

CHRISTMAS

2025



HORSLEY LODGE ESTATE
Festive Dining & Events 2025



HORSLEY LODGE ESTATE
DERBYSHIRE


CHRISTMAS 2025

Make This Christmas Unforgettable at Horsley Lodge



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FESTIVE DINING

Friday 28th November - Saturday 20th December (Monday - Saturday)



LUNCH 12PM - 5PM

TWO COURSES £30 | THREE COURSES £35.00

DINNER 5PM ONWARDS

TWO COURSES £40 | THREE COURSES £45.00

Menu

Our festive dining menu is the perfect way to gather with loved ones, offering a delicious choice of two or three courses crafted with the finest seasonal ingredients. Dine in style as you take in panoramic views across our beautifully maintained golf course, twinkling with festive lights and charm.

Whether it's a cosy get-together or a larger celebration, our warm and welcoming setting provides the perfect backdrop for making cherished Christmas memories. Join us for a festive experience to remember.

Celeriac & Apple Soup, accompanied with artisan bread roll and butter (GFA, V, VE)
North atlantic prawn cocktail with classic cocktail sauce and sourdough (GFA)
Duck Liver Parfait, toasted brioche with fig & honey chutney

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Slow roasted turkey breast, stuffing, pig in blanket and a cranberry & port jus (GF)
Wild mushroom & shallot pithivier – sauce (GF, VE)

All served with garlic & thyme roast potatoes, maple glazed carrots
and parsnips, brussel sprouts and green beans

Pan seared trout with Champagne beurre blanc, crushed new potato colcannon,
buttered kale and samphire (GF, V)

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Sticky toffee christmas pudding and vanilla bean custard (GF)
Chocolate brownie with Baileys crème anglaise (GF, VE)
Vanilla cheesecake with a mulled wine berry compote (GF)

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Tea & Coffee

WREATH MAKING WORKSHOP

Sunday 30th November
10:30am | £60 per person

Add a handcrafted touch to your Christmas with our ever-popular
Wreath Making Workshop, hosted by the talented florists at
Twisted Willow.

Create your own beautiful festive wreath using an array of seasonal
foliage and decorations – all floristry materials and equipment are
provided. Enjoy a cosy, creative atmosphere with a warming hot drink
and a classic mince pie to get you into the Christmas spirit.

Celebrate with us for a Christmas to remember

Free glass of prosecco for all adults if you book Sunday Lunch for after the workshop!

BRUNCH WITH SANTA

Wednesday 24th December 10am

ADULTS £35.00 CHILDREN 10 AND UNDER £15.00

Start your Christmas celebrations in the most magical way with our Festive Breakfast with Santa.

Enjoy a delicious seasonal breakfast with unlimited tea, coffee, and juices, plus a glass of Bucks Fizz for each adult. While you relax and soak up the festive atmosphere, Santa himself will make a special appearance before heading off on his Christmas Eve journey – bringing a gift for every child.

A truly enchanting experience the whole family will remember.
Booking essential – this event sells out quickly!



To start:

Warm pastries, toast & preserves
(GFA, V, VE)

Followed by a choice of:

English breakfast
Vegetarian breakfast (GFA, V, VE)
Pancakes with fruit & maple syrup

UNLIMITED
Tea, coffee, juices

and a FREE glass of bucks Fizz for the Adults!



CHRISTMAS BOTTOMLESS BRUNCH

Friday 28th November - Saturday 20th December

£39.95 per person for 90 minutes

Between 12 - 4pm Monday to Saturdays. Maximum group of 12 people.



Celebrate the season in style with a Christmas Bottomless Brunch overlooking our frosty fairways and stunning winter scenery.

Gather your friends and enjoy a mouth-watering selection of seasonal brunch dishes, perfectly paired with free-flowing fizz, cocktails, or mocktails. Whether it's a fun start to your festive celebrations or a memorable Christmas get-together, it's the ultimate way to toast the season.

A fabulous treat for yourself or the perfect gift for someone special – Christmas bottomless brunch never looked so good!

Drinks included...

