

GORSE HILL Surrey

2025



CHRISTMAS PARTY NIGHTS

Joiner Christmas Parties

Inclusions:

A glass of sparkling wine on arrival, three course festive meal with coffee and mince pies, crackers, festive novelties, and DJ.

Prices:

£70.00 per person, Thursday-Saturday £60.00 per person, Sunday-Wednesday

Times: 7pm - Midnight

T&Cs: Minimum 10 guests per table

Private Christmas Parties

Inclusions:

A glass of sparkling wine on arrival, festive canapes, roaming musician for arrival, three course festive meal with coffee and mince pies, crackers, festive novelties, evening buffet of hot rolls and DJ.

Prices

Accommodation

£84.00 per person, Thursday-Saturday £78.00 per person, Sunday-Wednesday

Times: 7pm – Midnight

F&Cs: Minimum numbers apply

Starters

Caramelised Parsnip and Pumpkin Soup (GF, DF, NF, V, VG) Served with Herb Oil and Roasted Sunflower Seeds

Ardennes Pâté Served with Garden Leaves, Caramelised Onion Chutney and Crostini

Peppered Mackerel Fillet (GF, DF, NF) Served with Pickled Beetroot, Micro Herbs & a Parsley Lemon Dressing

Mains

Roast Turkey Breast (NF, DFO, GFO)

Served with Pigs in Blankets, Seasonal Root Vegetables, Brussel Sprouts, Roast Potatoes, Sage and Onion Stuffing, and Thyme Jus

Herb and Lemon Baked Cod Loin (GF, NF, DFO) Served with Confit Fennel, Crushed Caper Potatoes, and a Bean Cassoulet

Festive Nut Roast (DF, V, VG, GFO, NFO)

Served with Seasonal Root Vegetables, Brussel Sprouts, Roast Potatoes, Sage and Onion Stuffing, and Thyme Jus

Desserts

Plant Based Apple and Raspberry Crumble (DF, V, VG) Served with Vegan Vanilla Custard

Sticky Date Pudding (GF, V) Served with Warm Toffee Sauce and Vanilla Ice Cream

Mulled Wine Poached Pears (GF, DF, NF, V, VG) Served with Confit Wild Berries Ragout and Star Anise Syrup

Freshly Brewed Tea, Coffee, and Mince Pies

Stay overnight from £99.00 per standard double room including breakfast (based on two people sharing). Pre-booking required.



CHRISTMAS PARTY DRINKS PACKAGES

Jingle Bells £70.00

bottle of Prosecco
bottle of Sospiro Bianco
bottle of Sospiro Rosso

Silent Night £96.00

bottle of Prosecco
bottle of Prosecco Rose
bottle of Chenin Blanc
bottle of Shiraz

Christmas Garol £124.00

bottle of Champagne
bottle of Prosecco Rose
bottle of Pinot Grigio
bottle of Merlot

Deck the Halls

bottle of Prosecco (0% alcohol)
bottled beers (0% alcohol)
bottled soft drinks

Bucket of Beers £38.00 per Bucket

8 bottled beers (including a selection of Moretti, Peroni & Corona)

Bucket of Soft Drinks E22.00 per Bucket

8 bottled soft drinks (including a selection of Coke, Fanta & Lemonade)

Start your festive celebration with a glass of Prosecco on arrival. To keep the drinks flowing throughout the night, choose from one of our four drinks packages, including a non-alcoholic option, or share a bucket of beers or soft drinks. The perfect way to toast to the season!



CHRISTMAS DAY MENU

Starters

Maple Roasted Parsnip & Salsify Soup (GF, DF, NF, V, VG) Served with Fried Parsnip Hay

Cranberry & Wensleydale Mousse, Confit Yellow & Candied Beetroot (GF, V, NFO) Served with Pickled Blackberries, Candied Walnuts and Micro Herbs

Confit Duck Leg Croquette (GF, DF, NF) Served with Pickled Cranberry Compote and Celeriac Remoulade

Smoked Salmon & Cray Fish Roulade (GF, NF) Served with Horseradish Cream Cheese, Frisée and Salmon Roe

Mains

Roast Turkey Breast (NF, DF, GFO) Served with Pigs in Blankets, Seasonal Root Vegetables, Brussels Sprouts, Roast Potatoes, Sage and Onion Stuffing and Light Spiced Cranberry Jus

Lemon & Parsley Baked Seabass Fillet (GF, NF) Served with Bubble & Squeak Mashed Potato, Tender Stem Broccoli and Creamy Seafood Bisque

