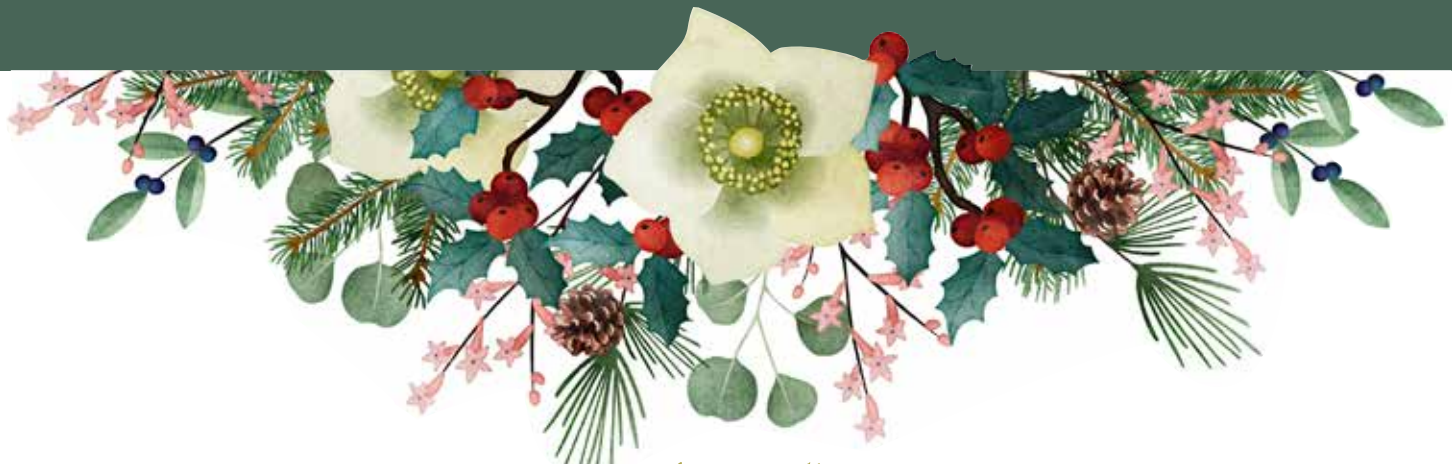


Christmas

and New Year

2026



Morley Hayes



Enjoy time well spent with Family and Friends, full of Christmas Cheer and Joy

Escape to Morley Hayes this Christmas and experience a festive season like no other.

Celebrate in style with friends, family or work colleagues at one of our fabulous Christmas events.

Enjoy delicious festive dining, drinks and afternoon tea menus – especially created with seasonal ingredients and festive cheer in mind.

Create unforgettable Christmas memories with our special Santa events starting in November and continuing throughout December – including visits from Father Christmas for the children.

There's something for everyone at Morley Hayes!



FESTIVE EVENTS

Winter Weddings at Morley Hayes	4
Christmas Gift Ideas	5
Morley Hayes Hotel Special Overnight Stays	6
Derby Cathedral Advent and Stay	7
Smalley Church Carols by Candlelight and Stay	7
Derby Cathedral Carols and Stay	7
Breakfast and Brunch in the Dovecote Restaurant	8
Sunday Lunch in the Dovecote Restaurant	9
Afternoon Tea in the Dovecote Restaurant	10
Festive Afternoon Tea Delivery	10
Dinner in the Dovecote Restaurant	11
Large Party Dinner in the Dovecote restaurant	12
Letters to Santa	13
Santa's Family Breakfast	14
Santa's Christmas Eve Family Breakfast	15
Santa's Family Lunch	16
Princess and Superhero Christmas Party	17
Children's Twilight Disco Party	18
'Twas the Night Before Christmas Pyjama Party	19
Stir up Sunday by Rachel Green	20
Wreath Making Workshop with Floral Media	21
Christmas Flower Demonstration by Jonathan Moseley	22
Festive Sing-a-Long Lunch	23
Musical Prosecco Afternoon Tea	24
Private Festive Lunch	25
Old Stables Bar Private Hire	26
The Barns Private Hire	27
Candlelit Festive Dinner and Disco Party	28
Bublé Tribute Night	29
Dance the Decades	30
Candlelit Festive Cracker Party	31
Elf Comedy Murder Mystery	32
Motown Tribute Night	33
Carols Around the Christmas Tree	34
Winter Solstice Walk	35
Christmas Day Lunch	36
Boxing Day Lunch in the Dovecote Restaurant	37
Family Boxing Day Lunch in the Granary Loft	38
Elvis Tribute Night	39
Winter Walk	40
Whitney Wednesday Tribute Night	41
New Year's Eve Buffet and Dance	42
New Year's Eve Black Tie Dinner Dance	43
New Year's Eve Dinner in the Dovecote Restaurant	44
Banish the Winter Blues party	45
Champagne Tasting Evening in the Dovecote Restaurant	46
Terms and Conditions	47



WINTER WEDDING SPECIAL PACKAGES

CONFETTI & CANDLELIGHT WEDDING

A special winter wedding package offering couples the opportunity to enjoy a later wedding ceremony followed by a romantic candlelit dinner party

Inclusive of:

Ceremony room hire

A Winter Prosecco cocktail on arrival

Three-course wedding menu with coffee and a glass of house wine with the meal

A glass of Prosecco to toast

Candelabras for your reception tables

Sparklers and confetti for your guests to create magical photographs

Complimentary suite for the night of your wedding

from £90.75 per person (2026)

For every 20 guests you'll receive a complimentary executive bedroom – 2025 bookings only, between 27th and 30th December

from £96.00 per person (2027)

Available any day in November and January and between the 27th and 30th December

WINTER WONDERLAND WEDDING

A truly magical setting for your winter wedding.
Let the warmth and sparkling decorations enhance your theme and add to the occasion.

Inclusive of:

Ceremony room hire

A Winter Prosecco cocktail on arrival

Three-course wedding menu with coffee and a glass of house wine with the meal

A glass of Prosecco to toast

Candelabras for your reception tables

Wedding bells and snow machine

A local harpist or a Santa's sleigh ride from the hotel

Complimentary suite for the night of your wedding

from £99.00 per person (2026)

from £104.50 per person (2027)

Available any day from the end of November to the 30th December – excluding Christmas Eve, Christmas Day and Boxing Day

For further information telephone 01332 782005 for an appointment to join one of our events team for a glass of fizz, and a private viewing of Morley Hayes

WINTER WEDDING VIEWING DAY
Sunday 3rd January 2027 – 11.00am until 2.00pm – Free Admission

CHRISTMAS GIFT IDEAS



Spoil your family and friends with our MORLEY HAYES GIFT VOUCHERS

Morley Hayes gift vouchers are available for use throughout the complex – from dining in the Dovecote Restaurant, the Roosters Bar Restaurant, a round of golf, afternoon tea or champagne breakfast, to a night of luxury in our 4-star hotel.

These can be purchased from our hotel reception, events office, golf shop, or our online shop.

MORLEY HAYES GOLF SHOP

Swing by our Golf Shop this Christmas

We're here to help you find the perfect gift for the golfer in your life. From stylish apparel, cutting-edge accessories or, as a perfect stocking filler, a voucher for a basket of balls to use on our Driving Range.

Our shop is perfect for gifts that are sure to suit any golfer. Whether they're a seasoned pro or just getting into the swing of things, we have something for every level of expertise.



For further information please visit www.morleyhayes.com or telephone 01332 782001

MORLEY HAYES HOTEL

Spoil yourself over Christmas with a stay in our award-winning hotel

CHRISTMAS EVENT STAY OVER

Special bed and breakfast rates available when attending any of our Christmas events.

from £96.00 per person*
based on an executive room

NEW YEAR'S EVE

from £110.00 per person*
based on an executive room



FAMILY AND FRIENDS ROOM OFFER

Ideal for accommodating extra guests over the festive season.
This special room-only offer is available on Christmas Eve, Christmas Day and Boxing Day.

from £70.00 per room
based on an executive room

from £90.00 per room
based on a superior room

from £125.00 per room
based on a suite

DECEMBER SUNDAY NIGHT SPECIAL

Three-course dinner in our award winning Dovecote Restaurant and Bed & Breakfast in our luxury 4 star hotel

from £120.00 per person*
based on an executive room

TWIXMAS BREAK

Special bed and breakfast rates available
27th to the 30th December

Take some well-earned R&R and recharge your batteries before the New Year at our luxury 4-star hotel

from £96.00 per person*
based on an executive room

JANUARY AND FEBRUARY HOTEL SPECIAL

Available Friday, Saturday and Sunday
(excluding St Valentine's evening)

Three-course dinner in our award winning Dovecote Restaurant and Bed & Breakfast in our luxury 4 star hotel.

from £99.00 per person*
based on an executive room

**£40.00 single supplement*

For further information please visit www.morleyhayes.com or telephone 01332 780480 and select option 3

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DERBY CATHEDRAL ADVENT AND STAY

Sunday 29th November

SMALLEY CHURCH CAROLS BY CANDLELIGHT AND STAY

Sunday 13th December

DERBY CATHEDRAL CHRISTMAS CAROL SERVICE AND STAY

Wednesday 23rd December

Start your visit to Morley Hayes with a traditional afternoon tea.

Afterwards, we'll transport you to the service of your choice at either the magnificent Cathedral Church of All Saints in Derby where you will enjoy either their Advent Service or Christmas Carol Service or, alternatively, Carols by Candlelight at St. John the Baptist Church in Smalley village.

After the service we'll transport you back to Morley Hayes where you will enjoy a glass of house champagne served at your table in the Dovecote Restaurant before ending your day with a sumptuous three-course dinner.

