

# Christmas on the hill





## 'Tis The Season...

kick up your heels at a festive party, enjoy a Sunday lunch with the family, or indulge in our festive afternoon tea - we are looking









## Festive party nights

'Tis the season to celebrate so why not treat your team to an unforgettable night. We have two great options for you to choose from:

#### **Joiner parties**

Perfect for smaller groups of eight or more who are looking for a big party atmosphere. Join in with one of the events organised by our experienced onsite team that includes everything from elegant decorations to fine festive food and our resident DJ to encourage you onto the dancefloor. What is not to love?

#### **Private parties**

For those who are looking for exclusive use of one of our spaces, we have a range of options to choose from. We can cater for groups of 20-200 guests and our hands-on team are here to bring your vision to life whether you opt for a sit down dinner or a chic cocktail party, we have you covered.

find out more

about booking your party at Richmond Hill by calling us on **020 8940 2247** or emailing **meetingsandevents@richmondhill.co.uk** 



## Festive party menu

#### STARTERS

Chestnut mushroom soup, cep dust (vg, gf)

Oak smoked salmon, beetroot curd, dill horseradish, capers, shallot dressing (gf)

Chicken liver parfait, fig & raisin chutney, toasted brioche

#### MAINS

Roast Norfolk Bronze Turkey, sage & onion stuffing, chipolatas, crispy potatoes, sprouts, glazed parsnips, carrots, cranberry gel, turkey jus

Pan fried seabass, orange fennel mash, courgette, red chard hollandaise (gf)

Caramelised cauliflower, kale, hazelnuts, black garlic velouté (vg, gf)

#### **DESSERTS**

Honeygold apple & blackberry crumble tart, cinnamon crème anglaise (v)

White chocolate & raspberry cheesecake, winter berries coulis (v)

Lemon Eton mess (vg, gf)

Freshly brewed tea & coffee with salted caramel fudge
Includes half a bottle of red or white wine per person
Festive novelties



PRICES PER PERSON FROM £60 SATURDAY - WEDNESDAY £72 THURSDAY - FRIDAY

## Festive cocktail party

#### COCKTAIL ON ARRIVAL (CHOOSE 1)

Festive Fizz - Gin infused with fresh sloe berries, fresh lemon, and Prosecco Mistletoe Manhattan - a well-crafted blend of Southern Comfort, Chambord, and vermouth Candy Cane Negroni - a sensational blend of Tobermory Gin, Italicus, and Belsazar Dry

#### CANAPES (CHOOSE 3)

Hake croquette, caper mayonnaise
Woodland mushroom tartlet (v)
Smoked salmon blini
Duck mousse cone
Cured tomato bruschetta (v)
Goats cheese and fig tartlet (v)

#### **BOWLS (CHOOSE 4)**

Sesame roasted tiger prawns, Asian slaw, cashew dressing (gf)
Chargrilled vegetables, pomegranate, roasted pepper hummus (vg. gf)
Sticky cauliflower, shallot seeds (vg)
Creamy fish & leek pie
Twenty-four-hour braised beef feather blade, mushroom puree (gf)
Chimichurri chicken, sweetcorn salsa (gf)
Maple pork & herbs sausages, potato puree
Lamb shoulder rendang, coriander mango rice (gf)

#### DESSERTS (CHOOSE 2)

Lemon Yuzu Posset (v, gf) Chocolate orange tartlet (v) Black forest trifle (v) Gingerbread macaroon (v)



FROM £72 PER PERSON





## Christmas day lunch menu

Glass of champagne & festive amuse bouche

#### STARTERS

Sherried Delica pumpkin velouté, charred sprouts, truffle oil (vg, gf)

Duck liver pate, heritage beetroot, blackberries, redcurrant jelly, brioche

Salmon gravadlax, ponzu buttermilk, radish, dill, Avruga caviar (gf)

#### MAINS

Roast Norfolk Bronze Turkey, pork & chestnut stuffing, fondant potato, charred sprouts, honey glazed heritage carrots, mulled wine gel, turkey jus

Pan roasted fillet of turbot, gratinated Jersey scallop, romanesco, blood orange, Champagne sauce (gf)

Roast beets Wellington, wild mushroom marmalade, Jerusalem artichokes, spinach puree (vg)

#### **DESSERTS**

Traditional Christmas pudding, Bailey's crème anglaise (v, gf)

Chocolate decadence, praline ganache, salted caramel popcorn (v)

South of England award winning cheese, fig & cinnamon chutney, quince, grapes, artisan crackers (v)

