Christmas

CHRISTMAS

AT ALL SAINTS RESORT

HOTEL, GOLF & SPA

WELCOME TO

All Saints Resort

Celebrate the most wonderful time of the year at All Saints Resort.

From sparkling party nights and festive dining to relaxing overnight stays, our Christmas celebrations bring together delicious food, beautiful surroundings and plenty of seasonal cheer.

Whether you are planning a festive gathering with colleagues, celebrating with family or looking forward to welcoming the New Year in style, we would be delighted to make your occasion one to remember.

Explore our festive experiences and start planning your Christmas with us.

2 Shared Party Nights
3 Private Party Nights
4 The View Festive Menu
5 Christmas Day
6 Boxing Day
7 New Years Eve
8 Festive Stays
9 Gift Vouchers
10 Terms and Conditions
11 Opening Times

Menu

Chef's choice of bread for the table

STARTERS

Ham hock and smoked chicken terrine, *piccalilli, puffed pork, toasted brioche, apple* ***(gfo)***

Harissa-roasted cauliflower, *coriander hummus, toasted seeds* ***(ve)***

Binham Blue and pear tart, *winter salad* ***(v, veo)***

MAINS

Roasted Norfolk turkey, *roast potatoes, root vegetables, pig in blanket, stuffing, winter greens* ***(gfo)***

Slow braised beef short rib, *horseradish mash, roasted winter vegetables, chimichurri* ***(gf)***

Root vegetable, wild mushroom and chestnut wellington, *dauphinoise potato, creamed leeks* ***(v, veo, gfo)***

DESSERTS

Chef's trio of desserts - *mini christmas pudding and brandy cream, clementine meringue, dark chocolate and sour cherry marquise*

Add a cheese board for the table at £12.50 per person

ALLERGEN KEY: gf - made without gluten v - vegetarian, ve - vegan, gfo - made without gluten optional, veo - vegan optional

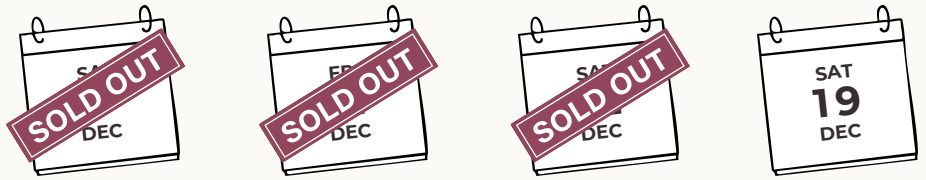
Click here for full allergen information

Shared Party Nights

Gather your friends, family or colleagues and celebrate Christmas in style. Enjoy an evening of festive dining, entertainment and dancing in The Landscape.

£76.95 per person

ARRIVAL FROM 6PM | DINNER SERVED AT 7PM | BAR CLOSES 12AM



THEMED DECOR & CRACKERS

PROSECCO ON ARRIVAL

LUXURY THREE-COURSE MEAL

MAGICIAN SET

PHOTOBOOTH

DJ UNTIL MIDNIGHT

Pre-booking is essential. A non-refundable and non-transferable deposit of £30 per person is required to secure your places. A minimum of 8 guests applies per table. Pre-orders will ber required by Wednesday 18th November.

Prefer a smaller celebration?

If you would like to celebrate with a smaller group, ask our team about dining in The View before joining the party afterwards.

Subject to availability. Dining prices may vary.

Menu

Chef's choice of bread for the table

STARTERS

Ham hock and smoked chicken terrine, *piccalilli, puffed pork, toasted brioche, apple* ***(gfo)***

Harissa-roasted cauliflower, *coriander hummus, toasted seeds* ***(ve, gf)***

Binham Blue and pear tart, *winter salad* ***(v, veo)***

MAINS

Roasted Norfolk turkey, *roast potatoes, root vegetables, pig in blanket, stuffing, winter greens* ***(gfo)***

Slow braised beef short rib, *horseradish mash, roasted winter vegetables, chimichurri* ***(gf)***

Root vegetable, wild mushroom and chestnut wellington, *dauphinoise potato, creamed leeks* ***(v, veo, gfo)***

DESSERTS

Chef's trio of desserts - *mini christmas pudding and brandy cream, clementine meringue, dark chocolate and sour cherry marquise*

Add a cheese board for the table at £12.50 per person

ALLERGEN KEY: gf - made without gluten v - vegetarian, ve - vegan, gfo - made without gluten optional, veo - vegan optional

Click here for full allergen information

Private Party Nights

Make The Landscape exclusively yours and host a Christmas party designed around your team.