Relax in your overnight accommodation in an executive bedroom at our luxury 4-star hotel including a hearty full English breakfast the following morning.

£179.00 per person*
sharing an executive twin or double room

£179.00 per person*
sharing an executive twin or double room

£179.00 per person*
sharing an executive twin or double room



£40.00 single supplement

For further information please visit www.morleyhayes.com or telephone 01332 780480 and select option 3

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Experience an extra special Christmas-time Champagne Breakfast and Brunch served in our two AA rosette Dovecote Restaurant

Available Wednesday to Saturday throughout December until the 24th December and Tuesday 22nd December
9.00am until 12.00 Wednesday-Friday | 10.00am until 12.30pm Saturday

CHAMPAGNE BREAKFAST & BRUNCH

£39.00 per person

includes a luxury Christmas cracker

ON ARRIVAL

A glass of chilled Champagne or non-alcoholic sparkling wine and freshly squeezed orange juice

TO BEGIN

Toasted sourdough, croissant, strawberry jam, marmalade and butter

TO FOLLOW

Greek yoghurt mixed seeds and nuts, Morley Hayes' honey v

Mango and passion fruit croissant tart white chocolate v

Smoked salmon homemade English muffin, lemon crème fraiche

Lyonnaise salad smoked bacon, black pudding, poached hen's egg, croutons

MAIN COURSE

Full English breakfast Derbyshire pork and apple sausage, dry cured back bacon, fried egg, slow roasted vine tomato, black pudding, portobello mushroom, baked beans, hash brown, fried bread

Ham hock, gherkin and Gruyère brioche melt fried duck egg

Mediterranean eggs chorizo, pickled chilli and red onion, toasted sour dough

Rump Cap Steak of Allsop Brothers' Dexter beef (served pink)
either with fried egg, hash brown, cherry tomatoes, chimichurri
or with French fries and chimichurri or peppercorn sauce

Barbecued Persian chicken avocado vierge, feta, sweetcorn salsa

Banana waffles Bailey's salted caramel, pecan nuts, chocolate v

TO FINISH

Freshly brewed cafetiere of coffee or loose-leaf Derbyshire tea

These menus require deposit payment – see terms and conditions B1

THE DOVECOTE BREAKFAST & BRUNCH

£28.50 per person

includes a luxury Christmas cracker

TO BEGIN

Greek yoghurt mixed seeds and nuts, Morley Hayes' honey v

Mango and passion fruit croissant tart white chocolate v

Smoked salmon homemade English muffin, lemon crème fraiche

Lyonnaise salad smoked bacon, black pudding, poached hen's egg, croutons

MAIN COURSE

Full English breakfast Derbyshire pork and apple sausage, dry cured back bacon, fried egg, slow roasted vine tomato, black pudding, portobello mushroom, baked beans, hash brown, fried bread

Ham hock, gherkin and Gruyère brioche melt fried duck egg

Mediterranean eggs chorizo, pickled chilli and red onion, toasted sour dough

Rump Cap Steak of Allsop Brothers' Dexter beef (served pink)
either with fried egg, hash brown, cherry tomatoes, chimichurri
or with French fries and chimichurri or peppercorn sauce

Barbecued Persian chicken avocado vierge, feta, sweetcorn salsa

Banana waffles Bailey's salted caramel, pecan nuts, chocolate v

EXTRAS

Mini breakfast pastries with jams and preserves	£6.50
Toasted sourdough with butter and preserves	£5.50
Fresh baked butter croissant	£5.50
Portion of French fries	£5.00
Spinach, leek and Gruyère gratin	£6.50

Vegetarian, vegan and special diet menus are available on request

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SUNDAY LUNCH in the Dovecote Restaurant

Enjoy an extra special Sunday lunch served in our two AA rosette Dovecote Restaurant

Available every Sunday from 29th November until 20th December | Served 12 noon until 4.00pm

£47.00 per person

includes a three-course lunch and a luxury Christmas cracker

MENU

STARTERS

Parsnip velouté
Stilton, chive oil, walnuts, freshly baked bread v

Chicken and duck liver parfait
fig compote, brioche loaf

Warm potato salad
truffle, leeks v

Smoked salmon
horseradish crème fraiche, pickled radicchio

MAIN COURSE

Traditional roast turkey
Old English chipolata sausage wrapped in bacon, sage and onion stuffing

Roast sirloin of Derbyshire beef
Yorkshire pudding, gravy £5.00 beef supplement

Gilthead bream
wilted spinach, caper and shrimp beurre blanc

Tamworth pork steak (8oz)
celeriac and apple puree, pickled blackberry

Salt baked celeriac
butternut squash, cep puree, Madeira sauce v

Inclusive of seasonal vegetables and potatoes

PUDDING

Mrs Allsop's own recipe homemade Christmas pudding
dark rum sauce or clotted cream ice cream

Chocolate profiteroles
milk ice cream, candied walnuts v

Fig and apple crumble tart
Morley Hayes' honey, vanilla cream v

Blackcurrant, cassis, apple cake trifle

Two British cheeses, crackers and fruit bread, celery, grapes, quince jelly

Vegetarian, vegan and special diet menus are available on request



This menu requires deposit payment – see terms and conditions B1

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AFTERNOON TEA

in the Dovecote Restaurant

Enjoy a sumptuous afternoon tea in our two AA rosette Dovecote Restaurant

Every Wednesday, Thursday, and Friday throughout December until the 18th and including Saturday 5th and Saturday 12th December

Served 2.00pm until 4.00pm

£29.50 per person

includes a luxury Christmas cracker

A SELECTION OF MORLEY HAYES TEA SANDWICHES

Coronation turkey, mango, apricot and watercress
Roast sirloin of Derbyshire beef, horseradish sauce
Smoked salmon, lemon butter
Egg mayonnaise and cress v

SWEET TREATS

Homemade fruit and plain scones served with raspberry jam and clotted cream v

Mince pies

A selection of homemade cakes

Freshly brewed coffee or Derbyshire loose-leaf tea

SAVOURY AFTERNOON TEA

£5.50 supplement per person

Warm sausage roll

Owen Taylor's huntsman pie and piccalilli

This menu requires deposit payment – see terms and conditions B1

FESTIVE AFTERNOON TEA DELIVERY

Every Wednesday, Thursday and Friday throughout December until the 18th and Saturday 5th and Saturday 12th December

Enjoy our Festive Afternoon Tea in the comfort of your own home; either delivery to your door or collection is available.

£29.50 per person

includes afternoon tea, a luxury Christmas cracker and Christmas napkin

Please order at least 24 hours in advance
Minimum of two people

A SELECTION OF MORLEY HAYES TEA SANDWICHES

Coronation turkey, mango, apricot and watercress

Roast sirloin of Derbyshire beef, horseradish sauce

Smoked salmon, lemon butter

Egg mayonnaise and cress v

SWEET TREATS

Homemade fruit and plain scones served with raspberry jam and clotted cream v

Mince pies

A selection of homemade cakes
Yorkshire tea bag

SAVOURY AFTERNOON TEA

£5.50 supplement per person

Warm sausage roll
Owen Taylor's huntsman pie and piccalilli

Free delivery within a five-mile radius and Derby City Centre.
To place an order please call the dedicated line on 01332 782007.

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DINNER in the Dovecote Restaurant

Enjoy your festive favourites specially prepared by our head chef, and bring everyone together for an extra special dinner served in our two AA rosette Dovecote Restaurant; includes a luxury Christmas cracker.

Served Thursday to Sunday from Friday 27th November until the 20th December, and Tuesday 22nd, Wednesday 23rd and Thursday 24th December | 6.30pm until 9.00pm

SMALL PLATES

Gordal olives v £5.75
Boneless sticky Vietnamese chicken wings £8.00
Mushroom parfait shiitake, focaccia v £7.75
Pork croquettes spiced plum and ginger jam £8.50
Freshly baked mini loaf whipped salted butter v £6.75

STARTERS

Parsnip velouté Stilton, chive oil, walnuts, freshly baked bread v £11.25
Chicken and duck liver parfait fig compote, brioche loaf ... £15.25
Warm potato salad truffle, leeks v £13.50
Smoked salmon horseradish crème fraiche, pickled radicchio £15.75
Scallops pancetta crumb, cider sauce £17.00

SIDES

Triple cooked chips v £5.75
Triple cooked chips truffle mayonnaise and Old Winchester v £7.75
Brussels sprouts v £6.25
Fried sprouts with sriracha butter, hazelnuts and sesame v £7.00
Spinach, leek and Gruyère gratin v £6.50
Maple syrup roasted heritage carrots and parsnip v £6.50
Cauliflower cheese bacon crumb £6.50
Roasted garlic and thyme chestnut mushrooms £6.50
Old English chipolata sausage wrapped in bacon £8.00
Roast Château potatoes v £6.50
Rocket and parmesan salad v £6.50
Peppercorn sauce v £4.50
Chimichurri sauce v £4.00
Bearnaise sauce v £4.50

MAIN COURSE

Traditional roast turkey Old English chipolata sausage wrapped in bacon, Roast Château potatoes, Brussels sprouts, sage and onion stuffing £29.95
Derbyshire sirloin steak (10oz) triple cooked chips, roasted cherry vine tomatoes, watercress £37.00
Cote De Boeuf (28oz) large prime ribeye steak cooked on the bone for extra flavour, roasted cherry vine tomatoes, watercress, choice of two sides and two sauces (cooked pink or well done) for 2 people £92.00
Gilthead bream Thai green curry sauce, mango salsa, mussels, crispy potatoes £35.00
Creedy carver duck breast cherry and shallot purée, potato terrine £37.00
Tamworth pork steak (8oz) celeriac and apple purée, pickled blackberry, with a choice of one side £30.00
Salt baked celeriac butternut squash, cep purée, Madeira sauce v £25.00

PUDDING

Mrs Allsop's own recipe homemade Christmas pudding dark rum sauce or clotted cream ice cream £11.50
Chocolate profiteroles milk ice cream, candied walnuts v £11.50
Fig and apple crumble tart Morley Hayes' honey, vanilla cream v £11.50
Blackcurrant, cassis, apple cake trifle £11.50
Eccles cake whisky ice cream v £11.50
Four British cheeses crackers and fruit bread, celery, grapes, quince jelly £16.00

Vegetarian, vegan and special diet menus are available on request

This menu requires deposit payment – see terms and conditions B1

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LARGE PARTY DINNER

in the Dovecote Restaurant

Available for groups of 10+

Enjoy your festive favourites specially prepared by our head chef, and bring everyone together for an extra special dinner served in our two AA rosette Dovecote Restaurant; includes a luxury Christmas cracker.

