



Reigate Manor
Reigate Hill, Reigate
Surrey RH2 9PF

01737 240125

functions@reigatemanor.co.uk

www.reigatemanor.co.uk

MANOR
COLLECTION



REIGATE MANOR
SURREY

Booking Conditions

Bookings

- All bookings must be confirmed in writing and a non-refundable deposit paid.
- Provisional bookings will be released without notification if not confirmed within seven days.
- If you have a specific dietary requirement or for more information on food allergens please speak to us.

Deposits & Payments

- A non-refundable and non-transferable deposit of £10 per person is required for all lunch and public dinner bookings. Corporate bookings are subject to a 25% payment deposit for over 10 guests.
- Final numbers for all bookings must be confirmed one month in advance along with full (and non-refundable) payment for the stated final numbers.
- Bookings made within four weeks of the date require full payment upon booking.
- The numbers sitting, or the numbers confirmed, whichever is the greater, will be the numbers charged.
- Credit facilities will only be offered to clients with approved credit accounts.
- The hotel reserves the right to cancel any event up to two weeks before should bookings fail to reach the minimum number. In this case every effort will be made to offer an alternative date. If this is not possible a full refund will be given.
- Please note that after full payment has been received, no cancellation refunds or payment transfers against other services at the hotel are available.

Details

- All parties must pre order their menu choices one month in advance.
- Smart dress is required on all occasions.
- Under 18's are not permitted at evening events.
- The hotel reserves the right to refuse admission.
- Seating arrangements cannot be notified until one week prior to the event.
- Drinks bought from outside the hotel are not allowed to be consumed on the hotel premises – a penalty fee will be applied for any party guests that are found doing so.
- We reserve the right to make alterations to notified plans.
- No changes to bookings will be accepted one week prior to the event.
- All entertainment, including music, dancing, DJ & casino tables, are subject to Government Covid-19 regulations of that time.



Welcome

WISHING ALL OUR GUESTS A VERY MERRY CHRISTMAS

Whether you're looking for a festive lunch with your closest relatives, or an office Christmas party to remember, look no further than Reigate Manor. A time of fun and celebration, our dedicated team look forward to welcoming you this Christmas.

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Christmas

PARTY NIGHTS

FRIDAY 26TH NOVEMBER
WEDNESDAY 1ST, 8TH, 15TH DECEMBER
THURSDAY 2ND, 9TH, 16TH DECEMBER

If you've been tasked with organising the Christmas party why not make it easy and join one of our renowned Christmas Party Nights?

With a delicious three course meal, you, your friends and colleagues can eat, drink and dance the night away to our resident DJ.

Food served at 7:45pm
Finish at midnight (12:50am finish for Friday and Saturday dates)

For bookings call **01737 240125** or email **functions@reigatemanor.co.uk**

Why not stay the night?

Bed & Breakfast

Sun-Thurs: from **£75 single** / **£85 double** | Fri-Sat: from **£89 single** / **£99 double**

*excludes New Year's Eve

Starters

Confit chicken & sage terrine served with sweet onion purée, baby leaves and toasted ciabatta

Pumpkin & chilli soup with garlic croutons (ve)

Duo of salmon with crème fraîche, lemon gel, baby leaves and toasted ciabatta

Mains

Roast turkey paupiette with all the trimmings

Baked salmon fillet with a leek cream sauce

Mushroom and leek pie with a creamy sauce, topped with pumpkin and sunflower seeds (ve)



All main courses are served with roast potatoes and seasonal vegetables

Desserts

Christmas pudding with brandy sauce

Chocolate & Baileys brownie with vanilla ice cream

Citrus cheesecake with berry compote and lemon gel



Coffee & mini mince pies

£35 PER PERSON

£9 UPGRADE PRICE PER PERSON

TO INCLUDE ½ BOTTLE OF HOUSE WINE
MUST BE PREPAID BEFORE EVENT



Murder mystery

PARTY NIGHTS

WEDNESDAY 1ST, 8TH, 15TH DECEMBER

For a Christmas party with a difference, why not gather your friends and colleagues, and work together to solve the crime. Filter through the evidence, study the police files and interrogate the witnesses, all whilst enjoying a delicious three course dinner. Once the case is closed, dance the night away to our resident DJ.

Seating at 7:30pm

Finish at midnight

For bookings call **01737 240125** or email **functions@reigatemanor.co.uk**

Why not stay the night?

