

20
18

&
A STAR
ON A
CHRISTMAS
TREE

TWO DOVECOTE
DOVES

Three Roosters

FOUR SANTA'S SACKS

FIVE HOLES-IN-ONE

Six Golfers Driving

Seven Maids a-Serving

EIGHT CHEFS A-COOKING

Nine Champagne Glasses

Ten Christmas Crackers

Eleven Turkeys Roasting

TWELVE CHRISTMAS PUDDINGS

Morley Hayes

			Thursday 22nd November Cookery Demonstration	Friday 23rd November Party Dinner	Saturday 24th November Party Dinner	Sunday 25th November Christmas Jumper Lunch
Monday 26th November	Tuesday 27th November	Wednesday 28th November Champagne Breakfast Dovecote Lunch Dovecote Dinner	Thursday 29th November Champagne Breakfast Dovecote Lunch Dovecote Dinner	Friday 30th November Champagne Breakfast Dovecote Lunch Dovecote Dinner Party Dinner	Saturday 1st December Champagne Breakfast Dovecote Dinner Party Dinner	Sunday 2nd December Dovecote Sunday Lunch Dovecote Dinner Wreath Making Workshop Advert. Service Package Musical Afternoon Tea Santa's Breakfast
Monday 3rd December	Tuesday 4th December Dovecote Dinner	Wednesday 5th December Champagne Breakfast Dovecote Lunch Dovecote Dinner Sing-a-Long Lunch 60s Dances the Decade	Thursday 6th December Champagne Breakfast Dovecote Lunch Dovecote Dinner Sing-a-Long Lunch Cheer Party Night	Friday 7th December Champagne Breakfast Dovecote Lunch Dovecote Dinner Party Dinner	Saturday 8th December Champagne Breakfast Dovecote Dinner Musical Afternoon Tea Party Dinner	Sunday 9th December Dovecote Sunday Lunch Dovecote Dinner Dovecote Dinner Santa's Breakfast Santa's Family Lunch Cheer Party Night
Monday 10th December	Tuesday 11th December Dovecote Dinner Flower Demonstration Golf Shop Late Night Shopping	Wednesday 12th December Dovecote Lunch Dovecote Dinner Sing-a-Long Lunch 70s Dances the Decade	Thursday 13th December Dovecote Lunch Dovecote Dinner Sing-a-Long Lunch Cheer Party Night	Friday 14th December Dovecote Lunch Dovecote Dinner Party Dinner	Saturday 15th December Champagne Breakfast Dovecote Dinner Party Dinner	Sunday 16th December Dovecote Sunday Lunch Dovecote Dinner Dovecote Dinner Santa's Breakfast Santa's Family Lunch Christmas Movie Night Cheer Party Night
Monday 17th December Dovecote Lunch Dovecote Dinner Cracker Party Night	Tuesday 18th December Dovecote Lunch Dovecote Dinner Cracker Party Night Golf Shop Late Night Shopping	Wednesday 19th December Dovecote Lunch Dovecote Dinner Cracker Party Night 80s Dance the Decade	Thursday 20th December Dovecote Lunch Dovecote Dinner Christmas Puppet Story Party Dinner Cracker Party Night	Friday 21st December Dovecote Lunch Dovecote Dinner Children's Christmas Party Party Dinner	Saturday 22nd December Champagne Breakfast Dovecote Dinner Santa's Breakfast Party Dinner	Sunday 23rd December Dovecote Sunday Lunch Dovecote Dinner Dovecote Dinner Santa's Family Lunch Princess & Superheroes Ball Black Tie Snow Ball
Monday 24th December Dovecote Lunch Dovecote Dinner Santa's Breakfast	Tuesday 25th December Dovecote Lunch	Boxing Day Dovecote & Sacherevell Lunch Roosters Lunch Only	Thursday 27th December Dovecote Closed Roosters Open as normal Family Movie Afternoon	Friday 28th December Normal Dovecote Menu & timings Last Time To Have a Blast Winter Walk Pantomime Package	Saturday 29th December Normal Dovecote menu & timings	Sunday 30th December Normal Dovecote Menu & timings Winter Walk
Monday 31st December Dovecote Dinner Roosters Buffet & Dance Black Tie Dinner Dance	New Year's Day Dovecote Closed Roosters Lunch Only	Wednesday 2nd January Normal Dovecote menu & timings	Thursday 3rd January Normal Dovecote menu & timings	Friday 4th January Normal Dovecote Menu & timings	Saturday 5th January Normal Dovecote Menu & timings	Sunday 6th January Normal Dovecote Menu & timings

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CHRISTMAS SLEEP OVER

From £65.00 per person

New Year's Eve from £77.50 per person

Above special rates available when attending one of our Christmas events, based on two people sharing a double or twin bedded executive room, including bed and Derbyshire breakfast.

Upgrade available to superior rooms and suites, subject to availability.

FAMILY AND FRIENDS ROOM OFFER

If your house is bursting at the seams with family and friends this Christmas, we have the perfect solution with our room only offer, ideal for accommodating extra guests over the festive season.

This special room only offer is available on Christmas Eve, Christmas Day and Boxing Day at just £50.00 per room, per night, based on an executive room. £70.00 for a superior room, and £100.00 for a suite.

Subject to availability.

GREAT IDEAS FOR CHRISTMAS GIFTS

Morley Hayes gift vouchers are available to use throughout the whole complex; from dining in the Dovecote Restaurant or Roosters Bar Restaurant, a round of golf, afternoon tea, champagne breakfast, to a night of luxury in our 4 star hotel. These can be purchased from our hotel reception, events reception, golf shop or in our online shop.

The golf shop stocks designer clothing, great golf equipment and vouchers for golf tuition. Christmas late night shopping event on Tuesday 11th and Tuesday 18th December with 10% discount available on the evening.

TWO DOVECOTE DOVES

CHILDREN'S SPOOKY HALLOWEEN MAGIC SHOW

THE PAVILION SUITE

WEDNESDAY 31st OCTOBER

SCARYTASTIC MAGIC PARTY! Time for the kids to have a spooky time at our Halloween fancy dress party. Dave Cheney from Cheney Magic will be the resident wizard for the afternoon. He will be casting a few spells and sharing some of his mind-boggling magic tricks with the children, so prepare to be mesmerised and have a wickedly wonderful time.

As well as lots of ghostly fun, we will be serving up a Halloween-inspired tea, so don't forget to dress in your scariest costume.

Arrival at 1.00pm

A selection of Morley Hayes finger sandwiches on brown or white farmhouse bread to include:

Baked ham

Farmhouse cheddar cheese v

Coronation chicken

Egg mayonnaise and mustard cress v

Potato crisps v

Warm Owen Taylor's sausage rolls

Mini margarita pizzas v

Halloween cupcakes

Chocolate éclairs v

Individual English trifles

Halloween gingerbread v

Freshly made coffee or tea

A soft drink for children

£22.50 adults £11.25 children

Vacate by 4.00pm giving plenty of time for trick or treating at home

N.B. please bring your own highchairs/booster seats

This menu requires pre-payment; see terms & conditions No: C3

CHAMPAGNE BREAKFAST MENU

THE DOVECOTE RESTAURANT

WEDNESDAY 28th, THURSDAY 29th & FRIDAY 30th NOVEMBER

SATURDAY 1ST, WEDNESDAY 5TH, THURSDAY 6TH, FRIDAY 7th,

SATURDAY 8th, SATURDAY 15th & SATURDAY 22nd DECEMBER

10.00am until 12.00 noon

Including a glass of champagne per person and a glass of freshly squeezed orange juice per person

TO START

Freshly baked croissants

Toasted white and granary bread, jams and marmalades

TO FOLLOW

Orange and cranberry compote, toasted granola, Muscovado, cinnamon Greek yoghurt v

