



FORMBY HALL

GOLF RESORT & SPA

# Winter Wonderland

CHRISTMAS & NEW YEAR 2025





# Frozen - A Magical Afternoon

Sunday 30th November, 12:00pm – 4:00pm | Adults £30 | Children £20

Step into a world of snowflakes, sparkle, and song at Formby Hall's brand-new festive experience Let it Snow - A Frozen Celebration

Join us from 12 noon as some of your favourite characters from the magical movie Frozen arrive to meet and greet excited little fans. Get your cameras ready and your voices warmed up — the magic begins at 12:30pm with the first part of our enchanting live show.

At 1:15pm, enjoy a light lunch with options the whole family will love, before the adventure continues with more Frozen-themed entertainment, interactive fun, and musical moments that will melt your heart.

This magical afternoon finishes at 4:00pm, leaving everyone filled with festive joy and fairy-tale memories.

## Adult Menu

### ROAST TURKEY BREAST

Confit Leg Stuffing, Pig In Blanket, Roasted Vegetables, Sprouts With Chestnuts & Bacon, Duck Fat Roast Potatoes, Yorkshire Pudding, Redcurrant Gravy

### MILK CHOCOLATE CHEESECAKE

Winter Berry Compote, White Chocolate Snow

## Children's Menu

### TURKEY TENDERS

Skin On Fries, Baked Beans

### CHOCOLATE BROWNIE

Crushed Candy Cane, White Chocolate Snow





# Breakfast with Santa

22nd & 23rd December | Adults £25 | Children £15

Create magical memories just before the big day with our enchanting Breakfast with Santa – a festive family favourite at Formby Hall.

Begin your morning with a delicious buffet breakfast, featuring a selection of hot and cold favourites to please every palate, along with free-flowing tea and coffee for the grown-ups.

As little ones tuck into their breakfast, a very special guest will arrive... Santa Claus himself, joined by his cheerful helper Snuggles the Elf, who will be stopping by to meet the children and spread some festive cheer.

Then it's time to gather round as Santa settles in for story time, reading the Christmas classic 'Twas the Night Before Christmas', filling the room with wonder and anticipation.

Before he returns to the North Pole to finish his preparations, every child will receive a chocolate gift from Santa and Snuggles, making the morning even more magical.

It's the perfect way to start the Christmas countdown — full of sparkle, smiles, and Santa-sized joy.

## Menu

Served buffet style

### A SELECTION OF HOT ITEMS

Bacon  
Scrambled Egg (V)  
Sausage  
Vegan Sausage (VG)  
Mini Hash Browns (V)  
Beans (VG)  
Mushrooms (VG)  
Tomatoes (VG)

### COLD ITEMS

Selection Of Cereals (Vg)  
Breakfast Pastries And Breads (V)  
Toast, Jams And Marmalades. (V)

Tea, Coffee And Juices





# Lunch with Santa

Available Saturdays & Sundays throughout December

Adults £37 | Children £18 | Infants £8

Experience the magic of the season at our beloved Lunch with Santa — a heartwarming afternoon bursting with festive cheer, perfect for the whole family.

Enjoy a delicious Christmas carvery in a beautifully decorated setting, with joyful entertainment to delight guests of all ages. Children will love meeting Santa himself, joining in the Christmas disco, playing fun party games, and interacting with festive characters throughout the afternoon.

Doors open at 12:30pm | Event ends at 4pm  
Carvery served from 12:30pm–2:30pm

Create unforgettable memories this Christmas  
at Formby Hall.

## Starter Table

Roasted Tomato & Basil Soup  
Wild Mushroom Pate, Sliced Cured Meats  
Oak Smoked Salmon, Marinated Prawns  
Beetroot & Goats Cheese Salad  
Clementine Rice Salad, Melon & Parma Ham Salad  
Sprout Slaw, Mixed Leaves  
Sliced Fruit Platters, Warm Breadbasket  
Various Chutneys & Sauces

## Main Table

BUTTER GLAZED TURKEY BREAST  
ROAST SIRLOIN OF BEEF  
LEMON, GARLIC & THYME ROASTED CHICKEN  
ROOT VEGETABLE & CHESTNUT WELLINGTON  
Yorkshire Pudding, Pork, Sage & Cranberry Stuffing  
Chipolata Wrapped In Bacon, Duck Fat Roast Potatoes  
Buttered Mash Potato, Roasted Vegetables  
Cauliflower Cheese, Sage & Onion Crust, Buttered Sprouts  
Sauté Greens, Carrot & Swede Mash, Proper Meat Gravy  
Various Sauces And Chutneys

