



THORNTON HALL
HOTEL & SPA
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PRIVATE DINING
AND EVENTS

YOUR EVENT

WHETHER YOU ARE PLANNING A SPECIAL OCCASION, A CHARITY EVENT OR A SCHOOL PROM, OUR EVENT CO-ORDINATORS CAN HELP YOU CREATE THE PERFECT EVENT.

WE HAVE SEVERAL SUITES SUITABLE FOR ANY OCCASION FROM 2 TO 500 GUESTS. WE SPECIALISE IN CREATING TAILOR-MADE EVENTS THAT SUIT YOUR REQUIREMENTS. OUR AIM IS TO ENSURE A SMOOTH AND PROFESSIONAL SERVICE FROM THE MOMENT YOU CONTACT US.

WE HAVE OUR OWN VENUE DRESSING SERVICE, TAILORED OCCASIONS, MEANING OUR TEAM CAN DRESS YOUR ROOM, THEME YOUR EVENT AND PROVIDE ITEMS SUCH AS CASINO TABLES AND A SELFIE MIRROR. THOSE LITTLE TOUCHES MAKE THE MEMORIES.

IF YOU ARE A CHARITY, WE ALWAYS HELP WITH RAFFLE OR AUCTION ITEMS AND OFFER AS MUCH SUPPORT AS WE CAN.

ONE OF THE MOST IMPORTANT PARTS OF YOUR EVENT WILL BE THE MENU. OUR EXECUTIVE CHEF IS ONLY TOO PLEASED TO GET INVOLVED IN HELPING YOU DECIDE WHAT DISHES WILL WORK BEST FOR YOUR EVENT. WE HAVE INCLUDED THE MOST POPULAR SET MENUS AT DIFFERENT PRICE POINTS FOR YOU TO CONSIDER, WE CAN ALSO CREATE A BESPOKE MENU JUST FOR YOU.

WE CAN ARRANGE A COMPLETE OVERALL PACKAGE PRICE INCLUDING ROOM HIRE, RECEPTION DRINKS, CANAPES, WINES, CHEESE ETC.

INCLUDED FOR ALL EVENTS ARE THE FOLLOWING:

- | WHITE TABLE LINEN AND NAPKINS
- | RED CARPET FOR YOUR GUESTS ARRIVAL
- | PERSONALISED MENU CARDS
- | USE OF CAKE STAND AND KNIFE IF REQUIRED
- | AN EVENT MANAGER WHO WILL CO-ORDINATE YOUR EVENT

RECEPTION DRINKS

WE HAVE INCLUDED SOME OF THE MOST POPULAR RECEPTION DRINKS BUT WE HAVE MUCH MORE TO OFFER. FROM EXOTIC COCKTAILS TO A SPECIAL DRINK TO COMPLIMENT YOUR COLOUR SCHEME. PERHAPS A SEASONAL DRINK OR, FOR A MORE INFORMAL TOUCH, BOTTLES OF BEER SERVED IN CRUSHED ICE?

PIMMS NO.1 | 8.5

LEMONADE | ORANGE | STRAWBERRY | CUCUMBER | MINT

SUMMER PUNCH | 8.5

MADE WITH YOUR FAVOURITE SPIRIT

PEACH BELLINI | 8.5

PEACH SCHNAPPS | SPARKLING WINE | RASPBERRY

MARTINI COCKTAIL | 8.5

GIN | DRY VERMOUTH

COSMOPOLITAN | 8.5

VODKA | PEACH SCHNAPPS | ORANGE | CRANBERRY JUICE

SPARKLING WINE | 7.85

WHITE | ROSE

JOSEPH PERRIER BRUT CHAMPAGNE | 12

HOUSE WINE | 7.5

WHITE | RED | ROSE

BOTTLED BEERS | 5.5

SERVED IN AN ICE BUCKET

GUIDELINES

WINE IS SERVED IN 175ML GLASSES, GIVING FOUR GLASSES PER BOTTLE. AS A GENERAL GUIDE, WE WOULD RECOMMEND THE FOLLOWING: RECEPTION DRINKS (TWO GLASSES PER PERSON), WINE WITH MEAL (HALF A BOTTLE PER PERSON), AND TOAST (ONE GLASS PER PERSON)

