

NEW HALL HOTEL & SPA
CHRISTMAS & NEW YEAR 2011

*Hand*PICKED
HOTELS

BUILT FOR PLEASURE

A WARM WELCOME

Set at the heart of a 26 acre private moated estate, this fine 12th Century manor house has played host to traditional Christmas celebrations for over 800 years.

With such a wonderful estate there is always plenty to do, from a wide range of traditional board games and beauty treatments in our spa to walking trails around the grounds and our gym or pool for the more energetic.

For the perfect family day out over the festive period, head to Birmingham for shopping, events and local attractions; we will also be happy to arrange pantomime or theatre tickets should you wish to see one of this year's shows.

TERRACE RESTAURANT FESTIVE DINING

A festive Terrace menu is available for lunch and dinner between 1st and 23rd December 2011.

Our three-course luncheon includes crackers, novelties, coffee and mince pies - **£27.50 per person.**

Lunch is served daily from 12pm until 2pm.

Terrace Festive Menu

Velouté of spiced celeriac, stilton beignet

Mosaic of butter poached corn fed chicken and baby leeks, tarragon emulsion

Roast bronze turkey, sauté of French beans with crisp pancetta, parmentier potato

Pave of Scottish salmon, puy lentils, celeriac purée, roast carrot, Merlot dressing

Crisp parmesan gnocchi, butternut squash, wild mushrooms, thyme nage

Traditional Christmas pudding, Brandy sauce

Lemon posset, fresh raspberries

Selection of local farmhouse cheese, quince and celery

Mince pies and Brandy butter

PARTY NIGHT DINING

Our popular party nights offer smaller groups the opportunity to join in the fun and atmosphere of our larger parties. Enjoy a reception drink and canapés before your delicious three-course festive meal chosen prior to your arrival from our festive dining menu. Coffee and petits fours, crackers, hats and novelties are also included. The evening will commence at 7pm with the festive dinner to follow at 7.30pm and dancing through until midnight.

Friday Party Nights – 23rd December - **£50 per adult**

Thursday Party Nights – 1st, 8th, 15th & 22nd December - **£45 per adult**

January Party Nights – Friday 6th & Saturday 7th January - **£45 per adult**

Party Night Menu

Velouté of spiced celeriac, stilton beignet

Mosaic of butter poached corn fed chicken and baby leeks, tarragon emulsion

Roulade of Severn & Wye smoked salmon, trout mousse, horseradish cream, lemon crisp

Roast bronze turkey, sauté of French beans with crisp pancetta, parmentier potato

Rump of lamb, pressed shoulder, roast parsnip, peas and broad beans, rosemary jus

Fillet of sea bass, soft polenta, braised endive, red chard, Merlot dressing

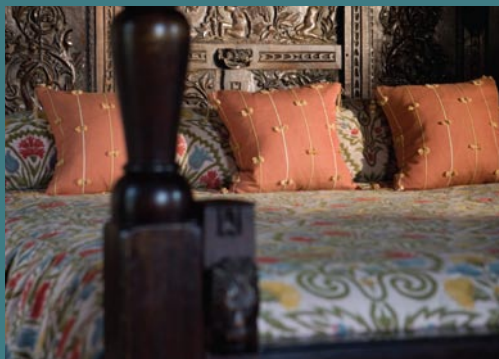
Crisp parmesan gnocchi, butternut squash purée, wild mushrooms, thyme nage

Traditional New Hall Christmas pudding, Brandy sauce

Lemon posset, fresh raspberries

Selection of local farmhouse cheese, quince and celery

Please note that the Festive Menu and wine must be pre-chosen at least two weeks prior to your arrival. Please also advise us of any special dietary requirements at this time which our Chef will be pleased to accommodate.



PRIVATE DINING

Available for lunch and dinner throughout December excluding Christmas Eve, Christmas Day, Boxing Day and New Year's Eve.

Private dining is available for parties of 6 to 150 guests in one of our private banquet suites. The private suites may be subject to a hire charge and will be seasonally decorated to get you in the festive mood!

Enjoy a delicious three-course festive meal chosen prior to your arrival from our festive dining menu which will also include coffee and petits fours, crackers, hats and novelties.

