

at hawkstone hall & gardens





# AT HAWKSTONE HALL & GARDENS

JOIN US AT HAWKSTONE HALL & GARDENS FOR A CHRISTMAS LIKE NO OTHER..

WITH GOLD GILDED CEILINGS AND ROARING FIRES TO COSY UP TO, A VISIT TO HAWKSTONE HALL & GARDENS WILL BE AT THE TOP OF EVERYONES CHRISTMAS LIST THIS YEAR. CHERISH TIME WITH LOVED ONES AND ENJOY SPECTACULAR DINING AND RELAXED WINTER WALKS. HAWKSTONE HALL & GARDENS INVITES YOU TO CELEBRATE CHRISTMAS WITH US IN A TRULY MAGNIFICENT SETTING DECORATED WITH TALL, BUSHY TREES AND MAGICAL GLITTERING BAUBLES.

# Luxury Christmas Breaks

CHRISTMAS, ALL WRAPPED UP



WHEN CHOOSING HAWKSTONE HALL & GARDENS AS THE DESTINATION FOR YOUR CHRISTMAS CELEBRATION, YOU ARE CHOOSING A TRULY MAGNIFICENT SETTING NESTLED WITHIN ANCIENT TREES AND THE ROLLING SHROPSHIRE COUNTRYSIDE. THERE ARE VERY FEW LOCATIONS THAT CAN MATCH THE SPLENDOUR OF HAWKSTONE HALL & GARDENS WHEN SHROUDED IN THE SPARKLING VEIL OF ITS WINTER WONDERLAND GLORY. MAKE SURE THIS YEAR YOU DO SOMETHING DIFFERENT, RELAX AND LEAVE THE HARD WORK TO US...

# Two Nights

ARRIVAL: 24TH DECEMBER 2020 DEPARTS: 26TH DECEMBER 2020

£510

cosy **£650**  £710

SON

£72

£930

Three Nights

ARRIVAL: 24TH DECEMBER 2020

DEPARTS: 27TH DECEMBER 2020

£1020

YOUR TWO NIGHT LUXURY CHRISTMAS BREAK INCLUDES:

- AN ARRIVAL GLASS OF CHAMPAGNE WITH MINCE PIES
- TWO NIGHTS LUXURY ACCOMMODATION
- FESTIVE AFTERNOON TEA AND MULLED WINE
  - CANAPÉS AND DRINKS RECEPTION WITH
    - CHRISTMAS EVE FESTIVE FEAST
      - CHRISTMAS DAY BREAKFAST
  - CHRISTMAS MORNING ENTERTAINMENT
    - YOUR CHRISTMAS DAY LUNCH
  - CHRISTMAS EVENING COCKTAILS AND
    - CHRISTMAS QUIZ
  - BOXING DAY BREAKFAST AND A LATE CHECK-OUT OF TWELVE MIDDAY

FOR CHILDREN SHARING ROOM RATES, PLEASE SPEAK WITH A MEMBER OF THE HAWKSTONE TEAM

YOUR THREE NIGHT LUXURY CHRISTMAS BREAK INCLUDES:

- AN ARRIVAL GLASS OF CHAMPAGNE WITH MINCE PIES
  - THREE NIGHTS LUXURY ACCOMMODATION
  - FESTIVE AFTERNOON TEA WITH MULLED WINE
    - CANAPÉS AND DRINKS RECEPTION WITH
       FINE PLANMENT
      - CHRISTMAS EVE FESTIVE FEAST
        - CHRISTMAS DAY BREAKFAST
      - CHRISTMAS MORNING ENTERTAINMENT
        - YOUR CHRISTMAS DAY LUNCH
- CHRISTMAS EVENING COCKTAILS AND SHARING
  - CHDISTMAS OIII7
  - OYING DAY BREAKEAST
  - BUXING DAY BREAKFAST
- BICYCLE AND WELLY HIRE THROUGHOUT YOUR
   STAY
  - BOXING DAY LUNCH
- PORINKS AND NIBBLES PLUS HAWKSTONE GRAZING
  ROARDS IN THE EVENING
- BREAKFAST ON DAY OF DEPARTURE WITH A LATE CHECKOUT OF TWELVE MIDDAY.

FOR CHILDREN SHARING ROOM RATES, PLEASE SPEAK WITH A MEMBER OF THE HAWKSTONE TEAM







MAKE IT A CHRISTMAS TO REMEMBER IN TRULY LUXURIOUS SURROUNDINGS. ENJOY AN ARRIVAL GLASS OF CHAMPAGNE, BEFORE ENJOYING IN AN INDULGENT SIX COURSE MEAL PREPARED BY OUR EXPERT TEAM OF CHEFS.