Prosecco
Cosmopolitan
Pornstar Martini
Farmhouse Fizz
French Vanillatini
Margarita (Spicy or Original)
Aperol Spritz
Espresso Martini
All Soft Drinks
All Hot Drinks
All House Wines
All House spirits
Carling
Atlantic Pale
Aspal Cider

Platinum

Upgrade for an extra £10 per person

(All the drinks on the right plus:)

House Champagne

Rose Wine: Whispering Angel

White Wine: Rongopai

Sauvignon Blanc

Red Wine: Acordean Malbec

All draught, bottled beer & Ciders included

All spirits included (excluding Lagavulin)

CHRISTMAS PARTIES

Friday & Saturday Evenings During December £59.99 per person

80s Themed Christmas Party Nights at Horsley Lodge

Get ready to step back in time and celebrate the festive season in true retro style with our 80s Themed Christmas Party Nights, every Friday and Saturday evening throughout December in the fabulous Amber Suite & Atrium.

Enjoy a three-course festive dinner, then hit the dancefloor as our DJ spins the best of the 80s - from power ballads to pop classics. It's the ultimate night of festive fun, perfect for friends, work colleagues, and anyone ready to party! Arrival time 7pm and Midnight finish.

Booking Options:

Exclusive Hire: Book the entire event for your company or large party and enjoy the night all to yourselves.

Mixed Party Nights: Ideal for smaller companies or groups of friends – simply book a table (or a few!) and join in the fun with other partygoers.



- ★ Drinks packages available to pre-order
- ★ Make a night of it – we have 14 en-suite hotel rooms available
- ★ Big hair, bold tunes, and a brilliant night out.
- ★ Book now and make it a Christmas to remember!



80's christmas party menu

Welcome drink

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Celeriac & apple Soup, accompanied with artisan bread roll and butter (GFA, V, VE)

North atlantic prawn cocktail with classic cocktail sauce and sourdough (GFA)

Duck liver parfait, toasted brioche with fig & honey chutney

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Slow roasted turkey breast, stuffing, pig in blanket and a cranberry & port jus (GF)

Wild mushroom & shallot pithivier – sauce (GF, VE)

All served with garlic & thyme roast potatoes,
maple glazed carrots and parsnips, brussel sprouts and green beans

Pan seared trout with Champagne beurre blanc,
crushed new potato colcannon, buttered kale and samphire (GF, V)

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Sticky toffee Christmas pudding and vanilla bean custard (GF)

Chocolate brownie with Baileys crème anglaise (GF, VE)

Vanilla cheesecake with a mulled wine berry compote (GF)



**DRESS TO IMPRESS!**  
*or to compliment the theme*  
PRIZES FOR BEST DRESSED & BEST DANCER!

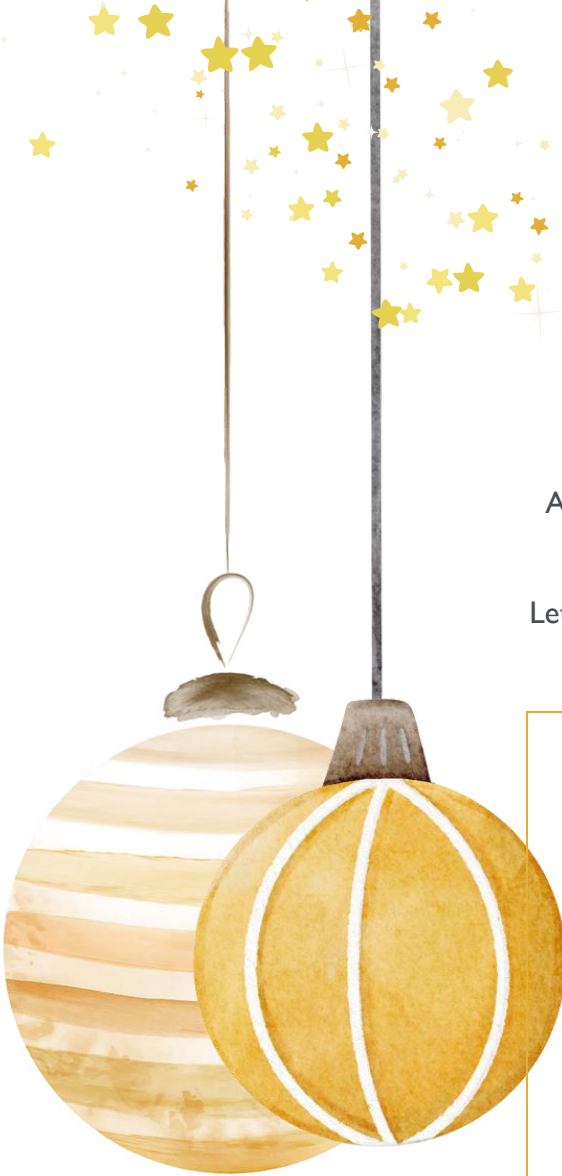
# CHRISTMAS DAY

Thursday 25<sup>th</sup> December | Amber Suite

★ ★ ★ £90 Adults | £50 Children

After a busy year, it's time to relax and celebrate in style. Join us in the beautifully decorated Amber Suite for a delicious three-course festive feast, complete with all the seasonal trimmings.