The suite offers a private bar, illuminated dance floor and access to its own outdoor patio. For an elegant drinks reception before dinner, The Gallery can also be added to your celebration.

Room hire

FRIDAY & SATURDAY
£995.00
minimum 120 guests

SUNDAY - THURSDAY
£695.00
minimum 60 guests

Catering

60 - 119 GUESTS
£63.95pp

120+ GUESTS
£60.95pp

EXCLUSIVE ROOM HIRE

LUXURY THREE COURSE MEAL

THEMED DECOR & CRACKERS

Booking information

Payment of the applicable room-hire fee is required to secure your booking. The remaining balance, final guest numbers and pre-orders are due 14 days before the event. Full terms and conditions apply.

Menu

Chef's choice of bread for the table

STARTERS

Ham hock and smoked chicken terrine, bramley apple and cranberry chutney, toasted house brioche *(gfo)*

Dingley Dell pork and venison scotch egg, *celeriac slaw, prosciutto crisp*

Kedgeree fishcake, soft-boiled Quail's egg, curry sauce, samphire

Chestnut and cranberry arancini, celeriac purée, crispy sage *(v, veo, gfo)*

MAINS

Three-bird roast ballotine, *turkey, chicken and duck, chestnut and sage stuffing, wrapped in Suffolk ham, boulangère potatoes, roasted winter vegetables, sloe and cranberry jus*

Dingley Dell braised pork belly, pulled pork croquette, mustard mash, celeriac slaw, red wine jus

Steak of the day, *triple-cooked chips, roasted shallot, seasonal greens, house sauce (gf)*

Fillet of bass, *tobiko and lobster beurre blanc, horseradish mash, baby fennel, samphire, dill (gf)*

Baby heritage carrot and roscoff onion tatin, *celeriac purée, burnt onion, crispy kale, artichoke and rocket salad (v, veo, gfo)*

DESSERTS

Christmas pudding, *brandy custard (gfo, veo)*

Seasonal Saint trifle, *white chocolate (gfo, veo)*

Sticky toffee pudding, *apricot and ginger compote, vanilla ice cream*

Chocolate brownie, *baked chocolate and raspberry sorbet*

Selection of local cheeses, *crackers, chutney, fruit (gfo) (+£5.00 supplement)*

Add a cheese board for the table at £12.50 per person

ALLERGEN KEY: gf - made without gluten, v - vegetarian, ve - vegan, gfo - made without gluten optional, veo - vegan optional

Click here for full allergen information

THE VIEW RESTAURANT

Festive Dining

Celebrate the season with delicious food and good company at The View. Available every evening throughout December alongside our à la carte menu, our Festive Menu is perfect for everything from an intimate meal to a larger Christmas gathering.

Relax, enjoy views across the Suffolk countryside and let our team add a little festive sparkle to your occasion.

Two courses: £40.00 per person
Three courses: £50.00 per person

Includes festive table decorations and crackers

Fancy a festive lunch? Join us on Friday 11th December and enjoy our festive menu.

Booking information

A minimum booking of two guests applies. A non-refundable deposit of £15 per person is required to secure your table. Menu selections and dietary requirements are due 7 days before your reservation.

