

WHY NOT SPEND
Christmas
IN A TRULY
MAGICAL?
SETTING



DOXFORD HALL
HOTEL AND SPA



✱ **It's the most wonderful
time of the year.. ✱**

Just a stone's throw from the A1, hidden away in a quiet corner of North Northumberland you'll find Doxford Hall. Close enough to everything, yet far enough from the everyday. It's the perfect spot to unwind, indulge and make memories with family and friends this Christmas. Set in a private ten acre estate Doxford Hall is one of Northumberland's true hidden gems - and the only hotel in the county to have been awarded the AA's coveted 4 red stars rating.

It's a great place to do nothing, but there are always great things to do. With 41 beautifully appointed bedrooms, a fabulous spa and pool and cosy reception rooms where you can settle down in front of a log fire it's the ideal place to retreat to after exploring the fabulous Northumbrian coastline. But you don't need to venture too far from the hotel to pack in some fun. Take a stroll around our grounds, lose yourself in the yew maze, head to our spa for an indulgent soak or curl up with a book in the library. And with traditional fine dining from our award-winning restaurant you have all the ingredients for a relaxing and memorable country house Christmas.

We look forward to welcoming you to Doxford Hall Hotel and Spa this winter.

December Festive Lunches



2 COURSES **£29.95 PER PERSON**
3 COURSES **£34.95 PER PERSON**

Our legendary lunches are made using only the highest quality ingredients, served with all the trimmings and accompanied by an excellent wine list.

Bring the family together for lunch throughout December for £34.95 per person for three courses.

A separate children's menu is available; pre-booking is essential.

Please telephone **01665 589700** to book.

A non-refundable/non-transferable £5.00 deposit is required for the December Festive menus with the full balance due by 1st December 2026. Dress code is smart/casual. Pre-orders and pre-payment is required for tables of 8 and over please. All menus are subject to change. Please notify us of any dietary requirements or allergens.



FESTIVE LUNCH MENU

STARTERS

Mushroom & French Mustard Soup
Garlic Toasts

Ham Hock Terrine
Celeriac Remoulade, Toasted Brioche, Burnt Apple Puree

Duo of Smoked Salmon
Gravadlax of Salmon, Hot Smoked Salmon, Textures of Beetroot,
Toasted Focaccia, Lemon Gel

MAINS

Traditional Roast Turkey Breast
With All The Trimmings

Smoked Haddock & King Prawn Gratin
Winter Greens

Daube of Beef
Champ Mash, Roasted Carrots & Parsnips, Caramelised Onion Jus

Beetroot & Goats Cheese Wellington
Mustard Cream, Roasted Baby Potatoes, Chestnuts

DESSERTS

Christmas Pudding
Brandy Sauce & Redcurrants

Lemon Pannacotta Tart
Raspberry Sorbet & Crushed Raspberries

Chocolate Brownie
Pistachio Ice Cream, Pistachio Crumb, Chocolate Sauce

Selection of 3 cheeses
(£6.95 supplement)



Festive Party Nights

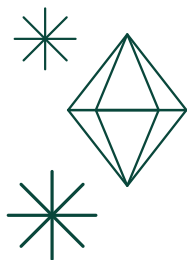
£44.95 PER PERSON

FRIDAY 11TH DECEMBER 2026

SATURDAY 12TH DECEMBER 2026

Get together with your friends and colleagues for a glittering night of feasting and dancing. Our party nights have everything you need to get you in the mood to celebrate the season in style. Join us for a glass of Prosecco followed by a sumptuous three-course festive meal and then let down your hair and dance the night away to our disco. Arrive for 7pm, meal served at 7.30pm. Bar and entertainment close at midnight.

A non-refundable deposit of £10 per person is required to secure your booking. Full payment and food orders are required three weeks prior to the party nights. Please notify us of any dietary requirements or allergens.



WHY NOT TAKE
ADVANTAGE OF OUR
SPECIAL ACCOMMODATION
RATE AND MAKE IT A
WEEKEND TO REMEMBER?