Let us take care of everything while you enjoy the most magical day of the year surrounded by friends, family, and loved ones. Arrival time 12:00pm for sit down at 12:30pm



## Menu

Mushroom Veloute with crispy shallots and truffled mushroom (GF, VE)

North atlantic prawn cocktail with classic cocktail sauce and sourdough (GFA)

Ham Hock, pickled carrot & mustard terrine served with baby leaf salad, crostini and a smoked carrot ketchup (GFA)

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Roasted turkey & stuffing roulade (GF)

Seabass fillet with tiger prawns and a prawn & tomato bisque (GF)

Mushroom wellington (GF, VE, V)

All served with garlic & thyme roast potatoes, carrots, parsnips,
brussels sprouts, buttered green beans & red cabbage

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Traditional Christmas pudding with brandy sauce (GF)

Spiced apple & plum crumble with vanilla bean custard (GF, VEA)

Baileys cheesecake

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Tea & coffee

Mince pies



CHRISTMAS DAY



Farmhouse Kitchen Restaurant
£130 per person | £70 Children

This Christmas, sit back, relax, and let us do the hard work for you. Enjoy a warm welcome before being shown to your beautifully dressed festive table in our stunning new restaurant.

Savour a delicious four-course Christmas lunch, crafted with care and full of seasonal flavour – no cooking, no washing up, just quality time with loved ones.

Arrival time 1:30pm for sit down at 1:45pm.
Create unforgettable memories this Christmas at Horsley Lodge.



Menu

Amuse bouche

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Mushroom veloute with crispy shallots and truffled mushroom (GF, VE)

Garlic, chilli & lime prawns with coconut cauliflower puree and a crab bonbon (GF)

Burrata with honey, caramelised figs and a rocket salad (GF, VE)

Ham hock, pickled carrot & mustard terrine served with baby leaf salad, crostini and a smoked carrot ketchup (GFA)

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Roasted turkey & stuffing roulade (GFA)

Fillet steak wellington, truffle mash and peppercorn sauce (GFA)

Sea bass fillet with tiger prawns and a prawn & tomato bisque (GF)

Mushroom wellington (GF)

All served with garlic & thyme roast potatoes, maple glazed carrots and parsnips, roasted brussels sprouts, buttered green beans, red cabbage and brown butter cauliflower cheese

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Traditional Christmas pudding with brandy sauce (GFA)

Spiced apple & plum crumble with vanilla bean custard (GF, VE)

Mulled wine berry pavlova (GF)

Baileys cheesecake

Cheeseboard (Supplement £2.95) (GFA)

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Tea & coffee

Mince pies

BOXING DAY LUNCH

Friday 26th December | Adult £48 | Child £24 (age 10 and under)

Gather with loved ones on Boxing day in our Amber Suite between 12- 4pm and continue the festive celebrations with our expertly crafted 3 course menu and warm hospitality.

Farmhouse soup bowl - artisan bread & butter (V)(GFA)

Smoked salmon bruschetta - roasted beetroot, pickled cucumber, tartar dressing, watercress salad (GFA)

Chicken liver parfait - apple & ale chutney, toasted brioche (GFA)

Burrata - roasted cherry tomatoes, baby basil, balsamic gel, sun-blushed tomato pesto (V)(GF)

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Roast loin of pork - roasted potatoes, honey roast parsnips & carrots, seasonal greens, stuffing & gravy (GFA)

Rump of beef - Yorkshire pudding, roasted potatoes, honey roast parsnips & carrots, seasonal greens & gravy (GFA)

Fillet of salmon - seasonal greens, chive and caper potato cake, in a dill & cream sauce (GFA)

Mushroom and stilton parcel - roasted potatoes, roast parsnips & carrots seasonal vegetable & gravy (V)

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Sticky toffee pudding - toffee sauce, vanilla ice cream

Chocolate & blood orange crème brulee (GFA) - Shortbread

Mulled winter berry and apple crumble (VA) - Vanilla anglaise

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Tea, coffee and mints

Farmhouse Kitchen
Main Menu & Specials
ALSO AVAILABLE TO BOOK FROM 12PM ONWARDS



DECEMBER SUNDAY LUNCH

Farmhouse Kitchen Restaurant

Every Sunday from 30th November until 21st December

Starters & Desserts to be taken from our main menu and December Specials board

Roasted rump of beef & Yorkshire pudding £19.95

Maple glazed gammon £18.50

Roast turkey breast & cranberry stuffing £18.50

Chestnut duxelles stuffed portobello mushroom (v) £16.50

All served with duck fat roasted potatoes, honey glazed roasted parsnips & carrots, seasonal greens & roast gravy.

