CHRISTIAS 2024 ** at the Secret Garden

Join us this festive season for your private hire party, enjoy exclusive use of the Coach House (including disco lighting & festive party music) or Chapel when you choose one of the below party packages:



MISTLETOE

3 Course A la Carte

Monday to Thursday - £39.95 Friday or Saturday £45.95

IVY

Christmas Afternoon Tea

£35.00pp

+ a glass of prosecco £40.00pp



HOLLY

3 Course Relaxed Carvery

Monday to Thursday £39.95
Friday or Saturday £45.95

SPRUCE

Festive Brunch

£30.00pp

+ Bottomless Prosecco & Buck's Fizz £50.00pp

+ 2 DRINKS PER PERSON

2 x Drinks tokens provided for beer, glass of prosecco, house wine or festive cocktails.



STARTERS

Whipped goats cheese, port & orange poached pear, herb salad, dakar. (GF)(V)
Miso roasted celeriac soup, nduja crumb, herb oil. (GF) (V+/VG+)

Hot smoked salmon en croute, white wine velouté, sprout top sauerkraut.

Parma ham topped with tempura mushrooms, truffle mayonnaise, rocket, confit shallot.(GF)

MAINS

Roast turkey, rosemary roast potatoes, maple glazed carrots, pigs in blanket, gravy.(GF)

Slow roast blade of beef, charred hispi cabbage, parmesan mash, jus, crispy onions.(GF)

Baked smoked haddock, cheddar rarebit, spinach, burnt tomato ketchup, rosti potato.

Nut roast wellington, rosemary roast potatoes, gravy, maple glazed carrots. (V/VG)

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All mains are served with festive veg bowls.

DESSERTS

Black forest & tonkabean trifle.

Classic Christmas pudding, cranberry jam, brandy butter ice cream.

Cardamom crème brulle, clementine marmalade, pumpkin seed biscotti .(GF)

Tiramisu brownie, whipped coffee mascapone, vanilla ice cream. (GF)

Fresh sugared doughnut, vanilla ice cream, homemade honeycomb (V/VG)



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CANAPÉS

Beef Brisket & Smoked Cheddar Spring Roll Mini Toad in the Hole, Cranberry Sauce Prawn Cocktail Tartlets Smashed Avocado on Toast, Chilli Jam (V/VG)

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

Served With:

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

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







+ 2 DRINK TOKENS.PER
PERSON
£12.00 pp

Buck's Fizz (Orange Juice & Prosecco)

Mistletoe Martini (Bailey's Liquer, Vodka, Espresso)

Prancer's Punch (Spiced Rum, Ginger Beer, Pineapple Juice, Lime)

The Candy Cane (Fresh Peppermint, White Rum, Grenadine, Soda)

Santa's Spritz (Cranberry Juice, Orange Liquer, Prosecco, Soda)

Soft Drinks & Mocktails