The Old Hall

Christmas Parties 2021

The Old Hall, Stuntney, Ely, Cambridgeshire CB7 5TR

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Christmas Parties 2021

One thing we have realised through these times is that, no matter how many house parties we do via virtual means, nothing can or will ever beat a real party taking place with the atmosphere of family, friends and colleagues all in the same place, while the DJ plays the music and enjoying fine quality food.

Now with Government restrictions lifted we hope you will join us this year for a party night everyone will remember.

Exclusively Yours or Shared Parties

We can cater for up to 180 guests looking for an exclusive private hire (minimum 100) or shared parties for 10+ guests on specific dates.

Exclusive Parties at The Old Hall (minimum 100 guests)

Dates available on request

What's Included

* Glass of Prosecco on arrival in the house (soft alternative available) * Sumptuous Three Course Dinner served in the Marquee * After Dinner Coffee with Mince Pies * State of the Art Disco and Professional DJ

Dress Code: Black Tie

Timings

6.30pm Doors Open 7.15pm Dinner is Served 12.30am Bar Closes 12.45am Music Ends 1am Venue Closes

Shared Parties at The Old Hall (minimum 10 guests)

If you are a smaller group, shared parties ensure you get the full atmosphere of an exciting and entertaining Christmas Party.

Available Dates 2021

Saturday 11th December Friday 17th December Saturday 18th December

What's Included

* Glass of Prosecco on arrival in the house (soft alternative available)
 * Sumptuous Three Course Dinner served in the Marquee
 * After Dinner Coffee with Mince Pies
 * State of the Art Disco and Professional DJ

Dress Code: Black Tie

Timings

6.30pm Doors Open 7.15pm Dinner is Served 12.30am Bar Closes 12.45am Music Ends 1am Venue Closes

£65.00 per person for a table of 10 guests (Inc VAT)
£15 booking and administration fee per person upon booking. Full payment required by 1st October.
The Old Hall will reserve the right to arrange the table plan, and due to on-going changes in configurations,
tables will not be allocated until the day of each event.

Christmas Menu

Starter

Chicken Satay Broccoli and Toasted Sesame Puree, Peanut Butter Jus, Broccoli Stems

Potted Smoked Salmon Horseradish Cream & Toasted Crisp (Can be GF)

Roasted Roscoff Onion Tart Pickled Mushrooms, Goats Curd & Rocket Oil (V)

Main Course

'The Old Hall's Christmas Dinner' Pork Loin wrapped in Treacle Bacon Stuffing Bon Bon, Baked Pomme Puree, Pickled Cabbage, Black Pudding Crumb, Shallot Crisps (GF) (DF)

Sea Trout Spicy Coconut Cream, Pak Choi, Sesame Seeds, Roasted Vine Tomatoes (GF) (DF)

Wild Mushroom Crepes Spinach Kirsch Cream, Rocket Salad, Parmesan Crumb (V) (Can be Ve, GF & DF)

Pudding

Traditional Christmas Pudding, Brandy Anglaise (Can be GF)

Caramelised Pear & Almond Tart Ginger Crumb, Cinnamon Ice Cream and Pear Gel

Chocolate & Orange Mousse Yoghurt Sorbet, Spiced Mixed Berries, Brioche (Can be GF)

(DF) Dairy Free (GF) Gluten Free (V) Vegetarian (Ve) Vegan Special dietary requirements available on request



***** New Year's Eve at The Old Hall

It's the biggest night of the year and we will enthusiastically welcome in 2021. Come and celebrate with us, enjoying fine food and atmosphere and say goodbye hopefully to everything that has happened in 2020.

