

SKETCHLEY GRANGE

HOTEL & SPA



Christmas

AND NEW YEAR

2026

Your Christmas, all wrapped up

Step into a festive wonderland at Sketchley Grange with everything you need to make magical memories this Christmas.

Be enchanted by mouth-watering seasonal menus, tempting tipples, dazzling party nights and dreamy getaways, all with our elegant country house hotel as your backdrop.

Transform your celebrations this Christmas.

Please contact us directly to book.

PHONE

01455 251 133

EMAIL

info@sketchleygrangehotel.co.uk



Afternoon Tea

THE PERFECT FESTIVE TREAT

SAVOURY

Turkey, Cranberry and Stuffing Sandwich (gf*)

Smoked Salmon and Chive Cream Cheese Sandwich (gf*)

Melting Brie & Cranberry on Toasted Ciabatta (gf*) (V)

Selection of Savoury Pastries (gf*)

SWEET

SELECTION OF HOMEMADE FRESH CAKES AND SWEETS, INCLUDING:

Fruit Scone with Clotted Cream & Raspberry Conserve (gf*)

Mince Pie (gf*)

Chocolate Truffles (gf*)

DRINKS

A SELECTION OF TEAS, INFUSIONS AND COFFEE:

Upgrade your afternoon tea: Glass of Prosecco + £7

Glass of Champagne + £12

Mulled Wine + £6

Boozy afternoon tea, unlimited cocktails (1.5hr) + £30

£26.50 PER PERSON

Available between 12pm - 4pm throughout December,
excluding Christmas Day.

CONTACT US DIRECTLY TO BOOK:

PHONE: 01455 251 133

EMAIL: info@sketchleygrangehotel.co.uk

V = VEGETARIAN | VG = VEGAN | GF* = GLUTEN FREE UPON REQUEST

Festive Christmas Lunches

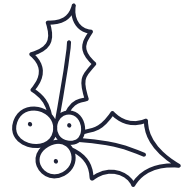
Celebrate the season with a dining experience designed to bring people together. Whether you're organising an intimate lunch for a few or a grand festive gathering for up to 250 guests in one of our private suites, Sketchley Grange Hotel & Spa offers the perfect setting.

Start your celebration with a pre-lunch drink in our stylish Garden Bar, then take your seats for a delicious and memorable festive meal. With flexible dining times and tailored options to suit your group, we'll help you create a truly special occasion – whatever the size.

Let us take care of the details, so you can focus on what matters most: enjoying great food and even better company this Christmas.

Thursdays, Fridays, Saturdays & Sundays
throughout November, December & January
Private Hire Available

Festive Lunches



CATCH-UPS AND CELEBRATIONS

FESTIVE DINING FOR FRIENDS, COLLEAGUES AND FAMILY ALIKE

STARTERS

Vine Tomato & Roasted Red Pepper Soup, Basil Oil (vg) (gf*)

Chicken Liver Parfait, Toasted Brioche, Winter Fruit Chutney (gf*)

Prawn Crayfish Cocktail, Crisp Baby Gem, Marie Rose, Toasted Sourdough (gf*)

MAIN COURSES

Festive Turkey, Sage, Onion, Chestnut & Cranberry Stuffing, Pigs in Blankets, Roast Potatoes, Brussel Sprouts & Roasted Winter Vegetables (gf*)

Grilled Fillet of Seabass, Crushed New Potatoes, Wilted Spinach, Buerre Blanc (gf*)

Baked Vegetable Wellington with Pomodorro Sauce (v) (gf*)

DESSERTS

Chocolate & Honeycomb Cheesecake, Caramel Sauce

Christmas Pudding, Brandy Sauce

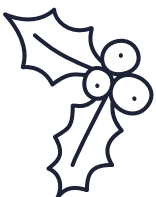
Meringue Nest with Winter Berry Compote, Vanilla Ice Cream (gf*)

£32.50 PER PERSON FOR THREE COURSES

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Festive Party Nights

Join us for an unforgettable evening of seasonal celebration, where great food, sparkling atmosphere, and lively entertainment come together in perfect harmony. Begin the night with a warm welcome at 7:00 pm, followed by a delicious three-course dinner served from 7.30 pm, thoughtfully prepared by our chefs using the finest seasonal ingredients.

After dinner, the party begins!

