

It's the Most Wonderful Time of the Year

Christmas is full of fun, laughter and good spirit.

The Festive Season at Ringwood Hall is charged with a very special magic...

Sumptuous cuisine, beautiful surroundings

and a warmth of welcome unsurpassed.



WELCOME TO OUR CHRISTMAS 2019 PROGRAMME

Calendar of Events	3
Let's Do Lunch	4
Festive Family Sunday Lunch	5
Festive Afternoon Tea's	6
Festive Platter Boards	7
Private Christmas Parties	8-9
Murder Mystery Dinners	10
Classic Christmas Party Nights	11
Casino Royale Evening / Tux and Tiara Black Tie Dinner	12
Themed Evenings in the Coach House	13
Christmas Eve Candlelit Dinner	14
Christmas Day Lunch	15
Boxing Day Lunch	16
Boxing Day Gala Dinner and Disco	17

New Year's Eve Masked Ball	18
New Year's Eve Gala Buffet	19
Christmas Residential Breaks	20
2 or 3 Day Christmas Breaks	21
Festive Accommodation Offers	22
Drinks Packages	23

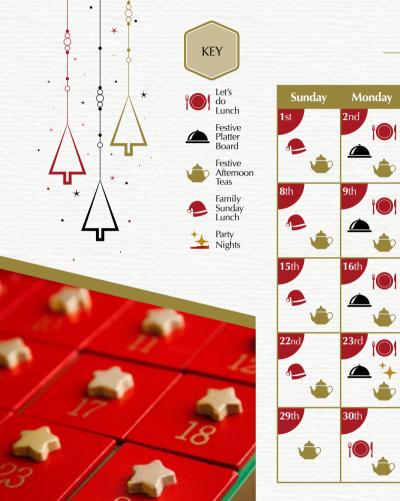
Christmas Gift Ideas

Our gift vouchers make the perfect Christmas present!! For more information visit our website or call on **01246 280077**



Events at a Glance





Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1st	2nd	3rd	4th	5th	6th	7th
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	V C	V	V C	V	V	V P
8th	9th	10th	11th	12th	13th	14th
15th	16th	17th	18th	19th	20th	21st +
22 nd	23rd	24 th	25 th	26 th	27 th	28 th
•	4	•	CHRISTMAS DAY LUNCH	Boxing Day Lunch Boxing Day Gala Dinner		
29 th	30 th	31 st				
		New Year's Eve Buffet New Year's Eve Masked Ball				

Let's Do Lunch

Available Monday – Saturday 12pm – 2.30pm

2 COURSES **£16.95** 3 COURSES **£19.95**

VALID GOLD CARD MEMBERS HOLDERS PRICE (Card number must be supplied in advance)

2 COURSES **£12.95** 3 COURSES **£14.95**

Available Monday - Saturday 12.00pm - 2.30pm



LUNCH MENU

Starter

Chicken liver pate, onion marmalade, toasted sourdough (gf available)

Warm beetroot and feta cheese tart

Roast vegetable soup, spiced parsnip crisp (gf, vg)

Main

Turkey paupiette with cranberry stuffing wrapped in smoked bacon, roast potatoes and roast gravy (gf available)

Pork loin chop, roast potatoes and mulled cider sauce (gf)
Salmon steak, crushed new potatoes and lemon butter sauce (gf)
Chestnut mushroom, squash and spinach pie, roast potatoes (vg)

All served with seasonal vegetables

Dessert

Baked vanilla cheesecake, whipped cream and coulis (gf)
Traditional Christmas pudding and brandy sauce (gf available)
Chocolate orange tart (vg)

Tea and filter coffee



Festive Family Sunday Lunch with Santa

Festive melodies from our resident pianist, face painting for the children and a visit from Santa with chocolate gifts for the children

ADULTS £24.95 • CHILDREN UNDER 12 £12.95
CHILDREN UNDER 5 £8.95 • CHILDREN UNDER 3 COMPLIMENTARY

Sunday 1st, 8th, 15th and 22nd December in the Ringwood Suite Lunch served from 12.00pm until 2.30pm



