

SECKFORD HALL HOTEL & SPA



Christmas 2021

A CHRISTMAS TO *remember*

Make yourself at home this festive period in the stately surroundings of charming and cosy Seckford Hall. Seckford will be decked with boughs of holly and beautiful decorations ready for a wonderful series of seasonal events.

Imagine a Christmas full of traditional lunches, festive afternoon teas and special dinners, all created by our talented chefs and with no washing up for you!

**Magical Christmas
memories start here....**

Christmas Events

The run-up to Christmas can be as exciting as the day itself, with our fabulously festive craft and foodie events throughout December.

SUNDAY
21
NOVEMBER
11am – 4pm

Christmas Fayre

The fayre will include a variety of stalls, with handmade wreaths, handmade silver jewellery, gorgeous candles and much more.

SUNDAY
28
NOVEMBER



Christmas Wreath Making

Morning session 9:30am - 1:00pm

Afternoon session 1:30pm – 5:00pm

- ★ Arrival coffee & shortbread
- ★ Wreath making and two-course Sunday Lunch

- ★ Arrival coffee & shortbread
- ★ Wreath making and festive afternoon tea

£65 per session per person (early booking essential as spaces fill fast!)

SUNDAY
12
DECEMBER

From 6pm



Christmas Carols Evening

Enjoy a glass of mulled wine & Chef's selection of festive canapes while listening to our local choir The Humming Birds sing both traditional and modern carols.

Pre-booking required as spaces fill fast!

£10 per adult

£5 per child under 12

SUNDAY
12
DECEMBER



Sunday Lunch with Santa

Bring your little "Superheroes & Princesses" to enjoy Sunday Lunch with Santa. Enjoy a sumptuous three course Sunday Lunch with a visit from Santa and a gift for every child. There will even be a prize for the best dressed Superhero or Princess!

Pre-booking required as spaces fill fast!

£30 per adult

£15 per child under 12

Christmas Parties

Looking for an amazing venue to host your Christmas party?

At Seckford Hall you can join one of our glamorous party nights or let us host your own exclusive festive event. Whatever you choose, you can expect a wonderful wintry atmosphere with festive food, classic cocktails and lively entertainment.

At each Mistletoe & Martini party night, guests will enjoy...

- ★ Themed decor
- ★ Martini on arrival
- ★ Three-course dinner
- ★ Christmas crackers
- ★ DJ & dancing till midnight

Optional upgrades

- ★ All-inclusive drinks package
- ★ Speakeasy cocktail bar
- ★ Ice sculptures



Why go home?

Your guests can choose to retire to our enchanting bedrooms and suites and enjoy a tasty breakfast the morning after the party. Preferential rates available for booking directly with us.

Mistletoe & Martinis



Christmas time, mistletoe and... well, martinis actually! Join the festive fun at Seckford Hall this Christmas for our truly magnificent Mistletoe and Martini party night. Whether you're a small group of friends or a work party, make this Christmas magical at our historic hotel in the heart of Suffolk.

With roaring fires and twinkling fairy lights, we invite you into our winter wonderland for a dazzling night of dining, dancing and martinis galore as you toast the festive period with us here at Seckford Hall. Get ready to put on your party shoes, sip on some martinis and spread the festive cheer. Don't miss out - get your tickets today.



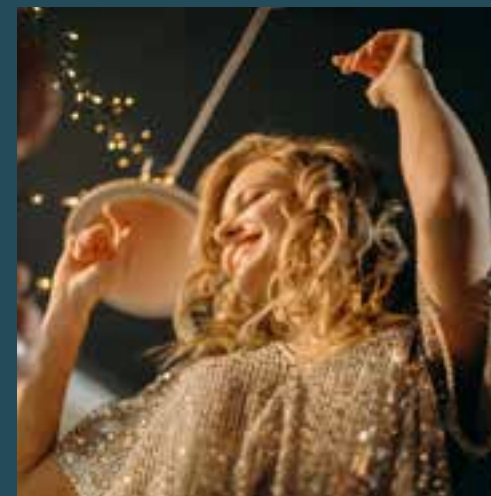
See you under the mistletoe!

- ★ Friday 3rd December
- ★ Saturday 4th December
- ★ Friday 10th December
- ★ Saturday 11th December
- ★ Friday 17th December
- ★ Saturday 18th December



Prices from
£55
per person

(Prices include VAT)



Tribute Christmas Parties



SATURDAY 27TH NOVEMBER &
WEDNESDAY 22ND DECEMBER

Dirty Dancing vs Grease Tribute Night

Calling all the Pink Ladies and T-Birds - join us at Seckford Hall this December as two tribute nights combine to give you the time of your life!

