



ROSSINGTON HALL
YORKSHIRE

EXCLUSIVE HIRE & STAYCATION

2026 & 2027

Escape to the tranquil luxury of Rossington Hall for the perfect exclusive-use venue in Yorkshire, where timeless elegance meets modern luxury..

Be lord or lady of the manor for however long you want to be





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ROSSINGTON HALL

— YORKSHIRE —

A GRAND 19TH-CENTURY VICTORIAN HALL

Rossington Hall is a Grade II Listed Victorian Home, nestled within the heart of South Yorkshire, standing as a magnificent testament to 19th-century grandeur, offering an unparalleled setting for unforgettable experiences. From the moment you arrive, you are transported to a world where history, luxury, and natural beauty blend seamlessly to create an atmosphere of refined sophistication.

Rossington Hall is more than just a venue, it's a destination, our 21 beautifully designed bedrooms, including pet-friendly accommodations, provide the perfect blend of historic charm and modern comfort.

Whether you're seeking the perfect venue for an exclusive corporate retreat, a peaceful staycation, an elegant photoshoot/filming Rossington Hall provides an idyllic backdrop that is as breathtaking as it is unique. Relax in opulent surroundings and immerse yourself in the tranquillity of rolling parklands and immaculate gardens. From the moment you arrive, you'll be captivated by the beauty of Rossington Hall's sprawling estate, where majestic deer and graceful peacocks roam freely, adding to the enchanting atmosphere. Every corner of the estate tells a story of heritage, elegance, and timeless charm.

BOOK YOUR PERSONAL SHOWROUND

-  Tel: 01302 866822
-  Email: hello@rossingtonhall.co.uk
-  Chat with WhatsApp: 07795039540



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PRUDENTIA AD ASTRA EST SUFFICIENS

EXCLUSIVE HIRE CHARGES

2026/2027 (2028 subject to RPI)

Exclusive hire of Rossington Hall Estate, including its gardens & grounds.
Rates include Vat & Wi-Fi. Check in from 3pm and check out by 10:30am.

*Each experience here is tailored to perfection,
ensuring that every visit is as memorable as the last.*

	MONDAY-THURSDAY	FRIDAY-SUNDAY
LOW SEASON (January, February, March October & November)	£2,995 one night - 9 ROOMS £4,500 one night - 21 ROOMS	£3,995 one night - 9 ROOMS £5,500 one night - 21 ROOMS *Sunday Nights In January - Starting From £895*
HIGH SEASON (April, May, June, July, August & September, December)	£3,995 one night - 9 ROOMS £5,500 one night - 21 ROOMS	£4,995 one night - 9 ROOMS £6,500 one night - 21 ROOMS
ADDITIONAL NIGHTS	From £2,300 per night	From £2,300 per night

ADDITIONAL EXTRAS



LAUNDRY STAY BAG SERVICE

Inside you will find fresh towels,
tea, coffee and other essentials to
make your stay comfortable.

£100.00 – per day



LAUNDRY MAID SERVICE

A dedicated housekeeping attendant
to maintain bedrooms throughout
your stay, ensuring a seamless
luxury experience.

£500.00 – per day





IN HOUSE CATERING

At Rossington Hall, exceptional dining is at the heart of every celebration.

Our experienced in-house catering team works closely with you to create menus tailored to your event, using carefully selected ingredients and beautifully presented dishes that reflect the elegance of our historic country estate.

Whether you are hosting an intimate gathering or an exclusive celebration, our bespoke catering services are designed to complement the elegance of our historic hall and create a truly memorable experience for you and your guests. From relaxed grazing tables and artisan breakfast selections to vibrant international buffets, traditional English favourites and exquisite three-course dining, our collection of menus has been thoughtfully designed to suit every style of occasion.

MENUS	PRICE
The Breakfast Menu	From £9.95 per person
Grazing Platters	£200.00 per platter
Indian Banquet	£25.00 per person
The Italian Menu	£25.00 per person
Mexican Fiesta Buffet	£25.00 per person
Garden BBQ	£25.00 per person
The Traditional English Pie & Mash Supper	£25.00 per person
The Last Supper	£25.00 per person
Three Course Evening Menu	£65.00 per person





ROSSINGTON HALL



BREAKFAST MENU

The perfect start to your celebration.



BREAKFAST BUTTY CLASSICS
£9.95 PER PERSON
MINIMUM 20 GUESTS

THE YORKSHIRE BREAKFAST BUTTY

Thick-cut sizzling bacon and premium pork sausages stacked inside warm buttered rolls with rich brown sauce or classic tomato ketchup.