Smoked fish kedgerree, basmati rice

Porridge, Broomfield honey, blueberry compote, Duffield Dairy double cream v

Sausage hash

Potatoes, onions, spiced sausage, topped with fried egg

Honey roasted ham, potato waffle, poached hen's egg, mustard hollandaise

BREAKFAST CHOICE

Full English breakfast

Derbyshire pork and apple sausages, Derbyshire dry cured bacon, free range fried hen's egg, slow roasted vine tomato, field mushroom, baked beans, black pudding, sautéed potatoes and fried bread

Portobello mushroom and tarragon omelette glazed with Gruyère v

Pain perdu, grilled pancetta, caramelised banana, maple syrup

Hot smoked salmon salad

Hot smoked salmon, rye bread croutons, rocket, pickled cucumber, poached free range hen's egg, honey mustard and dill dressing

Avocado, toasted sour dough, vine tomatoes, lime, coriander and fried halloumi v

Freshly brewed coffee or loose leaf teas

£25.95

To include breakfast and a luxury Christmas cracker

SUNDAY LUNCH MENU

THE DOVECOTE RESTAURANT

Potato and leek soup, truffle gougère v

Juniper and gin cured salmon, sour dough, dill crème fraîche

Classic chicken liver parfait, toasted brioche, caramelised apples

Feta cheese, heritage beetroot, walnuts v

Gilthead bream, Thai mussel sauce, compressed cucumber

Daube of Derbyshire beef, creamed potatoes, bourguignon sauce

Traditional roast British turkey, chipolata sausage wrapped in bacon, clementine and cranberry stuffing

Roast fillet of stone bass, Jerusalem artichoke Sauternes sauce, potato and truffle gnocchi

Roast loin of local pork, caramelised pineapple and black pudding

Sweet potato, paneer and spinach pithivier, roasted cauliflower v

Inclusive of seasonal vegetables and potatoes

Black forest baked Alaska, chocolate, cherries, Kirsch v

Mrs Allsop's recipe, home-made Christmas pudding, Duffield Dairy cream, Armagnac ice cream

(Vegetarian and Vegan Christmas pudding available upon request)

Lime posset, passion fruit, lime leaf and mango

Gingerbread ice cream, butter biscuit v

A plate of Yorkshire blue and Cheddar Gorge vintage, grapes, cheese biscuits, dried apricots, damson jelly

Freshly brewed coffee or loose leaf tea with warm mince pies

Sunday 2nd, 9th, 16th and 23rd December - 12 noon until 4.00pm

3 Course Sunday Lunch - £29.95

To include luncheon, coffee or tea with mince pies and a luxury Christmas cracker

Private dining is available in 'The Hayloft', please speak to a member of our Dovecote team for further details.

LUNCH MENU

THE DOVECOTE RESTAURANT

Feta cheese, heritage beetroot, walnuts v

Potato and leek soup, truffle gougère v

Juniper and gin cured salmon, sour dough, dill crème fraîche

Gilthead bream, Thai mussel sauce, compressed cucumber

Classic chicken liver parfait, toasted brioche, caramelised apples

Daube of Derbyshire beef, creamed potatoes, bourguignon sauce

Traditional roast British turkey, chipolata sausage wrapped in bacon, clementine and cranberry stuffing

Roast fillet of stone bass, Jerusalem artichoke Sauternes sauce, potato and truffle gnocchi

Rare breed belly pork, pineapple, rose fromage frais, rainbow chard

Sweet potato, paneer and spinach pithivier, roasted cauliflower v

Inclusive of seasonal vegetables and potatoes

Black forest baked Alaska, chocolate, cherries, Kirsch v

Mrs Allsop's recipe, home-made Christmas pudding, Duffield Dairy cream, Armagnac ice cream

(Vegetarian and Vegan Christmas pudding available upon request)

Lime posset, passion fruit, lime leaf and mango

Gingerbread ice cream, butter biscuit v

A plate of Yorkshire blue and Cheddar Gorge vintage, grapes, cheese biscuits, dried apricots, damson jelly

Freshly brewed coffee or loose leaf tea with warm mince pies

Served Monday to Friday - 12 noon until 2.00pm

From Wednesday 28th November to Monday 24th December

(Excluding Monday 3rd and Tuesday 4th December, Monday 10th and Tuesday 11th December)

2 Course Lunch - £26.95

3 Course Lunch - £29.95

To include luncheon, coffee and tea with mince pies and a luxury Christmas cracker

Private dining is available in 'The Hayloft', please speak to a member of our Dovecote team for further details.

DINNER MENU

THE DOVECOTE RESTAURANT

Slow cooked ox cheek, textures of onions	£8.75
Juniper and gin cured salmon, sour dough, dill crème fraîche	£9.75
Potato and leek soup, truffle gougère v	£7.95
Classic chicken liver parfait, toasted brioche, caramelised apples	£8.75
Feta cheese, heritage beetroot, walnuts v	£8.50
Gilthead bream, compressed cucumber, coconut, lemongrass, chilli and mussel sauce	£9.25

Traditional roast British turkey, chipolata sausage wrapped in bacon, clementine and cranberry stuffing £18.50

Rare breed belly pork, pineapple, rose fromage frais, rainbow chard £19.50

Roast fillet of stone bass, Jerusalem artichoke Sauternes sauce, potato and truffle gnocchi £20.50

Derbyshire sirloin steak, crispy shallots, twice cooked chips, field mushrooms, Béarnaise sauce £22.50

Roasted Derbyshire partridge, cavolo nero, hazelnuts, celeriac, pear, smoked pancetta £21.00

Sweet potato, paneer and spinach pithivier, roasted cauliflower v £17.50

Inclusive of seasonal vegetables and potatoes

Black Forest Alaska, chocolate, cherries, Kirsch v £8.50

Mrs Allsop's recipe, home-made Christmas pudding, Duffield Dairy cream, £7.75

Armagnac ice cream

(Vegetarian and Vegan Christmas pudding available upon request)

Pear tarte tatin, caramel sauce, vanilla ice cream £7.75

Lime posset, passion fruit, lime leaf and mango £7.75

Gingerbread ice cream, butter biscuit v £7.75

A plate of British cheese, grapes, cheese biscuits, dried apricots, damson jelly £9.75

Freshly brewed coffee or loose leaf tea with warm mince pies £2.85

Served Monday to Friday - 7.00pm until 9.30pm

Saturdays - 6.30pm until 9.30pm, Sundays - 6.30pm until 9.00pm

From Wednesday 28th November to Monday 24th December

(Excluding Monday 3rd and Monday 10th December)

To include a luxury Christmas cracker

Private dining is available in 'The Hayloft', please speak to a member of our Dovecote team for further details.

CHRISTMAS COOKERY DEMONSTRATION BY RACHEL GREEN

THE SACHEVERELL SUITE THURSDAY 22nd NOVEMBER

With Christmas on the horizon, we are delighted to once again welcome award-winning chef Rachel Green to guide us through the festive obstacles of preparing the perfect Christmas! Rachel is a farmer's daughter from Lincolnshire; her family has farmed in the county for 14 generations. Rachel has cooked for Her Majesty the Queen and 800 guests at the Savoy Hotel, London, and her TV appearances include, *The One Show*, *Countryfile*, *World on a Plate*, *Kill It, Cook It, Eat It*, *Farm of Fussy Eaters*, and *Flying Dishes*.

Rachel's recipes are often featured in Hello! Magazine, so it's good to know we are in safe hands when it comes to tips on preparing the most important meal of the year.

Arrival at 10.00am for freshly made tea or coffee with a warm mince pie followed by Rachel's cookery demonstration.

Afterwards enjoy a two course luncheon

Belly pork, bubble and squeak mash, apple fondant, roasted carrots

Parsnips, feta and chestnut roast v

Lime posset, mango salsa, coconut madeleine v

Freshly made tea or coffee with mints

2 Course Lunch - £36.95

To include demonstration, two course luncheon and a luxury Christmas cracker

This menu requires pre-order and pre-payment; see terms & conditions No: C1 and C3

Three Roosters

CHRISTMAS JUMPER LUNCH

THE SACHEVERELL SUITE - SUNDAY 25th NOVEMBER

Jump for Joy it's Time for a Christmas Jumper Lunch

At the end of November we will be celebrating the imminent arrival of Christmas by inviting festive fanatics to don their favourite Christmas knitwear and join us at Morley Hayes for a festive knit knees up!

