



STANHILL COURT

CHARLWOOD ~ SURREY

CHRISTMAS 2020

WELCOME

Join us and experience high quality cuisine, great atmosphere and festive entertainment as we celebrate the most wonderful time of the year!

We have everything you need for a relaxing and enjoyable Christmas with family, friends and colleagues.

We pride ourselves on delivering outstanding service and we will ensure to make this year one to remember.

For further information and bookings please contact us:

Christmas@stanhillcourthotel.co.uk

01293 862166

Please let us know at the time of booking if you have any special dietary requirements or allergies.

TIME TO CELEBRATE

Gather your friends or work colleagues together and let your hair down at one of our Festive Party Nights!

Indulge in our 3 course Festive Feast Menu including mince pies, tea and coffee and dance the night away with our resident DJ.

Arrival and drinks from 6:30pm | Seating at 7:30pm | Carriages at 12:00am

Party Nights available from 28 November 2020 – 31st January 2021

Sunday – Thursday

£32.95 pp

Fridays & Saturdays

£39.95 pp

January Dates

£29.95 pp

Don't worry about that taxi home and stay the night at a discounted Bed and Breakfast Rate from £84.95

~EARLY BIRD OFFER~

ORGANISER GOES FREE IF YOU BOOK YOUR FESTIVE PARTY NIGHT BEFORE 31ST OCTOBER 2020!!

FESTIVE FEASTS & PARTY NIGHTS MENU

Starters

Roasted Red Pepper & Tomato Soup with warm Rustic Bread (V)

Potted Devonshire Crab & Crayfish with Ciabatta Toast

Duck & Pork Terrine with Cranberries & Pistachios, served with Herbed Crostini

Mozzarella Arancini Balls with Red Pesto & Crispy Onions

Mains

Traditional Roast Turkey with all of the trimmings, Pigs in Blanket, Sage & Apricot Stuffing,
Roast Potatoes, Seasonal Vegetables & a Red Wine Jus

Slow Cooked Blade of Beef served with Champ Mash, Roasted Root Vegetables and a Braising Jus

Roast Salmon Fillet with a Pesto Crust, Crushed New Potatoes, Green Beans & a Butter Sauce

Spring Onion & Pea Risotto served with a Crispy Poached Egg & Pickled Red Onion (V)

Desserts

Traditional Christmas Pudding with a Warm Brandy Sauce

Dark Chocolate & Raspberry Bread & Butter Pudding

Rich Chocolate Torte with Baileys Cream

Selection of Homemade Sorbets (VG/GF)

Includes Teas / Coffees, Mince Pies, Crackers



FESTIVE FEASTS

Our Festive Feasts Menu can be enjoyed from 28 November – 23 December 2020 providing the perfect opportunity to catch up with friends, family or colleagues in the run up to Christmas.

Enjoy at lunch or dinner throughout the Festive Season and opt for 3 courses or 2 courses including mince pies, tea & coffee.

2 Courses

£24.95 pp

3 Courses

£29.95 pp

FESTIVE DRINKS PACKAGES

Make your event planning even easier and start your celebration with a pop!
These packages and discounted prices are only available if pre-ordered 3 days
before your event date. Please note alternative wines from our menu are
available to pre-order.

House Wines (White, Red, Rosé)

£15 per bottle

‘Designated Driver Selection’ - £10

2 x 125ml Coco Cola, 2 x 125ml Diet Coke,
2 x 125ml Fever Tree Lemonade, 1 bottle of J20

Bottled Beer Bucket £20

6 Corona Bottles on ice

‘Sparkling Celebration’ £85

2 bottles of Prosecco

2 bottles of Rose Prosecco

*Upgrade to Mercier Brut and
Mercier Brut Rosé for an additional £75.00*





THE CHRISTMAS BREAK

There's no better place to spend the most wonderful time of the year than nestled in the Surrey countryside surrounded by woodland.

Be greeted by a roaring fireplace, relax in our cabin styled bar and wine and dine in our restaurant. Take a stroll around the grounds or spend time inside surrounded by friends and family.

BOOK DIRECT FOR THE BEST RATE

CHRISTMAS DAY

Experience a unique and elegant Christmas Day Feast with your loved ones. Our Christmas Day menu has been carefully designed by our Head Chef to capture the true essence of Christmas.

£80 per person, deposit of £15 per person is required upon booking.

