Step into CHRISTMAS

CHRISTMAS & NEW YEAR AT HOAR CROSS HALL

2018
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Dining this Festive Season

CHRISTMAS 2018 IS LAVISHLY DECKED WITH FABULOUS FOOD AND DRINK AT HOAR CROSS HALL

Christmas lunches and dinners, festive afternoon teas, as well as fabulous food choices on Christmas Day and Boxing Day. This is seasonal satisfaction with some adorable modern twists to make your December truly special.
Specially created by our Executive Head Chef, our festive lunches are pure indulgence and leave you in the Christmas spirit.

Sitting back and relax in our grand Ballroom and let us look after you.

At a Glance
- A wonderfully traditional 3 course Christmas Sunday lunch
- Glass of wine with your meal.

Dates and Prices
Available on all Sundays throughout December

£25 per person
5-12 years £12.50
Under 5’s eat for free

START YOUR CHRISTMAS CELEBRATIONS WITH US

FESTIVE SUNDAY LUNCHES

MENU

Starters
Leek and potato soup, crispy leek garnish (v)
Duo of salmon, house cured rhubarb gin, pâté, sourdough shards, mixed leaves, caperberries, lemon oil
Braised lamb hash cake, potato, pea and broad bean salad, herb mayonnaise, pea shoots
Creamy garlic wild mushroom fricassee, chargrilled brioche, dressed roquette leaf

Mains
Roast sirloin of beef, rosemary and port jus
Roast pork loin, baked apple, cider and thyme jus
Pan-fried chicken supreme, madeira cream sauce
‘Fishermans Pie’
Smoked cheese and Mediterranean vegetable lasagne (v)
All served with family style potatoes and vegetables

Desserts
White chocolate cheesecake, salted caramel macaron, toffee popcorn
Cherry and marzipan clafoutis, Amaretto ice cream
Glazed lemon and passionfruit tart, meringue drops, raspberry sorbet
Cheese and biscuits, grapes, fruit chutney, celery
ENTER INTO THE FESTIVE SPIRIT AND ENJOY AN INDULGENT AFTERNOON TEA WITH US.

A Little Taste of Christmas
Enjoy a selection of Christmas themed sandwiches, freshly baked scones with clotted cream and jam and sweet seasonal treats.

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<th>Savoury</th>
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<td>Roast breast of turkey, cranberry relish</td>
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<td>Scottish smoked salmon, lemon and chive mayonnaise</td>
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<td>Sliced cucumber, shallot and chervil cream cheese</td>
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<td>Slow cooked striploin of beef, tomato and horseradish</td>
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<td>Cranberry and orange, plain scones</td>
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<td>Cornish clotted cream, strawberry preserve</td>
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<th>Sweet</th>
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<td>Mince pie ‘crumble’</td>
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<td>Chocolate and peppermint macaron</td>
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<td>Stollen bite</td>
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<td>Mulled wine trifle</td>
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<td>Gingerbread men</td>
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Dates and Prices
1st December - 1st January 2019
(Excluding 24th, 25th, 26th & 31st December)
Prosecco (or mocktail) Afternoon Tea
£25 per person
Champagne Afternoon Tea
£30 per person

Advanced booking required.
Whether it’s a night out with friends or a works get together, you can eat, drink and be merry here at Hoar Cross Hall.

Dance the night away with our resident DJ as you enjoy our exquisite food.

At a Glance
- Arrive at 7.30pm
- A festive three-course meal served at 8pm with coffee and mince pies
- Entertainment from our resident DJ
- 11.30pm, bar closes
- Carriages at midnight.

FESTIVE DINNERS
Dates and Prices
Friday - 30th Nov, 7th, 14th, 21st Dec
Saturday - 1st, 8th, 15th, 22nd Dec
£30 per person

Festive Party Nights in Hugo’s

FESTIVE DINNERS
Starters
- Tomato and basil soup, chilli oil, oven roasted croutons
- Duck liver parfait, braised ham roulade, sourdough shards, petit herbs, onion chutney, balsamic oil

Mains
- Roast turkey, pigs in blanket, sage and onion stuffing, red wine jus
- Roast vegetable and spinach wellington, red pepper and tomato coulis (v)

Desserts
- Classic Christmas pudding, Brandy sauce
- Raspberry and white chocolate cheesecake, vanilla tuile
Winter Wonderland Party Nights in the Joynes Suite

SPEND A GLORIOUS FESTIVE EVENING PARTIYING WITH FRIENDS OR WORK COLLEAGUES

Feel the Christmas spirit with our special party nights. Enjoy a mouth-watering feast, followed by an evening of entertainment in our elegant Joynes Suite.

