



# MANOR

COLLECTION

Reigate Manor  
Reigate Hill, Reigate  
Surrey RH2 9PF

**01737 240125**

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# Christmas

2024

REIGATE MANOR  
SURREY



## BOOKING CONDITIONS

### Bookings

- All bookings must be confirmed in writing and a non-refundable deposit paid.
- Provisional bookings will be released without notification if not confirmed within seven days.

### Deposits and Payments

- A non-refundable and non-transferable deposit of £10 per person is required for all lunch and public dinner bookings. Corporate bookings are subject to a 25% payment deposit for over 10 guests.
- Final numbers for all bookings must be confirmed one month in advance along with full (and non-refundable) payment for the stated final numbers.
- Bookings made within four weeks of the date require full payment upon booking.
- The numbers sitting, or the numbers confirmed, whichever is the greater, will be the numbers charged.
- Credit facilities will only be offered to clients with approved credit accounts.
- The hotel reserves the right to cancel any event up to two weeks before should bookings fail to reach the minimum number. In this case every effort will be made to offer an alternative date. If this is not possible a full refund will be given.
- Please note that after full payment has been received, no cancellation refunds or payment transfers against other services at the hotel are available.

### Details

- All parties must pre order their menu choices one month in advance.
- If you have a specific dietary requirement or for more information on food allergens please speak to us.
- Smart dress is required on all occasions.
- Under 18's are not permitted at evening events.
- Seating arrangements cannot be notified until one week prior to the event.
- Drinks bought from outside the hotel are not allowed to be consumed on the hotel premises – a penalty fee will be applied for any party guests that are found doing so.
- We reserve the right to make alterations to notified plans.
- No changes to bookings will be accepted one week prior to the event.
- All entertainment, including music, dancing, DJ and casino tables, are subject to Government Covid-19 regulations of that time.
- All events are subject to availability.
- The hotel reserves the right to refuse admission.
- We can cater for any dietary requirement on request, but please ask a member of the team in advance for more specific details with regards to allergens or intolerances.
- Menu abbreviations – v : vegetarian ve : vegan gf : gluten free ve/gf option : available on request



# Welcome

## WISHING ALL OUR GUESTS A VERY MERRY CHRISTMAS

Whether you're looking for a festive lunch with your closest relatives, or an office Christmas party to remember, look no further than Reigate Manor. A time of fun and celebration, our dedicated team look forward to welcoming you this Christmas.

CHRISTMAS PARTY NIGHT – PAGE 3

MURDER MYSTERY PARTY NIGHT – PAGE 5

SAFE CRACKER PARTY NIGHT – PAGE 7

MAGIC SHOW WITH MATT BAKER – PAGE 9

CHRISTMAS DINNER DANCE – PAGE 11

FESTIVE LUNCH – PAGE 13

FESTIVE SUNDAY CARVERY – PAGE 15

FESTIVE AFTERNOON TEA – PAGE 17

BOLLYWOOD NIGHT – PAGE 19

CHRISTMAS DAY LUNCH – PAGE 21

BOXING DAY CARVERY LUNCH – PAGE 23

THE CELLAR ROOMS PRIVATE PARTIES – PAGE 25

NEW YEAR'S EVE EXTRAVAGANZA BALL – PAGE 27

NEW YEAR'S DAY BRUNCH – PAGE 29

# Christmas

## PARTY NIGHT

FRIDAY 22ND, SATURDAY 23RD NOVEMBER 2024  
WEDNESDAY 18TH, THURSDAY 5TH, 12TH, 19TH DECEMBER 2024  
FRIDAY 20TH, SATURDAY 21ST DECEMBER 2024

Get ready for the Christmas party of the year!  
Enjoy a magical night with your friends and colleagues,  
enjoying a delicious three course meal and afterwards,  
dancing to the resident DJ. Make this Christmas season a  
memorable one, with an evening of fun and laughter.