Served Thursday to Sunday from Friday 27th November until the 20th December, and Tuesday 22nd, Wednesday 23rd and Thursday 24th December

6.30pm until 9.00pm

£57.00 per person
3 course meal

£67.00 per person
Small plates & 3 course meal
Glass of Prosecco or non-alcoholic sparkling wine
Gordal olives, freshly baked mini loaf, whipped salted butter and boneless sticky Vietnamese chicken wings

Vegetarian, vegan and special diet menus are available on require



This menu requires deposit payment – see terms and conditions B1

STARTERS

Parsnip velouté Stilton, chive oil, walnuts, freshly baked bread v
Chicken and duck liver parfait fig compote, brioche loaf
Warm potato salad truffle, leeks v
Smoked salmon horseradish crème fraiche, pickled radicchio
Scallops pancetta crumb, cider sauce

MAIN COURSE

Traditional roast turkey Old English chipolata sausage wrapped in bacon, Roast Château potatoes, Brussels sprouts, sage and onion stuffing

Derbyshire sirloin steak (10oz) triple cooked chips, roasted cherry vine tomatoes, watercress (£5.00pp supplement)
Cote De Boeuf (28oz) large prime ribeye steak cooked on the bone for extra flavour, roasted cherry vine tomatoes, watercress, choice of two sides and two sauces (cooked pink or well done) for 2 people (£14.00pp supplement)

Gilthead bream Thai green curry sauce, mango salsa, mussels, crispy potatoes

Tamworth pork steak (8oz) celeriac and apple purée, pickled blackberry, with a choice of one side

Salt baked celeriac butternut squash, cep purée, Madeira sauce v

Served with
Maple syrup roasted heritage carrots and parsnip v
Cauliflower cheese, bacon crumb
Rocket and parmesan salad v

PUDDING

Mrs Allsop's own recipe homemade Christmas pudding dark rum sauce or clotted cream ice cream
Chocolate profiteroles milk ice cream, candied walnuts v
Fig and apple crumble tart Morley Hayes' honey, vanilla cream v
Blackcurrant, cassis, apple cake trifle
Eccles cake whisky ice cream v
Four British cheeses crackers and fruit bread, celery, grapes, quince jelly (£4.00pp supplement)

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LETTERS TO SANTA

Saturday 28th November

Christmas is coming! You and your family can join us for traditional letter writing to let Santa know what your little ones really want for Christmas this year.

Post it in our special post box and with express delivery to Santa's workshop at the North Pole, it will be sure to reach him in time for the big day – you may even get a reply!

This is a great little activity for the family and a chance for the children to really get into the festive spirit with a disco followed by afternoon tea.

All children will receive a party bag full of festive novelties.

Arrival 1.00pm Last bar orders 4.00pm
Room to be vacated by 4.30pm

£34.50 adults

£19.50 children (under 12)

includes afternoon tea, a luxury Christmas cracker, disco and festive novelties

N.B. please bring your own high chairs/booster seats



AFTERNOON TEA MENU

A SELECTION OF MORLEY HAYES TEA SANDWICHES

Coronation turkey, mango, apricot and watercress
Baked ham and English mustard
Smoked salmon, lemon butter
Egg mayonnaise and cress v

SWEET TREATS

Homemade fruit and plain scones served with raspberry jam, and clotted cream v
Mince pies v
A selection of cakes

Freshly brewed coffee or tea

CHILDREN'S AFTERNOON TEA BOX

Cheddar cheese sandwich v
Baked ham sandwich
Pom bears v
Sausage roll
Festive iced biscuit v
Christmas cupcake v

Soft drink

MAKE IT EXTRA SPECIAL

Pre-order for your arrival

Glass of Mimosa £6.25 | Glass of Prosecco £6.40

Glass of House Champagne £11.95

This menu requires deposit payment – see terms and conditions C1 and C2

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SANTA'S FAMILY BREAKFAST

There's nothing more magical than children meeting Santa Claus. At Morley Hayes, they'll meet and spend time with him over a festive family breakfast as he makes a personal visit to each festively decorated table.

After breakfast you will be invited to join Santa Claus for some family photographs and your children will receive a very special present from him.

Arrival at 9.45am | Breakfast at 10.00am | Vacate 1.00pm

Saturday 5th December
£38.00 adults
£21.50 children (under 12)

Saturday 12th and 19th, Tuesday 22nd and Wednesday 23rd December
£40.00 adults
£23.00 children (under 12)

All dates includes breakfast, a luxury Christmas cracker and festive novelties

To enable Santa Claus to personalise an appropriate present please inform us of each child's gender, age and name. Children (12 years and under) will receive a gift from Santa.

N.B. please bring your own high chairs/booster seats

SANTA'S SLEIGH!

Climb aboard Santa's Sleigh and snap your own festive family photograph!

While his reindeer take a well-deserved rest ready for a busy Christmas season, Santa has parked his sleigh here at Morley Hayes

MAKE IT EXTRA SPECIAL

Pre-order for your arrival

Glass of Mimosa £6.25 | Glass of Prosecco £6.40
Glass of House Champagne £11.95

TO BEGIN

Buffet Style

Freshly brewed coffee or English breakfast tea

Greek yoghurt spiced apple and sultana, pecan granola v

Traditional smoked fish and hen's egg kedgeree

Buttermilk pancakes
with a choice of maple syrup, Nutella®, or blueberry compote v

Jugs of orange juice and apple juice v

BREAKFAST

Derbyshire breakfast
Derbyshire sausage, back bacon, scrambled eggs, roasted vine tomato, field mushroom, black pudding, hash brown, baked beans and fried bread

Smoked salmon
scrambled eggs, avocado, toasted English crumpet

Vegetarian breakfast
vegetarian sausage, scrambled eggs, roasted vine tomato, field mushroom, hash brown, avocado v

TO FINISH

Freshly baked croissants, toast, preserves, jams and marmalade

CHILDREN'S MENU

TO BEGIN

A selection from the adult buffet table or a selection of cereals
Strawberry milkshake

BREAKFAST

Derbyshire breakfast
Derbyshire sausage, back bacon, scrambled eggs, mushrooms, hash brown, baked beans

Vegetarian breakfast
Vegetarian sausage, scrambled eggs, mushrooms, baked beans, hash brown v

TO FINISH

Freshly baked croissants, toast, preserves, jams and marmalade

This menu requires pre-order of main course breakfast and pre-payment – see terms and conditions C1 and C2

	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T
DECEMBER	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31
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SANTA'S CHRISTMAS EVE FAMILY BREAKFAST

Thursday 24th December

Pavilion Suite at 9.30am

Granary Loft at 10.30am

There's nothing more magical than children meeting Santa Claus. At Morley Hayes, they'll meet and spend time with him over a festive family breakfast as he makes a personal visit to each festively decorated table.

After breakfast you will be invited to join Santa Claus for some family photographs and your children will receive a very special present from him.

£42.00 adults

£25.00 children (under 12)

includes breakfast, a luxury Christmas cracker and festive novelties

To enable Santa Claus to personalise an appropriate present please inform us of each child's gender, age and name. Children (12 years and under) will receive a gift from Santa.

N.B. please bring your own high chairs/booster seats

SANTA'S SLEIGH!

Climb aboard Santa's Sleigh and snap your own festive family photograph!

While his reindeer take a well-deserved rest ready for a busy Christmas season, Santa has parked his sleigh here at Morley Hayes

MAKE IT EXTRA SPECIAL

Pre-order for your arrival

Glass of Mimosa £6.25 | Glass of Prosecco £6.40

Glass of House Champagne £11.95

TO BEGIN

Buffet Style

Freshly brewed coffee or English breakfast tea

Greek yoghurt spiced apple and sultana, pecan granola v

Traditional smoked fish and hen's egg kedgeree

Buttermilk pancakes

with a choice of maple syrup, Nutella®, or blueberry compote v

Jugs of orange juice and apple juice v

BREAKFAST

Derbyshire breakfast

Derbyshire sausage, back bacon, scrambled eggs, roasted vine tomato, field mushroom, black pudding, hash brown, baked beans and fried bread

Smoked salmon

scrambled eggs, avocado, toasted English crumpet

Vegetarian breakfast

vegetarian sausage, scrambled eggs, roasted vine tomato, field mushroom, hash brown, avocado v

TO FINISH

Freshly baked croissants, toast, preserves, jams and marmalade

CHILDREN'S MENU

TO BEGIN

A selection from the adult buffet table or a selection of cereals

Strawberry milkshake

BREAKFAST

Derbyshire breakfast

Derbyshire sausage, back bacon, scrambled eggs, mushrooms, hash brown, baked beans

Vegetarian breakfast

Vegetarian sausage, scrambled eggs, mushrooms, baked beans, hash brown v

TO FINISH

Freshly baked croissants, toast, preserves, jams and marmalade

This menu requires pre-order of main course breakfast and pre-payment – see terms and conditions C1 and C2

	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T
DECEMBER	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31
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SANTA'S FAMILY LUNCH

There's nothing more magical than children meeting Santa Claus. At Morley Hayes, they'll meet and spend time with him over a festive family lunch as he makes a personal visit to your table decorated with children's novelties.