Experience a fun-packed night of entertainment as two of the most iconic musicals of all time go head to head. We guarantee you'll be rocking and rolling all night long, so get ready to sing your heart out and dance the night away. And remember - nobody puts Baby in the corner.

£45 per person

which includes a 3-course dinner, live entertainment & dancing till midnight



THURSDAY 9TH DECEMBER

Robbie Williams Tribute Night

For one night only, let us entertain you at Seckford Hall with an unmissable night of fun and dancing at our Robbie Williams tribute night.

With fabulous food, fine wine and fantastic music, get ready to hit the dance floor as you join us for an unforgettable evening. Why not make a night of it and stay over at our hotel? We guarantee you'll have 'no regrets'!

£45 per person

which includes a 3-course dinner, live entertainment & dancing till midnight

(Prices include VAT)

THURSDAY 16TH DECEMBER

Olly Murs Tribute Night

Dance the night away this December at Seckford Hall's upbeat and feel-good tribute evening, celebrating the much-loved music of Essex-born pop star Olly Murs.

This unmissable tribute show features live entertainment and all the hits from one of X Factor's most successful stars, along with delicious food and a toe-tapping disco. Your heart will skip a beat for sure!

£45 per person

which includes a 3-course dinner, live entertainment & dancing till midnight



Party nights are available throughout the festive season. Call **01394 385 678** option 4 or email **events@seckford.co.uk** for more details.

Christmas Parties Menu

STARTERS

Mushroom and thyme soup with roasted chestnuts and garlic croutons (Vegan)

Chicken and ham hock terrine with spiced pear chutney and melba toast

Aromatic crumbed goats cheese mousse with beetroot, raspberry and hazelnut dressing (Vegetarian)

Smoked salmon and crayfish salad with lemon and chive crème fraîche

MAINS

Roasted local turkey breast with chestnut, red onion and smoked bacon stuffed leg, pig in blanket, roast potatoes, seasonal vegetables and cranberry sauce

Braised shoulder of lamb with sauté leek mash potato, seasonal vegetables and rosemary jus

Lemon and dill roasted seabass fillet with garlic fondant potato, seasonal vegetables and a white wine cream sauce

Slowly cooked portobello mushrooms with celeriac remoulade, hassell back potato and herb oil dressing (Vegan)

DESSERTS

Chef's homemade Christmas pudding with brandy crème anglaise

Dark chocolate orange brulee with homemade gingerbread

Vegan sticky toffee pudding with toffee sauce

Christmas Mess, cranberries, raspberries, pomegranate, cinnamon cream and meringue

(Same menu for Tribute Nights & Mistletoe & Martini Party Nights)

Gluten free & dairy free options available please ask

Festive Dining



Trust your taste buds to our talented chefs and enjoy culinary masterpieces made with only the freshest local produce in our stylish Tudor-style restaurant.

This Christmas you can enjoy everything from Festive Afternoon Teas to scrumptious seasonal festive dinners. Or why not plan a very special festive lunch? The choice is yours!

Tea & coffee with mini mince pies _____ **£3.50 per person**

Festive Afternoon Tea

For an intimate celebration, leave the crisp winter weather behind, and step into a cosy world of log fires and twinkling lights.

Enjoy a delicious Festive Afternoon Tea at Seckford Hall with your family and friends, feasting on three tiers of tasty treats like Christmassy cakes and cranberry and orange scones with mulled wine jam.

£19.50 per person

Vegetarian, vegan, gluten free & dairy free options available please ask

(Prices include VAT)



Festive Lunch Menu

2 Courses - £19.50 per person

3 Courses - £25.00 per person

STARTERS

Mushroom and thyme soup

with roasted chestnuts and garlic croutons (Vegan)

Chicken and ham hock terrine

with spiced pear chutney and melba toast

Aromatic crumbed goats cheese mousse

with beetroot, raspberry and hazelnut dressing (Vegetarian)

MAINS

Roasted local turkey breast

with chestnut, red onion and smoked bacon stuffed leg, pig in blanket, roast potatoes, seasonal vegetables and cranberry sauce

Lemon and dill roasted seabass fillet

with garlic fondant potato, seasonal vegetables and a white wine cream sauce

Slowly cooked portobello mushrooms

with celeriac remoulade, hassell back potato and herb oil dressing (Vegan)

