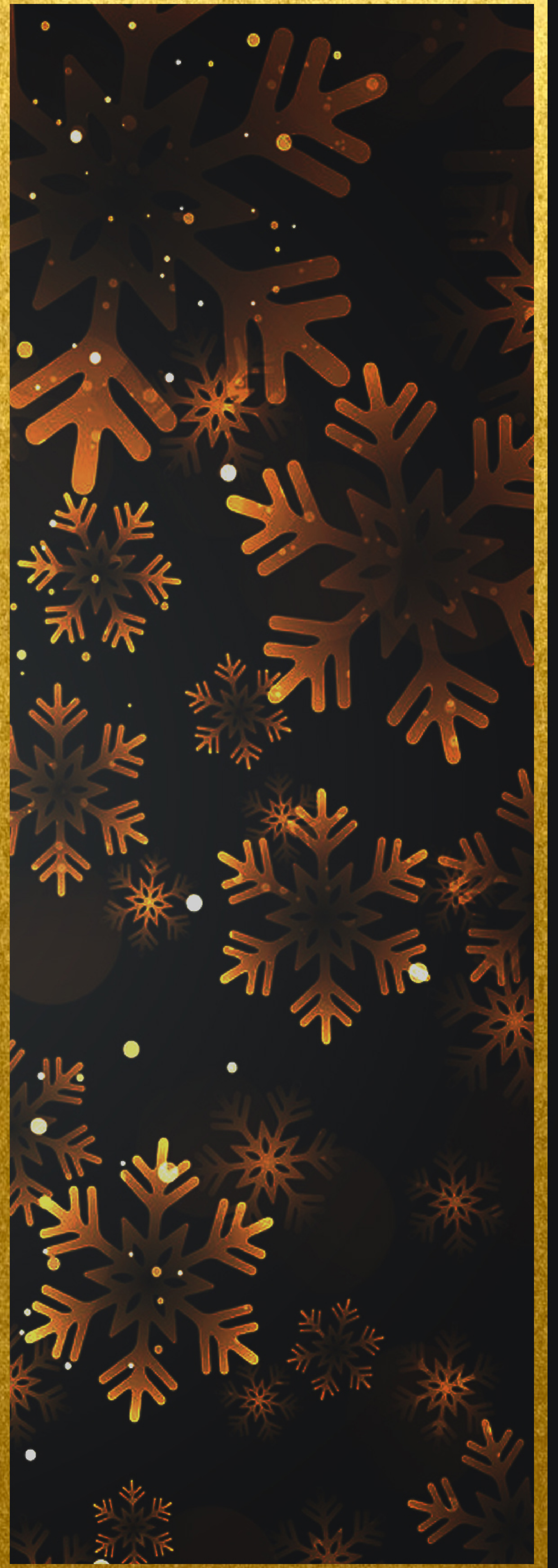




WARREN



HOUSE
HOTEL







PUT THE SPARKLE BACK INTO CHRISTMAS BY CELEBRATING AT THE PICTURESQUE SETTING OF WARREN HOUSE HOTEL.

Whether you are looking to hold a large private lunch, an evening party or to join one of our fantastic shared party nights (perfect for smaller groups!), we have something to suit everyone!

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JOINER PARTY NIGHTS

November 2021: 25th, 26th & 27th

December 2021: 2nd, 3rd, 4th, 9th, 10th, 11th, 16th, 17th, 18th & 23rd

January 2022: 6th, 7th & 8th

Christmas Joiner Party Nights at Warren House Hotel.

Enjoy a delicious three course meal with festive novelties and dancing with our fantastic DJ who will be playing all the dance floor classics.

