



Christnas 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 Masquerade party night, guests will enjoy...

- ★ Themed decor
- ★ Sparkling arrival drink
- ★ Three-course dinner
- ★ Christmas crackers
- ★ DJ & dancing till midnight

Optional upgrades

- ★ All-inclusive drinks package
- ★ Luxury 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.

£60 per person

Masquerade

Christmas time, the perfect time to dress up! Join the festive fun at Seckford Hall this Christmas for our truly magnificent Masquerade party nights. 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, decadence, and dancing galore as you toast the festive period with us here at Seckford Hall. Get ready to put on your fancy masks and dancing shoes to spread the festive cheer.

Don't miss out - get your tickets today.

- Saturday 26th November
- Friday 2nd December
- Friday 9th & Saturday 10th December
- ★ Friday 16th & Saturday 17th December
- ★ Friday 17th December
- ★ Thursday 22nd December

Christnas Parties Heru

STARTERS

Parsnip soup with curried golden raisin, curry oil

Chicken liver parfait with ginger and apricot chutney, thyme crackers

Gin and tonic cured salmon with compressed cucumber, preserved lemon, soda bread and dill mayonnaise

Honey roasted fig with gorgonzola, toasted smoked almonds and a balsamic reduction

MAINS

Roasted local turkey breast with chestnut, red onion and smoked bacon stuffing, pig in blanket and roast potatoes

Slowly braised pork belly, apple puree and Dijon mustard mash potato

Pan roasted sea bass fillet, lemon and caper crushed new potato and a warm tartare sauce

Wild mushroom, baby spinach and roasted garlic tartlet, buttered new potatoes and tarragon sauce

All served with honey roasted carrots, sprouts and braised red cabbage

DESSERTS

Chocolate truffle and orange torte with Christmas pudding ice cream and white chocolate sauce

Christmas crème brulee with gingerbread cake

Baked vanilla cheesecake with cherry compote and touched marzipan

Cheese and biscuits with quince jelly, chutney and grapes

Gluten free & dairy free options available please ask

(Prices include VAT)

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 £5.50 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.

£22.50 per person

(48hours advance bookings required)

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





3 Courses - £32.00 per person Group bookings over 8 guests (pre-orders required)

STARTERS

Parsnip soup

with curried golden raisin, curry oil

Chicken liver parfait

with ginger and apricot chutney, thyme crackers

Gin and tonic cured salmon

with compressed cucumber, preserved lemon, soda bread and dill mayonnaise

Honey roasted fig

with gorgonzola, toasted smoked almonds and a balsamic reduction

MAINS

Roasted local turkey breast

with chestnut, red onion and smoked bacon stuffing, pig in blanket and roast potatoes

Slowly braised pork belly

with apple puree and Dijon mustard mash potato

Pan roasted sea bass fillet

with lemon and caper crushed new potato and a warm tartare sauce

Wild mushroom

with baby spinach and roasted garlic tartlet, buttered new potatoes and tarragon sauce

All served with honey roasted carrots, sprouts and braised red cabbage

DESSERTS

Chocolate truffle and orange torte

with Christmas pudding ice cream and white chocolate sauce

Christmas crème brulee

with gingerbread cake

Baked vanilla cheesecake

with cherry compote and touched marzipan

Cheese and biscuits

with quince jelly, chutney and grapes

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 mince pies
- ★ 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 & pate 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 hot fork buffet and sweet treats
- ★ Join in with our Christmas Bingo

27th December

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



£490 per person





£110 per adult

£55 per child under 12

STARTERS

Christmas Spiced Smoked Duck

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

Roasted Plum Tomato and Thyme Soup

with truffle oil, salsa verde and focaccia crouton

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Trio of salmon

with horseradish crème fraiche, gin and dill infused cucumber and roasted baby beetroot

Trio of baby beetroot

with raspberry puree, balsamic reduction, toasted hazelnuts and hazelnut oil

MAINS

Roast Local Turkey

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

Sweet Potato Dauphinoise

with wilted baby spinach, slowly roasted red onions and onion jus

DESSERTS

Chef's Homemade Christmas Pudding

with brandy crème anglaise

Baked Vanilla Cheesecake

with marinated Cherries, crystalized pistachios and pistachio cream

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Tea. Coffee. Mince Pies and Chocolate Truffles

