



CHRISTMAS & NEW YEAR 2023

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Merry Christmas from everyone at
Chevin Country Park
Hotel & Spa





CHEVIN COUNTRY PARK HOTEL & SPA

Throughout December we are holding a variety of dining experiences, the perfect opportunity to get together with friends, family or work colleagues.

Take a look through our brochure and contact us to make the arrangements.

With 25 bedrooms, 19 cabins and 4 lodges, there is no need to travel home just yet! Exclusive rates are offered including bed and breakfast.

Celebrate with Chevin this year so you can sit back, relax and enjoy!

FESTIVE PARTIES

Arrive to a glass of fizz or bottled beer served before sitting down to a delicious three-course meal.

Dance the night away with our resident DJ. Perfect for celebrating with work colleagues or taking time out to catch up with friends and family.

Enquire about our special accommodation rates so you don't have to worry about a taxi home!

Private parties available for bookings of 60 or more.

Drinks packages available to pre order.

DATES, TIMES & PRICES

£33 per person - Available Fridays & Saturdays throughout December

£27 per person - Available Thursdays & Sundays throughout December / Fridays & Saturdays throughout January
7.30pm Arrival, 8.00pm Dine

MENU

STARTER

Carrot and coriander soup served with a bread roll



Ham hock terrine, herb crostini and piccalilli



Honey whipped goats cheese, beetroot, raspberry dressing

MAIN

Roast turkey, sage and onion stuffing, duck fat roast potatoes, Yorkshire pudding, pigs in blankets and seasonal vegetables



Pan fried seabass, root vegetables & lentils



Bean and parsnip parcel, marinara sauce

DESSERT

Christmas pudding with brandy sauce



Chocolate brownie with vanilla ice cream



Lemon meringue pie with lime sorbet

FESTIVE AFTERNOON TEA

Our festive menu will be running throughout December so you can indulge in our afternoon tea with a festive twist. Add a glass of fizz for only £5.

Children will receive a festive treat!

DATES, TIMES & PRICES

Monday - Friday

£16.50 per adult / £10 per child (12 year and under)

Saturday - Sunday

£18.50 per adult / £12 per child (12 year and under)

12pm until 3:45pm

MENU

SELECTION OF SANDWICHES:

Turkey and cranberry

Bacon and brie

Egg mayo and cress

Apricot and sage sausage roll



Mini mince pie

Mini swiss roll

Mini reindeer gingerbread

Scones with jam and clotted cream



Selection of teas or filter coffee





FESTIVE SUNDAY LUNCH

Join us throughout December for our festive lunch – complete with seasonal novelties and crackers. Enjoy a delicious three-course lunch, freshly prepared by our chefs. Children will receive a festive treat!

DATES, TIMES & PRICES

Sunday 3rd, 10th, 17th December 2023
£24 per adult / £16 per child (12 year and under)
12pm until 3:45pm

MENU

MAIN

Roast turkey, sage and onion stuffing,
duck fat roast potatoes,
Yorkshire pudding, pigs in blankets
and seasonal vegetables

Pan fried sea bass, wilted greens
and sauteed potatoes

Tomato and saffron risotto

DESSERT

Chocolate brownie with
vanilla ice cream

Christmas pudding and brandy sauce

Lemon tart with raspberry sorbet

STARTER

Carrot and coriander soup
served with a bread roll

Chicken and leek terrine,
with herb crostini

Whipped goats cheese with
duo of beetroot

KIDS MENU

MAIN

Roast turkey, roast potatoes,
Yorkshire pudding, pigs in blankets
and seasonal vegetables

Cheese and tomato pizza
with chunky chips

DESSERT

Ice cream sundae

Fresh fruit salad

STARTER

Tomato soup
Cheesy garlic bread

CHRISTMAS DAY LUNCH

Forget the stress of preparing and cooking a traditional Christmas lunch with all the trimmings – let us do all the hard work (and the washing up) for you!

Enjoy a delicious glass of warm mulled wine on arrival before sitting down to a fabulous three-course meal. Just like home, there will be novelties on every table and a mince pie to enjoy afterwards.

The children will receive a Christmas gift!

DATES, TIMES & PRICES

£68.00 per adult / £35.00 per child (12 year and under)

Arrival 12:00pm | Dinner served promptly at 12:30pm

STARTER

Carrot and coriander soup served with a bread roll

Chicken and leek terrine, with herb crostini

Beetroot croquettes with homemade ketchup

MENU MAIN

Roast turkey, sage and onion stuffing, duck fat roast potatoes, mashed potatoes, Yorkshire pudding, pigs in blankets and seasonal vegetables

Pan fried sea bass with chilli, garlic and spring onions, potato pearls and sauteed potatoes

Nut roast, sage and onion stuffing, roast potatoes, Yorkshire pudding and seasonal vegetables

DESSERT

Triple chocolate brownie, chocolate butterfly with vanilla ice cream

Christmas pudding and brandy sauce

Lemon curd cheesecake with candied lemon

STARTER

Cheesy garlic bread
Tomato soup with bread roll

MENU MAIN

Roast turkey, duck fat roast potatoes, Yorkshire pudding, pigs in blankets and seasonal vegetables

Cheese and tomato pasta bake

DESSERT

Chocolate brownie with vanilla ice cream
Ice cream sundae



RESIDENTIAL CHRISTMAS PACKAGE

£385 Per adult (based on two guests sharing a double/twin room)

£192 Per child with a christmas treat (12 year and under)

Let us take the strain this christmas whilst you sit back and enjoy our 3-night package.

