



CHRISTMAS

2024 AT

GORSE HILL



JOINER CHRISTMAS PARTIES

£76.00 per person
Thursday - Saturday

£66.00 per person
Sunday - Wednesday

INCLUSIONS

A Glass of Sparkling Wine on Arrival, Half a Bottle of House Wine, 3 Course Meal with Coffee, Mince Pies, Crackers, Festive Novelties, and DJ.

TIMES

7pm – Midnight

T&C'S

Minimum 10 guests per table.



STARTERS

Baked Celeriac, Carrot & Parsnip Soup with Parsley Oil & Roasted Pumpkin Seeds (GF DF NF V Vg)

Chicken Liver & Redcurrant Pâté with Garden Leaves, Caramelised Onion Chutney & Melba Toast (GF Optional)

Scottish Salmon & Dill Rillette with Focaccia Toast, Pink Peppercorns & Frisée Salad (NF) (GF Optional)

MAINS

Roast Turkey Breast with Pig in Blanket, Seasonal Root Vegetables, Brussel Sprouts, Roast Potatoes, Sage and Onion Stuffing & a Thyme Jus (NF) (DF GF Optional)

Poached Lemon Hake Fillet with Confit Fennel, Crushed Caper Potatoes & a Bean Cassoulet (GF DF NF)

Roasted Pumpkin, Squash & Chestnut Risotto with Toasted Pumpkin Seeds & Vegan Double Cream (GF DF V Vg)

DESSERTS

Flourless Chocolate & Orange Cake with Beetroot Dust & Forest Fruits (GF DF V Vg)

Winter Fruit Crumble with Vanilla Ice Cream (Optional DF & Vg)

Christmas Pudding with Brandy Custard & Winter Berry Compote (V)



PRIVATE CHRISTMAS PARTIES

£90.00 per person
Thursday - Saturday

£82.00 per person
Sunday - Wednesday

INCLUSIONS

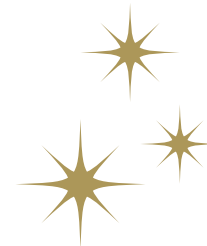
A Glass of Sparkling Wine on Arrival, Canapés, Roaming Musician for Arrival, Half a Bottle of House Wine, 3 Course Meal with Coffee, Mince Pies, Crackers, Festive Novelties, Evening Buffet of Hot Rolls and DJ.

TIMES

7pm – Midnight

T&C'S

Minimum numbers apply



STARTERS

Baked Celeriac, Carrot & Parsnip Soup with Parsley Oil & Roasted Pumpkin Seeds (GF DF NF V Vg)

Chicken Liver & Redcurrant Pâté with Garden Leaves, Caramelised Onion Chutney & Melba Toast (GF Optional)

Scottish Salmon & Dill Rillette with Focaccia Toast, Pink Peppercorns & Frisée Salad (NF) (GF Optional)

MAINS

Roast Turkey Breast with Pig in Blanket, Seasonal Root Vegetables, Brussel Sprouts, Roast Potatoes, Sage and Onion Stuffing & a Thyme Jus (NF) (DF GF Optional)

Poached Lemon Hake Fillet with Confit Fennel, Crushed Caper Potatoes & a Bean Cassoulet (GF DF NF)

Roasted Pumpkin, Squash & Chestnut Risotto with Toasted Pumpkin Seeds & Vegan Double Cream (GF DF V Vg)

DESSERTS

Flourless Chocolate & Orange Cake with Beetroot Dust & Forest Fruits (GF DF V Vg)

Winter Fruit Crumble with Vanilla Ice Cream (Optional DF & Vg)

Christmas Pudding with Brandy Custard & Winter Berry Compote (V)



CHRISTMAS PARTY DRINKS PACKAGES



DELUXE DRINKS PACKAGE



2 bottles of Prosecco

Bucket of 8 Beers

1 bottle of upgraded Shiraz (Bird Island)

1 bottle of upgraded Chenin Blanc (Bird Island)

£132.00

PREMIUM DRINKS PACKAGE

1 bottle of Prosecco

1 bottle of upgraded Shiraz (Bird Island)

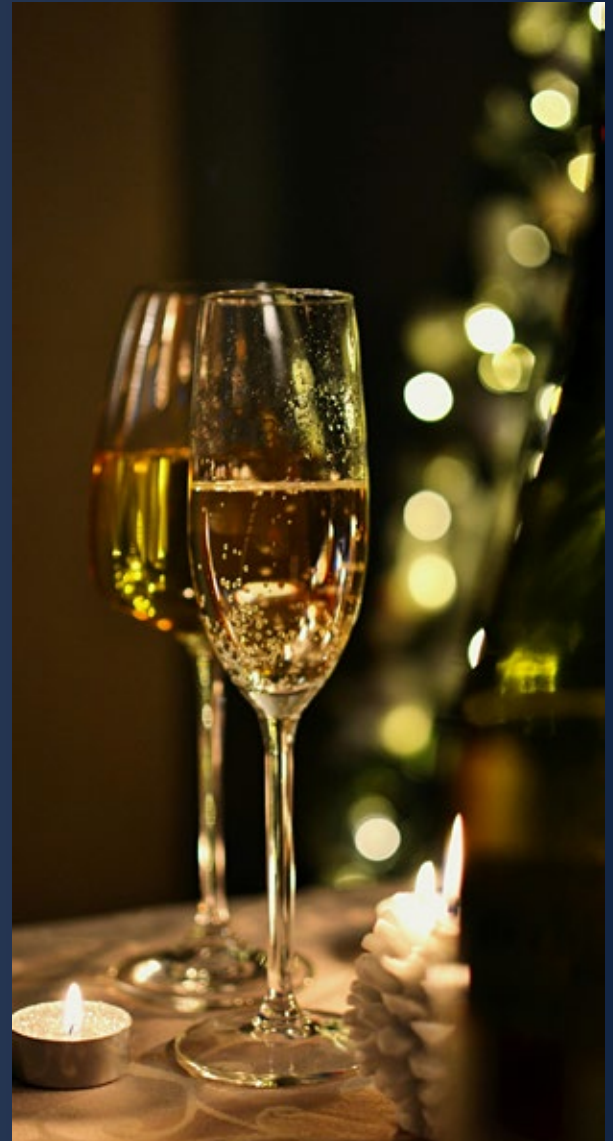
1 bottle of upgraded Chenin Blanc (Bird Island)