M E N U S

MENU 1 | £40

STARTERS

HAM HOCK & RABBIT TERRINE (GFA)
PANCETTA BUTTER | PICKLED
VEGETABLES | TOASTED CROUTES

CARROT & CORIANDER SOUP (V)(GF)

SALMON, DILL & LIME FISHCAKES (GFA)
MINTED SALSA | CHILLI MAYONNAISE

MAINS

PAN FRIED CHICKEN (GF)
PARMENTIA POTATOES | CARROT |
HONEY PURÉE | TRUFFLED LEEKS

HERB CRUSTED HAKE
SAUTÉED NEW POTATOES | WILTED
GREENS | TOMATO RAGOUT

MUSHROOM WELLINGTON (V)
PARMENTIA POTATOES | WILTED
SPINACH | TOMATO COULIS

DESSERTS

STICKY TOFFEE PUDDING (GFA)
TOFFEE SAUCE | CLOTTED CREAM

CHOCOLATE ORANGE BREAD & BUTTER PUDDING (GFA)
WHITE CHOCOLATE SAUCE |
FRESH FRUIT

STRAWBERRY CHEESECAKE (VA)
COULIS | FRESH FRUIT

(V) VEGETARIAN | (VA) VEGETARIAN AVAILABLE | (GF) GLUTEN FREE | (GFA) GLUTEN FREE AVAILABLE

TEA, COFFEE AND MINTS WILL BE AN ADDITIONAL COST OF £2.50PP

PRE-ORDER REQUIRED 7 DAYS PRIOR TO EVENT

PLEASE INFORM US OF ANY DIETARY OR ALLERGEN REQUIREMENTS AT TIME OF BOOKING.

MENU 2 | £50

STARTERS

HOUSE GRAVADLAX (GFA)
CORNICHON SALSA | CRÈME FRAICHE |
RYE CRUMB

HAM HOCK & CHICKEN TERRINE (GFA)
PLUM CHUTNEY | SOURDOUGH |
PICCALILLI

SWEET POTATO & BASIL SOUP (V)
HERB CREAM | CRISP ROCKET

MAINS

ROAST SIRLOIN OF BEEF (GFA)
FONDANT POTATO | HONEY ROASTED
CARROTS | FINE BEANS | YORKSHIRE
PUDDING | PAN JUS

BAKED FILLET OF COD (GF)
5 BEAN CHORIZO CASSOULET | FINE
BEANS | HERB DRESSING

PEA & MINT TORTELLINI (V)
ASPARAGUS, PEA & BROAD BEAN
MEDLEY BOUND WITH WALNUT |
BLUE CHEESE BUTTER SAUCE

DESSERTS

CHOCOLATE & CARAMEL TART (GFA)
CARAMEL SAUCE | BLOOD ORANGE SORBET

LEMON POSSET (GFA)
PISTACHIO BISCOTTI | BERRY COMPOTE

APPLE & MIXED BERRY CRUMBLE TART (GFA)
CRÈME ANGLAISE

(V) VEGETARIAN | (GF) GLUTEN FREE | (GFA) GLUTEN FREE AVAILABLE

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MENU 3 | £60

STARTERS

SMOKED SALMON (GFA)
PRAWN ROULADE | CELERIAC |
LEMON HERB DRESSING | RYE BREAD

BEEF CARPACCIO (GF)
ROCKET | PARMESAN | PICKLED
SHEMENZI | CAPER DRESSING

LOBSTER BISQUE (GF)
POACHED SCALLOP | SEA HERBS

MAINS

FILLET STEAK (GF)
ARTICHOKE & BRISKET HASH | FINE
BEANS | PORTABELLA MUSHROOMS |
DIANE SAUCE

SEARED SEABASS (GF)
KING PRAWN | HERB & SAFFRON
RISOTTO | CHAMPAGNE DILL SAUCE |
SALSA VERDIE

OPEN VERDI LASAGNE (V)
WILD MUSHROOMS | PINE NUTS |
WILD TARRAGON | FLAKED GOATS
CHEESE BOUND IN A MUSTARD &
GARLIC SAUCE