Why not stay the night? We offer luxurious rooms from £120 per night Bed & Breakfast. (£50 non-refundable booking and administration fee required to book a room, with remaining balance due on departure)



What's Included

* Glass of Prosecco and Canapes on arrival in the house (soft drink alternative available) * Sumptuous Three Course Dinner served in the Marquee * After Dinner Coffee with Mince Pies * Cheese Table * State of the Art Disco and Professional DJ

Timings

6.30pm Doors Open 7.30pm Dinner is Served 1.15am Bar Closes 1.30am Music Ends 2am Venue Closes

Price

£85 per person (inc.VAT)

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Please note:

Group numbers from 2 – 9 guests will be on a shared table with other guests. Tables of 10 - 14 will be on an individual table. Please ask before booking if you have over 10 guests as we have limited tables for larger groups. £15 booking and administration fee per person upon booking. Full payment required by 1st October



New Year's Eve Menu

Canapés

Creamed Stilton, Fig Chutney and Roquette served on a Blinis (V) Melon, Mint Jelly & Passionfruit Gel (V) (Ve) (GF) Crab & Chilli Fishcake with a Tomato & Lime Salsa (GF & DF) Peppered Beef Carpaccio, Poppy Seed Croute, Truffle Oil (Can be GF) Pinenut Butter Jelly, Caramelised Pinenuts, Red Currant Jelly on Brioche with Smoked Bacon

Starters

Smoked Duck Breast Confit Fig, Caramelised Pumpkin Puree & Pickled Fennel (GF) (DF)
 Crab Ballotine Pickled Watermelon & Cucumber Gel (GF)
 Baby Beetroot Parsley Mayonnaise, Pickled Walnuts, Oat Biscuits, Goats Cheese
 (V) (Can be Ve) (Can be DF) (Can be GF)

Mains

 Roasted Guinea Fowl Shallot Puree, Micro Leeks, Wild Mushrooms, Spinach & Baby Fondant Potato (GF) (DF)
 Salmon Saffron Potatoes, Wilted Greens, Prosecco Cream Sauce, Lobster Bisque (GF)
 Wild Mushroom Crepes Spinach Kirsch Cream, Rocket Salad, Parmesan Crumb (V) (Can be Ve, GF & DF)

Pudding

Nougat & White Chocolate Slice Champagne Sorbet, Raspberry Gel (GF) **Chocolate & Orange Mousse** Yoghurt Sorbet, Spiced Mixed Berries, Brioche (Can be GF) **Charcoal Meringue** Fresh Blackberries, Yuzu Sorbet (GF) (DF) (Can be Ve)

> **Cheese Table** Selection of British & European Cheeses Chutney, Biscuits, Bread, Celery, Grapes & Figs

(DF) Dairy Free (GF) Gluten Free (V) Vegetarian (VE) Vegan Special dietary requirements available on request

Sparkling Wines & Champagne*

Prosecco Villa Vincenta, Italy

£7.00 per glass (125ml) / £31.50 This is a simply fabulous Prosecco with an abundance of golden apple and pear flavours. The golden bottle excludes light ensuring this wine remains as fresh and elegant as the day it was bottled.

Corte Alta Pink Prosecco, Italy

 ± 7.00 per glass (125ml) / ± 31.50 Fresh and harmonious, displaying plenty of red apple and strawberry flavours. A nice balance of ripe red fruits.

Nicolas Feuillatte NV, Champagne, France

A light, fresh and fruity Champagne with fine discreet bubbles and subtle overtones of apples, pears and citrus fruits. Has undergone a total of 4 years' ageing prior to release.

Œil de Perdrix, Pink Champagne, France

Meaning 'eye of the partridge', this pale salmon rink rose Champagne exhibits enticing complexity. Delicate in style, but with a perfect weight of fruit. A perfect aperitif.

Veuve Cliquot Brut NV, Champagne

Veuve Cliquot ages their non-vintage for almost twice the required time, resulting in a superb marriage of freshness and power, with rich fruit and a mouth-filling mousse.

White Wines

Michel Servin Blanc

£5.50 per glass (125ml) / £23.00 Light and straightforward, with an up-front nose of citrus fruit, tinged with a subtle leafy character. Crisp and dry on the palate, with a zingy finish.

Alfredini Garganega Pinot Grigio, Veneto £5.50 per glass (125ml) / £24.00

Light in colour, refreshing, and crisp and with aromas of limes, grapefruits and lemons making this well balanced wine very easy to drink.

