CHRISTMAS & NEW YEAR

AT
THE COULSDON MANOR HOTEL
& GOLF CLUB

CHRISTMAS DINING

Share our Christmas at Coulsdon Manor Hotel. We will be offering an extensive Festive menu throughout December with a combination of classics and contemporary dishes. With delicious food served in a relaxed environment for friends, colleagues and family to enjoy. You can be Jolly, whilst we provide the Holly!

Dates available:

Throughout December, served between 12.00 noon until 8.30pm

£24.50 two courses £29.50 three courses Half price children under 12 years Free of charge for children under 5 years

Maximum 12 guests.
Advanced Bookings required.



STARTERS

Butternut Squash & Sweet Potato Soup

Crème fraîche

Chicken Liver Pâté

Toasts & red onion marmalade

Leek Roquefort & Walnut Quiche

Chicory leaf

Smoked Salmon

Chive soured cream & toasts

MATNS

Traditional Roast Turkey

Seasonal vegetables, roasted potatoes, stuffing, pigs in blankets & gravy

Darne of Salmon with Herb Crust

New potatoes, seasonal vegetables & beurre blanc sauce

Spinach & Ricotta Pancakes

Soft tomato sauce topped with cheese

Sage & Mustard Roasted Loin of Pork

Roasted potatoes, seasonal vegetables & Madeira jus

DESSERT

Christmas Pudding

Brandy sauce

Chocolate Yule Log

Vanilla pod ice cream

Vanilla Cheesecake

Berry coulis

Freshly Brewed Coffee, Tea & Mince Pies

To book contact us 0208 668 0414 or reservations.coulsdon@bespoke-hotels.com



PRIVATE & JOIN A NIGHT CHRISTMAS PARTIES

Allow us to take care of you, your friends and colleagues, after all it's your celebration and we want to 'wrap things up' and present to you the very best glittering party with all the traditional trimmings. Great music, great food and festive novelties for all to enjoy.

SPECIAL OFFER

An arrival glass of prosecco

£47.50 per person

Dates available

Every day from late November until 23rd December 2022 (subject to demand)

Minimum 60 guests for private parties. Dress Code - Smart Casual. Over 18 years only.



PARTY NIGHT ACCOMMODATION

Make the most of the evening and take the opportunity of staying with us. Party Night accommodation from £75.00 per room for a twin share or standard double, to include Breakfast the following morning.

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24TH NOVEMBER & 8TH DECEMBER

MIKEY JC PERFORMING THE CHRISTMAS SONGS SWING, JAZZ & POP HITS OF MICHAEL BUBLÉ FOLLOWED BY DJ MUSIC UNTIL LATE

TICKETS - £55 PER PERSON

Includes a three course dinner | Arrival drinks 7pm

Contact us for more information & bookings on 0208 668 0414 or reservations.coulsdon@bespoke-hotels.com

"IT'S BEGINNING TO LOOK A LOT LIKE CHRISTMAS"

CHRISTMAS DAY

Let us take care of you on Christmas Day, a truly special time for sharing your crackers with family and loved ones. Welcome drinks reception to include Sparkling Wine, or Orange Juice.

Table Bookings: 12.30pm - 2.30pm

£85.00 per person
Children under 12 years half price
Free of charge for children under 5 years

Dates available

Sunday 25th December 2022

Advanced Bookings required.



STARTERS

Spiced Parsnip Soup

Croutons

Duck & Chicken Terrine

Roasted fig & apple chutney

Scottish Smoked Salmon Mousse

Salsa & Capers Dressing

Trio of Melon with Mulled Red Wine Jelly

Ginger & Orange Compote

MATNS

Roasted Local Turkey

Sage, onion & chestnut stuffing with all the trimmings

Horseradish Crusted Sirloin of Beef

Yorkshire puddings, roasted shallots, gravy

Pan Seared Sea Bass

Crushed parsley potato, tomato & chive butter sauce

Gnocchi Provencal Fricassee

Fresh Parmesan and Pesto

DESSERT

Traditional Brandy steeped Christmas Pudding

Madagascan Vanilla Cheesecake

Winter berries compote

Trio of Chocolate Desserts

Cointreau crème anglaise

Selection of Continental & British
Isle Cheeses, Quince Paste & Biscuits

Tea/Coffee & Mince Pies

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RESIDENTIAL CHRISTMAS PACKAGE

Share in the Magic with our Coulsdon Manor Christmas Break, where "Every Christmas Tells a Story"

Arrive 24th December - Christmas Eve. Stay the two nights of the 24th and Christmas Day 25th, departing Boxing Day 26th after Breakfast.

£249.50 per guest

Sharing a Twin or Classic Double, Residential Christmas. Program all inclusive with meals as specified in introduction text.