After lunch you will be invited to join Santa Claus for some family photographs and your children will receive a very special present from him.

12.30pm for luncheon at 1.00pm
Last bar orders 4.30pm | Room to be vacated by 5.00pm

Sunday 6th December
£44.00 adults
£26.00 children (under 12)

Sunday 13th and 20th December
£45.00 adults
£28.00 children (under 12)

All dates includes luncheon, a luxury Christmas cracker and festive novelties

To enable Santa Claus to personalise an appropriate present please inform us of each child's gender, age and name. Children (12 years and under) will receive a gift from Santa.

N.B. please bring your own high chairs/booster seats

SANTA'S SLEIGH!

Climb aboard Santa's Sleigh and snap your own festive family photograph!

While his reindeer take a well-deserved rest ready for a busy Christmas season, Santa has parked his sleigh here at Morley Hayes

This menu requires pre-order and pre-payment – see terms and conditions C1 and C2

MENU

STARTER

Roast parsnip soup rosemary focaccia croutons v
Smoked salmon dill and potato salad, horseradish dressing
Warm goat's cheese pear, caramelised walnuts, winter leaves v

MAIN COURSE

Traditional roast turkey chipolata sausage wrapped in bacon, cranberry and sage stuffing
Fillet of seabass garlic and herb crumb, caper, lemon and butter sauce
Butternut squash quinoa and chestnut roast, Madeira gravy v
Served with a selection of seasonal vegetables and potatoes

PUDDING

Matthew Walker's traditional Christmas pudding redcurrant and clementine compote, brandy sauce v
Chocolate truffle torte kirsch cherries, whipped vanilla cream v
A slate of British cheeses served with crackers, grapes and celery

COFFEE
Freshly made coffee or tea with mince pies v

CHILDREN'S MENU

STARTER

Butternut squash and root vegetable soup v
Garlic and Cheddar ciabatta v

MAIN COURSE

Traditional roast British turkey chipolata sausage wrapped in bacon, cranberry and sage stuffing
Mini beef pie buttered peas
Vegetarian sausages mashed potatoes, buttered peas v

PUDDING

Mini Oreo's vanilla ice cream, chocolate sauce v
Tropical fruit salad vanilla yoghurt v

Soft drink

	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T
DECEMBER	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31
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PRINCESS AND SUPERHERO CHRISTMAS PARTY

Tuesday 22nd December

It's dressing up time for the children at Morley Hayes. Come and join our festive fancy dress party dressed as your favourite princess or superhero. We hope to see sparkling princess dresses and tiaras inspired by Cinderella, Snow White, Elsa and Anna from Frozen, or Belle from Beauty and the Beast. Oh, and not forgetting those superhero outfits: Batman, Superman, Spiderman, or even one of the Teenage Mutant Ninja Turtles.

So come, all ye princesses and superheroes, for a Christmas dance-along and tea at Morley Hayes.

Santa will make a special appearance with a present for all children, and to wish you all a very Merry Christmas.

Arrival 1.00pm | Last bar orders 4.00pm | Room to be vacated by 4.30pm

£37.50 adults

£21.00 children (under 12)

Includes afternoon tea, a luxury Christmas cracker, disco and festive novelties

To enable Santa Claus to personalise an appropriate present please inform us of each child's gender, age and name. Children (12 years and under) will receive a gift from Santa. N.B. please bring your own high chairs/booster seats

AFTERNOON TEA MENU

A SELECTION OF MORLEY HAYES TEA SANDWICHES

Coronation turkey, mango, apricot and watercress

Baked ham and English mustard

Smoked salmon, lemon butter

Egg mayonnaise and cress v

SWEET TREATS

Homemade fruit and plain scones served with raspberry jam, and clotted cream v

Mince pies v

A selection of cakes

Freshly brewed coffee or tea

This menu requires pre-payment – see terms and conditions C1 and C2

CHILDREN'S AFTERNOON TEA BOX

Cheddar cheese sandwich v

Baked ham sandwich

Pom bears v

Sausage roll

Festive iced biscuit v

Christmas cupcake v

Soft drink

MAKE IT EXTRA SPECIAL

Pre-order for your arrival

Glass of Mimosa £6.25 | Glass of Prosecco £6.40

Glass of House Champagne £11.95

SANTA'S SLEIGH! Climb aboard Santa's Sleigh and snap your own festive family photograph!

While his reindeer take a well-deserved rest ready for a busy Christmas season, Santa has parked his sleigh here at Morley Hayes

CHILDREN'S TWILIGHT DISCO PARTY

Wednesday 23rd December

Sparkle and Dine: Children's Twilight Disco Party!

Indulge in a festive feast with our two-course meal, followed by an evening of festive joy dancing the night away with the children under the twinkling lights at our Children's Twilight Disco Party.

Santa will make a special appearance with a present for all children, and wish you all a very Merry Christmas.

Reserve your seats now for a magical Christmas celebration they'll cherish forever!

Arrival 4.00pm for supper at 4.30pm

Last bar orders 7.00pm | Room to be vacated by 7.30pm

£37.50 adults

£21.00 children (under 12)

Includes supper, a luxury Christmas cracker, disco and festive novelties

To enable Santa Claus to personalise an appropriate present please inform us of each child's gender, age and name.

Children (12 years and under) will receive a gift from Santa.

N.B. please bring your own high chairs/booster seats

This menu requires pre-payment and pre-order – see terms and conditions C1 and C2

MENU

MAIN COURSE

BBQ chicken breast curly fries, homemade slaw

BBQ fried Quorn fillets curly fries, homemade slaw v

Served with ranch dressing

PUDDING

Cookie dough brownie vanilla ice cream v

CHILDREN'S MENU

MAIN COURSE

BBQ chicken breast curly fries, homemade slaw

BBQ fried Quorn fillets curly fries, homemade slaw v

Served with ketchup

PUDDING

Cookie sundae v



SANTA'S SLEIGH!

Climb aboard Santa's Sleigh and snap your own festive family photograph!

While his reindeer take a well-deserved rest ready for a busy Christmas season, Santa has parked his sleigh here at Morley Hayes

	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T
DECEMBER	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31

'TWAS THE NIGHT BEFORE CHRISTMAS PYJAMA PARTY

Thursday 24th December

Put on your favourite PJs, relax and enjoy an afternoon tea, while the children wear themselves out dancing to our festive disco.

Arrival 2.00pm

Last bar orders 4.30pm | Room to be vacated by 5.00pm

£37.50 adults

£21.00 children (under 12)

includes afternoon tea, a luxury Christmas cracker, disco and festive novelties

To enable Santa Claus to personalise an appropriate present please inform us of each child's gender, age and name.

Children (12 years and under) will receive a gift from Santa.

N.B. please bring your own high chairs/booster seats

MAKE IT EXTRA SPECIAL

Pre-order for your arrival

Glass of Mimosa £6.25 | Glass of Prosecco £6.40

Glass of House Champagne £11.95

AFTERNOON TEA MENU

A SELECTION OF MORLEY HAYES TEA SANDWICHES

Coronation turkey, mango, apricot and watercress

Baked ham and English mustard

Smoked salmon, lemon butter

Egg mayonnaise and cress v

SWEET TREATS

Homemade fruit and plain scones served with raspberry jam, and clotted cream v

Mince pies v

A selection of cakes

Freshly brewed coffee or tea

CHILDREN'S AFTERNOON TEA BOX

Cheddar cheese sandwich v

Baked ham sandwich

Pom bears v

Sausage roll

Festive iced biscuit v

Christmas cupcake v

Soft drink

This menu requires pre-payment – see terms and condition C1 and C2

SANTA'S SLEIGH!

Climb aboard Santa's Sleigh and snap your own festive family photograph!

While his reindeer take a well-deserved rest ready for a busy Christmas season, Santa has parked his sleigh here at Morley Hayes

	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M
NOVEMBER	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30

STIR UP SUNDAY

Make your own Christmas Pudding with Rachel Green

Sunday 22nd November

Join us for a warm and welcoming Stir-up Sunday, celebrating a cherished tradition, as we prepare for Christmas together with Rachel Green by making your own traditional Christmas pudding from scratch using Rachel Green's family recipe.

Author, TV presenter, farmer and food campaigner, Rachel, is well known as an active and passionate ambassador of British produce. Rachel believes that food doesn't have to be complicated to be really good.

All ingredients and cooking equipment is provided to make your 6 person pudding. Please bring your own apron.

No experience needed — just come along, join in and take your pudding home to cook.

Arrival at 10.00am for freshly made tea or coffee with a mince pie. This will be followed by Rachel's Christmas pudding masterclass, and finishing with a demonstration of some of her favourite mincemeat recipes.

Afterwards enjoy a two-course luncheon.

£62.00 per person

includes Christmas pudding masterclass, two-course luncheon and a luxury Christmas cracker

Last bar orders 4.00pm | Room to be vacated by 4.30pm

MENU

MAIN COURSE

Traditional roast British turkey
chipolata sausage wrapped in bacon, cranberry and sage stuffing

Butternut squash quinoa and chestnut roast, Madeira gravy v

PUDDING

Mulled berry trifle almond sponge

Vegetarian option available

COFFEE

Freshly made coffee or tea with a chocolate mint v



This menu requires pre-order and pre-payment – see terms and conditions C1 and C2

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NOVEMBER	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30
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CHRISTMAS WREATH MAKING WORKSHOP

with Floral Media

Sunday 29th November
Friday 4th December
Sunday 6th December

Morley Hayes has teamed up with Paula Routledge BEM from Floral Media. Paula's repertoire as a professional horticulturist, RHS judge, Chelsea flower show medallist, and NAFAS Demonstrator gives her a large scope to share her knowledge, passion and expertise through this engaging demonstration and hands-on workshop.