Christmas Eve

Arrive at your leisure to a welcoming log fire and enjoy festive cream tea.

3 Course dinner will be served in our Lakeside restaurant.

Visit a local midnight service and return to hot chocolate and mince pies.

Christmas Day

Start your day with a Buck's Fizz breakfast.

Enjoy Traditional Christmas Day lunch.

Watch the King's Speech at 3.00pm.



Finish the day with our forked buffet.

Boxing Day

After enjoying a relaxing full English breakfast, Boxing Day belongs to you.

Walking maps are available from reception if you wish to explore the Yorkshire Dales.

Join us for pre-dinner drink and canapes before you finish your celebrations with our Gala Dinner; dance the night away with our resident DJ.



NEW YEAR BREAK

Arrive and explore our woodland grounds.
Join us for pre-dinner drink and canapes.
Celebrate with our Black-Tie Gala Dinner

Extend your reservation to include 1st January for only £60 per person including breakfast!

DATES, TIMES & PRICES

Arrive 31st December. £157 per person.

1 night package (Over 18's only).

Based on two guests sharing a double/twin room.

MENU

STARTER

Scotch broth with a bread roll



Smoked salmon and cress blinis



Caprese salad, beef tomato, buffalo mozzarella, avocado, fresh basil and balsamic glaze

MAIN

Roast beef, sage and onion stuffing, duck fat roast potatoes, Yorkshire pudding, pigs in blankets and seasonal vegetables



Salmon with a medley of vegetables and langoustine bisque



Mushroom wellington served with sage and onion stuffing, roast potatoes, Yorkshire pudding and seasonal vegetables

DESSERT

Baileys cheesecake with spiked cream



Chocolate fudge cake with chantilly cream



Trio of mini fruit sweets, lemon posset, berry pavlova, blueberry cheesecake

TERMS & CONDITIONS

1. Christmas events are subject to demand exceeding the minimum numbers required to proceed with a successful event, if not, alternative dates with availability may be offered.
2. A £10 deposit for each guest is required at the time of booking in order to guarantee your dining reservation. Deposits are non-refundable or transferable. Christmas & New Year residential packages require a 50% deposit at time of booking, full balance is due by 6th November. Bookings made after this date require full pre-payment.
3. The final balance is due four weeks prior to your dining reservation. If you make a booking within four weeks of arrival you will need to pay the full balance straight away.
4. All deposits and payments are non-refundable, please ensure everyone in your party is aware.
5. You can add to your booking at any time (subject to availability), but if you need to reduce numbers, you will not receive a refund and your deposit cannot be transferred to cover drinks, accommodation or any other services.
6. If we have to cancel an event, you will be informed and will be offered an alternative event or a refund.
7. Table layouts, table sizes and room plans are at the discretion of the hotel, as this is impacted by numbers attending each event. We will also need to follow COVID-19 secure guidelines.
9. Every effort will be made to accommodate specific requests but guarantees are not possible.
10. If a specific pre-ordered wine is unavailable, you will be offered a suitable alternative.
11. Bedrooms will be available from 3.00pm on the day of arrival.
12. All prices include VAT at the current rate.
13. All bookings are subject to availability.
14. If the hotel is to be sold or control of the hotel is to change before the event, the hotel will always seek to ensure that an incoming owner commits to honour existing bookings. That being the case the hotel will specifically inform any incoming owner of the booking made under this contract and will take all reasonable steps to ensure that the new owner commits to honour it.
15. Menus published in the brochure may be subject to change.

Dietary requirements – If you would like any information on allergens contained within any of our menu items, please speak to a member of staff who will be able to assist you.

Liabilities – The hotel shall not be liable for any failure or delay in performing any of its obligations under this agreement or liable to an attendee or guest for any loss or damage to property if the failure or delay was due to any cause beyond its reasonable control.

Room allocation and seating arrangements – Unless stated in the brochure the event location will be determined by the hotel.

Pricing – The hotel reserves the right to increase the level of VAT subject to legislative increases. All prices include items as described in this brochure, although menu substitutions are possible depending on availability of ingredients.

Timings – Dinner service will begin promptly so please arrive in good time so as not to inconvenience other guests.

All rates in this brochure are subject to availability on new bookings only and cannot be used in conjunction with any other offer. Rates are 'from' rates and will fluctuate based on demand. Blackout dates and single occupancy supplements might apply. Children are welcome over Christmas but restrictions are in place for some New Year's Eve events. Restaurant opening times vary.

Christmas & New Year packages require a 50% deposit at time of booking, full balance is due by 6th November 2023 at the latest. Bookings made after this date require full pre-payment.

For full details on all of the above products and services, please contact the hotel on 01943 467818.

Full booking terms & conditions apply.





Should you wish to join us for any of the festivities listed in the brochure, please do contact us!

For festive parties & dining: events@chevinhotel.co.uk

For spa & overnight packages: reservations@chevinhotel.co.uk