



CHICHELEY  
HALL

FESTIVE SEASON  
2021





JOIN US FOR A CHRISTMAS TO REMEMBER  
AT CHICHELEY HALL WITH GLITTERING  
ENTERTAINMENT, FINE WINES AND THE HIGHEST  
STANDARD OF FOOD AND SERVICE.

Chicheley Hall is a nestled within 80 acres of beautiful grounds. One of the finest examples of early 18th-century architecture, this stunning Grade I listed mansion is filled with original features.

Whether you are looking to hold a private lunch or evening party, or to join one of our fantastic shared party nights, perfect for smaller groups, we have something to suit everyone.

*What's On*

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## FESTIVE LUNCH

*Available 29th November - 24th December.*

### *Festive Lunch Menu*

Spiced parsnip soup, crispy parsnips and chestnuts (VE)

Chicken and apricot terrine, spiced fruit chutney and sourdough toast

Smoked haddock and mozzarella fish cake, mango and lime salsa

Smoked tofu and pickled winter vegetables, chicory with orange salad (VE)

Traditional roast turkey, apricot and chestnut stuffing, pig in blanket, buttered sprouts, roast potatoes, and honey roast carrots and parsnips

Pan roast fillet of hake, gratin potato, braised fennel, fine beans, and white wine sauce

Potato gnocchi, roast chestnuts and a creamy Stilton cheese sauce (V)

Wild mushroom risotto, vegan cheese and wild rocket (VE)

Classic Christmas pudding, brandy custard (gluten, nut free and vegan available)

Belgian chocolate and raspberry torte, orange anglaise and chocolate tuile

Sticky toffee pudding, spiced winter berry compote and vanilla ice cream (VE)

Baked New York cheesecake, roast figs and pistachios

Tea, coffee, and mince pies, (Gluten free and vegan options available)

**£29**

per adult

Book now to avoid disappointment on **01234 230 396** or email **enquiries@chicheleyhall.co.uk**





## FESTIVE PARTY NIGHTS

*Available 29th November - 24th December, including weekends in December; 3rd/4th, 10th/11th, 17th/18th.*

*Arrival drinks 7pm • Dinner served 7.30pm • Disco • Carriages midnight*

A glass of bubbly, three course dinner with tea/coffee and mince pies, DJ and disco, Christmas crackers and party novelties.

### *Festive Party Nights Menu*

Freshly baked bread roll and butter

Spiced parsnip soup, crispy parsnips and chestnuts (VE)

Ham hock, pea, and grain mustard terrine, spiced fruit chutney and sourdough toast

Salmon and crab with dressed leaves, beetroot gravadlax, crab cake, mango and lime salsa

Smoked tofu and pickled winter vegetables, beetroot puree and chicory with orange dressing (VE)

Traditional roast turkey, apricot and chestnut stuffing, pig in blanket, buttered sprouts, roast potatoes, and honey roast carrots and parsnips

Slow braised beef, horseradish mash, caramelised carrots, red wine jus

Pan roast fillet of hake, gratin potato, braised fennel, fine beans, and white wine sauce

Mushroom, Brie, hazelnut, and cranberry wellington, buttered sprouts, roast potatoes, honey roasted carrots and parsnips (V)

Classic Christmas pudding, brandy custard (gluten, nut free and vegan available)

Belgian chocolate and orange tart, orange anglaise and vanilla ice cream (VE)

Glazed lemon tart, raspberry sauce

Selection of cheese, chutney, grapes and biscuits

Tea, coffee, and mince pies (gluten free and vegan available)

**£39**

per person

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## FESTIVE AFTERNOON TEA

*Available 29th November - 24th December / 26th December - 31st December.*

Fruit scones, plain scones , clotted cream, raspberry jam

Mini star mince pies , Christmas cake, chocolate opera with happy christmas disc, eggnog pannacotta snowball and Santa head

White bread with turkey and cranberry

Granary bread with smoked salmon and cream cheese

Red cabbage, spinach, red onion, and asian dressing wrap

Open ciabatta sandwich with hummus and roast vegetables

**VEGAN AFTERNOON TEA AVAILABLE**

**£25**  
per person

Book now to avoid disappointment on 01234 230 396 or email [enquiries@chicheleyhall.co.uk](mailto:enquiries@chicheleyhall.co.uk)



