



FESTIVE EVENTS 2026



WELCOME TO CHRISTMAS AT THE BLACKWELL GRANGE HOTEL

Where timeless elegance meets festive magic.

Step inside The Blackwell Grange Hotel this Christmas and discover a world filled with warmth, sparkle, and seasonal enchantment.

Set within beautiful grounds and rich with historic charm, our hotel becomes a festive haven, offering the perfect setting to celebrate with friends, family, and colleagues.

Whether you're joining us for a dazzling Christmas Party Night, a cosy festive lunch, or a luxurious Christmas stay, our team is here to make every moment unforgettable. Expect twinkling lights, delicious food crafted by our talented chefs, thoughtful touches throughout your visit, and the kind of warm hospitality that makes Christmas truly special.

From the first glass of fizz to the last dance of the night, we're here to ensure your festive season is filled with joy, laughter, and memories to cherish long after the decorations come down.

LOOKING FOR THE PERFECT GIFT?

Our Blackwell Grange gift vouchers make an ideal present for any occasion.

Treat someone special to a delightful afternoon tea, a traditional Sunday lunch, relaxing spa packages, or even a luxurious overnight stay.

With a variety of options available, vouchers can be tailored to suit every preference. Full details and personalised options can be provided by our dedicated events team.



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FESTIVE PARTY NIGHTS

The George Allen Suite & The Bruhenny Suite

- 7:00pm Arrival
- 7:30pm Meal at The George Allen Suite – followed by your entertainment.
- 8:00pm Meal at The Bruhenny Suite – followed by your entertainment.
- Please see the following pages for the acts and dates available for our festive party nights.
- 12:00am Departure

Menu

2-course meal with a welcome drink

Accommodation Rates

Bed & Breakfast

Single Occupancy – £89.00

Double/Twin Occupancy – £99.00

Please note: Ticket prices are not included in the above rates and will be charged additionally, depending on the event or entertainment package you select.



FESTIVE PARTY NIGHTS

The Havelock's Restaurant

Festive party nights, the Havelock's Restaurant festive buffet.

Mains

- Roast breast of turkey served with all the trimmings, roast potatoes and seasonal vegetables (gf available)
- Butternut squash, kale and apricot roast with a rich tomato and herb sauce (v) (gf)

Desserts

- Traditional Christmas pudding with rum sauce (v) (gf available)
- Lemon berry delice & spiced berry compote (v) (gf)

FRIDAY 4th DECEMBER



NON-STOP 90s

The Bruhenny Suite

£55.00 pp

Looking to relive the unforgettable 90s? Look no further than Non-Stop 90s! Our ultimate party extravaganza features the biggest dance hits from iconic artists like East 17, Spice Girls, Prodigy, JX, Phats & Small, 2 Unlimited, Backstreet Boys, 911, Haddaway, Urban Cookie Collective, Corona, Culture Beat, Alice DeeJay, Five, Gina G, and more. Get ready to dance all night to your favourite 90s jams with Non-Stop 90s. Book now for the ultimate 90s party experience!

ELVIS

The George Allan Suite

£45.00 pp

Eddy Popescu's performance as Elvis showcases his passion and dedication to the King of Rock n Roll. His show, "Forever Elvis," is a tribute to Elvis's music and legacy, featuring two 45-minute segments of classics from the 1950s to the 1970s. The performance includes four authentic costume changes and vintage accessories, such as a replica EV RE15 microphone used by Elvis in the 70s. Eddy's show is known for its charm and energy, his performance appeals to fans of all ages.



DJ – PARTY NIGHT

The Havelock's Restaurant

£27.95 pp

Festive Party Nights at Havelock's Restaurant. Join us this Christmas for our festive party nights in Havelock's Restaurant. Enjoy a delicious buffet-style feast, followed by music and entertainment from our resident DJ and host, guaranteed to get you into the festive spirit. If you're looking to celebrate on a smaller scale while still enjoying a lively atmosphere, this event is perfect for you.



SATURDAY 5th DECEMBER



RUBIKS REVOLUTION – 80'S NIGHT

The Bruhenny Suite

£55.00 pp

The Ultimate 80s Tribute Band... with a high energy stage show and scintillating versions of eighties classic anthems including: Holding out for a hero, Heaven is a place on earth, Girls just want to have fun, Footloose, Livin' on a Prayer, Summer of '69, Karma Chameleon, Walk like an Egyptian and many more.

