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REIGATE MANOR
SURREY



Christmas
2025

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 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 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.

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Christmas

PARTY NIGHT

WEDNESDAY 26TH NOVEMBER, 10TH DECEMBER 2025

THURSDAY 27TH NOVEMBER, 4TH, 11TH, 18TH DECEMBER 2025

FRIDAY 21ST NOVEMBER, 19TH DECEMBER 2025

SATURDAY 22ND NOVEMBER, 20TH DECEMBER 2025

Celebrate the festive season in style with an unforgettable Christmas party! Gather your friends and colleagues for a fantastic evening of delicious food, festive cheer and non-stop dancing. Enjoy a sumptuous three-course meal before hitting the dance floor with our resident DJ, who'll keep the party going all night long.

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

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

*excludes New Year's Eve

Starters

Winter vegetable soup, croutons *ve*

Prawn & crayfish cocktail, lemon wedge

Ham hock & sage terrine, fruit chutney, mixed leaves

Mains

Turkey paupiette with all the trimmings, rosemary jus

Baked salmon fillet, tomato & basil sauce

Pork loin steak, roast gravy

Vegan nut roast, roast gravy *ve*



All main courses are served with roast potatoes & seasonal vegetables

Desserts

Christmas pudding, brandy sauce

Baileys chocolate brownie, Chantilly cream

Lemon cheesecake, strawberry coulis



Coffee & mini mince pies

Other dietary requirements available upon request – see booking conditions

£44 PER PERSON

£12 UPGRADE PER PERSON
TO INCLUDE ½ BOTTLE OF HOUSE WINE
MUST BE PREPAID BEFORE EVENT



Christmas

DINNER DANCE

FRIDAY 5TH, 12TH DECEMBER 2025
SATURDAY 6TH, 13TH DECEMBER 2025

Enjoy an evening of festive elegance at our Christmas Dinner Dance. Treat yourself and your guests to a delicious three-course meal with all the seasonal trimmings, then dance the night away to the sounds of our resident DJ – a perfect way to celebrate Christmas in style!

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
Fri-Sat: from **£130 single** / **£140 double**

Starters

Smoked salmon gravlax, capers, rocket, croutons
Pastrami & watercress salad, gherkin mayonnaise, toasted sourdough
Winter vegetable soup, croutons ve

Mains

Turkey paupiette with all the trimmings, rosemary jus
Braised lamb neck, roast gravy
Baked sea bass fillet, tomato & basil sauce
Vegan nut roast, roast gravy ve



All main courses are served with roast potatoes & seasonal vegetables

Desserts

Christmas pudding, brandy sauce
Tia Maria crème brûlée, shortbread biscuit
Selection of British cheeses, biscuits, chutneys



Coffee & mini mince pies

Other dietary requirements available upon request – see booking conditions

£56 PER PERSON

£12 UPGRADE PER PERSON
TO INCLUDE ½ BOTTLE OF HOUSE WINE
MUST BE PREPAID BEFORE EVENT



Murder Mystery

PARTY NIGHT

WEDNESDAY 3RD, 10TH, 17TH DECEMBER 2025

This Festive Season the fairy tale magic comes served with a side course of murder, mystery, and mayhem... Oh, and more laughs than you can shake a poisoned pudding at! Join us for an interactive comedy panto 'crime whodunit in which you are the detective! End the night with a party as our DJ takes over the dance floor.

Seating at 7:30pm | Finish at midnight
'Join a party' event – a group of 6 or more required for a private table

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

Smoked salmon gravlax, capers, rocket, croutons
Winter vegetable soup, croutons ve
Ham hock & sage terrine, fruit chutney, mixed leaves

Mains

Turkey paupiette with all the trimmings, rosemary jus
Roast beef, Yorkshire pudding, roast gravy
Baked salmon fillet, tomato & basil sauce
Vegan nut roast, roast gravy ve



All main courses are served with roast potatoes & seasonal vegetable

Desserts

Christmas pudding, brandy sauce
Tia Maria, crème brûlée, shortbread biscuit
Baileys chocolate brownie, Chantilly cream



Coffee & mini mince pies

Other dietary requirements available upon request – see booking conditions

£48 PER PERSON

£12 UPGRADE PER PERSON
TO INCLUDE ½ BOTTLE OF HOUSE WINE
MUST BE PREPAID BEFORE EVENT



80s & 90s

CHRISTMAS PARTY

FRIDAY 28TH NOVEMBER 2025
SATURDAY 29TH NOVEMBER 2025

Step back in time for the ultimate Christmas throwback party! Enjoy a fantastic three-course festive meal before dancing the night away to the biggest hits of the 80s and 90s. With our resident DJ playing all your favourite anthems, this is a night of nostalgia and festive fun you won't want to miss!

