



Merry Christmas
From Owston Hall
2026



Season's Greetings

Experience the enchantment of Christmas at Owston Hall.

From beautifully decorated rooms to decadent seasonal dining, we invite you to celebrate the most magical time of the year in true festive style.

Owston Hall is the perfect place to create wonderful memories with family, friends and loved ones.

Give the Gift of Owston Hall

Looking for the perfect Christmas present?

We offer a range of thoughtful gift vouchers, ideal for treating someone special for Christmas.

From indulgent afternoon teas and elegant dining experiences, to relaxing overnight stays and rounds of golf on our picturesque course, there's something for everyone to enjoy.

Make someone's Christmas special with the gift of lasting memories.

To purchase a voucher or find out more, visit:
owstonhall.wearegifted.co.uk

For assistance, contact our Reservations Team on
01302 722800 or email: reservations@owstonhall.com

At a Glance: Our Christmas Calendar

DATE	EVENT	PAGE
Throughout December	Private Dining	4
Throughout December	Private Christmas Party Nights	5
Throughout December	Festive Dining Menu	6
Throughout December	Festive Afternoon Tea	7
Sunday 29 th November & Thursday 3 rd December	Wreath-Making Workshop & Afternoon Tea	8
Sunday 6 th December	Christmas Crafts & Social	9
Sunday 15 th December	Festive Sunday Roast with Christmas Carols	10
Sunday 20 th December	Santa's Magical Christmas Afternoon Tea	11
Sundays throughout December	Festive Sunday Lunch	12-13
Friday 25 th December	Christmas Day Lunch	14-15
Saturday 26 th December	Boxing Day Lunch	16
Friday 1 st January 2027	New Year's Day Lunch	17
Throughout December	Children's Menu	18
Monday 27 th - Thursday 30 th December 2027	Fairytale Christmas Wedding 2027	19
	HOW TO BOOK	21

Menu key: VE = vegan | GF = gluten-free | VEO = vegan option available | GFO = gluten-free option available

Celebrate the season in style...

Private Dining

At Owston Hall, we're dedicated to making your Christmas unforgettable.

From private festive parties and afternoon teas to grand banquets, our dedicated team is here to help you create the ultimate seasonal experience, tailored perfectly to your occasion.

We have a choice of rooms to suit every group size, from intimate gatherings to large celebrations. We'll take care of everything, from elegantly dressed tables with Christmas crackers and festive centrepieces to delicious menus, perfectly poured drinks and flawless service, ensuring your celebration is one to remember.



Private Christmas Party Nights

Whether you're planning a lively office party or a festive night out with friends, our Christmas Party Nights promise great food and seasonal cheer.

Upon arrival, you will be greeted with a refreshing drink, followed by a delicious three-course festive meal created by our talented chefs. Then, continue the celebration on the dance floor with our lively festive disco, for an evening to remember.



Includes room hire, arrival drink, delicious three-course meal and disco entertainment.
£42.00 per person | Minimum 40 guests

Festive Dining Menu

Join us Monday to Saturday throughout December for a wonderful festive lunch or dinner at Owston Hall.

2 Courses £28.50 | 3 Courses £33.50 | 3 Courses Child (under 12) £18.00

Lunch Service 12:00pm – 5:00pm | Evening Service 6:00pm – 9:00pm

Indulge in a delicious seasonal menu crafted by our chefs, featuring classic Christmas flavours, cosy winter dishes and irresistible desserts—all served in our beautifully decorated surroundings.

Starters

Roast butternut squash and sage soup, *candied pumpkin seeds, sourdough (GFO,VE)*

Pressed ham hock and parsley terrine, *celeriac remoulade, toasted brioche*

Maple- and grapefruit-cured sea trout, *chicory, toasted almond, dill oil (GF)*

Mains

All main courses are served with buttered seasonal vegetables

Traditional roast turkey breast, *chestnut stuffing, pig in blanket, roast potatoes, glazed parsnip, red wine gravy (GFO)*

Sous vide haunch of venison, *truffle mash, buttered kale, blackberry jus (GF)*

Pan fried sea bass fillet, *pommes cocotte, braised fennel, shellfish chowder (GF)*

Wild mushroom and truffle pithivier, *celeriac fondant, glazed root vegetables, thyme sauce (VE)*

Desserts

Classic Christmas pudding, *brandy sauce, candied orange (GFO,VEO)*

Dark chocolate and clementine tart, *spiced mascarpone, caramel*

Blackberry panna cotta, *mulled winter fruit, almond brittle (GF)*

Festive Afternoon Tea Menu

Join us throughout December for a special afternoon tea at Owston Hall.
£28.95 per adult including a glass of fizz | Child (under 12) £20.00 each

Indulge in a selection of seasonal cakes, freshly baked scones and savoury favourites,
all served in our Christmassy lounge for the perfect treat.

