

ELITE VENUE SELECTION
FELBRIDGE-GATWICK

Making Magical Christmas Moments

It's the perfect occasion to bring everyone together and share quality time with family and friends. Reminiscing over moments throughout the year and making new memories that will last a lifetime. It's time to celebrate and there's no better place than right here, with us at Felbridge-Gatwick.

At Felbridge-Gatwick we know what it takes to create a great party.

From the intimate to the awe-inspiring, we know how to take care of everything.

We have the experience and most importantly, the people,

to bring your celebration together.

From the traditional to the extravagant, the familiar to the alternative, there's nothing our team can't make happen. Our expert team are on hand to ensure that it's not just another Christmas – it's your Christmas, it's a Christmas for everyone!

Thank you for considering The Felbridge-Gatwick to host your Christmas 2025 celebrations.







Christmas Market

JOIN US FOR LOTS OF FESTIVE FAMILY FUN AND PLENTY OF

'NOT ON THE HIGH STREET'

GIFT IDEAS.

- AVAILABLE -----

SUNDAY 23RD NOVEMBER DOORS OPEN: 12PM - 4PM

FOR STALL ENQUIRIES OR FURTHER DETAILS, PLEASE CONTACT OUR TEAM ON:

01342 33 77 00 OR EMAIL:

events769@theelitevenueselection.co.uk



Available:

Wednesday, Friday & Sundays throughout December 2025

Time: 12:30pm - 4:00pm

Price: £19.95 per person with Tea or Coffee or upgrade to £23.95 per person with a glass of Prosecco

Indulge in a delightful Afternoon Tea with your choice of tea and coffee or a glass of Prosecco!

Treat yourself to a selection of delectable sandwiches, scone with clotted cream and jam,
and an assortment of sweet treats.

So sit back, unwind, and savour every bite as you enjoy a perfect blend of flavours and elegance in a charming setting.

Brie and Fig Chutney Sandwich | Turkey with Cranberry sauce, Smoked Salmon, Dill, & Cream Cheese | Sun Dried Tomato and Mozzarella Tart

> Mince Pie | Banoffee Pie Tart | Champagne Macaron Mini Irish Cream Mousse | Chocolate and Orange Cheesecake

Christmas Pudding Scones with Clotted Cream & Jam.

Please speak with our events team for more information, call **01342 33 77 00** to book directly with us.







Brunch with Santa



Ho ho ho! Join us for a magical Brunch with Santa, where children will receive a special gift from the man in red himself.

Available:

Sunday 7th & 21st December 2025

Time

Meet in the hotel foyer at 10:30am, brunch will be served at 11:00am - 12:00pm and a special visit from you know who.

Price:

£15.00 per child | £12.00 per adult

Please speak with our events team for more information, call **01342 33 77 00** to book directly with us.

For those with special dietary requirements or allergies, please let a member of the team know at the time of booking.

Menu

Traditional Eggs Benedict Served with ham on English muffins.

Cheese Omelette (V)

Served with roasted cherry tomatoes.

Pancake Stack

Served with maple syrup or Nutella and whipped cream.

Waffles

Served with Strawberries and whipped cream or ice cream.

Drinks

Hot Chocolate Station - Marshmallows, Cream Tea/coffee Orange juice

(V) Suitable for vegetarians

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Christmas Party Vights

Get ready to jingle and mingle as we celebrate the festive season in style with friends and colleagues at one of our Christmas Party Nights.

Join us for a night of joy, laughter, and holiday cheer as we come together to create unforgettable memories.

Enjoy pre drinks in the bar before sitting down for a three-course meal, followed by a disco with our resident DJ who will keep the party going all night long. So put on your dancing shoes and get ready to groove to the sounds of the season.

Available:

Friday 28th November | Saturday 29th November

Thursday 4th December | Friday 5th December | Saturday 6th December

Thursday 11th December | Friday 12th December | Saturday 13th December

Thursday 18th December | Friday 19th December | Saturday 20th December

Time:

Arrival at 7:00pm Event finishes at 1:00am

Prices:

Thursday £55.00 per person Friday £57.00 per person Saturday £59.00 per person

Please be aware these events are over 18s only.

STAY THE NIGHT

From £99.00 per standard room on Thursday and Friday nights and from £125.00 per standard room on Saturday nights.

All rates include a full English breakfast the following morning.

Upgrades are available upon request.

Please speak with our events team for more information, call **01342 33 77 00** to book directly with us.