Menu

Chef's choice of bread for the table

STARTERS

Game, pork and pistachio terrine, *brioche, prosciutto crisp, fruit chutney* ***(gfo)***

Gin-cured chalk stream trout, *citrus and herbs, dill oil, fennel* ***(gf)***

Harissa-roasted cauliflower, *coriander hummus, toasted seeds* ***(ve, gf)***

MAINS

Roast turkey, *Yorkshire pudding, roast potatoes, pig in blanket, stuffing, red wine jus* ***(gfo)***

Roast sirloin of beef, *Yorkshire pudding, roast potatoes, red wine jus* ***(gfo)***

Roast halibut, *saffron potatoes, sea vegetables, beurre blanc* ***(gf)***

Butternut squash and feta pithivier, *potato and celeriac rösti, celeriac purée, roasted pumpkin seeds* ***(v, veo, gfo)***

For the table: root vegetables, winter greens, cauliflower cheese, buttered leeks, Brussels sprouts

DESSERTS

Christmas pudding, *brandy custard* ***(gfo, veo)***

Chocolate tart, *hazelnut, dark chocolate, raspberry* ***(gfo)***

Seasonal trifle, *white chocolate* ***(gfo, veo)***

Tea, coffee and mini mince pies to finish

Why not add a cheese board for the table at £12.50 per person?

ALLERGEN KEY: gf - made without gluten, v - vegetarian, ve - vegan, gfo - made without gluten optional, veo - vegan optional

Click here for full allergen information

THE VIEW RESTAURANT

Christmas Day

Make Christmas Day truly special with a relaxed celebration at The View. Begin with a glass of Mistletoe Hugo cocktail on arrival before enjoying a beautiful festive lunch with family and friends.

With stunning views, welcoming service and every detail taken care of, you can simply settle in and enjoy the occasion.

Adults: £120.00 per person
Children: £90.00 per person

To include Christmas colouring and gift for children

ARRIVAL AT 12PM
LUNCH SERVED AT 12:30PM

Booking information

A non-refundable deposit of £30 per person is required to secure your table. Full payment, menu selections and dietary requirements are due by Monday 7th December.

Menu

Chef's choice of bread for the table

STARTERS

Crispy duck tacos, *Asian slaw, sloe hoisin sauce*

Smoked fish rillette, *pickled cucumber, horseradish creme fraiche* ***(gfo)***

Wild mushroom parfait, *brioche, walnuts, pickled walnut ketchup* ***(v, veo, gfo)***

Baked beer cheese, *caramelised red onion chutney, garlic and rosemary focaccia* ***(gfo)***

MAINS

Roast leg of lamb, Yorkshire pudding, roast potatoes, root vegetables, winter greens, red wine jus ***(gfo)***

Dingley Dell pork belly, *pulled pork croquette, mustard mash, celeriac slaw, red wine jus*

Goan fish curry, *basmati rice, kachumber salad, coriander and lime* ***(gf)***

Wild mushroom bourguignon, *truffle mash, seasonal vegetables, herb pangrattato* ***(v, veo)***

DESSERTS

Chocolate ganache, *berry compote, berry sorbet, candied hazelnut* ***(ve, gf)***

Ginger treacle tart, *vanilla and citrus creme fraiche*

Pistachio tiramisu, *espresso, mascarpone, dark chocolate, pistachio praline*

Duo of Suffolk cheeses, *chutney, crackers* ***(gfo)***

ALLERGEN KEY: gf - made without gluten, v - vegetarian, ve - vegan, gfo - made without gluten optional, veo - vegan optional

Click here for full allergen information

THE VIEW RESTAURANT

Boxing Day

Continue the Christmas celebrations with a relaxed Boxing Day lunch at The View. Gather with family and friends, enjoy a delicious festive meal and take in the beautiful views across the golf course.

With a welcoming atmosphere and everything prepared for you, it is the perfect way to unwind after Christmas Day.

Adults: £60.00 per person
Children: £30.00 per person

LUNCH SERVED FROM 12PM TO 4PM

Booking information

A non-refundable deposit of £15 per person is required to secure your table. Menu selections are required in advance for tables of more than 10 guests. Please advise us of any dietary requirements when booking.