Please bring your own secateurs.

Arrival at 10.00am for freshly made tea or coffee with a mince pie followed by Floral Media's masterclass.

Afterwards enjoy a two-course luncheon.

£67.00 per person

includes demonstration, door wreath to take home, two-course luncheon and a luxury Christmas cracker

Last bar orders 4.00pm | Room to be vacated by 4.30pm

This menu requires pre-order and pre-payment – see terms and conditions C1 and C2

MENU

MAIN COURSE

Daube of beef
smoked bacon, button mushrooms, baby onions and red wine sauce, creamed potatoes, winter cabbage

Carrot and feta tart
with onion and cumin, creamed potatoes, winter cabbage v

PUDDING

French apple tart clotted cream v

COFFEE

Freshly made coffee or tea with a chocolate mint v



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DECEMBER	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31

CHRISTMAS FLOWER DEMONSTRATION

by Jonathan Moseley

Monday 7th December

Jonathan is a National Demonstrator and served for four years as the Chairman of the National Demonstrators Committee for NAFAS (National Association of Flower Arrangement Societies).

The world of flowers is a passion for him and he employs his love of nature and his garden as a focus for many of his designs. His humorous and friendly approach makes him one of the UK's most popular demonstrators, guaranteed to thrill audiences with his amazing displays delivered with speed, efficiency and entertainment.

Arrival at 10.00am for freshly made tea or coffee with a mince pie followed by Jonathan's demonstration.

After the demonstration the flowers will be raffled – proceeds will go to Morley Hayes chosen charity for this year.

Afterwards enjoy a two-course luncheon.

£70.00 per person

includes demonstration, two-course luncheon and a luxury Christmas cracker

Last bar orders 4.00pm | Room to be vacated by 4.30pm

MENU

MAIN COURSE

Chicken breast
devils on horseback, brandy cream sauce, château potatoes, tender stem broccoli

Cauliflower, chestnut, spinach and Wensleydale pithivier
red onion gravy, château potatoes, tender stem broccoli v

PUDDING

Mulled berry and apple crumble
jug of custard v

COFFEE

Freshly made coffee or tea with a chocolate mint v



This menu requires pre-order and pre-payment – see terms and conditions C1 and C2

	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T
DECEMBER	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31
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FESTIVE SING-A-LONG LUNCH

Wednesday 9th, Thursday 10th, Wednesday 16th and Thursday 17th December

12.30pm for luncheon at 1.00pm

Christmas is a time for caring, sharing, and singing, so we've created a festive afternoon complete with song sheets and a menu full of festive food. The only thing you need to join in our Christmas sing-a-long luncheon is bags of enthusiasm and plenty of festive spirit.

We'll provide the jingle bells and Christmas crackers.

Local singer Felicity Biacsi will delight you with a repertoire of Christmas classics, as well as a few all-time favourites from the good old days!

We think Yule love our Christmas sing-a-long!

£38.00 per person

To include luncheon, a luxury Christmas cracker and live musical entertainment

Singer from 2.30pm until 4.00pm

Last bar orders 4.00pm, room to be vacated by 4.30pm



MENU

MAIN COURSE

Traditional roast turkey
chipolata sausage wrapped in bacon, cranberry and sage stuffing

Roast loin of local pork
caramelised pear, crispy sage, Masala gravy

Fillet of seabass
garlic and herb crumb, caper, lemon and butter sauce

Butternut squash, quinoa and chestnut roast
Madeira gravy v

Served with a selection of seasonal vegetables and potatoes

PUDDING

Matthew Walker's traditional Christmas pudding
redcurrant and clementine compote, brandy sauce v

Chocolate truffle torte
kirsch cherries, whipped vanilla cream v

A slate of British cheeses
served with crackers, grapes and celery

COFFEE

Freshly made coffee or tea with a mince pie v

This menu requires pre-order and pre-payment – see terms and conditions C1 and C2

	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T
DECEMBER	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31

MUSICAL PROSECCO AFTERNOON TEA

Sunday 13th December

Arrival at 2.00pm for a glass of prosecco or non-alcoholic sparkling wine.

Indulge in a festive afternoon tea whilst listening to the beautiful sound of our local harpist.

Saturday 19th December

Arrival at 2.00pm for a glass of prosecco or non-alcoholic sparkling wine.

Indulge in a festive afternoon tea whilst listening to the beautiful sound of our local singer Felicity Biacsi.

£37.50 adults

£18.75 children (under 12)

includes afternoon tea and a luxury Christmas cracker

Last bar orders 4.30pm | Room to be vacated by 5.00pm

AFTERNOON TEA MENU

A SELECTION OF MORLEY HAYES TEA SANDWICHES

Coronation turkey, mango, apricot and watercress

Baked ham and English mustard

Smoked salmon, lemon butter

Egg mayonnaise and cress v

SWEET TREATS

Homemade fruit and plain scones served with raspberry jam, and clotted cream v

Mince pies v

A selection of cakes

Freshly brewed coffee or tea

SAVOURY AFTERNOON TEA

£5.50 supplement per person

Pre-ordered prior to arrival

Warm sausage roll
Owen Taylor's huntsman pie and piccalilli



This menu requires pre-payment - see terms and conditions C1 and C2

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DECEMBER	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31

PRIVATE FESTIVE LUNCH

This festive season, bring your group, club, or society together and celebrate in style, or show your appreciation for your hard-working staff with a private festive lunch to remember. Enjoy a warm, welcoming atmosphere in one of our beautifully decorated function rooms, perfect for relaxing, reconnecting, and celebrating the season together. Let us take care of the details while you enjoy great food, good company, and a truly festive experience.

Available Monday to Friday throughout December.

£46.50 per person

Includes lunch and a luxury Christmas cracker

Available for a minimum of 30 people | Last bar orders 4.30pm | Room to be vacated by 5.00pm

Optional Extra: Add on our Resident DJ with dance floor – price available on request

MENU

STARTER

Roast parsnip soup rosemary focaccia croutons v

Smoked salmon dill and potato salad, horseradish dressing

Warm goat's cheese pear, caramelised walnuts, winter leaves v

MAIN COURSE

Traditional roast turkey chipolata sausage wrapped in bacon, cranberry and sage stuffing

Fillet of seabass garlic and herb crumb, caper, lemon and butter sauce

Butternut squash, quinoa and chestnut roast Madeira gravy v

Served with a selection of seasonal vegetables and potatoes

PUDDING

Matthew Walker's traditional Christmas pudding redcurrant and clementine compote, brandy sauce v

Chocolate truffle torte kirsch cherries, whipped vanilla cream v

A slate of British cheeses served with crackers, grapes and celery

COFFEE

Freshly made coffee or tea with a mince pie v

This menu requires pre-order and pre-payment – see terms and condition C1 and C2

OLD STABLES BAR – Private Hire

Are you looking for a truly magical Christmas Party? Escape to our cosy Old Stables Bar, where the warmth and charm of Christmas awaits you.

Whether you're celebrating with colleagues, friends, or family, this unique setting is ideal for your festive gathering.

Private hire is available for both lunchtime or evening events, accommodating up to 50 people with or without catering.

Choose one of the following menu options and room hire is complimentary

Up to a maximum of 4 hours | Minimum 30 people

CHRISTMAS GRAZING BOARD

£19.50 per person

Baked Camembert v
Chorizo
Milano Salami
Selection of artisan breads and oils v
Smoked turkey
Grapes and Olives v
Dried figs and apricots v
Cranberry relish v

FESTIVE GRAZING BUFFET

£25.00 per person

Selection of sandwiches and wraps v
Buttermilk fried chicken, BBQ sauce
Owen Taylor's cranberry pork pie
Seville marmalade glazed mini sausages, English mustard mayo
Cheese and onion quiches v
House coleslaw v
Dressed green salad v

Optional Extra
Add on our Resident DJ – price available on request

Please note we do not allow outside catering or corkage



£100.00 per hour room hire only without food | minimum of 3 hours hire | minimum 30 people

THE BARNS – Private Hire

Celebrate Christmas in the magical and exclusive surroundings of The Barns at Morley Hayes. Perfect for corporate gatherings, our relaxed and informal dining experience creates the ideal setting to bring colleagues together, unwind, and celebrate the season in style.

Why not enjoy dancing in our Granary Loft and delicious food served in our Mill Room, making your festive celebration truly memorable.

