

A photograph of a brick building with a large, ornate Christmas wreath on the central door. The wreath is decorated with greenery, silver and gold ornaments, and stars. The building has several windows with diamond-patterned glass. The text 'THE OLD HALL' is overlaid in a red serif font, with a large white cursive 'O' behind it.

THE OLD HALL

SHARED
CHRISTMAS PARTIES

Saturday 30th November, Friday 13th December and
Saturday 14th December 2024

WHAT'S INCLUDED

A Table of 10 for £1,200

Limited larger tables are available with an additional charge of £120 per guest

A Glass of Sparkling Punch on Arrival in The House

Sumptuous Three Course Dinner Served in The Marquee

After Dinner Coffee with Mince Pies

Disco with Professional DJ

Fabulous Decorations including Crackers and Centrepieces
on your Tables in The Marquee

An evening Espresso Martini & Chambord Bramble bar
(one cocktail per person) in The Marquee



Book
Now

CHRISTMAS PARTY MENU

TO START

Wild Boar Croquette, Redcurrant Purée, Black Garlic Mayonnaise, Nasturtium Oil
(NF)

Beetroot Cured Salmon Loin, Horseradish & Dill Crème Fraiche, Apple, Pickled Golden Beetroot
(GF) (NF)

Truffled Mushroom Pâté, Spiced Butternut Squash, Apple & Date Chutney, Toasted Ciabatta
(VE) (NF)

FOR MAIN

Traditional Roast Turkey, Cranberry & Sausage Meat Stuffing, Garlic & Herb Roasted Potatoes, Maple Roasted Parsnips & Baby Carrots, Pan Roasted Sprouts & Chestnuts, Red Wine Jus
(DF)

Fillet Of Brill, Romanesco, Potato Galette, Champagne Cream, Caviar & Dill Butter, Fennel Pollen
(GF) (NF)

Cauliflower Cheese Steak, Braised Red Cabbage, Glazed Baby Vegetables, Sage Oil
(V) (GF) (NF)

TO FINISH

Christmas Pudding Parfait, Brandy & Textures of Mandarin
(V) (GF) (NF)

Chocolate & Honey, Coffee Whipped Cream, Blackberries
(V) (NF)

Almond, Ginger & Port Poached Pear, Natural Greek Yogurt, Cinnamon Granola
(V) (GF)

CHRISTMAS MENU

TO START

Wild Boar Croquette, Redcurrant
Purée, Black Garlic Mayonnaise,
Nasturtium Oil
(NF)

Beetroot Cured Salmon Loin,
Horseradish & Dill Crème Fraîche,
Apple, Pickled Golden Beetroot
(GF) (NF)

Truffled Mushroom Pâté, Spiced
Butternut Squash, Apple & Date
Chutney, Toasted Ciabatta
(VE) (NF)

FOR MAIN

Traditional Roast Turkey, Cranberry & Sausage Meat
Stuffing, Garlic & Herb Roasted Potatoes, Maple
Roasted Parsnips & Baby Carrots, Pan Roasted Sprouts
& Chestnuts, Red Wine Jus
(DF)

Fillet Of Brill, Romanesco, Potato Galette, Champagne
Cream, Caviar & Dill Butter, Fennel Pollen
(GF) (NF)

Cauliflower Cheese Steak, Braised Red Cabbage,
Glazed Baby Vegetables, Sage Oil
(V) (GF) (NF)

TO FINISH

Christmas Pudding Parfait, Brandy
& Textures of Mandarin
(V) (GF) (NF)

Chocolate & Honey, Coffee
Whipped Cream, Blackberries
(V) (NF)

Almond, Ginger & Port Poached
Pear, Natural Greek Yogurt,
Cinnamon Granola
(V) (GF)

DRINKS PACKAGES

We have put together a selection of drinks packages at a discounted rate which you can pre-order for your table. Your drinks will be ready and waiting once we move through to The Marquee for the evening celebration. These drinks packages can only be pre-ordered ahead of time and can be bought via the shop on our website.