## Dessert Table

BLACK FOREST YULE LOG  
CLASSIC PLUM PUDDING  
Brandy Sauce  
WINTER BERRY CHEESECAKE  
PROFITEROLES  
Chocolate Sauce, Fresh Cream, Vanilla Custard





# Rockin' Party Nights

Friday's 12th & 19th and Saturday's 6th & 13th December  
Only £55 per person

Turn up the volume on your Christmas celebrations with our legendary Rockin' Party Nights — where festive dining meets unforgettable entertainment in true Formby Hall style.

Your evening begins from 7:15pm with a festive arrival drink to get you into the party spirit, followed by a delicious traditional 3-course Christmas dinner served at 8pm, complete with all the seasonal trimmings.

Then the real party begins...

Feel the beat with live sax and bongos bringing the energy and setting the dancefloor alight, followed by our resident DJ keeping the vibe going strong with all your favourite party hits right through until 1am.

Whether it's your office night out or a festive get-together with friends, Rockin' Party Nights promise great food, brilliant music, and a guaranteed good time.

Dress to impress and bring your best moves — it's the Christmas night out you've been waiting for!

## Starters

WINTER VEGETABLE SOUP

Served In A Crusty Cob

SMOKED SALMON & CREAM CHEESE

Peeled Crevette, Lemon Gel, Parsley Oil,

Wholemeal Toast

WILD GAME TERRINE

Black Forest Jam, Sourdough Croute

## Mains

ROAST TURKEY BREAST

Confit Leg Stuffing, Pig In Blanket, Roasted Vegetables,  
Sprouts

With Chestnuts & Bacon,

Duck Fat Roast Potatoes, Yorkshire Pudding, Redcurrant Gravy

SALMON FILLET

Topped With A Scallop Mousse & Sea Herb Crumb, Glazed

Chantilly Carrots & Mixed Greens, Baby Saffron Potatoes,

Chive Beurre Blanc

ROOT VEGETABLE & CHESTNUT WELLINGTON

Potato Terrine, Vegetable Medley, Butternut Squash Cream

## Desserts

TRADITIONAL PLUM PUDDING

Brandy Sauce, Red Currents

BLACK FOREST ROULADE

Drunken Cherries, Cherry Gel,

Cherry Meringue Crumb, Chantilly Cream

CLEMENTINE POSSET

Candied Orange, Cointreau Cream, Ginger Shortbread





# Festive Beats Party Nights

Arrival from 7:00pm | Buffet served at 7:30pm | Resident DJ until 1:00am  
Saturday 6th and 13th December | Only £45 per person

Get ready to kick off the holiday season in style with our Festive Party Nights — the perfect way to celebrate with friends, colleagues, or loved ones.

Enjoy a simple but fun festive night with great food, music and plenty of Christmas cheer!

Arrive from 7:00pm and enjoy a delicious festive buffet at 7:30pm, featuring a selection of hearty holiday favourites. Then, let the fun begin as our resident DJ keeps you on your feet, spinning Christmas classics and party anthems until 1:00am.

Whether you're here for a relaxed evening with friends or a lively office party, it's the perfect chance to get into the holiday spirit and dance the night away.

## Hot Buffet

Scotch Broth

Turkey Pakora, Spiced Cranberry Chutney

Mini Scouse Suet Puddings, Honey & Mustard Glazed Ham

Mini Yorkshire Pudding, Pigs In Blankets

Beef Stroganoff, Roasted Root Vegetables, Wild Rice

Cauliflower & Three Cheese Bake

Duck Fat Roasted Potatoes, Vegetable Chow Mein

Mrs. Kirkham's Mature Cheddar Stuffed Potato Skins

Buttered New Potatoes, Proper Gravy

## Cold Table

A Selection Of Bread, Sliced Cured Meats

Hot Smoked Salmon, Oak Smoked Salmon

Marinated Prawns, Beetroot & Goats Cheese Salad

Clementine Rice Salad, Melon & Parma Ham Salad

Sprout Slaw, Mixed Leaves, Sliced Fruit Platters

Various Chutneys & Sauces

## Dessert Table

Black Forest Yule Log

Classic Plum Pudding, Brandy Sauce

Apple, Blackberry & Cinnamon Pie

Winter Berry Cheesecake, Profiteroles, Chocolate Sauce

Clementine Fool, Fresh Cream, Vanilla Custard





# Electric Dreams & Festive Scenes

Friday 5th December | £57 Per Person

Get ready to throw it back this festive season! We're turning up the volume and the nostalgia with a live 80s/90s decade band, bringing you the ultimate retro anthems and Christmas floor-fillers that'll have you dancing all night long.

