



# Festive

SEASON 2026

The Birch Hotel, Haywards Heath

Celebrate the most wonderful time of the year  
with delicious dining, sparkling entertainment,  
and warm hospitality.

We look forward to  
welcoming you



## Our Christmas Programme

Festive Lunches  
Festive Afternoon Teas  
Festive Party Nights  
Christmas Eve Lunch  
Christmas Day Lunch  
New Years Eve Dinner & Dance

FOR ALL EVENTS IN THE BROCHURE BOOKING IS REQUIRED  
[Please Click here to book](#)

Please see the Terms and Conditions page at the back of the brochure.

We cater to all dietary requirements, please contact our Christmas Co-Ordinator for more information.

E: [events@birchhotel.co.uk](mailto:events@birchhotel.co.uk) T: 01444 447165

ALLERGIES AND INTOLERANCES - FISH DISHES MAY CONTAIN BONES, AND SOME DISHES MAY CONTAIN NUTS.  
PLEASE INFORM US OF ANY FOOD ALLERGIES OR INTOLERANCES OR IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS



# Festive Lunches

Monday – Friday & Sunday

30th November – 20th December 2026 | 12:00pm – 2:30pm | A choice of Two or Three Courses

Adults

Two Courses – £29.50  
Three Courses – £34.50

Children upto 10 years

Two Courses – £22.00  
Three Courses – £26.00

## Booking Information:

A signed booking form is required to accept our terms and conditions.

A £10.00 non-refundable deposit per person is required at the time of booking.

Final balance and menu choices are due one month prior to arrival. All prices include VAT at the current rate.

# Festive Lunch



## Starters

### **Broccoli & Stilton Soup (VE)**

*Served with a crusty bread roll*

### **Chicken Liver Pâté**

*Caramelised red onion chutney, dressed salad & toasted sourdough*

### **Rainbow Beetroot Carpaccio (VE)**

*Dressed salad, carpaccio dressing & toasted sourdough*

---

## Mains

### **Traditional Roast Turkey**

*Roast potatoes, braised red cabbage, pigs in blankets, sage & onion stuffing, seasonal vegetables, turkey gravy*

### **Pan-Fried Sea Bass**

*Sautéed new potatoes, seasonal vegetables & salsa verde*

### **Risotto Verde (VE)**

*Broad beans, spinach, peas, tender stem broccoli & herb oil*

---

## Desserts

### **Traditional Christmas Pudding**

*Brandy custard*

### **White Chocolate Panna Cotta**

*Forest fruit compôte & shortbread (GF, DF)*

### **Apple & Forest Fruit Crumble**

*Custard & vegan vanilla ice cream*





# Festive Afternoon Tea

Monday – Friday & Sunday

30th November – 20th December 2026 | 2:30pm – 5:00pm

Enjoy delicate finger sandwiches, freshly baked scones, festive treats.

|        |        |
|--------|--------|
| Adults | £29.50 |
|--------|--------|

|                        |        |
|------------------------|--------|
| Children upto 10 years | £23.50 |
|------------------------|--------|

## Booking Information:

A signed booking form is required to accept our terms and conditions.

A £10.00 non-refundable deposit per person is required at the time of booking.

Final balance are due one month prior to arrival. All prices include VAT at the current rate