Food served at 7:45pm  
Midnight finish on Wednesday & Thursday  
12:50am finish on Friday & Saturday

For bookings call **01737 240125** or email **functions@reigatemanor.co.uk**

### Why not stay the night?

Bed and Breakfast

Sun-Thurs: from **£115 single / £125 double** | Fri-Sat: from **£130 single / £140 double**

\*excludes New Year's Eve

## Starters

Roasted root vegetable soup, herb croutons  
Confit chicken, ham and cranberry terrine, mixed leaves, fruit chutney, soda bread  
Smoked salmon & cream cheese roulade, mixed leaves, lemon dressing, croutons

## Mains

Turkey paupiette with all the trimmings, rosemary jus  
Baked red snapper fillet, tomato and red pepper sauce  
Winter vegetable and cream cheese Wellington **ve**  
Garlic & herb roasted pork chop, roast gravy

All main courses are served with roast potatoes, winter vegetables & roast gravy

## Desserts

Christmas pudding, brandy sauce  
Mince pie cheesecake, brandy cream  
Milk chocolate sponge, winterberries compote

Coffee and mini mince pies

Other dietary requirements available upon request – see booking conditions

**£42 PER PERSON**

**£11 UPGRADE PRICE PER PERSON**  
TO INCLUDE ½ BOTTLE OF HOUSE WINE  
MUST BE PREPAID BEFORE EVENT



# Murder Mystery

## PARTY NIGHT

WEDNESDAY 4TH DECEMBER 2024  
WEDNESDAY 18TH DECEMBER 2024

Embark on a thrilling 1899 Yuletide adventure, where the air is thick with anticipation and the clock ticks towards midnight. Can you unravel the truth before the final mince pie vanishes from the table, or will this merry gathering descend into a chilling tale of mystery and murder? Round up the evening with dancing to our resident DJ.

Seating at 7:30pm  
Finish at midnight

For bookings call **01737 240125** or email **functions@reigatemanor.co.uk**

### Why not stay the night?

Bed and Breakfast  
Wednesday: from **£115 single / £125 double**

## Starters

Roasted root vegetable soup, herb croutons  
Confit chicken, ham and cranberry terrine, mixed leaves, fruit chutney, soda bread  
Smoked salmon & cream cheese roulade, mixed leaves, lemon dressing, croutons

## Mains

Turkey paupiette with all the trimmings, rosemary jus  
Baked red snapper fillet, tomato and red pepper sauce  
Winter vegetable and cream cheese Wellington **ve**  
Garlic & herb roasted pork chop, roast gravy

All main courses are served with roast potatoes, winter vegetables & roast gravy

## Desserts

Christmas pudding, brandy sauce  
Mince pie cheesecake, brandy cream  
Milk chocolate sponge, winterberries compote

Coffee and mini mince pies

Other dietary requirements available upon request – see booking conditions

**£45 PER PERSON**

**£11 UPGRADE PRICE PER PERSON**  
TO INCLUDE ½ BOTTLE OF HOUSE WINE  
MUST BE PREPAID BEFORE EVENT





# Safe Cracker

## PARTY NIGHT

WEDNESDAY 27TH NOVEMBER 2024

WEDNESDAY 11TH DECEMBER 2024

Are you a puzzle pro or a clue klutz? Race against the clock to crack the codes, save Christmas and be the first on the dance floor! Use logic, skill & teamwork in our immersive safe cracker event and unlock a three course festive dining experience. Witnessing performed scenes, discovering clues and questioning the characters along the way, is all part of the fun to cracking the code.

Food served at 7:45pm

Finish at midnight

For bookings call **01737 240125** or email **functions@reigatemanor.co.uk**

### Why not stay the night?

Bed and Breakfast

Wednesday: from **£115 single** / **£125 double**

### Starters

Roasted root vegetable soup, herb croutons

Confit chicken, ham and cranberry terrine, mixed leaves, fruit chutney, soda bread

Smoked salmon & cream cheese roulade, mixed leaves, lemon dressing, croutons

### Mains

Turkey paupiette with all the trimmings, rosemary jus

Baked red snapper fillet, tomato and red pepper sauce

Winter vegetable and cream cheese Wellington **ve**

Garlic & herb roasted pork chop, roast gravy

All main courses are served with roast potatoes, winter vegetables & roast gravy

### Desserts

Christmas pudding, brandy sauce

Mince pie cheesecake, brandy cream

Milk chocolate sponge, winterberries compote

Coffee and mini mince pies

Other dietary requirements available upon request – see booking conditions

**£45 PER PERSON**

**£11 UPGRADE PRICE PER PERSON**

TO INCLUDE ½ BOTTLE OF HOUSE WINE  
MUST BE PREPAID BEFORE EVENT





# Magic Show

**MIND READER & MAGIC**

**WEDNESDAY 4TH, 11TH DECEMBER 2024**

Enjoy a magical night with your friends and colleagues, being entertained by the fabulous Matt Daniel-Baker. This incredibly funny performer is loved by the celebs and you will be enthralled, bewildered and delighted with this his show. With a delicious three course meal and a disco to finish off a splendid evening.

