



REIGATE MANOR

SURREY

Christmas

2026



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.

HOW TO BOOK

To reserve your festive celebration, please contact our team who will be happy to assist with availability and bookings, or visit our website for more information.

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

Scan for
more
details

www.reigatemanor.co.uk

ADVANCE BOOKING IS STRONGLY
RECOMMENDED FOR ALL EVENTS

For full Terms and Conditions please see the last page.



Contents

| | |
|--|----|
| CHRISTMAS PARTY NIGHTS..... | 3 |
| CHRISTMAS DINNER DANCE..... | 5 |
| 'FEAR THE FAITHFUL' DINING EXPERIENCE..... | 7 |
| MURDER MYSTERY PARTY NIGHT..... | 9 |
| 80S & 90S CHRISTMAS PARTY..... | 11 |
| FESTIVE LUNCH..... | 13 |
| FESTIVE CARVERY..... | 15 |
| FESTIVE AFTERNOON TEA..... | 16 |
| CHRISTMAS JAZZ FESTIVAL..... | 17 |
| CHRISTMAS DAY LUNCH..... | 19 |
| BOXING DAY CARVERY LUNCH..... | 21 |
| NEW YEAR'S EVE EXTRAVAGANZA BALL..... | 23 |
| NEW YEAR'S DAY BRUNCH..... | 25 |
| THE CELLAR ROOMS PRIVATE PARTIES..... | 27 |
| 80S & 90S AFTER PARTY..... | 29 |
| BURNS NIGHT..... | 31 |
| EVENT BOOKING CONDITIONS..... | 33 |

Christmas

PARTY NIGHTS

FRIDAY 20TH NOVEMBER | SATURDAY 21ST NOVEMBER | FRIDAY 27TH NOVEMBER
FRIDAY 18TH DECEMBER | SATURDAY 19TH DECEMBER

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 | Finish 12:50am

'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 & BREAKFAST

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

B&B price 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

Roast 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

£48 PER PERSON

£14 UPGRADE PER PERSON
TO INCLUDE ½ BOTTLE OF HOUSE WINE
MUST BE PREPAID BEFORE EVENT



Christmas

DINNER DANCE

FRIDAY 4TH DECEMBER | FRIDAY 11TH DECEMBER
SATURDAY 5TH DECEMBER | SATURDAY 12TH DECEMBER

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 12:50am
'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 & BREAKFAST
Fri-Sat: from **£130 single** | **£140 double**

B&B price excludes New Year's Eve



Starters

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

Mains

Roast turkey 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

£59 PER PERSON

£14 UPGRADE PER PERSON
TO INCLUDE ½ BOTTLE OF HOUSE WINE
MUST BE PREPAID BEFORE EVENT

Fear the Faithful

DINING EXPERIENCE

THURSDAY 3RD DECEMBER

An immersive evening inspired by 'The Traitors'

Step into a night of deception, deduction and delicious dining. 'Fear the Faithful' combines suspense, laughter and social strategy for a Christmas party night unlike any other. Secret roles, hidden agendas and shocking twists unfold throughout the evening.

Will you uncover the traitors... or become one yourself?!

End the night with a party as our DJ takes over the dance floor.

Arrival at 7:00pm | Dinner & experience begins at 7:30pm | Finish 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 & BREAKFAST

Thursday: from **£115 single** | **£125 double**

B&B price 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

Roast turkey 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

£52 PER PERSON

£14 UPGRADE PER PERSON
TO INCLUDE ½ BOTTLE OF HOUSE WINE
MUST BE PREPAID BEFORE EVENT

Murder Mystery

PARTY NIGHT

THURSDAY 10TH DECEMBER | THURSDAY 17TH DECEMBER

Quizzmas 2026: Crooked Christmas

Step into a stylish 1920s festive whodunit, where secrets unravel, suspicions multiply and nothing is as it first appears. Collect the clues, interrogate the suspects and uncover the truth 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 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 & BREAKFAST

Thursday: from **£115 single** | **£125 double**

B&B price 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

Roast turkey 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

£52 PER PERSON

£14 UPGRADE PER PERSON
TO INCLUDE ½ BOTTLE OF HOUSE WINE
MUST BE PREPAID BEFORE EVENT



80s and 90s CHRISTMAS PARTY

SATURDAY 28TH NOVEMBER

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 | Finish 12:50am

'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
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night?**

BED & BREAKFAST

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

B&B price 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

Roast turkey 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

£52 PER PERSON

£14 UPGRADE PER PERSON
TO INCLUDE ½ BOTTLE OF HOUSE WINE
MUST BE PREPAID BEFORE EVENT

Festive

LUNCH

AVAILABLE MONDAY TO SATURDAY THROUGHOUT DECEMBER 2026
(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 & BREAKFAST
Mon-Thu: from **£115 single** | **£125 double**
Fri-Sat: from **£130 single** | **£140 double**

B&B price 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

£42 PER PERSON

£14 UPGRADE PER PERSON
TO INCLUDE ½ BOTTLE OF HOUSE WINE
MUST BE PREPAID BEFORE EVENT



Festive

CARVERY

SUNDAY 22ND, 29TH NOVEMBER, SUNDAY 6TH 13TH, 20TH DECEMBER
Seating from 12:30pm to 2:00pm