JENNA HIGHFIELD

The George Allan Suite

£45.00 pp

Join Jenna Highfield this Christmas in the George Allan Suite! Get ready to sing, dance, and celebrate the festive season with her feel-good live vocal show.



DJ – PARTY NIGHT

The Havelock's Restaurant

£27.95 pp

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FRIDAY 11th DECEMBER



JINGLETTES

The Bruhenny Suite £55.00 pp

The Jinglettes are a dazzling trio of professionally trained vocalists, celebrated for their rich harmonies and fresh, sophisticated arrangements of beloved Christmas classics. Blending elegance with festive flair, they bring a unique twist to seasonal favourites, creating performances that feel both timeless and exciting.

A NIGHT WITH JENNA LOUISE

The George Allan Suite £45.00 pp

Join us for an unforgettable festive party night with Jenna Louise, featuring incredible live music, great food, and a lively atmosphere. A much-loved resident singer at Blackwell Grange, Jenna is known for her powerful vocals and ability to fill the dance floor with a mix of classic hits, modern favourites, and sing-along anthems. Perfect for work parties, friends, or family celebrations – a night not to be missed.



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Join us this Christmas for our festive party nights in Havelock's Restaurant. Enjoy a delicious buffet-style feast, followed by music and entertainment from our resident DJ and host, guaranteed to get you into the festive spirit. If you're looking to celebrate on a smaller scale while still enjoying a lively atmosphere, this event is perfect for you.

SATURDAY 12th DECEMBER

COYOTE WILD

The Bruhenny Suite £55.00 pp

Featuring Brooke Barber. An electrifying live stage show that blends modern country anthems with Rock'n'Roll grit. Brooke is more than just a singer – she's a true performer. With her commanding voice, fiery personality, and magnetic stage presence, she makes every performance feel like a shared celebration.

From the fierce intensity of Carrie Underwood and the soaring hooks of Chappell Roan to the Southern swagger of Big & Rich and Chris Stapleton. Add in the heartfelt grit of Luke Combs, the outlaw spirit of Steve Earle, the fun energy of Billy Ray Cyrus, and the unstoppable charm of Shania Twain.

Whether you're a die-hard country fan, a rock enthusiast, or simply someone who loves great live music, this is a band that will leave you buzzing long after the final song.

JAMIE TINKLER

The George Allan Suite £45.00 pp

Jamie, the extraordinary performer known for his appearances in Pop Idol and his involvement with the successful boy band "Pop", is renowned for his charismatic stage presence. With an exceptional repertoire of both timeless and contemporary tunes, Jamie never fails to captivate his audience.

From the iconic melodies of George Ezra, Gary Barlow, Temptations, and Queen to the soulful sounds of George Michael, Deacon Blue, and Michael Bublé, Jamie delivers a sensational musical experience. Additionally, his performances feature hits by acclaimed artists such as Olly Murs, Ed Sheeran, Frank Sinatra, and many others.

Prepare to be enthralled by Jamie's remarkable talent and an unforgettable selection of songs.



FRIDAY 18th DECEMBER



MAGICIAN

The Bruhenny Suite

£55.00 pp

The Greatest Magic Show is coming to Blackwell Grange, starring award-winning magicians Andy Larmouth and Tim Lichfield. This fast-paced show is packed with visual illusions, mind-bending moments and laugh-out-loud audience interaction. Expect impossible magic performed right in front of your eyes, with a healthy dose of humour and surprise along the way.

ADELE

The George Allan Suite

£45.00 pp

His stunning Adele tribute show has toured worldwide since 2011 and is a must for any fan. With extraordinary vocals and striking likeness, Natalie brings Adele's biggest hits to life, including Someone Like You, Set Fire to the Rain and Make You Feel My Love. Expect a glamorous, feel-good evening filled with iconic songs, stunning production and plenty of personality – an unforgettable night of live entertainment.