DESSERTS

Chef's homemade Christmas pudding

with brandy crème anglaise

Christmas Mess

Cranberries, raspberries, pomegranate, cinnamon cream and meringue

Vegan sticky toffee pudding

with toffee sauce

Gluten free & dairy free options available please ask - Prices include VAT

Festive Dinner Menu

3 Courses - £29.95 per person

STARTERS

Mushroom and thyme soup

with roasted chestnuts and garlic croutons (Vegan)

Chicken and ham hock terrine

with spiced pear chutney and melba toast

Aromatic crumbed goats cheese mousse

with beetroot, raspberry and hazelnut dressing (Vegetarian)

MAINS

Roasted local turkey breast

with chestnut, red onion and smoked bacon stuffed leg, pig in blanket, roast potatoes, seasonal vegetables and cranberry sauce

Braised shoulder of lamb

with sauté leek mash potato, seasonal vegetables and rosemary jus

Lemon and dill roasted seabass fillet

with garlic fondant potato, seasonal vegetables and a white wine cream sauce

Slowly cooked portobello mushrooms

with celeriac remoulade, hassell back potato and herb oil dressing (Vegan)

DESSERTS

Chef's homemade Christmas pudding

with brandy crème anglaise

Dark chocolate orange brulee

with homemade gingerbread

Vegan sticky toffee pudding

with toffee sauce

Gluten free & dairy free options available please ask - Prices include VAT

A Christmas Break

Each Christmas at Seckford is special, and this year is no different. Expect fabulous food, fine wine (and maybe just a bit of bubbly!), dreamy desserts and sumptuous amounts of fun. What more could you want for a happy Christmas?

Christmas Eve

- ★ Arrive to a warming glass of mulled wine and carol singers
- ★ Indulge with a three-course dinner

Christmas Day

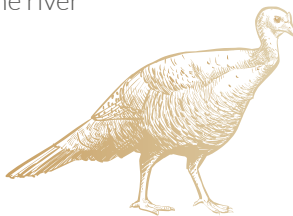
- ★ Awake to a hearty Suffolk breakfast
- ★ Time to exchange gifts – including a little one from us!
- ★ Tuck into a fabulous Christmas Lunch
- ★ Enjoy a light evening supper of cheeses & paté finished with a slice of Chef’s homemade Christmas cake
- ★ Join in with our Christmas quiz

Boxing Day

- ★ Awake to a hearty Suffolk breakfast
- ★ Take in the heritage of Seckford with a walk around the grounds or pop into Woodbridge for a stroll by the river
- ★ Enjoy a relaxing candlelit three-course dinner

27th December

- ★ Awake to a hearty Suffolk breakfast
- ★ Depart with happy Christmas memories



(Prices include VAT)

Prices from
£450
per person



*Prices are per person, based on two people sharing a standard double room for 3 nights. Children are welcome at 50% of the full price up to the age of 12 and sharing with adults.

There's no need to leave your favourite four-legged friend behind – please ask about our dog-friendly rooms and charges. Room upgrade and family rooms available. Prices include spa access.

Christmas Day Menu

£110 per adult £55 per child under 12

Chef's selection of festive canapes & a glass of mulled wine

STARTERS

Christmas spiced lamb and pork terrine

with rocket, coriander and lemon salad, melba toast and smoked tomato chutney

Roasted plum tomato and thyme Soup

with truffle oil, salsa verde and focaccia crouton (Vegan)

★ ★ ★

Trio of salmon

with horseradish crème fraîche, lemon and dill infused cucumber, beetroot and hazelnut dressing

Trio of baby beetroot

with raspberry puree, balsamic jelly, toasted hazelnuts, hazelnut oil (Vegan)

MAINS

Roast local turkey ballotine

with chestnut, red onion and smoked bacon stuffing, pigs in blankets, roast potatoes, baby carrots, baby parsnip, braised red cabbage, sprouts and warm cranberry sauce

Pearl barley risotto

with roasted winter squash, rocket and herb oil (Vegan)

DESSERTS

Chef's homemade Christmas pudding

with brandy crème anglaise

Chocolate mousse

with marinated cherries, chocolate sponge and cherry gel (Vegan)

