced honey dew melon,
ginger and mint marinated
watermelon
(VG, GF)

Traditional roast turkey, cranberry
and sage stuffing, wrapped chipolata,
gratin potato, roasted carrots, honey
parsnip puree, sage buttered sprouts,
pan roasted gravy
(DFA, GFA)

Pork Loin Steak, spiced apple
chutney, chimichurri sauce, gratin
potatoes, seasonal vegetables and pan
roasted gravy
(DFA, GFA)

Vegetable tagine tart, harissa spiced
tomato sauce, roasted new potatoes
(VG, GF)

Traditional plum pudding
with brandy infused sauce
(DFA, GFA)

Chocolate truffle brownie
torte, chantilly cream
(VG, GF)

Raspberry and gin
cheesecake, lime jelly, berry
paint
(GF, DF)

A medley of hand cut
tropical and autumnal fruits,
lemongrass and lime
infusion
(VG, GF)

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STAY THE NIGHT

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

CLASSIC ROOM WITH BREAKFAST

Single occupancy: £95

Double occupancy: £115

HERITAGE ROOM WITH BREAKFAST

Single occupancy: £120

Double occupancy: £140



ORTON HALL CHRISTMAS STAYCATION

2 or 3 Night Christmas Hotel Packages

2 NIGHTS
24-26 DECEMBER

Classic Room: £415 per person
Heritage Room: £505 per person

3 NIGHTS
24-27 DECEMBER

Classic Room: £615 per person
Heritage Room: £705 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

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

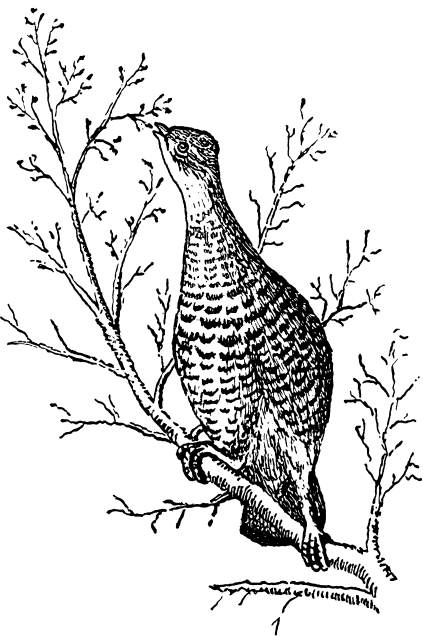
11.00am: Present Time, with a visit
from the 'man in red'

12.45pm: Four Course Christmas Day
Lunch

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

11.00am: Depart at your leisure



THURSDAY 31 DECEMBER

ARRIVE AT 6.30PM
DINNER FROM 7.30PM
DANCING UNTIL 1AM
CARRIAGES AT 1.30AM

ORTON HALL

NEW YEAR'S EVE OLD HOLLYWOOD GLAMOUR BALL

Dinner Only: £89 per person

Dinner plus Bed and Breakfast: From £310.00 per room (upgrade to a Heritage room for £30.00 per night)
(based on two guests sharing a room)

Stay an extra night for £95 B&B

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

GLASS OF FIZZ AND SELECTION OF CANAPES

STARTERS

Minestrone Soup
(VG, GFA)

Beetroot press, goats cheese
bon bon, beetroot and
horseradish puree, herb
dressing
(V, DFA, GFA)

Home cured gin gravadlax,
smoked salmon pate, dill
mayonnaise, sweet pickled
samphire
(GFA)

Confit chicken and black
truffle terrine, fig chutney,
toasted onion bread
(DFA, GFA)

MAINS

Supreme of chicken with chive cafe
au lait sauce
(GF, DFA)

Beef Wellington with a port wine
sauce

Grilled stone bass, shellfish fricassee,
tarragon scented julienne of
vegetables
(GF)

Carrot and spiced marmalade
pithivier, thyme sauce
(VG)



DESSERTS

Milk and white chocolate
marbled torte, dark chocolate
brownie crumb, chocolate
meringue, clotted cream

Baked Alaska, berry sauce,
toasted oats
(GFA)

Raspberry and gin cheesecake,
vegan ice cream with ginger
syrup, raspberry compote
(VG, GF)

CHEESE COURSE

Duo of cheese served with
chutney, grapes and
biscuits
(DFA, GFA)

Tea, coffee and
homemade chocolate
truffles to finish



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WHY NOT STAY THE
NIGHT AND SPEND
THE FIRST DAY OF
THE NEW YEAR IN
RELAXATION AT OUR
ONSITE SPA
FACILITIES.

Pre-bookings required.

£25.00 per person 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.

ORTON HALL FESTIVE DRINKS PACKAGES

Available to pre-order for all Events this festive season

MAKE YOUR CELEBRATION EVEN MORE EFFORTLESS WITH OUR PRE-ORDER FESTIVE DRINKS PACKAGES, AVAILABLE TO ADD TO YOUR EVENT THIS CHRISTMAS SEASON. FROM CELEBRATORY FIZZ AND WINES TO BEERS, SPIRITS AND SEASONAL FAVOURITES, HAVE YOUR DRINKS READY AND WAITING FOR YOUR GUESTS ON ARRIVAL. SIT BACK, RAISE A GLASS AND ENJOY MORE TIME CELEBRATING WHILE WE TAKE CARE OF THE REST.

PARTY BUCKETS

- Bucket of 6 premium beers - £28.50
- Bucket of 6 ciders (500ml) - £33.00
- Bucket of 6 soft drinks (330ml) - £19.00

PROSECCO / CHAMPAGNE

- Bottle of Prosecco - £30.00
- Nua Sparkling Rose - £30.00
- Louis Regnier Grand Brut Champagne - £55.00

HOUSE WINES

(Function Wine List available on request)

- Bottle of house red wine - £25.00
- Bottle of house white wine - £25.00
- Bottle of house rose wine - £25.00

DRINKS PACKAGES

COMET £105.00 per table

- 1 Bucket of your choice
- 2 Bottles of house wine
- 1 Bottle of prosecco

PRANCER £107.50 per table

- 2 Bottles of house wine
- 2 Bottle of prosecco

DRINKS JUGS

(Each jug serves 5 glasses)

- Jug of Elderflower Fizz - £15.00
- Jug of Winter Aperol Spritz - £40.00
- Jug of Cranberry Gin Fizz - £40.00

ARRIVAL DRINKS RECEPTION

(For private parties only)

- Glass of Prosecco - £6.50
- The Grinch Martini - £8.00
- Winter Aperol Spritz - £8.00
- Cranberry Gin Fizz - £8.00
- Poinsetta - Prosecco, Cointreau, Cranberry - £8.00



To add a pre-order to your table or event please contact your event coordinator on conference@ortonhall.co.uk or call 01733 391111 (option 4 for events). All pre-orders must be pre-paid prior to the day.

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

To book, please email us at
conference@ortonhall.co.uk
or call 01733 391111 (option 4 for
events)