



Christmas
on the hill



RICHMOND
HILL



'Tis The Season...

Whether you pop by for a mulled wine after work, kick up your heels at a festive party, enjoy a Sunday lunch with the family, or indulge in our festive afternoon tea – we are looking forward to welcoming you.



to be jolly



Festive party nights

'Tis the season to celebrate so why not treat your team to an unforgettable night. We have two great options for you to choose from:

Joiner parties

Perfect for smaller groups of eight or more who are looking for a big party atmosphere. Join in with one of the events organised by our experienced onsite team that includes everything from elegant decorations to fine festive food and our resident DJ to encourage you onto the dancefloor. What is not to love?

Private parties

For those who are looking for exclusive use of one of our spaces, we have a range of options to choose from. We can cater for groups of 20-200 guests and our hands-on team are here to bring your vision to life whether you opt for a sit down dinner or a chic cocktail party, we have you covered.

find out more

about booking your party at Richmond Hill by calling us on **020 8940 2247** or emailing meetingsandevents@richmondhill.co.uk



Festive party menu

STARTERS

- Roasted Field mushroom, green onion, thyme butter (vg, gf)
- Oak smoked salmon, beetroot curd, horseradish, cucumber gel (gf)
- Chicken liver parfait, apple & brandy chutney, toasted brioche

MAINS

- Roast Norfolk Bronze Turkey, sage & onion stuffing, chipolatas, crispy potatoes, sprouts, glazed parsnips, carrots, cranberry gel, turkey jus
- Pan fried cod loin, herb-infused crushed potatoes, carrot, lemon & parsley sauce (gf)
- Jackfruit arancini, carrot puree, parsnip crisp, kale (vg, gf)

DESSERTS

- Apple & blackberry crumble tart, cinnamon crème anglaise (v)
- Belgium dark chocolate mousse, sour cherries (v)
- Christmas pudding, orange marmalade, custard (vg, gf)

Optional cheese board £12 supplement

A curated board of British farmhouse cheeses with water biscuits, grapes, chutney (v)

Freshly brewed tea & coffee with salted caramel fudge



PRICE PER PERSON FROM

£64 SATURDAY - WEDNESDAY

£74 THURSDAY - FRIDAY

Menus may be subject to change based on food item availability.

Festive cocktail party

CANAPES (CHOOSE 3)

Beetroot falafel bits (vg)
Goat cheese & fig tartlet (v)
Smoked salmon mousse cone
Mini lamb skewer, mint dressing
Woodland mushroom tartlet (v)
Chicken liver mousse, candied orange crostini

HOT - BUFFET OR BOWL (CHOOSE 3)

Cauliflower, butternut squash & lentils stew, parsley rice (vg)
Slow roasted pork belly, apple & cider glaze, creamy mash (gf)
Cajun marinated salmon fillet, grilled lemon, Tabbouleh
24-hour braised beef feather blade, mushroom sauce, creamy mash (gf)
Lamb shoulder tagine, coriander, apricot, Moroccan cous-cous
Tandoori marinated chicken, mint & coriander yoghurt, garlic rice (gf)
Creamy turkey breast pie, mash (gf)

DESSERTS (CHOOSE 2)

Lemon Yuzu Posset (v, gf)
Mini apple crumble tartlet (v)
Black forest chocolate mousse (v, gf)
Gingerbread macaroon (v)



FROM £72 PER PERSON

Menus may be subject to change based on food item availability.





Christmas eve dinner menu

STARTERS

Roasted chestnut & woodland mushroom soup, truffle cream, chives (vg, gf)

Poached pear & blue cheese salad, rocket, Richmond honey dressing (v)

Smoked salmon & sourdough crumpet, dill cream cheese, cucumber, Keta wild Roe

Chicken liver parfait, fig & apple chutney, port gel, toasted brioche

All served with Crusty warm artisan roll, whipped salted flavoured butter

MAINS

Butternut squash risotto, crispy parsnip, chives (v)

Herb crusted salmon, braised red cabbage, white wine sauce

Slow braised beef cheek, truffle polenta, brussels sprouts

Black garlic chicken, sweet potato mousse, snow peas, thyme jus

DESSERTS

Belgium dark chocolate mousse, glazed sour cherries, soil (v)

Apple & blackberry crumble tart, cinnamon crème anglaise (v)

Sticky toffee pudding, butterscotch sauce, vanilla ice cream (v)

Optional cheese board £12 supplement

A curated board of British farmhouse cheeses with water biscuits, grapes, chutney (v)



TWO COURSES £55

THREE COURSES £65

Menus may be subject to change based on food item availability.