Bed & Breakfast

Wednesday: from **£75 single / £85 double**

Starters

Confit chicken & sage terrine served with sweet onion purée, baby leaves and toasted ciabatta

Pumpkin & chilli soup with garlic croutons (ve)

Duo of salmon with crème fraîche, lemon gel, baby leaves and toasted ciabatta

Mains

Roast turkey paupiette with all the trimmings

Baked salmon fillet with a leek cream sauce

Mushroom and leek pie with a creamy sauce, topped with pumpkin and sunflower seeds (ve)



All main courses are served with roast potatoes and seasonal vegetables

Desserts

Christmas pudding with brandy sauce

Chocolate & Baileys brownie with vanilla ice cream

Citrus cheesecake with berry compote and lemon gel



Coffee & mini mince pies

£38 PER PERSON

£9 UPGRADE PRICE PER PERSON

TO INCLUDE ½ BOTTLE OF HOUSE WINE
MUST BE PREPAID BEFORE EVENT



Christmas

DINNER DANCES

FRIDAY 3RD, 10TH, 17TH DECEMBER
SATURDAY 4TH, 11TH, 18TH DECEMBER

Come and dance the night away at one of our dinner dances throughout December. Gather your friends and colleagues to enjoy a three course meal with all the Christmas trimmings as well as dancing to our resident DJ.

Food served at 7:45pm
Finish at 12:50am

For bookings call **01737 240125** or email **functions@reigatemanor.co.uk**

Why not stay the night?

Bed & Breakfast
Friday & Saturday: from **£89 single / £99 double**

Starters

Ham hock & apple terrine, sweet onion purée and soda bread
Crab & haddock pâté, lemon gel and soda bread
Butternut & saffron soup, toasted seeds and balsamic (ve)

Mains

Roast turkey paupiette with all the trimmings
Braised lamb neck fillet, red wine & mint jus
Pan seared sea bass, roasted Mediterranean vegetable risotto and herb oil
Mushroom and leek pie with a creamy sauce, topped with pumpkin and sunflower seeds (ve)



All main courses are served with roast potatoes and seasonal vegetables

Desserts

Christmas pudding with brandy sauce
Limoncello crème brûlée with shortbread biscuit
Dark chocolate cheesecake with crème fraîche and raspberry coulis



Coffee & mini mince pies

£45 PER PERSON

£9 UPGRADE PRICE PER PERSON
TO INCLUDE ½ BOTTLE OF HOUSE WINE
MUST BE PREPAID BEFORE EVENT



Christmas

LUNCHES

AVAILABLE MONDAY TO SATURDAY, THROUGHOUT DECEMBER

Christmas lunch shouldn't just be for Christmas Day.

We can organise a Christmas lunch in our selection of private functions rooms.

With your friends and colleagues, you can enjoy a three course meal, complete with mini mince pies and Christmas crackers.

Seating from 12:15pm to 2:30pm

For bookings call **01737 240125** or email **functions@reigatemanor.co.uk**

Why not stay the night?

Bed & Breakfast

Mon-Thurs: from **£75 single / £85 double** | Fri-Sat: from **£89 single / £99 double**

*excludes New Year's Eve

Starters

Confit chicken & sage terrine served with sweet onion purée, baby leaves and toasted ciabatta

Pumpkin & chilli soup with garlic croutons (ve)

Prawn & crayfish cocktail with toasted ciabatta

Mains

Roast sliced turkey with all the trimmings

Baked salmon fillet with a leek cream sauce

Mushroom and leek pie with a creamy sauce, topped with pumpkin and sunflower seeds (ve)



All main courses are served with roast potatoes and seasonal vegetables

Desserts

Christmas pudding with brandy sauce

Chocolate & Baileys brownie with vanilla ice cream

Citrus cheesecake with berry compote and lemon gel



Coffee & mini mince pies

£26 PER PERSON



Festive

SUNDAY CARVERY

SUNDAY 28TH NOVEMBER, 5TH, 12TH, 19TH DECEMBER

Gather your friends and family to celebrate the festive season at one of our renowned Sunday lunches.

With a delicious selection of starters, followed by a sumptuous roast, with three different meats on offer. Finish off with a selection of beautifully prepared desserts, followed by coffee and mince pies.

With private function rooms available, why not get the whole family together and make a party of it?

Seating from 12:15pm to 1:30pm

For bookings call **01737 240125** or email **functions@reigatemanor.co.uk**

Why not stay the night?