Slow Braised Feather Blade of Beef (GF, DF, NF) Served with Roast Potato, Thyme Roasted Root Vegetable, Tender Stem Broccoli & Red Wine Jus

Winter Squash, Spinach & Cranberry Wellington (DF, NF, V, VG, GFO) Served with Seasonal Root Vegetables, Brussels Sprouts, Roast Potatoes, Sage and Onion Stuffing and Light Spiced Cranberry Jus

Desserts

Spiced Christmas Pudding (V) Served with Brandy Sauce, Poached Plums and Red Currant

Chocolate Mi Cuit (V) Served with Mulled Pear Compote, Clotted Cream Ice Cream and Winter Berries

Bailey's Cheesecake (NF) Served with Expresso Crème Anglaise and Berry Compote

Plant Based Chocolate Ganache (GF, DF, NF, V, VG) Served with Coconut Ice Cream, Rum-Soaked Pineapple Compote and Cinnamon Syrup

Selection Of English Cheese . Served with Selection of Chutneys, Grapes, Celery Stick and Crackers

Freshly Brewed Tea, Coffee, and Mince Pies

Inclusions:

A glass of champagne and canapes on arrival, 3 course festive meal with tea, coffee & mince pies.

Prices:

£115.00 per person £60.00 per child (12yrs & under)

Date: Thursday 25th December 2025

Accommodation:

Stay overnight from £135.00 per room including breakfast (based on two people sharing). Pre-booking required.



FESTIVE LUNCH & DINNER

Stantens

Caramelised Parsnip and Pumpkin Soup (GF, DF, NF, V, VG) Served with Herb Oil and Roasted Sunflower Seeds

Ardennes Pâté Served with Garden Leaves, Caramelised Onion Chutney and Crostini

Peppered Mackerel Fillet (GF, DF, NF) Served with Pickled Beetroot, Micro Herbs and Parsley Lemon Dressing

Mains

Roast Turkey Breast (NF, DFO, GFO) Served with Pigs in Blankets, Seasonal Root Vegetables, Brussel Sprouts, Roast Potatoes, Sage and Onion Stuffing, and Thyme Jus

Herb and Lemon Baked Cod Loin (GF, NF, DFO) Served with Confit Fennel, Crushed Caper Potatoes, and a Bean Cassoulet

Festive Nut Roast (DF, V, VG, GFO, NFO) Served with Seasonal Root Vegetables, Brussel Sprouts, Roast Potatoes, Sage and Onion Stuffing, and Thyme Jus

Dessents

Plant Based Apple and Raspberry Crumble (DF, V, VG) Served with Vegan Vanilla Custard

Sticky Date Pudding (GF, V) Served with Warm Toffee Sauce and Vanilla Ice Cream

Mulled Wine Poached Pears (GF, DF, NF, V, VG) Served with Confit Wild Berries Ragout and Star Anise Syrup

Freshly Brewed Tea, Coffee, and Mince Pies

Inclusions:

Three course festive meal with coffee and mince pies, crackers, and festive novelties

Price:

£42.00 per person Add a glass of house wine for £4.00 per person

Dates:

Available from Monday 17th November to Saturday 3rd January (excluding Christmas Day and boxing day)

Times:

Lunch served 12pm – 3pm Dinner served 6pm – 9pm

Private room available upon request for larger groups.

Scan QR Code to book





FESTIVE AFTERNOON TEA

Sandwiches

Beetroot Smoked Salmon, Cream Cheese and Cucumber Roast Turkey, Sage Onion Stuffing and Cranberry Jam Honey Roasted Gammon Ham and Garden Vegetable Piccalilli Somerset Brie and Spiced Fruit Chutney

Festive Cakes and Scones

A Selection of Miniature Éclairs and Macaroons Festive Pastries and Cakes Plain Scones with Clotted Cream and Preserves

A Choice of Loose-Leaf Teas and Freshly Brewed Coffee

Inclusions:

Price:

Festive Afternoon Tea - £38.00 per person

Champagne Festive Afternoon Tea £44.00 per person

Mulled Wine Festive Afternoon Tea £42.00 per person

Dates:

Available from Monday 17th November to Saturday 3rd January (excluding Christmas Day and boxing day)

Times: Served Daily 12pm – 5pm

Private room available upon request for larger groups.

Scan QR Code to book





GORSE HILL Surrey

Gorse Hill Hook Heath Road Woking GU22 0QF

01483 747444 sales@gorsehillsurrey.com www.gorsehillsurrey.com

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