



Christmas
2026

GORSE HILL
Surrey





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HOW TO BOOK

FESTIVE
AFTERNOON TEA



Scan/Click to Book

FESTIVE
LUNCH & DINNER



Scan/Click to Book

CHRISTMAS PARTIES & CHRISTMAS DAY

Contact a member of the Sales Team to book

01483 747 444
sales@gorsehillsurrey.com



FESTIVE AFTERNOON TEA

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 16th November to Sunday 3rd January
(excluding Christmas Day and Boxing Day)

Times:

12pm - 5pm

Private room available upon request for larger groups



For bookings please scan QR code at the back of this brochure



FESTIVE AFTERNOON TEA MENU

SANDWICHES

Atlantic Prawn, Marie Rose Sauce with Cognac and Crispy Leaves

Roast Turkey, Sage and Onion Stuffing and Cranberry Relish

Honey Roasted Ham, Apple Compote and Truffle Mustard Mayo

Cranberry and Wensleydale Cheese, Tomato and Fruit Chutney

FESTIVE CAKES & SCONES

A selection of Miniature Éclairs & Macaroons

Festive Pastries and Cakes

Plain Scones with Clotted Cream & Preserves

A Choice of Loose-Leaf Teas & Freshly Brewed Coffee





FESTIVE LUNCH & DINNER

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 (175ml) for £4.00 per person

Dates:

Available from Monday 16th November to
Sunday 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





FESTIVE LUNCH & DINNER MENU

STARTERS:

Festive Squash, Celeriac and Apple Velouté (GF, DF, NF, V, Vg)

Slow roasted squash, celeriac and Bramley apple served with toasted pumpkin seeds

Prosciutto Ham and Mulled Pears (GF, NF) (DF Optional)

Prosciutto rosettes served with confit mulled pears, rocket, parmesan and aged balsamic

Prawn and Avocado Cocktail (GF, DF, NF)

Atlantic prawns served with crushed avocado, garden leaves, Marie Rose emulsion and smoked paprika

MAINS:

Roast Turkey Ballotine (DF, NF) (GF optional)

Pancetta wrapped turkey breast, stuffed with sage and onion sausage meat served with seasonal vegetables, herb roasted potatoes and thyme jus

Pan Roasted Hake Fillet (GF, NF) (DF optional)

Served with dill potato tian, roasted winter vegetables and a champagne beurre blanc sauce

Pressed Winter Vegetable Terrine (GF, DF, NF, V, Vg)

Shredded carrots, parsnips, swede and mushrooms, topped with a layer of pumpkin and sunflower seeds served with roasted potatoes and a plant-based jus

DESSERTS:

Mirror Glazed Chocolate and Orange Tart (GF, DF, V, Vg)

Served with spiced fruits of the forest compote

Caramelised Apple Tart (V)

Caramelised apple served on a shortcrust pastry base with vanilla ice cream

Traditional Christmas Pudding (V) (GF Optional)

Served with brandy custard and a winter berry compote

Spiced Red Wine Poached Pears (GF, DF, NF, V, Vg)

Vanilla, cinnamon and star anise poached pears served with lemon sorbet

Freshly Brewed Tea, Coffee and Mince Pies

CHRISTMAS JOINER 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

Accommodation:

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



PRIVATE CHRISTMAS PARTIES

INCLUSIONS:

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

Prices:

£84.00 per person, Thursday-Saturday

£78.00 per person, Sunday-Wednesday

Times:

7pm – Midnight

T&Cs:

Minimum numbers apply

Accommodation:

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





STARTERS:

Festive Squash, Celeriac and Apple Velouté (GF, DF, NF, V, Vg)

Slow roasted squash, celeriac and Bramley apple served with toasted pumpkin seeds

Prosciutto Ham and Mulled Pears (GF, NF) (DF Optional)

Prosciutto rosettes served with confit mulled pears, rocket, parmesan and aged balsamic

Prawn and Avocado Cocktail (GF, DF, NF)

Atlantic prawns served with crushed avocado, garden leaves, Marie Rose emulsion and smoked paprika oil

MAINS:

Roast Turkey Ballotine (DF, NF) (GF optional)

Pancetta wrapped turkey breast, stuffed with sage and onion sausage meat served with seasonal vegetables, herb roasted potatoes and thyme jus

Pan Roasted Hake Fillet (GF, NF) (DF optional)

Served with dill potato tian, roasted winter vegetables and a champagne beurre blanc sauce

Pressed Winter Vegetable Terrine (GF, DF, NF, V, Vg)

Shredded carrots, parsnips, swede and mushrooms, topped with a layer of pumpkin and sunflower seeds served with roasted potatoes and a plant-based jus

DESSERTS:

Mirror Glazed Chocolate and Orange Tart (GF, DF, V, Vg)

Served with spiced fruits of the forest compote

Caramelised Apple Tart (V)

Caramelised apple served on a shortcrust pastry base with vanilla ice cream

Traditional Christmas Pudding (V) (GF Optional)

Served with brandy custard and a winter berry compote

Spiced Red Wine Poached Pears (GF, DF, NF, V, Vg)

Vanilla, cinnamon and star anise poached pears served with lemon sorbet

Freshly Brewed Tea, Coffee and Mince Pies



CASINO ROYALE PRIVATE CHRISTMAS PARTY

INCLUSIONS:

A glass of champagne on arrival, festive canapés, lounge singer for arrival, magician during dinner, three course upgraded festive meal with coffee and mince pies, crackers, festive novelties, evening buffet of hot rolls, casino tables and DJ

Prices:

£135.00 per person

Times:

7pm – 1am

T&Cs:

Minimum numbers apply

Accommodation:

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





CASINO ROYALE PRIVATE CHRISTMAS PARTY MENU



STARTERS:

Wild Mushroom Velouté (GF, DF, V, Vg) (NF Optional)

Served with a swirl of plant based double cream and crumbled wild chestnuts

Parma Ham Rosettes and Honey Glazed Fig (GF, NF) (DF Optional)

Served with rocket leaves, parmesan and pomegranate molasses

Classic Crayfish Tails and Atlantic Prawn Cocktail (GF, DF, NF)

Served with cos lettuce, Marie Rose emulsion and smoked paprika oil

Beetroot Carpaccio, Heirloom Baby Tomatoes and Vegan Feta (GF, DF, NF, V, Vg)

Served with garden leaves and aged balsamic

MAINS:

Roast Turkey Breast Roulade (DF, NF) (GF optional)

Turkey breast stuffed with sage & onion sausage meat, served with seasonal vegetables, thyme roasted potatoes and red wine gravy

Slow Cooked Blade of Beef (GF, DF, NF)

Served with sautéed baby potatoes, roasted root vegetables, crisp kale and a rich jus

Baked Cod Loin (GF, DF, NF)

Served with crushed caramelised onion potatoes, winter greens and a seafood bisque sauce

Festive Vegetable Roast (GF, DF, NF, V, Vg)

Served with roasted potatoes, a plant based jus and topped with pumpkin and sunflower seeds

DESSERTS:

Plant Based Orange and Chocolate Tart (GF, DF, V, Vg)

Served with a wild berry compote

Apple Tarte Tatin (V)

Served with vanilla ice cream and toffee and fudge sauce

Spiced Christmas Pudding (V) (GF Optional)

Served with brandy sauce and fruits of the forest berry ragout

Mulled Pears Sundae (GF, DF, NF, V, Vg)

Served with plant based vanilla ice cream, winter berry compote and mulled wine jelly

Freshly Brewed Tea, Coffee, and Mince Pies





CHRISTMAS PARTY DRINKS PACKAGES

JINGLE BELLS - £74.00

- 1 bottle of Prosecco
- 1 bottle of Sospiro Bianco
- 1 bottle of Sospiro Rosso

SILENT NIGHT - £100.00

- 1 bottle of Prosecco
- 1 bottle of Prosecco Rose
- 1 bottle of Chenin Blanc
- 1 bottle of Shiraz

CHRISTMAS CAROL - £125.00

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



DECK THE HALLS (NON-ALCOHOLIC) – £45.00

1 bottle of Prosecco (0% alcohol)

4 bottled beers (0% alcohol)

4 bottled soft drinks

BUCKET OF BEERS

A selection of 8 bottled beers

£38.00 per bucket

BUCKET OF SOFT DRINKS

A selection of 8 bottled soft drinks

£24.00 per bucket





CHRISTMAS DAY

INCLUSIONS:

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

Prices:

£115.00 per person

£60.00 per child (12yrs & under)

Date:

25th December

Time:

12pm – 3pm

Accommodation:

Stay overnight from £135.00 per room including breakfast (based on two people sharing)

Pre-booking required





CHRISTMAS DAY MENU

STARTERS:

Jerusalem Artichoke and Wild Mushroom Velouté (GF, DF, V, Vg) (NF Optional)

Served with truffle oil and roasted hazelnut crumb

Heritage Beetroot Trio (GF, NF, V) (DF, Vg Optional)

Salt baked beetroot carpaccio served with pickled orange segments, goat's cheese mousse and dill oil

Chicken and Apricot Terrine (GF, DF, NF)

Served with frisse, truffle oil essence and a fig and honey chutney

Oak Smoked Salmon and Burrata (GF, NF)

Served with pickled cucumber and a citrus emulsion

MAINS:

Traditional Roast Turkey (NF, DF) (GF optional)

Served with confit turkey leg, pig in blanket, seasonal vegetables, herb roasted potatoes, sage and onion stuffing and a light spiced cranberry jus

Pan Seared Halibut Supreme (GF, DF, NF)

Served with a spring onion potato cake, crisp kale and an aromatic crayfish and lobster bisque

Slow Braised Feather Blade of Beef (GF NF) (DF Optional)

Served with truffle mashed potato, roasted root vegetables, stem broccoli and a sweet port and rosemary reduction

Festive Vegetable Pithivier (DF, V, Vg)

Wild mushrooms, chestnut and cranberries in puff pastry served with maple mustard roasted salsify, stem broccoli and a rustic tomato sauce

DESSERTS:

Spiced Christmas Pudding (V)

Served with rich brandy crème anglaise and redcurrants

Butterscotch and Chocolate Cheesecake (NF)

Served with salted fudge sauce and berry compote

Winter Sundae (GF, DF, NF, V, Vg)

With caramelised banana, mulled pears, plant-based ice cream, spiced winter berry sauce and vegan Chantilly cream

Selection of English Cheese (V) (GF optional)

Served with selection of chutneys, grapes, celery and crackers

Freshly brewed tea, coffee, and mince pies



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