Available Sunday-Thursday evenings for private events

Minimum 100 Maximum of 250 people

Includes complimentary venue hire

Choose one of the following menu options

STREET FOOD KEBABS
£31.65 per person

Turkish chicken kebab

Spiced lamb kofta

Flatbread v

Turkish mixed salad with pomegranate dressing v

Mint and garlic yoghurt v

Tomato chilli sauce v

Pickled red cabbage v

Pickled biber peppers v

STREET FOOD SMOKEHOUSE
£31.65 per person

Beer BBQ braised brisket

Jerk honey pork rib steaks

Brioche bun v

House coleslaw with Ranch dressing v

Crispy fried onion stacks v

Sweet potato wedges v

House pickles v

GRAZING TABLE
£29.50 per person

Cured meats and salami

Mozzarella with sun blushed tomato and roast garlic oil v

Manchego

Selection of Artisan breads and crostini v

Grapes v

Olives v

Dried fruits v

Hummus v

Balsamic vinegar and oils v

Additional Items:

Baked Camembert v £3.50 per person

Spanish chorizo sausage cooked in red wine £3.50 per person

Warm foot long sausage roll, homemade tomato relish £3.50 per person

Optional Extra Add on our Resident DJ with dance floor – price available on request

Please note we do not allow outside catering or corkage

	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M
NOVEMBER	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30
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	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T
DECEMBER	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31
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CANDLELIT FESTIVE DINNER & DISCO PARTY

Friday 27th November, Saturday 28th November and Fridays and Saturdays throughout December

£62.50 per person

includes dinner, a luxury Christmas cracker, novelties and dancing

Arrival 7.15pm for dinner at 7.45pm

Last orders 12.00 midnight with dancing until 12.30am

This menu requires pre-order and pre-payment – see terms and condition C1 and C2



CHRISTMAS EVENT STAY OVER

Special bed and breakfast rates available when attending any of our Christmas events – 01332 780480 and select option 3

Host your own private Christmas Party

Available throughout December, please enquire for more details – 01332 782005

Minimum numbers will apply on certain dates

MENU

STARTER

Roast parsnip soup
rosemary focaccia croutons v

Smoked salmon
dill and potato salad, horseradish dressing

Warm goat's cheese
pear, caramelised walnuts, winter leaves v

MAIN COURSE

Traditional roast turkey
chipolata sausage wrapped in bacon, cranberry and sage stuffing

Roast sirloin of British beef
Yorkshire pudding, port gravy £5.00 supplement per person

Fillet of seabass
garlic and herb crumb, caper, lemon and butter sauce

Butternut squash, quinoa and chestnut roast
Madeira gravy v

Served with a selection of seasonal vegetables and potatoes

PUDDING

Matthew Walker's traditional Christmas pudding
redcurrant and clementine compote, brandy sauce v

Chocolate truffle torte
kirsch cherries, whipped vanilla cream v

A slate of British cheeses
served with crackers, grapes and celery

COFFEE
Freshly made coffee or tea with a mince pie v

	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T
DECEMBER	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31

BUBLÉ TRIBUTE NIGHT

Saturday 5th December

Arrival 7.00pm to be seated for 7.30pm

Enjoy a delicious two-course meal and live entertainment from David Bradley. His world class tribute to Michael Bublé is a truly stunning and mesmerising show capturing the sheer brilliance that is Michael Bublé! Featuring all of his greatest hits including Home, Everything, Cry me a River and from the latest album Crazy Love, Haven't met you yet and many, many more...

£72.50 per person

includes an arrival drink, two-course meal, live entertainment and disco

Last orders 12 midnight with dancing until 12.30am



This menu requires pre-order and pre-payment –see terms and conditions C1 and C2

ON ARRIVAL

Glass of Prosecco, bottle of Hawkstone, or non-alcoholic sparkling wine

MENU

MAIN COURSE

Traditional roast turkey
chipolata sausage wrapped in bacon, cranberry and sage stuffing

Fillet of seabass
garlic and herb crumb, caper, lemon and butter sauce

Butternut squash, quinoa and chestnut roast
Madeira gravy v

Served with a selection of seasonal vegetables and potatoes

PUDDING

Matthew Walker's traditional Christmas pudding
redcurrant and clementine compote, brandy sauce v

Chocolate truffle torte
kirsch cherries, whipped vanilla cream v

A slate of British cheeses
served with crackers, grapes and celery

CHRISTMAS EVENT STAY OVER
Special bed and breakfast rates available when attending any of our Christmas events – 01332 780480 and select option 3

DANCE THE DECADES

Thursday 10th December

Start your evening with an arrival drink, and after a two-course festive menu, dance your way through the decades to all your favourite hits from the 60s to the 90s.

Don't forget to dress to impress with an outfit to match the occasion – let your imagination run wild.

7.15pm arrival for dinner at 7.45pm

£51.00 per person

includes arrival drink, two-course dinner, a luxury Christmas cracker, novelties and dancing

Last orders 11.30pm with dancing until 12.00 midnight



ON ARRIVAL

Glass of Cranberry Sea Breeze Punch or non-alcoholic sparkling wine

MENU

MAIN COURSE

Traditional roast turkey
chipolata sausage wrapped in bacon, cranberry and sage stuffing

Butternut squash, quinoa and chestnut roast
Madeira gravy v

Served with a selection of seasonal vegetables and potatoes

PUDDING

Matthew Walker's traditional Christmas pudding
redcurrant and clementine compote, brandy sauce v

Chocolate truffle torte
kirsch cherries, whipped vanilla cream v

COFFEE

Freshly made coffee or tea with a mince pie v

This menu requires pre-order and pre-payment; – see terms and conditions C1 and C2

CHRISTMAS EVENT STAY OVER

Special bed and breakfast rates available when attending any of our Christmas events – 01332 780480 and select option 3

Host your own private Christmas Party

Available throughout December, please enquire for more details – 01332 782005

Minimum numbers will apply on certain dates

	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T
DECEMBER	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31
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CANDLELIT FESTIVE CRACKER PARTY

Sunday 13th and Sunday 20th December

Your evening begins on arrival, with a welcoming drink and continues with a festive night of good company, good food, and plenty of dancing.

7.15pm arrival for dinner at 7.45pm

£50.00 per person

includes arrival drink, two-course dinner, a luxury Christmas cracker, novelties and dancing

Last orders 11.30pm and dancing until 12.00 midnight



This menu requires pre-order and pre-payment – see terms and condition C1 and C2

ON ARRIVAL

Glass of prosecco, bottle of Hawkstone lager or non-alcoholic sparkling wine

MENU

MAIN COURSE

Traditional roast turkey
chipolata sausage wrapped in bacon, cranberry and sage stuffing

Butternut squash, quinoa and chestnut roast
Madeira gravy v

Served with a selection of seasonal vegetables and potatoes

PUDDING

Matthew Walker's traditional Christmas pudding
redcurrant and clementine compote, brandy sauce v

Chocolate truffle torte
kirsch cherries, whipped vanilla cream v

COFFEE

Freshly made coffee or tea with a mince pie v

Host your own private Christmas Party
Available throughout December, please enquire for more details – 01332 782005
Minimum numbers will apply on certain dates

CHRISTMAS EVENT STAY OVER
Special bed and breakfast rates available when attending any of our Christmas events – 01332 780480 and select option 3

	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T
DECEMBER	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31
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Comedy Murder Mystery and Disco

ELF – The Murder Mystery

Thursday 17th and Friday 18th December

Arrival 7.00pm to be seated for 7.30pm

When someone claiming to be an Elf from the North Pole arrives at the offices of a New York publishing business ("Gangrene Press") no-one believes his story.
When things start to go wrong at the company HQ, someone gets a Christmas present that's a "gift" ... to die for.

Join us for our Merrily Murderous Murder Mystery parody of the classic movie.

£59.00 per person

includes dinner, a luxury Christmas cracker, novelties and dancing

Last orders 12.00 midnight with dancing until 12.30am

MENU

STARTER

Roast parsnip soup rosemary focaccia croutons v

Smoked salmon dill and potato salad, horseradish dressing

MAIN COURSE

Traditional roast turkey chipolata sausage wrapped in bacon, cranberry and sage stuffing

Butternut squash, quinoa and chestnut roast Madeira gravy v

Served with a selection of seasonal vegetables and potatoes

PUDDING

Matthew Walker's traditional Christmas pudding redcurrant and clementine compote, brandy sauce v

Chocolate truffle torte kirsch cherries, whipped vanilla cream v

COFFEE

Freshly made coffee or tea with a mince pie v

This menu requires pre-order and pre-payment – see terms and condition C1 and C2

CHRISTMAS EVENT STAY OVER

Special bed and breakfast rates available when attending any of our Christmas events – 01332 780480 and select option 3

MOTOWN TRIBUTE NIGHT

Saturday 19th December

Enjoy a delicious three course meal and live entertainment with our two piece tribute band, Soultown. A lively, fun-loving and charismatic, award-winning act we are excited to welcome to Morley Hayes once more.

With distinctive vocal harmonies and dance moves, Soultown will entertain you with songs such as Red Light Spells Danger, Get Ready, Higher and Higher, Love Train and many more, guaranteed to re-light the magic of the Soul and Motown era.

Arrival 7.00pm to be seated for 7.30pm

£72.50 per person

includes arrival drink, two-course dinner, a luxury Christmas cracker, live entertainment and disco

Last orders 12.00 midnight with dancing until 12.30 am



ON ARRIVAL

Glass of Prosecco, bottle of Hawkstone, or non-alcoholic sparkling wine

MENU

MAIN COURSE

Traditional roast British turkey
chipolata sausage wrapped in bacon, cranberry and sage stuffing

Fillet of seabass
garlic and herb crumb, caper, lemon and butter sauce

Butternut squash, quinoa and chestnut roast
Madeira gravy v

Served with a selection of seasonal vegetables and potatoes

PUDDING

Matthew Walker's traditional Christmas pudding
redcurrant and clementine compote, brandy sauce v

Chocolate truffle torte
kirsch cherries, whipped vanilla cream v

A slate of British cheeses
served with crackers, grapes and celery

COFFEE

Freshly made coffee or tea with a mince pie v

This menu requires pre-order and pre-payment – see terms and conditions C1 and C2

CHRISTMAS EVENT STAY OVER

Special bed and breakfast rates available when attending any of our Christmas events – 01332 780480 and select option 3

CAROLS AROUND THE CHRISTMAS TREE

Sunday 20th December

6.00pm arrival

Accompanied by Eastwood Collieries' male voice choir get into the festive spirit by joining us for carol singing around our magnificent Christmas tree beside our hotel.

