



Christmas

PARTY NIGHTS

FRIDAY 26TH NOVEMBER

WEDNESDAY 1ST, 8TH, 15TH DECEMBER

THURSDAY 2ND, 9TH, 16TH 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, 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**

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

Confit chicken & sage terrine served with sweet onion purée, baby leaves and toasted ciabatta

Pumpkin & chilli soup with garlic croutons (ve)

Duo of salmon with crème fraîche, lemon gel, baby leaves and toasted ciabatta

Mains

Roast turkey paupiette with all the trimmings

Baked salmon fillet with a leek cream sauce

Mushroom and leek pie with a creamy sauce, topped with pumpkin and sunflower seeds (ve)



All main courses are served with roast potatoes and seasonal vegetables

Desserts

Christmas pudding with brandy sauce

Chocolate & Baileys brownie with vanilla ice cream

Citrus cheesecake with berry compote and lemon gel



Coffee & mini mince pies

£35 PER PERSON

£9 UPGRADE PRICE PER PERSON

TO INCLUDE ½ BOTTLE OF HOUSE WINE

MUST BE PREPAID BEFORE EVENT



Christmas

DINNER DANCES

FRIDAY 3RD, 10TH, 17TH DECEMBER

SATURDAY 4TH, 11TH, 18TH DECEMBER

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

Why not stay the night?

Bed & Breakfast

Friday & Saturday: from **£89 single / £99 double**

Starters

Ham hock & apple terrine, sweet onion purée and soda bread

Crab & haddock pâté, lemon gel and soda bread

Butternut & saffron soup, toasted seeds and balsamic (ve)

Mains

Roast turkey paupiette with all the trimmings

Braised lamb neck fillet, red wine & mint jus

Pan seared sea bass, roasted Mediterranean vegetable risotto and herb oil

Mushroom and leek pie with a creamy sauce, topped with pumpkin and sunflower seeds (ve)



All main courses are served with roast potatoes and seasonal vegetables

Desserts

Christmas pudding with brandy sauce

Limoncello crème brûlée with shortbread biscuit

Dark chocolate cheesecake with crème fraîche and raspberry coulis



Coffee & mini mince pies

£45 PER PERSON

£9 UPGRADE PRICE PER PERSON

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