

Celebrate Christmas

with us at **The Blackwell Grange Hotel, Darlington**



Enjoy Christmas and New Year the way it is meant to be...

This elegant 17th Century building sits in an enviable position, a stones throw away from the centre of Darlington, with plenty of car parking. Indulge in a fabulous festive feast with your family, friends or colleagues at this charming, and unique venue, whilst enjoying delicious food and exceptional wine. This year we will be offering you an exquisite choice of private and mixed parties, lunches and dinners.

Enjoy a truly sparkling Christmas with us...



© Sandra Cunningham

Party Night Rates at **The Blackwell Grange Hotel, Darlington**

Enjoy your evening without having to worry about driving home. You can stay the night in our comfortable accommodation and enjoy a traditional full English breakfast the following morning.

Rooms from £50 per night

All rates are inclusive of bed & breakfast based on 2 people sharing a standard/double room. Subject to availability at the time of booking.

Supplement may apply for single occupancy, room upgrades and weekends.

To find out more or to make a booking,
please call our Christmas team on
01325 509 955

Festive Lunches and Dinners

Meet up with friends and family, enjoy a delicious lunch or dinner in our Restaurant, and leave us to do the washing up! Includes crackers and table novelties.

Available: Monday – Saturday from 1st – 23rd December.

Lunch £16.95 per person, Children under 12 £8.50 under 3 free

Dinner £24.50 per person
Children under 12 £12 under 3 free



Advance booking required.

All bookings require a £10 per person non refundable/ non-transferable deposit at time of booking. A pre-order will be required for all in your party and confirmation of your choices returned with your final payment.

Some of the dishes in the brochure may contain nut products or substances to which you may be allergic. Please ask a member of staff for information when selecting items. Special dietary requirements will be catered for.

For more information or to make a booking, call our Christmas team on 01325 509 906

Choice Menu

Starters

Roast Tomato & Sweet Bell Pepper Soup (v)

Ardennes Pâté served with Brioche

Fan of Melon with a Winter Berry Coulis (v)

Main Courses

Roast Turkey Breast, served with Chipolata and Sage & Onion Stuffing

Traditional Roast Beef, served with Yorkshire Pudding

Mushroom, Brie, Rocket & Redcurrant Filo Bundles (v)

All main courses are served with Chef's selection of seasonal vegetables and potatoes

Desserts

Traditional Christmas Pudding served with Brandy Sauce

Triple Chocolate Praline Torte

Fresh Fruit Salad

* Freshly brewed tea & coffee will be available *

Santa's Sunday Lunch



Bring the children to one of our Sunday lunches. Enjoy a traditional roast lunch, have a fun filled afternoon, and take a break from entertaining the children. Includes 3 course lunch, children's entertainer and present for the children from Santa.

Lunch is available on Sundays – 9th, 16th & 23rd Dec

£18.50 per person, Children under 12 £9.75, under 3 free

All bookings require a £10 per person non-refundable/non-transferable deposit at time of booking.

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Choice Menu

Starters

Parsnip & Apple Soup (v)

Confit of Duck on Toast with Mulled Wine Syrup

Smoked Trout with an Apple & Pickled Beetroot Salad, Dill Dressing

Main Courses

Roasted Turkey Breast and Thigh, Chestnut Stuffing, Chipolata wrapped in Bacon and Rich Gravy

Salmon Fillet with Hollandaise Sauce

Roast Butternut Squash Torte, Watercress & Pesto Salad (v)

All main courses are served with Chef's selection of seasonal vegetables and potatoes

Desserts

Christmas Pudding and Brandy Sauce

White Chocolate & Cranberry Cheesecake

Peach Melba Meringue Roulade

* Freshly brewed tea & coffee will be available *

Festive Party Nights



Enjoy a great night out at our themed disco parties. Includes three course set dinner, table novelties and disco until 1am.

Available – Fri 7th, Fri 14th & Fri 21st – £32 per person

Available – Sat 8th, Sat 15th & Sat 22nd - £32 per person

Available – Sun 9th, Sun 16th - £25 per person

Available Sun 30th Dec - £22 per person

All bookings require a £10 per person non-refundable/non-transferable deposit at time of booking. A pre-order will be required for all in your party and confirmation of your choices returned with your final payment.