£179 PER ROOM*

Friday 11th December 2026

£189 PER ROOM*

Saturday 12th December 2026

**Includes a Northumbrian breakfast and use of our indoor leisure facilities.
Price based on two people sharing a classic bedroom.
Upgraded rooms available at a supplement.*

FESTIVE PARTY NIGHTS MENU

STARTERS

Mushroom & French Mustard Soup

Garlic Toasts

Ham Hock Terrine

Celeriac Remoulade, Toasted Brioche, Burnt Apple Puree

Duo of Smoked Salmon

Gravadlax of Salmon, Hot Smoked Salmon, Textures of Beetroot, Toasted Focaccia, Lemon Gel

MAINS

Traditional Roast Turkey Breast

With All The Trimmings

Smoked Haddock & King Prawn Gratin

Winter Greens

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Champ Mash, Roasted Carrots & Parsnips, Caramelised Onion Jus

Beetroot & Goats Cheese Wellington

Mustard Cream, Roasted Baby Potatoes, Chestnuts

DESSERTS

Christmas Pudding

Brandy Sauce & Redcurrants

Lemon Pannacotta Tart

Raspberry Sorbet & Crushed Raspberries

Chocolate Brownie

Pistachio Ice Cream, Pistachio Crumb, Chocolate Sauce

Selection of 3 cheeses

(£6.95 supplement)

*All menus are subject to change.
Please notify us of any dietary requirements or allergens.*



Christmas Two-Night Break

**Spend Christmas in the cosy
comfort of Doxford Hall and let us
give you a Christmas to remember**

FROM £569 PER PERSON

Based on a classic room for two people sharing.
Upgraded rooms available at supplement.
Single supplement applies. Stay 2 nights,
arriving 24th December, departing 26th December.

Christmas Eve

THURSDAY 24TH DECEMBER 2026

On arrival you'll be welcomed with a delicious cream tea served in one of our lounges. Spend the afternoon as you wish, maybe taking the opportunity to settle back in front of a roaring fire or fit in a stroll around the grounds before dinner.

Join us for dinner at 7.30 pm in our Restaurant where you will be served a sumptuous six-course tasting menu at 7.45pm, with live entertainment from local pianist David McLeish. Please pre-order wine (a glass of Prosecco is included).

Many local churches will be offering a Midnight Mass service and warm mulled wine and mince pies will await your return, before retiring to bed.

Christmas Day

FRIDAY 25TH DECEMBER 2026

Start the day with a fabulous Northumbrian breakfast and spend the morning at your leisure.

Prosecco and canapés will be served from 12.30, ahead of a traditional three-course Christmas lunch, served at 1pm with entertainment from local pianist David McLeish. Please pre-order wine.

At 3pm the King's Speech will be shown in one of our reception rooms with hot drinks and homemade festive treats. Our lounges will be stocked with plenty of board games for you to enjoy during the afternoon or you may prefer to take a dip in the pool and relax in the Spa.

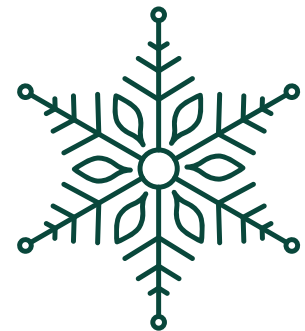
Save some room for an evening buffet, available between 7pm and 8.30pm.

Boxing Day

SATURDAY 26TH DECEMBER 2026

After a hearty farewell breakfast why not spend the morning in the Aqueous Spa, perhaps using your 10% guest discount to book a Spa treatment before departing for home.

Take a brisk walk on stunning Bamburgh Beach or try to solve the hotel maze before heading off home.