Start your night in style with a Blue Lagoon or Woo Woo cocktail on arrival — bright, bold favourites from the era of big hair and neon lights. Then sit down to a 3-course festive dinner, inspired by the flavours of the decades.

Our resident DJ will keep the dance floor alive with the biggest hits until 1am, so bring your best moves (and your best 80s/90s outfit if you're feeling bold!).

It's the ultimate Christmas night out — bold, brilliant, and packed with throwback vibes. Let's party like it's 1989!

## Starters

- WINTER VEGETABLE SOUP  
Served In A Crusty Cob
- SMOKED SALMON & CREAM CHEESE  
Peeled Crevette, Lemon Gel, Parsley Oil, Wholemeal Toast
- WILD GAME TERRINE  
Black Forest Jam, Sourdough Croute

## Mains

- ROAST TURKEY BREAST  
Confit Leg Stuffing, Pig In Blanket, Roasted Vegetables, Sprouts  
With Chestnuts & Bacon,  
Duck Fat Roast Potatoes, Yorkshire Pudding, Redcurrant Gravy
- SALMON FILLET  
Topped With A Scallop Mousse & Sea Herb Crumb, Glazed Chantilly Carrots & Mixed Greens, Baby Saffron Potatoes, Chive Beurre Blanc
- ROOT VEGETABLE & CHESTNUT WELLINGTON  
Potato Terrine, Vegetable Medley, Butternut Squash Cream

## Desserts

- TRADITIONAL PLUM PUDDING  
Brandy Sauce, Red Currents
- BLACK FOREST ROULADE  
Drunken Cherries, Cherry Gel,  
Cherry Meringue Crumb, Chantilly Cream
- CLEMENTINE POSSET  
Candied Orange, Cointreau Cream, Ginger Shortbread





# Step Into Christmas Elton John Experience

Saturday 20th December | £57 Per Person

Get ready to light up the night with sparkle, song, and sensational style at our Step Into Christmas – Elton John Experience.

Join us for an unforgettable evening as our spectacular Elton John tribute act brings the legend to life with iconic hits like Rocket Man, I'm Still Standing, Tiny Dancer, and of course, Step Into Christmas. Expect dazzling costumes, feel-good vibes, and a show bursting with festive flair.

Raise a glass of our shimmering “Candle in the Wind” cocktail – a glamorous blend of sparkling wine, elderflower, lemon, and edible glitter to start the evening with a sparkle.

After the live show, the party continues with our resident DJ spinning iconic floor-fillers and festive anthems right through until 1am.

So dig out your sequins, channel your inner superstar, and get ready to Step Into Christmas like never before. It's the most fabulous time of the year!

## Starters

WINTER VEGETABLE SOUP  
Served In A Crusty Cob  
SMOKED SALMON & CREAM CHEESE  
Peeled Crevette, Lemon Gel, Parsley Oil,  
Wholemeal Toast  
WILD GAME TERRINE  
Black Forest Jam, Sourdough Croute

## Mains

ROAST TURKEY BREAST  
Confit Leg Stuffing, Pig In Blanket, Roasted  
Vegetables, Sprouts With Chestnuts & Bacon,  
Duck Fat Roast Potatoes, Yorkshire Pudding,  
Redcurrant Gravy  
SALMON FILLET  
Topped With A Scallop Mousse & Sea Herb Crumb,  
Glazed Chantilly Carrots & Mixed Greens, Baby  
Saffron Potatoes, Chive Beurre Blanc  
ROOT VEGETABLE & CHESTNUT WELLINGTON  
Potato Terrine, Vegetable Medley,  
Butternut Squash Cream

## Desserts

TRADITIONAL PLUM PUDDING  
Brandy Sauce, Red Currents  
BLACK FOREST ROULADE  
Drunken Cherries, Cherry Gel,  
Cherry Meringue Crumb, Chantilly Cream  
CLEMENTINE POSSET  
Candied Orange, Cointreau Cream,  
Ginger Shortbread





# Bingo Bells - A Christmas Party

Friday 12th December, 7:00pm until late | £45 per person

- Get ready for an unforgettable night of Christmas fun at our Christmas Bingo Night with the one and only DJ Baz Todd! This fabulous event will have you laughing, dancing, and shouting "Bingo!" as we celebrate the holiday season in style.

