

HARTSFIELD MANOR

BETCHWORTH • SURREY

*Christmas*

STAYCATION 2025



# Christmas Staycation

## 3 NIGHT PACKAGE

**WEDNESDAY 24TH - SATURDAY 27TH DECEMBER 2025**

Treat yourself to a Christmas mini break and indulge in three days of pampering and Christmas cheer.

Leave us to do all the hard graft, leaving you to simply unwind, relax, open your presents and enjoy the beautiful location of Hartsfield Manor.

Relish three days of full board in superb accommodation, with live music and fabulous food.

### **Three night Christmas Staycation**

Includes full board

Starting from **£778 single** | **£1,170 two sharing**

Package prices available for 2,3 or 4 nights, please speak to a member of the team.

NB Prices based on annexe room and double occupancy

For bookings call **01737 845 300** or email **[events@hartsfieldmanor.co.uk](mailto:events@hartsfieldmanor.co.uk)**

## *Christmas Eve*

- From 3:00pm Hotel check in
- 3:00pm - 6:00pm Relax in the lounge area | tea & coffee
- 6:30pm Cocktail reception
- 7:30pm Christmas Eve Dinner is served in the Terrace Restaurant
- During dinner Musical entertainment from Lance Jones, our resident pianist

## *Christmas Day*

- 7:30am - 9:30am Special Christmas Day breakfast
- 12:30pm Champagne at the table
- 1:00pm Four course Christmas luncheon
- 3:00pm King's speech in the bar
- 6:30pm - 8:00pm Buffet dinner
- 8:00pm - 10:00pm Pianist & singer in the lounge

## *Boxing Day*

- 7:30am - 9:30am A selection of cooked & continental breakfast
- 1:30pm Three course lunch with tea & coffee
- 7:00pm - 8:30pm Buffet dinner
- 8:00pm - 10:00pm Music trivia with Lance Jones, our resident pianist

## *Saturday 27th*

- 7:30am - 9:30am A selection of cooked & continental breakfast
- 9:30am - 11:00am Check out by 11am



# Christmas Eve

**DINNER**

**WEDNESDAY 24TH DECEMBER 2025**

With the build up to Christmas always being a busy one,  
why not take your foot off the accelerator pedal and treat  
yourself to an evening off before the main event!

Enjoy a festive evening of musical entertainment from  
Lance Jones, tasty cuisine and the warm ambience  
of extended family and friends.

Welcome cocktail: 6:30pm | Seating: 7:30pm

Live music during dinner

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Welcome cocktail for adults

## *Trio of Starters*

Served with toasted sourdough & olive salad:

Smoked ham timbale & grain mustard | Deep fried Camembert & spicy cranberry dip *v*

Grilled tiger prawns & black lemon purée *gf*

Vegan & vegetarian options can be provided

## *Mains*

Corn fed ballotine of chicken, chestnut & pearl onion ragout, confit purple potato, baby vegetable, tarragon jus *gf*

Braised lamb shank, olive oil whipped mash, baby vegetables, braised sauce of its own *gf*

Roasted hake, chickpea & chorizo cassoulet, baby vegetables, calamansi butter sauce

Ricotta, olive & wild rice en croûte, baby vegetables, confit purple potato, red pepper velouté *v*

A vegan option can be provided

## *Trio of Desserts*

Poached nectarine, local honey cake | Dark chocolate delice | Winter berry compote *v gf*

Vegan options can be provided

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Tea, coffee & chocolates

Other dietary requirements available upon request – see booking conditions on p10



# Christmas Day

## LUNCHEON

THURSDAY 25TH DECEMBER 2025

Spend Christmas day with us and enjoy Hartsfield Manor  
in all its decorative splendour and festive ambiance.  
Relax with your loved ones and enjoy Champagne at  
the table, followed by a delicious four course feast.

Complete the afternoon with crackers, party  
hats and a gift for the children.

Champagne from 12:30pm

Luncheon served at 1:00pm

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Glass of Champagne served at the table

## Starters

Yukon potato & saffron soup, parmesan & truffle crumb *v gf*  
Chicken & chestnut terrine, cranberry compote, granary toast *gf avail*  
Smoked mackerel pâté, soused onion salad, granary toast *gf*  
Radicchio, chestnut & blue cheese salad *v gf*

## Mains

Classic turkey roast, chestnut onion & sage stuffing, pigs in blankets, roasted chateaux potatoes, honey glazed root vegetables, Brussels sprouts, pan gravy *gf avail*  
Roast sirloin of beef, Yorkshire pudding, roasted chateaux potatoes, honey glazed root vegetables, Brussels sprouts, pan gravy *gf avail*  
Pan coked sea bass, ratatouille, spinach & garlic crushed new potato *gf*  
Butternut squash & parmesan Wellington, roasted chateaux potatoes, honey glazed root vegetables, Brussels sprouts, garlic cream sauce *v*

## Desserts

Christmas pudding, brandy butter *v | gf avail*  
Tropical fruit pavlova, passion fruit ice cream *v gf*  
Classic tiramisù, caramel ice cream *v*  
Warm chocolate fondant, vanilla ice cream *v | gf avail*

## Cheeseboard

Christmas cheese selection



Tea, coffee & mince pies

Other dietary requirements available upon request – see booking conditions on p10





# Boxing Day

## LUNCH

**FRIDAY 26TH DECEMBER 2025**

If you've spent Christmas doing all the organising and cooking, why not take a breather this Boxing Day and come to Hartsfield Manor, where we will gladly be your hosts.