DJ – PARTY NIGHT

The Havelock's Restaurant

£27.95 pp

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SATURDAY 19th DECEMBER



FREDDIE MERCURY

The Bruhenny Suite

£55.00 pp

PJ Moore is an amazing performer and a truly charismatic entertainer. His stunningly authentic tribute to Freddie Mercury features superb lighting and immaculate sound. The show is bursting with personality and audience participation and features all the greatest hits from one of pop's most charismatic and legendary performers.

CASSINO 1100 BAND

The George Allan Suite

£45.00 pp

The perfect band for a corporate party! This brilliant live 4-piece girl-fronted modern pop party band performs superb versions of songs by Earth Wind & Fire, Elton John, Amy Winehouse, Dolly Parton, Stevie Wonder, Bruno Mars, Beyoncé, Van Halen, UB40, Four Seasons, Kings Of Leon, Bryan Adams, Killers, Whitney Houston, Drifters, Bon Jovi and many more.



DJ – PARTY NIGHT

The Havelock's Restaurant

£27.95 pp

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SIP & PAINT – FESTIVE EDITION

Thursday 17th December

£40.00 pp

Come and join our creative Sip & Paint evening here at Blackwell Grange!

Paint and create your own Christmas bauble with your besties or love ones and make unforgettable memories.

Enjoy a live performance from the fantastic Jenna Louise, along with a delicious festive charcuterie grazing table.

Live, laugh and celebrate the season in true festive cheer with your nearest and dearest!

With live performance from Jenna Louise.



CHRISTMAS FAYRE

Thursday 3rd December, 4pm – 9pm

FREE ENTRY

Join us on Thursday, 3rd December for our Christmas Fayre!

We will be hosting a wonderful collection of local vendors showcasing their festive products and services. It's the perfect opportunity to find charming Christmas gifts and seasonal treats for your loved ones.

Enjoy refreshments from our bar and delicious options from our menus as you browse.

After your late-night shopping, pop in and see what our Christmas elves and their stalls have to offer!



SANTA & The GRINCH

Sundays

6th, 13th & 20th December

Adult £32.50
Children £15.00
Under 3's FREE

£10 deposit per person,
full payment by 1st November

Uh oh... the Grinch is loose and
causing Christmas chaos in the
Havelock's Restaurant!

Join us for some festive fun as he
causes mischief, while the real boss of
Christmas, Father Christmas, waits in
his magical grotto!

Little ones will receive a special gift
from Santa and enjoy festive activity
packs at the table... if the Grinch
doesn't steal them first!



Adult's Menu

Starters

Home made winter vegetable broth with
crusty bread roll (v) (gf available)
Duo of seasonal melon, blood orange sorbet,
spiced berry compote (v) (gf)
Smooth duck liver and orange pate, plum &
apple chutney with toasted brioche
Prawn and crayfish salad, Marie Rose &
focaccia bread (gf available)

Mains, from the carvery

Roast topside of beef, roast breast of turkey,
honey glazed gammon

Children's Menu

Starters

Homemade tomato soup, seasonal melon
with berry compote
Baked cheesy garlic ciabatta bread

Mains, from kids the carvery

Kids breaded chicken goujons, fries & peas
Kids battered cod goujons, fries & peas
Maccaroni cheese & broccoli bake

Mains, from the kitchen

Baked fillet of salmon, wok-fried noodles,
tenderstem broccoli & sweet chilli sauce (gf
available)
Potato gnocchi, tomato & salsa sauce with rocket
& fresh parmesan (v) (gf available)

Desserts

Traditional Christmas pudding & rum sauce (gf) (v)
Lemon berry delice, spiced berry compote (gf) (v)
Belgian chocolate & clementine torte with
caramel sauce (gf)
White chocolate & red velvet cheesecake

Desserts

Lemon berry delice & fruit
compote
2 scoops of local dairy ice cream
Trio of marshmallows, brownie
bites, fresh strawberries and
chocolate dip

FESTIVE LUNCHES

Tuesday 1st – Tuesday 23rd December, 12:30pm – 3:30pm (excluding Sunday's)

Join us throughout December for our delicious Festive Lunches.

The perfect way to celebrate the season with family, friends, or colleagues.

Enjoy beautifully prepared dishes served in the warm and welcoming atmosphere of The Blackwell Grange Hotel.