★ ★ ★

Coffee & mini mince pies

Gluten free & dairy free options available please ask - Prices include VAT

Boxing Day Menu

£35 per adult

£17.50 per child under 12

STARTERS

Roasted cream of parsnip soup

with mini onion bhaji, curry oil and crispy focaccia

Crab and crème fraiche tart

with roasted cherry vine tomatoes, rocket and chive oil

Chicken liver parfait

with toasted brioche and golden raisin and apricot jam

Poached duck egg

with sauté wild mushrooms, crispy shallots and tarragon dressing

MAINS

Marinated pork fillet

with crushed sweet potato, kale, baby carrots and bordelaise sauce

Beer battered cod fillet

with hand cut chips, pea puree and tartare sauce

Roast sirloin of beef

with Yorkshire pudding, roast potatoes, parsnip puree, seasonal vegetables and jus

Aubergine, tomato, cashew and freekeh tagine

with flat bread and cucumber raita (Vegan)

Pan seared salmon supreme

with orange braised baby fennel, sauté potatoes and tarragon butter

DESSERTS

Chocolate caramel tart

with clotted cream and hazelnut brittle

Sticky toffee pudding

with toffee sauce and vanilla ice cream

Lemon panna cotta

with shortbread, raspberry and mint salad

Local cheese and biscuits

with quince jelly, red onion chutney, grapes and celery

Vegan, gluten free & dairy free options available please ask - Prices include VAT



Twixmas

From
27th - 30th December

Put your feet up during that magical week between Christmas and New Year in the warm and characterful surroundings of Seckford Hall.

With oodles of space, a relaxing spa to kick back in, delightful grounds to explore and inspiring views, it's the perfect place to spend some down time during the festive period.

What's included*

- ★ Dine in with a three-course dinner
- ★ Awake to a hearty Suffolk breakfast
- ★ Take time to relax in the Spa

Prices from
£195
per night

*Prices include VAT

Includes breakfast and based on 2 people sharing a standard room – upgrades available. Minimum 2 night stay.

New Year's Eve

Countdown to 2022 in spectacular style at Seckford Hall with an incredible evening of fabulous food, flowing drinks and awesome entertainment. Nowhere does New Year's Eve quite like Seckford Hall.

The celebrations take place in the elegant Great Hall, where you'll enjoy an arrival drink and a sumptuous four-course dinner accompanied by music, before welcoming the new year with a bang, with virtual fireworks at midnight from a live feed to Big Ben!

£95
per person

Gala Dinner Menu

*Chef's selection of festive canapes
& a glass of fizz*

STARTERS

Guinea fowl terrine

with smoked bacon, mushrooms, pickled apple, parfait cigar and celeriac puree

Roasted butternut squash velouté

with toasted pumpkin seeds, pickled squash and rapeseed oil

MAINS

Beef wellington

with fondant potato, caramelised parsnip puree, baby carrots and kale

Beetroot, baby spinach and root vegetable wellington

with fondant potato, caramelised parsnip puree, baby carrots and kale

DESSERTS

Apple mousse

with blackberry jelly, blackberries, apple meringue, apple sherbet crisp and walnut crumb

Dark chocolate and salted caramel delicé

with caramelised white chocolate and raspberries

★ ★ ★

*Chef's selection of British cheeses served with
onion marmalade, celery & artisan biscuits
followed by coffee & mints*

*Vegan, gluten free & dairy free options available please ask
- Prices include VAT*

New Year's Eve Break with Gala Dinner

New Year's Eve

- ★ Arrive from 3pm with the option to relax in our Spa
- ★ Enjoy Chef's selection of canapés & a glass of fizz to start the evening
- ★ Join us for our four-course Gala Dinner with dancing till 1am
- ★ Ring in the New Year with live feed from Big Ben & virtual fireworks

New Year's Day

- ★ Awake to a hearty Suffolk breakfast
- ★ Why not take a stroll into Woodbridge or kick back & relax in the spa?
- ★ Enjoy a relaxing candlelit three-course dinner

2nd January

- ★ Awake to a hearty Suffolk breakfast
- ★ Depart with happy New Year memories



Prices from
£325
per person

*Prices include VAT

Prices are per person, based on two people sharing a cosy double room for 3 nights. Children are welcome at 50% of the full price up to the age of 12 and sharing with adults.

There's no need to leave your favourite four-legged friend behind – please ask about our dog-friendly rooms and charges. Room upgrade and family rooms available. Prices include spa access.



SECKFORD HALL HOTEL & SPA

Seckford Hall • Woodbridge • Suffolk • IP13 6NU

www.seckford.co.uk

For more details or to book please
call **01394 385 678** or email events@seckford.co.uk



The Ultimate Gift

A selection of accommodation, spa and dining
gift experiences are available to buy online.

Delivered swiftly by email,
they make perfect presents.