



EXCLUSIVE HIRE & STAYCATION

2026 & 2027



ROSSINGTON HALL

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

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**

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

***JANUARY - SUNDAY NIGHTS – Starting from £895 one night**

EXCLUSIVE HIRE ADDITIONAL EXTRAS

ADDITIONAL OPTIONS	PRICE
Laundry Service (Stay Bag)	£100.00 – per day
Laundry Service (Maid)	£500.00 – per day
Fire Logs (September-April only)	£10.00 per bag
Breakfast Grab and Go (Cold)	£17.50 – per person/per day
Yorkshire Breakfast Buffet (Served Hot)	£25.00 – per person (minimum 18 to cater)
Lunch – Sandwiches & Frites	£20.00 – per person (minimum 18 to cater)
Lunch – Hot & Cold Buffet	£30.00 – per person (minimum 18 to cater)
Canapes	£14.50 – per person (minimum 18 to cater)
Evening Buffets	From £30.00 – per person (minimum 18 to cater)
Three Course Evening Meal	£65.00 – per person (minimum 18 to cater)
Exclusive Fully Staffed Bar	On Request



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



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



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

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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.

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



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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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

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