At a Glance
- Arrive at 7.00pm and enjoy a welcome drink
- A delicious three-course dinner served at 7.45pm accompanied by coffee and mince pies
- Entertainment from our resident DJ
- 12.00am, bar closes
- Carriages at midnight
- Stay over option for party nights B&B from £89 per person, inclusive of spa access until 3.00pm.
*Subject to availability

Dates and Prices
Thursdays - 13th and 20th Dec
£40 per person

Fridays - 30th Nov, 14th and 21st Dec
Saturdays - 8th, 15th and 22nd Dec
£45 per person

MENU

Starters
- Tomato and basil soup, chilli oil, oven roasted croutons
- Duck liver parfait, braised ham roulade, sourdough shards, petit herbs, onion chutney, balsamic oil
- Leek, petit pois and herb quiche, green pesto mayonnaise, mixed leaf and pecorino salad, olive oil (v)

Mains
- Roast turkey, pig in blanket, sage and onion stuffing, red wine jus
- Pan-fried fillet of seabass, salsa vierge
- Roast vegetable and spinach wellington, red pepper and tomato coulis (v)

Desserts
- Classic Christmas pudding, Brandy sauce
- Raspberry and white chocolate cheesecake, vanilla tuile
- ‘Eggnog’ brulee, pistachio biscotti

*Subject to availability
At a Glance
- A seven course tasting menu
- A gorgeous combination of Christmas tastes with a contemporary twist
- £30 supplement for wine flight
- Pre-orders will be taken in advance.
  Minimum party size 6, maximum 18.

Savour an intimate and indulgent dining experience with friends and family in one of our lovely private dining rooms. Create those special festive memories as you relish a beautifully prepared seven course menu.

Seven Course Tasting Menu

Cod
Salt cod, tempura prawn, pomegranate, fennel, pickled cucumber, marinated mango

Beef
Mustard seed crusted beef carpaccio, shaved truffle, carrot, tomato chutney, petit herbs

Scallop
Pan fried scallop, black pudding, cauliflower, apple, red wine jus

Lamb
Braised shoulder, loin, sweetbread, ‘navarin’ vegetables, rosemary jus

Christmas
Eggnog custard tart, Kirsch and cherry cheesecake, Baileys mousse

Cheese
Festive fruit chutney, pickled walnuts, celery, biscuits

Tea and coffee
Hand-crafted truffles and petit fours

Dates and Prices
3rd - 20th Dec
Monday - Thursday
£50 per person
THE PARTY DOESN’T NEED TO STOP AT MIDNIGHT, BED AND BREAKFAST CAN BE BOOKED FROM JUST £89 PER PERSON INCLUDING SPA ACCESS

Why not stay the night?
CELEBRATE WITH US THIS YEAR AND EXPERIENCE A MAGICAL CHRISTMAS DAY

Let us cook Christmas dinner for you, your family and friends. Join us on Christmas Day for a traditional carvery with all the trimmings, and a visit from the man himself!

At a Glance
- Enjoy a wonderful three course meal
- Sittings available at 12.30pm, 1.00pm or 1.30pm
- Order in advance, please call to book.