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Menu

Starters

Roast Tomato & Sweet Bell Pepper Soup (v)

Duck & Champagne Terrine served with a Spiced Fruit Chutney and Baby Leaf Salad

Freshly Sliced Duo of Melon with a Strawberry Coulis (v)

Main Courses

Roast Turkey Breast, served with Chipolata, Sage & Onion Stuffing and a Rich Gravy

Traditional Roast Beef, served with Yorkshire Pudding

Mushroom, Brie, Rocket & Redcurrant Filo Bundles (v)

All main courses are served with Chef's selection of seasonal vegetables and potatoes from our cavern table

Desserts

Traditional Christmas Pudding served with Brandy Sauce

Triple Chocolate Praline Torte

Caramelised Orange Cheesecake

* Freshly brewed tea & coffee will be available *

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80s Disco Themed Party Nights



Our 80s Disco Themed Party nights includes a three course meal, followed by dancing to our Resident DJ. Please arrive from 7pm for a 7.30pm start, the party goes on until midnight.

- Fancy dress optional

Available – Wed 12th, Wed 19th, Thurs 13th, Thurs 20th Dec

All bookings require a £10 per person non-refundable/nontransferable deposit at time of booking.

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FROM
£22
PER PERSON

Menu

Starters

Roast Tomato & Sweet Bell Pepper Soup (v)

Main Courses

Roast Turkey Breast, served with Chipolata, Sage & Onion Stuffing and a Rich Gravy

Mushroom, Brie, Rocket & Redcurran Filo Bundles (v)

All main courses are served with Chef's selection of seasonal vegetables and potatoes

Desserts

Traditional Christmas Pudding served with brandy sauce

Caramelised Orange Cheesecake



Christmas Day Lunch



£68
PER PERSON

What better way to treat yourself and the family on Christmas Day, than to leave all the hard work to us? Join us for welcome drinks on arrival, followed by a traditional lunch with all the trimmings, plus a visit from Santa with gifts for the children. Served 12.30pm – 2.30pm. Festive novelties will be on your table to help you celebrate.

£68 per person, Children under 12 £32.50, under 3 £10

All bookings require a £20 per person non-refundable/non-transferable deposit at the time of booking. A pre-order will be required for all in your party and confirmation of your choices returned with your final payment.

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For more information or to make a booking, call our Christmas team on **01325 509 906**

Menu

Starters

Spiced Parsnip & Apple Soup (v)

Smoked Salmon, King Prawns, Capers, Cracked Black Pepper, Lemon

Duo of Melon, Caramelised Figs, Passion Fruit & Mint Syrup (v)

Intermediate Course

Lemon Sorbet

Main Courses

Roast Sirloin of Beef, Yorkshire Pudding, Pan Gravy

Roast Breast of Turkey, Chestnut & Cranberry Stuffing, Bacon wrapped Chipolata, Pan Gravy

Glazed Goats Cheese Tart, Roasted Root Vegetables, Red Pepper Coulis (v)

Pan-fried Halibut Steak, Cream Potato, Baby Onion & Pea Broth

Seasonal Vegetables & Duck Fat Roast Potatoes

All main courses are served with Chef's selection of seasonal vegetables and potatoes

Desserts

Christmas Pudding, Brandy Butter Sauce

Milk Chocolate Bavarois, Dark Chocolate Strawberries, White Chocolate Sauce

Glazed Citrus Tart, Mandarin & Cinnamon Compote

Local Cheese, Biscuits, Celery, Grapes, Apple Chutney

Followed by

Freshly Brewed Tea or Coffee



For more information or to make a booking, call our Christmas team on **01325 509 906**

Boxing Day Lunch



After all the shopping, planning and cooking for Christmas Day come and sit back, relax and let us do the cooking. Enjoy a delicious lunch with family and friends. Served from 12noon–2.30pm.