Chef's Selection of Homemade Sandwiches

Roast turkey and cranberry mayonnaise | Brie and spiced winter chutney | Honey roast ham and mustard mayonnaise

Savoury Classic

Turkey and stuffing sausage roll

Handmade Sweet Treats

Spiced apple and caramel opera

Baileys tiramisu

Chocolate and praline choux

Traditional Christmas cake and Wensleydale cheese

Vanilla scone | Clementine scone

Served 1.00pm-4.30pm Wednesday to Saturday 1st to 30th December
(excluding Christmas Eve, Christmas Day & Boxing Day)



Wreath-Making Workshop & Afternoon Tea

Begin your visit with a sparkling Prosecco afternoon tea on arrival – the perfect way to unwind and embrace the seasonal spirit. Afterwards, join our hands-on wreath-making workshop, led by the talented *Julie from First 4 Flowers*, who will guide you step-by-step in creating your very own stunning wreath to take home.

All materials are provided, so you'll have everything you need to design your wreath. If you'd like to add any personal touches, feel free to bring them along. Just remember to bring your scissors or secateurs, and we'll take care of the rest!

Sunday 29th November
Thursday 3rd December
£49.50 per person

Christmas Crafts & Social

Get into the festive spirit with an afternoon of creative fun and seasonal cheer on our Christmas Crafts & Social session that's perfect for beginners.

Come alone or bring friends, meet new people, and enjoy the warm, welcoming atmosphere of Owston Hall with its festive decorations, cosy surroundings and plenty of Christmas cheer.

The day begins with a calligraphy lesson, and once you're feeling confident, you'll go on to design and create your own beautifully decorated bauble. To finish we'll serve a delicious Afternoon Tea.

No experience is needed. Just bring your festive spirit and a sense of fun!

Take your bauble home and hang it on your tree as a special keepsake from a magical Christmas afternoon.

Sunday 6th December | £34.50 per person | Arrival 11.00am





Festive Sunday Roast with Christmas Carols

Settle in for a two-course hearty, home-cooked roast complete with all your favourite trimmings, seasonal vegetables, rich gravy and indulgent desserts. As you dine, a live singer will fill the room with warm, joyful tunes — adding a magical atmosphere that feels wonderfully nostalgic and truly Christmassy.

Whether you're gathering with family, meeting friends, or simply treating yourself, this special Sunday promises comforting food, lively entertainment and a cosy, welcoming setting. A perfect way to slow down, savour the season and make cherished festive memories.

Sunday 15th December

Adult £33.50 | Child (under 12) £18.50

Arrival 12.00pm | Lunch served at 12.30pm

Santa's Magical Christmas Afternoon Tea

Create unforgettable festive family memories this Christmas on our Meet & Greet with Santa experience. Includes our Christmas afternoon tea.

Perfect for families, this magical event includes a delicious, seasonally inspired afternoon tea with a personal meet-and-greet with Santa himself. Little ones can share their Christmas wishes, take photos and enjoy the warm, joyful atmosphere. All of this takes place within our sparkling surroundings—filled with festive charm, twinkling lights and the true spirit of Christmas.

*Chef's Selection of Homemade Sandwiches
Roast Yorkshire turkey | Honey roast ham | Classic cheese*

*Savoury Classic
Pigs in blankets*

*Handmade Sweet Treats
Snowman cupcake
Reindeer brownie
Gingerbread man
Chocolate Yule log*

Vanilla scone | Chocolate scone



Sunday 20th December | Timings confirmed on booking | Adults £22.50 | Child (under 12) £16.50

Festive Sunday Lunch Menu

Served every Sunday throughout December | 12 noon until 5.00pm
3 Courses £30.95 | 2 Courses £26.95 | Child (Under 12) 3 Courses £18.00

Starters

Roast butternut squash and sage soup, *candied pumpkin seeds, sourdough (GFO,VE)*
Pressed ham hock and parsley terrine, *celeriac remoulade, toasted brioche*
Maple- and grapefruit-cured sea trout, *chicory, toasted almond, dill oil (GF)*
Chicken liver parfait, *red onion jam, sourdough, watercress*

Mains

All main courses are served with buttered seasonal vegetables
Traditional roast turkey breast, *Yorkshire pudding, chestnut stuffing, pig in blanket, roast potatoes, glazed parsnip, red wine gravy (GFO)*
45-day aged roast rump of Yorkshire beef, *Yorkshire pudding, roast potatoes, panache of vegetables, red wine gravy (GFO)*
Pan-fried sea bass fillet, *pommes cocotte, braised fennel, shellfish chowder (GF)*
Wild mushroom and truffle pithivier, *celeriac fondant, glazed root vegetables, thyme sauce (VE)*

Desserts

Classic Christmas pudding, *brandy sauce, candied orange (GFO,VEO)*
Dark chocolate and clementine tart, *spiced mascarpone, caramel*
Blackberry panna cotta, *mulled winter fruit, almond brittle (GF)*
Sticky toffee pudding, *toffee sauce, vanilla ice cream*



Christmas Day Lunch at Owston Hall

Celebrate the season with our indulgent 5-course Christmas Day lunch, thoughtfully prepared to showcase the very best of seasonal flavours. Your experience begins with a sparkling Champagne arrival, setting the tone for an elegant celebration.

