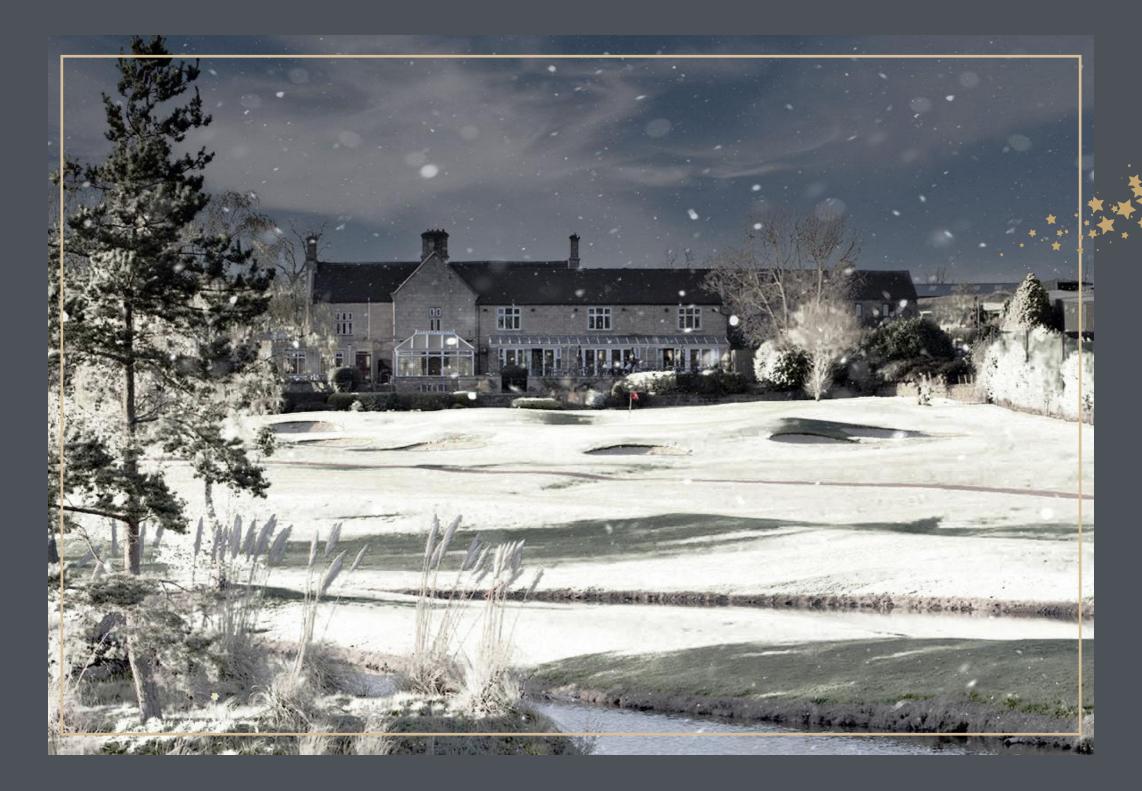
HORSLEY LODGE Christmas

FESTIVE DINING & EVENTS 2023





* HORSLEY LODGE Christmas 2023

Enjoy the perfect Christmas this year at Horsley Lodge in our picturesque 180 acre golf course in the foothills of the Peak District. From an intimate meal for two to a well-deserved delicious Christmas meal for all your work colleagues we can cater for your every need.

Celebrate with us for a Christmas to remember

Festive Dining

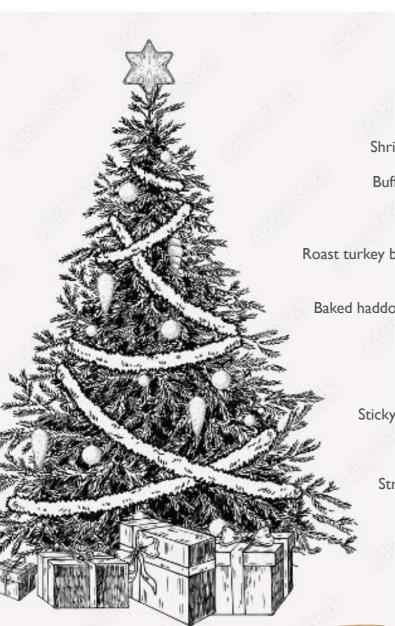


FRIDAY 1ST DECEMBER – SATURDAY 23RD DECEMBER

LUNCH 12PM-5PM | THREE COURSES £30.00 DINNER 5PM ONWARDS | THREE COURSES £35.00

Whether you're planning a family get together or just getting festive with colleagues or friends, our festive menu, available Monday to Saturday, has a feast for everyone and every occasion this Christmas.

Private dining rooms also available | Booking essential.