Food served at 7:45pm
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

Fri-Sat: from **£130 single / £140 double**

*excludes New Year's Eve

Starters

Smoked salmon gravlax, capers, rocket, croutons
Winter vegetable soup, croutons *ve*
Ham hock & sage terrine, fruit chutney, mixed leaves

Mains

Turkey paupiette with all the trimmings, rosemary jus
Roast beef, Yorkshire pudding, roast gravy
Baked salmon fillet, tomato & basil sauce
Vegan nut roast, roast gravy *ve*

All main courses are served with roast potatoes & seasonal vegetables

Desserts

Christmas pudding, brandy sauce
Tia Maria, crème brûlée, shortbread biscuit
Baileys chocolate brownie, Chantilly cream

Coffee & mini mince pies

Other dietary requirements available upon request – see booking conditions

£48 PER PERSON

£12 UPGRADE PER PERSON
TO INCLUDE ½ BOTTLE OF HOUSE WINE
MUST BE PREPAID BEFORE EVENT



George Michael

CHRISTMAS PARTY

SUNDAY 7TH, 21ST DECEMBER 2025

Enjoy a night of timeless hits with the incredible
Johnny Mack as George Michael!

Sing along to legendary classics while indulging
in a delicious three-course meal. After the show,
keep the festive spirit alive by dancing into
the night with our resident DJ

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

Sunday: from **£99 single** / **£109 double**

*excludes New Year's Eve

Starters

Smoked salmon gravlax, capers, rocket, croutons

Winter vegetable soup, croutons ve

Ham hock & sage terrine, fruit chutney, mixed leaves

Mains

Turkey paupiette with all the trimmings, rosemary jus

Roast beef, Yorkshire pudding, roast gravy

Baked salmon fillet, tomato & basil sauce

Vegan nut roast, roast gravy ve



All main courses are served with roast potatoes & seasonal vegetables

Desserts

Christmas pudding, brandy sauce

Tia Maria, crème brûlée, shortbread biscuit

Baileys chocolate brownie, Chantilly cream



Coffee & mini mince pies

Other dietary requirements available upon request – see booking conditions

£44 PER PERSON

£12 UPGRADE PER PERSON
TO INCLUDE ½ BOTTLE OF HOUSE WINE
MUST BE PREPAID BEFORE EVENT



Michael Jackson

CHRISTMAS PARTY

WEDNESDAY 3RD, 17TH DECEMBER 2025

Experience the magic of the King of Pop with the phenomenal David Boakes as Michael Jackson!

Relive the greatest hits while enjoying a delicious three-course meal, then dance the night away with our resident DJ playing festive party classics.

A Christmas celebration like no other!

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**

*excludes New Year's Eve

Starters

Smoked salmon gravlax, capers, rocket, croutons

Winter vegetable soup, croutons ve

Ham hock & sage terrine, fruit chutney, mixed leaves

Mains

Turkey paupiette with all the trimmings, rosemary jus

Roast beef, Yorkshire pudding, roast gravy

Baked salmon fillet, tomato & basil sauce

Vegan nut roast, roast gravy ve



All main courses are served with roast potatoes & seasonal vegetables

Desserts

Christmas pudding, brandy sauce

Tia Maria, crème brûlée, shortbread biscuit

Baileys chocolate brownie, Chantilly cream



Coffee & mini mince pies

Other dietary requirements available upon request – see booking conditions

£48 PER PERSON

£12 UPGRADE PER PERSON
TO INCLUDE ½ BOTTLE OF HOUSE WINE
MUST BE PREPAID BEFORE EVENT



Gatsby at Christmas

1920s PARTY

SUNDAY 30TH NOVEMBER 2025

SUNDAY 14TH DECEMBER 2025

Step into the roaring twenties for a glamorous
Gatsby-inspired Christmas party!

Enjoy sensational live music from Liam Joseph,
followed by party classics from our resident DJ.

Dress to impress and get ready for a
night of glitz, glamour, and festive fun!