"I WANT YOU TO SEE THIS GUY!" – Justin Timberlake

"I'm not easily fooled... Hire him!" – Piers Morgan

Food served at 7:45pm | Finish at 12:50am

For bookings call **01737 240125** or email **functions@reigatemanor.co.uk**

## Why not stay the night?

Bed and Breakfast

Sun-Thurs: from **£115 single / £125 double** | Fri-Sat: from **£130 single / £140 double**

\*excludes New Year's Eve

# A

## Starters

Roasted root vegetable soup, herb croutons

Confit chicken, ham and cranberry terrine, mixed leaves, fruit chutney, soda bread

Smoked salmon & cream cheese roulade, mixed leaves, lemon dressing, croutons

## Mains

Turkey paupiette with all the trimmings, rosemary jus

Baked red snapper fillet, tomato and red pepper sauce

Winter vegetable and cream cheese Wellington **ve**

Garlic & herb roasted pork chop, roast gravy



All main courses are served with roast potatoes, winter vegetables & roast gravy

## Desserts

Christmas pudding, brandy sauce

Mince pie cheesecake, brandy cream

Milk chocolate sponge, winterberries compote



Coffee and mini mince pies

Other dietary requirements available upon request – see booking conditions

**£42 PER PERSON**

**£11 UPGRADE PRICE PER PERSON**

TO INCLUDE ½ BOTTLE OF HOUSE WINE  
MUST BE PREPAID BEFORE EVENT



# Christmas

## DINNER DANCES

FRIDAY 29TH, SATURDAY 30TH NOVEMBER 2024

FRIDAY 6TH, 13TH DECEMBER 2024

SATURDAY 7TH, 14TH DECEMBER 2024

Why not invite your friends and colleagues to a night of Christmas cheer with our delightful dinner dance. Enjoy a delicious three course dinner with all the trimmings and then dance the night away to our resident DJ. Don't miss out on your chance to celebrate the festive season in style!

Food served at 7:45pm

Finish at 12:50am

For bookings call **01737 240125** or email **[functions@reigatemanor.co.uk](mailto:functions@reigatemanor.co.uk)**

### Why not stay the night?

Bed and Breakfast

Friday and Saturday: from **£130 single / £140 double**

## Starters

Prawn, smoked salmon & crayfish tian, toasted sourdough, avocado dressing, baby leaves

Ham hock and smoked cheddar terrine, apple chutney, crostini, mixed leaf salad

Spiced pumpkin soup, roasted pumpkin seeds **v**

## Mains

Turkey paupiette with all the trimmings, rosemary jus

Baked cod loin, cheese cream sauce

Braised neck of lamb, rosemary jus

Winter vegetable & cream cheese Wellington **ve**

All main courses are served with herb crushed potatoes and winter vegetables

## Desserts

Passion fruit crème brûlée, coffee shortbread

Dark chocolate & ginger cheesecake

Selection of British cheese, crackers & fruit chutney

Christmas pudding, brandy cream

Coffee and mini mince pies

Other dietary requirements available upon request – see booking conditions

**£55 PER PERSON**

**£11 UPGRADE PRICE PER PERSON**

TO INCLUDE ½ BOTTLE OF HOUSE WINE  
MUST BE PREPAID BEFORE EVENT



# Festive

## LUNCHES

AVAILABLE MONDAY TO SATURDAY THROUGHOUT DECEMBER 2024

Why not share a Christmas lunch experience with friends and colleagues. We can organise a Christmas lunch in our selection of private functions rooms.

Enjoy a laughter-filled afternoon, complete with a mouthwatering three course meal, mini mince pies and Christmas crackers.