THE GARDEN VEGETARIAN BREAKFAST BUTTY

Flavour-packed vegetarian sausages layered inside a warm buttered roll with caramelised onions and tangy tomato relish.



BAKERY INDULGENCE SELECTION
£15.00 PER PERSON
MINIMUM 20 GUESTS

- | | | | | |
|-------------------------------|------------------------|----------------|------------------------------|--------------|
| The Parisian Butter Croissant | Chocolate Twist Pastry | Cinnamon Swirl | Double Chocolate Chip Muffin | Custard Puff |
|-------------------------------|------------------------|----------------|------------------------------|--------------|



YORKSHIRE ENGLISH BUFFET
£20.00 PER PERSON
MINIMUM 20 GUESTS

- Selection of Pastries • Natural Yoghurt • Berry Compote • Selection of Cereals
- Grilled Thick Back Bacon • Yorkshire Sausage • Hash Browns • Mushrooms
- Plum Tomatoes • Baked Beans • Scrambled Egg



All of the above served with a selection of fruit juices, tea and freshly brewed coffee.

Please speak to our events team with regards to any dietary / allergy requirements



ROSSINGTON HALL



LUNCHTIME GRAZING PLATTERS

£200.00 PER PLATTER

EACH PLATTER WILL CATER FOR 10 GUESTS (MINIMUM REQUIRED)



THE RUSTIC PLOUGHMAN'S FEAST

A magnificent countryside spread of mature farmhouse cheddar, honey-glazed ham, crusty artisan bread, tangy pickles, crisp orchard apples, and rich homemade chutneys, beautifully served with fresh salad garnish and traditional savoury accompaniments.



THE DELI FEAST BOARD

Freshly prepared sandwiches and mini wraps including: chicken mayonnaise, savoury cheese & onion, smoked salmon and crème fraiche. Artisan cheeses, salami, prosciutto, olives, chutneys, grapes, and freshly baked breads and crackers.



THE MEDITERRANEAN MEZZE GRAZING BOARD

Cured meats, prosciutto, salami and chorizo, hummus, tzatziki, olives, roasted peppers, feta cubes, halloumi and warm flatbreads served for dipping.



THE SAVOURY SNACK & BITE PLATTER

Traditional pork pie, sausage rolls, scotch eggs, mini quiches, selection of cheeses, crackers, breadsticks, rustic bread and chutneys, vine cherry tomatoes and crisp salad.

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ROSSINGTON HALL

ITALIAN COMFORT FEAST

£25.00 PER HEAD
(MINIMUM OF 20 TO CATER FOR)



THE GRAND ITALIAN LASAGNE

Layers of slow-simmered rich beef ragu, silky béchamel sauce, and tender pasta sheets finished beneath a bubbling golden cheese crust



THE RUSTIC GARDEN VEGETARIAN LASAGNE

A rich, comforting Italian classic reimagined with vibrant seasonal vegetables, layered pasta, and indulgent sauces baked to golden perfection



THE GARDEN HARVEST SALAD

A vibrant medley of crisp seasonal leaves, cherry tomatoes, cucumber ribbons, and red onion tossed in a zesty house dressing



STONE-BAKED GARLIC BREAD

Warm oven-baked bread brushed with roasted garlic butter, herbs, and mozzarella for the perfect golden finish

OR CHOOSE

HANDMADE STONEBAKED PIZZA'S @ £25.00 PER HEAD
(MINIMUM OF 20 TO CATER FOR)



MARGHERITA

Mozzarella, vine tomatoes, cherry tomatoes, topped with buffalo mozzarella



PEPPERONI

Diced chorizo, salami, black pepper, oregano topped with mozzarella



CHICKEN FEAST

Loaded with spicy peri peri chicken, sautéed peppers & onions, topped with mozzarella



VEGGIE

Button mushrooms, sautéed peppers, red onion & spinach, topped with mozzarella, olives, button mushrooms, sautéed peppers, red onion & spinach

ALL SERVED WITH HOMEMADE POTATO WEDGES,
SOUR CREAM, SALSA & BBQ

PLEASE SPEAK TO OUR EVENTS TEAM
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ROSSINGTON HALL

INDIAN BANQUET

£25.00 PER HEAD
MINIMUM OF 20 TO CATER FOR

STARTER

Crisp Poppadoms & House Chutneys

Golden, crackling poppadoms served with a vibrant trio of mango chutney, mint yoghurt drizzle, and onion relish.

MAIN BUFFET



CHICKEN TIKKA MASALA

Tender chicken marinated in a blend of spices and simmered in a rich, creamy sauce.