Dates and Prices
Christmas Day
£75 per adult
£37.50 per child (aged 5-12)
Under 5’s eat for free

Starters
- Cauliflower soup, baked gruyère filled gougère (v)
- Poached salmon gateau, marinated king prawn, pickled cucumber, mixed leaves
- Slow cooked duck leg ballotine, venison loin carpaccio, quince jelly, gaufrette crisps, Mediterranean vegetable terrine, chargrilled halloumi, yellow pepper essence (v)

Mains
- Slow cooked striploin of British beef, Yorkshire pudding
- Studded honey and mustard gammon
- Roast turkey breast, cranberry relish
- Pan fried whole lemon sole, caper and brown shrimp butter
- Brie, leek and potato pithivier, chive and mustard seed velouté sauce (v)
- Selection of potatoes, vegetables and trimmings

Desserts
- Spiced apple and pear crumble tart, vanilla bean ice cream
- Chocolate torte, gingerbread, coffee crémeux
- Passionfruit and mango bavarois, pate de fruits, popping candy
- Mini pecan pie, maple and walnut ice cream, macaron, pistachio opera
Situated in the beautiful Staffordshire countryside, Hoar Cross Hall Spa Hotel can be found in the sleepy Staffordshire village of Hoar Cross.

The Spa boasts two beautiful pools for relaxing and swimming, along with our Nordic Heat and Ice Suite, a unique sensory experience inspired by Scandinavian spa rituals.

From soothing water therapies, jacuzzi to aqua detox and sensory showers, our luxury spa facilities provide head-to-toe relaxation for both body and mind.

At a Glance
- Tranquil Pools
- Aqua Massage
- Cold Plunge Pool
- Aqua Detox
- Sanctum Lounge
- Nordic Suite
- Water Beds
- Relaxation Rooms.
Christmas Escapes

Escape to Hoar Cross Hall

WE’VE PUSHED THE SLEIGH OUT EVEN FURTHER FOR CHRISTMAS 2018 HOTEL STAYS

We have some gorgeous festive getaways that combine festive spirit with all the relaxation trimmings. We also have a traditional Christmas stay for the family over the big day itself, as well as some sparkling options over the New Year.

Enjoy a Very Merry Christmas with us at Hoar Cross Hall

SPEND YOUR CHRISTMAS BREAK AT HOAR CROSS HALL, THE PERFECT CHRISTMAS SETTING

Enjoy a traditional family Christmas break where food, decorations and entertainment have all been taken care of. We’ve decked the halls and hung the stockings ready for your arrival.

Set in 50 acres of stunning countryside, our stately home boasts modern luxuries, festive features and exceptional service, providing the perfect backdrop for a truly magical Christmas.

Indulge on festive food, unwind in our extravagant spa and leisure facilities, and enjoy a peaceful overnight stay.
Boxing Day

We’ll carry through the festive spirit well into Boxing Day; dining will be more casual in the day-time, but in an ambience which captures the lovely Christmas afterglow. St Stephen would, we hope, approve.

Christmas Day

Christmas spent at the Hall is a Christmas of elegance and style, but in a very relaxed and informal atmosphere. It is our pleasure and honour to make your festivities very special indeed.

Boxing Day Dinner

Starters
- Parsnip soup, curried parsnip shavings (v)
- Roast chicken, ham, apricot and pistachio terrine, filo crisp, spiced apricot purée, ciabatta shards
- Peppered mackerel and brown shrimp salad, radish, saffron potato, horseradish mayonnaise
- Wild mushroom and spinach tart, truffle foam, pickled shimeji mushroom, sakura cress (v)

Mains
- Duck a l’orange, potato mosaic
- Duo of pork; belly and loin, mustard mash, sage jus
- Herb crusted cod loin, basil cream sauce
- Roasted butternut squash, chilli and cherry tomato risotto (v)
- All mains served with creamed cabbage, curly kale, buttered green beans

Desserts
- Chocolate and Nutella fondant, vanilla ice cream, nougatine snap
- Baby pear frangipan tart, crème anglaise, caramel dipped hazelnuts
- ‘Banoffee’ baked Alaska, caramelised banana
- Cheese and biscuits, grapes, fruit chutney, celery

Christmas Eve Dinner

Starters
- Tomato and roasted red pepper soup, garden herb pesto (v)
- Smoked duck breast ‘Caesar’ salad
- White crab meat and spring onion Tian, sweet chilli dressing, Asian slaw
- Red pepper hummus, mozzarella pearls, pepper tuile, marinated vegetables, crispy roquette (v)