Seating from 12:15pm to 2:30pm

For bookings call **01737 240125** or email **functions@reigatemanor.co.uk**

### Why not stay the night?

Bed and Breakfast

Sun-Thurs: from **£115 single / £125 double** | Fri-Sat: from **£130 single / £140 double**

\*excludes New Year's Eve

## Starters

Roasted root vegetable soup, herb croutons

Confit chicken, ham and cranberry terrine, mixed leaves, fruit chutney, soda bread

Smoked salmon & cream cheese roulade, mixed leaves, lemon dressing, croutons

## Mains

Turkey paupiette with all the trimmings, roast gravy

Baked red snapper fillet, tomato and red pepper sauce

Winter vegetable and cream cheese Wellington **ve**

Garlic & herb roasted pork chop, roast gravy

All main courses are served with roast potatoes, winter vegetables

## Desserts

Christmas pudding, brandy sauce

Mince pie cheesecake, brandy cream

Milk chocolate sponge, winterberries compote

Coffee and mini mince pies

Other dietary requirements available upon request – see booking conditions

**£35 PER PERSON**

**£11 UPGRADE PRICE PER PERSON**

TO INCLUDE ½ BOTTLE OF HOUSE WINE  
MUST BE PREPAID BEFORE EVENT





# Festive

## SUNDAY CARVERY

SUNDAY 24TH NOVEMBER, 1ST, 8TH, 15TH, 22ND DECEMBER 2024

Enjoy a festive celebration with friends and family at one of our renowned Sunday carvery lunches. Choose from an appetising selection of starters, followed by a sumptuous roast with three different meats on offer. Finish with a selection of beautifully prepared desserts, coffee and mince pies. With a choice of private function rooms, why not get the whole family together and make a party of it.

Seating from 12:30pm to 2:00pm

For bookings call **01737 240125** or email **functions@reigatemanor.co.uk**

### Why not stay the night?

Bed and Breakfast

Sunday: from **£115 single** / **£125 double**

\*excludes New Year's Eve

## Hors d'oeuvres table

A selection of cold meats, fish, fruit and salad

Soup of the day

## Mains

Roast turkey with all the trimmings

Roast sirloin beef, Yorkshire pudding

Vegan vegetable Wellington **ve**

Roast of the day | Fish of the day

All main courses are served with roast potatoes, sausages, stuffing, seasonal vegetables and roast gravy

## Desserts

Christmas pudding, brandy sauce

Mince pie cheesecake, brandy cream

Milk chocolate sponge, winterberries compote

Fruit salad

Coffee and mints

Other dietary requirements available upon request – see booking conditions

**£26 PER ADULT**  
**FREE PER CHILD**  
**(12 YEARS AND UNDER)**





# Festive

## AFTERNOON TEA

FROM MONDAY 25TH NOVEMBER THROUGH  
TO SUNDAY 5TH JANUARY 2025

Take a break from the hustle and bustle of Christmas preparations and indulge yourself with a festive treat. Afternoon tea is served in our lounge, where you can relax and catch up with friends and loved ones, and take a moment to truly savour the flavours of the season.

Available from 12:00pm to 5:00pm

For bookings call **01737 240125** or email **[functions@reigatemanor.co.uk](mailto:functions@reigatemanor.co.uk)**

**£26 PER PERSON**

**£16 PER CHILD (4-12 YEARS)**

**CHILDREN 3 AND UNDER - FREE**

## Sandwiches

Roast beef and horseradish

Turkey and stuffing, cranberry

Smoked salmon and cream cheese

Brie and cranberry v

## Scones

Freshly baked plain and raisin scones

served with Cornish clotted cream

and strawberry preserve

## Cakes

Chocolate Yule log

Mincemeat profiteroles

Cinnamon crème brûlée

White chocolate and raspberry blondie



A selection of tea and coffee

Other dietary requirements available upon request – see booking conditions





# Bollywood

## DINNER & MUSICAL EVENING

SUNDAY 1ST DECEMBER 2024  
SUNDAY 15TH DECEMBER 2024

Experience a great evening of delicious authentic Indian food along with the magic of Bollywood melodies. Featuring Ravi Kumar, live at our ballroom, singing iconic 80s and 90s hits as well as the latest chart toppers. Songs not limited, from legend singers Kishore Kumar, Mohammad Rafi, Mukesh Kumar and Jagjit Singh, to today's block buster Arijit Singh.