MENU

Starter

Roast vegetable soup, spiced parsnip crisp (gf, vg)

Chicken liver pâté, onion marmalade, toasted sourdough loaf (gf available)

Santa Claus melon and raspberry sorbet (gf)

Smoked duck and parmesan bruschetta (gf available)

Main

Roast turkey dinner with traditional accompaniments and roast gravy (gf available)
Roast pork loin stuffed with apricot stuffing, roast potatoes, mulled cider sauce (gf)
Chestnut mushroom, squash and spinach pie, new potatoes, vegetable roast gravy
Salmon steak crushed new potatoes and lemon butter sauce (gf)

Dessert

Traditional Christmas pudding and brandy sauce (gf available)

Warm salted caramel brownie and ice cream (gf)

Vanilla cinnamon cheesecake topped with candied fruit

Selection of cheese and biscuits, celery and homemade chutney

Tea, filter coffee and mince pies



Book early to avoid disappointment



Festive Afternoon Tea's

SERVED THROUGHOUT DECEMBER

Monday – Saturday from 12.00pm until 5.00pm (pre bookings required)

Also available Sundays with tables available at either12.00pm or 2.30pm



MFNU

Ringwood Vintage Festive Afternoon Tea £15.95 pp

Freshly made cranberry and orange scones served with clotted cream and strawberry jam, apricot flapjack, farm house fruit loaf, baileys cream choux bun, ginger biscuit and pecan tart

Selection of festive finger sandwiches

If you do not have a sweet tooth or fancy a twist on the traditional afternoon tea, try our savoury option below



Ringwood Savoury Afternoon Tea £17.95 pp

Selection of cheeses, celery and chutney

Cured venison pork belly onion marmalade terrine,
charcoal ploughman's pie, boiled egg, piccalilli

Selection of festive finger sandwiches





Ask about our Christmas Cocktails & Prosecco when you book



SERVED THROUGHOUT DECEMBER

Monday – Thursday 4.00pm – 7.00pm In our Hollingwood suite (minimum 2 people pre bookings required) Fridays & Saturdays available with minimum numbers Served in one of our private suites



MENU

Festive Savoury Platter

Artisan of cheese, meats, savoury bites and breads
Cranberry Wensleydale, Yorkshire blue, Port wine Derby, celery and chutney
Ham hock and leek with pickle, Beef and mustard pie,
pickled egg, salami, prosciutto and bresaola



Festive Sweet Platter Board

Freshly made cranberry and orange scones served with clotted cream and strawberry jam, Mincemeat frangipane slice, Farm house fruit loaf, Baileys cream choux bun, Ginger biscuit and pecan tart, Clementine's, Pomegranate, cranberries, apples and a selection of nuts

Why not enhance your platter experience with one of our Christmas Cocktails or Prosecco

Private Christmas Parties

PRIVATE PARTY OPTION 1

Available Sunday – Thursday 1st to 15th December – **£24.50** pp Sunday – Thursday 16th – 30th December – **£29.50** pp Friday & Saturday – **£39.50** pp

HOG FEAST (available evening only)

Includes: Bucks Fizz on arrival • Private bar facility
Disco (party games available on request) • Festive table dressings

OPTION 1 ROOM CAPACITIES

Portland / Chatsworth	Coach House	Ringwood Suite
Min 50 Max 80	SUNDAY – THURSDAY Min 50 Max 120	SUNDAY – THURSDAY Min 80 Max 180
	FRIDAY / SATURDAY Min 80 Max 120	FRIDAY / SATURDAY Min 130 Max 180

MENU

Pork joints
Pork and leek sausages
Bread cobs
Sage and onion stuffing
Apple sauce and mustards
Jacket potatoes
Cheese & onion lattice
Potato wedges
Coleslaw & tossed salad
Tomato and onion salad
Garlic bread / cheesy garlic bread

Turkey and leek pie • Mushroom penne pasta

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LIPA





Private Christmas Parties

PRIVATE PARTY OPTION 2

Available Sunday – Thursday 1st to 15th December – £29.50 pp Sunday – Thursday 16th – 30th December – £35.00 pp Friday & Saturday – £45.00 pp