Menu

Cream of potato soup, cheese stars

Shrimp and caviar cocktail, tomato concasse, lettuce and toast

Buffalo turkey bites, smoky bbq sauce, crispy bacon seasoning

Roast turkey breast, cranberry stuffing, streaky bacon pigs in blankets, creamy mash and roast parsnip, redcurrant and thyme jus

Baked haddock, wilted spinach, herbs and breadcrumbs, cream and butter sauce

Mushroom wellington, tarragon cream sauce

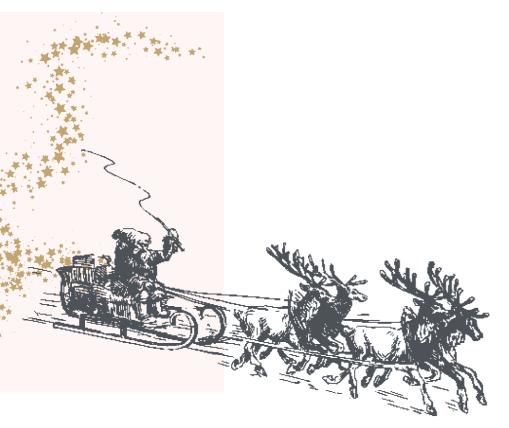
Sticky toffee christmas pudding, toffee fudge pieces, clotted cream

Popcorn, salted caramel and chocolate sundae

Strawberry and champagne mousse, homemade shortbread

Tea and coffee

GIFT VOUCHERS AVAILABLE AT RECEPTION



Brunch with Santa

SUNDAY 10TH DECEMBER

ADULTS £25.00 | CHILDREN 10 AND UNDER £20.00

Treat your children and grandchildren to real Christmas surprise this year - what could be more exciting than Brunch with Santa?! Enjoy a delicious festive brunch with a visit from the big man with a gift for all children on the nice list.

Menu

A selection of pastries Guests choose from: French toast with maple syrup Breakfast crumpet, sausage, bacon, topped with a poached egg Breakfast hash, tomato medley 🔍 🕫

11.30am arrival for a 12.00pm sit down

Breakfast with

ADULTS £25.00 CH An amazing way to start such

s festive breakfast and anta will be popping in, before he spirts ins rounds, with a second structure of the children.

Christmas Afternoon Tea 📪



Pinkies up! With views of the picturesque golf course and crisp frosty meadows beyond, treat your friends to a Christmas Vintage Afternoon Tea at Horsley Lodge. Afternoon tea is a great British institution and perfect for all ages
a perfect way to kick off your festive celebrations or an ideal Christmas gift. Choose from a tempting range of sweet and savoury treats served on our beautiful fine bone china and accompanied by a selection of teas...or for an extra special day – Champagne afternoon tea, anyone?

£20.00 PER PERSON

Make it extra special with a glass of fizz?

Prosecco £7.00 per glass | £27.50 per bottle Champagne £9.50 per glass | £45.00 per bottle

For parties of 9 or less Afternoon Tea is available Thursday to Saturday 2pm to 4pm | Parties of 10+ any day subject to availability | Booking essential.

don't forget we do Champagne Breakfast Thursday - Saturday 9am-I lam

GIFT VOUCHERS AVAILABLE AT RECEPTION

CHRISTMAS PARTIES 2023

LIGHTS, CAMERA, PARTY!

Hollood

WE ARE ROLLING OUT THE RED CARPET AS WE BRING THE GLITZ AND GLAMOUR OF HOLLYWOOD TO HORSLEY LODGE THIS CHRISTMAS.

Party like a movie star as you pose for photos, sip your festive fizz and stroll down the red carpet into the dazzling themed room. Dine like an award-winner with our fabulous three course meal before you mingle at the after-party with our DJ celebrating the most glamorous movies of all time.

DRESS TO IMPRESS or to complement the theme

PRIZES FOR BEST DRESSED & BEST DANCER

DRINKS AND PARTY NIBBLES *** CREAM OF POTATO SOUP cheese stars

MENU

SHRIMP AND CAVIAR COCKTAIL tomato concasse, lettuce and toast

BUFFALO TURKEY BITES smoky bbq sauce, crispy bacon seasoning ***

ROAST TURKEY BREAST

cranberry stuffing, streaky bacon pigs in blankets, creamy mash and roast parsnip, redcurrant and thyme jus

BAKED HADDOCK 'ROCKEFELLER' wilted spinach, herbs and breadcrumbs, cream and butter sauce

ORCHESTRA OF MUSHROOM WELLINGTON tarragon cream sauce

STICKY TOFFEE CHRISTMAS PUDDING toffee fudge pieces, clotted cream

POPCORN, SALTED CARAMEL AND CHOCOLATE SUNDAE

> STRAWBERRY AND CHAMPAGNE MOUSSE shortbread Oscars

*** TEA AND COFFEE



SOLD OUT	FRIDAY IST DECEMBER
OLD OUT S	ATURDAY 2ND DECEMBER
SOLD OUT	FRIDAY 8TH DECEMBER
SOLD OUT S	ATURDAY 9TH DECEMBER

THURSDAY 14TH DECEMBER SOLD OUT FRIDAY 15TH DECEMBER SOLD OUT SATURDAY 16TH DECEMBER SOLD OUT FRIDAY 22ND DECEMBER

SATURDAY 23RD DECEMBER

£47.50 PER PERSON including drink and nibbles on arrival and 3-course dinner



TAKE

ROLL

Christmas Day Lunch







MONDAY 25TH DECEMBER

FOUR COURSES £95.00 | CHILDREN 10 AND UNDER £47.50 SITTINGS 1PM - 2.30PM | LIMITED AVAILABILITY

The ultimate Christmas indulgence... spend your Christmas day not having to lift a finger in the kitchen...what could be better?! A warm welcome awaits before being led to your festive table for your delicious four course dinner.