Enjoy a delightful lunch in our restaurant, followed by a leisurely afternoon playing board games and relaxing by the fire in our beautiful lounge.

Bar opens: 12:30pm | Lunch served: 1:30pm

For bookings call **01737 845 300** or email **[events@hartsfieldmanor.co.uk](mailto:events@hartsfieldmanor.co.uk)**



## Starters

Spiced butternut squash & coconut soup, crusty bread v | gf avail

Ham & mustard croquette, mustard mayonnaise

Smoked haddock fishcake, lemon mayonnaise

Honey glazed grilled goat's cheese, dressed leaves, black olive tapenade, granary toast v | gf avail

## Mains

Roast striploin of beef, roast potatoes, seasonal vegetables, Yorkshire pudding, pan gravy gf avail

Pan roasted chicken supreme, roast potatoes, seasonal vegetables, Yorkshire pudding, pan gravy gf avail

Honey mustard roasted gammon, roast potatoes, seasonal vegetables, pan gravy v gf

Teriyaki salmon, crushed new potatoes, seasonal vegetables, seaweed butter sauce gf

Garlic potato gnocchi, tomato butter sauce, fresh basil, parmesan v gf

Jackfruit turmeric curry, steamed basmati rice v

## Desserts

Dark chocolate fondant, vanilla ice cream v

Cherry cheesecake, winter berry coulis v

Salted caramel mousse, macerated winter fruits v gf

Red wine poached pear, clotted cream ice cream v gf



Tea, coffee & mince pies

Other dietary requirements available upon request – see booking conditions on p10



## EVENING BUFFET FOR CHRISTMAS DAY & BOXING DAY

Seating from 6:30pm to 8:00pm

### *Cold buffet*

Selection of sandwiches (gluten free available)

Salmon & cream cheese | Turkey & cranberry | Cheddar cheese & chutney



Chicken mayonnaise wrap | Mixed bean wrap

Continental meat selection | Freshwater prawns, cocktail sauce

### *Hot buffet*

Lamb tagine, warm couscous

Mushroom stroganoff, basmati rice

Tempura prawns, sweet chilli sauce

All served with warm boiled new potatoes & festive vegetables

### *Chef Selection of Desserts*

Chef's selection of assorted cakes & desserts



Tea, coffee & mince pies

# BOOKING CONDITIONS

## Bookings

- All bookings must be confirmed in writing and a non-refundable deposit paid.
- Provisional bookings will be released without notification if not confirmed within seven days.

## Deposits and Payments

- A non-refundable and non-transferable deposit of £10 per person is required for all lunch and public dinner bookings. Corporate, Staycation, Christmas Day Lunch and New Year's Eve bookings are subject to a 25% payment deposit.
- Final numbers for all bookings must be confirmed one month in advance along with full (and non-refundable) payment for the stated final numbers.
- Bookings made within four weeks of the date require full payment upon booking.
- The numbers sitting, or the numbers confirmed, whichever is the greater, will be the numbers charged.
- Credit facilities will only be offered to clients with approved credit accounts.
- The hotel reserves the right to cancel any event up to two weeks before should bookings fail to reach the minimum number. In this case every effort will be made to offer an alternative date. If this is not possible a full refund will be given.
- Please note that after full payment has been received, no cancellation refunds or payment transfers against other services at the hotel are available.

## Details

- All parties must pre order their menu choices one month in advance.
- If you have a specific dietary requirement or for more information on food allergens please speak to us.
- Smart dress is required on all occasions.
- Under 18's are not permitted at evening events.
- Seating arrangements cannot be notified until one week prior to the event.
- Drinks bought from outside the hotel are not allowed to be consumed on the hotel premises – a penalty fee will be applied for any party guests that are found doing so.
- We reserve the right to make alterations to notified plans.
- No changes to bookings will be accepted one week prior to the event.
- The hotel reserves the right to refuse admission.
- We can cater for any dietary requirement on request, but please ask a member of the team in advance, for more specific details with regards to allergens or intolerances.
- Menu abbreviations – v : vegetarian ve : vegan gf : gluten free ve/gf option : available on request



# HARTSFIELD MANOR

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