EXTEND YOUR STAY

Why not extend your stay by an extra night staying on the 26th December for just £75.00 for two persons with breakfast included.

CHAPTER I

Saturday 24th December, Christmas Eve

- Our Christmas Story begins with you! Arrive at your leisure.
- Indulge with our sumptuous Afternoon Tea with a glass of Prosecco.
- · A delicious evening dinner.

CHAPTER 2

Sunday 25th December, Christmas Day "Has he been?"

- Wake up to a Full English
 Breakfast with a glass of Bucks
 Fizz.
- A Traditional Christmas Day Lunch with all the trimmings!
- Evening Buffet, Traditional Cold Meats & Cheeses.

CHAPTER 3

Monday 26th December, Boxing Day "Until Next Year!"

- Enjoy a well earned lie-in, then Boxing Day Breakfast 09.00-11.00.
- · Late checkout at midday.



NEW YEARS EVE

Be-permitted to over indulge and Celebrate in the New Year in style with our Black Tie Gala Ball in the Coulsdon Manor House.

Gala Black Tie Dinner Glass of Bubbly at 7.00pm Dinner served at 7.30pm D.J. until 01.00am

£89.50 per person

Dates available

Saturday 31st December 2022

Over 18's only.



STARTERS

Confit of Duck & Chicken Terrine

Plum syrup

Feuillete of Wild Mushroom & Asparagus

Herb cream sauce

Assiette of Smoked Fish

Colourful array of smoked fish & mousses, capsicum dressing

Refreshing Champagne Sorbet

MATNS

Beef Tournedos Rossini

Gratin dauphinoise, duck foie gras toast, port wine & mushroom sauce

Fillet of Sole rolled with Crab & Salmon Mousse

Creamed shellfish bisque sauce

Goats Cheese & Vegetable Tian

Roasted tomato & basil dressing

DESSERT

Chocolate Assiette

Hot Pear & Almond Tart

Amaretto crème anglaise

A Selection of British & Continental Cheeses

Coffee & Petit Fours

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RESIDENTIAL NEW YEAR PACKAGE



Make a Break of your New Year Celebrations. Coulsdon Manor is only half a mile away from the mainline station into London - the ideal opportunity for you to pop up to the capital with its array of shops and grab a bargain or two in the sales, or maybe take in a West End show.

New Year's Eve Black Tie Gala Dinner served at 7.30pm

Overnight Stay and late New Year's Day Brunch 9.00am until 12.00noon.

£295.00 per couple

Dates available Saturday 31st December 2022





BOOKING TERMS & CONDITIONS

- Your Provisional booking will be held for a maximum of 10 days pending receipt of written confirmation, after which time the booking will be released.
- Guests booking a room will be required to guarantee the full cost by Credit card and will be subject to the hotel's standard accommodation terms.
- Under 18'S are not permitted to attend any evening event without express prior consent and
 if staying overnight must be supervised by a parent or guardian at all times.
- For Dining or Party Nights, full pre-payment with final numbers is required a minimum of 14 days prior to your event Residential bookings should be confirmed and paid by 1st December 2022.
- All payments must be settled as a whole by the organiser and not by individuals. All monies are non-refundable and non-transferable.
- Final numbers and menu selections for all guests must be confirmed no later than 14 days prior to arrival, any decrease in the number of guests attending after this time will be charged, in full, to the credit card held on file.
- Please note that some dishes may contain nuts or nut products, please ask for clarification.
 All special dietary requirements should be requested at least 7 days prior to the event.
- Party Organisers or company representatives will be liable for any misconduct by their guests that result in damage to the property of the hotel or its associated assets.
- · Management reserve the right to refuse admission.
- All drinks consumed on the premises must be purchased at the hotel.
- When dancing at an event, drinks are not permitted on the dance floor and shoes must be worn at all times.
- Guests are asked to always behave in a responsible manner and dress appropriately.
 Unacceptable behaviour from any guest will not be tolerated and will be asked to leave the premises if asked to do so.
- · We reserve the right to refuse sale of alcoholic beverages.
- For the safety and comfort of all our guests and to prevent noise disturbance, post event parties may not be held in any guest bedroom or hotel area after the event has finished.
- The proposed licensing times for our bars at the time of printing are subject to approval by local licensing authority.
- The hotel reserve the right to transfer a party to alternative room should the existing confirmed numbers increase or decrease and to alter or amend any content enclosed.
- The hotel reserves the right to cancel any event when minimum numbers have failed to be reached. In such cases, at least 7 days working notice will be given if possible and either a full refund or offer of alternative dates will be offered. If alternative dates are offered the price may change.
- Please note all packages and itineraries are subject to change due to Government guidance at the time



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