Adults £25, Children under 12 £12, under 3 free

All bookings require a £10 per person non refundable/non-transferable deposit at time of booking.

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Menu

Starters

Roast Butternut Squash Soup, Herb Dumpling (v)

Chicken Liver Pâté, Plum Chutney, Toasted Brioche

Prawn & Crab Salad, Baby Gem, Lemon & Dill

Crème Fraîche

Main Course from the Carving Table

Roast Loin of Pork, Apple & Cinnamon Sauce,

Sea Salt Crackling, Pan Gravy

Roast Topside of Beef, Yorkshire Pudding,

Button Mushroom, Baby Onion &

Red Wine Sauce

Baked Salmon Fillet, Herb & Parmesan Crumble,

Buttered Asparagus, White Sauvignon Cream

Chargrilled Vegetables & Polenta Gateau,

Buffalo Mozzarella, Roast Tomato & Garlic Sauce (v)

Seasonal Vegetables & Duck Fat Roast Potatoes

Desserts

Baked Apple & Apricot Crumble, Custard

White Chocolate Cheesecake, Mulled Raspberry Compote

Meringue Nest, Fudge Cream, Butterscotch Sauce

Followed by

Freshly Brewed Tea or Coffee, chocolate Mint Crips



New Year's Eve Gala Dinner

This Fabulous Evening in our stunning Jacobean Suite includes a Cocktail and Canapés on arrival at 7pm, followed by a delicious 5 course dinner served from 7.30pm.

Welcome in the New Year with our traditional Scottish piper. The DJ will last until 2am if you can!

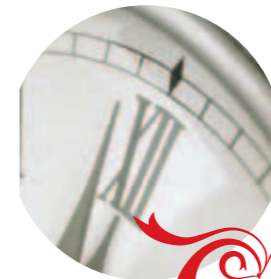
£77 per person

£130 per person including accommodation

Strictly Black Tie. 18 years and over

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Menu

On arrival

Cocktail & Amuse Bouche

Starters

White Onion & Ruby Port Soup, Truffle Oil (v)

Trio of Melon, Parma Ham, Caramelised Figs,

Raspberry Vinaigrette

Intermediate from the Buffet Table

A Selection of Cold Meats, Terrines & Pâtés,

Assorted Breads & Chutneys

An Extravaganza of Seafood, Dressed Salmon,

Crab & Prawns

Main Course from the Carving Table

Roast Sirloin of Beef, Yorkshire Pudding, Pan Gravy

Roast Saddle of Lamb, Garlic & Thyme Stuffing, Pan Gravy

Wild Mushroom & Artichoke Risotto,

Crispy Shallot Rings, Herb Oil (v)

All main courses are served with Chef's selection of seasonal vegetables and potatoes

Desserts

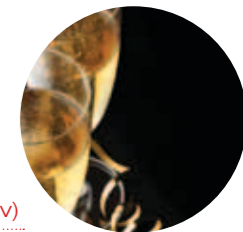
Plate of Mini Chocolate Desserts

Sharing Platter of Mini Chocolate Desserts

Followed by

Platter of Local Cheeses, Walnut Bread & Chutney – per table

Freshly Brewed Tea or Coffee, Petit Fours



For more information or to make a booking, call our Christmas team on **01325 509 906**

New Year's Eve



Join us for a New Year's Eve celebration to remember. Start the evening with a cocktail at 7pm before joining us for our Carvery buffet in the Havelock Restaurant at 7.30pm.

Dance the night away to our Disco until 2am and the piper will arrive just after midnight.

Black Tie is optional.

£65 per person

All bookings require a £10 per person non-refundable/non-transferable deposit at time of booking. A pre-order will be required for all in your party and confirmation of your choices returned with your final payment.

