MNOAY

Christmas 2025 at Burford Bridge Hotel

Festive Party Nights

Sat 29th November £59.00 per person

Includes: Arrival Cocktail, 1/3 Bottle of Wine, Three Course Festive Feast, Decorations, Novelties, & DJ

The perfect festive party night for you and your **THE PLAN** friends! The build-up to Christmas is just as magical as the main event. Sit back, relax and enjoy a prosecco or two as you party the night away. Begin your festive celebrating in style.

A chance to look sharp, while enjoying mouth watering Christmas dishes and afterwards dancing to great music and enjoying out photo booth - it will be a memory that lasts for more than just the festive period.

Fri 5th, Sat 6th, Fri 12th, Sat 13th & Fri 19th December

£69.00 per person

Includes: Arrival Cocktail, 1/3 Bottle of Wine. Three Course Festive Feast, Decorations. Novelties, Photo Booth & DJ

- Arrive early for Happy hour from 6pm
- Arrival from 7pm
- Seated for Dinner at approx. 7.30pm
- Bar open & disco until midnight
- Carriages midnight



TO START

Roasted Pumpkin and Coconut Soup, Rose Harissa with Sourdough bread (V, VG, DF) OR

Prawn cocktail served on a bed of lettuce and pomegranate (GF)

OR

Creamy chicken liver pate, cornichons salsa, watercress and ciabatta garlic bread (GF)

MAIN COURSES

Butter Roasted Turkey Breast, Sage and Cranberry Stuffing, Pigs in Blankets, Traditional Gravy, Rosemary Roasted Potatoes, Brussels Sprouts, Honey Glazed Roasted Carrots and Parsnips (GF) OR Herb coated Cod, Spinach, new potatoes with a lemon dressing (GF, DF) Spiced Cauliflower & Red Lentil Pie (DF, VG, V)

DESSERT

Traditional Christmas Pudding, Brandy Cream (VG, V)

Chocolate Orange Torte served with Passion Fruit Coulis (DF, GF, VG, V) OR

Apple Pie with vanilla ice cream – (VG, V)

FINISH WITH

Coffee & Mini Mince Pies

GF Gluten-free

V Vegetarian

VG Vegan

DF Dairy-free



It's a time of celebration when friends, families and colleagues come together, to eat well, to celebrate the season and enjoy "Magic Moments" We have three wonderful spaces that could be exclusively yours for Lunch or Dinner

Lady Hamilton – private dining perfect for up to 14 guests

Garden room - Overlook our glorious grounds, with private terrace our Garden Room is perfect for parties of between 20 and 50 guests

Tithe Barn - Our Flagship room seating up to 160 guests, with private access, lounge, bar and facilities.

Smaller parties may be available on certain dates. Bespoke packages available

Decoration, lighting and entertainment packages available upon request.



Fri 28th Nov

£55.00 per person

Includes: Arrival Cocktail, 2 Course Sit down meal,
Decorations & Novelties



Thursday 4th & Sat 20th December

£50.00 per person

Includes Arrival Cocktail, 2 Course Buffet,

Decorations & Novelties.

Grab your bingo dobbers, listen to the music and mark off your numbers.

Win fabulous prizes throughout the evening.



Take the hassle out of queuing at the bar and have your table sorted with a selection of drinks pre ordered in advance.

VOUCHERS

Drinks vouchers £6.50 each Includes a small glass of wine, beer, house spirit/mixer or soft drink

BEER

Bucket of beer £25.00 Includes 6 bottles of Budweiser

SHOTS

Festive party shots £50.00 10 x candy cane vodka shots

SPARKLES

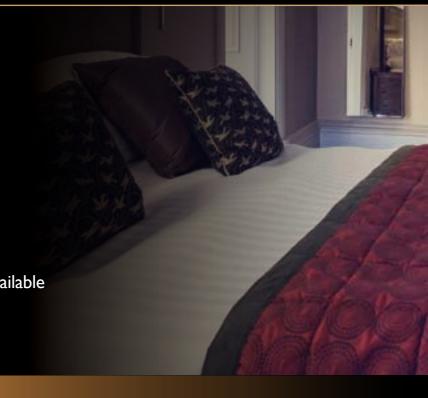
I bottle of prosecco, 3 bottles of wine (I red, white & rose) Jug of fruit juice & a bottle on mineral water £105.00

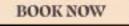
Drink responsibly drinkaware.co.uk



Stay With us – discounted rates available up to 20% discount

Based on a classic room. Upgrade options available







Thursday to Sunday throughout December from 2.00 – 4.00pm

£30.00 per person

£38.00 per person including glass of prosecco



Our festive brunch menu combines all your favourite brunch classics with a delicious holiday twist. We've crafted a menu that's sure to satisfy every craving. And with bottomless prosecco, mimosas, and a selection of festive cocktails, the Christmas cheer will flow freely.