Mains
- Roast rump of lamb, potato galette, Nicoise jus
- Chicken bustin stuffed with ham and blue cheese, potato fondant, white wine and herb cream sauce
- Pan fried salmon steak, lemon and garlic butter
- Aubergine, pepper and courgette gateau topped with char grilled haloumi (v)

Desserts
- Fig tart tatin, caramel mascarpone, fig roll crumble
- Trio of orange; sticky marmalade sponge, mandarin mousse, blood orange sorbet
- Dark chocolate sphere, white chocolate panna cotta, pistachio sponge, strawberry salsa
- Cheese and biscuits, grapes, fruit chutney, celery

Christmas Day Lunch

Starters
- Cauliflower soup, baked gruyère filled gougère (v)
- Poached salmon gateau, marinated king prawn, pickled cucumber, mixed leaves
- Slow cooked duck leg ballotine, venison loin carpaccio, quince jelly, gaufrette crisps, Mediterranean vegetable terrine, chargrilled halloumi, yellow pepper essence (v)

Mains
- Roast breast and leg of British turkey, bread and cranberry sauce
- Hand carved roast sirloin of British beef, horseradish sauce
- Both served with buttered chateau potatoes, creamed mashed potato, Yorkshire pudding, sage and onion stuffing, pig in blanket, red wine jus
- Pan fried whole lemon sole, caper and brown shrimp butter
- Brie, leek and potato pithiver, chive and mustard seed velouté sauce (v)

Desserts
- Spiced apple and pear crumble tart, vanilla bean ice cream
- Chocolate torte, gingerbread, coffee crèmeux
- Passionfruit and mango bavarois, pate de fruits, popping candy
- Mini pecan pie, maple and walnut ice cream, macaron, pistachio opera

Christmas Eve

- Arrive at the hotel from 3pm
- Indulge in a festive afternoon tea
- From 6.30pm join in with our carol singers in the Long Gallery
- A celebratory evening awaits commencing with a champagne and canapé reception hosted by the hotel team
- A sumptuous fourcourse dinner will be served in the Ballroom
- 11.30pm, midnight mass at the Church of the Holy Angels followed by hot cocoa on your return to the Hall.

Christmas Day

Christmas spent at the Hall is a Christmas of elegance and style, but in a very relaxed and informal atmosphere. It is our pleasure and honour to make your festivities very special indeed.

Boxing Day

We’ll carry through the festive spirit well into Boxing Day; dining will be more casual in the day-time, but in an ambience which captures the lovely Christmas afterglow. St Stephen would, we hope, approve.

Dates and Prices
24th - 26th December
3 Nights £ 535 Per Person
New Year Extravaganza

Join us and see in the New Year in Style

THE PERFECT WAY TO WELCOME 2019

Spend New Year at Hoar Cross, raising a glass to your hopes and fortunes for the New Year.

- Arrive at the hotel and check into your bedroom from 3pm
- Enjoy full use of our spa facilities
- A 5 course gala dinner awaits you in the evening, served in our grand Ballroom
- See in the new year with a fabulous firework display.
New Year’s Eve
- Wake up to a traditional breakfast in the Ballroom and spend the day relaxing
- A delicious festive afternoon tea buffet will be served between 2:30pm
- Not long to go until the New Year, why not make an appointment at Matthew Curtis or spoil yourself with a spa treatment?
- Let the celebrating commence! Indulge on fizz and canapés in the Long Gallery Bar at 7pm, then take a seat for your lavish five-course meal
- Dance the night away with our resident DJ and when the clock strikes 12, welcome in the New Year with Auld Lang Syne and a fabulous firework display.

New Year’s Day
- It’s officially 2019! Start the new year off with a brunch in the Ballroom, served from 9:30am
- Enjoy a swim in our Hydrotherapy Pool, or take a crisp winter stroll around our picture-perfect grounds
- In the evening a three-course dinner awaits you. Served in the Ballroom between 6:30pm and 9:30pm, please book a table in advance to secure your preferred time.