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CHEES BREAD WITH HOME CHURNED BUTTER

Ctarters

WINTER PARSNIP, CHESTNUT OLIVE OIL, PARSNIP CRISPS

FOIF GRAS

HOMEMADE BRIOCHE, HAWKSTONE APPLE ORCHARD COMPOTE

BUTTER POACHED SCOTTISH LANGOUSTINE

SAMPHIRE, BLACK WINTER TRUFFLE AND SHRIMP HOLLANDAISE RULETTE

WILD MUSHROOMS, FORAGED HAWKSTONE WOOD SORREL BUTTER, HOMEMADE

SOURDOUGH

NORFOLK QUALL

FLAVOURS OF SHROPSHIRE BEETROOT, BLACKBERRIES

SHROPSHIRE BRONZE TURKEY

ALL THE TRADITIONAL ACCOMPANIMENTS

FILLET STEAK

BONE MARROW POMMES ANNA, HERITAGE CARROTS, KALE, RED WINE JUS POACHED LOBSTER

POMME PUREE, CAULIFLOWER, ENGLISH SEA HERBS, WILD FENNEL, BEURRE BLANC

WELLINGTON (V) KALE, SPINACH, PINE NUT, MUSHROOM, POMMES ANNA, MUSHROOM VELOUTÉ

Dessert

CHRISTMAS PUDDING

BRANDY CRÈME ANGLAISE, CINNAMON TUILE

OPERA CAKE

BLACK FOREST, CHERRY FLAVOURS, DIPLOMAT CREAM

PARFAIT

LEMON, ITALIAN MERINGUE, RASPBERRY MARSHMALLOW BAILEYS CRÈME BRULEE

HAZELNUT CAKE, SUGAR COATED HAZELNUTS

Stropstire Cheese Board
HAWKSTONE APPLE ORCHARD CHUTNEY, CELERY, MUSCAT GRAPES, ARTISAN

CRACKERS

TEA & COFFEE

HOMEMADE PETIT FOURS



SPEND A RELAXING BOXING DAY WITH US. ENJOY AN ARRIVAL GLASS OF CHAMPAGNE, BEFORE INDULGING IN A SUCCULENT THREE COURSE MEAL PREPARED BY OUR EXPERT TEAM OF CHEFS.

### CHEFS BREAD WITH HOME CHURNED BUTTER

Starters

BUTTERNUT SQUASH, SAGE, CHESTNUT

PARFAIT

DUCK LIVER, HAWKSTONE APPLE ORCHARD COMPOTE, BRIOCHE

WILD SALMON GRAVALAX

SHROPSHIRE BEETROOT, CAVIAR

QUAIL

BREAST, ROASTED CHESTNUT SALAD, BLACKBERRY JUS, CHESTNUT PUREE

WILD MUSHROOM, FORAGED WOOD SORREL BUTTER, SOURDOUGH

Main

SHROPSHIRE BRONZE TURKEY

ALL THE TRADITIONAL ACCOMPANIMENTS

STONEBASS

SPINACH, BRAISED CHICORY, DILL POTATOES, VERMOUTH CREAM

BRAISED OXTAIL

MASHED POTATOES, CRISPY ONION, CELERIAC

WFILINGTON (V)

KALE, SPINACH, PINE NUT, MUSHROOM, POMMES ANNA, MUSHROOM VELOUTE

Dessert

CHRISTMAS PUDDING

BRANDY CRÈME ANGLAISE

TORTE

CHOCOLATE, ORANGE, CREMEAUX, CANDIED ORANGE

BREAD & BUTTER PUDDING

CRANBERRY, APRICOT, CRÈME ANGLAISE

MILLE FEILLIF

CHERRY, LEMON CURD, VANILLA CREAM

SHROPSHIRE CHEESE BOARD

HAWKSTONE APPLE ORCHARD CHUTNEY, CELERY, MUSCAT GRAPES, ARTISAN CRACKERS





UNDER THE EXPERT GUIDANCE OF EXECUTIVE CHEF ANDREW WATTS,
HAWKSTONE HALL & GARDENS TRADITIONAL AFTERNOON TEA
COMES ALIVE WITH FESTIVE CHEER THROUGHOUT DECEMBER. THINK
COMFORTING FLAVOURS & DUSTED MINCE PIES, ALL WITHIN THE
DECADENTLY DECORATED SALOON - HAWKSTONE HALL'S
'NO JACKET REQUIRED' RESTAURANT.



£50.00 PER PERSON

SERVED THROUGHOUT DECEMBER IN THE SALOON RESTAURANT.

HAWKSTONE HALL & GARDENS TEAM OF CHEFS CREATE A CULINARY

CELEBRATION USING LOCAL PRODUCE INSPIRED BY THE FESTIVE

SEASON. INDULGE IN SUCCULENT ROAST TURKEY AND CLEMENTINE

FLAVOURS.