Saturday 6th, Sunday 14th, Friday 19th and Saturday 20th December

£49.00 per person

Book your table between 12:30 & 3pm, fizz served for 90 minutes from arrival.

MENU

SANDWICHES & SAVOURIES

Roast turkey & cranberry sandwich
Smoked salmon, lemon- del crème
fraiche sandwich
Cucumber and crematta sandwich
Herbed pork sausage roll
Mini samosas (V,VG)
Cocktail shrimp pesto tarts (GF)
SCONES

Classic Devon

White Chocolate and Cranberry Jams & Clotted Cream

SWFFTS

Festive Fruit Tarts, Chantilly Cream (V)
Raspberry & rosewater cheesecake (GF)
Warm Mince Pies

Tea & Coffee



TO START

Roasted Pumpkin and Coconut Soup, Rose Harissa with Sourdough bread (V, VG, DF) OR

Prawn cocktail served on a bed of lettuce and pomegranate (GF)

OR

Creamy chicken liver pate, cornichons salsa, watercress and ciabatta garlic bread (GF)

MAIN COURSES

Butter Roasted Turkey Breast,
Sage and Cranberry Stuffing, Pigs in Blankets,
Traditional Gravy, Rosemary Roasted
Potatoes, Brussels Sprouts, Honey Glazed
Roasted Carrots and Parsnips (GF)
OR
Herb coated Cod, Spinach, new potatoes
with a lemon dressing (GF, DF)
OR
Spiced Cauliflower & Red Lentil Pie
(DF, VG, V)

DESSERT

Traditional Christmas Pudding, Brandy
Cream (VG, V)
OR
Chocolate Orange Torte served with

Passion Fruit Coulis (DF, GF, VG, V)
OR

Apple Pie with vanilla ice cream - (VG, V)

FINISH WITH

Coffee & Mini Mince Pies

GF Gluten-free**V** Vegetarian**VG** Vegan**DF** Dairy-free



Make Christmas Day extra special with a sumptuous lunch at Burford Bridge Hotel. Join us for a family friendly menu of all your Christmas favourites.

Adults only in restaurant. Family's in Garden room.

Guests dining with the family dog may dine in the hotel lounge.

THE PLAN

- Prosecco and Canapés on arrival from 12.00pm
- Lunch served from 12.30pm (book your table anytime between 12:30 and 3pm)
- **▼** Join us for the King's Speech at 3pm

One night stay – Christmas Day
Includes overnight stay and Christmas day dinner and breakfast
£395.00 – based on 2 people

Two night stay – Christmas eve and Christmas Day
Includes overnight stay on 24th and 25th December, Christmas day dinner and breakfast
£550.00 – based on 2 people sharing

Based on a double room, Children stay for free

T&C's

Deposit of £20.00 per person at the time of booking. The full balance is due by the 31st October 2025.

TO START

Roasted Pumpkin and Coconut Soup, Rose Harissa with Sourdough bread

OR

Prawn cocktail served on a bed of lettuce and pomegranate

OR

Creamy chicken liver pate, cornichons salsa, watercress and ciabatta garlic bread (GF) OR

Roasted Baby Beetroot with Avocado, Mixed Leaf Salad with Orange & Walnuts (DF, GF, VG, V)

MAIN COURSE

Butter Roasted Turkey Breast, Sage and Cranberry Stuffing, Pigs in Blankets, Traditional Gravy, Rosemary Roasted Potatoes, Brussels Sprouts, Dorking Honey Glazed Roasted Carrots and Parsnips OR

Herb coated Cod, Spinach, new potatoes with a lemon dressing

OR

Spiced Cauliflower & Red Lentil Pie (DF, GF, VG. V)

OR

Roasted pork fillet wrapped in pancetta, celeriac and potato cider, sage jus

DESSERT

Traditional Christmas Pudding, Brandy Cream (VG, V)

OR

Chocolate Orange Torte served with Passion Fruit Coulis (DF, GF, VG, V)

