CHRISTMAS 2025

at the Secret Garden

VERSATILE SPACES FOR 20 - 90 GUESTS
FESTIVE FEASTS
PRIVATE DINING EXPERIENCES
BEAUTIFUL SEASONAL DECORATIONS

Join us this festive season for your exclusive hire celebrations. Whether you're thinking big or small, partying the night away or peaceful dining with your nearest & dearest - The Secret Garden has the perfect space for you.

MISTLETOE -FROM £39.95PP
3 course a la carte

HOLLY - FROM £39.95PP
3 course relaxed carvery

IVY - FROM £35.00PP
christmas afternoon tea

SPRUCE - FROM £30.00PP
festive brunch

All packages include:

- Private hire of one of our beautiful seasonally decorated function spaces
- Fabulous festive feasts handcrafted by our chefs
- Clothed round tables or rustic wooden tables & table decor: table numbers, cheesecloth table runners, sleek gold candlesticks & more
- Traditional Christmas Crackers for each guest
- Modern disco lights & festive party music
- Fully stocked bar, tended by our team of mixologists
- Complimentary ample car parking & guest wifi
- Experienced events staff to make sure your celebration runs smoothly from booking to the end of the night!

CHRISTMAS 2025

at the Secret Garden

AVAILABLE 23RD NOVEMBER 25 - 31ST JANUARY 26

MISTLETOE - 3 COURSE A LA CARTE

MONDAY - WEDNESDAY £39.95PP
THURSDAY - SUNDAY £49.95PP

STARTER

ROASTED TOMATO SOUP | PESTO PALMIERS (V/VG)(GF+)

CHICKEN LIVER PATÈ | FIG RELISH | PORT REDUCTION | TOAST (GF+)

ROASTED PUMPKIN & FETA TART | SAFFRON BEURRE BLANC (V/GF)

CRAB & AVOCADO SALAD | MELBA TOAST | GARLIC AIOLI | HERB SALAD

MAIN

ROAST TURKEY, PIGS IN BLANKET, BRAISED RED CABBAGE, ROSEMARY ROAST POTATOES, STUFFING

SALMON EN CROUTES, BUTTERD NEW POTATOES, CAVALO NERO, WHITE WINE & PRAWN VELOUTÉ

SLOW COOKED BRAISED BEEF, PARMASAN MASH, GRILLED CABBAGE BRAISING JUS(GF)

NUT ROAST WELLINGTON | ROSEMARY ROAST POTATOES | BRAISED RED CABBAGE | ONION GRAVY(V/VG)

DESSERT

WARM CHOCOLATE PUDDING, CHERRY COMPOTE, VANILLA ICE CREAM, CHOCOLATE SAUCE(VG+)

CHRISTMAS PUDDING, BRANDY ICE CREAM, CARAMELISED ORANGE (VG+)

LEMON & GINGER POSSET, PISTACHIO BISCOTI, CANDIED LEMON & PISTACHIO(GF+)

CHESTNUT & RASPBERRY NOUGATINE PARFAIT, RASPBERRY COMPOTE, ROASTED CHESTNUTS(GF)

VG = VEGAN | VG + = VEGAN UPON REQUEST | V = VEGETARIAN
GF = GLUTEN FREE | GF+ = GLUTEN FREE UPON REQUEST

Monday to Wednesday Evening min. 40 guests // Thursday to Sunday Evening min. 50 guests
Monday to Wednesday Lunchtime min. 30 guests // Thursday to Sunday Lunchtime min. 40 guests

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HOLLY - 3 COURSE RELAXED CARVERY

MONDAY - WEDNESDAY £39.95PP
THURSDAY - SUNDAY £49.95PP

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

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SPRUCE - FESTIVE MORNING BRUNCH

MONDAY - WEDNESDAY £30.00PP
THURSDAY - SUNDAY £35.00PP

ON ARRIVAL:

SMOKED SALMON & CREAM CHEESE BLINIS

BOTTOMLESS BUFFET:

SAUSAGES
BACON
BUBBLE & SQUEAK
SCRAMBLED FR EGGS
TOMATOES ON THE VINE & MUSHROOMS
AVOCADO & FETA BRUSCHETTA
TOAST, JAM AND MARMALADE

DRINKS

TEA & COFFEE
SELECTION OF FRESH JUICES

BOTTOMLESS DRINKS UPGRADE:

UNLIMITED MIMOSAS, BUCK'S FIZZ & PROSECCO

***+ £15.00PP** - FOR ALL GUESTS*

IVY - FESTIVE AFTERNOON TEA

MONDAY - WEDNESDAY £35.00PP
THURSDAY - SUNDAY £40.00PP

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 & FRUIT SCONE, CLOTTED CREAM, STRAWBERRY PRESERVE
TRIFLE SHOT GLASS, CARAMELISED MINCEMEAT TWIST, CHERRY & CHOCOLATE DELICE, SECRET GARDEN TRIPLE CHOCOLATE BROWNIE

Minimum 20 Guests

CHRISTMAS 2025

at the Secret Garden

CHRISTMAS WREATH MAKING

WEDNESDAY 3RD & SUNDAY 7TH DECEMBER 2025

£49.95PP

JOIN US FOR A CREATIVE & RELAXING DAY AT THE SECRET GARDEN, WHERE YOU'LL CRAFT YOUR VERY OWN WREATH MASTERPIECE!

ON ARRIVAL, YOU'LL BE WELCOMED BY OUR WARM & FRIENDLY TEAM TO HELP YOU SETTLE IN WHILE YOU TAKE IN THE BEAUTIFUL SURROUNDINGS.

AS YOU ARE SETTLING IN, YOUR HOST WILL GUIDE YOU STEP BY STEP THROUGH THE WREATH-MAKING PROCESS. HELPING YOU CREATE THE PERFECT WREATH FOR YOUR FRONT DOOR OR TO PLACE WITHIN YOUR HOME.

FRESH GREENERY, DRIED FRUIT & RIBBONS ARE PROVIDED. IF YOU HAVE ANY EXTRA DECOR YOU'D LIKE TO ADD, FEEL FREE TO BRING ALONG WITH YOU!

ONCE ALL WREATHS ARE COMPLETE, YOU CAN INDULGE IN A DELICIOUS CREAM TEA WITH WARM SAUSAGE ROLLS. IT'S THE PERFECT WAY TO UNWIND WHILE ADMIRING YOUR CREATION WITH GOOD FOOD & GREAT COMPANY.

<u>Itinerary</u>

12:00pm - Guests arrival
12:30pm - Time to get creative
2pm - Indulge in a Cream Tea
15:00pm - Departure

ALTERNATIVELY BOOK A PRIVATE CLASS FOR MINIMUM 20 GUESTS

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TOO BUSY IN DECEMBER? WE ALSO OFFER BELATED CHRISTMAS PARTIES IN JANUARY

FAQ'S

The Coach House is suitable for 30 - 90 Guests or The Chapel is suitable for 20 - 40 Guests

All of our menus include options for Gluten Free / Vegan / Vegetarian diets

Mistletoe / Holly Packages:
Monday to Wednesday Evening min. 40 guests // Thursday to Sunday Evening min. 50 guests
Monday to Wednesday Lunchtime min. 30 guests // Thursday to Sunday Lunchtime min. 40 guests
£500.00 Deposit required to secure booking

Ivy / Spruce Packages:
Minimum 20 Guests
£250.00 Deposit required to secure booking

Secret Garden closes at midnight. (Sunday - Wednesday 11.30pm).

Final Guest Numbers, Allergies/Dietary Requirements & Full Payment required three weeks before event

EVENTS@SECRETGARDENKENT.CO.UK | 01233 501 586