The House Package

- 2 x Cal Y Canto Verdejo
- 1 x Cal Y Canto Bobal Rosé
- 2 x Cal Y Canto Red

RRP £130.00
Sale Price £117.00

The Classic Package

- 2 x Zensa Fiano
- 1 x Zensa Rosato
- 2 x Zensa Primitivo

RRP £180.00
Sale Price £162.00

The Premium Package

- 2 x Lusco Albariño
- 1 x Hampton Water Rosé
- 2 x Catena Malbec

RRP £212.50
Sale Price £191.25

Drinks Tokens

- 1 x Bottled/Draught Beer
- 1 x 175ml Glass of House Wine
- 1 x Single House Spirit & Mixer
- 2 x Soft Drinks

Sale Price £6.50 per Token

Beer

- 5 x Corona
- 5 x Peroni

RRP £45
Sale Price £40.50

Sparkling

- 3 x Cava Brut
- 2 x Cava Rosé

RRP £175.00
Sale Price £157.50



Book
Now

THE NIGHT TIMELINE

- 16:30 Bedroom check-in for guests spending the evening with us followed by tea and cake in The Main Hall.
- 18:30 Doors Open for party guests Welcome Drinks
- 19:30 Dinner is served
- 21:30 Music begins
- 00:45 Bar closes
- 01:00 Music ends and carriages



Book
Now

ACCOMMODATION

All of our luxury bedrooms are available exclusively to our Christmas Party guests.

Check-in is from 4.30pm, and check-out will be at 10am the following morning after a full English buffet breakfast.

To book your room, please call 01353 663275. Please note that on our online booking system, no rooms will show as available.

Full payment is required on booking. Double bedroom starts from £180.

Availability is limited so book early to avoid disappointment!



HOW TO BOOK

Allocate a Lead Booker and dedicate this person to be group organiser for the booking process.

Visit our online shop to purchase your tickets.

Once payment has been made, your table(s) will be confirmed! You will then receive a booking confirmation email.

At this point, you can also book overnight accommodation by calling us.

Lastly, we will send you a simple document to complete with your guests' menu choices.

[Book Now](#)



TERMS & CONDITIONS

The Old Hall Ely's Christmas Parties are restricted to persons aged 18 years and over. We operate a strict 'Challenge 25' scheme, therefore, we reserve the right to request proof of age if any guest looks under 25.

All prices shown on the website and in the brochure include VAT. Non-refundable full payment must be made in order to confirm your booking and can only be accepted from the Lead Booker. Your non-refundable full payment cannot be converted to pay the balance of other guests or put towards drinks and drinks vouchers.

Cancellations must be made in writing to The Old Hall Ely by the Lead Booker. We cannot accept cancellations over the telephone. All payments received are non-refundable.

Full payment for bedrooms will be required upon booking.

There is a menu choice for each guest, with a vegetarian alternative and special dietary menus available on request. Menu choices must be received no later than 3 weeks prior to the event. If menu options are not made before the event, the standard menu will be served. The Old Hall Ely reserves the right to make changes to the menu in the event of shortages in the supply.

Due to ongoing changes in configurations, tables will not be allocated until the day of the event.

Please complete the menu pre-order form with your guests' menu choices. The order in which you input your guests' names, denotes the order in which they will sit around your table. Name place cards will be put out by The Old Hall Ely, reflecting your menu pre-order form and cannot be altered or moved on the event day.

The Old Hall Ely 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 Ely, interferes, or is likely to interfere with, the enjoyment of the function by other participants. The Old Hall Ely does not accept any responsibility in respect of any person prevented from entering the function, or asked to leave due to their conduct.

The Old Hall Ely reserves the right to cancel the event should a "Force Majeure Event" occur. The Old Hall Ely does not accept any liability and shall not be liable for non-completion of the event or any delays arising as a result.

The Old Hall Ely will take every care to honour commitments, but reserves the right to amend, alter or cancel all or part of the programme and will not accept liability for errors, omissions or cancellations.

Dates and timings are subject to licensing approval.

Any complaint or claim relating to the provision of The Old Hall Ely and the facilities therein during the period of hire must be received by ourselves in writing no later than 7 days after the Event date, failing which we shall not be obliged to consider any complaint or claim.

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 Ely 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.

A photograph of The Old Hall Ely at night, illuminated by warm interior and exterior lights. The building is a large, multi-story stone structure with several chimneys and dormer windows. In the foreground, there is a pond with tall reeds and a reflection of the building. The sky is dark, and the scene is framed by dark foliage at the top.

THE OLD *Ely* HALL

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