Adult

Main course only: **£15.95**

2 courses: **£17.95**

3 courses: **£19.95**

Children

Main course only: **£5.95**

2 courses: **£6.95**

3 courses: **£8.95**

Starters

Homemade winter vegetable broth with a crusty bread roll (v) (gf available)

Duo of seasonal melon, blood orange sorbet,

Spiced berry compote (v) (gf)

Smooth duck liver and orange pate, plum & apple chutney with toasted brioche

Mains

Roast topside of beef or breast of turkey, Yorkshire pudding, served with roast potatoes, mashed potatoes and seasonal vegetables

Baked fillet of salmon, wok fried noodles, tenderstem broccoli & sweet chilli sauce (gf available)

Potato gnocchi, tomato & salsa sauce with rocket & fresh parmesan (v) (gf available)

Desserts

Traditional Christmas pudding & rum sauce (v) (gf)

Lemon berry delice, spiced berry compote (v) (gf)

Belgian chocolate & Clementine torte with caramel sauce (gf)

FESTIVE AFTERNOON TEA

Monday – Saturday 12pm – 5pm, Sunday 3pm – 5pm

(subject to availability and excluding 23rd, 24th, 25th & 31st December)

£24.95

Indulge in the magic of the season with our beautifully crafted Festive Afternoon Tea.

Served in the warm and welcoming surroundings of The Blackwell Grange Hotel, it's the perfect way to celebrate with loved ones or enjoy a well-deserved seasonal treat.



Finger sandwiches

Roast turkey and stuffing

Smoked salmon and cream cheese

Wensleydale cheese & fruit chutney

Savoury

Trio of freshly baked mini scones, fruit, plain and cheese

Sweet treats

Mini mince pie

Gingerbread

Biscoff & marshmallow tiffin

Lemon meringue finger

CHRISTMAS EVE CARVERY

Thursday 24th December, 12 noon – 8pm (booking essential)

Celebrate Christmas Eve in style with a beautifully prepared festive carvery, set within the elegant surroundings of Blackwell Grange Hotel.

Indulge in a selection of expertly carved meats, seasonal accompaniments, and classic festive flavours, all served with warm hospitality and a truly magical atmosphere. Create special memories with family and friends as you begin your Christmas celebrations with us.

Starters £8.95

- Homemade winter vegetable broth with a crusty bread roll (v) (gf available)
- Duo of seasonal melon, blood orange sorbet, spiced berry compote (v) (gf)
- Smooth duck liver and orange pate, plum & apple chutney with toasted brioche
- Prawn and crayfish salad, Marie Rose & focaccia bread (gf available)

From the Carvery £17.95

Roast topside of beef, roast breast of turkey, honey glazed gammon

From the Kitchen £16.95

- Baked fillet of salmon, wok-fried noodles, tenderstem broccoli & sweet chilli sauce (gf available)
- Potato gnocchi, tomato & salsa sauce with rocket & fresh parmesan (v) (gf available)

Desserts £7.95

- Traditional Christmas pudding & rum sauce (v) (gf)
- Lemon berry delice, spiced berry compote (v) (gf)
- Belgian chocolate & clementine torte with caramel sauce (gf)
- White chocolate & red velvet cheesecake



CHRISTMAS DAY LUNCH

Friday 25th December, 12 noon – 3:30pm (booking essential)

Make Christmas Day one to remember at Blackwell Grange. Join us in the Havelock's Restaurant for a beautifully prepared festive lunch, surrounded by all the warmth and magic of Christmas, while we take care of everything else.

Adult £115.00
Children £60.00
Under 3's FREE

£20 deposit per person, full payment by 1st November

Starters

- Homemade cream of white onion and port soup with crusty bread roll
- Wild boar, cognac and plum pate with fig & berry chutney & toasted ciabatta
- Smoked salmon, tiger prawns, fresh crab, greenlip mussels, mango, lime & chilli dressing, & focaccia bread
- Creamy Wensleydale cheese and cranberry salad walnut crumb & mulled wine syrup