Christmas day lunch menu

Welcome glass of champagne & festive amuse bouche

STARTERS

Roasted Field mushroom, green onion, thyme butter, porcini & truffle consommé (v)

Smoked duck terrine, pickled radish, blackcurrant gel, toasted brioche

Salmon gravadlax, lemon yoghurt, heritage beetroot, dill, blini

Goat cheese mousse, roasted heritage beets, toasted walnuts (v)

Served crusty warm artisan roll, whipped salted flavoured butter

MAINS

Roast Norfolk Bronze Turkey, pork & chestnut stuffing, fondant potato, charred sprouts, honey glazed heritage carrots, mulled spiced cranberry sauce, turkey jus

Pan roasted monkfish, crushed potato, fennel, Champagne sauce (gf)

Butternut squash & spinach Wellington crispy artichoke, sweet onion, watercress emulsion (v)

PRE DESSERT

Gingerbread Macaroon

DESSERTS

Traditional Christmas pudding, Bailey's crème anglaise (v, gf)

Chocolate mousse & cherry tart, clotted cream ice cream (v)

A curated board of British farmhouse cheeses with water biscuits, grapes, chutney (v)

Freshly brewed tea, coffee with luxury mince pies



£150 PER PERSON

4-12 YEARS — £60 PER PERSON

UNDER 4 YEARS — £20 PER PERSON

Menus may be subject to change based on food item availability.





Boxing day lunch menu

STARTERS

King prawn cocktail, pickled cucumber, Bloody Mary shot
Roasted butternut squash velouté, pumpkin seeds, watercress oil (vg, gf)
Ham hock & pea croquettes, winter chutney
Chicken liver parfait, fig & apple relish, toasted brioche
All served with Crusty warm artisan roll, whipped salted flavoured butter

MAINS

Our exquisite roasting joints are traditionally marinated and slow roasted overnight to perfection. Served with golden Yorkshire pudding, garlic-roasted potatoes, a medley of seasonal vegetables, velvety parsnip purée, and a lavish pour of rich gravy.

Beef striploin, horseradish sauce

Spatchcock chicken, bread sauce

Honey glazed gammon, apple cider compote

Nutty root vegetables pie, black garlic gravy (vg, gf)

DESSERTS

Chocolate trifle, winter berries, salted caramel ganache (v)

Zingy lemon tart, clotted cream ice cream (v)

Sticky toffee pudding, butterscotch sauce, vanilla ice cream (v)

Optional cheese board £12 supplement

A curated board of British farmhouse cheeses with water biscuits, grapes, chutney (v)



TWO COURSES £55

THREE COURSES £65

Menus may be subject to change based on food item availability.

Your festive stay

Make this Christmas truly special
with a festive stay at Richmond Hill Hotel,
London's gateway to nature.

'TWAS THE NIGHT BEFORE CHRISTMAS

Settle in for two cosy nights on Christmas Eve and Christmas Day,
complete with a delicious dinner on arrival and an unforgettable
Christmas Day lunch.

Wake up to a hearty breakfast each morning,
enjoy complimentary parking,
and soak up the festive charm of Richmond.

KEEP THE FESTIVITIES GOING

Want to extend the celebrations? Stay an extra night for Boxing Day
and indulge in a delightful seasonal lunch at 144 On The Hill.