£55 per adult, £27.50 per child (4-11 years)

OVERNIGHT ACCOMMODATION

Make the most of your festive celebrations and stay overnight in one of our elegantly furnished bedrooms. For guests attending Christmas festivities at New Hall, it is the perfect way to relax, unwind and avoid that late night journey home. Prices start from £107 per room, per night inclusive of breakfast based on 2 people sharing a double or twin bedroom. Upgrades are available on request.

NEW HALL'S MAGICAL CHRISTMAS EXPERIENCE

Arrive on Christmas Eve, take time to freshen up and once you are ready, why not join us for afternoon tea in the lounge between 3pm and 5pm where the log fire roars and crackles.

Pre-dinner drinks and canapés will be served in the lounge. Carol singers join us in the old house for a selection of carols – time for an encore?

Dinner is served in one of our restaurants from 7.30pm where you will feast upon a fine three-course meal.

Why not put your feet up and relax with a night cap in the lounge by that cosy log fire or simply retreat to bed. We can arrange transport for those who wish to attend a midnight service.

Breakfast is served at your leisure from 8am to 10am on Christmas Day, leaving you some time before lunch for relaxation in the spa or to enjoy our grounds. Santa will visit with presents for the children followed by a fine five-course Christmas Day Lunch with all the trimmings. Afterwards, take a walk in our grounds, relax in your room or join us in the lounge for coffee and Christmas cake at 5pm.

Join us on Christmas night from 8pm onwards for a buffet and board games in one of our lounges.

On Boxing Day, breakfast will be served from 8am to 10am in our Restaurants leaving you some time to relax before lunch which is served from 12.30pm. The time is your own to relax in our Health Club & Spa, play board games in the Lounge or explore the grounds.

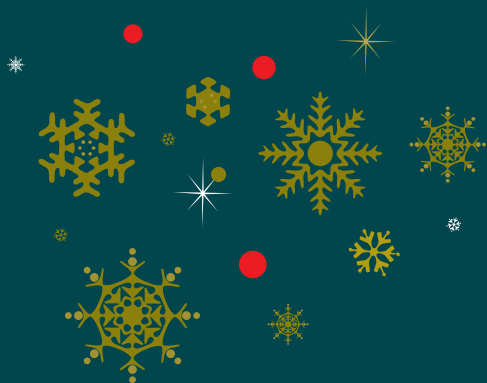
On Boxing Day evening, dinner will be served from our Festive Terrace Restaurant Menu from 7pm.

Three nights – prices start from **£295 per night** and include all of the above meals.

Two nights - arrive on Christmas Eve and depart after breakfast on Boxing Day, prices start from **£310 per night**.

Children under 12 years old sharing their parents room are £15 per night including breakfast. Further supplements apply for further children's meals.

Christmas Day evening buffet (residents only).
£35 per adult, £17.50 per child.



CHRISTMAS DAY LUNCH

Join us on Christmas Day and enjoy a real treat for all the family. Arrive for a glass of Champagne and canapés prior to being shown to your appointed table in one of our restaurants for your pre-ordered traditional five-course Christmas Day lunch with all the trimmings. Soft drinks are included for children as well as a gift from Santa. Take time to relax after lunch or take a walk around our grounds.

Choose between one of our staggered sitting times at either 1pm or 2.30pm.

£115 per adult, £60 per child (4-11 yrs).

Christmas Day Menu

Scottish smoked salmon, marinated beetroot, goats cheese mousseline, pine nuts and lemon oil

Confit duck and foie gras terrine, green peppercorn emulsion

Elixir of wild mushrooms, spelt barley, tarragon dumplings

Clementine granite

Roast Warwickshire turkey, pigs in blankets, chestnut and apricot stuffing, cranberry sauce and roast gravy

Roast sirloin of Aberdeenshire beef, Yorkshire pudding, pan juices

Seared halibut, leaf spinach, chive crushed potato, tempura oyster, Merlot dressing

Ravioli of butternut squash, ricotta and sage, vegetable ribbons, pesto bouillon

Traditional New Hall Christmas pudding with Brandy sauce

Apple and cinnamon crumble, vanilla custard

Chocolate Brulee, raspberry sorbet, glazed hazelnuts

New Hall selection of fine cheeses, walnut and raisin bread, quince and celery

Homemade mince pies, Brandy butter

BOXING DAY LUNCH

The perfect way to get together with all the family without having to do the preparation. Enjoy our Boxing Day lunch in the traditional atmosphere of one of our hotel restaurants. Boxing Day lunch is served from 12.30pm to 2.30pm with Champagne and canapés served in the lounge.