Mains

- Roast breast of turkey, gratin potato, chipolatas wrapped in bacon, herb stuffing and Yorkshire pudding*
- Panfried breast of Gressingham duck, gratin potato & blackberry sauce*
- *Served with honey-roasted carrots, parsnips buttered sprouts and braised red cabbage
- Herb-crusted cod loin steak, creamy mash, sauteed samphire, tenderstem broccoli with a prawn veloute
- Butternut squash, lentil and almond Wellington, herb-roasted new potatoes, tomato & salsa sauce served with seasonal vegetables

Desserts

- Traditional Christmas pudding, rum butter sauce
- Bailey's crème brûlée, berry compote, Christmas shortbread
- Limoncello cheesecake, crushed meringue & raspberry sauce
- Cheeseboard selection, mature cheddar, brie, blue Stilton, smoked applewood, celery, grapes, and savoury crackers

BOXING DAY EVE CARVERY

Saturday 26th December, 12:30 – 3:30pm (booking essential)

Keep the festive feeling going this Boxing Day!

After all the Christmas excitement, it's time to sit back, relax, and unwind with a delicious, laid-back Boxing Day Roast at Blackwell. Let us take care of everything while you enjoy great food, cosy surroundings, and spend quality time with family and friends. No cooking, no washing up... just good food, good company, and a little extra Christmas cheer!



Starters £8.95

- Home made winter vegetable broth with a crusty bread roll (v) (gf available)
- Duo of seasonal melon, blood orange sorbet, spiced berry compote (v) (gf)
- Smooth duck liver and orange pate, plum & apple chutney with toasted brioche
- Prawn and crayfish salad, Marie Rose & focaccia bread (gf available)

From the Carvery £17.95

Roast topside of beef, roast breast of turkey, honey glazed gammon

From the Kitchen £16.95

- Baked fillet of salmon, wok fried noodles, tenderstem broccoli & sweet chilli sauce (gf available)
- Potato gnocchi, tomato & salsa sauce with rocket & fresh parmesan (v) (gf available)

Desserts £7.95

- Traditional Christmas pudding & rum sauce (v) (gf)
- Lemon berry delice, spiced berry compote (v) (gf)
- Belgian chocolate & clementine torte with caramel sauce (gf)
- White chocolate & red velvet cheesecake

NEW YEAR'S EVE PACKAGES

Wednesday 30th December – 1st January

Celebrate the New Year in style with a relaxing stay at Blackwell Grange Hotel, where comfort, atmosphere, and exceptional service comes together.

Guests can enjoy our indoor pool, sauna, gym, and comfortable bedrooms. Our New Year packages, starting 30th December, offer unique experiences, dining, and entertainment each night, ensuring a seamless stay from relaxed arrivals to lively celebrations. Full details are provided below.

- 1 night: £174.50 per person
 - 2 nights: £269.50 per person
 - 3 nights: £369.50 per person
- Based on two people sharing, single occupancy supplement £30 per room per night.

Day 1 – 30th December

Includes 3-course dinner in the Havelock's with a glass of wine accompanied by a pianist.

Overnight accommodation in a standard bedroom (dinner reservation must be made at time of booking).

Day 2 – 31st December

Full English breakfast served 8 – 10:30am.

Drink and canapés reception in the George Allen suite. 5-course dinner with entertainment from our live singer, resident DJ and traditional Scottish piper to see in the New Year.

Overnight accommodation in a standard room.

Day 3 – 1st January

Full English breakfast served 8:00 – 10:30am.

Check out 12:00pm (2-night package).

Evening hot and cold buffet served in the Havelock's Restaurant.

Overnight accommodation in a standard bedroom (3-night package).

Day 4 – 2nd January

Full English breakfast served 8 – 10:30am.

Check out 12:00pm (3-night package).

NEW YEAR'S EVE MASQUERADE PARTY GALA

31st December, 6pm arrival

£115 per person

Step into the sparkle this New Year's Eve at our Masquerade Gala!

Begin your evening in style with a welcome drink in the George Allan Suite, accompanied by live vocals from the fantastic Jenna Louise.

Then, glide through to the Bruhenny Suite, where you'll take your seat for a delicious gala dinner. Throughout the night, our table magician will be on hand to amaze and entertain.

As the evening builds, enjoy live entertainment from the brilliant Kelly Harrison Duo Band, keeping the dancefloor full of energy.