GARDEN FIRE VEGETABLE CURRY

A colourful medley of seasonal vegetables cooked in a fragrant coconut and spice sauce, bursting with flavour.



SAFFRON JEWEL PILAU RICE

Fluffy basmati rice delicately scented with saffron, cardamom, and toasted cumin.



TANDOORI FLAME NAAN BREAD

Soft, pillowy naan brushed with garlic butter and fresh coriander, baked until perfectly charred.

ACCOMPANIMENTS



SWEET MANGO CHUTNEY

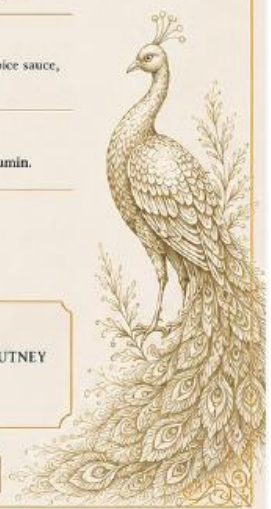
Lusciously fruity
with gentle spice.



MINT & LIME CHUTNEY

Cool, zesty, and
refreshing.

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ROSSINGTON HALL



MEXICAN FIESTA BUFFET

£25.00 PER HEAD
(MINIMUM OF 20 TO CATER FOR)

STARTERS

Nachos piled high with chilli, cheese, jalapeños, salsa, and guacamole
Warm Tortilla Chips

SELECTION OF TEX MEX DIPS

Salsa | Soured Cream and Chive | Guacamole | Chilli Cheese

HOT BUFFET

Fajitas with peppers, onions, and smokey spices

SIDES & EXTRAS

Mexican spiced rice and slow-cooked refried beans as hearty sides

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ROSSINGTON HALL



BBQ MENU

GARDEN BARBEQUE

£25.00 PER HEAD

MINIMUM OF 20 TO CATER FOR

Chargrilled Smashed 1/2 Pound Prime Beef Burger
Fried onions, sourdough bun, cheese sauce



SELECTION OF SKEWERS:

Chicken garlic butter
Cajun chicken style
Halloumi and vegetable



BUTCHERS PORK & LEEK SAUSAGES

Fried onions, hotdog roll



TOMATO & BUFFALO MOZZARELLA SALAD

Fresh basil, balsamic glaze



MINTED NEW POTATOES



MIXED LEAF SALAD LUXURY COLESLAW



GRATED MATURE CHEDDAR CHEESE



ADD A LITTLE LUXURY (SUPPLEMENT £10.00 PP)

Prime 4oz Sirloin Steak
Salmon Parcels with herb butter

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ROSSINGTON HALL

TRADITIONAL ENGLISH PIE & MASH SUPPER

£25.00 PER HEAD
(MINIMUM OF 20 TO CATER FOR)

* SELECTION OF HOMEMADE PIES *

Slow Cooked Steak
Hendersons Relish & Guinness Pie

Creamy Chicken
Mushroom & Leek Pie

Roast Mediterranean
Vegetable Pie (V) (VG)

ALL SERVED WITH
CREAMY MASH POTATOES
AND MUSHY PEAS
AND RICH GRAVY

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ROSSINGTON HALL

THE LAST SUPPER AT ROSSINGTON HALL

AN IMMERSIVE MURDER MYSTERY
DINING EXPERIENCE

£55.00 PER HEAD
(MINIMUM OF 20 TO CATER FOR)



The Suspect's Arrival
Chocolate Dipped Strawberries
Chicken Liver Parfait,
toasted crostini, onion chutney

Starters

The Poisoned Garden Soup
A rich Tomato and Basil soup served with warm
rustic bread and whispered secrets from the
kitchen

The Hot and Spicy Deadly Chilli Chicken
Asian salad with lime and sesame oil, topped with
crispy chicken in sweet chilli sauce, mint yogurt

The Disappearing Garlic Mushrooms
Creamy garlic mushrooms on toasted bread –
vanishing from plates without a trace

Main Courses

The Locked-Room Steak Pie
Homemade Steak, Ale & Henderson's Relish Pie,
mash, minted mushy peas, beef dripping sauce no
one can resist

The Chicken Conspiracy
Chicken Breast, stuffed with cream cheese,
mozzarella & spinach, wrapped in parma ham, red
wine & thyme sauce, goose fat roast potatoes

The Vegetarian Alibi
Roast Vegetable Wellington, sweet potato,
mushrooms, spinach, herb roasted potatoes,
gravy

The Faithfuls Final Course
Death by Chocolate
A dangerously rich chocolate dessert guaranteed
to leave guests speechless