DESSERTS

ASSIETTE OF CHOCOLATE (VA)(GFA)
CHOCOLATE CUPS | WHITE CHOCOLATE MOUSSE
| DARK CHOCOLATE & HAZELNUT TART |
CHOCOLATE BROWNIE | CHOCOLATE GEL |
RASPBERRY SORBET

SHERRY & DARK FRUIT TRIFLE (VA)(GFA)
CRYSTALLISED ALMONDS | AMARETTI BISCUITS

SELECTION OF 4 BRITISH & FRENCH CHEESES (GFA)
CRACKERS | CHUTNEY | CELERY |
GRAPES | QUINCE

(V) VEGETARIAN | (VA) VEGETARIAN AVAILABLE | (GF) GLUTEN FREE | (GFA) GLUTEN FREE AVAILABLE

TEA, COFFEE AND MINTS WILL BE AN ADDITIONAL COST OF £2.50PP

PRE-ORDER REQUIRED 7 DAYS PRIOR TO EVENT

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FEAST MENU | £45

STARTER

CORNISH CRAB
FENNEL & ORANGE SALAD

OR

TOMATO & BASIL SOUP
MOZZARELLA RAVIOLI

MAIN COURSE

ROASTED COTSWOLD
WHITE CHICKEN

OR

ROASTED SIRLOIN OF BEEF
& YORKSHIRE PUDDING

ALL SERVED WITH THE
FOLLOWING IN CAST IRON PANS
TO THE MIDDLE OF THE TABLE
FOR GUESTS TO SHARE:

ROSEMARY & GARLIC
ROASTED NEW POTATOES

TENDERSTEM BROCCOLI
WITH TOASTED HAZLENUTS
& HAZLENUT OIL

CHANTENAY CARROTS GLAZED
IN STAR ANISE & BUTTER

ROASTED CAULIFLOWER CHEESE

DESSERTS

TONKA BEAN
CRÈME BRÛLÉE
PISTACHIO BISCOTTI

OR

BABA AU RHUM
PINEAPPLE, MANGO & MINT
SALSA | COCONUT SORBET

CHEF'S BANQUET | £85

COURSE 1

CHEF'S CANAPÉS

COURSE 2

HAND DIVED SCALLOP
CEVICHE | BUTTERMILK | DILL |
LEMON GEL | CAVIAR

COURSE 3

BEEF WELLINGTON
POMMES BOULANGÈRE | SCORCHED
GRILOTTES | YOUNG VEGETABLES |
BLACK TRUFFLE

COURSE 4

BAKED ALASKA
RHUBARB & CUSTARD

COURSE 5

3 BRITISH CHEESES
WITH PAIRINGS

COURSE 6

COFFEE & SWEETS

PRE-ORDER REQUIRED 7 DAYS PRIOR TO
EVENT

PLEASE INFORM US OF ANY DIETARY OR
ALLERGEN REQUIREMENTS AT TIME OF
BOOKING.

ALL GUESTS MUST HAVE THE SAME
OPTION.

TAPAS | £45

TO BE SERVED ON THE TABLE FOR
UP TO 150 GUESTS AND SERVED AS
A BUFFET FOR OVER 150 GUESTS

STARTER

CURED MEATS, CHEESES,
OLIVES & BREADS

MAIN

CHICKEN & CHORIZO PAELLA

OR

SEAFOOD PAELLA

AND

CHOOSE 3 FROM THE FOLLOWING:

PATATAS BRAVAS & AIOLI

BEEF MEATBALLS IN A MOROCCAN
SPICED SAUCE

PIRI PIRI CHICKEN THIGHS

POTATO & ONION TORTILLA

CHORIZO & MANCHEGO CROQUETTES

SPIDER CRAB CROQUETTES

SALT & PEPPER CALAMARI

KING PRAWN PIL PIL

PADRON PEPPERS WITH OLIVE OIL
AND SMOKED MALDON SEA SALT

WILD MUSHROOM ARANCINI WITH
BABY MOZZARELLA

DESSERTS

CHURROS
CHOCOLATE SAUCE

MINI LEMON POSSET

LARGE EVENT | £35

FOR EVENTS OVER 80 GUESTS. ALL
GUESTS MUST HAVE THE SAME
WITH THE EXCEPTION OF ANY
SPECIAL DIETARY

APPETIZER

WARM SOURDOUGH

STARTERS

SOUPS

LEEK & POTATO

VEGETABLE

TOMATO & BASIL

FLAKED HAM TERRINE (£2 SUPP)
MUSTARD MAYONNAISE | PICKLES

SALMON GRAVADLAX (£4 SUPP)
CRÈME FRAÎCHE | PICKLED CUCUMBER

MAINS

LOCAL CHICKEN BREAST

FONDANT POTATO | TRUFFLED
CREAM LEEKS | GREEN BEANS

SLOW COOKED FEATHERBLADE
OF BEEF (£2 SUPP)

CRUSHED POTATOES | CARROT
PURÉE | RED WINE JUS

FILLET OF BEEF (£6 SUPP)
POTATO TERRINE | CARAMELISED
ONION | GRILOTTE ONION

DESSERTS

CHOCOLATE TRIO
RASPBERRY GEL | FRESH
RASPBERRIES

APPLE CRUMBLE TART
CRÈME ANGLAISE

BRITISH CHEESES (£3 SUPP)
BISCUITS | GRAPES | PLUM CHUTNEY

BUFFETS & CANAPÉS

CANAPÉS | £30

TRAY OF 25

1-2 TRAYS, PICK 2 OPTIONS

3-4 TRAYS, PICK 3 OPTIONS

5+ TRAYS, PICK 5 OPTIONS

COLD

PLOUGHMAN'S TARTLET

MATURE CHEDDAR | PICKLE | APPLE

SWISS CHEESE GOUGERES

GREEK SALAD TARTLET

FETA | BLACK OLIVE | WATERMELON

SMOKED SALMON BLINI & CAVIAR

SMOKED BEETROOT, GOATS CHEESE
& PICKLED WALNUT TARTLET

HOT

DUCK SPRING ROLLS

HOISIN | SESAME

PANKO CRUSTED HAM HOCK

MUSTARD MAYONNAISE

CHICKEN TIKKA SKEWER

CROQUE MONSIEUR

MINI CHICKEN KIEV

*WE USUALLY RECOMMEND 2-3 CANAPÉS PER PERSON

FAVOURITES BOWLS | £20

SERVED IN INDIVIDUAL BOWLS.
CHOOSE 2 FROM THE BELOW:

FISH & CHIPS

MUSHY PEAS | TARTARE SAUCE

LAMB TAGINE

POMEGRANATE COUS COUS &
MINT YOGHURT

CHILLI CON CARNE

TORTILLA CHIPS

MINI BEEF SLIDERS & FRIES

INDIVIDUAL CHESHIRE FARM
ICE CREAMS

CHARCUTERIE | £20

SERVED ON PLATTERS TO THE TABLE

SELECTION OF CURED MEATS &
SALAMIS

MANCHEGO CHEESE

GORGONZOLA D.O.P

OLIVES

WARM FOCACCIA

HUMMUS

BALSAMIC VINEGAR & OLIVE OIL

GREEK SALAD

SELECTION OF DIPS

PRE-ORDER REQUIRED 7 DAYS PRIOR TO EVENT

PLEASE INFORM US OF ANY DIETARY OR ALLERGEN REQUIREMENTS AT TIME OF BOOKING.

ALL GUESTS MUST HAVE THE SAME OPTION.

BUFFETS

PICK & MIX | £24

PICK TWO FROM THE BELOW:

CHILLI CON CARNE & STEAMED RICE

THAI GREEN CHICKEN CURRY

CHICKEN CURRY & STEAMED RICE

BEEF HOTPOT & RED CABBAGE

PICK TWO FROM THE BELOW:

SOUTHERN FRIED CHICKEN

BATTERED COD GOUJONS

MINI BEEF SLIDERS

CHEESE & TOMATO PIZZA SLICES

PICK TWO FROM THE BELOW:

CHIPS

SEASONED WEDGES

COLESLAW

GARLIC BREAD

CRUSTY BREAD

VEGETARIAN/VEGAN OPTIONS AVAILABLE UPON REQUEST

PRE-ORDER REQUIRED 7 DAYS PRIOR TO EVENT

PLEASE INFORM US OF ANY DIETARY OR ALLERGEN REQUIREMENTS AT TIME OF BOOKING.

