

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



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



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

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



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