Eyes down at 7:00pm as the evening kicks off with a glass of fizz or a bottle of beer to get you in the festive spirit. Enjoy a delicious festive buffet filled with seasonal treats to keep you fuelled throughout the night. Then, take your seat as DJ Baz Todd takes the stage for a Christmas Disco Bingo experience like no other!

Expect all your favourite Christmas tunes mixed with the thrill of Bingo for a night of unique entertainment. After the Bingo excitement, let the festive vibes continue with dancing until 1:00am, as DJ Baz Todd keeps the party going with a selection of Christmas classics and dance floor hits.

This event is sure to be a highlight of the festive season, with plenty of laughs, music, and Christmas cheer. Tickets are only £45 per person — but spaces are limited, so be sure to book quickly to secure your place!

## Hot Buffet

Scotch Broth  
Turkey Pakora, Spiced Cranberry Chutney  
Mini Scouse Suet Puddings, Honey & Mustard Glazed Ham  
Mini Yorkshire Pudding, Pigs In Blankets  
Beef Stroganoff, Roasted Root Vegetables, Wild Rice  
Cauliflower & Three Cheese Bake  
Duck Fat Roasted Potatoes, Vegetable Chow Mein  
Mrs. Kirkham's Mature Cheddar Stuffed Potato Skins  
Buttered New Potatoes, Proper Gravy

## Cold Table

A Selection Of Bread, Sliced Cured Meats  
Hot Smoked Salmon, Oak Smoked Salmon  
Marinated Prawns, Beetroot & Goats Cheese Salad  
Clementine Rice Salad, Melon & Parma Ham Salad  
Sprout Slaw, Mixed Leaves, Sliced Fruit Platters  
Various Chutneys & Sauces

## Dessert Table

Black Forest Yule Log  
Classic Plum Pudding, Brandy Sauce  
Apple, Blackberry & Cinnamon Pie  
Winter Berry Cheesecake, Profiteroles, Chocolate Sauce  
Clementine Fool, Fresh Cream, Vanilla Custard





# Fairway Christmas Day Dining

• The Fairway Grill | Table bookings from 12:30pm – 3:30pm  
Adults £115 | Young Adults (13-17yrs) £105

This Christmas, experience the elegance and sophistication of our Christmas Day Dining at the Fairway Grill — the perfect setting for a refined festive celebration.

Your day begins with a glass of Champagne and delicate canapés upon arrival, setting the tone for a truly exceptional experience. Relax in the luxurious surroundings of the Fairway Grill as you indulge in a 4-course Christmas Day lunch, carefully crafted to delight your taste buds and enhance your festive celebration.

From the first course to the final dessert, every dish has been expertly prepared using the finest seasonal ingredients, bringing traditional Christmas flavours with a touch of elegance.

This exclusive event is for guests aged 13 and over, ensuring a more refined and intimate affair for those looking to enjoy a sophisticated Christmas experience.

Bookings are available from 12:30pm to 3:30pm, so whether you're planning a quiet, elegant family gathering or a special treat for yourself, this event promises to be an unforgettable way to enjoy Christmas Day.

• A Selection Of Canapes On Arrival  
A Selection Of Breads, Oils And Butters On The Table

## Starters

ROASTED CAULIFLOWER SOUP  
Ruby Lancashire Croute, White Truffle Oil  
GLAZED FOIE GRAS PARFAIT  
Kumquat Marmalade, Toasted Brioche  
BEETROOT CURED SALMON & TIGER PRAWNS  
Bloody Mary Gel, Compressed Cucumber, Picked Cucumber,  
Marie Rose Sauce, Sour Dough Croutes  
SALT BAKED CELERIAC  
Celeriac Crisp, Pickled Celeriac, Burnt Celeriac Puree,  
Onion Seed Brittle, Dill Oil

## Mains

ROAST TURKEY BREAST  
Confit Leg Stuffing, Pig In Blanket, Roasted Vegetables, Sprouts With Chestnuts &  
Bacon, Duck Fat Roast Potatoes, Yorkshire Pudding, Redcurrant Gravy  
BEEF WELLINGTON  
Creamed Potato, Baby Leeks, Carrots & Turnip, Celeriac Puree, Port Wine Jus  
PAN FRIED TURBOT  
Tempura Oyster, King Scallops, Sauté Sea Herbs, Saffron Potatoes, Caviar Cream  
ROOT VEGETABLE & CHESTNUT WELLINGTON  
Potato Terrine, Baby Vegetables, Creamed Spinach, Butternut Squash Cream Sauce