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FROM
£65
PER PERSON

New Year's Eve Carvery Buffet

On arrival

Cocktail

Starters

White Onion & Ruby Port Soup, Truffle Oil (v)

Trio of Melon, Parma Ham, Caramelised Figs, Raspberry Vinaigrette

Intermediate from the Buffet Table

A Selection of Cold Meats, Terrines & Pâtés, Assorted Breads & Chutneys

An Extravaganza of Seafood, Dressed Salmon, Crab & Prawns

Roast Sirloin of Beef, Yorkshire Pudding, Pan Gravy

Wild Mushroom & Artichoke Risotto, Crispy Shallot Rings, Herb Oil (v)

All main courses are served with Chef's selection of seasonal vegetables and potatoes

Desserts

Plate of Mini Chocolate Desserts

Platter of Local Cheeses, Walnut Bread & Chutney

Lemon Tart with Pistachio Ice Cream finished with a Mint Syrup

Followed by Freshly Brewed Tea or Coffee, Petit Fours

Why not stay the night...



The Blackwell Grange Hotel

The Blackwell Grange Hotel has 108 ensuite bedrooms providing everything you need for a good night's sleep – and more!

Take the hassle out of visiting friends and family over Christmas and let us look after you – or treat yourself to a stop over whilst enjoying one of our Christmas party nights or lunches.

All of our rooms include the following facilities – book now to avoid disappointment!

- Tea and coffee making facilities
- Freeview TV and radio in room
- 24hr room service
- Free Wifi throughout Hotel

Be the first to hear about our special offers and news – sign up to our emails at www.forestdalehotels.com



Check out our Christmas and New Year residential packages for 2012 – brochure available to download now at www.forestdalehotels/xmas12

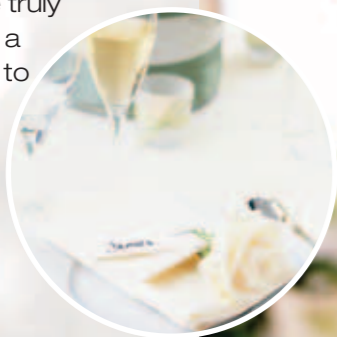
For more information or to make a booking, call our Christmas team on **01325 509 906**

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Wonderful Winter Weddings

From the moment you turn into the long winding driveway and catch your first glimpse of the Georgian façade you know you are somewhere very special. Set in 9 acres of glorious countryside the hotel grounds are perfect for those all important photographs. Inside too, the splendour of the original sweeping staircase and fireplaces are truly breath taking and a perfect backdrop to celebrating your special day.

Plan your winter wedding with us...



Book your special day to take place between **November 2012 and March 2013** and you will qualify for our 'Winter Wedding' package – a great value all inclusive offer for just **£2,012**.

Call our Wedding team on 01325 509 904 for more information

Subject to availability and hotel terms and conditions



Winter Wedding Offer

Includes:

- Arrival drink
- 3 course Wedding Breakfast for up to 40 guests inc. a glass of wine
- A glass of sparkling wine for the Toast
- Evening reception room hire
- Evening finger buffet for 60 guests
- Chair covers and sash

Additional guests can be added at £58 per person for the day & evening

* Valid on weddings between 1st November, 2012 and 30th April, 2013 only. Subject to availability, terms and conditions apply.



ALL FOR JUST **£2,012**

How to find us

From A1 South – Leave at J57 taking A66M for Darlington. On 2nd roundabout take 2nd exit onto A167 (Grange Road), hotel is 500 yards on the left.

From A1 North – at J59 taking A167 for Darlington. Follow signs for town centre A167 this then changes to A167 Northallerton.

The hotel is situated on the A167 about 1.5 miles from Central Ring Road.

The Blackwell Grange Hotel

Darlington, County Durham, DL3 8QH

Tel 01325 509 955 Fax 01325 380 899

Email Blackwell.grange.conference@forestdale.com

Web www.forestdalehotels.com/Blackwell-Grange-Hotel

Just opened!

Black Beauty at Blackwell Grange

Why not pamper yourself before you party from a luxury nail treatment to full body massage you will be guaranteed to be feeling renewed and revitalised and ready to party!

Ask about our twixmas spa days or spa breaks.

Gift Vouchers available.