Bed & Breakfast

Sunday: from **£75 single / £85 double**

*excludes New Year's Eve

Starters

Selection of hors d'oeuvres

Soup of the day (v)

Mains

Roast turkey with all the trimmings
Roast sirloin beef with Yorkshire pudding
Roast gammon



All main courses are served with
roast potatoes and seasonal vegetables

Desserts

Christmas pudding with brandy sauce
Chocolate & Baileys brownie with vanilla ice cream
Citrus cheesecake with berry compote and lemon gel



Coffee & mini mince pies

£24 PER ADULT

£12 PER CHILD (3-12 YEARS)
CHILDREN 2 AND UNDER - FREE



Festive

AFTERNOON TEA

FROM 15TH NOVEMBER 2021 TO 31ST DECEMBER 2021

Why not indulge yourself this Christmas
and immerse yourself in festive tea and cake?

Afternoon tea is served in our lounge,
where you can feel relaxed and catch-up with
friends old and new, or take time to
indulge with your family.

Available from 12:00pm to 5:00pm

For bookings call **01737 240125** or email **functions@reigatemanor.co.uk**

Sandwiches

Roast beef and horseradish
Turkey and stuffing with cranberry
Smoked salmon and cream cheese
Brie and cranberry (v)

Scones

Freshly baked plain and raisin scones
served with Cornish clotted cream
and strawberry preserve

Cakes

Mince pie
Christmas cake
Stollen
Chocolate yule log



A selection of tea and coffee
Glass of mulled wine

£24 PER ADULT
£15 PER CHILD (3-12 YEARS)
CHILDREN 2 AND UNDER - FREE



Christmas

DAY

SATURDAY 25TH DECEMBER

Treat yourself this Christmas by letting us do all the hard work for you. Come to Reigate Manor and enjoy a traditional five course Christmas feast. Relax with your family and friends, leaving the washing up to us! Stay for the afternoon and relax in our lounge with board games and drinks.

Seating from 12:15pm to 1:45pm

For bookings call **01737 240125** or email **functions@reigatemanor.co.uk**

£75 PER ADULT

£32 PER CHILD (3-12 YEARS)

£10 CHILDREN 2 AND UNDER



Mulled wine on arrival

Starters

Crab Mornay with baby leaf salad and toasted ciabatta
Wild mushroom soup with garlic croutons and truffle oil (v)
Seasonal game terrine with spiced fruit chutney and soda bread

Palette cleanser

Chef's lemon & mint shot

Mains

Roast turkey with all the trimmings
Roast sirloin beef with all the trimmings
Pan fried tuna steak with Mediterranean vegetable risotto, roasted cherry tomatoes & baby herbs
Roasted butternut squash, goats cheese and pine nuts tart with watercress oil (v)
Mushroom and leek pie with a creamy sauce, topped with pumpkin and sunflower seeds (ve)

Desserts

Christmas pudding with mulled fruit compote and brandy sauce
Vanilla & cinnamon panna cotta with mango purée and honeycomb pieces
Raspberry, dark chocolate & hazelnut mille-feuille with macerated berries



Coffee & petit fours

Christmas table

A selection of cakes, nuts, fruit and biscuits



Boxing DAY

SUNDAY 26TH DECEMBER

Take it easy this Boxing Day and join us at Reigate Manor
for a delicious three course carvery lunch.

Come along and enjoy a feast from our hors d'oeuvres table,
followed by a selection from our generous three meat carvery
with all the trimmings, before tucking in to one of our
delicious desserts... if there's still room!

Seating from 12:15pm to 1:30pm

For bookings call **01737 240125** or email **functions@reigatemanor.co.uk**

Starters

Selection of hors d'oeuvres

Soup of the day (v)

Mains

Roast turkey with all the trimmings

Roast sirloin beef with Yorkshire pudding

Roast gammon



All main courses are served with roast potatoes and seasonal vegetables

Desserts

Christmas pudding with brandy sauce

Chocolate & Baileys brownie with vanilla ice cream

Citrus cheesecake with berry compote and lemon gel



Coffee & mini mince pies

£30 PER ADULT

£15 PER CHILD (3-12 YEARS)

CHILDREN 2 AND UNDER - FREE



THE CELLAR ROOMS

PRIVATE PARTIES

AVAILABLE THROUGHOUT DECEMBER

With its very own private entrance, barrel bar, dance floor and VIP booths, The Cellar Rooms are the perfect space for your guests to let their hair down this Christmas.

Available from 7:00pm
Finish midnight (12:50am finish for Friday & Saturday dates)
Please speak to a member of staff for maximum capacity

For bookings call **01737 240125** or email **functions@reigatemanor.co.uk**

Why not stay the night?