We'll round off the night with our spectacular countdown into 2027, followed by our traditional bagpiper performance to welcome in the New Year in true style with Auld Lang Syne.

Dress to impress, mask up, and celebrate in true Blackwell fashion!



1st Course

Creamy wild mushroom and asparagus soup with a crusty roll
Spicy sweet potato and coconut with a crusty roll

2nd Course

Charcutiere platter
Prosciutto ham, bresaola salami, brie, mature cheddar, smoked hummus, olives, sun blushed tomatoes and artisan breads (vegetarian option available)

Seafood platter
Smoked salmon, tiger prawns, fresh crab, green lip mussels, mango, lime & chilli dressing, & focaccia bread

3rd Course

Classic beef wellington, fillet of beef, mushroom duxelles, house pate enrobed in puff pastry with a rich red wine reduction & gratin potato

Butternut squash, kale and apricot roast, beetroot sauce and herb-roasted new potatoes

4th Course

Chocolate amareito mousse, chocolate ganache, morello red cherry puree, lemon & ginger cheesecake, Swiss meringue & tropical fruit compote

5th Course

Coffee, tea & petit fours



FAMILY NEW YEARS EVE COUNTDOWN

Thursday 31st December, 6pm arrival

It's back... and better than ever!

Join us for a fantastic family New Year's Eve celebration in the Havelock's Restaurant as we count down to 2027 in style!

Enjoy a delicious buffet-style feast. Dance the night away with our live DJ

Be part of the big countdown to midnight. Bring the whole family and make it a night to remember – great food, great music, and an electric atmosphere to welcome the New Year!

What more could you ask for?

Let's make 2027 unforgettable!

Please note: Children must be supervised at all times to ensure a safe and enjoyable environment for everyone.



NEW YEARS DAY CARVERY

Friday 1st January, 12:30 – 3:30pm (booking essential)

Start the New Year the right way... relaxed, refreshed, and well fed!

Join us this New Year's Day for a delicious, laid-back lunch at Blackwell – the perfect cure after the celebrations. Sit back, unwind, and enjoy great food in cosy surroundings, with no cooking and no stress... just good company and a gentle start to 2027.

New Year, great food, even better memories.



Starters £8.95

Homemade winter vegetable broth with a crusty bread roll (v) (gf available)

Duo of seasonal melon, blood orange sorbet, spiced berry compote (v) (gf)

Smooth duck liver and orange pate, plum & apple chutney with toasted brioche

Prawn and crayfish salad, Marie Rose & focaccia bread (gf available)

From the Carvery £17.95

Roast topside of beef, roast breast of turkey, honey glazed gammon

From the Kitchen £16.95

Baked fillet of salmon, wok fried noodles, tenderstem broccoli & sweet chilli sauce (gf available)

Potato gnocchi, tomato & salsa sauce with rocket & fresh parmesan (v) (gf available)

Desserts £7.95

Traditional Christmas pudding & rum sauce (v) (gf)

Lemon berry delice, spiced berry compote (v) (gf)

Belgian chocolate & clementine torte with caramel sauce (gf)

White chocolate & red velvet cheesecake



Escape the festive rush and indulge in a day of relaxation at our in-house spa. Unwind, refresh, and treat yourself with our exclusive December package.

Winter glow

£100pp

What's included:

- + Glass of Cramberry Fizz on arrival
- + Bespoke ESPA treatment – 50 mins
- + Full body exfoliation and express facial
- + Spa access – 3 hours
- + Festive afternoon tea

A little gift from Blackwell for January



20% OFF any treatment

Bookable at the Spa or call 07307 189981

This voucher is valid between 01.01.2027 – 31.01.2027 and is non-transferable.
Terms and conditions, see spa for full terms.



DRINKS PACKAGES

Beat the queues at the bar with our drinks packages and pre-orders!

Enjoy great discounts with your drinks chilled, ready and waiting on your table for your arrival.

Prosecco package

£29.00 per bottle or 4 for £100

House wine bundle

4 for £95 or 6 for £130

Beer buckets

10 bottles for £40

Mercier Champagne

£50 per bottle

Taittinger Champagne

£75 per bottle

Please note: Drink packages are only available when pre-ordered and will not be available on the night of your event.



