

# SECRET GARDEN

Christmas

2023





# WITH US THIS YEAR

If you are looking for a Christmas Event that is truly unforgettable, then Secret Garden is the place for you.

Whether you're planning a Lunch, Evening Party with your Company /Team, or a Family and Friends
Afternoon Tea or Lunch.

We have a selection of menus & Event offerings to suit every occasion













The Coach House is our main Event area - and includes the main bar with sofa seating, space for live entertainment such as a band or DJ, bordered by both the Courtyard and Terrace, with outside seating and access into the Walled Gardens.

Minimum hire requirement of 30 guests (midweek) and 50 guests (weekend) with a maximum capacity of 80 guests.

This room has its own toilets, wifi, fully stocked bar and central heating for winter months.

Tastefully decorated in a County House festive style.

The Coach House includes emerald velvet sofas, rustic sideboards with succulents and plants, along with fairy lights across the ceiling beams and a feature mirror wall.









The Chapel is located within our cobbled courtyard just off the Coach House With high vaulted ceilings, chandeliers, eucalyptus wrapped wooden beams.

Decorated with a stunning a Country House festive Tree and natural woodland decorations.

Cocktail Bar\* Bluetooth speaker

Minimum hire requirement of 18 guests with a maximum capacity of 40 guests. This room has its own toilets, WIFI and is fully central heated.

The Chapel is only available for day time Events.

\* on request min spend per event









Canapes | Reception Drink on Arrival | 3 Course Sit Down Meal with Christmas Crackers £49.95 - £69.95 per person

#### Canapes

Chicken Liver Parfait | Brioche | Cranberry Chutney
Prawn Cocktail Tart
Chestnut & Sage Falafel | Red Onion Chutney (V/Vg)
Sage & Onion Secret Garden Sausage Roll

#### Starters

Secret Garden Roasted Carrot Harissa Soup | Carrot Crisps (V/VG)
Pigeon Breast | Wild Mushroom | Redcurrant | Pancetta

Deep Fried Camembert | Rocket | Walnuts | Cranberry Chutney (V)

Hot Smoked Salmon Scotch Egg | Hollandaise Sauce | Water Cress

#### Mains

Turkey Breast | Roasted Potatoes | Local Kentish Sausages Wrapped in
Bacon | Homemade Sage Stuffing | Jus
Roast Cod | Confit Tomatoes | Pesto Linguine
Roasted Pumpkin | Sage & Chestnut | Spinach | Artichoke Puree |
Sauté New Potato (V/Vg)
Slow cooked Shin of Beef | Red Wine & Mushroom Jus | Fondant Potato | Honey
Roasted Baby Carrots

#### Desserts

Traditional Christmas Pudding | Redcurrant & Cranberry Jam | Brandy Sauce
After Eight Cheesecake | Chocolate Brownie Base | Raspberry Coulis
Sticky Toffee Pudding | Spiced Caramelised Apple | Clotted Cream
Fresh Sugared Doughnut | Vanilla Ice Cream | Homemade Honeycomb (V/Vg)

All served with choice of Brandy Sauce or Double Cream





Canapes | Reception Drink on Arrival | 2 Course Carvery with Christmas Crackers | from £45.95 - £65.95 per person

#### Canapes

Chicken Liver Parfait | Brioche | Cranberry Chutney
Prawn Cocktail Tart
Chestnut & Sage Falafel | Red Onion Chutney (V/Vg)
Sage & Onion Secret Garden Sausage Roll

### Main Course - Carvery Buffet

Roast Turkey Breast | Honey & Thyme Roasted Ham | Roasted Vegetable Pithivier (V/Vg)

#### To accompany:

Roasted Potatoes | Local Kentish Sausages Wrapped in Bacon | Homemade Stuffing | Roasted Winter Vegetables | Jus

#### Dessert Buffet

Christmas Pudding | Brandy Sauce Spiced Pear Tarte Tatin | Clotted Cream Winter Berry Pavlova





Unlimited Tea & Coffee £34.95pp

+ Amuse Bouche | Glass of Champagne on Arrival | Fudge - £44.95pp

#### Savoury

Selection of Sandwiches on White, Seeded & Brown Bread: Turkey | Creamed Cranberry Sauce Brie | Red Onion Chutney | Tomato Free Range Egg Mayonnaise | Chopped Shallots | Watercress

> Secret Garden Sage & Onion Sausage Roll Cheese Straws

#### Sweet

Plain & Cranberry/Raisin Scone | Cornish Clotted Cream | Strawberry Preserve

Trifle Shot Glass | Caramelised Mincemeat Twist | Cherry & Chocolate Delice | Secret Garden Triple Chocolate Brownie







Cauliflower Gratin	£2.50pp
Brussell Sprouts   Pancetta	£2.50pp
Secret Garden Yorkshire Puddings	£1.50pp
Swede Mash	£2.00pp
Local Kentish Sausages Wrapped in Bacon	£2.50pp
Vegan Pigs in Blankets	£2.50pp

# To Drink

Mince Pie Station with Tea & Coffee	£4.00pp
Hot Chocolate Station	£3.00pp
Mixed Drinks Bucket (Beers   Wine   Quirky Soft Drinks)	£10.00рр
1/2 Bottle of Wine	£10.00рр
Upgrade Reception Drink to Cocktail	£1.50-3.00pp
Prosecco in Ice Buckets for the Table	£29.95pp







We're delighted to be considered to host your special event with us.

In order to make sure your event is run smoothly, we do have some important information below that must be read prior to booking.

## Costs

All costs are per person, but dependant on total guest numbers. Exclusive Evening Celebrations includes a DJ for the evening.

## Mistletoe - Evening Package

40-50 Guests: £69.95pp |50 - 60 Guests: £64.95pp| 60 - 70 Guests: £59.95 pp 70-80 Guests: £57.95pp

# Holly - Evening Package

40-50 Guests: £65.95pp |50 - 60 Guests: £59.95pp| 60 - 70: Guests £57.95pp
70-80 Guests: £54.95pp

# **Exclusive Lunch Celebrations**

Our Mistletoe & Holly packages are both also available as a Lunch Time Celebration - this does not include a DJ.

£45.95 - £49.95pp.

10% service charge is added to all Events



We require a deposit of £100.00 / £500.00 depending on the size of your event.

Your Booking is not confirmed until we receive this.

The deposit is not refundable.

If your group drops below the minimum guest requirements we will charge for the minimum guest numbers.

Guests number changes with in seven days of your event will not be refunded. We require full payment two weeks in advance of your event.

If you have to cancel more than 4 weeks in advance of your event your deposit will be lost.

If you cancel within 4 weeks or less your deposit will be lost and we will require a £15.00 per person charge.

We require all final guests numbers and dietary requirements to be given to us 2 weeks in advance of your event. We will send you a template and seating plan if applicable to help you plan.

We permit access into the venue for extra decorating 1 hour before the event.

We do not allow: table sprinkles or confetti on the table or anything stuck on our walls.

Drinks must be purchased on site. Any drinks brought into the venue including alcoholic favours, bottles of spirits or wines are not permitted. We have a fully stocked bar that all drinks can be arranged through, or will be open as a cash bar all evening to guests.

Our Christmas set up is rustic Farm house tables.

We do not offer table linen as a standard - Cloths are charged at £10.00 per cloth. Please let the events team know if you would like to hire these.

Any External Suppliers coming to the venue (such as bands/DJ's, other entertainment such as magicians, photographers, venue decorators) must be made aware to the Events Team prior to your event.

We hope this has helped

. We look forward to you booking your Christmas Party with us.