Starts at 5:00pm | Ballroom door opens at 5:30pm  
Food served from 6:30pm to 8:00pm | Finish at 9:00pm

For bookings call **01737 240125** or email **functions@reigatemanor.co.uk**

### Why not stay the night?

Bed and Breakfast

Sunday: from **£89 single** / **£99 double**

\*excludes New Year's Eve

### Starters

Assorted plate of murgh reshmi tikka, seekh kebab and lehsoni machli

or

Assorted plate of aloo tikki chaat, mix veg pakoda v

Starters served with coriander and mint chutney, raita

### Mains from the buffet

Murgh makhani masala

Mutton kadhahi

Paneer lababdar

Mix vegetable korma v

All mains served with naan bread v, jeera rice v and poppadoms v

### Desserts

Gajar Halwa with vanilla ice cream



Tea and coffee

Other dietary requirements available upon request – see booking conditions

**£32 PER ADULT**  
**FREE PER CHILD**  
**(12 YEARS AND UNDER)**





# Christmas Day

LUNCH

WEDNESDAY 25TH DECEMBER 2024

Treat yourself on Christmas day, by coming to Reigate Manor and letting us do all the hard work for you. Be greeted with a glass of Kir Royale, enjoy the festive ambience and our traditional five course feast.

There's no hurry – relax with your family and friends in the Garden Room, leaving the clearing up to us!

Seating from 12:15pm to 1:45pm

For bookings call **01737 240125** or email **functions@reigatemanor.co.uk**

**£125 PER ADULT**

**£35 PER CHILD (4-12 YEARS)**

**£12 CHILDREN 3 and UNDER**

Kir Royale on arrival

## Starters

Wild mushroom and truffle soup, croutons, crème fraîche, baby herbs v

Braised beef croquettes, watercress salad, horseradish dressing

Crab and poached salmon tian, lemon dressing, soda bread, baby herbs

## Palette cleanser

Mojito sorbet

## Mains

Roast turkey with all the trimmings

Sirloin roast beef with all the trimmings

Pan seared monkfish, dill and cheddar creamy sauce

Cauliflower and smoked cheddar fritter, tomato and basil sauce v ve option

## Desserts

Chocolate cup, chocolate brownie and chocolate chip cookie crumbs, Chantilly cream, clotted cream ice cream

Treacle tart, brandy ice cream, candied orange

Christmas pudding, whisky custard, mulled fruits

## Christmas table

Mince pies, fruits, nuts, panettone, Christmas yule log,

selection of cheese, celery, grapes, figs, crackers

Coffee

Other dietary requirements available upon request – see booking conditions





# Boxing Day

## CARVERY LUNCH

THURSDAY 26TH DECEMBER 2024

Relax this Boxing Day and join us in the Garden Room  
for a delicious three course carvery lunch.

Come along and enjoy a feast from our hors d'oeuvres table,  
followed by a selection from our generous three meat carvery  
with all the trimmings, before tucking in to one of our  
delicious desserts... if there's still room!

Seating from 12:15pm to 1:30pm

For bookings call **01737 240125** or email **functions@reigatemanor.co.uk**

**£42 PER ADULT**

**£17 PER CHILD (3-12 YEARS)**

**CHILDREN 2 and UNDER - FREE**

### *Hors d'oeuvres table*

A selection of cold meats, fish, fruit and salad

Soup of the day

### *Mains*

Roast turkey with all the trimmings

Roast sirloin of beef, Yorkshire pudding

Roast gammon

Parcel of winter vegetables v



All main courses are served with roast potatoes and seasonal vegetables

### *Desserts*

Passion fruit crème brûlée

Chocolate and orange brownie, vanilla ice cream

Christmas pudding, brandy sauce

Fruit salad



Coffee and mini mince pies

Other dietary requirements available upon request – see booking conditions





# THE CELLAR ROOMS

## PRIVATE PARTIES

AVAILABLE THROUGHOUT DECEMBER 2024

With its very own private entrance, barrel bar, dance floor and VIP booths, The Cellar Rooms are the perfect party space for your guests to let their hair down this Christmas.

Available from 7:00pm  
Finish midnight  
(12:50am finish for Friday and Saturday dates)  
Please speak to a member of staff for maximum capacity and for bespoke packages

For bookings call **01737 240125** or email **functions@reigatemanor.co.uk**

### Why not stay the night?

Bed and Breakfast

Sun-Thurs: from **£115 single / £125 double** | Fri-Sat: from **£130 single / £140 double**

\*excludes New Year's Eve

## The Elf Package

AVAILABLE: SUNDAY - THURSDAY THROUGHOUT DECEMBER

Private hire of The Cellar Rooms | Private bar | Resident DJ  
Selection of festive baps, pigs in blankets, potato wedges