£28 per child under 12 years (half roast, ice cream and juice)

Served from 12:30pm – 3:00pm

Booking enquiries:

christmas@stanhillcourthotel.co.uk



CHRISTMAS DAY MENU

Welcome Drink

Your choice of Mulled Wine, Prosecco or Fruit Juice

Amuse Bouche

Shot of Spiced Parsnip Soup (VG) Or Smoked Salmon & Cream Cheese Crostini

Starters

Potted Devonshire Crab & Crayfish with
Ciabatta Toast

Whole Guinea Fowl wrapped in Parma Ham
with a Wild Mushroom & Pan Jus

Baked Garlic & Rosemary Camembert in Puff
Pastry with Cranberry Chutney

Roasted Red Pepper & Tomato Soup with warm
Rustic Bread (V)

Mains

Traditional Roast Turkey with all of the
trimmings, Pigs in Blanket, Sage & Apricot Stuffing,
Roast Potatoes, Seasonal Vegetables & a Port Jus

Beef Wellington served with Champ Mash,
Roasted Root Vegetables and a Braising Jus

Pan Fried Seabass Fillet served with New
Potatoes & Grilled Asparagus, Potted Shrimp &
Lemon

Vegetable Nut Wellington served with Champ
Mash, Roasted Root Vegetables and a Vegetarian
Jus (V)

Desserts

Traditional Christmas Pudding with a
Warm Brandy Sauce

Dark Chocolate & Raspberry Bread &
Butter Pudding

Rich Chocolate Torte with Baileys Cream

Stanhill Cheeseboard- Sussex
Camembert, Brighton Blue, Sussex
Charmer with Crackers, Biscuits &
Quince Jelly

Tea or Coffee served with a selection of
Petit Fours

BOXING DAY LUNCH

Enjoy our Festive Feasts Menu on Boxing Day

2 courses £24.95 per person | 3 courses £29.95 per person

Starters

Roasted Red Pepper & Tomato Soup with warm Rustic Bread (V)

Potted Devonshire Crab & Crayfish with Ciabatta Toast

Duck & Pork Terrine with Cranberries & Pistachios, served with Herbed Crostini

Mozzarella Arancini Balls with Red Pesto & Crispy Onions

Mains

Traditional Roast Turkey with all of the trimmings, Pigs in Blanket, Sage & Apricot Stuffing,
Roast Potatoes, Seasonal Vegetables & a Red Wine Jus

Slow Cooked Blade of Beef served with Champ Mash, Roasted Root Vegetables and a Braising Jus

Roast Salmon Fillet with a Pesto Crust, Crushed New Potatoes, Green Beans & a Butter Sauce

Spring Onion & Pea Risotto served with a Crispy Poached Egg & Pickled Red Onion (V)

Desserts

Traditional Christmas Pudding with a Warm Brandy Sauce

Dark Chocolate & Raspberry Bread & Butter Pudding

Rich Chocolate Torte with Baileys Cream

Selection of Homemade Sorbets (VG/GF)

Includes Teas / Coffees, Mince Pies, Crackers

NEW YEAR'S EVE

INFORMATION COMING SOON

Ts & Cs

MAKING YOUR BOOKING –

A £15 non-refundable deposit per person (including children) is required within 7 days of making your booking. The remaining full payment needs to be settled 2 weeks prior to your event.

Any extras can be settled on the day. Methods of payments accepted are cash, debit & credit card, bank transfer & business cheques; please note we cannot accept individual cheques. All bookings must be settled through the organiser of the event and not individually.

FINAL NUMBERS & PRE-ORDERS

Final numbers and pre-orders must be confirmed with us 2 weeks before your booking.

SPECIAL DIETARY REQUIREMENTS

Any special diets should be requested and received with pre-orders. Please note this is a set menu and we are only able to offer an alternative option if this is a dietary requirement and we are unable to amend any of the set dishes to match the requirements.

CONDUCT AND BEHAVIOUR

The behavior of the party guests is the responsibility of the party organiser, and the hotel and restaurant reserve the right to refuse service to any guest who acts in an inappropriate manner. Such guests may be asked to leave the hotel to ensure the enjoyment of all party guests, without a refund of monies. The party organiser will be responsible for any loss or damage caused to the venue. As we are located within a residential area, we ask that all guests leave the building quietly.

REFUNDS AND CANCELLATIONS

All monies paid in advance are strictly non-refundable and cannot be used to pay for any other goods and services. Party organisers are requested to inform everyone within their party of this policy. All prices are inclusive of VAT. Should your party size decrease in numbers, any payments (including deposits) can only be offset against any food and beverage strictly at the managers discretion. The company reserves the right to cancel any booking if the deposit or final payment has not been made within the time frames above.

DRESS CODE

A smart dressing code is required for all our functions (no trainers).

SEATING ARRANGEMENTS

Requests for special seating arrangements must be given no later than 2 weeks prior to your event. We cannot guarantee that specific seating arrangements will be met, however, we will try our best to accommodate all requests.

TIMINGS

We advise that all guests arrive at least 30 minutes prior to your table booking, in order to give you plenty of time to get drinks from the bar. We will serve your first course shortly after your table booking time.

TABLE DECORATIONS & THEMING

All tables in the restaurant will have a Christmas decoration and a mini cracker provided. Any further theming can be undertaken by the party organiser. Decorations such as balloons, party poppers and plastic confetti are permissible. However, please note that the use of paper confetti on the tables is strictly not allowed, with no exceptions.