



LONDON CHIGWELL
PRINCE REGENT
HOTEL

A space to be
Merry
AND CELEBRATED

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PLEASE NOTE THAT MENU ITEMS ARE SUBJECT CHANGE DUE TO SUPPLIER AVAILABILITY

(V) THESE DISHES ARE SUITABLE FOR A VEGETARIAN DIET

(VG) THESE DISHES ARE SUITABLE FOR A VEGAN DIET

(NGCI) THESE DISHES ARE PRODUCED USING NON-GLUTEN CONTAINING INGREDIENTS

(DF) THESE DISHES ARE DAIRY FREE



DATES THROUGHOUT DECEMBER

Christmas Party Nights

CELEBRATE WITH A CHRISTMAS PARTY
FULL OF MOMENTS TO REMEMBER

Enjoy sparkling drinks, delicious food and great entertainment in a beautifully dressed party space. Then take to the dance floor and celebrate into the early hours with our resident DJ.

FROM

£59.00

PER PERSON

Menu

STARTERS

Roast winter vegetable soup, herb oil
(vg & ngci)

Chicken, redcurrant & brandy parfait,
autumn fruit chutney, ciabatta croutes

Salmon, coconut & lemongrass fishcake,
sweet chili mayo

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

MAIN COURSE

Traditional roast turkey breast, sage &
onion stuffing balls, pigs in blankets,
roast potatoes and pan gravy, roast
parsnips & carrots and brussels sprouts.

Baked salmon supreme, parmesan &
almond crumb, tomato & mascarpone
sauce, gratin potato, carrots & fine
green beans (ngci)

Carrot, mushroom, spinach & sunflower
seed pastry parcel, carrot, orange &
ginger spiced marmalade, sea salt roast
potatoes, roast parsnips & carrots and
brussels sprouts (Vg)

DESSERTS

Traditional Christmas pudding
with brandy sauce (v)

Baked cinnamon swirl cheesecake,
orange & cinnamon spiced berries
(vg & ngci)

Chocolate, honeycomb & toffee
tart, Bailey's caramel sauce

PROGRAM

7.00pm - 7.30pm
Welcome drinks

7.30pm
Three-course festive meal
Resident DJ and Disco

12.30am
Carriages

DATES THROUGHOUT NOVEMBER & DECEMBER

Festive Lunch

GATHER FRIENDS, FAMILY OR COLLEAGUES AND ENJOY A RELAXED, JOYFUL FESTIVE LUNCH FILLED WITH GREAT FOOD AND GOOD COMPANY.

Set in relaxed surroundings, we take care of every details from start to finish, so you can relax, unwind and enjoy every moment of your festive celebrations with those who matter most.

FROM

£35.00

PER PERSON

Menu

STARTERS

Roast winter vegetable soup, herb oil
(vg & ngci)

Chicken, redcurrant & brandy parfait,
autumn fruit chutney, ciabatta croutes

Salmon, coconut & lemongrass fishcake,
sweet chili mayo

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

DESSERTS

Traditional Christmas pudding
with brandy sauce (v)

Baked cinnamon swirl cheesecake,
orange & cinnamon spiced berries
(vg & ngci)

Chocolate, honeycomb & toffee
tart, Bailey's caramel sauce

MAIN COURSE

Traditional roast turkey breast, sage &
onion stuffing balls, pigs in blankets,
roast potatoes and pan gravy, roast
parsnips & carrots and brussels sprouts.

Baked salmon supreme, parmesan &
almond crumb, tomato & mascarpone
sauce, gratin potato, carrots & fine
green beans (ngci)

Carrot, mushroom, spinach & sunflower
seed pastry parcel, carrot, orange &
ginger spiced marmalade, sea salt roast
potatoes, roast parsnips & carrots and
brussels sprouts (Vg)

DATES THROUGHOUT DECEMBER

Festive Afternoon Tea

INDULGE IN A FESTIVE AFTERNOON TEA FILLED WITH SEASONAL TREATS, WARM FLAVOURS AND TIME TO RELAX AND BE MERRY TOGETHER.

Enjoy a selection of delicious finger sandwiches, warm scones with clotted cream, and your choice of tea or coffee, all finished with a festive cracker. A truly indulgent treat to celebrate the season.

FROM

£25.00

PER PERSON

Menu

A selection of finger
sandwiches

XXXXX

Warmed fruit scones served
with clotted cream and
preserves

XXXXX

Individual, mini cakes

XXXXX

Tea, coffee and Mince pies

XXXXX

Glass of Prosecco



FRIDAY 25TH DECEMBER

Christmas Day Lunch

MAKE YOUR CHRISTMAS DAY TRULY MERRY AND BRIGHT AS WE TAKE CARE OF EVERY DETAIL, SO YOU CAN SIT BACK, RELAX AND ENJOY A WONDERFULLY SPECIAL CELEBRATION.

Enjoy the company of family and friends while we create a joyful atmosphere, with a delicious five course menu filled with festive favourites and wines carefully chosen to complement each dish.

Begin your celebration with a glass of Kir Royale and canapés on arrival, followed by a complimentary glass of wine with lunch, with unlimited soft drinks for children.

FROM

£89.00

PER PERSON

FROM

£40.00

CHILDREN

3 TO 12

FROM

FREE

CHILDREN

UNDER 3

Menu

Starters

Roasted winter vegetable
soup(vg & ngci)

Chicken, redcurrant & brandy
parfait, fig & ginger chutney,
ciabatta croutes

Bruschetta of mozzarella,
tomato, aubergine & peppers,
basil pesto dressing (v)

Main Course

Traditional roast turkey breast,
sage & onion stuffing balls, pigs
in blankets, roast potatoes and
pan gravy, roast parsnips &
carrots and brussels sprouts

Baked salmon supreme, lobster
sauce, gratin potato, carrots &
fine green beans (ngci)

Butternut squash & lentil filo parcel,
cumin spiced gravy, roast potatoes,
parsnips & carrots and brussels
sprouts (vg)

Desserts

Traditional Christmas pudding with
brandy sauce (v)

Baked cinnamon swirl cheesecake,
orange & cinnamon spiced berries (vg
& ngci)

Banoffee pie, chocolate shavings &
caramel sauce (v)

Tea or coffee & Mince Pie
Program

12.00pm-12.30pm

Welcome drinks

12.30pm - 4.00pm

Three course festive meal
Resident Dj and Disco

Terms and Conditions

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/debit card or bank transfer (Please note one payment 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 apologies 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 Day lunch bookings

1. Christmas Day Lunch booking, a non-refundable deposit of 20% per person is required when making the reservation and the balance is due no later than 1st December 2026.
2. A booking is not confirmed until the deposit has been received.
3. All prices include VAT at 20%.
4. All details in this brochure are correct at the time of going to press but may be subject to alteration without prior notice.
5. We do not accept children under 18 years old for our New Years Eve Gala Dinner.
6. 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.
7. 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.

Please note the hotels no longer accept cheque payments

CONTACT US FOR BOOKING AND
MORE INFORMATION
WE LOOK FORWARD TO
WELCOMING YOU!

London Chigwell Prince Regent Hotel

Tel: 0208 505 99 66 or email:
speialevents@chigwellprinceregent.co.uk

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For terms and conditions please visit lghm.com/terms