



It's the most

*wonderful time*  
of the year...

**at Blackwell Grange Hotel**

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

Enjoy an extra special Christmas this year at The Blackwell Grange Hotel. 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...

## Party Night Rates at Blackwell Grange Hotel

Enjoy your evening without the worry of having to drive home. Stay the night in one of our comfortable rooms with full English breakfast the following morning.

### From £32.50 per person

Based on 2 people sharing a room. All rates are inclusive of bed & breakfast and are subject to availability. Supplements will apply for single occupancy and room upgrades.

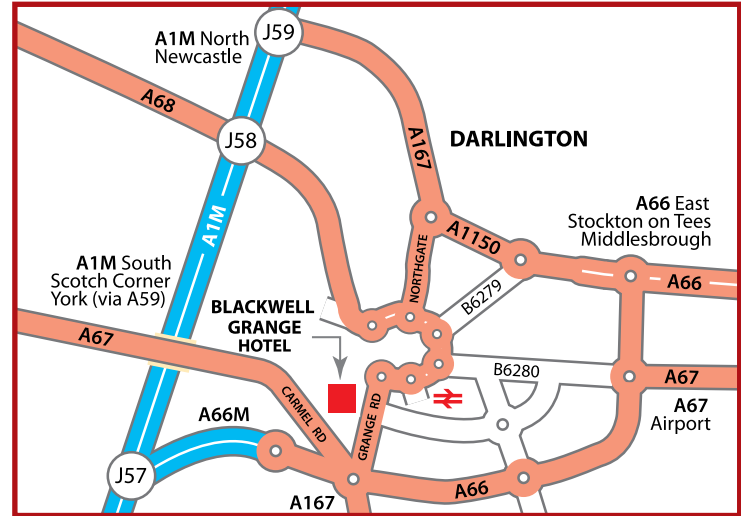
**Simply call us on 01325 509955 to check availability and make your booking.**



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

## Blackwell Grange Hotel, Grange Road, Darlington, County Durham DL3 8QH

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.



# Festive Party Nights

Our Christmas party nights are guaranteed to offer a great night's entertainment. Enjoy fine fayre from our Carvery, followed by dancing top our resident DJ. Please arrive from 7pm for a 7.30pm start, the party going on until 1.00am.

**November: Fri 25th £25.00pp**

**December: Fri 2nd & Sat 3rd £30.00pp, Fri 9th, 16th & 23rd £32.00pp,**

**Sat 10th & 17th £32.00pp, Thurs 1st, & 8th £25.00pp,**

**Sun 18th £25.00pp**

## Menu

### Starter

- \* Winter Vegetable Soup with Thyme and Chestnut Cream
- \* Chicken Liver Parfait, Plum Chutney and Ciabatta Croute
- \* Poached Salmon and Crayfish Tian, Virgin Mary Dressing
- \* Blue Cheese and Caramelised Onion Tart with Rocket and Walnut Dressing

**Main course** All Served with Seasonal Vegetables and Potatoes

- \* Roast Turkey Breast, Cranberry and Sage Stuffing, Chipolata and Rich Gravy
- \* Slow Braised Blade of Beef with Red Wine Sauce
- \* Yellow Fin Sole, Creamed Leeks, Tomato and Herb Fondue
- \* Roasted Root Vegetable Gratin

### Dessert

- \* Traditional Christmas Pudding with Brandy Sauce
- \* Vanilla Cheesecake with Red Berry Compote
- \* Chocolate Delice with Tangerine Compote

### Followed by

- \* Fresh Brewed Tea and Coffee with Chocolate Mints

All bookings require a £10.00 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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# Festive Lunch & Dinner



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

**Available: Monday to Saturday from 1st to 23rd December**

**3 Course Lunch - £15.95 per person**

**3 Course Dinner - £23.00 per person**

## Menu

### Starter

- \* Winter vegetable soup with thyme and chestnut cream
- \* Chicken Liver Parfait, Plum Chutney and Ciabatta Croute
- \* Poached Salmon and Crayfish Tian, Virgin Mary Dressing
- \* Blue Cheese and Caramelised Onion Tart with Roquette and Walnut Dressing

