Christmas

Reigate Manor
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REIGATE MANOR
SURREY
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.

Let us take the stress out of what should be a time of fun and celebration, by leaving everything to us this year. Our dedicated team will strive to offer, not only fantastic food, but superb service.

So on behalf of the entire Reigate Manor team, I would like to wish you all a very Merry Christmas and a Happy New Year.

VIKAS SHRIVASTAVA
GENERAL MANAGER

Christmas & New Year 2019

CHRISTMAS PARTY NIGHTS – PAGE 3
CHRISTMAS DINNER DANCES – PAGE 5
MURDER MYSTERIES – PAGE 7
THE CELLAR ROOMS PRIVATE PARTIES – PAGE 9
FESTIVE LUNCHES – PAGE 11
FESTIVE SUNDAY CARVERY – PAGE 13
CHRISTMAS DAY – PAGE 15
BOXING DAY – PAGE 17
NEW YEAR’S EVE BALL – PAGE 19
THE CELLAR ROOMS NEW YEAR’S EVE PARTY – PAGE 21
CHRISTMAS JAZZ FESTIVAL – PAGE 22
NEW YEAR’S DAY BRUNCH – PAGE 23
ACCOMMODATION PACKAGES – PAGE 25
BOOKING CONDITIONS – PAGE 26
FRIDAY 29TH NOVEMBER • SATURDAY 30TH NOVEMBER
WEDNESDAY 11TH, 18TH DECEMBER • THURSDAY 5TH, 12TH, 19TH DECEMBER

If you’ve been tasked with organising the Christmas party why not make it easy and join one of our renowned Christmas Party Nights? With a delicious three course meal, crackers and party hats, you, your friends and colleagues can eat, drink and dance the night away to our resident DJ.

Food served at 7:45pm
Finish at midnight (12:50am finish for Friday and Saturday dates)

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

Christmas PARTY NIGHTS

Why not stay the night?
Bed & Breakfast
Sun – Thurs: from £75 single / £85 double | Fri & Sat: from £89 single / £99 double
*excludes New Year’s Eve

Starters
Chicken, fig and chorizo terrine with onion jam, mixed leaves and soda bread
Roasted butternut squash and celeriac soup, herb infused olive oil (v)
Prawn and crayfish cocktail with lemon and tamagon crème fraîche and toasted ciabatta

Mains
Roast turkey with all the trimmings, roast potatoes and a roast jus
Pork loin marinated with garlic and thyme, roast potatoes and a cider jus
Sweet potato, cashew and apricot chutney tart with tomato sauce (vg+gf)
Pan fried sea bream fillet, roast potatoes, and a mussel & shrimp beurre noisette

All main courses are served with seasonal vegetables

Desserts
Christmas pudding with brandy sauce and honey poached cranberries
Chocolate orange brownie with candied peanuts and vanilla ice cream
Baked vanilla cheesecake with strawberry coulis

Coffee & mini mince pies

£35 PER PERSON
£9 UPGRADE PRICE PER PERSON TO INCLUDE ½ BOTTLE OF HOUSE WINE MUST BE PREPAID BEFORE EVENT
Come and dance the night away at one of our dinner dances throughout December. Gather your friends and colleagues to enjoy a three course meal with all the Christmas trimmings as well as dancing to our resident DJ.

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

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

Christmas DINNER DANCES
FRIDAY 6TH, 13TH, 20TH DECEMBER
SATURDAY 7TH, 14TH, 21ST DECEMBER

Why not stay the night?
Bed & Breakfast
Friday & Saturday: from £89 single / £99 double

Starters
- Confit of duck, fig and pistachio terrine with red pepper & chilli jam, watercress and brioche bread
- Cauliflower and English cheddar soup with chopped chives (v)
- Smoked salmon, dill & cream cheese roulade with horseradish cream and a garlic crostini

Mains
- Roast turkey with all the trimmings, chateau potatoes and a roast jus
- Roasted lamb fillet with chateau potatoes and a mint jus
- Sweet potato, cashew and apricot chutney tart with tomato sauce (vg+gf)
- Pan fried sea bass with sundried tomato risotto and a parsley cream sauce