Mixed Meat Sharer Board for 4 people with all the trimmings £89.95

Served with duck fat roasted potatoes, honey glazed roasted parsnips & carrots, seasonal greens & roast gravy. Plus 4 more sides of your choice

EXTRA SIDES £5

cauliflower cheese | creamy mash | seasonal greens | braised red cabbage
Yorkshire Puddings £1

NEW YEARS DAY
traditional roast lunch

AVAILABLE 12PM ONWARDS

CHRISTMAS GIFTS



Horsley Lodge Gift Vouchers

The perfect gift this Christmas - treat someone special with a Horsley Lodge gift voucher, redeemable across our Estate.

Whether it's a champagne breakfast, bottomless brunch, a delicious meal at Farmhouse Kitchen, a round of golf, or a relaxing stay in our boutique hotel, there's something for everyone to enjoy.

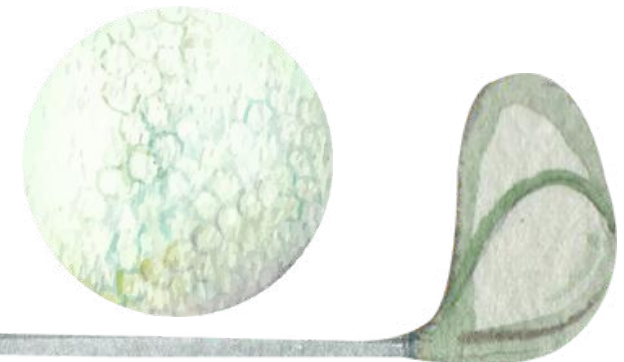
Vouchers can be purchased from our hotel reception or online via our website (www.horsleylodgeshop.co.uk)

Find the perfect gift for the golfer in your life this Christmas at the Horsley Lodge Golf Shop.

From stylish clothing and top-quality accessories to stocking fillers like gift vouchers, we've got something for every golf enthusiast — whether they're just starting out or have been playing for years. We have also recently teamed up with a new supplier - so its not just whats on our shelves anymore, we can order **ANYTHING** - clubs, clothes, balls, trolleys, shoes, gloves, bags - you name it! We can also now beat any price (even online!)

Pop in and let our team help you pick out or order something special this festive season.

Golf Shop



ACCOMMODATION

Horsley Lodge offers 16 en-suite bedrooms within the Lodge House and the three-story limestone cottages in its grounds. Individually designed and beautifully appointed, each room expertly combines original features and contemporary decor and offers you a memorable stay as part of your celebrations.

We offer a preferential room rate for event guests, please ask for the prevailing rate.



Make a night of it and stay over...

CHRISTMAS EVENT STAY OVER

Special bed and breakfast rates available when attending any of our Christmas events.

from £120 per room

CHRISTMAS BREAK

Special bed and breakfast rates available
Sunday - Wednesday During
December

from £120 per room

FAMILY AND FRIENDS ROOM ONLY OFFER

This special room-only offer is available on Christmas Eve, Christmas Day & Boxing Day.

from £70 per room

Booking information

A provisional booking may be held for up to 14 days. A non-transferable, non-refundable deposit of £10 per person is required to secure the booking.

If the deposit is not paid within 14 days of the provisional booking being made, then Horsley Lodge reserves the right to release your booking without further notification.

You can book for any number of guests. If your party is less than 8 people, you may be sharing a table with other small parties.

Final numbers, menu choice and any special dietary requirements must be confirmed 2 weeks prior to the event.

Full payment of the total estimate cost for the event is required 30 days prior to the event. Any additional charges e.g. bar drinks must be paid for upon departure.

All bedrooms/cottages must be confirmed with a £50 deposit one month in advance of your event.