### Main course

All Served with Seasonal Vegetables and Potatoes

- \* Roast Turkey Breast, Cranberry and Sage Stuffing, Chipolata and Rich Gravy
- \* Slow Braised Blade of Beef with Red Wine Sauce
- \* Yellow Fin Sole, Creamed Leeks, Tomato and herb Fondue
- \* Roasted Root Vegetable Gratin

### Dessert

- \* Traditional Christmas pudding with Brandy Sauce
- \* Vanilla Cheesecake with Red Berry Compote
- \* Chocolate Delice with Tangerine Compote

### Followed by

- \* Fresh Brewed Tea and Coffee with Chocolate Mints

All bookings require a £10.00 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.

**For further details call our Christmas Team on 01325 509955**

# Disco Theme Nights

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

**80's, 90's and Noughties Party - Tuesday 13th & 20th December**

**60's and 70's Party - Thursday 15th & 22nd December**

**£22.00 per person**

## Menu

### Starter

- \* Winter Vegetable Soup with Thyme and Chestnut Cream
- \* Chicken Liver Parfait, Plum Chutney and Ciabatta Croute

### Main course

All Served with Seasonal Vegetables and Potatoes

- \* Roast Turkey Breast, Cranberry and Sage Stuffing, Chipolata and Rich Gravy
- \* Roasted Root Vegetable Gratin

### Dessert

- \* Traditional Christmas Pudding with Brandy Sauce
- \* Vanilla Cheesecake with Red Berry Compote

All bookings require a £10.00 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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# 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.

**Available: Sunday 11th & 18th December**

**£17.50 Adult, £8.75 under 12, £3.00 under 4**

## Menu

### Starter

- \* Winter Vegetable Soup with Thyme and Chestnut Cream
- \* Chicken Liver Parfait, Plum Chutney and Ciabatta Croute
- \* Blue Cheese and Caramelised Onion Tart with Roquette and Walnut Dressing
- \* Poached Salmon and Crayfish Tian, Virgin Mary Dressing

### Main course

All Served with Seasonal Vegetables and Potatoes

- \* Roast Turkey Breast, Cranberry and Sage Stuffing, Chipolata and Rich Gravy
- \* Roast Beef with Yorkshire Pudding
- \* Yellow Fin Sole, Creamed Leeks, Tomato and Herb Fondue
- \* Roasted Root Vegetable Gratin

### Dessert

- \* Traditional Christmas Pudding with Brandy Sauce
- \* Vanilla Cheesecake with Red Berry Compote
- \* Chocolate Delice with Tangerine Compote
- \* Homemade Apple Crumble with Traditional Custard

### Followed by

- \* Fresh Brewed Tea and Coffee with Chocolate Mints

All bookings require a £10.00 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.

For further details call our Christmas Team on 01325 509955

# Christmas Day Lunch

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.

**£65.00 Adult, £32.50 under 12, £10.00 under 4**

## Menu

### Starter

- \* Woodland Mushroom Soup with Tarragon Cream
- \* King Prawns wrapped in Smoked Salmon with Cucumber and Chive Crème Fraiche
- \* Gateau of Melon with Mulled Berries and Chilli Marinated Pineapple Carpaccio

### Intermediate course

- \* Champagne and Cranberry Sorbet

### Main course

- All Served with Seasonal Vegetables and Potatoes
- \* Roast Turkey Breast, Cranberry and Sage Stuffing, Chipolata and Rich Gravy
  - \* Roast Sirloin of Beef with Yorkshire Pudding and Red Wine Sauce
  - \* Grilled Monkfish Medallions, Mussel and Saffron Ragout
  - \* Parsnip Tarte Tatin with Stilton, Pear and Watercress Salad

### Dessert

- \* Traditional Christmas Pudding with Brandy Butter Sauce
- \* Chocolate and Cherry Yule Log, Spiced Syrup
- \* Glazed Orange and Lemon Tart
- \* Selection of Cheese and Biscuits

### Followed by

- \* Fresh Brewed Tea and Coffee with Mince Pies

All bookings require a £20.00 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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# 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 12.30pm – 2.00pm.