Savour decadent starters, a refreshing sorbet course, hearty festive mains and classic Christmas desserts, before rounding off with coffee and petits fours. All served in the beautifully decorated surroundings of Owston Hall.

Adults £123.50 | Child (Under 12) £75.00
Served 12:00pm-2:30pm | Pre-booking required



Arrival

Canapés and Champagne

Starters

Truffled parsnip soup, *parsnip crisp, pancetta* (VEO,GF)

Yorkshire game terrine, *pickled girolles, prune ketchup, toasted sourdough* (GFO)

Lobster and king prawn cocktail, *compressed apple, fennel, Marie Rose espuma* (GF)

Roast pumpkin and sage ravioli, *celeriac and sprout slaw, curry emulsion* (VE)

Intermediate

Prosecco and mandarin sorbet

Mains

All main courses are served with Yorkshire pudding, roast parsnip, buttered seasonal vegetables

Yorkshire turkey ballotine with caramelised onion and parsley stuffing, *pigs in blankets,*

duck fat roast potatoes, sprouts, red wine gravy (GFO)

Dry aged fillet of beef, *bone marrow crumb, beef fat potatoes, wild mushroom, onion purée, truffle jus* (GF)

Butter-poached halibut fillet, *pommes dauphine, braised leeks, clam and saffron chowder* (GF)

Salt-baked celeriac, *truffled pommes purée, cavolo nero, glazed shallot, mushroom ketchup* (VE)

Desserts

Traditional Christmas pudding, *brandy sauce, vanilla ice cream* (VEO, GFO)

White chocolate, clementine and Champagne crèmeux,

clementine marmalade, white chocolate ice cream (GFO)

Chocolate and hazelnut delice, *miso caramel, vanilla bean ice cream* (GF)

Spiced apple frangipane, *Calvados syrup, milk ice cream*

To Finish

Coffee, mini mince pie and petits fours

Boxing Day Lunch

After the hustle and bustle of Christmas Day, treat yourself and loved ones to a relaxing 3-course Boxing Day lunch, as we continue the festivities towards New Year's Eve!

3 Courses £40.00 | Child (Under 12) 3 Courses £20.00 | Served 12:00pm-8pm

Starters

Sweet potato and rosemary soup, *sourdough crouton, herb oil (VE,GFO)*

Duck liver parfait, *fig jam, pistachio, toasted brioche*

Salmon and parsley fish cake, *pickled fennel, avocado, watercress*

Squash and leek tartlet, *roast hazelnut, artichoke crisp (V)*

Mains

All main courses are served with buttered seasonal vegetables.

45-day aged sirloin of Yorkshire beef, *Yorkshire pudding, roast potatoes, glazed carrot, red wine gravy (GFO)*

Slow roasted loin of pork, *Yorkshire pudding, sausagemeat stuffing, château potatoes, savoy cabbage, cider gravy*

Pan-roasted fillet of salmon, *lemon and herb crushed potato, pak choi, herb velouté (GFO)*

Pumpkin, sage and pine nut ravioli, *Tenderstem broccoli, crispy onion, pickled shallot (VE)*

Desserts

Chocolate and Baileys cheesecake, *candied orange, caramel ice cream*

Sticky toffee pudding, *stout toffee sauce, vanilla ice cream*

Blackberry parfait, *candied almond, mascarpone*

Chef's selection of British cheeses, *homemade crackers, chutney, celery and grapes (GF)*

New Year's Day Lunch

3 Courses £30.95 | 2 Courses £26.95 | Child (under 12) 3 Courses £18.00

Served 12:00pm-6pm

Starters

Roast tomato and red pepper soup, *basil oil (VE,GF)*

Ham hock and parsley terrine, *piccalilli, toasted sourdough*

Smoked salmon, *pickled cucumber, beetroot, dill (GF)*

Wild mushroom and caramelised onion ravioli, *pickled shallot, toasted hazelnut (VE)*

Mains

All main courses are served with buttered seasonal vegetables

45-day aged sirloin of Yorkshire beef, *Yorkshire pudding,*

roast potato, glazed carrot, red wine gravy (GFO)

Traditional roast turkey breast, *Yorkshire pudding,*

chestnut stuffing, roast potato, glazed parsnip, red wine gravy (GFO)

Pan-fried sea bream, *herb gnocchi, braised leeks, citrus velouté (GFO)*

Wild mushroom and truffle pithivier, *celeriac fondant, glazed root vegetables, thyme sauce (VE)*

Desserts

Sticky toffee pudding, *stout toffee sauce, vanilla ice cream*

Dark chocolate and clementine tart, *spiced mascarpone, caramel*

Chef's selection of British cheeses, *homemade crackers, chutney, celery and grapes (GF)*

Spiced apple frangipane, *Calvados syrup, milk ice cream*

Children's Menu

Available throughout December.