ORGANIC, Dominio de la Fuente Verdejo, Spain

A crisp, aromatic white wine, showing great purity of aromas. Bright, pale straw yellow, with intense, fresh notes of grass, fennel and white pepper

Bantry Bay Chenin Blanc, South Africa

An aromatic wine with hints of tropical and citrus fruit on the nose and palate.

Fernlands Sauvignon Blanc, New Zealand

Wonderful balance between tropical and herbaceous flavours. Gooseberry and green pepper mingle with mango and guava.

Mâcon Villages, France

Fresh, clean and fruity style with subtle green apple and pear flavours with a pleasant minerally finish

£48.00

£48.00

£64.00

£25.00

£25.00

£28.00

£31.50





Rose Wines

Torre Alta Pinot Grigio Rosé, Italy £5.50 per glass (125ml)/ £24.00 This wine shows why rose is so popular. Beautiful soft strawberry flavours with floral notes with a refreshing zing on the palate.

Circus Zinfandel, Italy

A fantastic example of an off-dry, easy drinking wine full of summer fruit flavours with a hint of sweetness.

Red Wines

Michel Servin Rouge £5.50 per glass (125ml) / £23.00 Supple and inviting, this wine blends the soft and jammy raspberry fruit of ripe. Grenache with the firming influences of Carignan's blackberry flavours and robust tannin.

Vina Carrasco Merlot, Chile

Offers good concentration and depth of fruit, with a soft and plummy texture, and hints of vanilla.

Baron de Baussac Carigan Vieilles Vingnes,

Vin de Pavs de L'Herault, France

Deep and inky red in colour, the wine is crammed with black cherry fruit, lifted by subtle vanilla aromas from a touch of oak ageing. Bold, meaty tannins provide satisfying texture and length.

Aires Andinos Malbec, Argentina

Deep ruby coloured with smokey black fruits of cassis, blackberry & spice.

Marques de Postulado Rioja

A harmonious balance between sweet spice and black fruits of the forest. This is a smooth, velvety Rioja.

All prices are per 750ml bottle and include VAT

Weights & Measures Act 1985 - Unless supplied pre-packed -Gin, Vodka, Whiskey, Rum - are offered for sale or served on these premises in quantities of 25ml or multiples thereof Please note that we operate a Challenge 25 Policy where we would ask for ID for anyone who is lucky enough to look under 25 and they must provide original proof of ID over 18 years old. We are unable to serve alcohol to anyone refused without ID and under the age of 18.



£26.00

£28.00











£5.50 per glass (125ml) / £24.00

Accommodation

Our bedrooms enjoy either the finest views across farmland to Ely Cathedral or south facing views across the garden terrace.

Check in is from 4.30pm in time for complimentary Tea and Cake served in the Main Hall until 5.30pm.

Prices range from £120.00 per night to £180.00 per night including breakfast. Room price includes VAT

A non-refundable booking and administration fee of £50 per room is required upon booking. Remaining room balance payable upon departure.

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Please email The Old Hall to make a booking. events@theoldhallely.co.uk









How To Book

- 1. Allocate a Group Leader and dedicate this person to be group organiser for the booking process.
- 2. To provisionally hold your places for 10 days and to check availability, please email events@theoldhallely.co.uk
- 3. To confirm your places, we will send your group organiser a booking form and then send it back to us, together with a booking and administration fee of £15 per person for your whole party.
- 4. On receipt of this booking form and booking and administration fee, your booking will be confirmed and a confirmation invoice sent to you.
- 5. Final payment, a balance invoice will be sent out approx 10 weeks prior to your party date. The balance must be received in full by 1st October 2020.

Bookings made after 1st October 2020 will require full payment at the booking stage.

6. Menu and Drinks pre order forms will be sent out upon confirmation of your booking and administration fee and must be sent back via email 4 weeks before your date.

We regret we are unable to guarantee any special dietary requirements received in writing less than 2 weeks prior to the event.

7. Drinks vouchers will be available to collect from the entrance by your group leader upon arrival. Vouchers are on a preorder basis only and can not be bought on the day.