## BOTTOMLESS FESTIVE BRUNCH

*26th December - 31st December, 1st & 2nd January.*

**Eggs benedict**, toasted English muffin, smoked ham, and hollandaise sauce

**Smoked salmon and scrambled free range eggs**, on toasted malted bloomer with watercress

**Vegan French toast**, berry compote and toasted nuts

**American pancakes**, crispy steaky bacon and maple syrup

**Cinnamon couscous**, cardamom oat milk and poached fruit

**Huevos rancheros**, egg, tomato, avocado, kidney beans and cheese, on top of tortilla

### **All day breakfast**

2 rashers of bacon, grilled plum tomato, grilled flat mushroom, Cumberland sausage, hash brown and two eggs either poached, fried, or scrambled

**£35**

per person

*Choose one dish off the menu with a choice of either Prosecco or draught beer bottomless for 2 hours*

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## AFTERNOON TEA WITH SANTA

A magical afternoon for the whole family.

*The magic of Christmas arrives early on Sunday 12th December 1 - 3pm,  
Santa will be at Chicheley Hall for your child to meet and get on the good list.*

Fruit scones, plain scones , clotted cream, raspberry jam

Mini star mince pies , Christmas cake, chocolate opera with happy christmas disc,  
eggnog pannacotta snowball and Santa head

White bread with turkey and cranberry

Granary bread with smoked salmon and cream cheese

Red cabbage, spinach, red onion, and asian dressing wrap

Open ciabatta sandwich with hummus and roast vegetables

### **VEGAN AFTERNOON TEA AVAILABLE**

## *Afternoon Tea with Santa*

A delicious festive afternoon tea for the whole family

Adult price includes festive afternoon tea

Child price includes meeting Santa, a small gift and festive afternoon tea

£30

per adult



£22.50

per child

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## CHRISTMAS DAY LUNCH

Let us take the hassle out of Christmas leaving time for you to relax with your family and friends.

Seating at 12.30 - 3pm.

### *Christmas Day Lunch Menu*

Hand dived English scallop, mandarin with truffle

Smoked ham and duck liver terrine, pain d'épice with sour plum

Vanilla poached salmon, buttermilk, Cornish mussels with cucumber

Salted heritage beetroot, lovage oil, aged balsamic and Colston Basset mousse

Roast turkey breast, braised turkey leg, roast potatoes, roasted vegetables, port braised red cabbage and turkey gravy

Pan seared duck breast, spiced duck leg, orange braised chicory, roast crosnes with bone marrow sauce

Wild mushroom and tarragon pithivier, caramelised celeriac, brussel tops and pickled walnuts

Scottish halibut, black treacle parsnips, bone marrow crumb and brussel leaf

Christmas pudding, brandy anglaise with redcurrants

Sweet clementine curd, burnt meringue and cinnamon granola

Selection of English cheeses, raw English honey and artisan crackers

80% chocolate delicé, malted milk sorbet with caramelised hazelnut

Tea, coffee and mince pies

£119 \* £60  
per adult per child

All prices inc VAT. 10% discretionary service charge will be added to your bill.

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# NEW YEAR'S EVE GALA

See in 2022 in style at our black tie gala dinner and dance the night away with our DJ

7.30pm Champagne and canapé reception • 8 - 9pm Four course gala dinner  
9pm Party with our DJ • 12am Champagne  
12.15am Light snack buffet • 1am Entertainment ends • 1.30am Carriages

## *New Year's Eve Menu*

Roast Jerusalem artichoke and chestnut velouté with raw rapeseed

Salt cod, poached langoustine, compressed baby gem and 'Mary Rose' bisque  
Poached duck egg, trompette, lovage and à la persillade

Beef and truffled mushroom wellington, beef shin boulangère with glazed carrot  
Hand rolled linguine, truffled mushroom velouté, girolles, brioche and parmesan crumb

Brown sugar crème brûlée with cinnamon shortbread  
Dark chocolate fondant, caramelised clementine and spiced clementine sorbet



**RESIDENTIAL PACKAGE:** From **£299 per room** (based on 2 adults sharing).

Our residential package includes the New Year's Eve party, an overnight stay in one of our stylish bedrooms, and Chicheley Hall's brunch. The perfect way to see in 2022.

## *New Year's Day Brunch*

Start the new year with brunch served between 8 - 11am with a complimentary glass of Champagne.

All prices inc VAT. 10% discretionary service charge will be added to your bill.

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