CHRISTMAS EVE TASTING MENU

Roasted White Onion Velouté

Truffle Gnocchi

In House Smoked Peppered Venison Loin

Chocolate & Cherries

Beetroot Cured Salmon

Textures of Beetroot, Pumpernickel Bread,
Beetroot Pears, Horseradish Dressing

Lemon Sorbet

Mango Compote

Fillet Of Beef

Leek & Truffle Rosti, Glazed Baby Carrot,
Beef Cheek & Horseradish Croquette, Port Jus

Honey & Fig Cheesecake

Honeycomb, Textures of Fig, Ginger Bread



CHRISTMAS DAY LUNCH MENU

STARTERS

Leek & Potato Soup

Stilton Scone

Chicken & Apricot Terrine

Smoked Chicken Croquette, Sweetcorn Relish,
Crispy Chicken Skin

King Prawn & Baby Prawn Cocktail

Baby Gem, Maries Rose Sauce, Brown Bread

Jerusalem Artichoke, Garlic & Truffle Ravioli

Spinach & White Onion Velouté, Toasted Walnuts

MAINS

Traditional Roast Turkey Breast

With All The Trimmings

Roast Sirloin Of Beef (Served pink)

With All The Trimmings

Pan Fried Sea Bream

Prawn Toast, Baby Spinach, King Prawn Thai Broth

Garlic & Thyme Baked Celeriac Steak

Garlic & Thyme, Roasted Chestnut & Wild Mushroom Fricassee,
Baby Fondant Potatoes

DESSERTS

Christmas Pudding

Brandy Sauce & Redcurrants

Panettone Bread & Butter Pudding

Vanilla Ice Cream & Chocolate Sauce

Lemon Posset

Winter Berries Compote, Raspberry Shortbread

Selection of 3 cheeses

Doxford Chutney, Celery, Grapes & Crackers



All menus are subject to change.

Please notify us of any dietary requirements or allergens.

Christmas Three-Night Break

Spend a long Christmas break in the cosy comfort of Doxford Hall and let us give you a Christmas to remember.

FROM £699 PER PERSON

Based on a classic room for two people sharing.
Upgraded rooms available at supplement.
Single supplement available. Stay 3 nights, arriving
24th December, departing 27th December.

Christmas Eve

THURSDAY 24TH DECEMBER 2026

On arrival you'll be welcomed with a delicious cream tea served in one of our lounges. Spend the afternoon as you wish, maybe taking the opportunity to settle back in front of a roaring fire or fit in a stroll around the grounds before dinner.

Join us for dinner at 7.30 pm in our Restaurant where you will be served a sumptuous six-course tasting menu at 7.45pm, with live entertainment from local pianist David McLeish. Please pre-order wine (a glass of Prosecco is included).

Many local churches will be offering a Midnight Mass service and warm mulled wine and mince pies will await your return, before retiring to bed.

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At 3pm the King's Speech will be shown in one of our reception rooms with hot drinks and homemade festive treats. Our lounges will be stocked with plenty of board games for you to enjoy during the afternoon or you may prefer to take a dip in the pool and relax in the Spa.

Save some room for an evening buffet, available between 7pm and 8.30pm.

Boxing Day

SATURDAY 26TH DECEMBER 2026

After breakfast take a stroll through the grounds, or visit a local beach to blow the cobwebs away!

We'll be serving our a la carte menu during the evening. A dinner allowance of £45 per person is included in the cost of your stay.

Sunday 27th

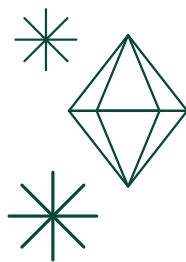
DECEMBER 2026

After a hearty farewell breakfast why not spend the morning in the Aqueous Spa.

Or head to nearby Alnwick for some sightseeing, sale shopping or a potter around the stunning Alnwick Gardens (tickets are provided as part of this package).



Christmas Day Private Dining



Gather the whole family in one of our elegant dining rooms and enjoy all the informality of a family Christmas lunch without the fuss!

Arrive at 12.30pm for a glass of Prosecco and some delicious canapés before tucking into a traditional three-course Christmas lunch with all the trimmings in our Frank Henry Mason room – a handsome space furnished with oak-panelled walls and chandeliers making a grand sitting for your Christmas celebrations.