Menu

Amuge bouche: Marinated tomato and herbs, rye toast, sun-blush tomato, cherry tomato and caramelised onion pickle

Woodland mushroom soup, fresh tarragon and cream Brisket of beef croquettes with smoky wood sauce, onion purée, rocket Crispy monkfish, pickled baby capers, lemon mayonnaise and micro leaf Aubergine tartaar, toasted almonds, griddled flatbread, lemon zest and humous

Turkey ballotine, pork, onion, and sage stuffing wrapped in pancetta, confit turkey and redcurrant bon bon, red wine and honey jus

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in one of our en-suite bedrooms or limestone

cottages

sta

Duo of English beef: slow roast local beef and Horsley Ale braised beef daube mini Yorkie, pan fried mushrooms and gratin potatoes, rich dark beef gravy

Herb crusted fillet of sea salmon, lemon and parsley crispy breadcrumb, Champagne and caviar sauce

Portobello and wild mushroom wellington, herbs and sweet shallot gravy

Sticky toffee Christmas pudding, toffee fudge pieces and clotted cream Hazelnut meringue, honeycomb chocolate and toffee pavlova, boozy cherries Winter red berry and clotted cream cheesecake, ginger biscuit crumb, berry gel, winterberry ice-cream

Selection of local cheeses with homemade chutneys and pickles, biscuits and fruit

Tea and coffee

Christmas Day Lunch







MONDAY 25TH DECEMBER

THREE COURSES £70.00 | CHILDREN 10 AND UNDER £35.00 LIMITED AVAILABILITY

Hang up the apron! It's Christmas time! Long overdue after the long year it's been, enjoy a delicious three course festive meal in our luxuriously decorated Amber Suite.
Arrive at noon to be seated at 12.30pm for the most magical day of the year, spent the way it should be – amongst friends, family and loved ones.

Menu

Homemade tomato soup, balsamic vinegar, black pepper croutons Set salmon terrine, pickled cucumber, candid beetroot, lemon mayonnaise Chicken liver pâté, maple glazed English apple, red wine braised onion, crisp bread

Horsley honey roast turkey breast, bacon wrapped chipolata, sage and red onion stuffing

Slow roast topside of English beef, Yorkshire pudding and rich pan roasting juices

Portobello and wild mushroom wellington, herbs and sweet shallot gravy

Sticky toffee christmas pudding, toffee fudge pieces and clotted cream Baileys pannacotta, biscoff crumb, chocolate shard Cherry trifle, cream and cherry syrup

stay over

in one of our en-suite bedrooms or limestone

cottages

Soc

Tea and coffee

wreath making workshop

SUNDAY 26TH NOVEMBER | 3PM - 5PM

£45.00 PER PERSON

Add a touch of homemade charm to your Christmas with our Wreath Making Workshop hosted by renowned florist, Green Blooms. Learn how to create a colourful decoration or memorable gift, with all floristry and equipment provided and a hot drink and a mince pie to get you in the Christmas spirit!

Why not upgrade with a glass of prosecco?

you'd like to make a day of it, Sunday Lunch is available to book beforehand.

christmas market

THURSDAY 30TH NOVEMBER | 4PM - 8PM

EVERYONE WELCOME!

An exciting collection of handpicked local stalls offering a wonderful variety of unique and beautiful Christmas gifts and food. Free parking is available and after all the shopping is done, why not book a table in the restaurant to celebrate!

* Boxing Day Lunch

THREE COURSES £40.00 | CHILDREN 10 AND UNDER £20.00

For a Boxing Day lunch where you don't have to lift a finger, take a seat in our beautiful venue with people you love - serving 12.00 noon to 3.00pm.

Woodland mushroom soup, fresh tarragon and cream Chicken and ham terrine, pickled mushrooms, herb butter and toasted bread Poached salmon and asparagus tartlet, hollandaise sauce Poached pear with Hartington stilton, walnuts and bread crisps

Slow roast leg of lamb, rosemary gravy Roast loin of pork, sausage stuffing and crackling Roast fillet of hake, lobster and cream sauce Baked aubergine stuffed with a medley of vegetables, mixed bean and tomato stew New Year's

TRADITIONAL ROAST LUNCH

Available 12-4pm

Salted caramel and apple tart, clotted cream ice cream and caramel sauce Fresh cream profiteroles, warm chocolate sauce, candid chocolate Winterberry cheesecake, sugared fruit, fruit coulis and cream Selection of local cheeses, homemade chutney and biscuits

Tea and coffee



weddings@horsleylodge.co.uk | VIEW OUR WEDDING BROCHURE

ACCOMMODATION



Make a night of it and stay over...

Horsley Lodge offers 14 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.

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.



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christmas@horsleylodge.co.uk | horsleylodge.co.uk

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

LET'S STAY CONNECTED

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