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PUT THE SPARKLE BACK INTO CHRISTMAS BY  
CELEBRATING AT THE PICTURESQUE SETTING OF  
WARREN HOUSE HOTEL.

Whether you are looking to hold a private lunch, an evening party or to join one of our fantastic shared party nights - perfect for smaller groups!

We have something to suit everyone!

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# JOINER PARTY NIGHTS

November 2023: 23th, 24th, 25th & 30th

December 2023: 1st, 2nd, 7th, 8th, 9th, 14th, 15th, 16th, 21st, 22nd & 23rd

January 2024: 4th, 5th, 6th, 11th, 12th & 13th

Arrival from 7 PM | Dinner served at 7.30 PM | Bar & Disco | Festive Novelties  
Price Includes a glass of Prosecco on Arrival

## Starters

### 'B & B' Beetroot & Bulgur Bowl

*Pickled beetroot, bulgur rice, cherry tomato, cucumber, seasonal leaves and honey (VG, G, M)*

### Wild Mushroom & Liver Terrine

*Caramelised peach, rustic brioche croutons and balsamic aged reduction (C, E, G, M)*

### Salt Baked Celeriac Soup

*Chestnut crumble and white truffle (C, D, N)*

## Main Courses

### Honey Mustard Marinated Turkey

*Roasted winter vegetables: potatoes, carrots, parsnips, Brussels sprouts, Yorkshire pudding and gravy (C, D, E, G, M)*

### Baked Sea Bream

*Crushed dill potatoes, honey glazed carrots, lemon and caper beurre blanc (D, F, S)*

### Festive Homemade Nut Roast

*Chestnuts, walnuts, cashew & cranberry, roasted winter vegetables; potatoes, carrots, parsnips, Brussels sprouts, Yorkshire pudding and gravy (C, D, E, G, M, N)*

## Desserts

### Classic Christmas Pudding

*Brandy sauce served with glazed cherries (D)*

### Orange & Chocolate Tart

*Fruit compôte and Belgium chocolate crumble (N)*

### Oreo & Chocolate Cheesecake

*Ganache drizzle and cherry compôte (D, E, G)*

### Mince Pies & Tea or Coffee

*From* £65 *Per Adult*

£10 per person deposit required | Full payment by 30 days prior

1

Book now to avoid disappointment on 0208 547 1777 | [events@warrenhouse.com](mailto:events@warrenhouse.com) | T&Cs Apply.

D - Dairy | F - Fish | G - Gluten | E - Egg | N - Nut | S - Sulphite | M - Mustard | C - Celery | VG - Vegan | GF - Gluten Free

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## PRIVATE PARTY NIGHT PACKAGES

We have got everything you need to make sure your colleagues, friends and family have a memorable celebration this Christmas!

Bar | Background Music | Festive Novelties

*Gold*

- ❄️ Glass of Champagne on Arrival
- ❄️ 3 Course Meal
- ❄️ Half a bottle of wine with meal

£75  
Per Adult

*Platinum*

- ❄️ 2 Glasses of Champagne on Arrival
- ❄️ 3 Canapés
- ❄️ 3 Course Meal
- ❄️ Half a bottle of wine with meal

£95  
Per Adult

Complimentary crackers for all packages.

For menu options please view Private Party Night Menu on Page 3.

VIEW ADDITIONAL FESTIVE SPECIALS:

Please Click or Scan the QR code

Private Party Night Packages available upon request & subject to availability  
25% Non-refundable deposit required to confirm booking  
Private room hire is additional £ - Please speak with events team for price  
Full Payment is required four weeks prior to your event

Minimum numbers apply

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## PRIVATE PARTY MENU

To view package options please see page 2 of this brochure.