We will be outdoors so please make sure you dress warmly. If the weather is severe then we will move indoors.

Following our carol singing, warm up with a sumptuous two-course supper.

£38.00 adults

£19.00 children (under 12)

includes supper and a luxury Christmas cracker

Please note that parties of fewer than 8 people will be seated at large tables with other guests



ON ARRIVAL

A glass of mulled wine or orange juice around the Christmas tree

MENU

MAIN COURSE

Traditional roast British turkey
chipolata sausage wrapped in bacon, cranberry and sage stuffing

Butternut squash, quinoa and chestnut roast
Madeira gravy v

PUDDING

Sticky ginger pudding
vanilla ice cream v

COFFEE

Freshly made coffee or tea with a mince pie v

Soft drink for children

This menu requires pre-order and pre-payment – see terms and conditions C1 and C2

CHRISTMAS EVENT STAY OVER

Special bed and breakfast rates available when attending any of our Christmas events – 01332 780480 and select option 3

	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T
DECEMBER	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31

WINTER SOLSTICE WALK

Monday 21st December

To get you into the festive winter spirit, join us on a torchlight guided walk as we take in the sights and sounds of the local countryside and celebrate the magic of winter solstice.

The walk will commence at 4.15pm from our magnificent Christmas tree beside our hotel and will take approximately one and a half hours.

We recommend that you wear walking shoes and please bring your own torch or lantern. Please note that winter weather conditions may impact on the difficulty of this walk. This walk is not suitable for buggies.

On arrival back at Morley Hayes you will be served a glass of mulled wine or orange juice, followed by a sumptuous two-course supper.

£36.00 adults

£18.00 children (under 12)

includes supper and a luxury Christmas cracker

Please note that parties of fewer than 8 people will be seated at large tables with other guests

SERVED AFTER THE WALK

A glass of mulled wine or orange juice

Soft drink for children

MENU

MAIN COURSE

Local pork sausages
smoked bacon and winter leek mash, red wine gravy, tender stem

Vegetarian sausages
winter leek mash, red wine gravy, tender stem v

Served with a selection of seasonal vegetables and potatoes

PUDDING

Mincemeat and apple plait
brandy cream v

COFFEE

Freshly made coffee or tea with a mince pie v



This menu requires pre-order and pre-payment – see terms and conditions C1 and C2

	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T
DECEMBER	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31

CHRISTMAS DAY LUNCH

in the Dovecote Restaurant

Served 12 noon until 2.00pm

£168.00 per person

includes a glass of champagne, lunch, a luxury Christmas cracker and a gift from Santa to take home

ON ARRIVAL

Glass of house champagne

MENU

STARTER

Duo of salmon beetroot purée, horseradish

Roasted quail quail croquette, apple purée, hazelnuts, kohlrabi remoulade, morteau

Avocado parfait ponzu, pickled mushrooms, toasted focaccia v

MAIN COURSE

Traditional free-range farmhouse turkey

Old English chipolata wrapped in streaky bacon, sour cherry and rosemary stuffing

BBQ Brill tarragon butter potatoes, grapes, vermouth

Allsop Brothers' fillet of Dexter beef oxtail, onion, parmesan

Inclusive of seasonal vegetables and potatoes

PUDDING

Mrs Allsop's own recipe homemade Christmas pudding Calvados sauce, double cream ice cream v

Passion fruit and pistachio nut tart Swiss meringue **v**

Chocolate, hazelnut and coffee delice crème fraiche ice cream

CHEESE

A plate of British cheeses cheese crackers, fruit bread, quince jelly

COFFEE

Freshly brewed coffee or Derbyshire loose-leaf tea with a mince pie v

Vegetarians catered for by prior arrangement

ROOSTERS BAR RESTAURANT

will be open for drinks and a complimentary sausage roll and mince pie from 11.30am until 2.30pm

This menu requires pre order and pre-payment – see terms and conditions B1

	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T
DECEMBER	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31

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BOXING DAY LUNCH

in the Dovecote Restaurant

Served 12 noon until 2.30pm

£76.00 adults

£38.00 children (under 10)

includes lunch and a luxury Christmas cracker

MENU

STARTER

Celeriac soup blue cheese, chive oil v

Fish smokie tart lemon crème fraiche, pickled cucumber

Asian duck salad sweet soy and sesame dressing

MAIN COURSE

Roast sirloin of British beef Yorkshire pudding, beef gravy £5.00 supplement per person

Saddle of lamb preserved lemon and apricot stuffing, pomegranate and herb couscous salad

Fillet of cod tempura king prawns, watercress beurre blanc

Wild mushroom truffle and pecorino risotto v

Served with seasonal vegetables and potatoes

PUDDING

Steamed chocolate pudding salted caramel anglaise, malted milk ice cream v

Lemon posset sherbet sorbet, lime foam, brown butter madeleine v

Passion fruit mango and coconut cheesecake

A plate of British cheeses grapes, cheese biscuits, quince jelly

COFFEE

Freshly brewed coffee or Derbyshire loose-leaf tea with a mince pie v

This menu requires deposit payment – see terms and conditions B1

FAMILY BOXING DAY LUNCH

in the Granary Loft

12.45pm arrival for lunch served at 1.00pm

£76.00 adults

£38.00 children (under 10)

includes lunch and a luxury Christmas cracker

MENU

STARTER

Celeriac soup blue cheese, chive oil v

Fish smokie tart lemon crème fraiche, pickled cucumber

Asian duck salad sweet soy and sesame dressing

MAIN COURSE

Roast sirloin of British beef Yorkshire pudding, beef gravy £5.00 supplement per person

Saddle of lamb preserved lemon and apricot stuffing, pomegranate and herb couscous salad

Fillet of cod tempura king prawns, watercress beurre blanc

Wild mushroom truffle and pecorino risotto v

Served with seasonal vegetables and potatoes

PUDDING

Steamed chocolate pudding salted caramel anglaise, malted milk ice cream v

Lemon posset sherbet sorbet, lime foam, brown butter madeleine v

Passion fruit mango and coconut cheesecake

A plate of British cheeses grapes, cheese biscuits, quince jelly

COFFEE

Freshly brewed coffee or Derbyshire loose-leaf tea with a mince pie v

This menu requires deposit payment – see terms and conditions B1

ELVIS TRIBUTE NIGHT

Sunday 27th December

Arrival 7.30pm to be seated for 7.45pm

One Night with Kevin Paul As Elvis – make way for the King of Rock 'n' Roll with this Christmas Elvis extravaganza of glitz and glamour! Hit after hit of foot stomping classics like Suspicious Minds, Wonder of You, Wooden Heart, Blue Christmas and many more...

Kevin Paul provides an explosive and passionate performance with that all important Presley charm. His incredible energy and vocal ability combined with a magnetic stage presence, makes for an unforgettable tribute to The King.

He's no Devil in Disguise!

If you've still got a Suspicious Mind why not come and see for yourself!

£57.50 per person

includes an arrival drink, two-course meal, live entertainment and disco

Last orders 12.00 midnight with dancing until 12.30am



ON ARRIVAL

Glass of Prosecco, bottle of Hawkstone, or non-alcoholic sparkling wine

MENU

MAIN COURSE

Tennessee fried chicken
BBQ sauce, sweetcorn and jalapeño slaw, potato wedges

Tennessee fried cauliflower
BBQ sauce, sweetcorn and jalapeño slaw, potato wedges v

PUDDING

Cherry pie
vanilla ice cream v

This menu requires pre-order and pre-payment –see terms and conditions C1 and C2

CHRISTMAS EVENT STAY OVER

Special bed and breakfast rates available when attending any of our Christmas events – 01332 780480 and select option 3

	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T
DECEMBER	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31

WINTER WALK

Tuesday 29th December

Our annual winter walk has become a firm favourite with Morley Hayes regulars, so we hope you'll put your wellies and winter woollies on and join us once again for a ramble, followed by a hearty lunch back at Morley Hayes.

It's a great opportunity to invite visiting family and friends, and give them a glimpse of the stunning scenery right here on our Derbyshire doorstep.

Once you have worked up an appetite, it's time to head back to Morley Hayes to put your feet up and enjoy some delicious home cooked food.

We recommend that you wear walking shoes or boots.
This walk is not suitable for buggies.

Please note that winter weather conditions may impact on the difficulty of this walk.

The walk will commence from our hotel entrance at 10.30am and will take approximately two hours.

Please note that parties of fewer than 8 people will be seated at large tables with other guests



SERVED AFTER YOUR WALK

A glass of mulled wine or orange juice

MENU

LUNCH

Cottage pie
winter greens, honey glazed carrots

Lentil pie
winter greens, honey glazed carrots v

COFFEE
Freshly made coffee or tea with a mince pie v

£32.00 adults

£16.00 children (under 12)

This menu requires pre-order and pre-payment – see terms and conditions C1 and C2

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DECEMBER	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31

WHITNEY WEDNESDAY TRIBUTE NIGHT

Wednesday 30th December 2026

Arrival *7.30pm* to be seated for *7.45pm*

Run To You is an International Award-Winning Tribute to the great Whitney Houston. Marcia will take you on an emotional roller-coaster with her interpretation of Whitney's greatest hits plus a diva mix, all guaranteed to light up your event.

Marcia has dedicated many years to perfect this wonderful show and it certainly shines through with this accurate, mesmerizing portrayal.

Marcia boasts the voice of one powerhouse diva, she has a strong euphonious, soulful voice with an extensive vocal range. She has captivated audiences worldwide, gracing many a stage in theatres and aboard various cruise liners.

She has performed alongside and supported, well known celebrities like Rick Astley, Incognito, Brand-New Heavies and Mica Paris to name a few. Marcia has also had the good fortune to work with multiple Soul, Funk, Pop and Blues bands and therefore travelled the globe performing at a whole host of events, concerts and festivals.

