



Dale Hill

Christmas

— & NEW YEAR —



FESTIVE LUNCH

Bookings available from 29th November 2024

Two course lunch - £29.00 per person | Three course lunch - £35.00 per person

Celebrate with a Festive Lunch at Dale Hill

Lunches at Dale Hill are an ideal way to celebrate the Christmas season whilst enjoying the panoramic views of the surrounding countryside. Come with friends, colleagues or family to enjoy a delicious meal over the festive season. Lunch can be served anytime from midday until 4pm, making this the perfect treat.

Package includes:

Two or three course meal | Christmas cracker | Coffee & mince pie

Book onto our conference day delegate rate and upgrade to include a festive lunch.

Subject to availability. Valid Monday to Saturday, booking essential. Not available Christmas Day, Boxing Day or New Year's Day.

To make a reservation or for further information please contact Dale Hill Events on 01580 200112 or email christmas@dalehill.co.uk

TO START

Home Cured Gravdax of Salmon
Crispy Capers & Celeriac Remoulade (Ce, F, Sul)

Roasted Parsnip & Chestnut Soup
Herb Oil (Vegan) (Ce)

Pork & Apricot Terrine
Piccalilli, Toasted Sourdough (G, D, Ce, Sul, E, Mu)

TO FOLLOW

Traditional Roast Turkey
Roast Potatoes, Pigs in Blankets, Sage Stuffing, Seasonal Vegetables,
Yorkshire Pudding, Thyme Jus (G, D, Sul, Ce, Mu, E)

Braised Blade of Beef
Mashed Potatoes, Seasonal Vegetables, Red Wine Jus (Sul, Ce, Mu)

Confit Duck Leg
Fondant Potato, Shallots, Braised Red Cabbage, Red Wine Jus
(D, Sul, Ce)

Butternut Squash & Spinach Pithivier
Roast Potatoes, Seasonal Vegetables, Red Wine Jus (V) (G, Sul)

TO FINISH

Traditional Christmas Pudding
Brandy Sauce (V) (G, D, Su)

Baileys Tiramisu
Coffee Ice Cream (V) (D, E)

Pear & Ginger Sponge
Chantilly Cream (V) (G, D, E)



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WINTER WONDERLAND PARTY NIGHT

30th November, 6th, 13th, 20th December 2024

2 Course meal - £39 per person | 3 Course meal - £45 per person

Our winter wonderland party night is not one to be missed this year. We will truly get you in the celebratory mood and wishing for a white Christmas. Choose from either a two or three course meal followed by dancing until late.

Package includes:

Christmas cracker | Dinner | Fun photo area | Winter wonderland theme | Disco and dancing

*Arrive from 7pm and enjoy drinks in the bar. Sit down for dinner at 7:45pm.
Carriages at midnight.*

Dress code: Smart Casual

Overnight accommodation rates from £99 for two people including breakfast

Private hire available for a minimum of 100 people.

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Pear & Ginger Sponge
Chantilly Cream (V) (G, D, E)

MAGICAL PARTY NIGHT

Saturday 7th & 14th December 2024

£55.00 per person

Join us for our magical party night and be in awe of our fabulous magician before enjoying a tasty three course festive meal. You will then have the chance to dance the night away with our resident DJ. We don't want the party to end so this event has a late finish of 1am.

Package includes:

Three course meal | Christmas cracker | Fun photo area | Magician | Winter wonderland theme | Disco and dancing | Late night finish

*Arrive from 7pm and enjoy drinks in the bar. Sit down for dinner at 7:45pm.
Carriages at 1am.*

Dress code: Smart Casual

Overnight accommodation rates from £99 for two people including breakfast

Private hire available for a minimum of 100 people

To make a reservation or for further information please contact Dale Hill Events on
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CHRISTMAS DAY MENU

TO NIBBLE

Cheese Straws & Olives (G, D, Ce)

TO START

Jerusalem Artichoke Soup, Artichoke Crisp (V) (D)

Cigarillo of Smoked Salmon, Crab & Avocado Mousse, Pickled Cucumber, Lemon, Dill Oil (D, Crus, F)

Seared Scallops, Cauliflower Puree, Saffron, Roasted Fennel, Parsnip Crisp & Caviar (Mol, Crus, D)

Chicken Liver Parfait, Roasted Hazelnut, Pear Chutney, Toasted Brioche (D, E, G, N, Sul)

Mediterranean Vegetable Terrine, Pistachio Pesto, Rye Bread (V) (G, D, N)

SORBET COURSE

Lemon Sorbet (Sul)

TO FOLLOW

Traditional Roast Turkey, Roast Potatoes, Pigs in Blankets, Sage Stuffing, Seasonal Vegetables, Yorkshire Pudding, Thyme Jus (G, D, E, Ce, Sul)

Traditional Roast Striploin of Beef, Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding, Thyme Jus (G, D, E, Ce, Sul)

Oven Baked Cod, Herb Crust, Brown Shrimp Butter, Potato Terrine (F, Crus, Mol, D)

Loin of Venison, Celeriac Fondant, Kale, Crushed Juniper, Pink Peppercorns, Red Wine Jus (G, D, E, Sul)

Mushroom Wellington, Lyonnaise Potatoes, Spinach, Red Wine Jus (V) (G, D, Sul, E)

