





FESTIVE AFTERNOON TEA

Sandwiches

Beetroot Smoked Salmon with cream cheese & cucumber

Roast Turkey with sage & onion stuffing & cranberry jam

Honey Roasted Gammon Ham with English mustard

Brie with spiced fruit chutney

Sweets

Rich Butter Plain Scones & Fruit Scones served with clotted cream and fruit jam

Carrot & Cinnamon Cake

Chocolate & Orange Ganache Slice

Gingerbread Man

Stollen Bites

Iced Fruit Cake

Warm Mince Pies

Freshly brewed tea and coffee

Special Offer

Champagne Festive Afternoon Tea £42 per person Mulled Wine Festive Afternoon Tea £40 per person



Enjoy a Festive Afternoon Tea at Gorse Hill this Christmas time. Relax in our cosy lounge beside a real log fire and twinkling Christmas tree.

Available Dates:

Available from 20th November until 7th January Not available Christmas Day or Boxing Day

Times:

12pm - 5pm

FESTIVE LUNCH

Starters

Maple Roasted Carrot & Parsnip Soup (GF, DF, NF, V, Vg)

With herb oil & roasted sunflower seeds

Pork, Duck Liver & Port Pâté

With garden leaves, caramelised onion chutney & crostini

Peppered Mackerel Fillet (GF, DF, NF)

With pickled beetroot, micro herbs & a parsley lemon dressing

Mains

Roast Turkey Breast (NF)

With pigs in blankets, seasonal root vegetables, brussel sprouts, roast potatoes, sage and onion stuffing & a thyme jus

Herb & Lemon Baked Cod Loin (GF, NF)

With sautéed potatoes, confit fennel & lemon velouté

Winter Squash, Cranberry & Chestnut Roast (GF, DF, V, Vg)

With seasonal root vegetables, brussel sprouts, roast potatoes, sage and onion stuffing & a thyme jus

Desserts

Belgian Chocolate & Clementine Torte (GF, DF, V, Vg)

With a rich chocolate sauce & winter berries

Sticky Date Pudding (NF)

With a warm toffee sauce & vanilla ice cream

Christmas Pudding

with a brandy custard & forest fruit compote

Freshly brewed tea, coffee, and mince pies



Inclusions:

A glass of house wine, three course meal with coffee, crackers and festive novelties

Dates:

Available from 20th November until 7th January

Not available on Christmas Day

Times:

12pm - 5pm









CHRISTMAS PARTY NIGHTS

Starters

Maple Roasted Carrot & Parsnip Soup (GF, DF, NF, V, Vg)

With herb oil & roasted sunflower seeds

Pork, Duck Liver & Port Pâté

With garden leaves, caramelised onion chutney & crostini

Peppered Mackerel Fillet (GF, DF, NF)

With pickled beetroot, micro herbs & a parsley lemon dressing

Mains

Roast Turkey Breast (NF) (GF Optional)

With pigs in blankets, seasonal root vegetables, brussel sprouts, roast potatoes, sage and onion stuffing & a thyme jus

Herb & Lemon Baked Cod Loin (GF, NF)

With sautéed potatoes, confit fennel & lemon velouté

Winter Squash, Cranberry & Chestnut Roast (GF, DF, V)

With seasonal root vegetables, brussel sprouts, roast potatoes, sage and onion stuffing & a thyme jus

Desserts

Belgian Chocolate & Clementine Torte (GF, DF, V, Vg)

With a rich chocolate sauce & winter berries

Sticky Date Pudding (NF, V)

With a warm toffee sauce & vanilla ice cream

Christmas Pudding

with a brandy custard & forest fruit compote

Freshly brewed tea, coffee, and mince pies



Inclusions:

A glass of prosecco on arrival, half a bottle of house wine, three course meal with coffee, crackers, festive novelties and DJ.