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

Sunday: from **£99 single / £109 double**

*excludes New Year's Eve

Starters

Winter vegetable soup, croutons ve

Prawn & crayfish cocktail, lemon wedge

Ham hock & sage terrine, fruit chutney, mixed leaves

Mains

Turkey paupiette with all the trimmings, rosemary jus

Baked salmon fillet, tomato & basil sauce

Pork loin steak, roast gravy

Vegan nut roast, roast gravy ve



All main courses are served with roast potatoes & seasonal vegetables

Desserts

Christmas pudding, brandy sauce

Baileys chocolate brownie, Chantilly cream

Lemon cheesecake, strawberry coulis



Coffee & mini mince pies

Other dietary requirements available upon request – see booking conditions

£38 PER PERSON

£12 UPGRADE PER PERSON
TO INCLUDE ½ BOTTLE OF HOUSE WINE
MUST BE PREPAID BEFORE EVENT



Festive

LUNCH

AVAILABLE MONDAY TO SATURDAY THROUGHOUT DECEMBER 2025
(EXCLUDING CHRISTMAS DAY & BOXING DAY)

Celebrate the season with a festive lunch to remember!

Whether you're gathering with colleagues, friends,
or family, enjoy a delicious three-course meal in one of
our private function rooms. Complete with Christmas crackers
and mini mince pies, it's the perfect way to
spread the holiday cheer.

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

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

*excludes New Year's Eve

Starters

Winter vegetable soup, croutons ve

Prawn & crayfish cocktail, lemon wedge

Ham hock & sage terrine, fruit chutney, mixed leaves

Mains

Sliced turkey with all the trimmings, rosemary jus

Baked salmon fillet, tomato & basil sauce

Pork loin steak, roast gravy

Vegan nut roast, roast gravy ve



All main courses are served with roast potatoes & seasonal vegetables

Desserts

Christmas pudding, brandy sauce

Baileys chocolate brownie, Chantilly cream

Lemon cheesecake, strawberry coulis



Coffee & mini mince pies

Other dietary requirements available upon request – see booking conditions

£37 PER PERSON

£12 UPGRADE PER PERSON

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



Festive

CARVERY

SUNDAY 23RD, 30TH NOVEMBER, 7TH 14TH, 21ST DECEMBER 2025

Seating from 12:30pm to 2:00pm

Hors d'oeuvres table

A selection of
cold meats, fish,
fruit & salad

Soup of the day

Mains

Turkey paupiette with all the trimmings
Roast beef, Yorkshire pudding
Vegan Wellington ve

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

Desserts

Christmas pudding, brandy sauce
Mince pie cheesecake, brandy cream

Milk chocolate sponge,
winterberries compote

Fruit salad

Coffee & mince pies

Other dietary requirements available upon request – see booking conditions

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

£29 PER ADULT

£14 PER CHILD (4-12 YEARS)
CHILDREN 3 and UNDER - FREE



Festive

AFTERNOON TEA

FROM MONDAY 24TH NOVEMBER 2024 TO SUNDAY 4TH JANUARY 2025

Available from 12:00pm to 5:00pm

Sandwiches

Roast beef
& horseradish

Turkey & stuffing,
cranberry

Smoked salmon
& cream cheese

Brie & cranberry v

Scones

Freshly baked plain
& raisin scones

served with

Cornish clotted cream
& strawberry preserve

Cakes

Baileys chocolate brownie
Maple cream profiteroles

Cinnamon crème brûlée

White chocolate & raspberry blondie

A selection of tea & coffee

Other dietary requirements available upon request – see booking conditions

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

£29 PER ADULT

£14 PER CHILD (4-12 YEARS)
CHILDREN 3 and UNDER - FREE



Christmas Day

LUNCH

THURSDAY 25TH DECEMBER 2025

Let us take care of Christmas this year while you sit back and enjoy the festivities! Be welcomed with a glass of Kir Royale before indulging in a lavish five-course feast. Relax in the cosy surroundings of the Garden Room and Study Bar, soaking up the festive atmosphere while we handle the rest.

Seating from 12:15pm to 1:45pm

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

£129 PER ADULT

£42 PER CHILD (4-12 YEARS)

£15 CHILDREN 3 and UNDER

Kir Royale on arrival

Starters

Chicken & chorizo ballotine, apple chutney, toasted sourdough

Asparagus soup, crème fraîche, truffle croutons v

Duo of gravlax & poached salmon, avocado & lemon dressing, toasted sourdough, micro herb salad

Palette cleanser

Chef's passion fruit & lemon shot

Mains

Roast turkey with all the trimmings, rosemary jus

Striploin of beef with all the trimmings

Wild mushroom & celeriac parcel v

Swordfish steak, cherry tomato & dill compote



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

Desserts

Christmas pudding, winter berries, Cointreau custard

Belgian milk chocolate tian, honeycomb, dark chocolate & granola

Limoncello pannacotta, raspberry compote, brandy biscuit

Christmas table

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

selection of cheese, celery, grapes, figs, crackers



Tea & coffee

Other dietary requirements available upon request – see booking conditions



Boxing Day

CARVERY LUNCH

FRIDAY 26TH DECEMBER 2025

Continue the celebrations with our indulgent Boxing Day Carvery Lunch. Enjoy a relaxed afternoon feasting on a selection of starters, a generous three-meat carvery with all the trimmings, and a delicious choice of desserts. The perfect way to unwind after the Christmas rush!