Oh bring all ye joyful jumpers, the Rudolph, the Snowman and the Santa patterns, and even those with twinkling lights. Whatever your style of Christmas jumper, we hope you will wear your favourite winter warmer and indulge in our three course lunch, complete with Christmas sing-a-long compered by our entertainer:

Potato and leek soup **v**

Smoked salmon, sour dough, dill crème fraîche

Compressed watermelon, feta, baby basil **v**

Traditional roast British turkey, chipolata sausage wrapped in bacon, clementine and cranberry stuffing

Fillet of seabass, kalettes, caper and shallot cream sauce

Daube of Derbyshire beef, caramelised onion and red wine sauce

Root vegetable dauphinoise, goat's cheese crumb **v**

Served with a selection of seasonal vegetables and potatoes

Matthew Walker's traditional Christmas pudding, rum sauce

Baked cheesecake, vanilla cream, blueberry compote **v**

A slate of British cheeses served with assorted cheese crackers, grapes and celery

Freshly made coffee or tea with warm mince pies

CHILDREN'S MENU

Potato and leek soup **v**

Fresh fruit cocktail **v**

Traditional roast British turkey, chipolata sausage wrapped in bacon, clementine and cranberry stuffing

Owen Taylor's award winning sausages, mashed potatoes, buttered peas, gravy

Vegetarian option available upon request

Sticky toffee pudding, vanilla ice cream **v**

Chocolate brownie and smarties sundae **v**

To include a soft drink

£29.95 adults £14.95 children - 12.30pm for luncheon at 1.00pm

To include luncheon and a luxury Christmas cracker

Last bar orders 4.30pm, room to be vacated by 5.00pm

This menu requires pre-order and pre-payment; see terms & condition No: C1 and C3

N.B. please bring your own highchairs/booster seats

CHRISTMAS WREATH DEMONSTRATION AND WORKSHOP BY FLORAL MEDIA

THE PAVILION SUITE SUNDAY 2nd DECEMBER

We have all seen the beautiful wreaths hanging on Victorian house doors at Christmas time, but to actually make one takes a lot of skill and patience. Morley Hayes has teamed up with Floral Media to invite a number of guests to create their own festive wreath. The Floral team will guide you through this fascinating master class to produce your very own piece of door artwork. Once you have weaved and woven your magic you can enjoy a leisurely lunch at Morley Hayes before heading home with your wreath creation.

Arrival at 10.00am for freshly made tea or coffee with a warm mince pie followed by Floral Media's masterclass

Afterwards enjoy a two course luncheon

Chicken cooked in a tarragon cream sauce, parmentier potatoes

Roasted Mediterranean vegetables, white beans and chargrilled halloumi v

Served with seasonal vegetables

Apple frangipane, vanilla ice cream v

Freshly made tea or coffee with mints

2 Course Lunch - £47.95

To include masterclass, two course lunch and a luxury Christmas cracker plus your homemade wreath to take home

Please bring your own secateurs

This menu requires pre-order and pre-payment; see terms & condition No: C1 and C3

DERBY CATHEDRAL ADVENT AND HOTEL STAY

SUNDAY 2nd DECEMBER

A delightful afternoon awaits, not least with a visit to Derby Cathedral to enjoy the Advent service. The afternoon begins at Morley Hayes, where you will be served a traditional afternoon tea, before being transported to the Cathedral of All Saints to enjoy the Advent service in the magnificent gothic building overlooking the City.

On arrival back at the hotel, you will enjoy a glass of mulled wine followed by a three-course dinner in the Dovecote restaurant, overnight accommodation in an executive bedroom and a hearty full English breakfast before you depart.

£115.00 per person sharing a twin or double room

See terms & condition No: D1



FESTIVE MUSICAL AFTERNOON TEA

SUNDAY 2nd DECEMBER - SACHEVERELL SUITE

SATURDAY 8th DECEMBER - DE FERRERS SUITE

Indulge in a festive afternoon tea in the warming surroundings of our Sacheverell or de Ferrers Suite whilst listening to the beautiful sound of our local harpist from Derwent Harps.

A selection of Morley Hayes tea sandwiches:

Coronation turkey

Cucumber, cream cheese and dill v

Smoked salmon on rye bread

Egg mayonnaise and mustard cress v

Homemade vanilla and sultana scones, Mr Pitchfork's raspberry jam, clotted cream v

Warm mince pies

Lemon curd trifle v

A selection of homemade cakes

Freshly made Yorkshire tea, Earl Grey, fruit teas or freshly made coffee

£22.25

Bookings from 2pm till 3.30pm

To include afternoon tea and a luxury Christmas cracker

Vacate by 5.30pm

MAKE IT EXTRA SPECIAL

Glass of Prosecco £3.95

Glass of house champagne £9.75

This menu requires pre-payment; see terms & condition No: C3

CHRISTMAS 'SING-A-LONG' LUNCHEON

THE PAVILION SUITE

Christmas is a time for caring, sharing, and singing, so we've created the ultimate party afternoon, complete with song sheets and a menu full of festive food.

The only things you need to join in our Christmas Sing-a-long Luncheon are bags of enthusiasm and plenty of festive spirit. We'll provide the jingle bells and Christmas crackers.

Our resident band will play on a Wednesday, and our Singer will entertain you on Thursday with a repertoire of Christmas classics, as well as a few all time favourites from the good old days!

We think Yule love our Christmas sing-a-long!

Traditional roast British turkey, chipolata sausage wrapped in bacon, clementine and cranberry stuffing

Daube of Derbyshire beef, caramelised onion and red wine sauce

Fillet of salmon, horseradish and parsley crumb, lemon cream sauce

Portobello mushroom and thyme pie, Madeira and shallot gravy ▼

Served with a selection of seasonal vegetables and potatoes

Matthew Walker's traditional Christmas pudding, rum sauce

Chocolate éclair, salted caramel and hazelnut cream, chocolate sauce ▼

A slate of British cheeses served with assorted cheese crackers, grapes and celery

Freshly made coffee or tea with warm mince pies

12.30pm for luncheon at 1.00pm

To include luncheon, a luxury Christmas cracker and live musical entertainment until 4.30pm

**Wednesday 5th, Thursday 6th December,
Wednesday 12th and Thursday 13th December - £25.25**

Last bar orders 4.00pm, room to be vacated by 5.00pm

This menu requires pre-order and pre-payment; see terms & condition No: C1 and C3

CHRISTMAS FLOWER DEMONSTRATION BY JONATHAN MOSELEY

SACHEVERELL AND DE FERRERS SUITE TUESDAY 11th DECEMBER

Jonathan is a National Demonstrator and served for four years as the Chairman of the National Demonstrators Committee for NAFAS (National Association of Flower Arrangement Societies). The world of flowers is a passion for him and he employs his love of nature and his garden as a focus for many of his designs. His humorous and friendly approach makes him one of the UK's most popular demonstrators, guaranteed to thrill audiences with his amazing displays delivered with speed, efficiency and entertainment.

Arrival at 10.00am for freshly made tea or coffee with a warm mince pie followed by Jonathan's demonstration

Afterwards enjoy a two course luncheon.

Daube of Derbyshire beef, creamed potatoes, bourguignon sauce

Carrot and goat's cheese tarte tatin, creamed potatoes v

Served with seasonal vegetables

Baked cheesecake, vanilla cream, blueberry compote v

Freshly made tea or coffee with mints

2 Course Lunch - £47.95

To include demonstration, two course luncheon and a luxury Christmas cracker

This menu requires pre-order and pre-payment; see terms & condition No: C1 and C3

FOUR SAN

CHRISTMAS MOVIE NIGHT AND SUPPER

THE PAVILION SUITE

SUNDAY 16th DECEMBER

We are delighted to be screening, 'Miracle on 34th Street'. The 1994 American Christmas fantasy film written and produced by John Hughes and directed by Les Mayfield. It stars Richard Attenborough, Mara Wilson, Elizabeth Perkins, and Dylan McDermott, and is the fourth remake (and the second theatrical version) of the original 1947 film.