All main courses are served with seasonal vegetables

Desserts
- Christmas pudding with brandy sauce and a cranberry and walnut compote
- Baileys crème brûlée with a homemade shortbread biscuit
- Dark chocolate cheesecake, with raspberry sorbet and chocolate shavings

Coffee & mini mince pies

£44 PER PERSON
£9 UPGRADE PRICE PER PERSON TO INCLUDE ½ BOTTLE OF HOUSE WINE MUST BE PREPAID BEFORE EVENT
For a Christmas party with a difference, why not gather your friends and colleagues and work together to solve the crime. Filter through the evidence, study the police files and interrogate the witnesses, all whilst enjoying a delicious three course dinner. Once the case is closed, dance the night away to our resident DJ.

Seating at 7:30pm
Finish at midnight

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

Starters
- Chicken, fig and chorizo terrine with onion jam, mixed leaves and soda bread
- Roasted butternut squash and celeriac soup, herb infused olive oil (v)
- Prawn and crayfish cocktail with lemon and tarragon crème fraîche and toasted ciabatta

Mains
- Roast turkey with all the trimmings, roast potatoes and a roast jus
- Pork loin marinated with garlic and thyme, roast potatoes and a cider jus
- Sweet potato, cashew and apricot chutney tart with tomato sauce (v+g)
- Pan fried sea bream fillet, roast potatoes and a mussel & shrimp beurre noisette

All main courses are served with seasonal vegetables

Desserts
- Christmas pudding with brandy sauce and honey poached cranberries
- Chocolate orange brownie with candied peanuts and vanilla ice cream
- Baked vanilla cheesecake, with strawberry coulis

Coffee & mini mince pies

£38 PER PERSON
£9 UPGRADE PRICE PER PERSON TO INCLUDE ½ BOTTLE OF HOUSE WINE MUST BE PREPAID BEFORE EVENT

Why not stay the night?
Bed & Breakfast
Wednesday: from £75 single / £85 double
The Cellar Rooms

PRIVATE PARTIES

AVAILABLE THROUGHOUT DECEMBER

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

Available from 7:00pm
Finish midnight (12:50am finish for Friday & Saturday dates)

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

The Cellar Rooms packages are for up to 80 guests
Maximum capacity 100 guests

Why not stay the night?
Bed & Breakfast
Sun – Thurs: from £75 single / £85 double | Fri & Sat: from £89 single / £99 double
*excludes New Year’s Eve

The Elf Package
Hire of The Cellar Rooms
Glass of Prosecco on arrival
6 item festive buffet
Resident DJ
Photo booth for 2 hours
Private bar

£2,500

The Santa Clause Package
Hire of The Cellar Rooms
Christmas cocktail on arrival
3 item canapés
6 item festive buffet
Resident DJ
Photo booth for 3 hours
Private bar

£3,000
Available Monday to Saturday, throughout December

Christmas lunch shouldn’t be just for Christmas Day. We can organise a Christmas lunch for up to 200 people in our selection of private functions rooms, where you, your friends and colleagues can enjoy a three course meal, complete with mini mince pies and Christmas crackers.

Seating from 12:15pm to 2:30pm

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

Lunches

Why not stay the night?

Bed & Breakfast
Mon – Thurs: from £75 single / £85 double | Fri & Sat: from £89 single / £99 double

*excludes New Year’s Eve

£28 per person

Festive Lunches

Starters

Chicken, fig and chorizo terrine with red pepper & chilli jam, watercress and brioche bread
Roasted red pepper, tomato & pesto soup with crème fraîche (v)
Prawn and crayfish cocktail with lemon tarragon crème fraîche; brown bread & butter

Mains

Roast turkey with all the trimmings, roast potatoes and a roast jus
Pork loin marinated with garlic and thyme, roast potatoes and a cider jus
Sweet potato, cashew and apricot chutney tart with tomato sauce (vg+gf)
Oven baked salmon, new potatoes and a lemon & dill cream sauce

All main courses are served with seasonal vegetables

Desserts

Christmas pudding with brandy sauce and honey poached cranberries
Baked vanilla cheesecake with a strawberry coulis
Classic lemon tart with raspberry sorbet

Coffee & mini mince pies
SUNDAY 1ST, 8TH, 15TH, 22ND, 29TH DECEMBER

Gather your friends and family to celebrate the festive season at one of our renowned Sunday Carvery lunches. With a delicious hors d’oeuvres table and homemade soup of the day to start, followed by a sumptuous roast with three different meats on offer. Finish off with a selection of beautifully prepared desserts, followed by coffee and mints. With private function rooms available, why not get the whole family together and make a party of it?