## Desserts

TRADITIONAL PLUM PUDDING  
Brandy Sauce, Red Currents  
APPLE & CINNAMON TARTE TATIN  
Bramley Apple Crisp, Cinnamon Ice Cream  
CHOCOLATE & CLEMENTINE DELICE  
Blackberry Gel, Aerated Chocolate, Orange Crisp  
ESPRESSO MARTINI CHEESECAKE  
Cherry Compote, Espresso Martini Chaser

A Selection Of Local Cheese, Chutney & Biscuits On The Table





# Christmas Day Carvery

Ambassador Suite | Bookings from 12:30pm – 3:00pm  
Adults £105 | Children £55 | Infants £20

Celebrate the magic of Christmas with a Family Christmas Day Carvery in our beautifully decorated Ambassador Suite — the perfect setting for a festive feast with your loved ones.

Your Christmas celebration begins with a glass of prosecco or a refreshing mocktail upon arrival, setting the tone for an indulgent afternoon of food and fun. Enjoy a stunning deli starter table, brimming with a selection of festive treats and fresh, seasonal delights to excite your taste buds.

Then, it's time for the star of the show - a luxurious carvery main course, featuring all the traditional favourites: succulent turkey, glazed ham, and mouth-watering pigs in blankets, accompanied by a selection of seasonal vegetables, stuffing, and all the trimmings that make Christmas dinner so special.

No Christmas feast would be complete without a sweet ending, so get ready to indulge in our dessert table, a dazzling spread of festive cakes, pastries, and treats - truly a feast for the eyes and the taste buds.

As a special treat for the little ones, each child will receive a gift from Santa to make the day even more magical\*.

It's a Christmas Day to remember, filled with delicious food, laughter, and cherished moments. Book your place today and let us take care of the rest — leaving you free to enjoy every festive moment.

\*Santa will not be there on the day

## Buffet Menu

### STARTER TABLE

Scotch Broth, Chicken Liver Pate, Cranberry Jelly  
Sliced Cured Meats, Wild Game Terrine  
Hot Smoked Salmon, Oak Smoked Salmon  
Marinated Prawns, Beetroot & Goats Cheese Salad  
Clementine Rice Salad, Melon & Parma Ham Salad  
Sprout Slaw, Mixed Leaves  
Sliced Fruit Platters, Warm Breadbasket  
Various Chutneys & Sauces

### MAIN TABLE

Butter Glazed Turkey Breast, Game Suet Pudding  
Honey & Mustard Glazed Gammon  
Root Vegetable & Chestnut Wellington  
Yorkshire Pudding, Confit Turkey Leg Stuffing  
Chipolata Wrapped In Bacon, Duck Fat Roast Potatoes  
Buttered Mash Potato, Roasted Vegetables  
Cauliflower Cheese, Sage & Onion Crust  
Sprouts, Chestnuts & Bacon, Sauté Greens  
Carrot & Swede Mash, Proper Meat Gravy  
Various Sauces And Chutneys

### DESSERT TABLE

Black Forest Yule Log  
Classic Plum Pudding, Brandy Sauce  
Apple, Blackberry & Cinnamon Pie  
Winter Berry Cheesecake  
Profiteroles, Chocolate Sauce  
Clementine Fool, Fresh Cream  
Vanilla Custard





# Boxing Day

The Fairway Grill | Open from 12:30pm to 8:00pm  
Adults £38 | Children (3-12yrs) £20

This Boxing Day, unwind and enjoy a laid-back, leisurely day at The Fairway Grill — the perfect place to relax and catch up with family and friends after the excitement of Christmas Day.

We're open from 12:30pm to 8:00pm, with bookings available throughout the day. Whether you're looking to extend the festive celebrations or simply enjoy a quieter moment together, our 3-course Boxing Day meal offers the perfect chance to indulge in a delicious, hearty meal in a relaxed atmosphere.

Take a step back from the holiday rush and savour the festive flavours with a delightful menu that's sure to please all ages. It's a great opportunity to relax, recharge, and enjoy the company of your loved ones in a warm, inviting setting.