To kick off your film fiesta we will be serving a two course supper. We will even throw in some popcorn to complete your movie night experience.

Arrival at 6.00pm for dinner at 6.15pm

Bangers and mash

Lincolnshire sausages, creamed potatoes, sage and onion stuffing, onion gravy, buttered peas

Glamorgan sausages

Vegetarian sausages, creamed potatoes, sage and onion stuffing, onion gravy, buttered peas ▼

Honeycomb ice cream, hot chocolate sauce ▼

Freshly made tea or coffee with mini mince pies

£28.95

To include dinner and movie screening

Last orders – 11.00pm

This menu requires pre-order and pre-payment; see terms & condition No: C1 and C3

TA'S SACKS

CANDLELIT CHRISTMAS PARTY LUNCHEON

THE SACHEVERELL, DE FERRERS AND PAVILION SUITES

12.30pm arrival for luncheon at 1.00pm

Escape the office, or simply meet with family and friends, it's party time at Morley Hayes. Start your festive fun with a seasonal luncheon followed by dancing to our resident DJ.

Roasted tomato soup, basil oil, garlic croutons v

Smoked fish rillette, dill and cucumber salad, rye toast

Traditional roast British turkey, chipolata sausage wrapped in bacon, clementine and cranberry stuffing

Roast sirloin of British beef, Yorkshire pudding, Merlot gravy

Fillet of salmon, horseradish and parsley crumb, lemon cream sauce

Portobello mushroom and thyme pie, Madeira and shallot gravy v

Served with a selection of seasonal vegetables and potatoes

Matthew Walker's traditional Christmas pudding, rum sauce

Chocolate éclair, salted caramel and hazelnut cream, chocolate sauce v

A slate of British cheeses served with assorted cheese crackers, grapes and celery

Freshly made coffee or tea with warm mince pies

£34.95

To include luncheon and a luxury Christmas cracker

Dancing until 5.15pm with our resident DJ

Last bar orders 5.00pm, room to be vacated by 5.30pm

Guests wishing to continue their festivities are very welcome to use our seasonally decorated Roosters and Spike Bars

This menu is available (subject to availability) from December

This menu requires pre-order and pre-payment; see terms & condition No: C1 and C3

CHRISTMAS CRACKER PARTY LUNCHEON

THE SACHEVERELL, DE FERRERS AND PAVILION SUITES

12.30pm arrival for luncheon at 1.00pm

Escape the office, or simply meet with family and friends, it's party time at Morley Hayes. Start your festive fun with a seasonal luncheon followed by dancing to our resident DJ.

Glass of Prosecco or elderflower cordial with soda water served on arrival

Traditional roast British turkey, chipolata sausage wrapped in bacon, clementine and cranberry stuffing

Portobello mushroom and thyme pie, Madeira and shallot gravy v

Served with a selection of seasonal vegetables and potatoes

Matthew Walker's traditional Christmas pudding, rum sauce

Chocolate éclair; salted caramel and hazelnut cream, chocolate sauce v

Freshly made coffee or tea with warm mince pies

£26.50

To include 2 course luncheon, a luxury Christmas cracker and dancing

Dancing until 5.15pm with our resident DJ

Last bar orders 5.00pm, room to be vacated by 5.30pm

Guests wishing to continue their festivities are very welcome to use our seasonally decorated Roosters and Spike Bars

This menu is available (subject to availability) from December

This menu requires pre-order and pre-payment; see terms & condition No: C1 and C3

FIVE HOLES-IN-ONE

CANDLELIT CHRISTMAS PARTY DINNER

THE SACHEVERELL, DE FERRERS AND PAVILION SUITE

7.15pm arrival for dinner at 7.45pm

Roasted tomato soup, basil oil, garlic croutons v

Smoked fish rilette, dill and cucumber salad, rye toast

Grilled goat's cheese, caramelised walnut and pear v

Traditional roast British turkey, chipolata sausage wrapped in bacon, clementine and cranberry stuffing

Roast sirloin of British beef, Yorkshire pudding, Merlot gravy

Fillet of salmon, horseradish and parsley crumb, lemon cream sauce

Portobello mushroom and thyme pie, Madeira and shallot gravy v

Served with a selection of seasonal vegetables and potatoes

Matthew Walker's traditional Christmas pudding, rum sauce

Chocolate éclair, salted caramel and hazelnut cream, chocolate sauce v

A slate of British cheeses served with assorted cheese crackers, grapes and celery

Freshly made coffee or tea with warm mince pies

Friday 23rd and Saturday 24th November - £36.50

Friday 30th November - £42.50

Sundays to Thursdays in December - £36.50

Fridays and Saturdays in December - £42.50

To include dinner, a luxury Christmas cracker, novelties and dancing

Last orders – 12.00 midnight with dancing until 12.30am (Sunday to Thursday)

Last orders – 12.30am with dancing until 1.00am (Friday & Saturday)

This menu is available (subject to availability) from end of November through to 23rd December

This menu requires pre-order and pre-payment; see terms & condition No: C1 and C3

CHRISTMAS CRACKER PARTY DINNER

THE SACHEVERELL, DE FERRERS AND PAVILION SUITES

7.15pm arrival for dinner at 7.45pm

Glass of Prosecco or elderflower cordial with soda water served on arrival

Traditional roast British turkey, chipolata sausage wrapped in bacon, clementine and cranberry stuffing

Portobello mushroom and thyme pie, Madeira and shallot gravy v

Served with a selection of seasonal vegetables and potatoes

Matthew Walker's traditional Christmas pudding, rum sauce

Chocolate éclair, salted caramel and hazelnut cream, chocolate sauce v

Freshly made coffee or tea with warm mince pies

Monday 17th December

Tuesday 18th December

Wednesday 19th December

Thursday 20th December

£26.50

To include 2 course dinner, a luxury Christmas cracker and dancing

Last orders – 12.00 midnight with dancing until 12.30am

This menu requires pre-order and pre-payment; see terms & condition No: C1 and C3

Six Golfers Driving

CHRISTMAS CHEER PARTY DINNER

THE SACHEVERELL, DE FERRERS AND PAVILION SUITES

7.15pm arrival for dinner at 7.45pm

Roasted tomato soup, basil oil, garlic croutons v

Traditional roast British turkey, chipolata sausage wrapped in bacon, clementine and cranberry stuffing

Portobello mushroom and thyme pie, Madeira and shallot gravy v

Served with a selection of seasonal vegetables and potatoes

Matthew Walker's traditional Christmas pudding, rum sauce

Chocolate éclair, salted caramel and hazelnut cream, chocolate sauce v

Freshly made coffee or tea with warm mince pies

Thursday 6th December

Sunday 9th December

Thursday 13th December

Sunday 16th December

£27.50

To include dinner, a luxury Christmas cracker and dancing

Last orders – 12.00 midnight with dancing until 12.30am

This menu requires pre-order and pre-payment; see terms & condition No: C1 and C3

DANCE THE DECADES

THE SACHEVERELL SUITE

7.15pm arrival for dinner at 7.45pm

During December we will be taking a trip down music memory lane with our Dance the Decades nights. Every Wednesday we will celebrate a different era, starting with the swinging sixties and the onset of Beatlemania and Flower Power. The seventies will showcase the Glam Rock decade, as well as a smattering of funk, and some good old head banger tunes. The eighties brought us synth pop; so prepare to dance yourself dizzy to Duran Duran, Spandau Ballet and a host of other hair-raising favourites.

The night wouldn't be complete without the outfit to match the occasion, so let your style imagination run wild.