Reservation

- All offers are subject to availability.
- All verbal bookings will be treated as provisional and will be held for a maximum of 14 days pending receipt of written confirmation and the appropriate deposit.
- All prices for Christmas & New Year Residential Breaks are in £'s per person per night based on two people sharing a twin or double room. There are no supplements for single-bedded rooms. When no single rooms are available, individual guests can usually book a twin or double-bedded room at a supplementary charge. Prices available upon application.
- Residential Stay Over Rates are only available when booked for stays as extensions to bookings for the Christmas or New Year programmes featured.

Payment

- Residential Packages:
 - Deposits and pre-payments are required for the featured breaks in this brochure. When booking a Christmas or New Year break a twenty percent (20%) deposit of the booking value is required on booking. The balance of payment must be made by 20th November 2012. When booking after 1st December 2012 full payment is required. Payment to be made by credit card or by cheque (made payable to the hotel). Send the completed booking form to the address below.
 - All additional charges incurred during your stay must be settled prior to departure.

- Parties & Events:
 - Bookings not paid in full by 1st November 2012 or at time of booking if booked

Parties & Events:

- Deposits and pre-payment are required for the featured events in this brochure. When booking Christmas or New Year events a non refundable deposit (as per individual event details page) is required at time of booking. The balance of payment must be made by 1st November 2012. When booking after 1st November 2012, full payment is required.
- Payment by credit card or debit card. Send the completed booking form to the address below.

- All additional charges incurred during your stay must be settled prior to departure.

Cancellations

- Residential Packages:
 - Bookings made prior to the 1st October 2012 may be cancelled within 21 days of the date it was made and then the deposit is fully refundable.
 - If you cancel before 1st December 2012, the deposit will be retained as a cancellation fee.
 - If you cancel on or after such date, and we are unable to resell the accommodation, the following cancellation fees will apply:
 - For cancellation on or after 20th November but before 12th December 2012, 80% of the package value will be retained.
 - For cancellations on or after 13th December 2012, 90% of the package value will be retained.

- Parties & Events:
 - Bookings not paid in full by 1st November 2012 or at time of booking if booked

Terms and conditions

after this date (which ever is the earlier), will be deemed to have been cancelled, and any monies will be retained by the Hotel.

- No refunds of monies paid will be made to cancellation or decreases in the number of guests attending.
- Monies for non arrival are forfeited and cannot be transferred to cover drinks, entertainment or overnight accommodation for any other member of the party.

Insurance

- We strongly recommend that you have cancellation insurance when booking any event featured in this brochure.

Children

- Children may not be admitted to certain events, at the discretion of the General Manager.
- Children 13 and over are classified as adults, children between 3 and 12 are charged 50% of the adult price and under 3's are charged a cover fee of £10.00.

General Information

- The information in this brochure is correct at the time of printing. The Hotel reserves the right to amend its packages and prices at any time before booking. Bookings are subject to availability and prices quoted at the time of booking.
- All prices are inclusive of VAT, at the current rate at the time of the event. If the general rate of VAT is altered, our prices will be modified accordingly. Gratuities are at the guest's discretion.

- The Hotel reserves the right to alter, substitute and/or amend the contents of a break and/or event, or to cancel an event or package for any reason, for example, if there is a shortfall in the minimum numbers required to operate a programme.

- Menus shown in this brochure and/or on other collateral relating to these events and packages are only to provide an indication of the dishes likely to be featured. The Hotel reserves the right to amend such dishes and/or to offer suitable alternatives.

- All events and timings are subject to approval by the local licensing authorities. All statutory licensing regulations apply:

- In the interest of safety of guests, food and drinks are strictly prohibited from the dance area. In the event of any spillage of food or drinks on the dance floor, guest are to inform any member of the hotel staff immediately.

- Other than for death or personal injury caused by our negligence, our liability to you and your guests taken in the aggregate, is limited to the price of your booking.

- The Hotel will not be liable to you for failure to perform to the extent that the failure is caused by any factor beyond its reasonable control.

- These terms are deemed to incorporate the Hotel's General Terms of Business, copies of which are available on request from the Hotel and on our website www.akkeronhotels.com/terms. In the event of any inconsistency, the terms of this agreement shall prevail.



Forestdale
HOTELS

Part of the Akkeron Group of Hotels