ALL GUESTS MUST HAVE THE SAME OPTION.

BUFFETS

BBQ | £32

6OZ CHUCK & BRISKET BURGERS
BUTCHER'S SAUSAGES
PIRI PIRI CHICKEN THIGHS
LAMB KOFTA

VEGETARIAN OPTIONS*:

PLANT BASED BURGERS
GLAMORGAN SAUSAGES
HALLOUMI KEBABS

SERVED WITH:

RED CABBAGE SLAW
POTATO SALAD
DRESSED CHOPPED SALAD
CHOICE OF SAUCES
SELECTION OF DESSERTS

PREMIUM BBQ | £38

BOEREWORS SAUSAGES
WAGYU & BRISKET BURGERS
TANDOORI SPICED LAMB CHOPS
LANGOUSTINE TAILS

VEGETARIAN OPTIONS*:

PLANT BASED BURGERS
GLAMORGAN SAUSAGES
HALLOUMI KEBABS

SERVED WITH:

WALDORF SALAD
CELERIAC REMOULADE
TRIPLE COOKED CHIPS
CHOICE OF SAUCES
SELECTION OF DESSERTS
ICE CREAM

BAVARIAN BEER FEST | £20

SERVED WITH A BOTTLE OF
GERMAN LAGER EACH

AUTHENTIC GERMAN BRATWURST
SAUERKRAUT
BRIOCHE ROLLS
YELLOW MUSTARD
CURRY KETCHUP
SEASONED FRIES

SUBMARINE ROLLS | £20

SERVED WITH SKIN ON FRENCH
FRIES AND SAUCES.
CHOOSE 2 FILLINGS FROM BELOW:

SLOW SMOKED PORK COLLAR |
PICKLES | SLAW

CRISPY COD | TARTARE SAUCE

STEAK & CHEESE

SMOKED BRISKET | BBQ SAUCE |
PICKLES | SLAW

FRIED CHICKEN | CHIPOTLE
MAYONNAISE

*ALL VEGETARIAN OPTIONS NEED TO
BE PRE-ORDERED 7 DAYS PRIOR TO
THE EVENT

CHARITY BALL PACKAGE

ROOM HIRE

ARRIVAL GLASS OF FIZZ

3 COURSE SET MENU

TABLE CENTRE PIECES
PERSONALISED MENU & TABLE PLAN
ICE CHAIRS
RED CARPET

MASTER OF CEREMONIES | TOAST MASTER
PROVIDED BY YOUR EVENT MANAGER ON THE NIGHT

VOUCHER FOR YOUR RAFFLE OR AUCTION

£45 PER PERSON

MINIMUM NUMBERS APPLY. PLEASE INFORM US OF ANY DIETARY OR ALLERGEN REQUIREMENTS AT TIME OF BOOKING.

CELEBRATION BUFFET

OUR CARVED BUFFET IS PERFECT FOR A MORE INFORMAL EVENT, WE SERVE STARTERS TO YOUR TABLES AND THEN INVITE GUESTS UP TO THE BUFFET TABLE TO SELECT MAIN COURSES AND DESSERTS. BASED ON MINIMUM NUMBERS OF 30.