60s - Wednesday 5th December

Vodka martini, stirred not shaken with an olive served on arrival

70s - Wednesday 12th December

Harvey Wallbanger served on arrival

80s - Wednesday 19th December

Pinâ Colada served on arrival

Traditional roast British turkey, chipolata sausage wrapped in bacon, clementine and cranberry stuffing

Portobello mushroom and thyme pie, Madeira and shallot gravy v

Served with a selection of seasonal vegetables and potatoes

Matthew Walker's traditional Christmas pudding, rum sauce

Chocolate éclair, salted caramel and hazelnut cream, chocolate sauce v

Freshly made coffee or tea with warm mince pies

£26.95

To include dinner, a luxury Christmas cracker, novelties and dancing to our resident disco

Last orders – 12.00am with dancing until 12.30am

This menu requires pre-order and pre-payment; see terms and conditions No: C1 and C3

THE MORLEY HAYES CHRISTMAS 'SNOW BALL' BLACK TIE DINNER DANCE

THE PAVILION SUITE SUNDAY 23rd DECEMBER

The Black-Tie Snow Ball is a great opportunity to dress up and dance the night away. Enjoy a delicious four course dinner followed by dancing to the blissful soul voice of Errol Cole and our resident disco. Definitely dress to impress, black tie for the gentlemen and the best party dress in town for the ladies.

7.30pm Prosecco cocktail and canapés on arrival

8pm Dinner

Roasted tomato soup, basil oil, garlic croutons ▼

Juniper and gin cured salmon, sour dough, dill crème fraîche

Lemon sorbet, Limoncello ▼

Daube of Derbyshire beef, creamed potatoes, bourguignon sauce

Butternut squash and ricotta filo tart, sweet and sour chutney ▼

Served with a selection of seasonal vegetables and potatoes

Chocolate éclair, salted caramel and hazelnut cream, chocolate sauce ▼

Freshly made coffee or tea with chocolates

£54.95

To include dinner, a luxury Christmas cracker, novelties and dancing to live music and our resident disco

Last orders – 12.30am with dancing until 1.00am

This menu requires pre-order and pre-payment; see terms and conditions No: C1 and C3

SANTA'S FAMILY BREAKFAST

A festive family breakfast with a personal visit to your table from Santa Claus with a present for all children
Breakfast at 10.00am

TO BEGIN - Buffet Style

Morley Hayes Christmas muesli v
with jumbo oats, dried cranberries, sour cherries and blueberries, chai seeds, Brazil and pecan nuts, pumpkin, sunflower and linseed, Broomfield honey, soft brown sugar and Duffield Dairy milk

Orange and cranberry compote, toasted granola, Muscovado and cinnamon Greek yoghurt v

Smoked fish kedgerree, basmati rice, soft boiled hen's egg

Tropical fruit salad, passion fruit juice v

Jugs of orange juice, apple juice and water

BREAKFAST

Derbyshire breakfast

Derbyshire pork and apple sausage, British dry cured bacon, scrambled eggs, roasted vine tomato, field mushroom, black pudding, sautéed potatoes, baked beans and fried bread

Vegetarian breakfast v

Vegetarian sausages, scrambled eggs, vine tomato, field mushroom, baked beans, sautéed potatoes and fried bread

Hot smoked salmon salad

Hot smoked salmon, rye bread croutons, rocket, pickled cucumber; poached hen's egg, honey mustard and dill dressing

TO FINISH

Freshly baked croissants

Toast, preserves, jams and marmalades

Freshly brewed coffee, English breakfast tea or hot chocolate

CHILDREN'S MENU

TO BEGIN - A selection from the adult buffet table or a selection of cereals

BREAKFAST

Derbyshire breakfast

Derbyshire sausage, British dry cured bacon, scrambled eggs, mushrooms, sautéed potatoes, baked beans

Vegetarian breakfast v

Vegetarian sausages, scrambled eggs, mushrooms, baked beans, sautéed potatoes

TO FINISH

Freshly baked croissants

Toast, preserves, jams and marmalades

Strawberry milkshake

Sunday 2nd, 9th and 16th December - £25.95 adults £12.95 children

Saturday 22nd December and Christmas Eve - £26.95 adults £13.45 children

To include breakfast and a luxury Christmas cracker

MAKE IT EXTRA SPECIAL - Pre order for your arrival

Glass of Bucks Fizz **£3.50**

Glass of Prosecco **£3.95**

Glass of House Champagne **£9.75**

To enable Santa Claus to personalise an appropriate present please inform us of each child's gender, age and name. All children (12 years and under) will receive a gift from Santa N.B. please bring your own highchairs/booster seats This menu requires pre-order of main course breakfast and pre-payment; see terms & condition No: C1 and C3

SANTA'S FAMILY SUNDAY LUNCH

THE SACHEVERELL, DE FERRERS AND PAVILION SUITES

A festive family luncheon with a personal visit to your table from Santa Claus with a present for all children

Roasted tomato soup, basil oil, garlic croutons v

Smoked fish rillette, dill and cucumber salad, rye toast

Traditional roast British turkey, chipolata sausage wrapped in bacon, clementine and cranberry stuffing

Fillet of salmon, horseradish and parsley crumb, lemon cream sauce

Portobello mushroom and thyme pie, Madeira and shallot gravy v

Served with a selection of seasonal vegetables and potatoes

Matthew Walker's traditional Christmas pudding, rum sauce

Chocolate éclair, salted caramel and hazelnut cream, chocolate sauce v

A slate of British cheeses served with assorted cheese crackers, grapes and celery

Freshly made coffee or tea with warm mince pies

CHILDREN'S SANTA SPECIAL MENU

Roasted tomato soup, basil oil, garlic croutons v

Fresh fruit cocktail v

Traditional roast British turkey, chipolata sausage wrapped in bacon, clementine and cranberry stuffing

Owen Taylor's award winning sausages, mashed potatoes, buttered peas, gravy
Vegetarian option available upon request

Sticky toffee pudding, vanilla ice cream v

Chocolate brownie and Smarties sundae v

To include a soft drink

Sunday 9th, 16th and 23rd December - £33.50 adults £16.75 children

12.30pm for luncheon at 1.00pm

To include luncheon and a luxury Christmas cracker

Last bar orders 4.30pm, room to be vacated by 5.00pm

*To enable Santa Claus to personalise an appropriate present please inform us of each child's gender, age and name.
All children (12 years and under) will receive a gift from Santa N.B. please bring your own highchairs/booster seats
This menu requires pre-order and pre-payment; see terms & condition No: C1 and C3*

CHILDREN'S CHRISTMAS PUPPET STORY

THE PAVILION SUITE

THURSDAY 20th DECEMBER

Children's Entertainer Liz, from Cheney Magic, will present a Christmas themed story to our young audience; her festive tale will be accompanied by a captivating puppet show. This exciting fun performance will be bursting with wonder. Following the story and puppet show you can enjoy afternoon tea, and the sound of sleigh bells will bring this exciting afternoon to a close, with a special visit from Santa.

Arrival at 2.00pm

A selection of Morley Hayes finger sandwiches on brown and white farmhouse bread to include;

Baked ham

Farmhouse cheddar cheese v

Roast turkey with cranberry sauce

Egg mayonnaise and mustard cress v

Potato crisps v

Warm Owen Taylor's sausage rolls

Mini margarita pizzas v

Mini Christmas cupcakes

Chocolate éclairs v

Individual English trifles

Festive gingerbread v

Freshly made coffee or tea

A soft drink for children

£23.95 adults £11.95 children

To enable Santa Claus to personalise an appropriate present please inform us of each child's gender, age and name.

All children (12 years and under) will receive a gift from Santa

N.B. please bring your own highchairs/booster seats

This menu requires pre-payment; see terms & condition No: C3

Vacate room at 4.00pm.

CHILDREN'S CHRISTMAS PARTY

THE PAVILION SUITE

FRIDAY 21st DECEMBER

Jabberjacks, a leading children's party entertainer, will capture every child's imagination with their exciting and interactive Christmas party with a unique combination of puppetry, music and movement.

The party will involve a number of Christmas themed activities which are hidden in a special treasure box. Festive songs will be accompanied by a captivating puppet show with Santa's helper, Jo Jo, their marionette, and his friend Rudolph with his red nose. The children and adults will also enjoy dancing, pom poms, bubbles and parachute play.