Experience warmth, indulgence, and the magic of Christmas,
all atop Richmond Hill, surrounded by nature's winter beauty.



book your stay

about booking your festive stay at Richmond Hill
by calling us on **020 8940 2247** or emailing
meetingsandevents@richmondhill.co.uk



NEW YEAR'S EVE

Ballroom Celebration

The chance to celebrate in a room as spectacular as it sounds. This is your opportunity to enjoy some sumptuous food followed by dancing the night away before toasting the new year.

find out more

about booking your New Year's Eve at Richmond Hill
by calling us on **020 8940 2247** or emailing
meetingsandevents@richmondhill.co.uk

NYE Menu

Selection of chef's canapes & glass of Champagne

STARTERS

Wasabi marinated oyster mushrooms, roasted artichoke, miso consommé (vg)
Wild boar pate, plum & brandy gel, autumn chutney, toasted brioche.
King prawn & salmon, compressed melon, citrus fennel (gf)

MAINS

Surry farm Beef fillet, crispy ox cheek, pommes anna, maple carrots,
savoy cabbage, whisky reduction
Pan fried cod loin, herby crushed potatoes, broccoli, braised chicory,
lemon & parsley sauce (gf)
Butternut squash & spinach Wellington, crispy artichoke,
Roscoff onion, watercress emulsion (vg)

DESSERTS

Raspberry & white chocolate marquise, almond sponge, broken meringue (v)
Chocolate trifle, winter berries, salted caramel ganache (v)
Lemon Meringue tart, with fresh cream (v)

Freshly brewed tea, coffee with chocolate truffles

Optional cheese board £12 supplement

A curated board of British farmhouse cheeses with water biscuits, grapes, chutney (v)
Midnight champagne



£160 PER PERSON

Menus may be subject to change based on food item availability.

Enhance your event

Why not sprinkle an extra bit of magic on your event this festive season with one of the following:

Canapés – Start the party off with a selection of delicious seasonal canapes

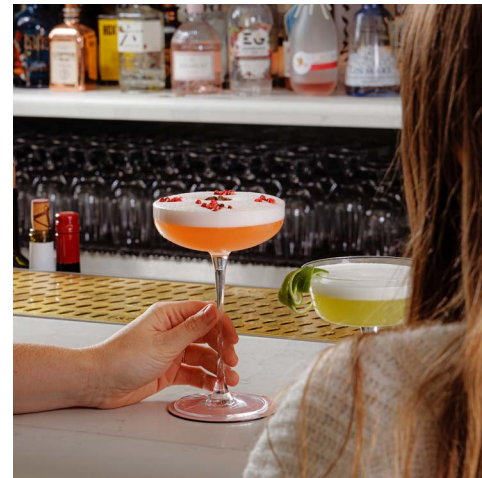
Cocktail reception – An expertly crafted cocktail is the chicest way to get everyone in the festive spirit

Table drinks – Upgrade to a bottle of wine per person or add on beer or soft drinks for your guests

Entertainment – We have brilliant, recommended suppliers for any kind of entertainment from DJs and bands to casino tables and photo booths... the options are endless

make memories

These are just some examples of how we can tailor your event, chat to our experienced team to find out more by emailing meetingsandevents@richmondhill.co.uk or calling us on 020 8940 2247





Festive menus



FESTIVE SUNDAY LUNCHES

What better way to get into the spirit of the season than joining us for a delicious roast, served with live music.

FESTIVE AFTERNOON TEA

This perfect pre-Christmas treat is served daily in our restaurant. Including a warming glass of mulled wine or a crisp flute of champagne, a selection of hand-cut sandwiches with seasonal fillings, freshly baked scones served with clotted cream and winter berry jam.

WINTER WONDERLOUNGE

Be sure to snuggle up on our outdoor dining terrace this winter and share a fondue with a loved one. With ample blankets, hot water bottles and heaters, it's a cosy experience

book your table

by calling our restaurant on **020 8940 2247**
or go online and visit **144onthehill.co.uk**

Looking for the perfect gift?

Treat your loved one this year to a Richmond Hill monetary gift voucher which they can use on either a delicious meal in our restaurant 144 On The Hill, or towards an unforgettable stay in our Georgian haven atop the hill in London's greenest borough.

