

CHICHELEY
HALL



*Let's
Celebrate*





Let's Celebrate



WHAT'S ON

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 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.



Book now on 01234 230 396 or email enquiries@chicheleyhall.co.uk



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, pigs in blankets, buttered sprouts, roast potatoes, and honey roast carrots and parsnips

Pan roast fillet of hake, gratin potatoes, 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 crème 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)



£29.00

per adult

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FESTIVE PARTY NIGHTS

AVAILABLE 29TH NOVEMBER - 24TH DECEMBER, INCLUDING WEEKENDS IN DECEMBER; 2ND/3RD, 9TH/10TH, 16TH/17TH.

*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 roll and butter

Roasted cauliflower soup, gremolata, herb croutons (VE)

Duck parfait, red onion jam, watercress, toasted brioche

Smoked salmon and crab, beetroot, crème fraîche, dill mustard, rocket, dark rye

Baked harissa squash, pickled pear salad, creamy dill dressing, pumpkin seed crumble (VE)

Crown of English turkey, chestnut stuffing, pigs in blankets, garlic and thyme roasties, treacle glazed carrots and parsnips, buttered brussel sprouts, pan juices, cranberry sauce

Braised blade of beef, bubble and squeak, mulled red cabbage, Forestière sauce, crispy onions

Pan roast salmon, fondant potato, celeriac purée, samphire, white wine velouté

Vegan vegetable Wellington, horseradish mash, treacle glazed carrots and parsnips, mulled red cabbage, chestnut gravy (VE)

Classic Christmas pudding, brandy custard

Lemon tart, clotted cream, red fruit sauce, honeycomb

Vegan chocolate brownie, vanilla ice cream, chocolate sauce (VE)

Selection of cheese, fruit chutney, celery, biscuits

£45.00

per person

(V = Vegetarian, VE = Vegan) (all dishes can be made gluten free on prior request)

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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,
Eggnog pannacotta snowball

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



£25.00

per person

Book now on 01234 230 396 or email enquiries@chicheleyhall.co.uk



BOTTOMLESS FESTIVE BRUNCH

26TH DECEMBER - 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 streaky 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



£35.00

per person

Choose one dish off the menu with a choice of either
Prosecco or 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 11th & 18th 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,
eggnog pannacotta snowball

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

£30.00

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 delice, malted milk sorbet with caramelised hazelnut

Tea, coffee and mince pies

£90.00

per adult



£45.00

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 2023 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

Spiced butternut squash soup, chive cream fresh, warm bread (V)

Potted duck, wild bread toast, pomegranate and plum salad

Twice baked Mayfield Swiss and paprika soufflé, mushroom purée

Roast beef fillet crusted in herbs and peppercorns, dauphinoise potatoes, trio of carrot, red wine jus

Salmon Wellington, buttered purple potatoes, kale, sprouting broccoli, tarragon cream sauce

Baked portobello mushroom, lentil and pinenut stuffing, herb crust, vegetable casserole

Passion fruit cheesecake, caramel ice cream, popping candy

Vegan chocolate cake, berry compote, orange sorbet

Cheesemakers of Canterbury cheeses (Black bomber, Chaucer's, Kentish blue),

wild bread toast, apple ale chutney



Residential Package: From **£399 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.

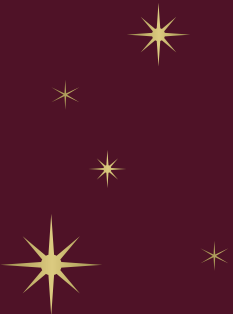
£99.00

per adult

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

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Managed and operated by Countrywide Hotels