£72.00

BUCKET OF BEERS

Bucket of 8 Beers
(including a mixture of Moretti, Peroni & Corona)

£36.00







CHRISTMAS DAY MENU



£115.00 per person

£60.00 per child 12yrs & under

INCLUSIONS

A Glass of Champagne and Canapés on Arrival, 3 Course Meal, Coffee & Mince Pies.

DATE

25th December

ACCOMMODATION

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

TIME

12pm - 3pm

STARTERS

Jerusalem Artichoke & Chestnut Chowder with Truffle Oil & Rustic Ciabatta Croutons (V) (GF DF V Vg Optional)

Trio of Golden, Red & Candy Beetroot Salad with Goats Cheese Mousse, Hazelnut Crumble & Micro Herbs (GF V) (NF DF Vg Optional)

Chicken & Apricot Terrine with Glazed Figs, Pear Salad and Apple & Ale Chutney (GF)

Smoked Salmon & Atlantic Prawn Parcel with Frisse Salad, Pickled Cucumber & Citrus Emulsion (GF NF)

MAINS

Roast Turkey Breast with Pig in Blanket, Seasonal Root Vegetables, Brussels Sprouts, Roast Potatoes, Sage and Onion Stuffing & a Lightly Spiced Cranberry Jus (NF) (GF DF Optional)

Baked Cod Supreme with Tenderstem Broccoli, Pomme Anna and a Crayfish & Prawn Beurre Blanc (GF NF)

Five-Hour Braised Feather Blade of Beef with Roast Potatoes, Panache of Roasted Root Vegetables, Tenderstem Broccoli & a Red Wine Jus (GF DF NF)

Wild Mushroom & Chestnut Pithivier with Maple and Mustard Roasted Salsify, Tenderstem Broccoli & a Rustic Tomato Sauce (DF NF V Vg)

DESSERTS

Spiced Christmas Pudding with Brandy Sauce, Poached Plums & Red Currants (V)

Christmas Sundae with Mulled Pears, Candied Walnuts, Vegan Vanilla Ice Cream & Winter Berries (GF DF V Vg) (NF Optional)

Chocolate & Cranberry Bread and Butter Pudding with Vanilla Crème Anglaise & a Berry Compote (NF)

Selection of English Cheese with Chutneys, Grapes, Celery Sticks and Crackers (V) (GF Optional)



FESTIVE LUNCH

£42.00 per person

Add a glass of wine at £4.00 per person

INCLUSIONS

3 Course Meal with Coffee, Mince Pies, Crackers, and Festive Novelties.
Private Dining Options Available.

DATE

18th November to 4th January
Not available Christmas Day
or Boxing Day.

TIME

12pm - 3pm

STARTERS

Baked Celeriac, Carrot & Parsnip Soup with Parsley Oil & Roasted Pumpkin Seeds (GF DF NF V Vg)

Chicken Liver & Redcurrant Pâté with Garden Leaves, Caramelised Onion Chutney & Melba Toast (GF Optional)

Scottish Salmon & Dill Rillette with Focaccia Toast, Pink Peppercorns & Frisée Salad (NF) (GF Optional)

MAINS

Roast Turkey Breast with Pig in Blanket, Seasonal Root Vegetables, Brussel Sprouts, Roast Potatoes, Sage and Onion Stuffing & a Thyme Jus (NF) (DF GF optional)

Poached Lemon Hake Fillet with Confit Fennel, Crushed Caper Potatoes & a Bean Cassoulet (GF DF NF)

Roasted Pumpkin, Squash & Chestnut Risotto with Toasted Pumpkin Seeds & Vegan Double Cream (GF DF V Vg)

DESSERTS

Flourless Chocolate & Orange Cake with Beetroot Dust & Forest Fruits (GF DF V Vg)

Winter Fruit Crumble with Vanilla Ice Cream (Optional DF & Vg)

Christmas Pudding with Brandy Custard & Winter Berry Compote (V)



FESTIVE AFTERNOON TEA

INCLUSIONS

Festive Afternoon Tea
£38.00 per person

Champagne Festive Afternoon Tea
£44.00 per person

Mulled Wine Afternoon Tea
£42.00 per person

SANDWICHES

Smoked Salmon, Cucumber & Dill Cream Cheese
Roast Turkey, Sage and Onion Stuffing & Cranberry Sauce
Pastrami, Horseradish Cream & Watercress
Wensleydale Cranberry Cheese & Fruit Chutney

FESTIVE CAKES & SCONES

A Selection of Miniature Éclairs & Macarons
Festive Pastries & Cakes
Plain Scones with Clotted Cream & Preserves

DRINKS

A Selection of Birchall Loose-Leaf Teas and a Selection of Freshly Brewed Coffees

AVAILABLE DATES

18th November to 4th January – not available
Christmas Day or Boxing Day.

TIME

12pm - 5pm





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