



Dale Hill
Hotel | Golf | Events

Christmas & NEW YEAR



Festive Lunch

Two course lunch - £28.50 per person | Three course lunch - £33.50 per person

Celebrate with a Festive Lunch at Dale Hill

Lunches at Dale Hill are an ideal way to celebrate the Christmas season whilst enjoying the panoramic views of the surrounding countryside. Come with friends, colleagues or family to enjoy a delicious meal over the festive season. Lunch is served anytime from midday until 4pm, making this the perfect treat.

Package includes:

Two or three course meal | Christmas cracker | Coffee & mince pie

Book onto our conference day delegate rate and upgrade to include a festive lunch.

*Available to book all week. Minimum bookings of 8 required. Subject to availability.
Not available Christmas Day, Boxing Day or New Year's Day.*

To make a reservation or for further information please contact Dale Hill Events on
01580 200112 or email christmas@dalehill.co.uk

Starters

Roasted Parsnip Soup (G)
Artichoke Crisps and Herb Oil (Vegan)

Confit Chicken & Apricot Terrine
Pickled Shimeji Mushrooms, Apricot Gel & Toasted Brioche
(Mu,D,E,G,Sd)

Tartare of Lightly Cured Salmon
Green Goddess Dressing, Pickled Shallots & Croutons (F,D,G,Sd)

Mushrooms on Sourdough Toast (G)
Sage & Truffle Oil (Vegan)

Mains

Turkey Ballotine with Cranberry Stuffing
Thyme Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding &
Red Wine Jus (D,G,E,Sd)

Braised Feather Blade of Beef
Potato & Parmesan Gratin, Honey Roasted Root Vegetables,
Tenderstem Broccoli & Red Wine Jus (D,Sd)

Pan Fried Cod Loin
Winter Couscous Salad, Braised Fennel & Citrus Beurre Blanc
(F,G,D)

Celeriac & Butternut Squash Parcel
Tofu, Confit New Potatoes, Glazed Carrot & Veggie Gravy
(G,Sd,S) (Vegan)

Desserts

Christmas Pudding
Brandy Anglaise (G,Sd,D) (Vegan on request)

Baileys Cheesecake
White Chocolate Espuma & Freeze Dried Raspberry (D,G,Sd)

Dark Chocolate Mousse
Aerated Chocolate & Black Cherry Foam (D,E,Sd)

Spiced Poached Pear
Vegan Vanilla Ice cream (Sd,S) (Vegan)



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(Mu,D,E,G,Sd)

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Green Goddess Dressing, Pickled Shallots & Croutons (F,D,G,Sd)

Mushrooms on Sourdough Toast (G)
Sage & Truffle Oil (Vegan)

Mains

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Potato & Parmesan Gratin, Honey Roasted Root Vegetables,
Tenderstem Broccoli & Red Wine Jus (D,Sd)

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Vegan Vanilla Ice cream (Sd,S) (Vegan)

Classic Christmas Party Nights

Saturday 5th, Thursday 10th, Friday 11th, Saturday 12th, Thursday 17th, Friday 18th and Saturday 19th December 2026

2 Course meal - £39 per person | 3 Course meal - £45 per person

Celebrate the season in style at our Classic Christmas Party Night. A festive welcome, delicious dining and an evening of partying and dancing come together to get everyone in the Christmas spirit. Choose from either a two or three course meal followed by dancing until late.

Package includes:

2 or 3 course dinner | Christmas cracker | Fun photo area | Festive decorations and theming | Disco and dancing

*Arrive from 7pm and enjoy drinks in the bar. Sit down for dinner at 7:45pm.
Carriages at midnight.*

Dress code: Smart Casual

*Private hire available for a minimum of 100 people.
20% discount available on overnight stays for all guests that book a party night with us.*

To make a reservation or for further information please contact Dale Hill Events on
01580 200112 or email christmas@dalehill.co.uk

Christmas Day Lunch Menu

Olives & Cheese straws (G,E)

Starters

Mushroom & Chestnut Veloute
Truffle Oil (D,N)

Chicken Liver Parfait
Festive Chutney & Toasted Brioche (D,G,E,Sd)

Tartare of Lightly Cured Salmon
Green Goddess Dressing, Pickles Shallots & Croutons (F,D,G,Sd)

Festive Winter Salad
Poached Pear, Pomegranate, Candy Walnuts & Citrus Vinaigrette (Sd,N,Mu,Sd) (Vegan)

King Prawn & Crayfish Cocktail
Petit Pains (G,E,C,D,Sd)

