



Christmas

FESTIVE CELEBRATIONS
— 2026 —

GRAND HOTEL SCARBOROUGH

OUR 2026 FESTIVE PROGRAMME

CELEBRATE THE FESTIVE SEASON WITH US

The Grand Hotel is the perfect venue for your festive celebrations. Whether you are joining us at a Christmas party or relaxing with family and friends at the Grand Hotel you will find great food, a festive atmosphere and the warmest of welcomes.

Book your Christmas event with us and you can relax, knowing that everything is being taken care of, and because we pride ourselves on getting every detail just right, all you need to do is turn up and enjoy yourself!

Festive Afternoon Tea

A festive afternoon tea with a seasonal theme, ideal for gathering with friends, family or colleagues and celebrating the season together.

AVAILABLE

Throughout December

PRICE

£16.95 per person

£21.95 per person with
a glass of fizz

MENU

FESTIVE AFTERNOON TEA

- Turkey and Cranberry Sandwiches
Plus further choices from a selection of sandwiches
- Fruit Scone
Served with cream and jam
- Mince Pie
- Christmas Cake
- Tea or Coffee
- Glass of Sparkling Fizz*
*Dependant on which package you have chosen

Sunday Lunch with Santa

Enjoy a festive Sunday lunch with the whole family, with a special visit from Santa and a gift for every child.

AVAILABLE

Sunday 13th December
Santa Visit from 12pm
Lunch from 12:30pm

PRICE

Adults £15.95
Children £8.95 (under 12 years)

MENU

STARTERS

Winter Vegetable Soup (V)
Served with a crusty roll and salted butter

Red Pepper & Tomato Soup (V)
Served with a crusty roll and salted butter

Prawn Cocktail
Served with crisp lettuce, Marie Rose sauce and toasted bread

MAINS

Roast Turkey
Served with roast potatoes, stuffing, seasonal vegetables and gravy

Roasted Salmon Fillet
Served with new potatoes, seasonal vegetables and hollandaise sauce

Root Vegetable Wellington (Ve)
Served with thyme roast potatoes, seasonal vegetables and gravy

DESSERTS

Christmas Pudding
Served with brandy cream

Fruit Salad

Profiteroles
Served with Baileys toffee cream

KIDS MENU

STARTER

Carrot & Cucumber Sticks (V)
Served with a selection of dips

MAINS

Chicken Nuggets & Chips

Hot dog & Chips

Tomato Pasta (V)

DESSERT

Warm Chocolate Brownie
Served with vanilla ice cream

(V) Suitable for vegetarians. (Ve) Suitable for vegans.
Pre-booking and £5.00 non-refundable deposit required for this event. If you have any special dietary needs or any food allergies, please let us know in advance of your booking.

Christmas Day Lunch

Enjoy a memorable Christmas Day lunch with a festive three-course meal and all the traditional touches. Relax, unwind, and spend time with loved ones while we take care of the rest.

AVAILABLE

Friday 25th December
Served: From 1pm

PRICE

Adults £55.00
Children £26.95 (under 12 years)

CHRISTMAS DAY MENU

STARTERS

Red Pepper & Tomato Soup (V)
Served with a crusty roll and salted butter

Prawn & Crayfish Cocktail
Served with crisp lettuce, Marie Rose sauce and toasted bread

MAINS

Roast Turkey
Served with roast potatoes, stuffing, seasonal vegetables and gravy

Honey Glazed Gammon
Served with braised red cabbage, roast potatoes and apple sauce

Goats Cheese & Red
Onion Tart (V)
Served with roast vegetables and salad

DESSERTS

Christmas Pudding
Served with brandy cream

Fruit Salad
A selection of mixed fruits

Profiteroles
Served with Baileys toffee cream

(V) Suitable for vegetarians.
If you have any special dietary needs or any food allergies, please let us know in advance of your booking.

Boxing Day Lunch

Unwind after Christmas Day with a relaxed Boxing Day lunch, featuring a comforting three-course meal and seasonal favourites. The perfect way to enjoy good food and time together without the fuss.

AVAILABLE

Saturday 26th December
Served: Between 12:30pm - 4pm

PRICE

Adults £19.95
Children £9.95 (under 12 years)

BOXING DAY MENU

STARTERS

Winter Vegetable Soup (V)
Served with a crusty roll and salted butter

Ham Hock & Pea Terrine
Served with pickled vegetables and toasted bread

MAINS

Honey Glazed Gammon
Served with creamed leeks, crispy kale and dauphinoise potatoes

Homemade Steak Pie
Served with bubble & squeak, roast vegetables and gravy

Beetroot & Onion Tart (V)
Served with a feta, walnut and rocket salad

DESSERTS

Lemon Meringue Tart
Served with raspberries

Sticky Toffee Pudding
Served with toffee sauce and vanilla ice cream

Warm Chocolate Brownie
Served with vanilla ice cream

What to do next

Found the perfect event for your Christmas celebrations?

BOOK WITH CONFIDENCE

Our dedicated Christmas team is here to help you plan every detail, from confirming your date to arranging menu choices and special requests.

Get in touch today to check availability and secure your booking. Popular dates fill quickly, so we recommend contacting us as early as possible.

PRIVATE PARTY PACKAGES

Whether you're organising a corporate festive lunch, intimate dinner, or private corporate Christmas party, our selection of function rooms provides the perfect venue.

We offer various beautiful Victorian rooms, providing a stunning backdrop for you to celebrate privately with family, friends or work colleagues.

For our latest package prices contact our events team on the number or email below.

St Nicholas Cliff, Scarborough, North Yorkshire, YO11 2ET.
T: 01723 375 371 E: sales724@britanniahotels.com

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Terms & Conditions Apply. Please see our website for details.



BRITANNIA
HOTELS

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