Menu Pre-Orders

- There is a choice menu for each event, with a vegetarian alternative and special dietary menus available on request. Menu choices must be received no later than 4 weeks prior to your party date.
- The Old Hall will endeavour to accommodate late menu or detail changes but will not be held responsible for changes communicated in writing less than 2 weeks before the event date.
- If menu options are not made before the event, the standard Christmas menu will be served.
- The Old Hall reserve the right to make changes to the advertised menu in the event of shortages in the supply of particular items, but undertakes that a three course meal will be served.

Table Plans

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- Due to on-going changes in configurations, tables will not be allocated until the day of each event. (Mixed and New Year's Eve parties only)
- Please fill out the food sheet provided for your guests 1-10 in the order that they would like to be sat around the table.
- Name place cards will be on the table as per the order of your guests on the menu preorder form, these cannot be moved on the day.
- Subject to Covid 19 restrictions and social distancing, table plans may need to be adapted.



Ferms and Conditions

- 1. Bookings can only be accepted on receipt of a completed booking form and non refundable booking and administration fee of £15 per person.
- 2. We recommend that you make a provisional booking via email prior to sending your booking form, to avoid disappointment if the date and spaces are not available. A provisional booking will be held for 10 days by which time the booking form and booking and administration fee must be received.
- 3. Should the booking form and payment not be received within 10 days, the booking will automatically be released.
- 4. We cannot guarantee to make major changes or additions to your party within 2 weeks of your date.
- 5. We regret that we are unable to make any changes to your booking, menu choice or wine order within 2 weeks of your event.

Refunds and Cancellations

- 1. Non refundable booking and adminisration fee (£15 per person) must be made in order to confirm your booking and can only be accepted from the party organiser.
- 2. Non refundable booking and administration fee can not be converted to pay the balance of other guests or put toward drinks and drinks vouchers
- 3. Cancellations can only be made by the party organiser and must be made in writing to The Old Hall. We cannot accept cancellations over the telephone.
- 4. Tables must not reduce below 10 people per table for Christmas Party Mixed Nights.
- 5. All payments recieved after 1st October 2020 are non-refundable.
- 6. A Non- refundable booking and administration fee of £50 is required upon booking our bedrooms. Full remaining payment will be required upon departure.
- Our exclusive parties require a minimum of 5 bedrooms to be taken.
- 7. Subject to Covid 19 restrictions and social distancing The Old Hall has the right to cancel your booking.

Miscellaneous

- 1. Prices shown on the website include VAT.
- 2. The Old Hall reserves the right to refuse admission and to remove from the function any person, whose condition in the opinion of the staff of The Old Hall, interferes, or is likely to interfere with, the enjoyment of the function by other participants.
- 3. The Old Hall does not accept any responsibility in respect of any person prevented from entering the function, or asked to leave due to their conduct.
- 4. The Old Hall will take every care to honour commitments, but reserves the right to amend or alter all or part of the programme The Old Hall regret that they will not accept liability for errors, omissions or cancellations.
- 5. The Old Hall does not accept any liability and shall not be liable for non-completion of the event or any delays arising as a result of: Strikes, Riots or Lockouts affecting any Trade with which The Old Hall is concerned. Adverse weather conditions, loss, damage or cancellation due to Fire, Flood or any other cause beyond its control.
- 6. These Terms and Conditions are governed by English Law and in the unlikely event of a dispute, the parties shall submit to the exclusive jurisdiction of the English Courts. The liability of The Old Hall in respect of any breach of these Terms and Conditions, including any applied Terms shall not extend to any consequential loss whatsoever suffered by the client or their guests.
- 7. Dates and timings are subject to licensing approval.
- 8. It must be appreciated that labour, entertainment and certain food items must be booked and paid for in advance.
- 9. The Old Hall Christmas Events are restricted to persons aged 18 years or over. We operate a strict 'Challenge 25' scheme, therefore we reserve the right to request proof of age if any guest looks under 25 (ID accepted: valid passport or valid photograph driver license.)