**A relaxed atmosphere to unwind after Christmas Day**  
**A 3-course meal with delicious seasonal dishes**  
**Perfect for family and friends to catch up and enjoy a festive meal together**

Treat yourself to a Boxing Day feast in the comfortable surroundings of the Fairway Grill, and let us take care of the cooking while you sit back and enjoy the holiday season.

## Starters

- WINTER VEGETABLE SOUP  
Crusty Roll
- PRAWN COCKTAIL  
Bloody Mary Gel Marie Rose Sauce, Brown Bread & Butter
- CHICKEN LIVER PATE  
Orange Chutney, Toasted Brioche
- TEA SMOKED DUCK  
Blackberry Gel, Fresh Blackberries, Toasted Sourdough, Micro Salad
- CARROT & CHICKPEA FALAFEL  
Mango & Onion Seed Chutney, Mint Yogurt, Pomegranate, Coriander Cress

## Mains

- RARE ROAST BEEF  
Duck Fat Roast Potatoes, Roasted Root Vegetables, Sauté Greens, Yorkshire Pudding, Red Wine Gravy
- PAN FRIED SEABASS  
Bok Choy, Soy Glazed Needles, Start Anise Carrots, Coriander Oil
- LAMB SHANK  
Buttered Mash Potato, Minted Peas, Red Current Jus
- CHICKEN FILLET  
Pont Neuf Potatoes, Sauté Kale, Baby Carrots, Peppercorn Sauce
- PUMPKIN & RICOTTA RAVIOLI  
Rich Tomato Sauce, Toasted Pumpkin Seeds

## Desserts

- DARK CHOCOLATE DELICE  
Raspberry Sorbet, Raspberry Crumb, Raspberry Gel
- WARM PEAR FRANGIPANE TART  
Earl Grey Ice Cream, Salted Caramel Sauce
- LEMON POSSET  
Berry Meringues, Candied Lemon
- STICKY TOFFEE PUDDING  
Toffee Sauce, Brandy Snap Crisp, Vanilla Bean Ice Cream
- A SELECTION OF LOCAL CHEESE  
Chutney & Biscuits



# Festive Wreath Making Workshop

Add a personal touch to your Christmas décor and enjoy a wonderfully festive experience at one of our hugely popular wreath-making classes.

## £50 per person – includes:

- All materials, tools & decorations
- Your own handmade wreath to take home
- A glass of festive fizz
- Seasonal cakes
- Free-flowing tea & coffee

## Workshop Dates:

Thursday 4th December | 7pm – 9pm  
Sunday 7th December | 2pm – 4pm  
Sunday 14th December | 2pm – 4pm

Led by expert florists in a warm and relaxed setting it's the perfect way to get into the Christmas spirit.

Spaces are limited and fill quickly – book early to avoid disappointment!

# Formby Hall Christmas Market

Sunday 23rd November 2025 | 11am – 3pm

Back by popular demand – our hugely loved Christmas Market returns for another magical day of festive fun!

100+ stalls filled with unique Christmas crafts, wellbeing treats, delicious food & drink, and perfect gift ideas – there's something for everyone!

A very special guest is flying in...

The Big Man himself will be making a stop with his trusty Master Elf, ready to meet the kids and spread plenty of Christmas cheer.

Our Festive BBQ will be sizzling all day long – so you can shop, eat, and soak up the seasonal atmosphere all in one place.

A perfect day out for the whole family – mark your calendar and kick off the Christmas season in style at Formby Hall!





# The Grandeur of Midnight

New Year's Eve Gala Dinner – Fairway Grill

Adults Only Black Tie Event | Arrivals from 7:00pm onwards | £125 per person

Includes  
Firework  
Display

Step into a night of elegance and celebration at The Grandeur of Midnight, our exclusive New Year's Eve Gala Dinner held in the stylish surroundings of Formby Hall's Fairway Grill.

Your evening begins with a champagne and canapé reception, setting the stage for a night of glamour and indulgence. You'll then be treated to a sumptuous 6-course gala dinner, expertly curated with the finest seasonal ingredients and perfectly paired wines\*

Entertainment for the evening comes from the soulful and energising Lance Gold, performing all the best-loved soul and Motown hits – guaranteed to get the party started and keep the dancefloor alive.

As the clock strikes midnight, head to the terrace and raise a glass for a champagne toast while enjoying a spectacular fireworks display lighting up the night sky — the perfect way to welcome the New Year in unforgettable style.