Dates and Prices
Arrive 30th December for 2 nights
2 Nights £430 Per Person
NEW YEAR’S EVE GALA DINNER

Starters
Wild mushroom soup
Wild mushroom fricasse, black truffle oil and Parmesan
Oak smoked Salmon, hot smoked salmon and tempura cured salmon
Potato Creme fraiche, pickled cucumber, beetroot gel, horseradish cream, celery micro cress

Mains
Roast sirloin with garlic and thyme
Maple syrup and orange glazed back bacon
Roast leg of lamb with mint and red currant jelly
Salmon Wellington
Winter vegetable and mozzarella Wellington (V)
A selection of seasonal vegetables

Desserts
2019 Celebration of chocolate
Brownie, ice cream, cheesecake, ganache

Finish
Tea, coffee and petit fours

Prices
£75 per adult
£37.50 per child (aged 5-12)
Under 5’s eat for free

At a Glance
- Arrive at 7.00pm and enjoy a welcome drink
- Enjoy a wonderful three course meal
- Entertainment from our resident DJ
- Welcome in the New Year with Auld Lang Syne and a fabulous Firework display
- 12.00am, bar closes
- Carriages at midnight.

THE PERFECT WAY TO WELCOME 2019
Spend New Year at Hoar Cross and enjoy a traditional carvery with the family. Younger ones are welcome to bring in the New Year with a relaxing feel.
Terms and conditions

Deposits and bookings for Christmas Party Nights
We require a nonrefundable, nontransferable deposit of £10 pp to secure your Christmas Party Night or private hire booking. The deposit must be paid by cheque, debit card or credit card when the booking is confirmed with us.

A full and final payment is required six weeks prior to the date of the event. If we do not receive full payment, we reserve the right to release the spaces and cancel your booking. Additions to your reservation can be made at any time, subject to availability.

With accommodation bookings, the full names of all guests must be received a minimum of 14 days prior to your arrival. Bedrooms will be available from 3pm on the day of arrival, and check out on the day of departure is 11am.

Minimum numbers and age restrictions for Christmas Party Nights
Parties of fewer than 10 people may be asked to share a table with other guests. Larger parties of 10 or more cannot be guaranteed neighbouring tables, although we will endeavour to ensure that your group are as close together as possible.

Private dining can be pre-booked, subject to minimum numbers and availability; additional costs may also apply. Private parties will be subject to a separate private function contract, a copy of which will be provided when booking.

Our Christmas Party Nights are not open to under 18s.

Pre-orders for Christmas Party Nights
Where required, menu choices and specific wine orders must be placed a minimum of 14 days prior to the event. We reserve the right to change wines with no prior notice. Where a wine is no longer available, we will provide a suitable alternative without notification. Menu preorders must be provided in writing. Any amendments or additions must be made in writing, a minimum of 14 days prior to the event.

Cancellations for Christmas Party Nights
If you wish to cancel or reduce your booking numbers, we require immediate written notification. Deposits are nonrefundable and nontransferable, but we will attempt to resell the space in order to refund the remaining cancellation charges.

Cancellation charges are as follows:

- Over 16 weeks prior to the event: Deposit
- 12-16 weeks prior: 50% of total
- 6-12 weeks prior: 75% of total
- Within 6 weeks: 100% of total

All nonarrivals will automatically be charged in full.

In the unlikely event we have to cancel your booking, you will be offered an alternative date or a refund.

Deposits and bookings for Christmas and New Year’s Eve overnight packages
We require a nonrefundable, nontransferable deposit of 50% of the total booking, payable by debit card or credit card. The final balance must be paid by Friday 9th November.

With accommodation bookings, the full names of all guests must be received a minimum of 14 days prior to your arrival. Bedrooms will be available from 3pm on the day of arrival, and check out on the day of departure is 11am.

All of our New Year’s Eve bookings will be sharing tables with other groups on the night.

Cancellations for Christmas and New Year’s Eve
With our Christmas and New Year’s Eve overnight packages, cancellations received prior to Friday 9th November will result in the 50% deposit being retained. Cancellations received after Friday 9th November will result in all monies being retained. All nonarrivals will automatically be charged in full.

In the unlikely event we have to cancel your booking, you will be offered either an alternative date or a refund.

Public safety
We are a licensed venue and are legally bound not to serve alcohol to anyone under 18 or unable to provide acceptable ID on request. The premises operates a challenge 25 policy in line with our license and any guest that appears under the age of 25 will be asked to provide acceptable ID on request.