After the activities an afternoon tea will be served and the sound of sleigh bells will bring this exciting afternoon to a close, with a special visit from Santa.

Suitable for pre school ages.

Arrival at 1.00pm

A selection of Morley Hayes finger sandwiches on brown and white farmhouse bread to include;

Baked ham

Farmhouse cheddar cheese v

Roast turkey with cranberry sauce

Egg mayonnaise and mustard cress v

Potato crisps v

Warm Owen Taylor's sausage rolls

Mini margarita pizzas v

Mini Christmas cupcakes

Chocolate éclairs v

Individual English trifles

Festive gingerbread v

Freshly made coffee or tea

A soft drink for children

£23.95 adults £11.95 children

To enable Santa Claus to personalise an appropriate present please inform us of each child's gender, age and name.

All children (12 years and under) will receive a gift from Santa

N.B. please bring your own highchairs/booster seats

This menu requires pre-payment; see terms & condition No: C3

Vacate room at 4.00pm.

PRINCESS AND SUPERHEROES CHRISTMAS BALL

THE PAVILION SUITE

SUNDAY 23rd DECEMBER

It's dressing up time for the children at Morley Hayes. Come and join our festive fancy dress party dressed as your favourite princess or super hero. We hope to see sparkling princess dresses and tiaras inspired by Cinderella, Snow White, Elsa and Anna from Frozen, or Belle from Beauty and the Beast. Oh, and not forgetting super hero outfits, Batman, Superman, Spiderman, or even one of the Teenage Mutant Ninja Turtles.

So come all ye princesses and superheroes for a Christmas dance-along and tea at Morley Hayes. Santa will make a special appearance with a present for all children, and wish you all a very Merry Christmas, before afternoon tea is served.

Arrival 1.00pm

Afternoon tea served from 2pm

A selection of Morley Hayes finger sandwiches on brown and white farmhouse bread to include;

Baked ham

Farmhouse cheddar cheese v

Roast turkey with cranberry sauce

Egg mayonnaise and mustard cress v

Potato crisps v

Warm Owen Taylor's sausage rolls

Mini margarita pizzas v

Mini Christmas cupcakes

Chocolate éclairs v

Individual English trifles

Festive gingerbread v

Freshly made coffee or tea

A soft drink for children

£24.95 adults £12.45 children

To enable Santa Claus to personalise an appropriate present please inform us of each child's gender, age and name.

All children (12 years and under) will receive a gift from Santa

N.B. please bring your own highchairs/booster seats

This menu requires pre-payment; see terms & condition No: C3

Vacate room at 4.00pm.

CHRISTMAS DAY LUNCHEON MENU

THE DOVECOTE RESTAURANT

A glass of chilled champagne and canapés on arrival

Cep mushroom velouté

Lobster thermidor

Oxtail tortellini, hazelnuts, marrowbone, gremolata

Brie de Meaux, fig and onion tart v

Mr Knifton's, Morley House Farm; traditional free range farmhouse turkey, Old English chipolata wrapped in streaky bacon, pear, pecan and cranberry stuffing

Halibut, fennel puree, crisp oyster, apple, cucumber

Loin and slow cooked short rib of Allsop Brothers' Dexter beef, pickled enoki mushrooms, spiced carrot puree

Vegetarians catered for by prior arrangement v

Served with a selection of seasonal vegetables and potatoes

Grand Marnier trifle

Genoise sponge, panna cotta, blood orange jelly, pistachio

Chocolate and banana delice, salted peanut, crème fraîche ice cream

Mrs Allsop's recipe, homemade Christmas pudding, Ampleforth Amber sauce

A plate of seasonal British cheeses, cheese crackers, dates, grapes, apples and figs

Freshly brewed coffee or loose leaf tea with warm mince pies

Traditional homemade Christmas cake and Christmas truffles

Served from 12 noon until 2.00pm

£122.50

To include luncheon, a fabulous Christmas cracker, a visit and gift from Santa Claus

This menu requires pre-order and pre-payment; see terms & condition No: B1

THE ROOSTERS BAR

Our Roosters Bar will be open on Christmas Day for drinks from 11.30am until 2.30pm. Join us for complimentary warm sausage rolls and mince pies

BOXING DAY LUNCHEON MENU

THE DOVECOTE RESTAURANT AND THE SACHEVERELL SUITE

Celeriac and chestnut soup, truffle oil v

Compressed and pickled melon, feta, serrano ham

Chicken liver parfait, toasted sour dough, blood orange jelly

Cod fishcake, smoked bacon and cockle sauce, sea vegetables

Roast sirloin of Derbyshire beef, Yorkshire pudding, Merlot shallot gravy

Fillet of hake, devilled shrimps, celeriac puree, kalettes

Roast leg of Derbyshire lamb, redcurrant and rosemary gravy

Belly pork, braised white cabbage, Morteau sausage

Butternut squash, parmesan gnocchi, red pepper jam, crispy sage v

Served with a selection of seasonal vegetables and potatoes

A choice of homemade puddings

or

A plate of British cheeses, grapes, cheese biscuits, dried apricots, damson jelly

Freshly brewed coffee or loose leaf tea with warm mince pies

Served from 12 noon until 2.00pm

£54.95

Children £27.45

To include luncheon and a luxury Christmas cracker

This menu requires pre-order and pre-payment; see terms & condition No: C1 and C3

FAMILY MOVIE AFTERNOON

THE PAVILION SUITE

THURSDAY 27th DECEMBER

We are delighted to be screening, '101 Dalmatians' (1996). The film tells the story of a litter of Dalmatian puppies who are kidnapped by the villainous Cruella de Vil, who wants to use their fur to make into coats. It is up to parents Pongo and Perdy to stage a daring rescue. Joining them for the adventure are their human 'pets' and host of guest animals including a cheeky raccoon and a helpful horse.

To kick off your film fiesta we will be serving a two course lunch. We will even throw in some popcorn to complete your movie experience.

Arrival at 12.00pm for lunch at 12.15pm.

Southern fried chicken breast, coleslaw, potato wedges, salad

Vegetarian bean burger; coleslaw, potato wedges, salad v

Warm Belgian waffle, vanilla bean ice cream, fresh cream, chopped walnuts and salted caramel sauce v

Followed by freshly made tea or coffee with mints, and a strawberry milkshake for children

£28.95 adult £14.45 children

To include lunch and movie screening

This menu requires pre-order and pre-payment; see terms & condition No: C1 and C3

Nine Champ

HOTEL PANTOMIME PACKAGE... OH YES IT IS!

FRIDAY 28th DECEMBER

Once Upon a Time there was an opportunity to head off on an adventure to the Velodrome for a matinee performance of Jack and the Beanstalk. The day begins with brunch at Morley Hayes in the hotel dining room; you will then be collected and taken to the theatre on a private shuttle bus. Following the performance, you will be transported back to the hotel to enjoy a three-course dinner in the Dovecote restaurant. Your overnight stay also includes breakfast the following morning, with not a magic bean in sight!

Arrival at Morley Hayes for brunch served from 11.45 until 12.45 in the hotel dining room.

Your private shuttle leaves Morley Hayes to the Velodrome, our hosts for the Matinee performance of Jack and the Beanstalk commencing at 14.00.

Your return shuttle will whisk you back to Morley Hayes, where you will be able to check into the hotel.

Three course dinner in our Dovecote restaurant, special children's menu available too.

Overnight accommodation and breakfast.

Family rooms for up to 4 people, or interconnecting rooms available as well as our double and single rooms.

£135.00 per adult, sharing a twin or double room

Children under 12 sharing with an adult £57.00 per person

Children over 12 sharing with an adult £83.00 per person

See terms & condition No: D1

Chagne Glasses

THE LAST TIME TO HAVE A BLAST IN 2018!