Hors d'oeuvres

TABLE

A selection of cold meats, fish, fruit & salad

~
Soup of the day

Mains

Roast turkey with all the trimmings
Roast beef, Yorkshire pudding
Vegan vegetable Wellington ve

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

Desserts

Christmas pudding, brandy sauce
Baileys chocolate brownie, Chantilly cream
Lemon cheesecake, strawberry coulis

Other dietary requirements available upon request – see booking conditions

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

**Why not
book
today?**

£38 PER ADULT
£24 PER CHILD (4-12 YEARS)
CHILDREN 3 & UNDER: FREE



Festive

AFTERNOON TEA

FROM MONDAY 23RD NOVEMBER 2026 TO SUNDAY 3RD JANUARY 2027
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
~
A selection of tea & coffee

Cakes

Baileys chocolate brownie
Maple cream profiteroles
Cinnamon crème brûlée
White chocolate & raspberry blondie

Other dietary requirements available upon request – see booking conditions

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

**Why not
book
today?**

£35 PER ADULT
£12.50* PER CHILD (4-12 YEARS)
CHILDREN 3 & UNDER: FREE

*See Children's menu



Jazz at Christmas

JAZZ FESTIVAL 2026

WEDNESDAY 23RD TO SUNDAY 27TH DECEMBER 2026

Kick back and enjoy the Jazz festival at Reigate Manor this Christmas. Be treated to an action-packed, highly professional jazz experience over four nights. Featuring the fabulous sounds of the Christmas All-Stars with special guest musicians.

During your stay, enjoy a traditional four course Christmas lunch, a festive pantomime excursion, a delightful magic show and a light-hearted quiz – all wrapped up with full board in comfortable accommodation.

Check-in 2:00pm | Check-out at 11:00am

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

**Why not
book
today?**

JAZZ AT CHRISTMAS PACKAGE INCLUDES:

4 night stay, full board plus evening meal drink voucher, 4-course Christmas lunch with mulled wine, live jazz entertainment, pantomime trip, magic show & quiz

£945 single | £1,395 double



Wednesday 23rd December

- 2:00pm onwards Your festive escape begins! Check-in, unwind & relax. Drink vouchers will be issued. Enjoy complimentary tea & coffee in the lounge, with a selection of card & board games.
- 6:30pm-8:00pm A delicious three course evening meal, followed by coffee & mince pies.
- 8:30pm-11:00pm JAZZ – the 'New Orleans Jazz Bandits' will be ready to entertain & entice you to start tapping your feet!

Christmas Eve

- 7:30am-9:30am Hearty cooked & continental breakfast.
- 9:30am Free time to explore Reigate, browse the charming shops or relax with cards & board games in the lounge.
- 10:45am Takeaway sandwich lunch available for guests attending the pantomime.
- 11:00am Coach collection for the Christmas pantomime 'Robin Hood' at Dorking Halls.
- 12:30pm Sandwich, chips & fresh fruit platter for guests staying back at the hotel.
- 1:00pm Enjoy the film 'The Santa Clause' in our pop-up cinema.
- 3:30pm Delightful mini afternoon tea in the Garden Room – tea, bagel, sausage roll, scone & cake.
- 7:00pm-8:30pm A flavourful three course evening meal, followed by coffee & mince pies.
- 8:30pm-11:00pm JAZZ – another fabulous evening of music featuring 'The Christmas All-Stars'.

Christmas Day

- 7:30am-9:30am Hearty cooked & continental breakfast.
- 10:30am-11:30am Music & song in the Ballroom, with Colin Martin on piano & Sarah Spencer on saxophone & vocals.
- 12 noon A spectacular four course Christmas luncheon with a glass of mulled wine.
- 3:00pm The King's speech.
- 3:30pm-5:00pm Light-hearted music & general knowledge quiz.
- 6:30pm-8:00pm Two course light meal, followed by coffee & mince pies.
- 8:30pm-11:00pm JAZZ – 'The Christmas All-Stars' with guests Trevor Whiting (clarinet), Bert Butler (banjo), Sarah Spencer (saxophone), Colin Martin (piano).

Boxing Day

- 7:30am-9:30am Hearty cooked & continental breakfast.
- 9:30am-12:30pm Take your time this morning – enjoy a leisurely start.
- 12:30pm-3:30pm Be amazed & delighted by Wayne Trice magical show – a mesmerising mix of close-up, cabaret & 'how-to' magic. During the show, savour a delicious turkey curry with naan & rice.
- 7:00pm-8:30pm A delicious three course evening meal, followed by coffee & mince pies.
- 8:30pm-11:00pm JAZZ – the final night of music with 'The Christmas All-Stars' & guests.

Wednesday 27th December

- 7:30am-9:30am Hearty cooked & continental breakfast.
- 11:00am Check out & depart with wonderful memories of a truly magical Christmas.



Christmas Day

LUNCH

FRIDAY 25TH DECEMBER

Let us take care of Christmas this year whilst 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 whilst we handle the rest.