At 3pm we'll be showing The King's Speech and serving tea or coffee and festive treats for those who have room!

A minimum of 10 Adults is required; room hire is complimentary.

£145 PER PERSON TO INCLUDE A GLASS OF PROSECCO AND CANAPÉS ON ARRIVAL AT 12.30PM, FOLLOWED BY A THREE-COURSE LUNCH AT 1PM, HOT DRINKS AND FESTIVE TREATS AT 3PM.

New Year's Eve One-Night Break



£255 PER PERSON*

THURSDAY 31ST DECEMBER 2026

Wave goodbye to 2026 and embrace the New Year with an indulgent break at Doxford Hall. Arrive in time to use our leisure facilities or fit in a walk around the grounds ahead of the celebrations to come.

The evening begins with a chilled glass of Prosecco on arrival, followed by a fabulous six-course tasting menu in our candlelit restaurant, at 7.30pm, accompanied by a range of classic songs by a local musician who will be singing into the New Year.

The following morning, enjoy a restorative breakfast before heading home, or stay on a while longer to explore the sights of Northumberland.

**£510.00 per room, based on 2 guests sharing a Classic Room, Dinner, Bed, Breakfast. Upgraded rooms available at a supplement. All menus are subject to change. Please notify us of any dietary requirements or allergens.*

NEW YEAR'S EVE TASTING MENU

Roasted White Onion Velouté

Truffle Gnocchi

In House Smoked Peppered Venison Loin

Chocolate & Cherries

Beetroot Cured Salmon

Textures of Beetroot, Pumpernickel Bread,
Beetroot Pears, Horseradish Dressing

Lemon Sorbet

Mango Compote

Fillet Of Beef

Leek & Truffle Rosti, Glazed Baby Carrot,
Beef Cheek & Horseradish Croquette, Port Jus

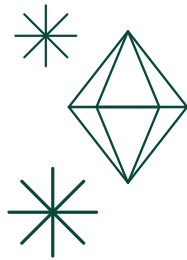
Honey & Fig Cheesecake

Honeycomb, Textures of Fig, Ginger Bread





New Year's Eve Private Dining



We do love a good party at Doxford Hall! Celebrate New Year's Eve in a beautiful private dining room with friends and family and let us take the stress out of your party planning.

Arrive in time to enjoy a glass of chilled Prosecco before savouring a magnificent six-course tasting menu in our Frank Henry Mason room – a handsome space furnished with oak-panelled walls and chandeliers making a grand sitting for your celebrations.

A minimum of 10 Adults is required; room hire is complimentary.

£125 PER PERSON TO INCLUDE A GLASS OF PROSECCO ON ARRIVAL, FOLLOWED BY A SIX-COURSE TASTING MENU.



Festive Afternoon Tea



£28.50 PER PERSON

AVAILABLE THROUGHOUT
DECEMBER EXCEPT 24TH &
25TH DECEMBER (PRE-BOOKING
ESSENTIAL)

Escape the stresses of the Christmas season and make time to indulge yourself with a festive afternoon tea at Doxford Hall.

A quintessentially English affair, served in the Georgian Room, the magnificent Library or the Morning Room in front of a roaring log fire with a fine selection of finger sandwiches (crusts off naturally), freshly baked sweet and savoury scones and homemade cakes and fancies.

Choose from freshly brewed tea or coffee or splash out with a glass of fizz (priced additionally).



Festive Serenity

1ST-31ST DECEMBER 2026

£110 PER PERSON

MONDAY TO FRIDAY, 10.00 AM TO 5.00 PM

£120 PER PERSON

SATURDAY AND SUNDAY, 10.00 AM TO 5.00 PM

Relax and unwind in our leisure facilities and help yourself to refreshments. Then let us serve you a divine festive two-course lunch in one of our restaurants as well as two of the following 25 minute heavenly spa treatments.

ISHGA EXPRESS MASSAGE – 25 MINUTES

A medium pressure Back, Neck and Shoulder Massage combining relaxing elements of aromatherapy massage, lymphatic drainage, and traditional Swedish massage techniques to reduce muscle tension and re-energise the body.