Arrival from 7 PM | Dinner served at 7.30 PM | Bar & Disco | Festive Novelties

Price Includes a glass of Prosecco on Arrival

Menu

Starters

Cream Of Roasted Parsnip &
Hazelnut Soup

Truffle oil

Smoked Salmon

Beetroot and horseradish crème fraiche (F, D)

Roasted Bell Pepper Crusted
Butternut Squash

Kale, buckwheat salad (VG, GF)

Main courses

Roasted Norfolk Ballotine Of Turkey

*Wrapped in smoked streaky bacon stuffed with sage onion and cranberry stuffing,
accompanied with roasted potatoes and festive vegetables (D, G)*

Four Cheese Tortellini

*Roasted red pepper and tomato sauce,
parmesan (D, E, G)*

Pan Fried Fillet Of Sea Bream

*Crushed new potato and greens, sauce hollandaise,
crispy capers (F, D, E)*

Desserts

Traditional Christmas Pudding

Brandy crème anglaise (D, E, G, N)

Vegan Chocolate & Raspberry Tart

Seasonal berries (N)

Vanilla Bean Cheesecake

Fruit compote (D, E, G)

From **£47**
per adult

Book now to avoid disappointment on 0208 547 1777 or email events@warrenhouse.com



PRIVATE PARTY NIGHT PACKAGES

Available upon request & subject to availability

We have got everything you need to make sure your colleagues, friends and family have a memorable celebration this Christmas.

Silver

3 Course Meal

A glass of prosecco on arrival

A glass of wine

£52

per adult

Gold

3 Course Meal

A glass of Champagne on arrival

A glass of wine

£55

per adult

Platinum

3 Course Meal

A glass of Champagne on arrival

Half a bottle of wine

£62

per adult

Complimentary crackers and novelties for all packages.

For menu options please see the Joiner Party Nights page of this brochure.

Bar | Music | Festive Novelties

Entertainment Options Available

Photo booth £400

DJ £550

Why not make a night of it? Stay overnight from **£129** bed and breakfast (based on 2 adults sharing).

Private room hire is additional £.

Full Payment is required three weeks prior to your event.

Minimum numbers apply.

Book now to avoid disappointment on **0208 547 1777** or email events@warrenhouse.com



CHRISTMAS FESTIVE LUNCHESES

Available throughout December

Invite your colleagues, friends and family to a magical Christmas lunch.

Menu

Starters

Cream Of Roasted
Parsnip & Hazelnut Soup
Truffle oil

Smoked salmon
Beetroot and horseradish crème fraiche (F, D)

Roasted Bell Pepper
Crusted Butternut Squash
Kale, buckwheat salad (VG, GF)

Main courses

Roasted Norfolk Ballotine Of Turkey
*Wrapped in smoked streaky bacon stuffed with sage onion and cranberry stuffing,
accompanied with roasted potatoes and festive vegetables (D, G)*

Four Cheese Tortellini
*Roasted red pepper and tomato sauce,
parmesan (D, E, G)*

Pan Fried Fillet Of Sea Bream
*Crushed new potato and greens, sauce hollandaise,
crispy capers (F, D, E)*

Desserts

Traditional Christmas Pudding
Brandy crème anglaise (D, E, G, N)

Vegan Chocolate & Raspberry Tart
Seasonal berries (N)

Vanilla Bean Cheesecake
Fruit compote (D, E, G)

£35
per adult

Price includes a glass of wine on arrival

Book now to avoid disappointment on 0208 547 1777 or email events@warrenhouse.com



CHRISTMAS AFTERNOON TEA

Available throughout December 12 - 5 PM

Menu

Selection Of Festive Finger Sandwiches

Roasted Bronze Turkey

Stuffing and cranberry

Free Range Hens Egg

Black truffle mayonnaise

Severn And Wye Smoked Salmon

Lemon butter cucumber and cream cheese

Selection Of Seasonal Pastries

Home baked scones

Dusted with Cinnamon sugar Cornish clotted cream, strawberry jam

Selection Of Novus Loose Teas

Pricing

Monday - Thursday

£34

per adult

Friday - Sunday

£37

per adult

Christmas Eve / Boxing Day

£39

per adult

Pre-booking required.
Private room hire is additional £.

Book now to avoid disappointment on [0208 547 1777](tel:02085471777) or email events@warrenhouse.com



CHRISTMAS DRINKS & CANAPÉS

Available throughout December

Canapés

Chefs Choice of Sweet & Savoury Canapés

Three Canapés

Including 2 glasses of house wine/
2 x bottles of beer or

2 x soft drinks

2 x soft drinks

£20

per adult

Five Canapés

Including 2 glasses of house wine/
2 x bottles of beer or

2 x bottles of beer or

2 x soft drinks

£26

per adult

Pre-booking required.

