



ROSSINGTON HALL

EXCLUSIVE HIRE & STAYCATION

2025 & 2026



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: enquiries@rossingtonhall.co.uk

Chat with WhatsApp: 07795039540

EXCLUSIVE HIRE CHARGES 2025/2026 (2027 subject to RPI)

Exclusive hire of Rossington Hall Estate, including its gardens & grounds. Rates include Vat & Wi-Fi. Check in from 2pm 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
<p>LOW SEASON (January, February, March October & November)</p>	<p>£2,995 one night - 9 ROOMS £4,500 one night - 21 ROOMS</p>	<p>£3,995 one night - 9 ROOMS £5,500 one night - 21 ROOMS</p>
<p>HIGH SEASON (April, May, June, July, August & September, December)</p>	<p>£3,995 one night - 9 ROOMS £5,500 one night - 21 ROOMS</p>	<p>£4,995 one night - 9 ROOMS £6,500 one night - 21 ROOMS</p>
<p>ADDITIONAL NIGHTS</p>	<p>From £2,300 per night</p>	<p>From £2,300 per night</p>

EXCLUSIVE HIRE ADDITIONAL EXTRAS

ADDITIONAL OPTIONS	PRICE
Laundry Service (Stay Bag)	£100 – per day
Laundry Service (Maid)	£500 – per day
Breakfast Grab and Go (Cold)	£17.50 – per person/per day
Yorkshire Breakfast Buffet (Served Hot)	£30.00 – per person (minimum 18 to cater)
Lunch – Sandwiches & Frites	£25.00 – per person (minimum 18 to cater)
Lunch – Hot & Cold Two Course Buffet	£35.00 – per person (minimum 18 to cater)
Evening Buffet	£35.00 – per person (minimum 18 to cater)
Three Course Evening Meal	£70.00 – per person (minimum 18 to cater)
Bar Tender	£150.00 – per staff member (6pm – 11pm)

MENUS

We invite you to explore our menu options, we are dedicated to providing exceptional service and a delightful dining atmosphere. Each experience here is tailored to perfection, ensuring that every visit is as memorable as the last. Looking for something else.....please speak to our dedicated team!

BREAKFAST MENUS

GRAB & GO BREAKFAST

YORKSHIRE BREAKFAST

Double Chocolate Chip or Blueberry Muffin	Selection of Pastries, Fruit Yoghurt, Berries & Cereals
Pain au Chocolate	Grilled Thick Back Bacon
Granola Breakfast Bar	Yorkshire Sausage
Fruit Yoghurt	Hash Browns
Fresh Fruit	Fried Bread
Fresh Orange Juice Drink	Button Mushrooms
Bottle of Water	Grilled Tomatoes
Takeaway Tea/Coffee	Baked Beans
	Eggs – Fried, Poached or Scrabbled Egg

BUFFET MENUS

SANDWICH & FRITES LUNCH

Selection of Sandwiches

Yorkshire Ham & Branston Pickle
Prawn & Marie Rose Sauce
Egg Mayonnaise & Watercress

Selection of Wraps

Chicken Mayonnaise
Savoury Cheese & Onion
Smoked Salmon, Crème Fraiche

House Green Salad

Frites

Luxury Coleslaw

HOT & COLD BUFFET LUNCH

Hot Dish (select one)

Lasagne, Fish & Chips or
Sweet & Sour Chicken

Selection of Skewers:

Garlic Chicken
Halloumi

Served with flat bread, cous cous & salsa

Selection of Cold Roasted Joints of Meat

Tomato & Buffalo Mozzarella Salad

fresh basil, balsamic glaze

House Green Salad

Minted New Potatoes

Luxury Coleslaw

Garlic Bread

Freshly Bakes Bread Rolls

Mini Finger Desserts

Fresh Fruit Platter

GRAZING EVENING BUFFET

Platter of Smoked Salmon Curls

Cold Water Prawns, Marie rose sauce

Selection of Cold Roasted Joints of Meat

Honey Roast Ham, Sirloin of Beef, Turkey Crown

Traditional Pork Pie Selection

Huntsman: chopped pork, chicken and stuffing
Traditional: seasoned chopped pork, jelly
Stilton & Leek: pork pie topped with stilton & leek

Sauteed Peri Peri Chicken Strips

Sauteed peppers & onions, with
pitta bread, sour cream

Goats Cheese & Sunblushed Tomato Tartlets

Tomato & Buffalo Mozzarella Salad

fresh basil, balsamic glaze

Minted New Potatoes

Mixed Leaf Salad

Luxury Coleslaw

Freshly Baked Crusty Bread

THREE COURSE EVENING MENU

To Start

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

Oak Roast Salmon & Prawns, watercress, dill crème fraiche

Yorkshire Pudding, onion gravy

Potted Chicken Liver Parfait, toasted artisan bread & fig jam

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

Main

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

Chicken Breast stuffed with Wensleydale, wrapped in parma ham, cranberry compote, goose fat roast potatoes

Slow Roasted Lamb Shank, minted mash, redcurrant & rosemary sauce

Crisp Roast Belly Pork, mustard mash, cider sauce

Roast Breast of Turkey, stuffing, chipolata wrapped in bacon, yorkshire pudding, roast potatoes, pan gravy

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, butterscotch sauce, honeycomb ice cream

Lemon Posset, berries, shortbread

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

Followed by Filter Coffee, Yorkshire Tea & Chocolates

Please choose one starter, one main and one dessert option from the above menus (any dietary will be additional to choice and no extra charge) We will require a pre-order two weeks prior to your event, with individual names/menus.

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.

CONTACT US

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