The celebration continues with our resident DJ keeping the energy high until 1:00am, ensuring the evening ends on a high note.

Celebrate in style, dance into the New Year, and make memories to last a lifetime. Tickets are limited – book now to secure your place at this extraordinary event. \*Wine pairing menu additional cost

## Menu

A SELECTION OF CANAPES ON ARRIVAL

PAN FRIED SCALLOP

Sweetcorn Puree, Charred Sweetcorn,

Scallop Roe Dust, Green Oil

SEARED KING OYSTER MUSHROOM

Mushroom Duxelles, Toasted Pine Kernels, Truffle Oil (VG)

VENISON CARPACCIO

Blackberries, Pickled Shallots, Caper Berries,

Blackberry Gel, Onion Crisp

GOLDEN BEETROOT

Pickled Beets, Balsamic Gel, Whipped Vegan Feta,

Beetroot Crisps (VG)

WARM LOBSTER & KING PRAWN SALAD

Mango And Chilli Salsa, Lobster Oil, Coriander Cress

CARROT & CHICKPEA FALAFEL

Mango & Onion Seed Chutney, Pomegranate, Micro Salad (VG)

TREACLE CURED FILLET OF BEEF

Potato & Beetroot Dauphinoise, Artichoke Puree, Sauté Spinach,

Glazed Baby Vegetables, Maderia Jus

PAN FRIED POTATO GNOCCHI

Wild Mushrooms, Salt Baked Celeriac, Shaved Truffle, Truffle Espuma

LINDT CHOCOLATE TRUFFLE FONDANT

Pistachio Brittle, Fresh Raspberries, Clotted Cream Ice-Cream

CREAMY LEMON CHEESECAKE

Oat Crumb Base, Candied Lemon, Strawberry Gel,

Fresh Strawberries, Strawberry Crisps

A Selection Of Local Cheese, Chutney & Biscuits

On The Table





# New Year's Eve Family Celebration

Ambassador Suite | Adults £70 | Children (3-17yrs) £45

Ring in the New Year with your loved ones at our New Year's Eve Family Celebration in the Ambassador Suite - a fantastic event for all ages to end the year in style!

Kick off the evening with a delicious buffet, offering a wide selection of food to suit everyone's taste. Whether you're enjoying time with family or friends, it's the perfect way to fuel up before a night full of fun.

The festivities continue with children's entertainment, including a mini disco and games that will keep the younger ones entertained, dancing, and laughing all night long.

As the clock strikes midnight, head to the balcony and raise a glass while enjoying a spectacular fireworks display lighting up the night sky — the perfect way to welcome the New Year in unforgettable style.

As the clock counts down, the fun doesn't stop — our resident DJ will take the evening up to 12:30am to keep the party going, ensuring everyone has a blast as you welcome in the New Year!

This event is expected to sell out quickly, so be sure to book your tickets now and make this New Year's Eve unforgettable for the whole family.

## Buffet Menu

### STARTER TABLE

Roasted Tomato & Basil Soup  
Brussels Pate, Sliced Cured Meats  
Wild Game Terrine, Gin Cured Salmon  
Marinated Mussels & Prawns, Heirloom Tomato  
& Burrata Salad  
Singapore Rice Noodle Salad, Moroccan Cous Cous  
Red Cabbage Slaw, Mixed Leaves  
Sliced Fruit Platters, Warm Breadbasket  
Various Chutneys & Sauces

### MAIN HOT BUFFET

Glazed Gammon  
Tikka Marinated Chicken Thighs, Scouse Suet Pies  
Rare Roast Sirloin, Panko Breaded Buttermilk Chicken  
Sweet And Sour Tofu, Roasted New Potatoes  
Sauté Green, Orange Glazed Carrots  
Pilau Rice, Soy Noodles  
Mrs. Kirkham's Mature Cheddar Stuffed Potato Skins  
Red Wine Jus

### DESSERTS

Lemon Meringue Roulade  
Raspberry Cranachan, Chocolate Brownie Truffles  
Orange Choux Buns, Strawberry Cheesecake  
Fresh Cream, Vanilla Ice Cream





# Be Our Guest This Christmas

Embrace the joy of the holidays with one of our residential Christmas or New Year breaks at Formby Hall. Whether you're escaping for a peaceful retreat or looking to celebrate in style, our luxurious rooms, festive dining, and seasonal entertainment offer the perfect setting for a magical stay.