£60 per adult, £30.00 per child (4-11 yrs)

Boxing Day menu

Smoked salmon and asparagus, parmesan crusted egg, sauce Béarnaise

Warm plum tomato and basil tart, roquette and parmesan, aged balsamic

Cream of white onion soup, port wine reduction

New Hall chilli and prawn salad, avocado, erynii mushroom and sauce nantaise

Terrine of corn fed chicken and Dorrington ham, parsnip purée, walnuts and Merlot dressing

Seared salmon pave, French style peas, mousseline potato, roasted carrot, red wine jus

Whole baked plaice, leaf spinach, sautéed potato, wild mushrooms and bacon lardons

Roast free range pork, braised red cabbage, fondant potato, apple sauce, simple jus

Breast of corn fed chicken, boulangere potato, shallot scented kale, celeriac purée, Madeira jus

Poached sage gnocchi, butternut squash, pine nuts, roasted beetroot

Warm fine apple tart, caramel ice cream

Eton mess

Iced strawberry soufflé, peppered strawberries and balsamic syrup

Mango and white chocolate cream, roast mango and exotic fruit foam

Selection of British and continental cheese, quince and celery

SPA REVIVER

From £89 per person, combine your overnight stay with two 25 minute treatments.

For full details and opening times during the Christmas period visit

www.handpickedhotels.co.uk
or call **0845 0727 577**

WINTER BREAKS

If you are visiting family or friends during the festive season between 26th December and 30th December, take advantage of our preferential rates which include breakfast. Prices are per room and based on two people sharing a Classic double or twin bedroom.

Bed and breakfast from £107.

Single occupancy and upgraded room prices are available on request.

FESTIVE AFTERNOON TEA

Join us for afternoon tea in the lounge and Bridge restaurant daily between 3pm and 5.30pm.

£20 per person

NEW YEAR MURDER MYSTERY

In association with The Killing Game

We invite you to join us in bidding farewell to 2011; Arrive during the afternoon of the 31st December and make the most of our leisure and spa facilities prior to checking into your bedroom which will be available from 3pm. Take time to freshen up and get into character, then once you are ready, we invite you to join the action in the Garden Pavilion. The evening will start with a festive welcome drink and canapés from 7pm before taking part in the interactive murder mystery which takes place over the four course meal. Find out "whodunnit" then join us for the finale of the night's entertainment where you can put on those dancing shoes and dance the night away to our disco!

Breakfast on New Year's Day is served from 8am to 10.30am.

Stay the night or attend the dinner on its own - visit **www.killinggame.co.uk** or call **03300 882 851** to reserve your place or for further information.

Or why not make the celebrations last all weekend? Additional nights' accommodation is available; just enquire when reserving your place on the event.

JANUARY PARTY SALE

Don't have time to celebrate during December? Why not join us on Friday 6th or Saturday 7th January for your post Christmas party.

GIFT VOUCHERS

A visit to any Hand Picked Hotel makes a memorable gift for family, friends or even as a business incentive. We offer a wide range of packages including afternoon teas, a romantic break with Champagne breakfast or a reviving spa break for two.

For full details visit **www.handpickedhotels.co.uk**

NEW YEAR'S EVE FORMAL DINNER

Prefer a more relaxing New Years Eve? Arrive during the afternoon on the 31st December and take the opportunity to wander around our grounds or use the facilities. Then join us in the Lounge for a Champagne and canapés reception before enjoying a 5 course gourmet meal prepared by our Head Chef, Ian Penn and his brigade. The gourmet meal will be served in the relaxed atmosphere of the Bridge Restaurant and tables are available from 7.30pm.