Seating from 12:15pm to 1:30pm

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

£44 PER ADULT

£20 PER CHILD (4-12 YEARS)

CHILDREN 3 and UNDER - FREE

Hors d'oeuvres table

A selection of cold meats, fish, fruit & salad

Soup of the day

Mains

Turkey paupiette 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 & seasonal vegetables & roast gravy

Desserts

Tia Maria, crème brûlée, shortbread biscuit

Baileys chocolate brownie, Chantilly cream

Christmas pudding, brandy sauce

Fruit salad



Coffee & mini mince pies

Other dietary requirements available upon request – see booking conditions



New Year's Eve

EXTRAVAGANZA BALL

WEDNESDAY 31ST DECEMBER 2025 | DRESS CODE: BLACK TIE

Ring in the New Year with an evening of glamour and celebration! Start with Champagne and canapés before indulging in a decadent seven-course tasting menu. Try your luck at the casino tables, dance the night away with live music from Joanna Lee and our resident DJ, and welcome 2026 in style with the sounds of a traditional bagpiper. A night of unforgettable memories awaits!

Champagne & canapés from 6:30pm | Dinner served at 7:30pm | Finish 1:30am

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
Only **£420** based on two people sharing | No single occupancy | Checkout 12:00pm

Amuse-bouche

Chargrilled swordfish & Mediterranean vegetable skewer
Chargrilled halloumi & Mediterranean vegetable skewer v

Starters

Chicken & ham mornay, mini sourdough, watercress salad
Cauliflower mornay, mini sourdough, roasted cherry tomatoes v

Palette cleanser

Chef's passion fruit & lemon shot

Mains

6oz beef fillet - served pink, dauphinoise potatoes, tenderstem broccoli, Chantenay carrots, sherry jus
Wild mushroom & celeriac parcel, dauphinoise potatoes, tenderstem broccoli, Chantenay carrots, sherry sauce v

Dessert

White chocolate & raspberry millefeuille, winter fruit compote

Cheeseboard

Selection of British cheeses, crackers, chutney, grapes & figs

Coffee

Coffee & petit fours

Other dietary requirements available upon request – see booking conditions

£145 PER PERSON



New Year's Day

BRUNCH

THURSDAY 1ST JANUARY 2026

Start 2026 the right way with a relaxed and indulgent New Year's Day Brunch. Sip on a glass of Buck's Fizz before enjoying a leisurely full English and continental breakfast. Sit back and soak up the atmosphere as our guest pianist plays, setting the perfect tone for the year ahead.

Why not take it a step further and treat yourself to an overnight stay with our exclusive 'Fresh Start' Package.

Served 10:00am to 12:30pm

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

Why not stay the night?

New Year's Day Fresh Start Package includes:

New Year's Day Brunch, three course evening meal, overnight accommodation and breakfast the following morning
Only **£200** based on two people sharing | No single occupancy



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 & coffee

Other dietary requirements available upon request – see booking conditions

BRUNCH £30 PER PERSON



THE CELLAR ROOMS

PRIVATE PARTIES

AVAILABLE FROM 21ST NOVEMBER & THROUGHOUT DECEMBER 2025

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

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

£32 PER PERSON

Minimum 50 guests

Rudolph Package

AVAILABLE: ALL DATES THROUGHOUT DECEMBER

Private hire of The Cellar Rooms | Private bar | Resident DJ
Glass of Buck's Fizz on arrival | 6 item finger buffet

£42 PER PERSON

Minimum 60 guests

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

£50 PER PERSON

Minimum 60 guests

Finger Buffet

Selection of festive sandwiches v

Selection of chicken skewers

Turkey & cranberry tartlet

Sage & onion stuffing balls

Mini pigs in blankets with gravy dip

Filo prawns, sweet chilli sauce

Parmesan shortbread, cranberry chutney

Smoked salmon, cream cheese & herb roulade

Honey & sesame pork belly bites

Pulled pork & apple sauce baps

Cajun spiced potato wedges, sour cream v

Mini vegetable spring rolls, sweet chilli v

Stilton & 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