THE PAVILION SUITE

FRIDAY 28th DECEMBER

Now you have waved goodbye to Christmas, and to get you prepared for 2019, our Last Time to have a Blast in 2018 party will be a night to remember. We have all of the ingredients to help you celebrate in style, fabulous fizz, a mouth-watering menu and tremendous tunes!

Whether it's a birthday party, the late office Christmas party, or simply a family and friend's get-together, make sure you celebrate with us. And don't forget your dancing shoes!

7.15pm arrival for dinner at 7.45pm

Glass of Prosecco or elderflower cordial with soda water served on arrival

Chicken cooked in a tarragon cream sauce, parmentier potatoes

Roasted Mediterranean vegetables, white beans and chargrilled halloumi v

Served with seasonal vegetables

Apple frangipane, vanilla ice cream v

Freshly made coffee or tea with mints

£26.50

To include 2 course dinner, a luxury Christmas cracker and dancing

Last orders – 12.00 midnight with dancing until 12.30am

This menu requires pre-order and pre-payment; see terms & condition No: C1 and C3

Ten Christmas Crackers

MORLEY HAYES' WALKING IN A WINTER WONDERLAND

FRIDAY 28th AND SUNDAY 30th DECEMBER

Our annual winter walk has become a firm favourite with Morley Hayes regulars, so we hope you will don your wellies and winter woolies, and join us once again for a ramble, followed by a hearty lunch back at Morley Hayes.

It's a great opportunity to invite visiting family and friends, and give them a glimpse of the stunning scenery right here on our Derbyshire doorstep.

Our 1 ½ - hour walk is led by our managing director Andrew Allsop. It is a leisurely stroll around the local countryside, perfect for all ages, and the pooches too.

Once you have worked up an appetite, it's time to head back to Morley Hayes to put your feet up and enjoy some delicious home cooked food.

On arrival back at Morley Hayes you will be served a glass of mulled wine or orange juice.

Bangers and mash

Lincolnshire sausages, creamed potatoes, sage and onion stuffing, onion gravy, buttered peas

Glamorgan sausages

Vegetarian sausages, creamed potatoes, sage and onion stuffing, onion gravy, buttered peas v

Freshly made tea or coffee with a warm mince pie

£19.95 per person £9.95 per child

We recommend that you bring walking shoes with you and if the dogs are joining you, please ensure they are kept on a lead at all times.

The walk will commence from our hotel entrance at 10.30 am and will take approximately one and a half hours.

Children (12 years and under)

This menu requires pre-order and pre-payment; see terms & condition No: C1 and C3

Not suitable for buggies

NEW YEAR'S EVE DINNER MENU

THE DOVECOTE RESTAURANT

Taste of haggis

Scotch lamb broth, cavolo nero, pearl barley

Vegetarian available upon request v

Fillet of seabass, crab croquettes, pickled fennel, watercress, dill mayonnaise

Quail, raisin chutney, smoked bacon crumb, artichoke and apple

Loin of Derbyshire beef, feather blade, horseradish, heritage beetroot

Potato terrine, camembert bon bons, pickled mushrooms v

Fillet of turbot, pickled grapes, cauliflower, tarragon, chicken sauce

Served with a selection of seasonal vegetables and potatoes

Raspberries, honey and Scottish oat biscuit, cream cheese mousse

Salted caramel tart, marmalade, poached kumquats v

A plate of British cheeses served with assorted biscuits, grapes, figs and apples

Freshly brewed coffee or loose leaf tea with handmade chocolates

Served from 7.00pm until 9.30pm

Carriages 1.30am

Traditional Scottish piper to welcome in the New Year and a magnificent firework display over the golf course

£91.50

To include dinner, balloons, hats, novelties and dancing in the Roosters Bar New Year's Eve Party

No children under the age of fourteen allowed

This menu requires pre-order and pre-payment; see terms & condition No: B1

NEW YEAR'S EVE BLACK TIE DINNER DANCE

THE SACHEVERELL AND PAVILION SUITES

7.30pm arrival for dinner at 8.00pm

Scotch lamb broth, cavolo nero, pearl barley

Vegetarian available upon request ▼

Wookey Hole cheddar, caramelised onion and hazelnut tart, pear salad ▼

Beetroot cured salmon, horseradish crème fraiche, dill and watercress

Roast sirloin of Derbyshire beef, Yorkshire pudding, port and thyme gravy

Fillet of turbot, brown shrimps, caper butter sauce

Potato terrine, camembert bon bons, pickled mushrooms ▼

Served with a selection of seasonal vegetables and potatoes

Salted caramel tart, marmalade, poached kumquats ▼

Cranachan ▼

Traditional Scottish pudding made with whipped cream, whisky, honey and fresh raspberries with toasted oatmeal

A slate of British cheeses served with assorted biscuits, grapes and celery

Freshly made coffee or tea with handmade chocolates

Traditional Scottish piper to herald in the New Year with a magnificent firework display over the golf course

Last bar orders 1.00am

Dancing until 1.30am

£88.95

To include dinner, balloons, hats, novelties and dancing to our resident DJ

No children under the age of fourteen allowed

This menu requires pre-order and pre-payment; see terms & condition No: C1 and C3

Eleven Turkeys Roasting

NEW YEAR'S EVE BUFFET AND DANCE

THE ROOSTERS BAR AND RESTAURANT, AND DE FERRERS SUITE

Start the New Year with a Bang!

Join us for a New Year's Eve celebration buffet in our Roosters Bar Restaurant. Our resident DJ will be spinning some of your favourite tunes from 2018, as well as a plethora of hits from yesteryear!

We will be welcoming 2019 with a sparkling firework display over the golf course, and our traditional Scottish piper will play Auld Lang Syne.

The finger buffet will provide a selection of party food, and the bar will be serving drinks until the wee small hours, so you can toast in the New Year with family and friends.

New Year's Eve Celebration Finger Buffet

A selection of mini puddings

Cheese table

Dancing to our resident DJ

Party novelties

Traditional Scottish piper to welcome in the New Year

Magnificent firework display over the golf course

Doors open at 7.30pm Buffet served at 8.30pm

Last bar orders 1.00am Dancing until 1.30am

£49.95 per person

No children under the age of fourteen allowed

This menu requires pre-payment; see terms & condition No: C3

JANUARY PARTY DINNER

THE SACHEVERELL, DE FERRERS AND PAVILION SUITE

Christmas in January!

Tis' the Season to be Jolly in January!

For those who feel a little overwhelmed by the chaos of Christmas, we've scheduled the perfect solution – you can celebrate Christmas in January!

Your festive fun will begin with a chilled glass of Prosecco on arrival, followed by a two-course delicious seasonal menu.

You can dance yourself dizzy until the early hours accompanied by our resident DJ.

7.15pm arrival for dinner at 7.45pm

A glass of prosecco or elderflower cordial with soda water served on arrival

Traditional roast chicken breast, chipolata sausage wrapped in bacon, clementine and cranberry stuffing

Fillet of salmon, horseradish and parsley crumb, lemon cream sauce

Portobello mushroom and thyme pie, Madeira and shallot gravy ▼

Served with a selection of seasonal vegetables and potatoes

Warm gingerbread, spiced pear, vanilla cream ▼

Chocolate éclair, salted caramel and hazelnut fresh cream, chocolate sauce ▼

A slate of British cheeses served with assorted cheese crackers, grapes and celery

Freshly made coffee or tea with a chocolate mint

Last orders 12.00 midnight with dancing until 12.30am

£26.50

To include dinner, novelties and dancing

January 2019

(subject to availability)

This menu requires pre-order and pre-payment; see terms & condition No: C1 and C3

MORLEY HAYES BURN'S NIGHT TARTAN BALL

THE PAVILION SUITE

FRIDAY 25th JANUARY 2019

Our Burns Night Black Tie Dinner Dance will celebrate the life and works of a national Bard. We will pay tribute to Robert Burns and honour his memory by reciting his poems and serving the iconic haggis, or as the bard himself described it, the 'great chieftain o' the puddin'-race. Our menu will celebrate the best of Scotland's larder. Finish off the evening with dancing to our resident DJ. Scottish culture, including a traditional piper, at its finest, right here in Derbyshire!