PLUM TOMATO & BASIL SOUP

OR

LEEK & POTATO SOUP

ROAST SIRLOIN OF BEEF WITH YORKSHIRE PUDDING

ROAST SIRLOIN OF PORK WITH APPLE SAUCE

ROAST BREAST OF TURKEY WITH ROASTED POTATOES & SEASONAL VEGETABLES

SELECTION OF SALADS

CURED MEAT PLATTER

CURED FISH PLATTER

CHEF'S SELECTION OF DESSERTS

£ 35 PER PERSON

PRE-ORDER REQUIRED 7 DAYS PRIOR TO EVENT

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SUNDAY LUNCH

SOUP OF THE DAY

DUCK LIVER PARFAIT WITH CHUTNEY & WARM BRIOCHE

SALMON GRAVADLAX WITH CRÈME FRAÎCHE & PICKLED CUCUMBER

ROAST WELSH SIRLOIN

ROAST BREAST OF CHICKEN

WELSH LAMB RUMP

ALL SERVED WITH ROAST POTATOES, ONION PURÉE, YORKSHIRE
PUDDING, CHANTENAY CARROTS & TENDERSTEM BROCCOLI

RUM BABA WITH COCONUT SORBET & PINEAPPLE AND MANGO SALSA

STICKY TOFFEE PUDDING WITH BUTTERSCOTCH SAUCE & CORNISH CLOTTED CREAM

CHOCOLATE CHEESECAKE WITH YOGHURT SORBET & MORELLO CHERRY GEL

£35 PER PERSON

TEA, COFFEE AND MINTS WILL BE AN ADDITIONAL COST OF £2.50PP

PRE-ORDER REQUIRED 7 DAYS PRIOR TO EVENT

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TAILORED OCCASIONS

IT'S THE LITTLE TOUCHES THAT MATTER, SETTING THE SCENE AND CREATING ATMOSPHERE IS WHAT OUR IN HOUSE TEAM DOES BEST. WE CAN WORK WITH YOUR CHOSEN COLOUR SCHEME, ADDING TABLE CENTRES, CHAIR COVERS, RUNNERS, LIGHTING, AND LOTS MORE.

CHAIR COVERS

BLACK, WHITE OR IVORY COVER
WITH ORGANZA SASH £2.75

ORGANZA HOOD WITH BROOCH £3

ORGANZA HOOD WITH RUFFLE £3.75
(LIMITED COLOURS AVAILABLE)

ICE CHAIRS £3.50 PER CHAIR

TABLE SWAG

TABLE SWAG TO MATCH YOUR
COLOUR SCHEME £35

CENTRE PIECES

CENTRE PIECES FROM £12 TO
£50 EACH

WHITE STARLIGHT BACKDROPS

1 PANEL £160

2 PANELS £300

FULL CRISTAL SUITE £800

FULL TORINTONE SUITE £1000

WE ALSO HAVE 2 BLACK STARLIGHT
BACKDROPS

SEQUIN LINEN

TABLE RUNNERS £10

CAKE TABLE CLOTH £25

PLEASE CONSULT THE WEDDING
TEAM FOR COLOURS

POST BOX FOR CARDS £35

LARGE 'LOVE' LETTERS £150

BLOSSOM TREES £40 PER TREE

6 LED UPLIGHTERS

COLOUR TO BE SET TO YOUR
THEME £50

BLACK & WHITE DANCE FLOOR

CRISTAL SUITE £75

TORINTONE SUITE £99

SWEETIE TABLE

INCLUDES SWEETIE CART, SWEETS
IN GLASS JARS AND PAPER BAGS
£1.75 PER GUEST (MINIMUM 50
GUESTS)

LED DANCE FLOOR FROM £350

SELFIE MIRROR £295

INCLUDES UNLIMITED VISITS &
PRINTS FOR UP TO 3 HOURS

CASINO TABLES

£150 PER TABLE, FULLY MANAGED
FOR 3 HOURS

ACCOMMODATION & THE SPA

FOR ANY GUESTS WISHING TO STAY OVERNIGHT, WE HAVE A VARIETY OF ROOM STYLES TO CHOOSE FROM, INCLUDING OUR CLUB & EXECUTIVE ROOMS PLUS THE PENTHOUSE, STUDIO, AND CHARACTER BEDROOMS OFFER A MORE LUXURIOUS OPTION.

GUESTS STAYING WILL ALSO BE ABLE TO TAKE ADVANTAGE OF OUR EXTENSIVE LEISURE & SPA FACILITIES WHILST RESIDENT. SPA TREATMENTS AND HAIR & MAKEUP APPOINTMENTS CAN BE BOOKED.

SEE OUR WEBSITE FOR THE FULL SPA TREATMENT BROCHURE. TO MAKE APPOINTMENTS PLEASE CALL THE SPA DIRECT ON 0151 353 0116

FOR FURTHER INFORMATION REGARDING ACCOMMODATION, PLEASE CALL OUR RESERVATIONS TEAM ON 0151 353 3717 OR EMAIL US AT RESERVATIONS@THORNTONHALLHOTEL.COM



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