Private room hire is additional £.

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Private room hire is additional.

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CHRISTMAS DAY LUNCH

25th December

12:30pm and 2:30pm Seating

Menu

Starters

Mozzarella

Crème fraîche, baby basil and kale pesto, roasted cherry tomato, fine rocket (D, N)

Salt Baked Celeriac & Chestnut Soup

Sourdough sippets

Ham Hock Terrine

British apple and celeriac remoulade, salad (D, E)

Main course

Pan Fried Seabass

Crushed new potatoes, samphire and lemon beurre Blanc (D, F, G)

Roasted Bronze Turkey

Encased in smoked streaky bacon, apricot and chestnut stuffing, potatoes and seasonal vegetables (D, E, G, N)

Sweet Potato Cashew

Apricot chutney tart, baby leaf salad (VG, GF)

Desserts

Christmas Pudding

Brandy crème anglaise (D, E, N, G)

Pecan & Whiskey Pie

Vanilla ice cream (D, E, N, G)

Vegan Chocolate & Raspberry Torte

Festive berry coulis

Selection Of Cheese

Biscuits, celery, grapes and chutney (D, N, G)

£129
per adult

£65
per child
(12 years and under)

Book now to avoid disappointment on 0208 547 1777 or email events@warrenhouse.com



BOXING DAY LUNCH

26th December

12:30 Onwards

Relax with your family and friends over a three course festive lunch.

Menu

Starters

Cream Of Roasted
Parsnip & Hazelnut Soup
Truffle oil

Smoked salmon
Beetroot and horseradish crème fraiche (F, D)

Roasted Bell Pepper
Crusted Butternut Squash
Kale, buckwheat salad (VG, GF)

Main courses

Roasted Norfolk Ballotine Of Turkey
*Wrapped in smoked streaky bacon stuffed with sage onion and cranberry stuffing,
accompanied with roasted potatoes and festive vegetables (D, G)*

Four Cheese Tortellini
*Roasted red pepper and tomato sauce,
parmesan (D, E, G)*

Pan Fried Fillet Of Sea Bream
*Crushed new potato and greens, sauce hollandaise,
crispy capers (F, D, E)*

Desserts

Traditional Christmas Pudding
Brandy crème anglaise (D, E, G, N)

Vegan Chocolate & Raspberry Tart
Seasonal berries (N)

Vanilla Bean Cheesecake
Fruit compote (D, E, G)

£40
per adult

£20
per child
(12 years and under)

Why not make a night of it? Stay overnight from **£129** bed and breakfast (based on 2 adults sharing).
Private room hire is additional.

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NEW YEARS EVE PARTY

31st December

7:00PM - 1:00AM

Celebrate the new year with your friends and family at Warren House Hotel (Adults Only)

3 Course Meal | DJ Entertainment | Welcome Drink

Glass of Wine with Food | Glass of Bubbly at Midnight | Bacon Rolls at Midnight

Menu

Starters

Wild Mushroom Velouté
Black truffle emulsion (D, G)

Balsamic & Thyme Glazed Beetroot
*Cornish goats milk cheese, sesame Houmous,
toasted Persian walnuts (D, N)*

Severn And Wye Smoked
Salmon Rosette
Caper and dill emulsion (F, D)

Main course

Roasted Chicken Supreme
*Stuffed with asparagus and French Emmental,
wrapped in Parma ham, Madeira jus (D)*

Pan Fried Cod
*Sauté greens, wild garlic, sun blush tomato
Bearnaise (F, E, D)*

Cumin, Butternut Squash &
Lentil Wellington

Desserts

Sticky Toffee Pudding Cheesecake
Seasonal berries (G, D, E, N)

Chocolate And Orange Tart
*Vegan salted caramel ice cream,
honeycomb (VG, GF)*

Strawberry & Clotted Cream Tart
Crushed meringue, micro basil (D, E, N, G)

£99
per adult

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