### Starters

#### **'B & B' Beetroot & Bulgur Bowl**

*Pickled beetroot, bulgur rice, cherry tomato, cucumber, seasonal leaves and honey (VG, G, M)*

#### **Wild Mushroom & Liver Terrine**

*Caramelised peach, rustic brioche croutons and balsamic aged reduction (C, E, G, M)*

#### **Salt Baked Celeriac Soup**

*Chestnut crumble and white truffle (C, D, N)*

### Main Courses

#### **Honey Mustard Marinated Turkey**

*Roasted winter vegetables: potatoes, carrots, parsnips, Brussels sprouts, Yorkshire pudding and gravy (C, D, E, G, M)*

#### **Baked Sea Bream**

*Crushed dill potatoes, honey glazed carrots, lemon and caper beurre blanc (D, F, S)*

#### **Festive Homemade Nut Roast**

*Chestnuts, walnuts, cashew & cranberry, roasted winter vegetables; potatoes, carrots, parsnips, Brussels sprouts, Yorkshire pudding and gravy (C, D, E, G, M, N)*

### Desserts

#### **Classic Christmas Pudding**

*Brandy sauce served with glazed cherries (D)*

#### **Orange & Chocolate Tart**

*Fruit compôte and Belgium chocolate crumble (N)*

#### **Oreo & Chocolate Cheesecake**

*Ganache drizzle and cherry compôte (D, E, G)*

#### **Mince Pies & Tea or Coffee**

*From* £65 *Per Adult*

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# CHRISTMAS FESTIVE LUNCH & DINNER

12:00 - 5:00pm | 5:30 - 9:00pm

Available throughout December

Invite your colleagues, friends and family to a magical Christmas lunch or dinner!

## Starters

### 'B & B' Beetroot & Bulgur Bowl

*Pickled beetroot, bulgur rice, cherry tomato, cucumber, seasonal leaves and honey (VG, G, M)*

### Wild Mushroom & Liver Terrine

*Caramelised peach, rustic brioche croutons and balsamic aged reduction (C, E, G, M)*

### Salt Baked Celeriac Soup

*Chestnut crumble and white truffle (D, C, N)*

## Main Courses

### Honey Mustard Marinated Turkey

*Roasted winter vegetables: potatoes, carrots, parsnips, Brussels sprouts, Yorkshire pudding and gravy (C, D, E, G, M)*

### Baked Sea Bream

*Crushed dill potatoes, honey glazed carrots, lemon and caper beurre blanc (D, F, S)*

### Festive Homemade Nut Roast

*Chestnuts, walnuts, cashew & cranberry, roasted winter vegetables: potatoes, carrots, parsnips, Brussels sprouts, Yorkshire pudding and gravy (C, D, E, G, M, N)*

## Desserts

### Classic Christmas Pudding

*Brandy sauce served with glazed cherries (D)*

### Orange & Chocolate Tart

*Fruit compôte and Belgium chocolate crumble (N)*

### Oreo & Chocolate Cheesecake

*Ganache drizzle and cherry compôte (D, E, G)*

### Mince Pies & Tea or Coffee

*From* £49 *Per Adult*

£10 per person deposit required | Full payment by 30 days prior

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# CHRISTMAS AFTERNOON TEA

Available throughout December 12 - 5 PM

## A Selection Of Festive Finger Sandwiches

### **Roasted Bronze Turkey**

*Stuffing and cranberry (G, D)*

### **Free Range Hens Egg**

*Black truffle mayonnaise (G, D, E)*

### **Severn And Wye Smoked Salmon**

*Lemon butter cucumber and cream cheese (G, D, F)*

## A Selection of Seasonal Cakes (G, D, E, N)

### **Home-baked Scones**

*Dusted with cinnamon sugar Cornish clotted cream, strawberry jam (G, D, E)*

## A Selection of Novus Loose Teas

## Pricing

Monday - Thursday

£45

Per adult

Friday - Sunday

£50

Per adult

Pre-booking Minimum 48 hours prior.

Private room hire is additional £.

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## CHRISTMAS FONDUE

Available throughout December 12 - 5 PM

### Cheese Fondue *(D, G)*

**Truffle Shavings Offered - Please Enquire for Supplement**

Roasted Potatoes *(VG)*

Garlic Herb Croutons *(D, G)*

Sweet Potato Wedges *(VG)*

Vegetables: Broccoli, Carrots, Asparagus *(VG)*

Meats: 6 Slices of Roasted Chicken Breast, 6 Slices of Ham, 6 Slices of Pastrami *(S)*

Seafood – Stir Fried Garlic & Chilli Prawns *(F)*

### Chocolate Fondue *(D, S)*

Marshmallow *(E, G, S)*

Strawberries *(VG)*

Grilled Fruits: Peach and Pineapple *(VG)*

Pretzel *(D, E, G, S)*

Sweet Crackers *(D, E, G, S)*

Pistachio Biscotti *(D, E, G, N, S)*

Dried Fruits, Figs & Apricots *(VG)*

£70

For 2 Guests

Minimum 2 guests

Pre-booking Minimum 48 hours prior.