FESTIVE DINNER & INCLUSIVE MENU

Starters

Homemade winter vegetable broth with a crusty bread roll (v) (gf available) **£8.50**

Duo of seasonal melon, blood orange sorbet, spiced berry compote (v) (gf) **£7.95**

Smooth duck liver and orange pate, plum & apple chutney with toasted brioche **£8.95**

Crispy chicken wings, choose from our house recipe hot sauce or smoked BBQ **£8.95**

Buffalo cauliflower wings, served with celery sticks and plant-based sriracha mayo dip **£7.95**

Panko breaded calamari strips, wild rocket, red onion, chipotle mayo dip **£9.95**

Cheesy garlic ciabatta bread **£8.95**

Desserts

Traditional Christmas pudding and rum sauce (gf) (v) **£7.95**

Lemon berry delice, spiced berry compote (gf) (v) **£7.95**

Belgian chocolate & Clementine torte with caramel sauce (gf) **£7.95**

Sticky toffee pudding served with butterscotch sauce and vanilla ice cream **£8.95**

Homemade chocolate brownie served with hot fudge sauce and mint choc chip ice cream **£8.95**

Mains

Roast topside of beef, Yorkshire pudding, served with roast potato, mashed potato & seasonal vegetables **£15.95**

Roast breast of turkey, Yorkshire pudding, served with roast potato, mashed potato & seasonal vegetables **£15.95**

Blackwell burger, two smashed 4oz burgers, char-grilled topped with maple cured streaky bacon, Monterrey Jack cheese, gem lettuce, red onion pickle, served in a toasted brioche bun with house fries and burger sauce, plant based option available **£17.50**

Baked fillet of salmon, wok-fried noodles, tender stem broccoli & sweet chilli sauce (gf available) **£19.95**

Potato gnocchi, tomato & salsa sauce with rocket & fresh parmesan (v) (gf available) **£16.95**

Sizzler boards, choose from chicken, beef or vegetable, served with salsa, guacamole, sour cream, cheddar cheese, and warm floured tortillas **£19.95**

Chicken parmo, chicken fillet coated in breadcrumbs, topped with bechamel sauce and glazed with mature red cheddar cheese, served with chunky chips, garlic mayo dip and house salad **£19.50**

Make it a hot shot with pepperoni and jalapeños for an additional **£2.50**

Steak and ale pie served with rich meaty gravy, buttery mashed potato and seasonal vegetables **£15.95**

Terms and conditions

1. A deposit of £10.00 per person (£20.00 for Christmas Day and New Year's Eve Gala Dinner) must be paid within 14 days of making your reservation to secure your booking.
2. Any provisional booking not secured with a deposit within the 14-day period will be automatically released.
3. The remaining balance must be paid by 1st November. Bookings made after this date require full payment at the time of booking.
4. Any booking not fully paid by 1st November (or at the time of booking if after this date) will be treated as cancelled.
5. All payments, including deposits, are non-refundable and non-transferable.
6. The hotel reserves the right to cancel an event if minimum attendance numbers are not met.
7. If the hotel cancels or reschedules an event, you will be offered either an alternative date or a full refund.
8. While we will do our best to accommodate special requests, these cannot be guaranteed.
9. Unless otherwise stated, the location of each party night will be determined by the hotel. Larger parties may be split into smaller groups, and smaller parties may be seated together. Table arrangements will be finalised on the night based on attendance.
10. The hotel reserves the right to change the room location of an event if necessary, while still providing the advertised menu and entertainment.
11. Bedrooms will be available from 3:00pm on the day of arrival.
12. Bedroom rates listed in the brochure apply only to guests attending party nights.
13. Bedroom bookings require a non-refundable £30.00 deposit at the time of booking. The remaining balance is payable upon arrival.
14. Any cancellations or amendments to room bookings must be made at least 24 hours prior to arrival. Changes made after this time will be charged in full.
15. All bookings are subject to availability.
16. Prices include VAT at the current rate. If VAT rates change, prices may be adjusted accordingly.
17. A full copy of the hotel's terms and conditions is available upon request.



Blackwell Grange Hotel
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www.blackwellgrangehotel.com

For more information or to book an event, contact our events team on
01325 509 906 or email events.blackwell@bruhennyhotels.co.uk