Children may choose smaller portions from the adult menu or select from the children's menu.

Starters

Melon medley

Cheesy garlic bread

Mains

Chicken goujons, *Chips & Peas or Beans*

Sausage and mash, *Peas & Gravy*

Desserts

Trio of ice cream selection (VEO, GFO)



Fairytale Christmas Wedding 2027

Based on 40 day and 70 evening guests £4,500 | Add exclusive use for £3,500
Only available 27th-30th December 2027

An experienced wedding coordinator

Elegant cross-back chairs styled with a sash in your chosen colour for your daytime numbers

A pre-ceremony changing room for the bridal party to get ready in

A selection of drinks from Drinks Package 1*

Your selection of three locally sourced, handmade canapés post ceremony*

Use of our vast grounds and unique halls for your drinks reception and photographs

Three-course wedding breakfast from our premium range

Half a bottle of wine per person for the meal*

White linen tablecloths and napkins

A glass of our finest Prosecco for the toast

Use of our wedding cake stand and knife

Your choice of evening buffet selections

Professional DJ playing until 12.30 am

Overnight honeymoon suite with a complimentary rose petal and Champagne turndown

Two standard bedrooms with full Yorkshire breakfast

Additional cost per daytime guest: Adult £125.00 | Child £25.00

Additional cost per evening guest: £25.00





Gaia Skincare Christmas Gift Sets
Now Available at Owston Hall

Treat your loved ones (or yourself) this festive season with Gaia Skincare Christmas gift sets. Each set features luxurious, holistic skincare products crafted with natural ingredients designed to nourish the skin, promote relaxation and enhance overall wellbeing.

Perfect for Christmas, these gift sets make a thoughtful and indulgent present for anyone seeking a moment of calm and self-care. They reflect the elegant ambience of Owston Hall, making them an ideal festive treat to enjoy during your visit or take home as a luxurious reminder of the season.

Four decorative hanging lanterns are positioned around the page. Two are on the left side, one near the top and one near the bottom, both hanging from gold-colored cords. Two are on the right side, one near the top and one near the bottom, both hanging from white cords. Each lantern has a spherical frame made of vertical lines and a small square detail at the top where the cord attaches.

How to Book Your Festive Celebration

Afternoon Tea & Festive Lunch:

Tables for up to 7 guests — book online at www.owstonhall.com,
call 01302 722800, or email reservations@owstonhall.com

Larger parties, Christmas Day & Boxing Day bookings:

Contact our events team at
events@owstonhall.com or call 01302 722800.

Deposits, Payments & Terms:

Festive Lunch, Dinner & Afternoon Tea (7+ guests): £10pp deposit

Christmas Eve & Boxing Day: £25pp deposit

Christmas Day: £50pp deposit, full payment by 1st Nov

Party Nights: full payment on booking

Private Dining: £10pp deposit, room hire applies

Menu choices — required by 4th Dec (1st Dec for Party Nights)

Please note: All deposits are non-refundable and non-transferable.

Please advise of any dietary requirements or allergies.



Dario's

Introducing Dario's Italian Ristorante, Owston Doncaster

Dario's is our sister restaurant, located just five minutes' drive from Owston Hall.

Dario's Ristorante brings a whole new flavour to the festive season, offering traditional Italian cuisine made fresh, to authentic recipes.

Join the team at Dario's to enjoy lively party nights or relaxed Christmas dining. Two venues, one estate, twice the fun!

Full Christmas menus and events available at
dariosristorante.co.uk

Dario's Ristorante, Doncaster Road, Owston,
Doncaster, DN6 9JG





Dario's

PARTY NIGHTS

DATE	EVENT
Throughout December	Festive Dining
Throughout December	Festive Afternoon Tea
Throughout December	Private Festive Party Night
11 th December	Back to the '80s Festive Party Night
13 th December	The Grinch's Green & Merry Disco
18 th December	Christmas Cheers Party Night
19 th December	Dress to Impress Festive Party Night
26 th December	Boxing Day Lunch
1 st January 2027	New Year's Day Lunch

To book Dario's call 01302 244442
or email events@dariosristorante.co.uk





Owston Lane, Doncaster DN5 0LP
01302 722800
owstonhall.com