# Festive Afternoon Tea



## **Finger Sandwiches on White & Wholemeal Bread**

*Smoked Salmon, Cream Cheese & Cucumber*

*Egg Mayonnaise*

*Ham & Mustard*

*Red Pepper Hummus (Vegan & Vegetarian)*

## **Scones & Cakes**

*Warm Fruit Scones with Clotted Cream & Strawberry Preserves*

*Traditional Christmas Cake*

*Mini White Chocolate Panna Cotta*

*Lemon Drizzle Cake*

*Macaroons*

## **Beverages**

*Great selection of Twinings teas*

*Quality Coffee*



## **Childrens Afternoon Tea**

### **Finger Sandwiches**

*Ham & Cheese*

### **Scones & Cakes**

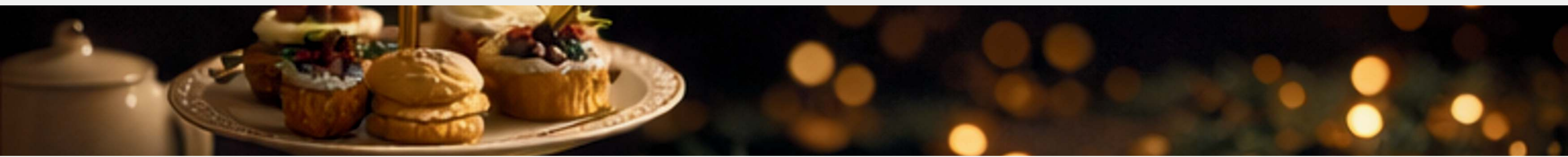
*Warm Fruit Scones with Clotted Cream & Strawberry Preserve*

*Lemon Drizzle Cake*

*Strawberry Jam or Strawberry Preserve topped with Whipped Cream*

### **Beverages**

*Soft Drink of your choice*





# Festive Party Nights

7pm - Midnight | Over 18s only | Seating arrangements at the hotel's discretion.  
Add accommodation (Bed & Breakfast) | Single occupancy: +£59 | Double occupancy: +£84

Dress to impress and dance the night away! Enjoy a delicious festive meal, music, and lively entertainment.

|                  |                        |                   |                        |                   |
|------------------|------------------------|-------------------|------------------------|-------------------|
| Dates & Pricing: | Friday 27th November   | £49.00 per person | Friday 11th December   | £55.00 per person |
|                  | Saturday 28th November | £49.00 per person | Saturday 12th December | £55.00 per person |
|                  | Saturday 5th December  | £55.00 per person | Thursday 17th December | £55.00 per person |
|                  | Thursday 10th December | £55.00 per person | Friday 18th December   | £55.00 per person |
|                  |                        |                   | Saturday 19th December | £55.00 per person |

Booking Information:  
A signed booking form is required to accept our terms and conditions.  
A £15.00 non-refundable deposit per person is required at the time of booking.  
Final balance and menu choices are due one month prior to arrival. All prices include VAT at the current rate

# Festive Party Nights



## Starters

### **Soup of the Day (VE)**

*Stilton & broccoli soup, served with a crusty bread roll*

### **Hendricks Salmon Gravlax**

*Chive crème fraîche, dressed salad & crostini*

### **Chicken Liver Pâté**

*Caramelised red onion chutney, dressed leaves & toasted sourdough*

### **Rainbow Beetroot Carpaccio (VE)**

*Dressed salad, carpaccio dressing & toasted sourdough*

## Mains

### **Slow Braised Feather Blade of Beef**

*Roast potatoes, braised red cabbage, Yorkshire pudding, seasonal vegetables, red wine jus*

### **Traditional Roast Turkey**

*Roast potatoes, braised red cabbage, pigs in blankets, sage & onion stuffing, seasonal vegetables, rich gravy*

### **Pan-Fried Sea Bass**

*Sautéed new potatoes, seasonal vegetables & salsa verde*

### **Risotto Verde (VE)**

*Broad beans, spinach, peas, tender stem broccoli & herb oil*

## Desserts

### **Traditional Christmas Pudding**

*Brandy custard*

### **White Chocolate Panna Cotta**

*Forest fruit compôte & shortbread (GF, DF)*

### **Apple & Forest Fruit Crumble**

*Custard & vegan vanilla ice cream*





# Christmas Eve

Accommodation (Bed & Breakfast) | Single occupancy: £59 | Double occupancy: £84

24th December 2026 | Serving from 12:00pm – 2:30pm | A choice of Two or Three Courses

## Adults

Two Courses – £29.50  
Three Courses – £34.50

## Children upto 10 years

Two Courses – £22.00  
Three Courses – £26.00

### Booking Information:

A signed booking form is required to accept our terms and conditions.

A £15.00 non-refundable deposit per person is required at the time of booking.