Seating from 12:15pm to 1:30pm

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

**Starters**
- Selection of hors d’oeuvres
- Chef’s soup of the day

**Mains**
- Roast turkey with all the trimmings
- Roast sirloin beef with Yorkshire pudding
- Roast gammon

All main courses are served with seasonal vegetables

**Desserts**
- Profiteroles, chocolate sauce with raspberry coulis
- Cookies & cream cheesecake, vanilla ice cream
- Panettone pudding, white chocolate custard
- Peach crème brûlée with a shortbread biscuit

Coffee & mini mince pies

Why not stay the night?

Bed & Breakfast
Sunday: from £75 single / £85 double

*excludes New Year’s Eve

£24 PER ADULT
£12 PER CHILD (4-12 YEARS)
CHILDREN 3 AND UNDER - FREE
Treat yourself this Christmas by letting us do all the hard work for you. Come to Reigate Manor and enjoy a traditional five course Christmas feast. Relax with your family and friends, leaving the washing up to us! Stay for the afternoon and relax in our lounge with board games and drinks.

Seating from 12:15pm to 1:45pm

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

£75 PER ADULT
£32 PER CHILD (5-12 YEARS)
£10 UNDER 5’S

Mulled wine on arrival

Starters
- Chicken and chorizo ballotine wrapped in prosciutto ham, with a micro herb salad and a rhubarb, ginger & orange chutney
- Wild mushroom and white truffle velouté with basil croutons and a herb oil (v)
- Crayfish, smoked haddock and cod fishcake served with soused cucumber and beetroot

Sorbet
- Champagne sorbet

Mains
- Roast turkey, goose fat roast potatoes, sprouts with pancetta and chestnuts, carrots, parsnips, pigs in blankets, apricot and cranberry stuffing
- Roast Surrey farms sirloin of beef, Yorkshire pudding, goose fat roast potatoes, braised red cabbage, cauliflower and broccoli cheese
- Pan seared lemon sole with crispy squid, lemongrass risotto and a parsley & shrimp cream sauce
- Roasted Mediterranean vegetable and goat’s cheese stack, with a rosemary fondant potato, and a ratatouille dressing

Desserts
- Christmas pudding with brandy sauce and a cranberry & walnut compote
- Milk chocolate, caramel & pistachio tian with Madagascar vanilla ice cream and a coffee tuile biscuit
- Passion fruit bavarois with winter berries, a honey compote and a vanilla biscuit

Coffee & petit fours

Christmas table
- A selection of cakes, nuts, fruit and biscuits
THURSDAY 26TH DECEMBER

Take it easy this Boxing Day and join us at Reigate Manor 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

Starters
Selection of hors d’oeuvres
Chef’s soup of the day

Mains
Roast turkey with all the trimmings
Roast sirloin beef with Yorkshire pudding
Roast gammon

All main courses are served with seasonal vegetables

Desserts
Profiteroles, chocolate sauce with raspberry coulis
Cookies & cream cheesecake, vanilla ice cream
Panettone pudding, white chocolate custard
Peach crème brûlée with a shortbread biscuit

£30 PER ADULT
£15 PER CHILD (4-12 YEARS)
CHILDREN 3 AND UNDER - FREE

Coffee & mini mince pies
Welcome in the New Year in style, with an evening of decadence at Reigate Manor. Start your night off with Champagne and canapés in our lounge, before moving into 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. With live music from Gloria Miller, performing Motown and dancing divas songs, our resident DJ and a bagpiper to bring in the New Year, you’ll be sure to celebrate by dancing the night away and having great fun with your friends and family!