**£22.00 Adult, £11.00 under 12, £3.00 under 4**

## Menu

### Starter

- \* Leek and Potato Soup with Blue Cheese Croutons
- \* Smoked Mackerel Pate, Horseradish Crème Fraiche
- \* Pineapple, Pomegranate and Melon Cocktail
- \* Chicken Liver Parfait, Red Onion Marmalade and Melba toast

### Main course

All Served with Seasonal Vegetables and Potatoes

- \* Honey Roast Pork Loin, Caramelised Apple and Sage Sauce and Roast Potatoes
- \* Slow Cooked Blade of Beef, Yorkshire Pudding, Shallot and Red Wine Sauce
- \* Salmon Fillet Baked in Puff Pastry with a Lemon Butter Sauce
- \* Grilled Field Mushroom with Parmesan Gratin and Ratatouille Dressing

### Dessert

- \* Warm Apple and Sultana Crumble, English Custard
- \* Dark Chocolate Mousse, Shortbread, Cherry Syrup
- \* Traditional Sherry Trifle
- \* Fresh Fruit Platter, Passion Fruit Coulis

### Followed by

- \* Fresh Brewed Tea and Coffee with Chocolate Mints

All bookings require a £10.00 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.

For further details call our Christmas Team on 01325 509955

# New Years 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! This event is strictly Black Tie and for over 18's only.

**£75.00 per person**

**£125.00 per person including bed and breakfast**

## Menu

Cocktail and Canapés on Arrival

### Starter

- \* Spiced Parsnip Soup
- \* Scottish Smoked Salmon, Buckwheat Blinis, Sour Cream and Chives

### Intermediate course

- \* A selection of Cold Meats, Terrines and Pate with breads and Chutneys
- \* An extravaganza of Seafood to include Dressed Salmon, Crab and Prawns

### Main course

- \* Roast Sirloin of Beef with Yorkshire Pudding
- \* Wild Mushroom and Artichoke Risotto, Crispy Shallot Rings and herb oil
- \* Chateau and Dauphinoise Potatoes with a duo of fresh vegetables

### Dessert

- \* Chocolate Plate

### Followed by

- \* Selection of Regional Cheeses with Warm Fruit and Nut Bread Per Table
- \* Fresh Brewed Tea and Coffee with Fudges

All bookings require a £20.00 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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# New Years Eve Carvery Buffet



Join us for a New Years 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. This event is for over 18's only - Black Tie is optional.

**£65.00 per person**

**£115.00 per person including bed and breakfast**

## Menu

Cocktail on Arrival

### Starter

- \* Spiced Parsnip Soup
- \* Scottish Smoked Salmon, Buckwheat Blinis, Sour Cream and Chives

### Carvery main course

- \* A selection of Cold Meats, Terrines and Pate with breads and Chutneys
- \* An extravaganza of Seafood to include Dressed Salmon, Crab, and Prawns
- \* Roast Sirloin of Beef with Yorkshire Pudding
- \* Wild Mushroom and Artichoke Risotto, Crispy Shallot Rings and herb oil
- \* Chateau and Dauphinoise Potatoes with a dup of fresh vegetables

### Dessert

- \* Chocolate Plate
- \* Selection of Regional Cheeses with Warm Fruit and Nut Bread Per Table

### Followed by

- \* Fresh Brewed Tea & Coffee with Fudges

All bookings require a £20.00 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.