TO FINISH

Traditional Christmas Pudding, Brandy Sauce (V) (G, D, Sul)

Christmas Trifle, Cranberry Jelly, Baileys Custard, Cinnamon Chantilly (V) (G, D, E)

Egg Custard Tart, Cardamom, Nutmeg Ice Cream (V) (G, D, E)

Chocolate Terrine & After Eight Mint Parfait, Orange Mascarpone, Caramelised Orange (V) (G, D, E)

Selection of English Cheeses, (Brighton Blue, Waterloo & Keen's Cheddar) Frozen Grapes, Biscuits, Apple Chutney (V) (Sul, G, D)

FOLLOWED BY

Coffee & Mince Pies (Sul, G, E, D)





CHRISTMAS DAY LUNCH

Wednesday 25th December 2024

£85 per adult | £39 per child
(Children 12 and under)

Gather your family together and enjoy a traditional Christmas Day Lunch whilst looking over the stunning views of the Weald.

Prosecco and nibbles will be served on arrival at your table followed by a delicious four course lunch. After lunch retire back to the Lounge where a variety of board games are available or perhaps take a stroll around the golf courses enjoying the beautiful countryside views.

Package includes:

Prosecco and nibbles on arrival | Four course lunch | Coffee & mince pies

*Arrival from 12.30, lunch is served at 13.00 in the Wealden View and Orangery Restaurant.
Private dining is available, minimum numbers apply. Lunch pre-order is required.*

Christmas overnight package:

Relax, enjoy a delicious Christmas lunch and stay the night. The kitchen will be closed on Christmas Day evening after lunch service so our overnight package includes Christmas day Lunch, breakfast and accommodation in a superior bedroom.

Our bar will remain open for residents with bar snacks and crisps available to purchase.

From **£315** per room based on two people sharing

To make a reservation or for further information please contact Dale Hill Events on
01580 200112 or email christmas@dalehill.co.uk





NEW YEAR'S EVE PARTY

Tuesday 31st December 2024

£95 per person

Arrive to a glass of fizz before the call to be seated; then enjoy a delicious five course meal. After dinner our resident DJ will have you up on the dance floor until 1am.

Package includes:

Glass of bubbly on arrival | 5 Course meal | Cracker and novelties
Disco and dancing | Glass of bubbly at midnight | Fun photobooth

Arrive from 7pm to be seated at 8pm. Carriages at 1am.

Dress code: Smart Casual

New Year's overnight package:

Relax and stay the night, our overnight package includes tickets to the New Year's Eve Party and accommodation in a standard or superior room with a late breakfast & checkout.

£339 per room based on two people sharing

Supplemental charges for Executive and Suites available on request. No single rates. Minimum numbers of 8 people per table, any parties with numbers less than this will be joined together. Suitable for guests 18 and over.

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AMUSE BOUCHE

Bloody Mary Shot
Celery & Worcestershire Sauce (V) (Ce, Sul)

STARTER

Hot Smoked Salmon
Langoustine Mousse, Cucumber Jelly, Pickled Girolles (Cru, D, E, F)

SORBET

Lemon Sorbet with Prosecco (Sul)

MAINS

Beef Fillet Wellington
Potato Galette, Heritage Carrots, Red Wine Jus (D, G, E, Mu, Sul)

PUDDING

Passion Fruit Delice
Pineapple Crisp, Mango Tartar, Mango Sorbet (D, E, G)

PAYMENT & OTHER CONDITIONS

- A pre-payment of £10 per person is required to secure the ticket which is non-refundable.
- A pre-payment of £50 per room is required to secure any bedroom which is non-refundable.
- The balance of the total cost of the event is required 4 weeks prior to your booking which is non-refundable.
- Cash, BACs payment, debit or credit cards may be used as payment.
- We reserve the right to release reservations which are not fully paid by the due date. Pre-payments will be retained in lieu of final payment.
- Please send all payments for the attention of the Christmas Coordinator.
- All prices include VAT at 20%. VAT receipts are available after the event on request.
- Our Christmas Parties are not suitable for children and discounts are not offered for guests under the age of 18.
- We would advise all our guests to take out event insurance for your own protection.
- In the unfortunate event of cancellation of your Christmas party date by Dale Hill we reserve the right to offer an alternative date. In the event of the alternative date not being suitable, all pre-payments made will be returned within 28 days without further claim against Dale Hill.

ALLERGEN INFORMATION

We cannot guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens.

(P) Peanuts | (D) Dairy | (L) Lupin | (Mol) Molluscs | (Se) Sesame Seeds | (N) Nuts | (S) Soya | (F) Fish | (Mu) Mustard | (G) Gluten | (E) Eggs | (Crus) Crustaceans
(Ce) Celery | (Sul) Sulphur Dioxide

•Crustaceans are aquatic animals with jointed legs and a hard shell e.g. crabs, crayfish, lobster, prawns

•Molluscs are hinged shell animals such as clams, mussels, oysters and scallops

Please inform our Christmas Coordinator of any special dietary requirements at least 4 weeks prior to the event.

DALE HILL HOTEL & GOLF CLUB

Ticehurst, Wadhurst, East Sussex, TN5 7DQ

T. 01580 200112 | E. christmas@dalehill.co.uk | W. dalehill.co.uk

Full terms and conditions available on request