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# CHRISTMAS DAY MENU

Private Room Hire Available for Intimate gatherings

25th December: 12:00 - 5:00pm

On Arrival: 1 glass of Prosecco **or** Soft Drink

During Meal: 1 glass of Wine **or** Soft Drink

## Pre-Starters

**Rustic Bread Basket for sharing** (G, S)

## Starters

### Chicory & Pear Salad

*Chicory leaves, pear, walnuts, cherry tomato, seasonal leaves, blue cheese and honey mustard dressing*  
(D, M, N, S)

### Smoked Salmon Roulade

*Beetroot & horseradish, Bramley apple and celeriac remoulade, frisse leaves and dollop of caviar*  
(D, E, F)

### Mushroom & Liver Terrine

*Caramelised peach and rustic brioche croutons*  
(D, E, G, M)

### Winter Mulligatawny Soup

*Winter spiced soup with carrots, potatoes lentils, ginger and seasoning* (C, G)

## Main Courses

### Traditional Turkey Bronze

*Served with winter vegetables, chestnut & sage croquettes, roasted potatoes, pig in blankets drizzled with gravy, cranberry sauce and Yorkshire pudding* (C, D, E, G, M)

### Festive Homemade Nut Roast

*Chestnuts, walnuts, cashew & cranberry, roasted winter vegetables; potatoes, carrots, parsnips, Brussels, Yorkshire pudding and gravy* (D, E, G, M, N)

### Pan Seared Sea Bream

*Dauphinoise, honey mustard roasted carrots and parsnips, caviar and saffron butter sauce* (D, E, F, M)

## Desserts

### Pecan Pie

*Butterscotch sauce and Cornish clotted vanilla cream*  
(D, E, G, N)

### Cheese Board

*Brie, mature cheddar and blue cheese* (C, D, G, N)

### Rhubarb & Ginger Tart

*Fudge sauce and ginger tuile*  
(D, E, G, N)

### Christmas Pudding

*Brandy sauce and glazed cherries* (GF)

£135

Per Adult

£65

Per Child (under 12 years old)

£10 per person non-refundable deposit required | Full payment by 1st December 2023

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# BOXING DAY MENU

26th December: 12:00 Onwards

Relax with your family and friends over a three course post-festive lunch.

Choose between a Bloody Mary or Soft Drink on arrival

## Starters

### Bubble & Squeak

*Carrots, potato, leeks, peas, greens, poached egg and cayenne hollandaise (D, E, G)*

### Wild Mushroom & Liver Terrine

*Caramelised peach, rustic brioche croutons and aged balsamic reduction (C, E, G, S)*

### Severn & Wye Smoked Salmon

*Beetroot & horseradish cream, celeriac remoulade and frisse leaves (D, F, M, S)*

## Main Courses

### Traditional Turkey Bronze

*Served with winter vegetables, chestnut & sage croquettes, roasted potatoes, pig in blankets drizzled with gravy, cranberry sauce and Yorkshire pudding (C, D, E, G, M)*

### Festive Loaded Homemade Nut Roast

*Chestnuts, walnuts, cashew & cranberry, roasted winter vegetables; potatoes, carrots, parsnips, Brussels, Yorkshire pudding and gravy (D, E, G, M, N)*

### Pan Seared Sea Bream

*Dauphinoise, honey mustard roasted carrots and parsnips, caviar and saffron butter sauce (D, E, F, M)*

## Desserts

### Pecan Pie

*Butterscotch sauce and Cornish clotted vanilla cream (D, G, N, S)*

### Tiramisu

*Biscoff crumble and Baileys crème anglaise (D, E, G)*

### Mini Cheese Platter

*Cheddar & blue cheese served with chutney and crackers (D, G, N, S)*

£65  
Per Adult

£10 per person non-refundable deposit required | Full payment by 1st December 2023

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# NEW YEAR'S EVE PARTY

31st December: 7:00PM - 1:00AM

Celebrate the new year with friends and family at Warren House Hotel!