Menu

Chef's choice of bread and nibbles for the tables

STARTERS

Venison and pork scotch egg, *celeriac remoulade, apple (gfo)*

Suffolk smoked fishcake, *dill emulsion, hispi cabbage, apple slaw*

Baron Bigod and red onion tart, *onion marmalade and chive oil (gfo)*

Roasted squash, *chestnut and pumpkin seed pesto, crispy sage, pickled cranberries (v, veo, gfo)*

MAINS

Beef and game wellington, *dauphinoise potato, shallot purée, cavolo nero, thyme jus*

Roast chicken, *truffle mash, creamed leeks (gf)*

Roast bass, *lobster rosti, fennel, sea vegetables, lobster bisque (gf)*

Root vegetable, wild mushroom and chestnut wellington, *truffle mash, creamed leeks (v, veo, gfo)*

DESSERTS

Chef's trio of desserts - sticky toffee pudding, lemon meringue, chocolate pot

ALLERGEN KEY: gf - made without gluten, v - vegetarian, ve - vegan, gfo - made without gluten optional, veo - vegan optional

Click here for full allergen information

THE VIEW RESTAURANT

New Year's Eve

Welcome 2027 with an unforgettable evening of dining, live entertainment and dancing at All Saints Resort.

Begin with a glass of Mistletoe Hugo before taking your seats in The View for a luxury four-course dinner. Enjoy live music throughout the evening, capture the occasion in our photobooth and dance your way into the New Year with our DJ, who will count us down to midnight!

£90.00 per person

ARRIVAL FROM 7:30PM | DINNER SERVED AT 8:30PM | BAR CLOSES AT 1AM

- SINGER THROUGHOUT EVENING
- LUXURY FOUR-COURSE MEAL
- COCKTAIL ON ARRIVAL
- PHOTOBOOTH
- DJ UNTIL 1AM
- FORMAL ATTIRE

Enjoy a complimentary bottle of bubbly at 11:45pm for tables of 4 or more

Booking information

A non-refundable and non-transferable deposit of £30 per person is required to secure your place. Full payment, menu selections and dietary requirements are due by Thursday 17th December.

FESTIVE STAYS

Stay a little longer

Settle in, slow down and make the most of the festive season with a relaxing stay at All Saints Resort. Whether you are joining us for Christmas lunch, celebrating New Year's Eve or simply looking for a peaceful seasonal escape, our festive packages bring everything together for an effortless break.

Enjoy comfortable accommodation, delicious dining and time to relax in the beautiful Suffolk countryside. With selected packages also including thoughtful festive extras, treatments and access to the Health Hub facilities, all that is left for you to do is check in and enjoy the celebrations.

Extend your stay

Would you like to stay for more than one night? Simply combine your preferred packages and, wherever possible, we will arrange for you to remain in the same room throughout.

Room upgrades are available for an additional charge, subject to availability. Please speak to our Reservations Team for details.

Thursday 24th December

1 NIGHT-STAY | £195.00 ***(Based on 2 people sharing)***

Enjoy a stay in one of our Standard Double or Twin rooms. Package includes a bottle of Prosecco and a box of chocolates on arrival, £35.00pp towards dinner in The View Restaurant, breakfast and a late checkout of 12pm.

Friday 25th December

1 NIGHT-STAY | £395.00 ***(Based on 2 people sharing)***

Enjoy a stay in one of our Standard Double or Twin rooms. Package includes lunch on Christmas Day (RRP £120.00pp), a grazing box and bottle of wine for the evening, breakfast and a late check out of 12pm.

Saturday 26th December

1 NIGHT-STAY | £345.00 ***(Based on 2 people sharing)***

Enjoy a stay in one of our Standard Double or Twin rooms. Package includes lunch on Boxing Day (RRP £60.00pp), a 30-minute facial or massage* per person (RRP £65.00pp), breakfast and a late check out of 12pm.