Hit the dance floor with your friends and colleagues, and enjoy an evening of party music from our resident DJ

NOVEMBER

Thursday, Friday, Saturday, and Sunday: £43 per person

Fri & Sat Upgrade: £53pp, Includes half bottle of wine pp, (min. 10 guests)

DECEMBER

Thursday, Friday, and Saturday: £47 per person

Sunday: £40 per person

Fri & Sat Upgrade: £57pp, Includes half bottle of wine pp, (min. 10 guests)

JANUARY

Friday and Saturday, £38.95 per person

PRIVATE HIRE IS ALSO AVAILABLE



Festive Party Nights

STARTERS

Vine Tomato & Roasted Red Pepper Soup, Basil Oil (vg) (gf*)

Chicken Liver Parfait, Toasted Brioche, Winter Fruit Chutney (gf*)

Prawn Crayfish Cocktail, Crisp Baby Gem, Marie Rose, Toasted Sourdough (gf*)

MAIN COURSES

Festive Turkey, Sage, Onion, Chestnut & Cranberry Stuffing, Pigs in Blankets,
Roast Potatoes, Brussel Sprouts & Roasted Winter Vegetables (gf*)

Grilled Fillet of Seabass, Crushed New Potatoes, Wilted Spinach, Buerre Blanc (gf*)

Baked Vegetable Wellington with Pomodorro Sauce (v) (gf*)

DESSERTS

Chocolate & Honeycomb Cheesecake, Caramel Sauce

Christmas Pudding, Brandy Sauce (gf*)

Meringue Nest with Winter Berry Compote, Vanilla Ice Cream (gf*)

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Christmas Day

Savour our gourmet, six course Christmas menu as you dine at elegantly adorned tables, surrounded by those you cherish.

The perfect festive celebration, all set within the walls of our sophisticated country house hotel.

And the cherry-on-top? You don't have to lift a finger.

Our Christmas Day menu has been carefully-crafted to treat your senses to the very best of the festive season while our wonderful team take care of you and your family.

Whether you're celebrating with the entire family or as a party of two, we guarantee that you'll have a magical day, with tables available to suit your requirements.

£99 PER ADULT | £49.50 PER CHILD (AGED 3 - 12)

Lunch will be served between 12pm and 2:30PM.

Book early to secure your preferred time.

Christmas Day

STARTERS

White Onion and Vintage Cider Veloute, Cheddar Crouste (gf*) (v) (vg*)

Crayfish & Prawn Salad, Avocado, Marie Rose Sauce, Baby Gem (gf*)

Duck Liver Parfait, Toasted Brioche, Red Onion Chutney (gf*)

Goats Cheese & Caramelised Onion Tarte Tartin (v)

MAIN COURSES

Traditional Roast Turkey, Pigs in Blankets, Cranberry Stuffing, Brussel Sprouts, Rosemary Roasted Potatoes & Root Vegetables, Pan Gravy (gf*)

Roasted Sirloin of Beef, Pommes Anna, Seasonal Greens, Yorkshire Pudding, Red Wine Jus (gf*)

Grilled Fillet of Salmon, Crushed New Potatoes, Wilted Spinach, Beurre Blanc (gf*)

Christmas Nut Roast, Rosemary Roasted Potatoes, Brussel Sprouts, Root Vegetables, Mushroom Gravy (vg)

PRE DESSERT

Clementine Sorbet with Fresh Mint (gf*) (vg)

DESSERTS

Spiced Apple Crumble Tart, Toffee Ice Cream

Christmas Pudding, Brandy Crème Anglais, Frosted Cranberries (gf*)

Chocolate Truffle Tart, Pistachio Ice Cream

Lemon Roulade, Candied Citrus Fruits (gf*)

CHEESE COURSE

Selection of British Cheeses, Classic Condiments and Artisan Crackers (gf*)

FRESHLY BREWED TEA AND COFFEE WITH PETIT FOURS

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New Years Eve

Celebrate the arrival of the New Year in style at Sketchley Grange Hotel with an unforgettable evening in the elegant Bradgate Suite.

Your night begins with a 7pm arrival, where you'll be welcomed with delicious canapés and a sparkling glass of fizz, before taking your seat at 7.30pm for a spectacular celebration.

Enjoy a vibrant atmosphere throughout the evening with entertainment from a DJ, the captivating skills of a table magician, and the traditional sounds of a piper to mark the occasion. It's the perfect way to toast new beginnings in a lively and sophisticated setting.