Includes: Bucks Fizz on arrival • Private bar facility
Disco (party games available on request) • Festive table dressings



OPTION 2 ROOM CAPACITIES

Portland / Chatsworth	Coach House	Ringwood Suite**
Min 35 Max 50	SUNDAY – THURSDAY Min 50 Max 90	SUNDAY – THURSDAY Min 80 Max 150
	FRIDAY / SATURDAY Min 75 Max 90	FRIDAY / SATURDAY Min 130 Max 150

MENU

Starter

Chicken liver pate, onion marmalade, toasted sourdough (gf on request)

Roast vegetable soup, spiced parsnip crisp (gf, vg)

Main

Turkey paupiette with cranberry stuffing wrapped in smoked bacon, roast potatoes and roast gravy

Goats cheese, red onion and cranberry tray bake, herb cream sauce (gf)

Dessert

Warm Christmas pudding and brandy sauce (gf available)
Chocolate orange tart (vg)

Murder Mystery Dinners

VIA MURDER ON THE SIDE

It's no joke when it comes to these Christmas Killings.
Can you solve the mystery or will you be a total sell out?
These high energy evenings presented by the team at

Murder on the Side are not too be missed!

Book early to avoid disappointment Arrival at 7.00pm • Dinner at 7.30pm Bar closes at 11.30pm

THURSDAY 12TH DECEMBER

THURSDAY 19TH DECEMBER

ROZEN TO DEATH £39.50 pp HO HO HOMICIDE £39.50 pp

MENU

Starter

Roast vegetable soup, spiced parsnip crisp (gf, vg)

Or

Warm beetroot and feta cheese tart

Main

Turkey paupiette stuffed with cranberry stuffing wrapped in smoked bacon, roast potatoes and gravy (gi available)

Lentil sweet potato and spinach pie, roast potatoes and vegetable gravy (vg)

Dessert

Baked vanilla cheesecake whipped cream and coulis Spotted dick and custard









Classic Christmas Party Nights

ORIGINAL AND UNIQUE TO RINGWOOD

Enjoy all of the successful ingredients of the much acclaimed **Ringwood Party Nights**Fun filled events with extravagant festive decorations, cheeky party games with prizes, crackers, streamers and blowers and our resident DJ, so you can dance the night away.

Arrival at 7.00pm Dinner at 7.30pm • Bar available until 11.30pm Dancing concludes at midnight

AVAILABLE ON THE FOLLOWING DATES in the Ringwood Suite

Saturday 30th November	£39.50 **
Saturday 7th December	£45.00
Saturday 14th December	£45.00
Friday 20th December	£45.00
Monday 23rd December	£37.50 **

MENU

Starter

Chicken liver pate, onion marmalade, toasted sourdough (gf on request)

Roast vegetable soup, spiced parsnip crisp (gf, vg)

Main

Turkey paupiette with cranberry stuffing wrapped in smoked bacon, roast potatoes and roast gravy

Goats cheese, red onion and cranberry tray bake, herb cream sauce (gf)



Warm Christmas pudding and brandy sauce (gf available)

Chocolate orange tart (vg)

Casino Royale Evening

FRIDAY 29TH NOVEMBER IN OUR RINGWOOD SUITE

TRY YOUR LUCK ON OUR CASINO & BLACK JACK TABLES
DRESS TO IMPRESS – STRICTLY BLACK TIE OR LOUNGE SUIT

Enjoy a Kir Royale Cocktail and canapes on arrival followed by a delicious 4 course menu Our resident DJ will keep you entertained and on your feet with dancing until midnight

£45.00 pp

Tux & Tiara Black Tie Dinner

FRIDAY 6TH DECEMBER IN OUR RINGWOOD SUITE

A REAL GLITZ AND GLAMOUR ATMOSPHERE DRESS TO IMPRESS – STRICTLY BLACK TIE OR LOUNGE SUIT

Enjoy a Kir Royale Cocktail and canapes on arrival followed by a delicious 4 course menu
Our close hand magician will keep you entertained during dinner
And our resident DJ will keep you on your feet with dancing until midnight