Dates:

Thursday 23rd November	£58
Friday 24th November	£58
Saturday 25th November	£58
Thursday 30th November	£58
Friday 1st December	£68
Saturday 2nd December	£68
Thursday 7th December	£64
Friday 8th December	£68
Saturday 9th December	£68
Thursday 14th December	£64
Friday 15h December	£68
Saturday 16th December	£68
Thursday 21st December	£64

Other dates and private parties available

Times:

7pm - Midnight

Accommodation

LUNCH ON CHRISTMAS DAY

Starters

Caramelised Parsnip & Pumpkin Chowder (DF, V, VG) (GF optional)
With a herb oil, crispy sage & rustic ciabatta croutons

Confit Beetroot & Goat Cheese Salad (GF, V)
With pickled blackberries, candied walnuts & micro herbs

Confit Duck Tian (GF, DF, NF)
With pickled cucumber, crispy oriental salad, sesame seeds
& a sweet chilli sauce

Smoked Salmon Roulade (GF, NF) with horseradish cream cheese, frisee & salmon roe

Mains

Lemon & Parsley Baked Salmon Supreme (GF, NF)
with spring onion mashed potato, tenderstem broccoli &
a creamy prawn bisque

Roast Turkey Breast (GF optional) (NF)
With pigs in the blankets, seasonal root vegetables, brussels sprouts, roast potatoes, sage and onion stuffing & a lightly spiced cranberry jus

Slow Braised Feather Blade of Beef (GF, DF, NF)
With sautéed baby red potatoes, thyme roasted root vegetables, tender
stem broccoli & red wine jus

Wild Mushroom, Spinach & Chestnut Wellington (DF, NF, V, VG)
With seasonal root vegetables, brussels sprouts, roast potatoes, sage and
onion stuffing & a lightly spiced cranberry jus

Desserts

Spiced Christmas Pudding (V)
With brandy sauce, poached plums & red currants

Chocolate Mi Cuit (V)
With mulled pear compote, clotted cream ice cream & winter berries

Tiramisu Dome (NF)With espresso chantilly cream & berry compote

Red Hibiscus Poached Pears (GF, DF, NF, V, Vg)
Wth vegan vanilla ice cream & star anise and cinnamon syrup

Selection of English Cheese (V)
Served with selection of chutneys, grapes, celery sticks and crackers

Freshly brewed tea, coffee, and mince pies

Accommodation



Inclusions:

Glass of champagne and canapés on arrival

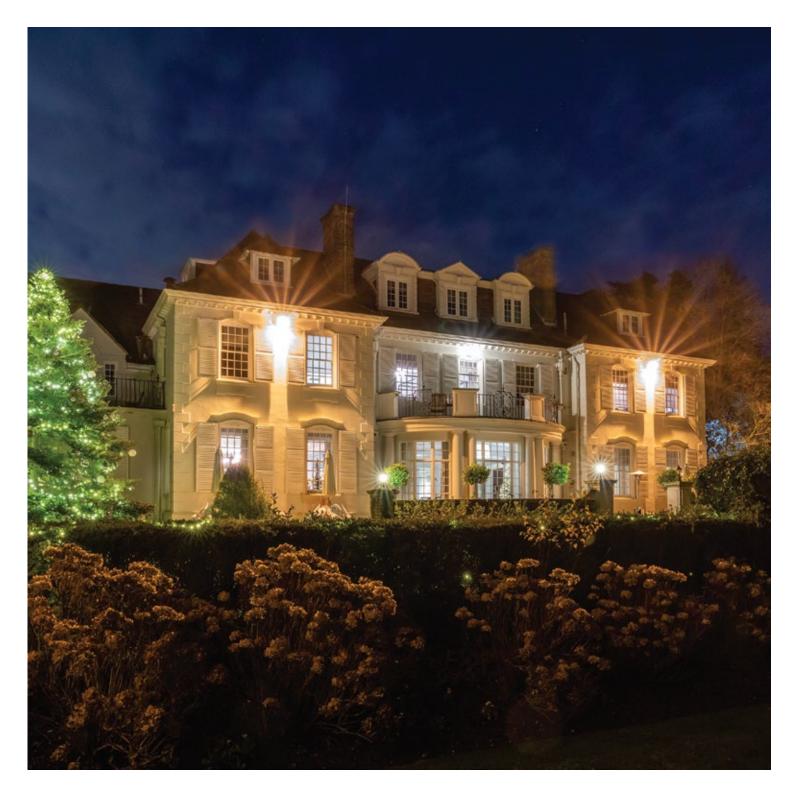
Date:

25th December

Times:

12pm - 3pm







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