



2025

LONDON CHIGWELL
PRINCE REGENT
HOTEL

Feel the magic this
CHRISTMAS

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Please note that menu items are subject to change due to supplier availability.

(V) these dishes are suitable for a vegetarian diet

(Vg) these dishes are suitable for a vegan diet

(Gs) these dishes are produced utilising non-gluten containing ingredients

(Df) these dishes are dairy free

DATES THROUGHOUT DECEMBER

CHRISTMAS PARTY NIGHT

CELEBRATE A MEMORABLE CHRISTMAS PARTY

Sparkling drinks, delicious food and spectacular entertainment, in a beautifully dressed party space. After dinner, dance into the early hours with our resident DJ.

MAKE A NIGHT OF IT
FROM
£85
PER ROOM*

£58.00
PER PERSON

MENU

Starters

Leek, potato & chive soup **(Vg & Gs)**

Chicken liver and brandy parfait,
caramelised red onion chutney,
sea salt toasts

Cod and pancetta fishcake, garlic and
lemon aioli, basil dressed rocket and lemon

Melon stack with mango, passion fruit,
pomegranate and mint relish **(Vg) (Gs)**

Main Course

Traditional roast turkey breast, pork, sage
and onion stuffing balls, pigs in blankets,
sea salt roasties and pan gravy, roast
parsnips and carrots and Brussels sprouts

Grilled seabass fillet, warm basil
pesto dressing, Anna potato, roast carrots
and fine green beans **(Can be made Gs)**

Carrot, mushroom, spinach and sunflower
seed pastry parcel, carrot, orange and
ginger spiced marmalade **(Vg)**

Desserts

Traditional Christmas pudding with
brandy sauce **(V)**

Raspberry frangipane tart, vanilla
ice cream, red berry coulis **(Vg) (Gs)**

Irish cream cheesecake,
chocolate sauce **(V)**

Clementine tart in chocolate pastry,
mulled wine berry compote **(V)**

PROGRAM

7.00pm – 7.30pm

Welcome drinks

7.30pm

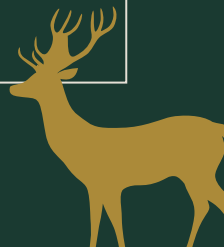
Three-course festive meal
Resident DJ and Disco

12.30am

Carriages

*Price subject to availability and based on maximum two adults sharing a double or twin room on a bed and breakfast basis.

Call: 0330 028 34 18 Email: specialevents@chigwellprinceregent.co.uk



DATES THROUGHOUT NOVEMBER AND DECEMBER

JOINER PARTY NIGHT

FOR A MEMORABLE, FESTIVE SEASON PARTY, BOOK OUR JOINER PARTY NIGHTS. IDEAL FOR CELEBRATIONS WITH FRIENDS, FAMILY AND COLLEAGUES

Enjoy a great value ticket price that includes a glass of bubbly on arrival, three-course festive meal, half a bottle of wine per person, entertainment, cheerful service and a dance floor that stays full until the early hours.

£45.00
MID-WEEK

£55.00
FOR WEEKEND
DATES

MENU

Starters

Leek, potato & chive soup (Vg & Gs)

Chicken liver and brandy parfait,
caramelised red onion chutney,
sea salt toasts

Cod and pancetta fishcake, garlic and
lemon aioli, basil dressed rocket and lemon

Melon stack with mango, passion fruit,
pomegranate and mint relish (Vg) (Gs)

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Main Course

Traditional roast turkey breast, pork, sage
and onion stuffing balls, pigs in blankets,
sea salt roasties and pan gravy, roast
parsnips and carrots and Brussels sprouts

Grilled seabass fillet, warm basil
pesto dressing, Anna potato, roast carrots
and fine green beans (Can be made Gs)

Carrot, mushroom, spinach and sunflower
seed pastry parcel, carrot, orange and
ginger spiced marmalade (Vg)

Desserts

Traditional Christmas pudding with
brandy sauce (V)
Raspberry frangipane tart, vanilla
ice cream, red berry coulis (Vg) (Gs)

Irish cream cheesecake,
chocolate sauce (V)

Clementine tart in chocolate pastry,
mulled wine berry compote (V)

PROGRAM

7.00pm – 7.30pm
Welcome drinks

7.30pm
Three-course festive meal
Resident DJ and Disco

12.30am
Carriages

FRIDAY 9TH DECEMBER

TRIBUTE PARTY NIGHT

FOR A MEMORABLE, MOTOWN TRIBUTE PARTY, IDEAL FOR CELEBRATIONS WITH FRIENDS, FAMILY AND COLLEAGUES, BOOK YOUR SPACE TODAY

Enjoy a great value ticket price that includes a glass of bubbly on arrival, a three-course festive meal with a half bottle of wine, entertainment, cheerful service and a dance floor that stays full until the early hours.