£89 PER PERSON

New Years Eve

STARTERS

White Onion and Vintage Cider Veloute, Cheddar Cheese Croute (gf*) (vg*) (v)

INTERMEDIATE

Haggis, Neeps & Tatties- Whiskey & Thyme Sauce (gf*)

Vegetarian Haggis is available (gf*) (vg)

FISH COURSE

Steamed Fillet of Sea Bass, Wilted Spinach, Thyme & Lemon Butter (gf*)

Goats Cheese & Apple Salad, aged Balsamic glaze (vg) (gf*) (v)

MAIN COURSE

Seared Fillet of Beef Rossini and Pulled Beef Bon Bon, Potato Dauphinoise, Turned Carrots, Red Wine Jus (gf*)

Baked Mushroom and Vegetable Wellington, Pomodoro Sauce (vg)

DESSERT

Melting Chocolate Fondant, Amaretti & Cherry Ice Cream (gf*)

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Festive Breaks

ESCAPE THE CHRISTMAS CHAOS

Our country house hotel and spa offers an idyllic blend of convenience, care and four-star luxury.

Escape to the tranquility of the Leicestershire countryside to rest and relax amidst the madness of the festive season, or invite your family to visit over the holidays, safe in the knowledge that they have a beautiful base waiting for them at Sketchley Grange.



With a restaurant, modern bar and gorgeous spa all onsite, Sketchley Grange has all you need for a truly wonderful stay.

BOOK ONLINE OR CONTACT US DIRECTLY:

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The Gift of Escapism



Whether you're looking for a luxurious afternoon tea, deluxe spa treatment or revitalising spa break, our gift vouchers are the perfect way to treat yourself or a loved one.

Scan the QR code below or visit our website to explore our full range of vouchers.



Private Hire

BRING YOUR PARTY TO LIFE AT SKETCHLEY GRANGE

From private dining and corporate team celebrations to society parties and beyond, our hotel, bars and restaurants provide a unique foundation for any event.

With two function spaces to choose from, flexible dining options and the support of our dedicated team, you can build a truly unique experience for your guests

For pricing, packages and early bird offers, get in touch with our events team at info@sketchleygrangehotel.co.uk



Information

TERMS & CONDITIONS

A provisional booking can be held for a maximum of 10 days, by which time a non-refundable deposit of £10.00 per attendee is required to secure the booking.

Should a deposit not be received within the 10 days, the booking will be automatically released. All deposits and payments are non-refundable and non-transferable.

The final balance is due by 5th November 2026 or 4 weeks prior to your event.

If you are making a booking within four weeks of your event you will be required to pay the full amount to confirm the places.

Any reduction in numbers after payment is received will not be refunded and cannot be transferred to beverage or accommodation.

Bookings over 10 guests may be subject to a separate contract with different terms and conditions.

Private company bookings may be subject to a separate contract with different terms and conditions.

The hotel reserves the right to cancel any event for any reason at its discretion, in this instance all deposits and payments made will be refunded. All rates quoted are subject to availability and correct at time of publishing. VAT is included at the prevailing rate.

All accommodation bookings require full payment at the stage of booking unless otherwise stated. Bedrooms will be available from 3.00pm on the day of arrival.

Should you have any food allergens, please ask the organiser/venue who will provide you with detailed ingredients for each dish.

All dietary/allergen requirements must be advised in writing to the venue at least 14 days prior to the event. The individual should check with the service staff on the evening to ensure all dietary requirements have been met.

Dietary needs ordered on the evening will be charged as taken.

Out of courtesy to all guests, a dress code of smart dress will apply to all events.

Table layouts, table sizes and room plans are at the discretion of the hotel, as this is impacted by numbers attending each event. We reserve the right to seat larger groups into smaller parties.

The hotel reserves the right to amalgamate Christmas events to ensure appropriate numbers or move an event to a smaller/larger room should numbers dictate. In some circumstances, this may include a change of date.

Dinner service will begin promptly so please arrive in good time so other guests are not inconvenienced.

The hotel does not allow guests to bring their own drinks, aerosols, or novelties onto the premises. Failure to comply will result in guests being asked to leave the event (refunds will not be given in this instance).

The hotel management reserve the right to refuse entry to the hotel and to charge the company, organiser or individual for any damages caused by unreasonable behaviour.

The hotel accepts no liability for any damage or loss of personal possessions however caused (including those deposited with the hotel). The hotel reserves the right to amend menu items and wine lists, offering alternatives should supply become limited.

The hotel reserves the right to change the advertised artists without prior notice in the unfortunate circumstances of force majeure, ill health or forces beyond our control.

The hotel accepts their obligation to comply with any official guidance from UK Government / specialist Health & Safety advice in relation to any related pandemic and may be required to impose restrictions.

The hotel may be required to limit or restrict food and drink availability & planned entertainment. In the scenario where we are required to close our venue, we will propose at least one alternative date for your event, should the proposed new event date(s) not be suitable, we will offer a full refund.

Contact:
info@sketchleygrangehotel.co.uk / 01455 251133

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