Bed & Breakfast

Sun-Thurs: from **£75 single / £85 double** | Fri-Sat: from **£89 single / £99 double**

*excludes New Year's Eve

The Elf Package

Hire of The Cellar Rooms

Glass of Prosecco on arrival

6 item festive buffet

Resident DJ

Photo booth for 2 hours

Private bar

£2,600

ONLY AVAILABLE SUNDAY - THURSDAY



The Santa Clause Package

Hire of The Cellar Rooms

Christmas cocktail on arrival

3 item canapés

6 item festive buffet

Resident DJ

Photo booth for 3 hours

Private bar

£3,100



New Year's Eve

EXTRAVAGANZA BALL

FRIDAY 31ST DECEMBER • DRESS CODE: BLACK TIE

Welcome in the New Year with an evening of decadence at Reigate Manor. Start your night off with Champagne and canapés in our lounge, before moving into the Ballroom for an evening of entertainment and extravagance.

Indulge in a seven course tasting menu, before trying your hand at blackjack or roulette on our casino tables. With live music from Gary Priestley, our resident DJ and a bagpiper to bring in the New Year. Celebrate by dancing the night away and having great fun with your friends and family!

Drinks from 7:00pm | Dinner served at 7:45pm | Finish 12:50am

Why not stay the night?

New Year's Extravaganza Package includes:

New Year's Eve Extravaganza Ball with a seven course tasting menu, overnight accommodation and New Year's Day brunch with Buck's Fizz

From only **£175 per person**

*Per person rate based on 2 sharing a Double or Twin Room, single occupancy rates available.

Amuse-bouche

Monkfish medallion with bacon crumb on a toasted crostini and baby herbs

Starter

Duck & pork rillettes with apple purée, sage crumble and crusty bread

Palette cleanser

Chef's lemon & mint shot

Main

6oz beef fillet with Parmentier potatoes, mange tout, roasted cherry tomatoes and red wine reduction

Dessert

White chocolate blondie, raspberry compote, white chocolate sauce

Cheeseboard

Selection of artisan cheeses, crackers, chutney, celery, grapes and figs

Coffee

Coffee & petit fours

£95 PER PERSON



THE CELLAR ROOMS

FRIDAY
31ST DECEMBER

2021

NEW YEAR'S EVE

Party

dress code : smart

GLASS OF PROSECCO ON ARRIVAL
Cold CANAPÉS & SERVED food

**DJ &
PHOTO BOOTH**

menu choice :

Fish and chips • chicken CURRY AND RICE
BEEF BOURGIGNON AND RICE
MUSHROOM STROGANOFF (v)
FESTIVE PLATTERS

£40
PER
PERSON

**BED &
BRUNCH FROM**
£149
FOR 2 SHARING
£130 - SINGLE

START 8:00pm | Finish 12:50AM
CANAPÉS 8:00-9:00pm | Food 9:00-10:00pm



Jazz at Christmas

JAZZ FESTIVAL 2021

23RD - 27TH DECEMBER 2021
HOSTED BY THE SUSSEX JAZZ KINGS BAND

Kick back and enjoy the Jazz festival at Reigate Manor this Christmas. Be treated to an action-packed, highly professional jazz experience. Featuring the fabulous sounds of the Sussex Jazz Kings and special guest musicians on three nights. Four days full board in comfortable accommodation, two daytime excursions, along with four evenings of great jazz.

For bookings call **01737 240125** or email **functions@reigatemanor.co.uk**

Four night stay, 23rd-27th December 2021

Full board and drinks vouchers with meals, from **£585 single / £999 two sharing**



New Year's Day

BRUNCH

SATURDAY 1ST JANUARY 2022

Start the New Year as you mean to go on
by treating yourself to a glass of Buck's Fizz,
before sitting down for a full English
and continental breakfast.

Listen to Lance Jones, our special guest pianist,
tickle the ivories whilst you sit back and
enjoy your celebratory brunch.

Served 10:00am to 12:30pm

For bookings call **01737 240125** or email **functions@reigatemanor.co.uk**



A glass of Buck's Fizz on arrival

Continental

Fresh fruit
Greek yoghurt
Cereals
Parma ham
Platter of European charcuterie
Cheese board
Croissants, bread rolls, Danish pastries

Hot food

Scrambled eggs
(poached or fried eggs can be ordered from the kitchen)
Hash browns
Cumberland sausages
Crispy bacon
Baby minute steaks
Tomatoes
Mushrooms
Black pudding



Selection of juices
Tea and coffee

£20 PER PERSON