Upgrade your massage to include lava stones or deep tissue for an additional £5.00 (subject to availability)

ISHGA EXPRESS FACIAL – 25 MINUTES

Revitalise and repair skin through the collagen stimulating properties of Hebridean seaweed. Suitable for all skin types, the ishga Facial will brighten and balance skin tone whilst improving texture and protecting skin from environmental damage with its potent antioxidant properties.

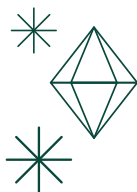
INDIAN HEAD MASSAGE – 25 MINUTES

For a calmed mind and nourished hair Targeting the hotspots of the scalp, neck and head, a massage focusing on pressure points correlating to the body's chakras, promotes whole body energy flow. *Please advise the therapist if you would prefer oil or no oil to be used.*

ISHGA FOOT RECOVERY – 25 MINUTES

This luxury foot experience begins with a soothing foot bath filled with antioxidant rich seaweed and essential oils, followed by a foot scrub packed with minerals from pure sea salt. Relax during the lower leg and foot massage which is then followed by a regenerating seaweed gel mask.

Offer available between 1st - 31st December 2026. Subject to availability, T&Cs apply (treatments cannot be exchanged for cash, or for other treatments).



New Year New me

1ST-31ST JANUARY 2027

£100 PER PERSON

MIDWEEK

£110 PER PERSON

WEEKEND

Start the new year off the right way with a full body detox!

Includes:

- Full day use of facilities from 9:30am-5pm
- Afternoon tea for two
- 50 min spa treatment - Detox or Nourishing wrap

Please contact the Spa on **01665 589709** to make your appointment.





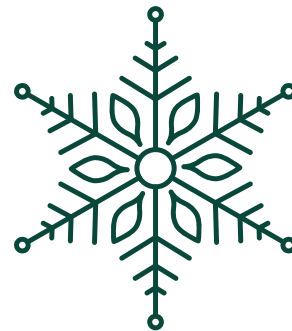
Gift Vouchers

A DOXFORD HALL LUXURY
GIFT VOUCHER CAN'T FAIL TO
IMPRESS THIS CHRISTMAS.

With a range of vouchers from
short breaks and spa days to afternoon
tea and more you'll find the perfect gift
for your nearest and dearest.

Buy your voucher securely online
www.doxfordhall.wearegifted.co.uk

and have it sent immediately by email or
in an attractive wallet by first class post.





Terms and Conditions

FESTIVE LUNCHESES

A non-refundable/ non- transferable deposit of £5.00 per person is required with the full balance due by 1st December 2026 please. Pre-orders and pre-payment are required for tables of eight and over please.

FESTIVE PARTY NIGHTS

A non-refundable/ non- transferable deposit of £10.00 per person is required to secure your booking with the full balance and food pre-orders are due three weeks prior to the party date please. Pre-orders and pre-payment are required.

CHRISTMAS DAY LUNCH – PRIVATE DINING

A £50 per person non-refundable/ non-transferable deposit is required at the time of booking and full payment is requested by 1st December 2026. A minimum of ten adults is required for a private dining booking.

CHRISTMAS TWO- AND THREE-NIGHT PACKAGES

A £50 per person non-refundable/ non-transferable deposit is required at the time of booking and full payment is requested by 1st December 2026.

NEW YEAR'S EVE BREAK

A £50 per person non-refundable/ non-transferable deposit is required at the time of booking and full payment is requested by 1st December 2026.

NEW YEAR'S EVE – PRIVATE DINING

A £50 per person non-refundable/ non-transferable deposit is required at the time of booking and full payment is requested by 1st December 2026. A minimum of ten adults is required for a private dining booking.

All menus are subject to change. Please notify us of any dietary requirements or allergens.

RP **ROBERT PARKER**
HOTEL COLLECTION
• HOTELS OF DISTINCTION •



Doxford Hall Hotel & Spa, Chathill, Alnwick, Northumberland NE67 5DN

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