Or opt for our luxury gift experiences including:

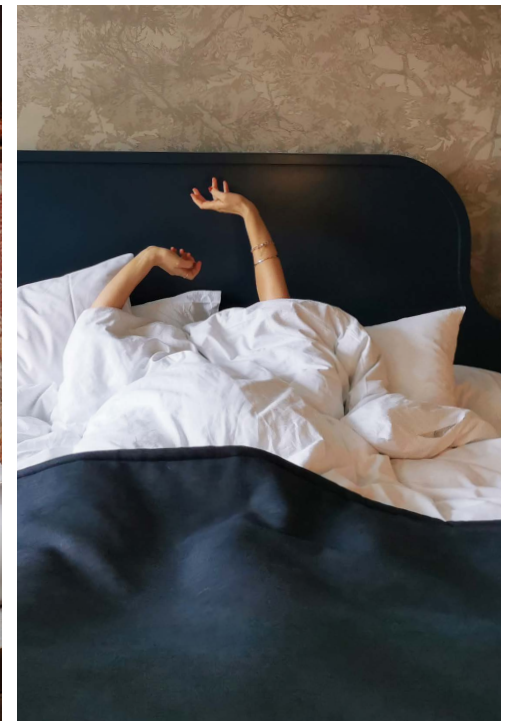
- Afternoon Tea
- Gin Flight
- Sunday Roast

There really is a choice for everyone.



Gift vouchers can be purchased directly at the hotel reception or via our website richmondhill-hotel.co.uk

All those purchased at the hotel or sent via post come presented in a luxury gift wallet.



MISCELLANEOUS CHARGES & CONDITIONS

Please note some of our dishes may contain nuts, nut traces, dairy products, yeast, maize, eggs and other standard additives. If you have a food allergy and/or an intolerance and want to know the ingredients in any of our menus provided please notify us upon booking, so that we can arrange with the Chef for a suitable alternative.

All charges stated in the brochure are inclusive of VAT at the prevailing rate and are therefore subject to alterations should the rate change.

Whilst we have no intention of doing so, Richmond Hill reserves the right to make alterations without prior notice for reasons beyond our control. Richmond Hill reserves the right to withdraw a date from sale due to lack of uptake/numbers booked. In this instance we will endeavour to offer an alternative, subject to availability, or refund deposits made.

FESTIVE PARTY NIGHTS AND NEW YEAR'S EVE CELEBRATION

1. Verbal bookings will be treated as provisional and will be held for a maximum of 7 days pending receipt of written confirmation and the appropriate deposit.

2. Deposits and pre-payment are required for the featured events in this brochure. When booking Festive or New Year events a non-refundable deposit of £20.00 per person is required at the time of booking. The balance of payment must be made 1 month prior to the event. Full payment is required when booking after 1st November 2025.

3. Payment can be made by credit card or by bank transfer (made payable to the hotel).

4. The deposit for pre-ordered wine and beverages is 50% of the total cost, with the balance of payment to be made 10 days prior to your event.

5. Deposits and pre payments are non refundable. If numbers in the party are reduced, deposits cannot be used for any balance of payment.

6. All additional charges incurred during your evening must be settled prior to departure.

7. All menu choices must be received up to 10 days prior to the date of your event.

8. Our party nights and the New Year's Eve ballroom celebration are not open to under 18s.

9. Tables for the The New Year's Eve ballroom celebration are for a minimum of eight people. If your booking is for less than this you may be merged with other guests on the night.

NEW YEAR'S EVE RESIDENTIAL CELEBRATION

1. Accommodation prices are per person and based on two adults sharing a Georgian Cosy double or Hill Collection double room and attending the New Year's Eve Ballroom dinner dance. Upgrade charges will apply for all other room types.

2. A non-refundable deposit of £100 per adult is required at time of booking. Full payment will be required by 1st December 2025.

3. Full pre-payment at time of booking if you place your booking after 1st December 2025.

4. Deposits and pre payments are non refundable or transferable. We recommend that you check your cover with your travel insurer.



Bedecked with the seasons



Richmond Hill Hotel
144-150 Richmond Hill
Richmond-upon-Thames
Surrey TW10 6RW

Telephone

+44 (0) 208 940 2247

Email

meetingsandevents@richmondhill.co.uk

richmondhill-hotel.co.uk