For adult-only celebrations, join us for a fantastic time.

Families with members under 18, please reach out to our events team for further information.

3 Course Meal | DJ Entertainment | Welcome Drink  
Glass of Wine with Food | Glass of Bubbly at Midnight

## Starters

### Chicory & Pear Salad

*Chicory leaves, pear, walnuts, cherry tomato, seasonal leaves, blue cheese and honey mustard dressing*  
(D, M, N, S)

### Mushroom & Liver Terrine

*Caramelised peach and rustic brioche croutons* (D, E, G, M)

### Smoked Salmon Roulade

*Beetroot & horseradish, Bramley apple & celeriac remoulade, frisse leaves and caviar* (D, E, F)

### Winter Mulligatawny Soup

*Winter spiced soup with carrots, potatoes lentils, ginger and seasoning* (C, G)

## Main Courses

### Fricassee of Chicken Supreme

*Truffle mash, carrots, baby shallots, wild mushrooms and crème fraîche* (C, D, M, S)

### Pan Fried Sea Bream

*Seafood jambalaya, crispy kale and lemon oil* (D, F, S)

### Fillet of Beef Tenderloin

*Thyme roasted baby potato, spinach purée, duxelle of wild mushroom, parsnips and red wine jus* (D, M, S)

### Mushroom Wellington

*Roasted vegetables and gravy* (G, M, S)

## Desserts

### Cheese Board

*Brie, mature cheddar and blue cheese* (C, D, G, N)

### Pecan Pie

*Butterscotch sauce and Cornish clotted vanilla cream*  
(D, E, G, N)

### Rhubarb & Ginger Tart

*Fudge sauce and ginger tuile* (D, E, G, N)

### Christmas Pudding

*Brandy sauce and glazed cherries* (GF)

£120

Per Adult

£10 per person non-refundable deposit required | Full payment by 1st December 2022 | Pre-order required 9

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# Terms & Conditions

- ❄ Families with children under 18 are welcome to our Orangery! Please inquire directly for details.
- ❄ Groups of 7 or under may be asked to share a table with other parties.
- ❄ The size of the tables may vary according to the configuration of all groups attending and the hotel will decide on the most suitable layout for the event.
- ❄ Additional food or beverages found to be brought into the premises without prior agreement will be immediately confiscated, and an on-the-spot fine of £100 will be issued per item. Guests may be asked to leave the premises immediately.
- ❄ In the unlikely event that the hotel is obliged to cancel the function for any reason, all monies will be refunded, or an alternative date offered, without liability to the hotel.
- ❄ If you need to cancel your booking you must inform the hotel in writing. All deposits and further payments are non-refundable.
- ❄ If your booking is not confirmed with full payment 4 weeks prior to the event, the hotel reserves the right to release your booking and retain any deposit payments made.
- ❄ We regret that should your party size decrease no deposits or payments will be refunded or transferred.
- ❄ The Customer shall be responsible for any damage caused to rooms, furnishings, and equipment therein by any act, default or neglect of the customer and will be required to reimburse the full amount to make good or remedy any such damage.
- ❄ We maintain a pet-free environment. However, service animals are welcome, provided a relevant disclaimer is signed.
- ❄ If bedrooms have been pre-booked, we will hold free of charge up to 4 weeks prior to the event.
- ❄ Bedrooms are non - refundable within 2 weeks of the event.
- ❄ For Private Parties please be aware that Security Charges may apply.
- ❄ The property has a strict No-Smoking and Vaping policy. Please use the allocated smoking area.

# Contractual Agreement

By completing and signing the booking form, you agree to the following:

## AT TIME OF BOOKING

To provide a £10.00 non-refundable deposit per person.

Early bird offer (10% discount) until 31st August.

## 30 DAYS PRIOR TO EVENT

- ❄ To provide a drinks pre-order form.
- ❄ To make full final payment
- ❄ To provide any specific *dietary and allergen requirements* amongst your part.
- ❄ To complete and return the menu breakdown pre-order. Please note that Chef's choice will apply where **no** pre-order is received
- ❄ To provide any specific seating requirements and/or table plan.

On the night – *Enjoy the party!*



Warren House Hotel  
Warren Road  
Kingston Upon Thames  
KT2 7HY

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