£45.00 pp

MFNU

Cured venison, pork belly, peppercorn and onion marmalade terrine, toasted sourdough and balsamic (gf available)

or Warm roast garlic mushroom and Stilton tart

Champagne sorbet with powdered raspberry

Roast chicken breast, fondant potato, smoked bacon and wild mushroom sauce (gf)

or Wild mushroom and beetroot risotto

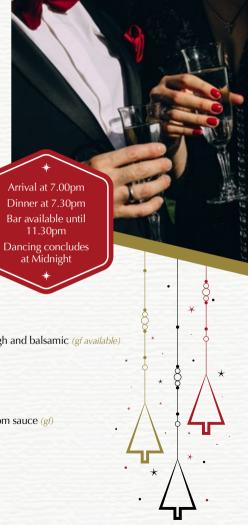
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Warm salted caramel brownie and ice cream (gf)

or Vanilla cinnamon cheesecake topped with candied fruit

Freshly brewed tea / coffee and handmade fudge







Themed Evenings in the Coach House

Get into the groove and relive the memories of your favourite decade!
For the devoted amongst you dressing up is a must!

Bar opens at 7.00pm Dinner served at 7.45pm

Bar available until 11.30pm Dancing concludes at midnight



Friday 6th December	60' & 70's Boogie Wonderland	£45.00
Saturday 7th December	Unlimited 90's & 00's	£45.00
Saturday 14th December	So eighties party night	£45.00
Thursday 19th December	60' & 70's Boogie Wonderland	£36.50 **
Friday 20th December	So eighties party night	£45.00
Saturday 21st December	Unlimited 90's & 00's	£45.00

MENU

Starter

Chicken liver pate, onion marmalade, toasted sourdough (*gf on request*) *or* Roast vegetable soup, spiced parsnip crisp (*gf*, *vg*)

Main

Apple roasted pork belly, fondant potato and roast gravy (gf) or Goats cheese, red onion and cranberry tray bake, herb cream sauce (gf)

Dessert

Warm chocolate almond cake and custard (gf) or Vanilla cinnamon cheesecake topped with candied fruit

Christmas Eve Candlelit Dinner

TUESDAY 24TH DECEMBER

£42.50 pp

ROASTED CHESTNUTS AND BUCKS FIZZ WELCOME YOU AS YOUR CHRISTMAS CFI FBRATIONS BEGIN

The gentle sounds of our pianist playing throughout the evening, amazing table magic and candlelit Christmas Carols performed by Peak Performance

Arrival at 7.15pm Dinner served at 7.45pm prompt

Bar closes at 11.00pm giving ample time for those wishing to attend midnight mass



MENU

Starter

Roast carrot and ginger soup (gf, vg)
Pressed chicken and wild mushroom terrine (gf available)
Warm roast garlic mushroom and Stilton tart

Main

Pan fried seabass fillet with sautéed potatoes, hot tartare sauce (gf)
Braised lamb rump, garlic mash and minted gravy
Wild mushroom and beetroot risotto
Mushroom and spinach suet pudding

Dessert

Warm salted caramel chocolate brownie and vanilla ice cream (gf)
Baked vanilla cheesecake with fruit coulis



Selection of cheese and biscuits with celery, grapes and homemade chutney



Tea / coffee and handmade fudge



Christmas Day Lunch

WEDNESDAY 25TH DECEMBER

ADULTS £85.00 CHILDREN 3-12 £32.50 CHILDREN UNDER 3 COMPLIMENTARY

Bucks fizz and Santa's special fruit cocktail for the children greet you on arrival A totally wonderful atmosphere • Santa's grotto for the children under 12

Our resident pianist plays in our Ringwood Suite

with light piped background music in the Coach House Served from 12.00pm until 2.30pm

MENU

Starter

Duo of smoked fish with garlic king prawns and avocado mousse (gf)
Santa Claus melon, berry compote and mango sorbet (gf)
Hot salad of smoked duck wild mushrooms and shallots topped with feta cheese (gf)

