

CHRISTMAS 2026

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

PUDDING PARADE- FROM £37.95PP

festive main course followed by
unlimited pudding buffet

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 2026 at the Secret Garden



AVAILABLE 21st NOVEMBER 26 - 31ST JANUARY 27



MISTLETOE - 3 COURSE A LA CARTE

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

STARTER

ROASTED ALDINGTON PUMPKIN SOUP, TOASTED SEEDS, PESTO PALMIERS (V/VG)

CHICKEN PARFAIT, FIG RELISH, PORT REDUCTION, TOAST

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

MAIN

WITH ROSEMARY MAPLE GLAZED CARROTS & ROASTED MISO CRANBERRY BUTTER SPROUTS FOR THE TABLE

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

FILET OF COD, SAUTED NEW POTATOES, CAVALO NERO, CREAMED LEEKS

ROASTED BEETROOT NUT ROAST WELLINGTON, ROSEMARY ROAST POTATOES, BRAISED RED CABBAGE, ONION GRAVY (V/VG)

DESSERT

RASPBERRY SHERRY TRIFLE, ALMOND TUILE

CHRISTMAS PUDDING, MADAGASCAN VANILLA ICE CREAM, CARAMELISED ORANGE (VG+)

BLACK FOREST PAVLOVA, CHERRY COMPOTE, CHOCOLATE SHARDES



VG = VEGAN | VG + = VEGAN UPON REQUEST | V = VEGETARIAN

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

VG = VEGAN | 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



CHRISTMAS 2026

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PUDDING PARADE

MONDAY - WEDNESDAY £37.95PP
THURSDAY - SUNDAY £45.95PP

SECRET GARDEN'S CLASSIC PUDDING NIGHT
- EXCLUSIVELY FOR YOU & YOUR GUESTS
Join us for a delicious meal followed by
an ALL YOU CAN EAT pudding buffet &
Quiz hosted by our fabulous team

MAIN COURSE

ROAST TURKEY, PIGS IN BLANKETS &
STUFFING
OR
WINTER VEGETABLE PITHIVIER (V)

SERVED WITH: BRAISED RED CABBAGE,
ROSEMARY ROAST POTATOES, GLAZED
CARROTS, MISO CRANBERRY BUTTER
BRUSSEL SPROUTS

PUDDING PARADE

UNLIMITED DESSERT BUFFET
INCLUDING A MIX OF CLASSIC & FESTIVE
PUDDINGS

EXAMPLE MENU:

FESTIVE SPICED BREAD & BUTTER PUDDING
RASPBERRY & SHERRY TRIFLE
CHRISTMAS PUDDING
BLACK FOREST PAVLOVA
CHOCOLATE ORANGE MOUSSE
BASQUE CHEESECAKE
BAILEY'S MARTINI TIRAMISU
YULE LOG

Minimum 50 Guests
Not Suitable for Dairy/Egg Free or Vegan Diets



AVAILABLE 21st NOVEMBER 26 - 31ST JANUARY 27

IVY - FESTIVE AFTERNOON TEA

MONDAY - WEDNESDAY £39.00PP
THURSDAY - SUNDAY £44.00PP

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

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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 / Pudding Night 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 Package:

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