**£30 PER PERSON**

Minimum 50 guests

## The Rudolph Package

AVAILABLE: ALL DATES THROUGHOUT DECEMBER

Private hire of The Cellar Rooms | Private bar | Resident DJ  
Glass of Prosecco on arrival | 6 item finger buffet

**£40 PER PERSON**

Minimum 60 guests

## The Santa Claus Package

AVAILABLE: ALL DATES THROUGHOUT DECEMBER

Private hire of The Cellar Rooms | Private bar | Resident DJ  
Festive cocktail on arrival | 8 item finger buffet  
Photo booth for 3 hours

**£48 PER PERSON**

Minimum 60 guests

## Finger Buffet

Selection of festive sandwiches v

Selection of chicken skewers

Turkey and cranberry tartlet

Sage and onion stuffing balls

Mini pigs in blankets with gravy dip

Filo prawns, sweet chilli sauce

Parmesan shortbread, cranberry chutney

Smoked salmon, cream cheese and herb roulade

Honey and sesame pork belly bites

Pulled pork and apple sauce baps

Cajun spiced potato wedges, sour cream v

Mini vegetable spring rolls, sweet chilli v

Stilton and port quiche

Mini Christmas pudding, brandy sauce v

Mini chocolate brownies v

Fruit kebabs, chocolate dipping sauce v

Other dietary requirements available upon request in advance – see booking conditions



# New Year's Eve

## EXTRAVAGANZA BALL

★ **TUESDAY 31ST DECEMBER 2024 | DRESS CODE: BLACK TIE**

An evening of decadence awaits at Reigate Manor this New Year's Eve.  
Be greeted with Champagne and canapés before adjourning to the Ballroom for an evening of entertainment and extravagance.

Indulge in a seven course tasting menu, before trying your hand at blackjack or roulette on our casino tables. Enjoy live music from Beccy Lane, party hits from our resident DJ and a bagpiper to bring in the all important New Year!  
Celebrate in style this year with family and friends.

Drinks from 7:00pm | Dinner served at 7:45pm | Finish 12:50am

For bookings call **01737 240125** or email **functions@reigatemanor.co.uk**

### Why not stay the night?

#### New Year's Extravaganza Package includes:

New Year's Eve Extravaganza Ball with a seven course tasting menu, overnight accommodation and New Year's Day brunch with Buck's Fizz

From only **£495** based on two people sharing

### Amuse-bouche

Pan seared scallop, cauliflower purée, bacon crumbs  
Breaded vegan cheese, cauliflower purée

### Starters

Hoisin duck croquette, crispy vegetables, soy and teriyaki dressing  
Vegetable spring roll, crispy vegetables, soy and teriyaki dressing v

### Palette cleanser

Champagne sorbet (contains alcohol)

### Mains

6oz beef fillet, boulangère potatoes, Chantenay carrots, charred asparagus, red wine jus  
Cauliflower and smoked cheddar fritter, tomato and basil sauce v ve option

### Dessert

Melting chocolate ball, brownie, fresh fruits, ganache

### Cheeseboard

Selection of cheese, chutney, figs, grapes and crackers

### Coffee

Coffee and petit fours

Other dietary requirements available upon request – see booking conditions

**£145 PER PERSON**





# New Year's Day

## BRUNCH

WEDNESDAY 1ST JANUARY 2025

Start 2025 indulging yourself and joining Reigate Manor for a New Year's Day brunch. Celebrate the New Year with a glass of Buck's Fizz, before sitting down for a full English and continental breakfast.

Listen to our special guest pianist tickle the ivories, whilst you sit back and contemplate your New Year's resolutions!

Served 10:00am to 12:30pm

For bookings call **01737 240125** or email **functions@reigatemanor.co.uk**

### Why not stay the night?

£50 allowance for evening meal in the restaurant, bed and breakfast  
Wednesday: from **£125 double**, based on two people sharing

A glass of Buck's Fizz on arrival

### Continental

Fresh fruit  
Greek yoghurt  
Cereals  
Parma ham  
Platter of European charcuterie  
Cheese board  
Croissants, bread rolls, Danish pastries  
Selection of juices

### Hot food

Scrambled eggs  
(poached or fried eggs can be ordered from the kitchen)  
Hash browns  
Cumberland sausages | Vegan sausages  
Crispy bacon  
Baby minute steaks  
Tomatoes  
Mushrooms  
Black pudding

Tea and coffee

Other dietary requirements available upon request – see booking conditions

**BRUNCH £30 PER PERSON**