Parsnip and chestnut soup (gf, vg)

Main

Slow roasted duck leg, sweet potato mash, baby onion gravy (gf)
Roasted turkey served with all the traditional accompaniments, roast gravy (gf)
Rosemary scented fore rib of beef, roast potatoes, Yorkshire pudding and roast garlic sauce
Cauliflower cheese tart, chive cream sauce
Lentil, sweet potato and spinach pie
All served with roasted vegetables

Dessert

Traditional Christmas pudding with brandy sauce (gf available)
Chocolate hazelnut yule log with a white chocolate sauce

From the Buffet Table

Help yourself to a selection of cured meats, cheeses, fruits, nuts and chutneys



Boxing Day Lunch

THURSDAY 26TH DECEMBER

ADULTS £36.50 • CHILDREN 8-12 £19.50
CHILDREN 3-7 £12.50 • CHILDREN UNDER 3 COMPLIMENTARY

Our resident pianist playing melodies throughout lunch.
Activity packs and face painting for the children
Served from 12.00pm until 2.30pm



MENU

Starter

Spiced prawn bruschetta (gf available)

Garlic cauliflower soup ((gf, vg)

Cured venison, pork belly, peppercorn and onion marmalade terrine, toasted sourdough loaf (gf available)

Melon trio with berry compote

Main

Braised lamb shank in red wine and rosemary, mashed potato, tomato garlic herb sauce
Wild mushroom stuffed chicken breast, dauphinoise potato,
bacon white wine sauce

Salmon steak, sautéed potato and onion, lemon caper sauce Roast butternut squash, beetroot and goats cheese lasagne Chestnut mushroom, squash, lentil and sweet potato pie

From the Dessert Table

Help yourself to a selection of sweet treats and cheese & biscuits





Boxing Day Gala Dinner

THURSDAY 26TH DECEMBER

£42.50 pp

Liven up the Christmas celebrations by dressing up for a Gala Dinner and Dance to celebrate with friends

Bucks Fizz reception at 7.30pm Dinner served at 8.00pm Bar available until 11.30pm Dancing to conclude at midnight Four course meal in the elegant dressed surroundings of our Ringwood Suite



MENU

Starter

Pressed duck and fig terrine, red wine sauce (gf available)

Roasted leek and potato soup (gf, vg)

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Champagne sorbet with passion fruit

Main

Wild mushroom stuffed chicken breast wrapped in prosciutto garlic mash and peppercorn sauce (gf)

Lemon sole roasted new potatoes, caper butter sauce (gf)

Wild mushroom beetroot risotto

Red pepper and black olive tart (gf available)

Dessert

Baked chocolate caramel tart (gf)

Warm apple and raspberry crumble and pouring cream

Tea / coffee and handmade fudge

New Years Eve Masked Ball

BRING IN THE NEW YEAR IN STYLE IN THE ELEGANT RINGWOOD SUITE – £105 pp. Hosted by our resident DJ, amazing table magic by our close hand magician and fireworks at midnight

Kir Royale and Canapes at 7.00pm • Dinner at 7.45pm prompt
Fireworks at midnight • Bar available until 1.30am with bacon butties
Disco concludes at 2.00am • Carriages at 2.15am



REALLY SPOIL YOURSELF AND STAY OVER with our New Year Residential package at £180 pp Includes the Masked Ball, Bucks Fizz full English buffet breakfast / brunch

Or for an even more relaxing stay why not opt for our **New Year Spa Package** which includes Masked Ball, Bucks Fizz full English buffet breakfast / brunch & access to our Garden secret spa on either the 31st or 1st (specific day must be pre booked in advance) £219 pp

(Prices are based on 2 guests sharing a double or twin en suite room) **Single supplements available on request • Room upgrades available – please ask for details

WHY NOT ADD ADDITIONAL NIGHT STAYS EITHER SIDE OF THE NEW YEAR?