Drinks from 7:00pm | Seating at 8:00pm | Finish 12:50am

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

New Year’s Eve
EXTRAVAGANZA BALL
TUESDAY 31ST DECEMBER • DRESS CODE: BLACK TIE

Amuse-bouche
Cajun and star anise spiced pan fried scallop served on a ciabatta crostini

Starter
Seasonal game terrine with apple & ale chutney, roasted vine tomatoes, and toasted olive bread

Sorbet
Mojito Sorbet

Main
6oz filet of beef with a garlic fondant potato, buttered baby carrots, leek crisps and three peppercorn sauce

Dessert
Hot chocolate fondant with poached raspberry & fennel, served with Madagascar vanilla ice cream

Cheeseboard
Selection of artisan cheeses, crackers, chutney, celery, grapes and figs

Coffee
Coffee & petit fours

Why not stay the night?
View our full New Year’s Extravaganza offer on page 25

£99 PER PERSON
Jazz at Christmas
JAZZ FESTIVAL 2019

Kick back and enjoy the Jazz festival at Reigate Manor this Christmas. Be treated to an action-packed, highly professional jazz experience. Featuring the fabulous sounds of the Sussex Jazz Kings, New Orleans Jazz Bandits and special guest musicians on 3 nights.

Four days full board in comfortable accommodation, two daytime excursions, along with four evenings of great jazz.

For bookings and more information call 01737 240125 or email functions@reigatemanor.co.uk

The Cellar Rooms
NEW YEAR’S EVE PARTY

TUESDAY 31ST DECEMBER • DRESS CODE: DRESS LIKE IT’S 1999

PARTY LIKE IT’S 1999

£40 INCLUDES:
Glass of prosseco on arrival, cold canapés, photo booth, DJ and served food.

Menu choice:
Fish and chips • beef bourguignon and rice • chicken curry and rice mushroom stroganoff (v) • festive platters

Start 8:00pm | Finish 12:50am
Canapés 8:00-9:00pm | Food 9:00-10:00pm

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

Why not stay the night?
Bed & Brunch on New Year’s Eve from £130 single / £150 double

Four night stay, 23rd-27th December 2019
Full board and drinks vouchers with meals, from £565 single / £975 two sharing

Glass of prosseco on arrival, cold canapés, photo booth, DJ and served food.

Menu choice:
Fish and chips • beef bourguignon and rice • chicken curry and rice mushroom stroganoff (v) • festive platters

Start 8:00pm | Finish 12:50am
Canapés 8:00-9:00pm | Food 9:00-10:00pm

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

Why not stay the night?
Bed & Brunch on New Year’s Eve from £130 single / £150 double

Four night stay, 23rd-27th December 2019
Full board and drinks vouchers with meals, from £565 single / £975 two sharing
New Year’s Day
BRUNCH

WEDNESDAY 1ST JANUARY 2020

Start the New Year as you mean to go on by treating yourself to a glass of Buck’s Fizz, before sitting down for a full English and continental breakfast.

Listen to Lance Jones, our special guest pianist, tickle the ivories whilst you sit back and enjoy your celebratory brunch.

Served 10:00am to 12:30pm

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

A glass of Buck’s Fizz on arrival

Buffet

Fresh fruit salad, green figs, stewed prunes
Greek yoghurt, cereals, granola
Cold smoked gammon, Parma ham
Platter of European charcuterie
Cheese board
Croissants, bread rolls, Danish pastries
Fresh fruit

Hot buffet

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

Selection of juices
Tea and coffee

£25 PER PERSON
Accommodation

PACKAGES

Christmas Bed & Breakfast
Special offer rates available when booking any Christmas party, lunch, brunch or event.

Sun – Thurs: £75 single / £85 double  |  Fri & Sat: £89 single / £99 double

*excludes New Year’s Eve

New Year’s Eve - Ball, Bed & Brunch
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 £174 per person

*Per person rate based on 2 sharing a Double or Twin room, single occupancy rates available.

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 & 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.
• Smart dress is required on all occasions.
• Under 18’s are not permitted at evening events.
• The hotel reserves the right to refuse admission.
• Seating arrangements cannot be notified until one week prior to the event.
• We reserve the right to make alterations to notified plans.
• No changes to bookings will be accepted one week prior to the event.