Freshly brewed tea, coffee with luxury mince pies



£150 PER PERSON
4-12 YEARS — £60 PER PERSON
UNDER 4 YEARS — £20 PER PERSON

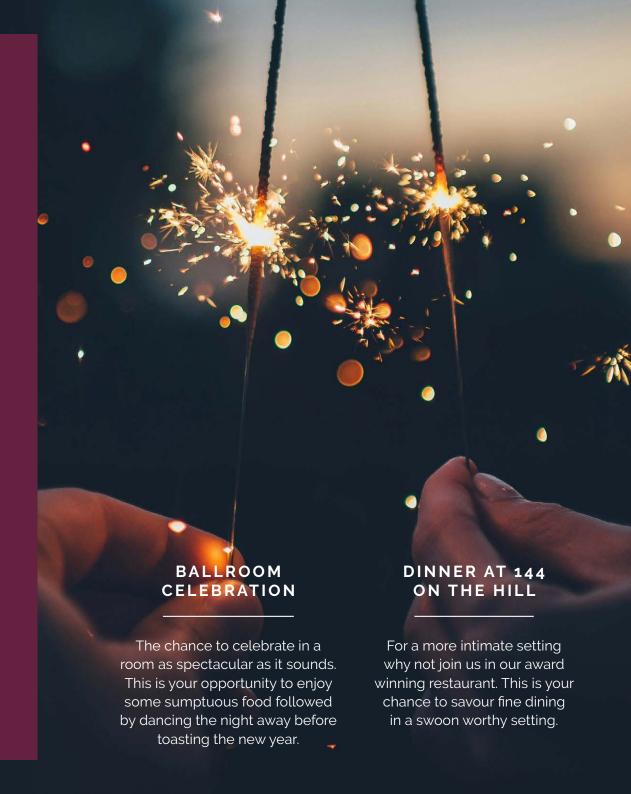
## New year celebrations

Welcome in 2025 in style this year and join us for one of our spectacular New Year's Eve celebrations.



find out more

about booking your New Year's Eve at Richmond Hill by calling us on **020 8940 2247** or emailing **meetingsandevents@richmondhill.co.uk** 



#### **NEW YEAR'S EVE**

### Ballroom Celebration

Arrival champagne & canapes

#### STARTERS

Artichoke parcel, pickled kohlrabi, tofu pesto, pear consommé (v)

Pressed venison terrine, roast apple puree, peach jelly, charcoal salted brioche
King prawn & lobster cocktail, pickled cucumber, caviar, foraged herbs (gf)

#### MAINS

Wagyu beef fillet, truffle mash, broccoli, rainbow carrot, Roscoff onion, Bordelaise sauce (gf)

Black cod, crab bonbon, cavolo nero, confit fennel, lemon caper dressing Sweet potato millefeuille, wild mushroom confit, cauliflower, cep cream (vg, gf)

#### **DESSERTS**

Winter berry crumble tart, cinnamon crème anglaise (v)
Salted caramel fondant, fudge, clotted cream ice cream (v)
Caramelised chilli pineapple, peppermint syrup, coconut gelato (vg, gf)

Freshly brewed tea, coffee with chocolate truffles

Half a bottle of red or white wine per person Midnight champagne



#### £150 PER PERSON

OR £245 PER PERSON WITH AN OVERNIGHT STAY INCLUDING PARKING AND BREAKFAST

Our resident DJ will be playing until 1am





#### **NEW YEAR'S EVE**

### Dinner at 144 On The Hill

Glass of champagne & amuse bouche

#### **STARTERS**

Artichoke parcel, pickled kohlrabi, tofu pesto, pear consommé (v)

Dalwhinnie cured venison carpaccio, blackberries, quince port gel, apple marigold (gf)

Botanical gin king prawn & crayfish cocktail, picked fennel, caviar, dark rye toast

#### SORBET

Champagne granita (v, gf)

#### MAINS

Wagyu beef fillet, truffle mash, broccoli, rainbow carrot, Roscoff onion, Bordelaise sauce (gf)

Canadian lobster tail, Devon crab arancini, heritage vegetable, saffron aioli, caramelised lime

Sweet potato millefeuille, wild mushroom confit, cauliflower, cep cream (vg, gf)

#### **DESSERTS**

Winter berry crumble tart, cinnamon crème anglaise (v)
Salted caramel fondant, fudge, clotted cream ice cream (v)
Caramelised chilli pineapple, peppermint syrup, coconut gelato (vg, gf)

Freshly brewed tea and coffee with chocolate truffles



£115 PER PERSON

OR £150 PER PERSON WITH ENTRY TO THE BALLROOM FROM 10PM AND A GLASS OF CHAMPAGNE AT MIDNIGHT

## Enhance your event

Why not sprinkle an extra bit of magic on your event this festive season with one of the following:

**Canapés** – Start the party off with a selection of delicious seasonal canapes

**Cocktail reception** – An expertly crafted cocktail is the chicest way to get everyone in the festive spirit

**Table drinks** – Upgrade to a bottle of wine per person or add on beer or soft drinks for your guests

**Entertainment** – We have brilliant, recommended suppliers for any kind of entertainment from DJs and bands to casino tables and photo booths... the options are endless

make memories

These are just some examples of how we can tailor your event, chat to our experienced team to find out more by emailing meetingsandevents@richmondhill.co.uk or calling us on 020 8940 2247













## Festive menus



book your table

by calling our restaurant on **020 8940 2247** or go online and visit **144onthehill.co.uk** 

#### FESTIVE SUNDAY LUNCHES

What better way to get into the spirit of the season than joining us for a delicious roast, served with live music.



#### FESTIVE AFTERNOON TEA

This perfect pre-Christmas treat is served daily in our restaurant. Including a warming glass of mulled wine or a crisp flute of champagne, a selection of hand-cut sandwiches with seasonal fillings, freshly baked scones served with clotted cream and winter berry jam.



## Winter wonderlounge

Want to soak up the spirit of the season? Be sure to snuggle up on our outdoor dining terrace this winter. Guests can enjoy a festive fondue experience like no other. With ample blankets, hot water bottles and heaters, it's a delightfully cosy experience as you sip a festive tipple under the stars.

book your table

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## Looking for the perfect gift?

Treat your loved one this year to a Richmond Hill monetary gift voucher which they can use on either a delicious meal in our restaurant 144 On The Hill, or towards an unforgettable stay in our Georgian haven atop the hill in London's greenest borough.

#### Or opt for our luxury gift experiences including:

- Afternoon Tea
  - Gin Flight
- Sunday Roast

There really is a choice for everyone.



Gift vouchers can be purchased directly at the hotel reception or via our website **richmondhill-hotel.co.uk**All those purchased at the hotel or sent via post come presented in a luxury gift wallet.









### MISCELLANEOUS CHARGES & CONDITIONS

Please note some of our dishes may contain nuts, nut traces, dairy products, yeast, maize, eggs and other standard additives. If you have a food allergy and/or an intolerance and want to know the ingredients in any of our menus provided please notify us upon booking, so that we can arrange with the Chef for a suitable alternative

All charges stated in the brochure are inclusive of VAT at the prevailing rate and are therefore subject to alterations should the rate change.

Whilst we have no intention of doing so, Richmond Hill reserves the right to make alterations without prior notice for reasons beyond our control. Richmond Hill reserves the right to withdraw a date from sale due to lack of uptake/numbers booked. In this instance we will endeavour to offer an alternative, subject to availability, or refund deposits made.

#### FESTIVE PARTY NIGHTS AND NEW YEAR'S EVE CELEBRATION

- Verbal bookings will be treated as provisional and will be held for a maximum of 7 days pending receipt of written confirmation and the appropriate deposit.
- 2. Deposits and pre-payment are required for the featured events in this brochure. When booking Festive or New Year events a non-refundable deposit of £20.00 per person is required at the time of booking. The balance of payment must be made 1 month prior to the event. Full payment is required when booking after 1st November 2024.
- 3. Payment can be made by credit card or by bank transfer (made payable to the hotel).

- 4. The deposit for pre-ordered wine and beverages is 50% of the total cost, with the balance of payment to be made 10 days prior to your event.
- 5. Deposits and pre payments are non refundable. If numbers in the party are reduced, deposits cannot be used for any balance of payment.
- 6. All additional charges incurred during your evening must be settled prior to departure.
- 7. All menu choices must be received up to 10 days prior to the date of your event.
- 8. Our party nights and the New Year's Eve ballroom celebration are not open to under 18s.
- g. Tables for the The New Year's Eve ballroom celebration are for a minimum of eight people. If your booking is for less than this you may be merged with other quests on the night.

#### NEW YEAR'S EVE RESIDENTIAL CELEBRATION

- 1. Accommodation prices are per person and based on two adults sharing a Georgian Cosy double or Hill Collection double room and attending the New Year's Eve Ballroom dinner dance. Upgrade charges will apply for all other room types.
- 2. A non-refundable deposit of £100 per adult is required at time of booking. Full payment will be required by 1st December 2024.
- 3. Full pre-payment at time of booking if you place your booking after 1st December 2024.
- 4. Deposits and pre payments are non refundable or transferable. We recommend that you check your cover with your travel insurer.



## Bedecked with the seasons





#### **Richmond Hill Hotel**

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#### **Telephone**

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#### **Email**

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