Monday 30th December Dinner, B & B available £69.00 pp Wednesday 1st January Dinner, B & B available inc. spa access £89.00 pp

MENU

Baked prosciutto wrapped figs with Stilton and balsamic (gf)

Tomato and basil bruschetta with parmesan

Haggis, neeps and tatties Root vegetable soup (v)

Champagne sorbet

Fillet steak, smoked garlic mash, roasted bone marrow, red wine sauce (gf)

Halibut steak, onion crushed new potatoes, lemon herb sauce (gf)

Smoked bacon wrapped lamb saddle, English mustard mash, spinach sauce (gf)

Roast butternut, goat's cheese and red onion tart

Mushroom spinach suet pudding

All served with roast carrots and parsnip

Apple and raspberry crumble with clotted cream ice cream

Dark chocolate marshmallow cheesecake

Selection of cheese and biscuits with celery, grapes and homemade chutney

Tea / coffee & petit fours



DRESS CODE STRICTLY BLACK TIE



This event is not too be missed!

Book early to avoid disappointment



New Years Eve Gala Buffet in the Coach House £75.00 pp

If you don't want the formalities of our Black tie dinner but still want to celebrate the New Year in style why not join us for our New Years Eve Gala Buffet with Casino tables via Ace Party and our resident DJ keeping you entertained

Bucks fizz on arrival 7.30pm • Buffet served at 8.00pm

Fireworks can be viewed from our lounge / terrace area at midnight if you wish Bar available until 12.30am • Disco concludes at 1.00am • Carriages at 1.15am

Please note that smaller parties will be grouped together in tables of 10 people

MENU

Starter

Selection of cured meats, pate and terrines Mixed fish platter and Marie rose sauce

Root vegetable soup

Main

Selection of cold salads
Coq au vin
Beef stew and dumplings
Fish pie topped with a dill and cheese mash
Mushroom and spinach suet pudding
Butternut squash beetroot goats cheese lasagne
Lamb and mint pie
Salmon steak, lemon caper butter sauce

From the dessert table

Help yourself to a selection of sweet treats

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Selection of cheese biscuits, celery and grapes and homemade chutney

Christmas Residential

Tuesday 24th December

A WARM WELCOME AWAITS YOU IN OUR CHATSWORTH SUITE WITH A ROARING LOG FIRE AS YOUR CHRISTMAS CELEBRATIONS COMMENCE.

Arrive in time for toasted teacakes and crumpets and settle into your surroundings before pre dinner drinks.

Enjoy a sparkling Christmas Eve Candlelit dinner with amazing table magic and our resident pianist. Candlelit carols and Christmas songs are performed by Peak Performance.

Mulled wine and mince pies await your return from Midnight Mass if you choose.

Wednesday 25th December

A LEISURELY WALK AFTER BREAKFAST LEADS YOU TO OUR GARDEN SECRET SPA, A REAL TREAT AS CHRISTMAS FESTIVITIES UNFOLD.

A traditional Christmas lunch is served with all the trimmings as Santa visits to bring gifts for the children.

Whether you wrap up and walk through our award winning gardens, relax with Christmas TV and board games in the lounges or take part in our special Christmas quiz there's plenty to do as you build up your appetite for the delicious evening buffet.

Thursday 26th December

THE BEAUTIFUL PEAK DISTRICT DOTTED WITH QUAINT VILLAGES AWAIT YOU...

A hearty breakfast on Boxing day is the ideal way to start your day, whether you choose to explore the neighbouring Peak District, or just stay in and relax in the Garden Secret Spa. Join us and fellow guests for the Gala Dinner and Dance in the evening with our resident DJ, with spot prizes to be won.

Friday 27th December

THERE'S REALLY NO NEED TO RUSH OFF

Don't be compelled to pack up after breakfast, a visit to the quirky medieval town of Chesterfield with its famous Crooked Spire is a must if you are staying at Ringwood. Stay another night and try one of our festive afternoon tea's before a trip to the Pomegranate Theatre for this year's performance of 'Jack and the Beanstalk.'