The Sticky Toffee Affair
Warm sticky toffee pudding drenched in luxurious
caramel sauce

The Final Confession Cheesecake
Velvety cheesecake with berry compote and a
crumbly biscuit base

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ROSSINGTON HALL

THREE COURSE EVENING MENU

£65.00 PER HEAD
(MINIMUM OF 20 TO CATER FOR)

TO START

Roast Tomato & Red Pepper Soup,
chive crème fraîche, artisan bread

Smoked Salmon & Prawns,
Marie rose sauce, little gem lettuce, lemon

Crispy Chilli Chicken,
thai salad, mint yogurt

Poached Chicken Liver Parfait,
toasted artisan bread & fig jam

Sautéed Wild Mushrooms,
toasted ciabatta, pinot grigio cream (V)

MAIN COURSE

Fillet of Beef Medallions,
dauphinoise potatoes, red wine sauce
(Supplement £10.00pp)

Sirloin of Local Roast Beef,
Yorkshire pudding, goose fat roast
potatoes, rich meat gravy

Chicken Breast,
stuffed with cream cheese,
mozzarella & spinach, wrapped in
parma ham, red wine & thyme sauce,
goose fat roast potatoes

Slow Roasted Lamb Shank,
minted mash, redcurrant &
rosemary sauce
(Supplement £10.00pp)

Crisp Roast Belly Pork,
mustard mash, cider sauce

Roast Breast of Turkey,
stuffing, chipolata wrapped in bacon,
yorkshire pudding, roast potatoes,
pars graty

Salmon Fillet, on crushed new potatoes,
white wine, cream & chive sauce

Roast Vegetable Wellington,
sweet potato, mushrooms, spinach,
herb roasted potatoes, gravy (V)(VG)

All served with Thyme Roasted Carrots,
Honey Roasted Parsnips &
Tenderstem Broccoli, herb crumb

DESSERT

Eton Mess,
crushed meringue, mixed berries,
vanilla cream (V)(VG)

Bramley Apple Crumble,
crème anglaise

Dark Chocolate Brownie,
clotted cream ice cream (V)

Sticky Toffee Pudding,
butter Scotch sauce,
honeycomb ice cream

Lemon Posset,
berries, shortbread

Selection of Yorkshire Cheese,
biscuits, grapes, celery & chutney

Followed by Filter Coffee,
Yorkshire Tea & Chocolates

Please select one starter, one main course,
and one dessert from the menu below for your entire party.

Should you wish to offer your guests an additional choice,
this can be arranged at a supplement of £5.00 per guest.

Please note dietary requirement alternatives will be provided
at no extra cost and do not count as part of the main selection.

We will require a pre-order two weeks prior to your event,
with individual names/notes.



ROSSINGTON HALL
YORKSHIRE

EXCLUSIVE BAR SERVICE

Enhance your guests' experience from start to finish with our exclusive bar service for your event with a 10% off the bar tariff when drinks charged to the main account.

This also includes a fully staffed bar in the evening, professional fully stocked bar including Champagne & Prosecco, Premium draft beers including Beavertown Neck Oil and Birra Moretti, A wide selection of spirits, wines, and mixers.

Save time and hassle and take advantage of this exclusive offer to make your guests feel truly looked after and enhance their stay from start to finish and you can focus on hosting an unforgettable event!



EXCEPTIONAL SERVICE, PREMIUM DRINKS.



ADDITIONAL ACCOMMODATION



For larger groups or guests looking for alternative accommodation, our sister hotel, **The Crown Hotel in Bawtry**, is just a short drive away. Offering 77 stylish boutique rooms, it's an ideal option for additional guests or those looking to explore the charming town of Bawtry.

CUSTOMER ALLERGEN POLICY

Our food at Rossington Hall is prepared in a kitchen where all the known 14 allergens are handled. This may affect you or a member of your party if they suffer from an allergy or intolerance, we cannot guarantee that any dish will be free from cross contamination.

If you would like any information on our ingredients, please ask our team who will be able to assist you.

If you have a **'SEVERE ALLERGY'** then as stated above, due to the size and nature of our production, we are **UNABLE** to provide food which is allergen free, and we cannot guarantee that allergen cross contamination has not occurred.

We ask that if you are still sitting with us, even though not eating, that you have your usual allergen medication. Thank you for your understanding.

DEPOSIT

To confirm your event, we will require a 50% deposit of the exclusive hire charge, this is a non-refundable/transferable deposit.

Remaining balance due 12 weeks before arrival date.

CONTACT US



Tel: 01302 866822



Email: hello@rossingtonhall.co.uk



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