Final balance and menu choices are due one month prior to arrival. All prices include VAT at the current rate



# Christmas Eve Menu

## Starters

**Soup of the Day (VE)**

*Stilton & broccoli soup, served with a crusty bread roll*

**Hendricks Salmon Gravlax**

*Chive crème fraîche, dressed salad & crostini*

**Chicken Liver Pâté**

*Caramelised red onion chutney, dressed leaves & toasted sourdough*

**Rainbow Beetroot Carpaccio (VE)**

*Dressed salad, carpaccio dressing & toasted sourdough*



## Mains

**Slow Braised Feather Blade of Beef**

*Roast potatoes, braised red cabbage, yorkshire pudding, seasonal vegetables, red wine jus*

**Traditional Roast Turkey**

*Roast potatoes, braised red cabbage, pigs in blankets, sage & onion stuffing, seasonal vegetables, rich gravy*

**Pan-Fried Sea Bass**

*Sautéed new potatoes, seasonal vegetables & salsa verde*

**Risotto Verde (VE)**

*Broad beans, spinach, peas, tender stem broccoli & herb oil*



## Desserts

**Traditional Christmas Pudding**

*Brandy custard*

**White Chocolate Panna Cotta**

*Forest fruit compôte & shortbread (GF, DF)*

**Apple & Forest Fruit Crumble**

*Custard & vegan vanilla ice cream*





# Christmas Day

Start Christmas Day with a glass of Prosecco on arrival (orange juice for children) and indulge in a festive feast.

25th December 2026 | Arrival from 12:00pm | Lunch served at 12:30pm

|        |        |
|--------|--------|
| Adults | £89.00 |
|--------|--------|

|                        |        |
|------------------------|--------|
| Children upto 10 years | £50.00 |
|------------------------|--------|

## Booking Information:

A signed booking form is required to accept our terms and conditions.

A £15.00 non-refundable deposit per person is required at the time of booking.

Final balance and menu choices are due one month prior to arrival. All prices include VAT at the current rate

# Christmas Day Lunch



## Starters

### **Soup of the Day (V)**

*Butternut squash soup, served with a bread roll*

### **Hendricks Salmon Gravlax**

*Chive crème fraîche, dressed salad & crostini*

### **Ham Hock Terrine**

*Piccalilli, salad, honey wholegrain dressing & grilled sourdough*

### **Rainbow Beetroot Carpaccio (V)**

*Dressed salad, carpaccio dressing & toasted sourdough*

## Mains

### **Slow Braised Feather Blade of Beef**

*Roasted potatoes, braised red cabbage, seasonal vegetables, Yorkshire pudding, with red wine jus*

### **Traditional Roast Turkey**

*Roast potatoes, braised red cabbage, pigs in blankets, sage & onion stuffing, seasonal vegetables, rich gravy*

### **Pan-Fried Salmon**

*Sautéed new potatoes, seasonal vegetables & salsa verde*

### **Vegan Wellington (V)**

*Roasted potatoes, seasoned vegetables Yorkshire pudding, sage & onion stuffing, with vegetable gravy*

## Desserts

### **Traditional Christmas Pudding**

*Brandy custard*

### **Vanilla Crème Brûlée**

*Served with forest fruit compôte & shortbread (GF, DF)*

### **Apple & Forest Fruit Crumble**

*Custard & vegan vanilla ice cream*

### **Home-Baked Sticky Toffee Pudding**

*Butterscotch & salted caramel ice cream*





# New Year's Eve Four-Course Dinner Dance

Celebrate in style and welcome 2027 with a sparkling glass of Prosecco at midnight.  
Accommodation (Bed & Breakfast) | Single occupancy: £75 | Double occupancy: £85

31st December 2026 | Arrival: 7:00pm | Dinner Served: 8:00pm | Carriages 01:00am

|                |        |
|----------------|--------|
| Dinner & Dance | £89.00 |
|----------------|--------|

## Booking Information:

A signed booking form is required to accept our terms and conditions.

A £25.00 non-refundable deposit per person is required at the time of booking.