**Boxing Day Lunch is available to pre book in advance if you wish, please note this is not included in the package





Two or Three Day Christmas Breaks



2 NIGHT BREAK

(per adult based on 2 sharing) - £295.00

3 NIGHT BREAK

(per adult based on 2 sharing) – £395.00

PRICE PER CHILD

in own room - £235.00

PRICE PER CHILD (5-12)

Sharing with parents - £195.00

CHILDREN UNDER 5 COMPLIMENTARY

(only meals charged)

SINGLE SUPPLEMENT - £35.00

per person per night (adults)



ADDITIONAL NIGHTS ACCOMMODATION

PER ADULT B & B – £49.50

PER CHILD B & B - £35.00



Access to our Garden Secret Spa is included in the residential package with a complimentary spa gift per room

Pre Bookable Treatments available – please enquire for details

Spa & Stay Offers

THE HALL HAVEN DAY SPA PACKAGE

Retreat from the outside world in a day filled with lavish comfort, includes the following:

A WELCOME GARDEN SMOOTHIE SHOT
USE OF TOWELS & ROBE
FLIP FLOPS AS A GIFT TO YOU
YOUR CHOICE OF AFTERNOON TEA OR LUNCH
FULL ACCESS OF THE SPA FACILITIES
55 MINUTE TREATMENT

MONDAY - FRIDAY £99 per person SATURDAY - SUNDAY £119 per person



PARTY & STAY ENIOY YOUR PARTY... EVERY LAST MINUTE!

When you're having fun and don't want that fun to stop then consider staying over in one of our fabulous bedrooms...

Get ready at your leisure no rush, no driving, no taxis, no problem!

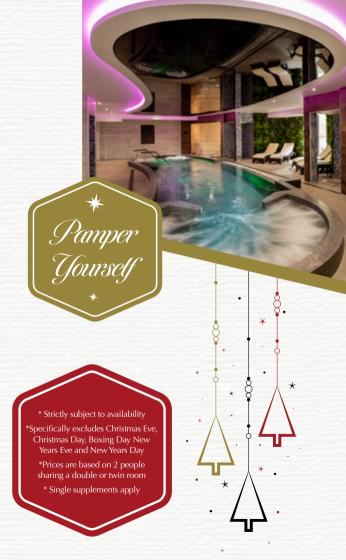
Special prices from £32.50* per person to include full English breakfast

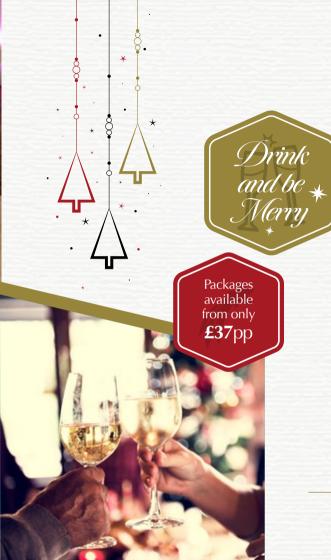
Upgrade to a classic room and enjoy a real treat from as little at £30 per room



DETOX

And then why not allow time for our Spa Detox the following day 'If your head allows' with access from 11.00am until 3.00pm for only £39.00 per person





Drinks Packages

PICK & MIX
THE MORE YOU CHOOSE THE MORE YOU SAVE!

1 for only £37 | 2 for only £72 | 3 for only £99 | 4 for only £131



Choose from the following

2 x bottles of wine 75cl

2 x bottles of bubbly 75cl

10 x bottles of Becks 275ml

8 x bottles of Peroni 330ml

3 x jugs of white wine punch

2 x jugs of Cranberry and Ginger mule

2 x jugs of Ringwood frost



Designated Driver Packages

5 x bottles of J²O

5 x bottles of Becks blue

2 x jugs of winter freeze mocktail

Please visit our website for Terms and Conditions https://www.ringwoodhallhotel.com/gdpr/terms-and-conditions/



Murder Mystery



Christmas Weddings



Festive Afternoor Tea



Party Nights



Gifting

Ringwood Hall

HOTEL & SPA



Ringwood Hall Hotel & Spa Briming

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