Sorbet

Blood Orange

Mains

Traditional Roasted Turkey Breast & Crispy Braised Leg
Thyme Roast Potatoes, Sage & Cranberry Stuffing, Honey Glazed Root Vegetables, Brussel Sprouts & Red Wine Jus (D,G,E,Sd)

Beef Wellington
Horseradish Mash, Tender Stem Broccoli, Glazed Carrots & Red Wine Jus (D,G,E,Sd)

Cranberry Nut Roast
Thyme Roast Potatoes, Honey Glazed Root Vegetables, Brussel Sprouts & Vegetarian Gravy (N,E,D,G,Sd,) (Vegan available on request)

Pan Fried Halibut
Smoked Bacon & Potato Croquette, King Oyster Mushroom & Lobster Bisque (C,D,G,E,Sd)

Pan Roasted Loin of Venison
Dauphinoise Potatoes, Honey Glazed Root Vegetables, Tender Stem Broccoli & Blackberry Jus (D,Sd)

Desserts

Christmas Pudding
Brandy Anglaise (G,Sd,D) (Vegan available on request)

Salted Caramel Cheesecake
Caramelized Pear Ice Cream (D,E,G,Sd)

Chocolate & Cherry Roulade
Cherry Chantilly Cream (D,E,G,Sd)

Raspberry & Limoncello Trifle
Italian Meringue (D,E,G,Sd)

Selection of Locally Sourced Cheeses
Kentish Blue, Baron Bigod, Ashmore Farmhouse with Grapes, Celery, Crackers & Apricot Chutney (D,G,Sd)

Children's Christmas Day Lunch Menu

Starters

Melon & Prosciutto Crudo (Sd)

Garlic Bread & Crudities (G,D)

Mains

Traditional Roasted Turkey Breast & Crispy Braised Leg
Thyme Roast Potatoes, Sage & Cranberry Stuffing, Honey Glazed Root Vegetables, Brussel Sprouts & Gravy (D,G,E,Sd)

Cranberry Nut Roast
Thyme Roast Potatoes, Honey Glazed Root Vegetables, Brussel Sprouts & Vegetarian Gravy (N,E,D,G,Sd,) (Vegan available on request)

Homemade Chicken Goujons
French Fries & Garden Peas (S,G,D,E)

Desserts

Selection Of Ice Cream & Sorbets (D,E)

Or

Chocolate Brownie with Vanilla Ice Cream (D,E,G)

Christmas Day Lunch

Friday 25th December 2026

£95 per adult | £49 per child
(Children 12 and under)

Gather your family together and enjoy a traditional Christmas Day Lunch whilst looking over the stunning views of the Weald. Prosecco and nibbles will be served on arrival at your table followed by a delicious four course lunch. After lunch retire back to the Bar where a variety of board games are available or perhaps take a stroll around the golf courses enjoying the beautiful countryside views.

Package includes:

Prosecco and nibbles on arrival | Four course lunch | Coffee & mince pies

Arrival from 12.30, lunch is served at 13.00 in the Wealden View and Orangery Restaurant.
Private dining is available, minimum numbers apply. Lunch pre-order is required.

Christmas overnight package:

Celebrate Christmas Day in comfort and style with a relaxing overnight stay at Dale Hill. Arrive to a warm festive welcome and enjoy a beautifully prepared Christmas Day lunch, featuring seasonal favourites and all the traditional trimmings. As the evening unfolds head to our Clubhouse Bar for a cosy and sociable night of board games and a festive quiz. After a comfortable night's stay, wake up refreshed and indulge in a hearty breakfast the following morning, the perfect end to your Christmas escape.

With peaceful surroundings, welcoming hospitality and delicious festive dining, Dale Hill offers the ideal setting for a stress-free and memorable Christmas celebration.

Guests wishing to extend their stays can include either Christmas Eve or Boxing day and enjoy an extra night which will include 3 course dinner, bed and breakfast.

Christmas Day Overnight package available for £349 or 2 Nights Package available for £519, based on two people sharing a superior room.

To make a reservation or for further information please contact Dale Hill Events on
01580 200112 or email christmas@dalehill.co.uk



New Year's Eve Party

Thursday 31st December 2026

£79 per person

Welcome the New Year with a relaxed and family-friendly celebration at Dale Hill. Our New Year's Eve party is suitable for guests aged 12 and over, making it the perfect way to celebrate together.

Arrive to a glass of fizz, both alcoholic and non alcoholic options available, before the call to be seated. Enjoy a delicious four-course dinner, carefully prepared for the occasion. After dinner our resident DJ will have you up on the dancefloor. As midnight approaches, raise another glass of bubbly to welcome the New Year, before counting down together in a warm and welcoming atmosphere.