Canapés

Smoked salmon bouchons

Walnut crusted goats cheese

Cherry tomato, olive tapenade

Menu

New Hall game and foie gras pie

Cumberland sauce

*Wild mushroom and chestnut veloute,
truffle essence*

*Seared sea bass, Israeli couscous, orange
reduction*

*Roast loin and braised shoulder of Cornish
lamb, hazelnut crusted sweetbreads, Jerusalem
artichoke purée, leaf spinach, butter poached
baby carrots, Madeira jus*

*Mille feuille of chocolate, rose Champagne jelly
gold leaf tuille*

NEW YEAR'S DAY LUNCH

New Year's Day lunch is served from 12.30pm to 2.30pm.

This event is ideal for getting your friends and family together to celebrate the start of 2011 in style and includes a Champagne and canapés reception in the Lounge.

£60 per adult, £18.50 per child.

New Year's Day Menu

*Smoked salmon and asparagus, parmesan
crusted egg, sauce béarnaise*

*Warm plum tomato and basil tart, roquette
and parmesan, aged balsamic*

*Cream of white onion soup, port wine
reduction*

*New Hall chilli and prawn salad, avocado,
erynji mushroom and sauce nantaise*

*Terrine of corn fed chicken and Dorrington
ham, parsnip purée, walnuts and Merlot
dressing*

*Seared salmon pave, French style peas,
mouseline potato, roasted carrot, red wine jus*

*Whole baked plaice, leaf spinach, sautéed
potato, wild mushrooms and bacon lardons*

*Roast free range pork, braised red cabbage,
fondant potato, apple sauce, simple jus*

*Breast of corn fed chicken, boulangere potato,
shallot scented kale, celeriac purée, Madeira jus*

*Poached sage gnocchi, butternut squash, pine
nuts, roasted beetroot*

*Warm fine apple tart, caramel ice cream
Eton mess*

*Iced strawberry soufflé, peppered strawberries
and balsamic syrup*

*Mango and white chocolate cream, roast
mango and exotic fruit foam*

*Selection of British and continental cheese,
quince and celery*

Audleys Wood Hotel *Basingstoke, Hampshire*
Brandshatch Place Hotel & Spa *Fawkham, Kent*
Buxted Park Hotel *Ashdown Forest, East Sussex*
Chilston Park Hotel *Lenham, Kent*
Crathorne Hall Hotel *Yarm, North Yorkshire*
Ettington Park Hotel *Stratford-upon-Avon, Warwickshire*
Hendon Hall Hotel *Hendon, London*
L'Horizon Hotel & Spa *St. Brelade's Bay, Jersey*
New Hall Hotel & Spa *Sutton Coldfield, Birmingham*
Norton House Hotel & Spa *Edinburgh*
Nutfield Priory Hotel & Spa *Nutfield, Surrey*
The Priest House Hotel *Castle Donington, Derbyshire*
Rhinefield House Hotel *The New Forest, Hampshire*
Rookery Hall Hotel & Spa *Nantwich, Cheshire*
Seiont Manor Hotel *Snowdonia*
Wood Hall Hotel & Spa *Wetherby, West Yorkshire*
Woodlands Park Hotel *Cobham, Surrey*

Central Reservations 0845 458 0901

New Hall Hotel & Spa

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handpickedhotels.co.uk/christmas

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Terms and Conditions: 1. Provisional reservations will be held for up to 14 days. 2. For private/party night dining reservations a non-refundable deposit of £10 per person is required within 14 days of making the reservation. Full prepayment is required one month in advance of the event. 3. For Christmas Eve, Christmas Day, Boxing Day and New Year bookings a non-refundable deposit of 25% per person is required within 14 days of making the reservation and the balance is due no later than 1st December 2011. 4. If a deposit has not been received within 14 days, the reservation may be automatically released without prior notification. 5. All prices include VAT at 20%. 6. Prices and details are based on Classic accommodation and are subject to availability. Supplements apply to bedrooms booked for single occupancy and superior rooms. 7. All details in this brochure are correct at the time of going to press but may be subject to alteration without prior notice. 8. All pre-paid monies are non-refundable and non-transferable to any other hotel service. 9. Children under 4 dine free.

All information is correct at time of going to print. Terms and conditions apply.