Any rooms not confirmed after this stage will be released for general sale. Any cancellations made with less than one week's notice will result in a cancellation fee equivalent to one night stay.

Festive fairytale wedding

Celebrate your special day at Horsley Lodge, where twinkling lights, festive touches, and the warmth of the season create the perfect backdrop for a truly unforgettable winter wedding. Let the charm of our beautifully decorated venue enhance your theme and bring your dream day to life.

Available any day from the end of November to the 30th December
(Excluding Christmas Eve, Christmas Day and Boxing Day)



- Exclusive use of the Amber Suite with private bar and adjoining Atrium & Courtyard
- Wedding tasting for the Bride & Groom
- Prosecco and canapé red carpet reception
- Four course Bronze wedding breakfast
- One glass of red or white house wine with your meal
- One glass of Prosecco for the toasts
- Evening Finger Buffet or Hot Carvery Cobs
- Complimentary standard room for the Bride and Groom on their wedding night
- A dedicated wedding planner to guide you from first visit to last dance
- Dedicated Banqueting Manager and Master of Ceremonies
- Stunning photo locations in the grounds
- All tables, chairs, white linen, cutlery and glassware
- Use of our silver cake stand and knife
- Wooden easel for displaying your table plan
- A reserved allocation of bedrooms for your guests**

To enquire please email our wedding team - weddings@horsleylodgeestate.co.uk

2026 WEDDINGS

happily ever... after package

40 WEDDING BREAKFAST GUESTS
60 EVENING RECEPTION GUESTS | £6,500

JANUARY TO MARCH | Monday to Sunday
APRIL TO SEPTEMBER | Monday to Thursday*
OCTOBER TO NOVEMBER | Monday to Sunday

Contact us for more information:
weddings@horsleylodgeestate.co.uk

BOOK before the end
of 2025 & receive a
£100 bar tab!

Our guarantee...only
ONE Wedding per day



* Excluding Bank Holidays | All prices are inclusive of VAT | Additional adult guests charged pro rata - children charged at £20 | Subject to availability | Packages are reviewed on an annual basis and prices and content are subject to change ** All bedrooms must be secured with a £50 non-refundable deposit at least 4 months prior to the event - any unallocated rooms at this point will be released back onto general sale

MORE TO DISCOVER...

Horsley Lodge Estate is the perfect setting for weddings and celebrations, with beautiful spaces and tailored packages to make your day unforgettable. We host conferences and corporate events, offering versatile private rooms, full catering, and a peaceful setting just minutes from Derby.

Our facilities and expert team can host:

Weddings & Civil Ceremonies
Celebrations & Parties (birthdays, anniversaries, baby showers and special milestones)
Funeral Receptions & Wakes
Conferences & Corporate Events
Private Dining & Exclusive Hire
Golf Societies, Corporate Days & Breaks
Charity Events & Fundraisers

For golfers, we welcome societies, corporate days, and golf breaks, with an 18-hole championship course right on your doorstep.

Make the most of your visit by staying in one of our 14 bedrooms, including two luxurious suites, each blending comfort with countryside charm. Whether you're here for business, leisure, or a special occasion, Horsley Lodge offers everything you need in one remarkable location.

Contact our events team for more info: 01332 780 838 events@horsleylodgeestate.co.uk





FARMHOUSE KITCHEN

From the first coffee of the morning to relaxed evening dining, Farmhouse Kitchen is open every day from 7am for breakfast, lunch, and dinner.

Whether you're joining us for a hearty start to the day, a fresh seasonal lunch, or a leisurely evening meal, our menu is designed to celebrate quality, flavour, and local produce. You'll find warm hospitality and delicious dishes served in a stylish, welcoming setting.

For something extra special, why not indulge in our Bottomless Brunch or Champagne Breakfast? Perfect for celebrations, catch-ups, or simply treating yourself, these experiences combine our freshly prepared dishes with free-flowing drinks, making every occasion feel like a toast-worthy moment.

At Farmhouse Kitchen, every meal is an opportunity to relax, connect, and enjoy the best of Horsley Lodge dining.

Book here: <https://horsleylodgeestate.co.uk/dining>
Or call: 01332 780 838





HORSLEY LODGE ESTATE
DERBYSHIRE

01332 780 838

christmas@horsleylodgeestate.co.uk | www.horsleylodgeestate.co.uk

HORSLEY LODGE, HORSLEY LODGE DRIVE, SMALLEY MILL ROAD, HORSLEY, DERBYSHIRE, DE21 5BL