With great food, a friendly setting and a celebratory yet relaxed vibe, Dale Hill is the ideal place to see in the New Year with family and friends.

Package includes:

Glass of bubbly on arrival | 4 Course meal | Cracker and novelties
Disco and dancing | Glass of bubbly at midnight | Fun photobooth

Arrive from 7pm to be seated at 8.30pm. Carriages at 1am.

Dress code: Smart Casual

New Year's overnight package:

Relax and stay the night, our overnight package includes tickets to the New Year's Eve Party and accommodation in a standard or superior room with a late breakfast & checkout.

£299 per room based on two people sharing

Supplemental charges for Executive and Suites available on request. Minimum numbers of 8 people per table, any parties with numbers less than this will be joined together. Suitable for guests 12 and over. For Children 12 and Over that stay in the same room as their parents a £119 per child rate will apply which will include a ticket to New Years Eve as well as accommodation and breakfast the following morning. Single supplements apply.

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Starters

Roasted Vegetable Terrine (G,Sd)
Salsa Verde & Toasted Brioche (Vegan)

Confit Chicken & Apricot Terrine
Pickled Shimeji Mushrooms, Apricot Gel & Toasted Brioche
(Mu,D,G,Sd)

Green Tea Matcha Cured Salmon
Puffed Rice, Lemon Gel, Caviar & Compressed Cucumber (F,Sd)

Sorbet

Raspberry & Prosecco Sorbet (Sd)

Mains

Beef Wellington
Served with Truffle Mash, Seasonal Vegetables & Red Wine Jus
(D,G,E,Sd)

Chicken Ballotine Stuffed with Tarragon Mousse
Dauphinoise Potatoes, Seasonal Vegetables & Red Wine Jus (D,Sd)

Mushroom & Brie Wellington (D,G,E,Sd)
Confit New Potatoes, Honey Glazed Root Vegetables & Vegetarian
Gravy (Vegan available on request)

Desserts

Passion Fruit Delice
Mango Sorbet (G,D,E,Sd)

Dark Chocolate Mousse
Aerated Chocolate & Black Cherry Foam (D,Sd)

Selection of Locally Sourced Cheeses
Kentish Blue, Baron Bigod, Ashmore Farmhouse with Grapes,
Celery, Crackers & Apricot Chutney (D,G,Sd)

Gift Vouchers Available The Perfect Christmas Presents....

SCAN HERE



Terms & Conditions

Payment & Other Conditions

- A pre-payment of £10 per person is required to secure the ticket which is non-refundable.
- A pre-payment of £50 per room is required to secure any bedroom which is non-refundable.
- The balance of the total cost of the event is required 4 weeks prior to your booking which is non-refundable.
- Cash, BACs payment, debit or credit cards may be used as payment.
- We reserve the right to release reservations which are not fully paid by the due date. Pre-payments will be retained in lieu of final payment.
- Please send all payments for the attention of the Christmas Coordinator.
- All prices include VAT at 20%. VAT receipts are available after the event on request.
- Our Christmas Parties are not suitable for children and discounts are not offered for guests under the age of 18.
- We would advise all our guests to take out event insurance for your own protection.
- In the unfortunate event of cancellation of your Christmas party date by Dale Hill we reserve the right to offer an alternative date. In the event of the alternative date not being suitable, all pre-payments made will be returned within 28 days without further claim against Dale Hill.

Allergen Information

We cannot guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens.

(P) Peanuts | (D) Dairy | (L) Lupin | (Mol) Molluscs | (Se) Sesame Seeds | (N) Nuts | (S) Soya | (F) Fish | (Mu) Mustard | (G) Gluten | (E) Eggs | (Crus) Crustaceans
(Ce) Celery | (Sul) Sulphur Dioxide

- Crustaceans are aquatic animals with jointed legs and a hard shell e.g. crabs, crayfish, lobster, prawns
- Molluscs are hinged shell animals such as clams, mussels, oysters and scallops

Please inform our Christmas Coordinator of any special dietary requirements at least 4 weeks prior to the event.

Dale Hill Hotel & Golf Club

Ticehurst, Wadhurst, East Sussex, TN5 7DQ

T. 01580 200112 | E. christmas@dalehill.co.uk | W. dalehill.co.uk

Full terms and conditions available on request

Wishing you a magical Christmas filled with joy, laughter and good cheer, from all of us at Dale Hill



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