***Upgrade to a 60-minute treatment for £35.00 per person**

Thursday 31st December

1 NIGHT-STAY | £305.00 ***(Based on 2 people sharing)***

Our New Year's stay includes two tickets to our New Year's Eve Party Night in The View Restaurant, an overnight stay, brunch in The Lodge Café on New Year's Day from *9am - 11am*, access to the Health Hub facilities and a late checkout at 12pm.

GIFT VOUCHERS

The perfect gift this Christmas

Treat someone special to an experience at All Saints Resort.

From relaxing spa days and indulgent treatments to delicious dining, afternoon tea, golf and overnight stays, there is something for everyone to enjoy.

Gift vouchers can be purchased online or from the main hotel reception, making Christmas shopping beautifully simple.

Purchase online at allsaintsresort.com

TERMS & CONDITIONS

Finer details

Festive Menu and Boxing Day

- A non-refundable deposit of £15.00 per person is required to secure your reservation.
- Reservations are not confirmed until the deposit has been received.
- Festive Menu pre-orders and dietary requirements must be submitted seven days before the reservation.
- All guests within the booking must dine from the Festive Menu.
- Boxing Day pre-orders are only required for tables of more than ten guests.
- The remaining balance is payable on the day.

Christmas Day and New Year's Eve

- A non-refundable deposit of £30 per person is required to secure your reservation.
- Tables cannot be held provisionally and are confirmed on a first-come, first-served basis.
- Full payment, menu selections and dietary requirements are due by the dates specified on the menus in this brochure.
- Service begins promptly at the advertised time.
- Menu items and accompaniments cannot be changed to suit personal preferences.
- Please tell us about allergies and dietary requirements when submitting your pre-order.
- Drinks purchased during the event must be paid for when ordered.

Shared Party Nights

Full Shared Party Night terms and conditions are available from our Events Team:
enquiries@allsaintsresort.com

FESTIVE

Opening times

HEALTH HUB

Christmas Eve	6:30am - 7:00pm
Christmas Day	8:00am - 2:00pm
Boxing Day	8:00am - 4:00pm
New Years Eve	6:30am - 7:00pm
New Years Day	8:00am - 4:00pm

HEALTH HUB SPA

Christmas Eve	9:00am - 4:00pm
Christmas Day	CLOSED
Boxing Day	9:00am - 4:00pm
New Years Eve	9:00am - 6:00pm
New Years Day	CLOSED

SUFFOLK GOLF CLUB

Christmas Eve	Dawn till dusk
Christmas Day	CLOSED
Boxing Day	CLOSED
New Years Eve	Dawn till dusk
New Years Day	CLOSED

27TH - 30TH DECEMBER, ALL DEPARTMENTS WILL OPEN AS NORMAL

THE VIEW RESTAURANT

CHRISTMAS EVE

Breakfast	8:00am - 10:00am
Lunch	12:00pm - 2:30pm
Dinner	6:00pm - 9:00pm
Bar	8:00am - 11:00pm

CHRISTMAS DAY

Breakfast	8:00am - 10:00am
Lunch	12:00pm Arrival
	12:30pm Food Service
Dinner	CLOSED
Bar	8:00am - 9:00pm

BOXING DAY

Breakfast	8:00am - 10:00am
Lunch	12:00pm - 4:00pm
Dinner	6:00pm - 8:00pm
Bar	8:00am - 11:00pm

NEW YEAR'S EVE

Breakfast	8:00am - 10:00am
Lunch	12:00pm - 2:30pm
Dinner	CLOSED FOR EVENT
Bar	CLOSED FOR EVENT

NEW YEAR'S DAY

Breakfast	CLOSED
Lunch	CLOSED
Dinner	6:00pm - 8:00pm
Bar	8:00am - 9:00pm

THE LODGE CAFE

Christmas Eve	7:00am - 4:00pm
Christmas Day	CLOSED
Boxing Day	CLOSED
New Years Eve	7:00am - 8:30pm
New Years Day	8:00am - 5:00pm

WWW.ALLSAINTSRESORT.COM

01284 706 777 | ENQUIRIES@ALLSAINTSRESORT.COM