(Prices include VAT

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

Boxing Day Menu

£39.50 per adult £17.50 per child under 12

STARTERS

Roasted Cream of Parsnip Soup

with mini onion bhaji, curry oil and crispy focaccia

Chicken liver parfait

with toasted brioche and golden raisin and apricot jam

King Prawn Spring Rolls

with sesame oil and sweet chilli sauce

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

Roast sirloin of beef

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

Pan seared salmon supreme

with roasted cherry vine tomatoes, sauté potatoes and pesto dressing

Beer battered cod fillet

with hand cut chips, pea puree and tartare sauce

Butternut Squash, Leek, Mushroom and Baby Spinach Lasagne

with dressed side salad

DESSERTS

Chocolate caramel tart

with clotted cream and hazelnut

Baileys Panna Cotta

with shortbread, raspberry and mint salad

Warm Apple and Blackberry Pie

with vanilla crème anglaise

Local cheese and biscuits

with quince jelly, red onion chutney, grapes and celery









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

Prices from per night

*Prices include VAT

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

New Years Eve

Countdown to 2023 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!



Gala Dinnen Henu

STARTERS

Guinea fowl terrine

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

Minted pea panacotta

with carrot puree, baby braised fennel, crispy Suffolk blue cheese

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

Trio of mini desserts

Baked Vanilla Cheesecake mango puree and passion fruit

Lemon posset with blueberry compote

Chocolate brownie with salted caramel cremeux

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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 Yeah's Eve Bheak with Gala Dinneh

New Year's Eve

- ★ Arrive 3pm and maybe relax in our Lounge and Tudor Bar
- ★ Enjoy 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 fireworks & sparklers

New Year's Day

- ★ Awake to a hearty Suffolk breakfast
- ★ Why not take a stroll into Woodbridge or join us in the lounge by the fire
- ★ Enjoy a relaxing candlelit three-course dinner

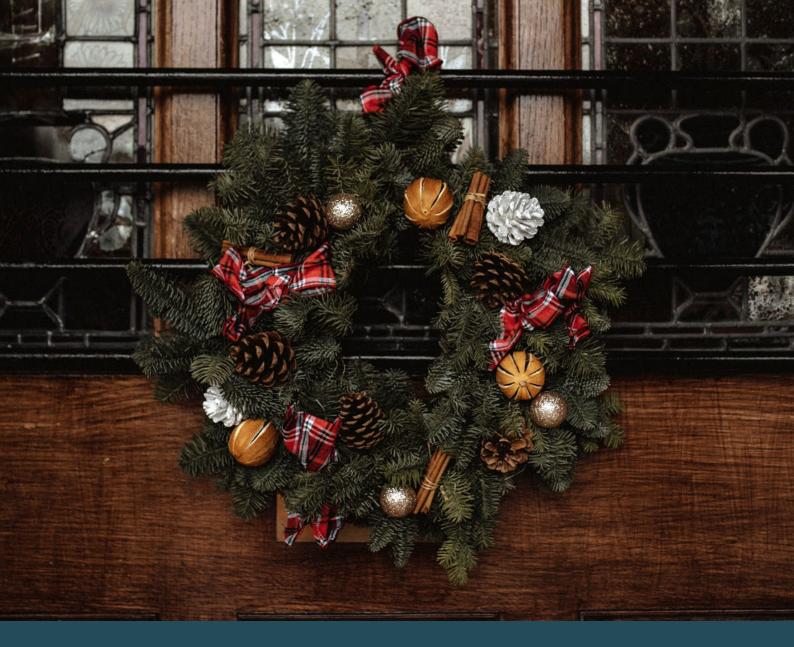
2nd January

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



£350 per person

*Prices include VAT e per person, based on two people double room for 2 nights. need to leave your favourite friend behind – please ask riendly rooms and charges. n upgrade and family rooms available.



SECKFORD HALL BOTEL 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**



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