



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