For further details call our Christmas Team on 01325 509955

# New Years Celebrations

## Friday 30th December

Arrive at leisure from 2pm, and enjoy afternoon tea in the lounge. Join us for a glass of Mulled wine before a candlelit dinner in the Havelock Restaurant, with our pianist playing melodies throughout the meal.

## Saturday 31st December

After Breakfast you can spend the date at your leisure, perhaps enjoy a relaxing swim, but make sure you're back in time for high tea in the lounge. The evening's celebrations will get under way with pre-dinner drinks and canapés followed by the Gala Buffet served from 7:30pm. Dance the night away to our disco and our traditional Scottish Piper will pipe in the New Year.

## Sunday 1st January

Enjoy a long and leisurely breakfast before making the journey home.

For an Extra touch of Luxury, ask for one of our Georgian State Rooms or Cottage Rooms, for only an extra £20 per night. There is a supplement charge of £15 per night for a single room

**Two night Package at £210.00 per person**



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**Saturday 31st December**

After Breakfast you can spend the date at your leisure, perhaps enjoy a relaxing swim, but make sure you're back in time for high tea in the lounge. The evening's celebrations will get under way with pre-dinner drinks and canapés followed by the Gala Buffet served from 7:30pm. Dance the night away to our disco and our traditional Scottish Piper will pipe in the New Year.

**Sunday 1st January**

Enjoy a long and leisurely breakfast, then perhaps explore the local area or just relax in our comfortable lounge. Round off the day with dinner in our Havelock restaurant.

**Monday 2nd January**

Enjoy a long and leisurely breakfast before making the journey home. For an Extra touch of Luxury, ask for one of our Georgian State Rooms or Cottage Rooms, for only an extra £20 per night. There is a supplement charge of £15 per night for a single room .

**Three night Package £280.00 per person**



For further details call our Christmas Team on 01325 509955

# Terms & Conditions

## 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-payment are required for the featured breaks in this brochure. When booking 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 2011. When booking after 1st December 2011 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:
  - 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 2011. When booking after 1st November 2011, 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 2011 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 2011, 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 1st December but before 12th December 2011, 80% of the package value will be retained
    - For cancellations on or after 13th December 2011, 90% of the package value will be retained.
- Parties & Events:
  - Bookings not paid in full by 1st November 2011 or at time of booking if booked after this date (which ever is the earlier), will be deemed to have been cancelled, and any monies paid will be retained by the Hotel.
  - No refunds of monies paid will be made to cancellation or decreases in the number of guests attending, unless the Hotel is able to resell the space. In such circumstances the refund will be payable after the date of the booked event.
  - 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 16 and over are classified as adults Children between 3 – 15 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 in 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, guests 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 at [www.akkeronhotels.com/terms](http://www.akkeronhotels.com/terms). In the event of any inconsistency, the terms of this agreement shall prevail.

# Booking Form

Please complete and return to the address below:

**Blackwell Grange Hotel, Grange Road,  
Darlington, County Durham DL3 8QH**

Type of Event:

Date of Event:

Number of Guests:

Party Night Accommodation

Total no. of rooms:

Twin:                      Double:                      Single:

Name:

Organisation:

Address:

Postcode:

Telephone (Day):

Telephone (Evening):

Email:

A deposit is required at the time of booking.

Please see Terms and Conditions for full details.

Please complete either:

I enclose a cheque, payable to the hotel, for £

Please debit my credit/debit card as follows:

Card Type:

eg. Visa, Mastercard, American Express, Maestro

Expiry Date:

Card No.

Cardholder's Name:

Amount £

Card Issue No.

This is to certify that the booking conditions set out in this brochure have been read and accepted by me on behalf of all persons for whom this booking is made and I am duly authorised to make this agreement. I am over 18 years of age.

Signature:

Name (Please print):

Date:



## **Blackwell Grange Hotel**

**Grange Road, Darlington, County Durham DL3 8QH**

**Tel 01325 509955**

**Email [blackwellgrange@forestdale.com](mailto:blackwellgrange@forestdale.com)**