We reserve the right to refuse to serve a member of your party and may ask them to leave the premises if they are intoxicated or buying alcohol for minors. We reserve the right to refuse entry or to ask a member of your party to leave the premises if, in the opinion of our Management Team, act inappropriately or cause offence towards other guests or members of staff. Further action will be taken and damages claimed if a guest causes damage to the property.

We operate a strict nonsmoking policy throughout the resort and externally near to entrances. Smoking is only permitted in designated areas.

Dietary requirements
We require written notice of any special dietary requirements, including vegetarian, vegan and food allergies, a minimum of fourteen days prior to your arrival. Any requests made after this time cannot be guaranteed. It is important to note that some of our dishes may contain nuts, so please advise us of any allergies at your earliest convenience.

Prices and Payment
Prices for our Christmas and New Year Escapes are per person per stay, based on two people sharing a Classic Room and include all meals, snacks, drinks and entertainment as detailed, plus use of the facilities during festive opening hours. You can upgrade your room type, subject to availability, for an additional charge. A supplement of £50 per night applies for single occupancy in a Classic Room.

Children under 5 stay free when sharing a Classic Room. A supplement of £40 per person applies for children aged 5-12 sharing a Classic Room and include all meals, snacks, drinks and entertainment as detailed, plus use of the facilities during festive opening hours. You can upgrade your room type, subject to availability, for an additional charge. A supplement of £50 per night applies for single occupancy in a Classic Room.

Children under 5 stay free when sharing a Classic Room. A supplement of £40 per person applies for children aged 5-12 sharing a Classic Room and include all meals, snacks, drinks and entertainment as detailed, plus use of the facilities during festive opening hours. You can upgrade your room type, subject to availability, for an additional charge. A supplement of £50 per night applies for single occupancy in a Classic Room.

Children under 5 stay free when sharing a Classic Room. A supplement of £40 per person applies for children aged 5-12 sharing a Classic Room and include all meals, snacks, drinks and entertainment as detailed, plus use of the facilities during festive opening hours. You can upgrade your room type, subject to availability, for an additional charge. A supplement of £50 per night applies for single occupancy in a Classic Room.

Applicable to Winter Wonderland Escape packages
Prices are per person per night based on 2 guests sharing a Classic Room. A supplement of £40 per night applies for single occupancy in a Classic Room. A nonrefundable, nontransferable deposit of £100 pp is payable on booking. The balance of the stay is then payable 30 days before arrival. Reservations made within 30 days of arrival require full payment at the time of booking. In the event of nonpayment, we reserve the right to cancel the booking and retain the deposit paid.

All prices are inclusive of VAT at the current rate. We reserve the right to amend prices and VAT, subject to legislative increases. All prices include items as described in this brochure.

General
The following dates have limited treatment availability:

- Christmas Eve: 10am - 6pm
- Christmas Day: no treatments
- Boxing Day: 10am - 4pm
- New Year’s Eve: 10am - 6pm
- New Year’s Day: 11am - 6pm

We advise prebooking to avoid disappointment. The pool and heat experiences are open at specified times only. Call our Reservations Team for further details.

- Dinner services will begin promptly, so please arrive in good time to avoid inconveniencing other guests
- For our Christmas parties and New Year’s Eve celebrations, we ask for smart attire
- Black tie optional
- Menu substitutions and entertainment changes may be made without further notice, depending on availability and guest numbers
- All prices and descriptions were correct at the time of going to print and are subject to change without further notice
**The Perfect Christmas Present**

**CHRISTMAS GIFT CARDS**

A DAY OR STAY AT HOAR CROSS HALL IS A PRESENT THAT WILL ALWAYS BE REMEMBERED.

Gift cards purchased during a visit to the hotel will be sent by Royal Mail to the purchaser/recipient’s address and cannot be redeemed on the day of purchase. This gift card promotion is subject to change and availability, and cannot be used in conjunction with any other offer and cannot be used to purchase House membership. For full terms and conditions, visit hoarcross.co.uk.

Gift cards are available for all of our day or stay experiences or in £10, £25, £50 and £100 denominations.