7.30pm Scottish cocktail with a taste of haggis on arrival

8pm Dinner

Cock-a-leekie soup, soda bread croute

Vegetarian soup available – Leek and potato soup ▼

Scottish smoked salmon, potato cake, horseradish dressing

Roast sirloin of beef, whisky and mushroom cream sauce, roasted skirlie potatoes

Scottish potato terrine, truffle, Crowie cheese bon bons ▼

Served with a selection of seasonal vegetables

Raspberry frangipane, heather honey cream ▼

Freshly made coffee or tea with shortbread

£49.50

To include dinner and dancing to our resident disco

Last orders – 12.30am with dancing until 1.00am

This menu requires pre-order and pre-payment; see terms & condition No: C1 and C3

TWELVE CHRISTMAS PUDDINGS

CHRISTMAS BOOKING FORM

Name _____

Email address _____

Company _____

Address _____ Post code _____

Day Tel _____ Eve Tel _____

- Children's Spooky Halloween Magic Show
- Christmas Champagne Breakfast in the Dovecote Restaurant
- Christmas Sunday Luncheon in the Dovecote Restaurant
- Christmas Luncheon in the Dovecote Restaurant
- Christmas Dinner in the Dovecote Restaurant
- Christmas Cookery Demonstrations
- Christmas Jumper Lunch
- Christmas Wreath Making and Demonstration
- Advent Service
- Christmas Flower Demonstration
- Christmas Movie Night and Supper
- Festive Musical Afternoon Tea
- Christmas 'Sing-a-long' Luncheon
- Candlelit Christmas Party Luncheon
- Christmas Cracker Party Luncheon
- Candlelit Christmas Party Dinner
- Christmas Cracker Party Dinner
- Christmas Cheer Party Dinner
- Dance the Decades
- Morley Hayes Christmas Snow Ball
- Santa's Family Breakfast
- Santa's Family Sunday Luncheon
- Children's Christmas Puppet Story
- Children's Christmas Party
- Princess and Superheroes Christmas Children's Ball
- Christmas Day Luncheon
- Boxing Day Luncheon
- Family Movie Afternoon
- Hotel Pantomime Package
- The Last Time To Have a Blast in 2018
- Morley Hayes' Walking in a Winter Wonderland
- New Year's Eve Dinner in the Dovecote Restaurant
- New Year's Eve Black Tie 'Dinner & Dance'
- Roosters New Year's Eve Buffet And Dance
- January Dinner Party
- Morley Hayes Tartan Ball

Day and date of Christmas reservation _____

Number of people in party _____

I agree to the terms and conditions as detailed in this booklet and enclose my deposit

£ cash/card/cheque _____ (One cheque to cover the whole deposit)

Please make cheques payable to: Morley Hayes Leisure Ltd

Signature _____ Signature Date _____

- By ticking this box you are giving Morley Hayes permission to send you (by post and email) news and information about our events that we believe will be of interest to you. We will never pass your details on to any other company and you can unsubscribe or ask us to stop contacting you at any time.

20
18

&
A STAR
ON A
CHRISTMAS
TREE

TWO DOVECOTE
DOVES

Three Roosters

FOUR SANTA'S SACKS

FIVE HOLES-IN-ONE

Six Golfers Driving

Seven Maids a-Serving

EIGHT CHEFS A-COOKING

Nine Champagne Glasses

Ten Christmas Crackers

Eleven Turkeys Roasting

TWELVE CHRISTMAS PUDDINGS

Morley Hayes

TERMS AND CONDITIONS

Inside this brochure you will find full details of our special events and menus which will be served over the Christmas and New Year period. Bookings will only be confirmed when a completed booking form and deposit have been received. Full access and facilities are available for disabled guests.

General Terms and Conditions

- A1. A telephone call will enable you to make a provisional booking for any of the enclosed menus and events (subject to the date being available). This must be made with our events office or restaurant booking department, Monday to Friday 8am until 8pm, Saturday and Sunday 9.00am until 5.00pm.
- A2. We regret that neither deposits nor full pre-payments are refundable. The deposits of guests who are unable to attend will be lost and will not be deducted from the final balance. No credit notes or refunds will be issued to guests unable to attend whatever the circumstances. If booking for a group of guests please inform them of our deposit policy.
- A3. One cheque for the total deposit and one cheque for the total final balance, made payable to Morley Hayes Leisure Ltd, would be greatly appreciated.
- A4. To enable a quick efficient wine service, tables requiring several bottles or more are asked to preselect and pre-pay for their choice. Our Christmas wine list is available upon request.
- A5. Please ensure that transport home is arranged in advance of the evening.

The Dovecote Restaurant:

- B1. For Christmas Day Luncheon an initial deposit of £50 per person is required. All guests are required to pre-select their menu requirements prior to the day and send the details along with the balance due by 20th November 2018. For New Year's Eve Dinner an initial deposit of £20 per person is required. All guests are required to pre-select their menu requirements prior to the day and send the details along with the balance due by 20th November 2018. For all other Dovecote bookings a deposit of £10 for lunch and champagne breakfast and £20 for dinner per person is required within 14 days of your provisional reservation.
- B2. Parties of 10 or more guests booking for Christmas Luncheon, Sunday Luncheon or Dinner are kindly asked to pre-select their menu requirements and send the details 21 days prior to the date of the reservation.

The Sacheverell, de Ferrers and Pavilion Suites:

Children's Spooky Halloween Story, Christmas Cookery Demonstration, Christmas Jumper Lunch, Wreath Making Demonstration, Christmas Flower Demonstration, Christmas Movie and Supper Night, Festive Musical Afternoon Tea, Sing a long Luncheon, Candlelit Christmas Party Luncheons and Dinners, Christmas Cracker Party Luncheons and Dinners, Christmas Cheer Party Dinner, Dance the Decades, Morley Hayes Snow Ball, Santa's Breakfasts and Sunday Lunches, Children's Christmas Puppet Story, Children's Christmas Party, Princess and Superheroes Ball, Family Movie Afternoon, The Last Time To Have A Blast Party, Winter Walks, New Year's Eve Black Tie Dinner Dance, New Year's Eve Buffet and Dance, January New Year Party and The Morley Hayes Tartan Ball.

- C1. All guests are required to pre-select their menu requirements prior to the event.
- C2. Please return the enclosed booking form together with your deposit (£10 per person for lunchtime/ breakfast events and £20 per person for evening events) within 14 days of your provisional booking.
- C3. Guests attending any of the events listed above are requested to send final numbers and the final balance 21 days prior to the event.
- C4. For the Santa's Family Breakfast, Santa Sunday Luncheon, Children's Christmas Story and Puppet Story, Princess and Superheroes Ball, and Family Movie Afternoon guests are required to bring their own highchairs/ booster seats.
- C5. We cannot guarantee a specific suite for your party.
- C6. Private rooms cannot be guaranteed if below the minimum numbers.
- C7. Menus are subject to change due to availability of seasonal ingredients.

The Morley Hayes Hotel:

- D1. A deposit of £50.00 per room is required at the time of reservation to secure your booking, this is refundable up until two weeks before the date of arrival. Cancellations after this time will AUTOMATICALLY lose their deposit. Cancellations made within 24hrs of arrival will incur the first nights' accommodation charge.

ONCE THE TURKEY IS IN THE OVEN AND
THE TABLE IS LAID AND WHILST THE CRACKERS
ARE WAITING TO BE PULLED, WHY NOT TAKE A BRIEF
INTERLUDE AND JOIN US AT MORLEY HAYES FOR
COMPLIMENTARY WARM SAUSAGE ROLLS AND
MINCE PIES ON CHRISTMAS DAY
FROM 11.30AM – 2.30PM

In accordance with legislation we are obliged at Morley Hayes to inform you if any of our dishes contain certain allergens. If you have any allergies please speak to a member of staff. They will be happy to provide you with allergen information from the kitchen

Morley Hayes

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