Seating from 12:15pm to 1:45pm

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

**Why not
book
today?**

£130 PER ADULT
£45 PER CHILD (4-12 YEARS)
£15 CHILDREN 3 & 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



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

SATURDAY 26TH DECEMBER

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

**Why not
book
today?**

£48 PER ADULT
£22 PER CHILD (4-12 YEARS)
CHILDREN 3 & UNDER: FREE



Hors d'oeuvres table

A selection of cold meats, fish, fruit & 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, 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

THURSDAY 31ST DECEMBER 2026 | 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.

Dance the night away with live music from Joanna Lee and our resident DJ, and welcome 2027 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 1:00am

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

Why not stay the night?

NO SINGLE OCCUPANCY

NEW YEAR'S EXTRAVAGANZA PACKAGE INCLUDES:

Extravaganza Ball with a 7-course tasting menu, overnight accommodation & New Year's Day brunch with Buck's Fizz | Checkout at 12:00pm

Only **£470** based on 2 people sharing



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

£159 PER PERSON



New Year's Day

BRUNCH

FRIDAY 1ST JANUARY 2027

Start 2027 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?

NO SINGLE OCCUPANCY

NEW YEAR'S DAY FRESH START PACKAGE INCLUDES:

New Year's Day Brunch, 3-course evening meal, overnight accommodation & breakfast the following morning

Only **£220** 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 & coffee

Other dietary requirements available upon request – see booking conditions

BRUNCH £32 PER PERSON



THE CELLAR ROOMS

PRIVATE PARTIES

AVAILABLE FROM 22ND NOVEMBER & THROUGHOUT DECEMBER 2026

With every Christmas booking, enjoy exclusive use of the venue, complete with a private entrance and bar.

Featuring a dance floor, VIP booths and cloakroom, The Cellar Rooms is the ultimate party space for your guests to let their hair down this Christmas.

Available from 7:00pm

Finish midnight – Sun to Thurs | Finish 12:50am – Fri & Sat

For Ages 18-25 Security Charges apply & a midnight finish only | T&Cs apply

Please speak to a member of staff for maximum capacity & bespoke packages

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

Why not stay the night?

BED & BREAKFAST

Sun-Thu: from **£115 single** | **£125 double**

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

B&B price 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

£35 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

£45 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

£65 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

The After Party

80s & 90s NIGHT

SATURDAY 16TH JANUARY 2027

The Christmas party you didn't get to have – now in January!

Join us for a post-festive 80s & 90s night, perfect for anyone who was working over Christmas, or simply too busy to celebrate. Enjoy a delicious three course meal before hitting the dancefloor. With our resident DJ spinning all your favourite anthems, get ready for a night of feel-good throwback fun.

Doors open 7:00pm | Seating 7:30pm | Finish 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 & BREAKFAST
£125 for 2 sharing
Scan the QR code to book this event
B&B price excludes New Year's Eve



Starters

Winter vegetable soup v
Thai fishcake, lemon mayonnaise
Ham hock & sage terrine, soda bread, piccalilli

Mains

Roast pork loin, chorizo & tomato stew, new potatoes
Pan seared red snapper fillet, sauce vierge, sautéed beans, new potatoes
Vegetable Wellington, tomato stew, new potatoes v

Desserts

Sticky toffee pudding, custard, toffee sauce
Vanilla crème brûlée, shortbread
Winter fruit salad, sorbet

Tea, coffee & mints

Other dietary requirements available upon request – see booking conditions

£40 PER PERSON



Burns Night

CELEBRATION

SATURDAY 23RD JANUARY 2027

A true Highland gathering awaits!

Join us for an unforgettable evening of Scottish tradition, with a four course supper and live entertainment. Enjoy the traditional "Addressing of the Haggis," accompanied by a stirring medley from our resident piper to celebrate the life of Robert Burns. After dinner, continue the celebrations as our resident DJ takes over, playing through to midnight to round off the evening in style.

Doors open 7:00pm | Seating 7:30pm | DJ until midnight | Finish 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 & BREAKFAST
£139 for 2 sharing
Scan the QR code to book this event
B&B price excludes New Year's Eve



Prelude

Beef broth, pearl barley
Vegetarian option available

The Burns Course

Haggis, neeps & tatties
Vegetarian option available

Highland Supper

Braised lamb, Scottish rumbledethumps, buttered kale, whisky sauce
OR
Leek & celeriac crumble, Scottish rumbledethumps, buttered kale, whisky sauce

Sweet Finale

Whisky brioche pudding, custard

Other dietary requirements available upon request – see booking conditions

£50 PER PERSON

EVENT 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 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.
- For *Christmas Party Nights, Dinner Dances, Murder Mystery Dining Experiences, 80s 90s Party Nights, Burns Night 2027*, to maintain a lively atmosphere seating may be shared tables.
- 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





REIGATE MANOR
S U R R E Y

Reigate Manor
Reigate Hill, Reigate
Surrey RH2 9PF

01737 240125

functions@reigatemanor.co.uk

www.reigatemanor.co.uk