Menu

— TO START

Roasted Celeriac and Parsnip Soup parsnip crisps, truffle oil

Chicken, Apricot and Pancetta Terrine caramelised red onion marmalade, pea shoots salad, ciabatta crostini Smoked Salmon and Prosecco Pâté apple and celeriac remoulade, micro water cress, brioche toast

MAIN EVENT-

Roasted Turkey Breast

rosemary and garlic potatoes, thyme roasted parsnips and carrots, Brussels sprouts, stuffing balls, pigs and blankets, pan gravy

Cumin Roasted Butternut Squash and Lentil Wellington (Ve)

rosemary and garlic potatoes, thyme roasted parsnips and carrots, Brussels sprouts, stuffing balls, plant base gravy

Herb Crust Cod Loin

lemon potato cake, green beans, white wine sauce

DESSERTS-

Granola Based Vanilla Cheesecake (Gf) mulled winter berry compote

Flourless Rich Chocolate and Orange Cake (Gf, Ve) strawberry, mango coulis

Classic Christmas Pudding brandy sauce,

red currants

(V) Suitable for vegetarians (Ve) Suitable for vegans (Gf) Gluten free For those with special dietary requirements or allergies, please let a member of the team know at the time of booking.

Gather your loved ones and celebrate the joy of Christmas with a 3-course buffet lunch with all the trimmings.

Available:

Thursday 25th December 2025

Lunch served at: 12:30pm & 1:30pm

Price: £95.00 per adult | £45.00 per child

Menu

Soup Station with a selection of breads

Cold Meat Station

selection of cured meats | pates terrine | hummus | olives | chutneys

Fish Station

dressed salmon | prawn cocktail dressed crab | sea food salad

Salad Bar

selection of assorted salads

Meats Main

slow cooked beef | roasted turkey crown | black treacle glazed gammon cumin roasted butternut squash | lentil Wellington

rosemary and garlic roasted potatoes | Brussels sprouts | pigs and blanket thyme and garlic glazed carrots and parsnips stuffing ball Yorkshire pudding | gravy

Desert Station

Christmas puddings | chocolate roulade | fruit salad | citrus meringue pie vanilla cheese cake | custard and salted caramel sauce selection of cheeses, biscuits, chutney, grapes coffee and mince pies

Gluten free options available on request.

For those with special dietary requirements or allergies, please let a member of the team know at the time of booking.

Please speak with our events team for more information, call **01342 33 77 00** to book directly with us.





Keep the celebrations going with our **Boxing Day** three-course lunch. After the excitement of Christmas Day, it's time to kick back, relax and enjoy great food.

Friday 26th December 2025

Lunch served at: 1:00pm

Price: £30.00 per adult | £16.00 per child

Menu

-TO START —

Roasted Vegetable Soup bread roll

cranberry sauce

Haggis and Pork Scotch Egg Prawn and Cray Fish Cocktail avocado and lemon

MAIN EVENT -

Slow Cooked Pork Belly

bubble and squeak, battered savoy cabbage, apple gravy, pork crackling Sea Bream

herb potatoes, fine beans, chive and butter cream

Cranberry and Butternut Squash Frittata roasted vegetables and salad

DESSERTS -

Banoffee Pie shaved dark chocolate Crème Pâtissière Profiteroles strawberry, mango coulis

Cheese Board selection of cheeses, biscuits, chutney, grapes

For those with special dietary requirements or allergies, please let a member of the team know at the time of booking.

Please speak with our events team for more information, call 01342 33 77 00 to book directly with us.

Join us for an unforgettable New Year's Eve celebration in true black-tie elegance. Begin the evening with a glass of Prosecco and exquisite canapés before indulging in a our four-course dinner. Celebrate in style as we welcome the new year with sophistication, fine food, and sparkling company.

Wednesday 31st December 2025

Bar Opens: 7:00pm | Sit Down: 7:30pm Carriages: 2:00am | Dress Code: black tie | Age Entry: strictly over 18's only | Price: £75.00 per adult Menu TO START — Rillettes of fresh smoked and cured salmon Roasted vegetable terrine with red capsicum (V) seasonal green leaves and dill enhanced olive coulis and fried vegetable strips oil dressing SORBET -Champagne - MAIN EVENT -Supreme of honey glazed duck Stuffed, roasted pepper with couscous (Ve) with summer fruits and port jus coulis and fried vegetable strips DESSERTS -**Chocolate Torte** chocolate sauce

For those with special dietary requirements or allergies, please let a member of the team know at the time of booking.

(V) Suitable for vegetarians (Ve) Suitable for vegans

Please speak with our events team for more information, call **01342 33 77 00** to book directly with us.

Verms & Conditions

A non-refundable, non-transferable deposit of £15.00 per person is required within 14 days from the time of booking, whichever date is the later. The full payment is due no later than 28 days prior to the date of the event. Menu pre-orders are required no later than 28 days prior to the event.



January Christmas Party Night Beat the January blues with a Christmas 'After' Party.

Please enquire about dates and prices with our team.

For more information or to speak to one of our events team call 0134 233 7700 or email events769@theelitevenueselection.co.uk



Scan the QR code on your smartphone or tablet to visit our social media.

Felbridge Gatwick, London Road, East Grinstead, RH19 2BH.

Tel: 01342 33 77 00 Email: events769@theelitevenueselection.co.uk