£59
PER PERSON

.....
MAKE A NIGHT OF
IT FOR JUST
£99
PER ROOM

MENU

Starters

- Leek, potato & chive soup (Vg & Gs)
- Chicken liver and brandy parfait, caramelised red onion chutney, sea salt toasts
- Cod and pancetta fishcake, garlic and lemon aioli, basil dressed rocket and lemon
- Melon stack with mango, passion fruit, pomegranate and mint relish (Vg) (Gs)

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Main Course

- Traditional roast turkey breast, pork, sage and onion stuffing balls, pigs in blankets, sea salt roasties and pan gravy, roast parsnips and carrots and Brussels sprouts
- Grilled seabass fillet, warm basil pesto dressing, Anna potato, roast carrots and fine green beans (Can be made Gs)
- Carrot, mushroom, spinach and sunflower seed pastry parcel, carrot, orange and ginger spiced marmalade (Vg)

Desserts

- Traditional Christmas pudding with brandy sauce (V)
- Raspberry frangipane tart, vanilla ice cream, red berry coulis (Vg) (Gs)
- Irish cream cheesecake, chocolate sauce (V)
- Clementine tart in chocolate pastry, mulled wine berry compote (V)

PROGRAM

7.00pm – 7.30pm
Welcome drinks

7.30pm

Three-course festive meal
Tribute Act
Resident DJ and Disco

1.00 am
Carriages

THROUGHOUT NOVEMBER AND DECEMBER
EXCLUDING 23RD TO 27TH AND 31ST DECEMBER

FESTIVE LUNCH

FOR THE ULTIMATE FESTIVE
DINING EXPERIENCE, GATHER
TOGETHER WITH FRIENDS, FAMILY
OR WORK COLLEAGUES AND
ENJOY A JOLLY, FESTIVE LUNCH

Set in our Brasserie Restaurant, let us take care
of all the details, so you can enjoy your
festive celebrations.

FROM
£27.00
MID-WEEK

MENU

Starters

Leek, potato & chive soup **(Vg & Gs)**

Cod and pancetta fishcake, garlic and lemon aioli, basil dressed
rocket and lemon

Chicken liver and brandy parfait, caramelised red onion chutney,
sea salt toasts

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Main Course

Traditional roast turkey breast, pork, sage and onion stuffing balls,
pigs in blankets, sea salt roasties and pan gravy, roast parsnips and
carrots and Brussels sprouts

Grilled seabass fillet, warm basil pesto dressing, Anna potato, roast carrots
and fine green beans **(Can be made Gs)**

Carrot, mushroom, spinach and sunflower seed pastry parcel, carrot, orange
and ginger spiced marmalade **(Vg)**

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Dessert

Traditional Christmas pudding with brandy sauce **(V)**

Raspberry frangipane tart, vanilla ice cream, red berry coulis **(Vg) (Gs)**

Irish cream cheesecake, chocolate sauce **(V)**



AVAILABLE DAILY THROUGHOUT DECEMBER

FESTIVE AFTERNOON TEA

INDULGE WITH OUR AFTERNOON FESTIVI-TEA

A selection of delicious finger sandwiches,
warmed scones and clotted cream, paired
with tea or coffee and a Christmas cracker.
An indulgent celebratory treat.

FROM
£24.00
PER PERSON

MENU

A selection of finger sandwiches

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Warmed fruit scones served with
clotted cream and preserves

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Individual, mini cakes

.....

Mince pies

.....

Glass of Prosecco



SUNDAY 25TH DECEMBER

CHRISTMAS DAY LUNCH

MAKE YOUR CHRISTMAS DAY
TRULY MERRY AND BRIGHT,
AS WE TAKE AWAY THE HASSLE

Enjoy the company of family and friends, whilst we provide the joyful atmosphere and a delicious five-course menu filled with festive favourites and wine specifically chosen to compliment your meal.