OR

Apple Pie with vanilla ice cream

OR

Strawberry cheese cake with Chantilly cream

FINISH WITH

Selection of Cheeses, chutney and biscuits Coffee & Mini Mince Pies



New Years Eve Ball 7pm – 01.30am (bar close at 1am) in Tithe Barn

£125.00 per adult

Arrival drink and canapes line

4 course meal

DI until Iam

Casino table

Photo booth

Overnight package - £450 per couple to include: 2 tickets to the New Year Eve ball Accommodation in a Superior room for 2 guests, Breakfast for 2

STARTERS

Roasted Pumpkin and Coconut Soup, Rose Harissa with Sourdough bread OR

Prawn cocktail served on a bed of lettuce and pomegranate

OR

Creamy chicken liver pate, cornichons salsa, watercress and ciabatta garlic bread (GF)

Roasted Baby Beetroot with Avocado, Mixed Leaf Salad with Orange & Walnuts (DF, GF, VG, V)

MAIN COURSE

Butter Roasted Turkey Breast,
Sage and Cranberry Stuffing, Pigs in Blankets,
Traditional Gravy, Rosemary Roasted
Potatoes, Brussels Sprouts, Dorking Honey
Glazed Roasted Carrots and Parsnips

Herb coated Cod, Spinach, new potatoes with a lemon dressing

OR

Spiced Cauliflower & Red Lentil Pie (DF, GF, VG, V)

OR

Roasted pork fillet wrapped in pancetta, celeriac and potato cider, sage jus

DESSERT

Traditional Christmas Pudding, Brandy Cream (VG,V)

OR

Chocolate Orange Torte served with Passion Fruit Coulis (DF, GF, VG, V)

OR

Apple Pie with vanilla ice cream

Strawberry cheese cake with Chantilly cream

FINISH WITH

Coffee & Mini Mince Pies Selection of Cheeses, chutney and biscuits



WE'LL MAKE YOUR WINTER WEDDING FANTASY A REALITY. EXPECT A FAIRY-TALE SETTING AND A SPRINKLING OF MAGIC

WEDDING PACKAGE INCLUDES

- Exclusive use of the Tithe Barn
- A Champagne welcome for the happy couple
- Mulled wine drinks reception on arrival
- Three-course Wedding Breakfast
- Sparkling wine to toast
- A delicious evening buffet
- White tablecloths and napkins
- Chiavari chairs
- Complimentary bedroom for the happy couple on the night of the wedding
- Preferential accommodation rates for guests

£4,995.00

Based on 40 daytime and 60 evening guests

Additional Guests
Full day £95.00 per person

Evening only £35.00 per person

AVAILABLE DATES

1st November 2025 - 31st March 2026



TERMS AND CONDITIONS

- A deposit is required within 7 days to confirm your booking. Should this not be received the booking will be cancelled.
- Bookings made before 31st October require a deposit, should this not be received your booking will be cancelled.
- Booking after 31st October require payment in full at the time of booking.
- Accommodation bookings for Christmas event nights cannot be booked until the deposit payment has been received
- Deposits, part payments & full payments are non-refundable & non-transferable under any circumstances. We recommend that you take out event insurance to cover your payments in the case of you cancelling your booking.
- In the event of cancellation by the hotel, an alternative date will be offered, or a full refund given without liability to the hotel.
- We regret that should your party size decrease in numbers, payments (including deposits) cannot be offset against food, drinks or accommodation.
- Outside beverages brought into the events will be confiscated & held by our security depart ment to be returned at the end of the evening. No corkage will be available.
- Please notify your booker of any food allergies in your party.
- Organisers are requested to ensure that all special dietary requirements are notified 14 days prior to the event date at the latest.
- The hotel endeavours to ensure that all the information and prices are accurate both on the hotel's website and brochures. However, occasionally errors occur, therefore the hotel reserves the right to correct prices or other information in such circumstances. If a booking has already been made, the hotel is entitled to cancel the booking without liability.
- Any accommodation booked shall be subject to our hotel booking terms and conditions.
- All events are subject to Government guidelines which can change at any time, including but not limited to, opening and closing times, table service and available services.
- We reserve the right to cancel your booking should changes in national or local government guidelines result in us being unable to accommodate.
- Prices are correct as of January 2025. The hotel reserves the right to increase pricing of any
 new booking in line with rises in government duties and VAT increases.

*Unless specified within individual event terms



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