### CHEFS HOMEMADE BREAD & HOME CHURNED BUTTER

Starters

SOUP

BUTTERNUT SQUASH, SAGE, CHESTNUT

GRAVADLAX

SALMON, SHROPSHIRE BEETROOT FLAVOURS, CAVIAR

PARFAIT

DUCK LIVER, ORANGE, CRANBERRIES, TOASTED BRIOCHE

MOUSSE

GOATS CHEESE, TOASTED PISTACHIO, BLACK TRUFFLE, HOMEMADE SOURDOUGH CROUTE

Mains

SHROPSHIRE BRONZED TURKEY

ALL THE TRADITIONAL ACCOMPANIMENTS

PORK

SLOW ROASTED BELLY, SPROUTS, SPICED APPLE PUREE, POMMES ANNA

ROASTED STONEBASS

SPINACH, BRAISED CHICORY, DILL POTATOES, WHITE WINE CREAM

RISOTTO (V)

BUTTERNUT SQUASH, PECORINO, BLACK TRUFFLE

Dessert

CHRISTMAS PUDDING

BRANDY CRÈME ANGLAISE

BROWNIE

BLACK FOREST, CHOCOLATE SAUCE, VANILLA ICE CREAM

VANILLA PARFAIT

CRÈME PÂTISSIÈRE, CRANBERRY & SHERRY COMPOTE

MILLE FEUILLE

CLEMENTINE, LEMON, FIG

THURSDAY 26TH NOVEMBER & FRIDAY 27TH NOVEMBER

# WITH FESTIVE AFTERNOON TEA

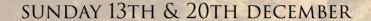
JOIN US FOR SOME WONDERFUL FESTIVE FUN & MAKE YOUR VERY OWN CHRISTMAS WREATH TO TAKE HOME WITH YOU.

THE WORKSHOP WILL BE HOSTED BY PROFESSIONAL FLORIST DAWN, WHO WILL TEACH YOU THE ART OF BUILDING A BEAUTIFUL WREATH, USING A VARIETY OF SEASONAL COLOURS AND FOLIAGE.

TO START YOUR WORKSHOP, YOU WILL ENJOY A HOMEMADE MINCE PIE, ALONG WITH A WARMING GLASS OF MULLED WINE OR CIDER. ONCE YOUR WREATH IS COMPLETED, YOU WILL THEN BE TREATED TO ONE OF OUR DELIGHTFULLY FESTIVE AFTERNOON TEAS.

ALL MATERIALS ARE PROVIDED AND INCLUDED IN THE COST OF YOUR TICKET. PLEASE BRING AN APRON AND SET OF SECATEURS WITH YOU.

£74.95 PER GUEST



# Christmas Carols FESTIVE AFTERNOON TEA

FESTIVE TURKEY & CRANBERRY SANDWICHES, WARM SCONES, CREAM & PRESERVES, DELIGHTFULLY FESTIVE THEMED TARTS & PASTRIES.

HAWKSTONE HALL IS TRANSFORMED INTO A SCENE OF LAVISH CHRISTMAS DECADENCE; THE ATMOSPHERE FULL OF FESTIVE CHEER CREATED BY THE TRULY WONDERFUL SOUNDS OF OUR CHRISTMAS CHOIR.

ENJOY OUR FESTIVE AFTERNOON TEA WITH CHRISTMAS

£34.95 PER GUEST BOOKING ESSENTIAL



PRIVATE HIRE OR A TABLE IN THE SNUG BAR & LOUNGE FOR UP TO 30 PEOPLE

TWO GLASSES OF WINE AND FESTIVE CANAPÉS

OTHER PACKAGES ARE AVAILABLE

Call us to book your event









YOU'RE INVITED TO HAWKSTONE HALL & GARDENS FOR A NIGHT OF MYSTERY AND DECADENCE...

ARRIVAL DRINK AND CANAPÉS, A SIX-COURSE MEAL, DANCING, AND A SPECTACULAR FIREWORKS DISPLAY AWAITS AS THE CLOCK STRIKES MIDNIGHT WELCOMING YOU INTO 2021.

DRESS CODE: PROHIBITION. THINK GOWNS ADORNED WITH BEADING, FRINGE AND FEATHERS AND SUAVE THREE-PIECE SUITS.

£150.00 PER TICKET



# CANAPÉS

SALMON GRAVALAX, PISTACHIO | TRUFFLE & GOATS CHEESE MOUSSE | HOGGET CROQUETTES | DUCK LIVER MOUSSE ON SOURDOUGH

### AMUSE-BOUCHE

SCALLOPS, CHAMPAGNE, SABAYON & CAVIAR

## STARTER

RABBIT LOIN WITH RADISH, CARROT PUREE & CABBAGE

### MAIN

FILLET STEAK WITH BONE MARROW FONDANT POTATO, CELERIAC, KALE & JUS

## PRE-DESSERT

LEMON POSSET WITH RASPBERRIES

## DESSERT

DIPLOMAT RUM & CHOCOLATE DELICE, ORANGE CRÉMEUX

PETIT FOURS