## FESTIVE RESIDENTIAL PACKAGES

### CHRISTMAS RESIDENTIAL TWO-NIGHT BREAK

Arrival Christmas Eve  
Festive Afternoon Tea on arrival  
Festive Buffet on both nights  
Overnight stay for two nights  
Full English Breakfast  
Christmas Gift  
**£500 per double room two guests**  
**£399 per single room**

### NEW YEAR'S EVE GALA ONE NIGHT

New Years Eve Gala Dinner  
Overnight Stay  
Full English breakfast  
**£499 per double room two guests**

### NEW YEAR'S RESIDENTIAL TWO-NIGHT BREAK

Arrival New Years Eve  
New Years Eve Gala Dinner  
Three course dinner on New Years Day  
Overnight stay for two nights  
Full English breakfast  
**£719 per double room two guests**

### NEW YEAR'S EVE FAMILY ONE NIGHT

New Years Family Event  
Overnight Stay  
Full English breakfast  
**£529 family room for 2 adults and 2 children**  
**£450 family room for 2 adults and 1 child**



# IT'S THE SMALL PRINT, BUT STILL IMPORTANT

## TERMS & CONDITIONS

### PARTY NIGHTS / FESTIVE BEATS / BINGO NIGHT / TRIBUTE NIGHTS

- All guests required to pay a £10 non-refundable deposit per person upon booking.
- Full payment 28 days prior to event date (non-refundable after full payment made).
- Deposits lost cannot be used towards the final payment, if guests cancel, they lose the £10 deposit.
- Pre-order will be required for sit-down meals no later than 28 days prior to event date.
- All dietary and allergens required no later than 28 days to event date.

### LUNCH WITH SANTA / BREAKFAST WITH SANTA

- All guests required to pay a £10 non-refundable deposit per person upon booking.
- Full payment 28 days prior to event date (non-refundable after full payment made).
- Deposits lost cannot be used towards the final payment, if guests cancel, they lose the £10 deposit.
- All dietary and allergens required no later than 28 days to event date.
- Santa will provide a chocolate selection box per child – please advise any allergies to this no later than 28 days prior.

### FROZEN EVENT

- Full payment at the time of booking, non-transferable and non-refundable
- All dietary and allergens required no later than 28 days to event date.

### CHRISTMAS DAY EVENTS

- All guests required to pay a £10 non-refundable deposit per person upon booking.
- Full payment 28 days prior to event date (non-refundable after full payment made).
- Deposits lost cannot be used towards the final payment, if guests cancel, they lose the £10 deposit.
- Pre-order will be required for sit-down meals no later than 28 days prior to event date.

- All dietary and allergens required no later than 28 days to event date.
- Santa will leave a present per child for the Carvery Event – please advise children's age and name no later than 28 days prior.
- The lunch in the Fairway Grill is for over 13yrs only.

### BOXING DAY

- Bookings made from 12:30pm – 8pm.
- All guests required to pay a £10 non-refundable deposit per person upon booking.
- Full payment 28 days prior to event date. (non-refundable after full payment made)
- Deposits lost cannot be used towards the final payment, if guests cancel, they lose the £10 deposit.
- No pre-order required, all orders will be taken on the day.

### NEW YEARS EVE EVENTS

- All guests required to pay a £10 non-refundable deposit per person upon booking.
- Full payment 28 days prior to event date (non-refundable after full payment made).
- Deposits lost cannot be used towards the final payment, if guests cancel, they lose the £10 deposit.
- Pre-order will be required for sit-down meals no later than 28 days prior to event date.
- All dietary and allergens required no later than 28 days to event date.
- The event in the Fairway Grill is for over 13yrs only.
- Black Tie dress for the Gala Dinner in the Fairway Grill.

- Fireworks will take place just before the clock strikes 12 mid-night (this is weather dependent and will only go ahead if safe to do so. No monies will be refunded or compensation given if the fireworks do not go ahead due to weather conditions).

### RESIDENTIAL PACKAGES

- £100 deposit per room with full payment due no later than 28 days prior to arrival. (non-refundable after full payment made).
- Deposits are non-refundable and non-transferable.
- Full payments are non-refundable and non-transferable
- All pricing is based on Classic Rooms, supplements will apply for superior rooms.
- Family rooms are based on Superior Room categories with sofa beds for children.
- All guests have access to the Pool and Fitness facilities during their stay (reduced leisure operational hours over the festive and new year period – ask for more details).