Welcome glass of Kir Royale and canapes
Complimentary glass of wine with lunch
Unlimited soft drinks for Children
Gift for the little ones, under 12s

£89
PER PERSON

£40
CHILDREN 3 TO 12

FREE
CHILDREN UNDER 3

MENU

Leek, potato & chive soup (Vg & Gs)

Chicken liver and brandy parfait,
caramelised red onion chutney,
sea salt toasts

Melon stack with mango, passion fruit,
pomegranate and mint relish (Vg) (Gs)

Cod and pancetta fishcake, garlic and
lemon aioli, basil dressed rocket and lemon

Blackberry sorbet (V) (Gs)

Traditional festive roast turkey, sage
seasoning, bacon roll and cranberry sauce

Chestnut Wellington, Madeira and wild
mushroom sauce (V)

Fillet of salmon with tarragon sauce,
herb crushed potatoe, served with
spinach (Gs)

Roast sirloin of beef, horseradish infused
Yorkshire pudding, pan gravy

Christmas pudding with brandy sauce
Chocolate and orange torte (Vg) (Gs)

Irish cream cheesecake,
chocolate sauce (V)

Clementine tart in chocolate pastry,
mulled wine berry compote (V)

Cheese platter, biscuits and chutney

Coffee and mince pies

SATURDAY 31 DECEMBER

NEW YEAR'S EVE

GALA DINNER

Fabulous food, friends (old and new) all together and a sparkling toast to welcome in a New Year. If there is one resolution to make, it's to have a memorable celebration to start 2023 at our Gala Dinner.

Adults only event (over 18's).

£99
PER PERSON

.....
MAKE A NIGHT OF
IT FOR JUST
£120
PER ROOM

MENU

Cod and pancetta fishcake, garlic and lemon aioli, basil dressed rocket and lemon

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Chicken liver and brandy parfait,
caramelised red onion chutney,
sea salt toasts

.....

Leek, potato & chive soup (Vg & Gs)

.....

Roast sirloin of beef, horseradish infused
Yorkshire pudding, rumbledethumps cake,
pan gravy

.....

Irish cream cheesecake,
chocolate sauce (V)

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Cheese platter, biscuits and chutney

Coffee and clotted cream fudge

PROGRAM

7.30pm

Welcome whisky cocktails and Kir Royale
with a selection of canapés

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8.00pm

Six-course gala dinner.

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After dinner

Disco

8.00pm until 2.00am

.....

12.00am

Late night bacon rolls and carriages

.....

2.00am

Champagne to toast the New Year

T&C's

- 1.** Party night places are subject to availability which must be checked with the hotel before confirming with deposit payments.
- 2.** Party night provisional bookings can be made but must be confirmed with a non-refundable/ non-transferable deposit of £10.00 per person.
- 3.** Payments can be made by credit or debit card, cheque or bank transfer (Please note one cheque or credit card transaction per party for both deposit and final payment).
- 4.** For large groups and private parties you may be asked to sign a contract with minimum numbers.
- 5.** Final payment and menu pre-orders for all parties are required four weeks prior to the event.
- 6.** It is the guest's responsibility to advise us of any dietary requirements and allergies.
- 7.** Any payments received are non-refundable and we will not be able to transfer the monies to cover food, drinks or entertainment for other members of the party.
- 8.** For bookings made within four weeks of the event date, full payment for the party will be required.
- 9.** Minimum age for a person attending events at the hotel is 18 years, except where stated in the brochure.
- 10.** The hotel reserves the right to amalgamate, cancel or change the venue of Christmas parties in the event that minimum numbers are not met.
- 11.** Dress codes may apply, please refer to the party information that you are attending.
- 12.** The client must reimburse the costs of repairing any damage to the property, contents or grounds made by any guests within their party to the hotel.
- 13.** No refunds will be given due to adverse weather conditions.
- 14.** We've tried our best to make sure that all details of packages and prices are correct. We do apologise if any of these have changed. If we've made a mistake we will tell you when you enquire or book with us.

For Christmas and New Year residential packages and Christmas Day luncheon bookings

- 1.** A non-refundable deposit of 20% per person is required when making the reservation and the balance is due no later than 1st December 2022.
- 2.** A booking is not confirmed until the deposit has been received.
- 3.** All prices include VAT at 20%.
- 4.** Prices and details are based on Standard accommodation unless stated differently and are subject to availability. Supplements apply to bedrooms booked for single occupancy, certain rooms with a view and superior rooms.
- 5.** All details in this brochure are correct at the time of going to press but may be subject to alteration without prior notice.
- 6.** Certain functions may not be suitable for children under 18 years old. Please ask for details.
- 7.** All pre-paid monies are non-refundable and non-transferable to any other hotel service and once payment has been made the booking cannot be cancelled.
- 8.** For additional arranged activities e.g. clay pigeon shooting and archery, minimum numbers will apply.
- 9.** Children 3 and under dine for free, supplements for children 4 years and over apply to Christmas Residential Packages.
- 10.** All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.

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