Final balance and menu choices are due one month prior to arrival. All prices include VAT at the current rate

# New Year's Eve Four-Course Dinner

## Starters

### **Leek & potato soup (VE)**

*Served with a bread roll*

### **Hendricks Salmon Mousse**

*Chive crème fraîche, dressed salad & crostini*

### **Chicken Pâté**

*Caramelised red onion chutney, salad, honey wholegrain dressing & grilled sourdough*

### **Rainbow Beetroot Carpaccio (VE)**

*Dressed salad, carpaccio dressing & toasted sourdough*

## Mains

### **Slow Braised Feather Blade of Beef**

*Roasted potatoes, braised red cabbage, seasonal vegetables, with red wine jus*

### **Pan-Fried Sea Bass**

*Sautéed new potatoes, seasonal vegetables, roasted carrots & salsa verde*

### **Risotto Verde (Vegan)**

*Broad beans, spinach, peas, tender stem broccoli & green oil*

## Desserts

### **White Chocolate Panna Cotta**

*Forest fruit compote, vegan vanilla ice cream & shortbread (GF, DF)*

### **Eton Mess**

*Meringue, whipped cream & fresh strawberries*

### **Apple & Forest Fruit Crumble**

*Custard & vegan vanilla ice cream*

### **Sticky Toffee Pudding**

*Butterscotch & salted caramel ice cream*

### **Ice Cream Selection**

*Vegan vanilla, salted caramel, strawberry & chocolate*

## Cheese

### **A Selection of British cheese**

*Celery sticks, red grapes, chutney and biscuits*

### **Coffee or Tea**

*Served with a mince pie*



# Terms & Conditions

## Bookings

All bookings are considered provisional until you provide written confirmation and secure booking by means of payment.

Confirmation must be received within five working days. If the Hotel does not receive confirmation within this period, it reserves the right to release the unconfirmed booking and re-sell the spaces.

Numbers must be advised to the Hotel at the time of booking and should be identified in the confirmation. Final timings, menu pre-orders and any special requests must be confirmed to the hotel at least 30 days prior to booked dates.

## Payments

Non-refundable deposits are required for all events, and the booking is not confirmed until the deposit has been received. Payment of the balance is required one month prior to the date of the event. Deposits and final payments made for guests who subsequently cancel cannot be refunded and cannot be set against the amount owing in respect of the other guests that attend or against any other services provided.

## Privacy Policy

Heathland Hotels (The Birch Hotel) take the confidentiality and protection of your data very seriously, for a full version of our Privacy Policy please visit our website: [www.birchhotel.co.uk](http://www.birchhotel.co.uk) Terms and Conditions

## Amendments or Cancellations by the Hotel

Should the Hotel, for reasons beyond its control need to make any amendments to your booking, we reserve the right to offer an alternative choice of facilities. Hotel may cancel the booking: (a) If the booking might, in the opinion of the Hotel, prejudice its reputation. (b) If the client is more than 30 days in arrears of previous payments to the Hotel. (c) If the Hotel becomes aware of any alteration in the client's financial situation. (d) If the Client does not fulfil the payment conditions as detailed.

## Damage

The customer shall be liable for any damage caused to the Hotel, or any furnishings, utensils or equipment therein by the negligent or wilful act or default of the customer or any guest or employee of his and shall pay to the Hotel on demand the amount required to make good or remedy such damage, including compensation for loss of business whilst such damage is being repaired.

## Personal Property

The Hotel shall not be liable for the loss or any damage to the property of the customer or any guest suffered or incurred whilst on the Hotels premises, save insofar as the same may have been caused by the default of the Hotel, its servant or agents. In particular, it is to be noted that the cloakrooms provided for the customers and guest are not under the constant supervision of the Hotel and that any property deposited therein is left there at the sole risk of the owners





# Festive

SEASON 2026

The Birch Hotel

Lewes Road, Haywards Heath, West Sussex, RH17 7SF

T: 01444 451565

E: [events@birchhotel.co.uk](mailto:events@birchhotel.co.uk)

[www.birchhotel.co.uk](http://www.birchhotel.co.uk)