£57.50 per person

includes an arrival drink, two-course meal, live entertainment and disco

Last orders 12.00 midnight with dancing until 12.30am

ON ARRIVAL

Glass of Prosecco, bottle of Hawkstone, or non-alcoholic sparkling wine

MENU

MAIN COURSE

Cajun spiced pork
fries, cob salad, ranch dressing

Cajun cauliflower steak
fries, cob salad, ranch dressing v

PUDDING

New York style cheesecake
whipped cream, blueberries v

This menu requires pre-order and pre-payment –see terms and conditions C1 and C2



CHRISTMAS EVENT STAY OVER

Special bed and breakfast rates available when attending any of our Christmas events – 01332 780480 and select option 3



NEW YEAR'S EVE BUFFET & DANCE

in the Roosters Bar Restaurant and Mill Room

Doors open at 7.30pm | Buffet served at 8.30pm

Last bar orders 1.00am | Dancing until 1.30am

£70.00 per person

MENU

New Year's Eve Celebration Finger Buffet

A selection of mini puddings

Cheese table

Dancing to our resident DJ

Party novelties

Traditional Scottish piper to welcome in the New Year

Magnificent firework display over the golf course

CHRISTMAS EVENT STAY OVER

Special bed and breakfast rates available when attending any of our Christmas events – 01332 780480 and select option 3

This menu requires pre-payment – see terms condition C1
Children under the age of fourteen are not permitted

NEW YEAR'S EVE BLACK TIE DINNER DANCE

in the Granary Loft and Pavilion Suite

7.30pm arrival for dinner at 8.00pm

Traditional Scottish piper to herald in the New Year with a magnificent firework display over the golf course

Last bar orders 1.00am | Dancing until 1.30am

£135.00 per person

includes dinner, hats, novelties, table balloons to take home with you, and dancing to our resident DJ

Private dining is available in our Granary Loft alcove for 10 guests

ON ARRIVAL

Glass of chilled house champagne

STARTER

Cauliflower velouté black truffle shavings v

Game terrine beetroot, pickled walnut gel

Scottish smoked salmon warm potato cake, sour cream, caviar

MAIN COURSE

Sirloin of Derbyshire beef Yorkshire pudding, Madeira gravy

Fillet of gilthead bream Scottish mussel chowder, parsley oil

Pearl barley and potato risotto kale pesto v

PUDDING

Drambuie and coconut panna cotta raspberries, white chocolate

Chocolate and blackcurrant torte

A plate of English and Scottish cheeses assorted biscuits, Selkirk Bannock fruit loaf, oat cakes, quince jelly

Vegetarian options available on request

COFFEE

Freshly brewed coffee or tea with handmade chocolates

CHRISTMAS EVENT STAY OVER

Special bed and breakfast rates available when attending any of our Christmas events – 01332 780480 and select option 3

This menu requires pre order and pre-payment –see terms and conditions C1 and C2. Children under the age of fourteen are not permitted.

	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T
DECEMBER	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31

NEW YEAR'S EVE DINNER

in the Dovecote Restaurant

Served from 7.00pm until 9.00pm

Traditional Scottish piper to herald in the New Year and a magnificent firework display over the golf course

£130.00 per person

includes dinner, hats and novelties, with dancing in our Mill Room

ON ARRIVAL

Glass of chilled house champagne

MENU

STARTER

Cauliflower velouté black truffle shavings v

Game terrine beetroot, pickled walnut gel

Scottish scallops carrot risotto, black garlic, Stornoway black pudding

MAIN COURSE

Allsop Brother's loin of Dexter beef radicchio, cep puree, beetroot

Fillet of halibut caviar, crab agnolottis

Pearl barley and potato risotto kale pesto v

PUDDING

Drambuie and coconut panna cotta raspberries, white chocolate

Chocolate and blackcurrant torte

A plate of English and Scottish cheeses assorted biscuits, Selkirk Bannock fruit loaf, oat cakes, quince jelly

Vegetarian options available on request

COFFEE

Freshly brewed coffee or Derbyshire loose-leaf tea with handmade chocolates

CHRISTMAS EVENT STAY OVER

Special bed and breakfast rates available when attending any of our Christmas events – 01332 780480 and select option 3

This menu requires pre order and pre-payment – see terms and conditions B1. Children under the age of fourteen are not permitted.

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JANUARY	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31

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BANISH THE WINTER BLUES PARTY

Saturday 9th January 2027

Enjoy a seasonal celebration in January!

For those who feel a little overwhelmed by the chaos of Christmas, we've scheduled the perfect solution – celebrate with a seasonal party in January!

Your festive fun will begin on arrival with a chilled glass of Prosecco, a bottle of Hawkstone lager or a non-alcoholic sparkling wine, followed by a delicious two-course, seasonal menu.

You can dance yourself dizzy until the early hours with our resident DJ.

£47.50 per person

includes an arrival drink, two-course dinner, and dancing to our resident DJ

Last orders 12.00 midnight with dancing until 12.30am

ON ARRIVAL

Glass of Prosecco, bottle of Hawkstone lager or non-alcoholic Sparkling Wine

MENU

MAIN COURSE

Traditional roast British chicken chipolata sausage wrapped in bacon, cranberry and sage stuffing

Butternut squash quinoa and chestnut roast, Madeira gravy v

Served with a selection of seasonal vegetables and potatoes

PUDDING

Jam roly poly coconut ice cream v

Chocolate truffle torte kirsch cherries, whipped vanilla cream v

COFFEE

Freshly made coffee or tea with a chocolate mint v

This menu requires pre-order and pre-payment – see terms and conditions C1 and C2

Host your own private January Party

Please enquire for more details - 01332 782005

Minimum numbers will apply on certain dates.

CHRISTMAS EVENT STAY OVER

Special bed and breakfast rates available when attending any of our Christmas events – 01332 780480 and select option 3



CHAMPAGNE TASTING EVENING

Thursday 14th January 2027

Arrival at 7.00pm

Indulge in an evening of elegance at our Champagne Tasting Event, hosted by Majestic. This specially curated experience invites you to explore a selection of exceptional champagnes, from crisp and refreshing styles to rich, complex vintages. Guided by knowledgeable experts, you'll discover the stories behind each bottle, learn about tasting techniques, and uncover what makes champagne so uniquely celebratory.

Whether you're a long-time enthusiast or simply curious to expand your palate, this relaxed and welcoming event is the perfect opportunity to sip, savour, and socialise. Expect great company, fascinating insights, and, of course, plenty of sparkle.

£40.00 per person

French charcuterie, breads and cheese board



TERMS & CONDITIONS

GENERAL TERMS AND CONDITIONS:

A1. A telephone call will enable you to make a provisional booking for any of the enclosed menus (subject to the date being available). This must be made with our reservations department, Monday to Sunday 9.00am till 5.00pm.

A2. We regret that for cancellations 7 days or less prior to the event date, neither deposits nor full pre-payments are refundable. For cancellations between 8-14 days notice, 50% of payment will be non refundable; the other 50% can be credited to an account to be used at a later date at Morley Hayes. Cancellations 15 days and over, 100% of payment can be credited to an account for use at a later date at Morley Hayes. If booking for a group of guests please inform them of our policy.

A3. Please ensure that transport home is arranged in advance of the evening.

A4. Menus are subject to change due to availability of seasonal ingredients.

A5. Certain measures may be amended with Government guidelines and restrictions.

A6. In accordance with legislation we are obliged at Morley Hayes to inform you if any of our dishes contain certain allergens. If you have any allergies please speak to a member of staff. They will be happy to provide you with allergen information from the kitchen.

A7. We may cancel your booking if you fail to make any payment in relation to the booking when such payment is due.

A8. We may cancel an event if guest numbers fail to reach a viable capacity.

THE DOVECOTE RESTAURANT:

B1. For Christmas day luncheon an initial deposit of £50.00 per person is required. All guests are required to pre-select their menu requirements prior to the day and send the details along with the balance which is due by 21st November 2026. For New Year's Eve dinner an initial deposit of £20.00 per person is required. All guests are required to pre-select their menu requirements prior to the day and send the details along with the balance due by 21st November 2026. For Boxing Day luncheon a deposit of £20.00 per person is required. For all other Dovecote bookings a deposit of £10.00 for lunch and champagne breakfast and £20.00 for dinner per person is required with 7 days of your provisional reservation.

B2. Parties of 10 or more guests booking for Sunday lunch or dinner are kindly asked to pre-select their menu requirements and send the details 21 days prior to the date of the reservation.

THE GRANARY LOFT, MILL ROOM AND PAVILION SUITE:

C1. Full payment is required within 7 days of your provisional booking. Please see A2 with reference to cancellations.

C2. All guests are required to pre-select their menu requirements 28 days prior to the event.

C3. For the Santa's Family Breakfast, Santa's Sunday Lunch, Princess and Superhero Ball, Twilight Disco Party, 'Twas the Night Before Christmas Pyjama Party, guests are required to bring their own highchairs/booster seats.

C4. We cannot guarantee a specific suite for your party.

C5. Private rooms cannot be guaranteed if below the minimum guest numbers: Mill Room 50; Pavilion Suite 70; Granary Loft 70.

THE MORLEY HAYES HOTEL:

D1. A deposit of £50.00 per room is required at the time of reservation to secure your booking, this is refundable up until two weeks before the date of arrival. Cancellations after this time will automatically lose their deposit. Cancellations made within 24 hours of arrival will incur the first nights' accommodation charge.



Merry Christmas
and a Happy New Year
from Andrew and Robert Allsop,
and all the staff at
Morley Hayes



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