



HORTON  
GOLF  
PARK

# Christmas 2026

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# Celebrate Christmas with a delicious 3 course meal

Join us this festive season for an unforgettable dining experience filled with joy, warmth, and flavour. Whether you're planning a cozy lunch with friends or a special evening dinner, our festive menus are crafted to make your celebration truly magical.

Indulge in seasonal favourites, savour every bite, and raise a glass to the most wonderful time of the year.





# Festive Lunch

Enjoy the magic of Christmas with our festive lunches. Indulge in a delicious 3 course Christmas meal filled with seasonal flavour.

- A private table with festive decorations
- 3-course home-cooked Christmas meal
- Christmas crackers
- Freshly brewed tea, coffee & Mini Mince Pies

**All for £39.95pp**  
*(minimum 4 people)*

*Available between 12pm-2pm Monday-Friday*



# The Ultimate Festive Dinner Party

Make your Christmas evenings sparkle with our private festive dinners. Savour our scrumptious three course Christmas meal in our orangery room accompanied with a glass of prosecco.

- A private function room
- A glass of prosecco on arrival
- 3-course home-cooked Christmas meal
- Christmas crackers
- Freshly brewed tea & coffee

**All for £45.95**

*(minimum 20 people)*





# Our Christmas Menu

## Starters

- Spiced Winter Vegetable Soup **(VEGAN/GF)**
- Classic Prawn Cocktail
- Brie, Bacon and Cranberry Tart

## Main Menu

- Roast Turkey served with Honey and Thyme Carrots, Brussel Sprouts, Braised Red Cabbage, Yorkshire Pudding, Goose Fat Roast Potatoes, Pigs in Blankets, Stuffing and Homemade Gravy
- Fillet of Salmon with Hollandaise Sauce served with Seasoned Minted New Potatoes, Brussel Sprouts, Honey and Thyme Carrots and Braised Red Cabbage
- Vegan Sweet Potato and Chickpea Load served with Seasoned Minted New Potatoes, Brussel Sprouts, Thyme Carrots and Braised Red Cabbage

## Desserts

- Christmas Pudding with Brandy Sauce
- Chocolate Tart with Raspberry Sorbet **(VEGAN/GF)**
- Cheesecake with Strawberry Coulis



## Terms & Conditions

- Minimum Christmas lunch booking size is 4 people.
- Minimum Christmas dinner booking size is 20 people.
- All food must be pre-ordered 4 weeks before your booking date.
- A non-refundable deposit of £10 per person is required at the time of booking.
- Final numbers, food orders, dietary requirements and full balance are due 4 weeks before the booking date.
- Any changes made after the booking date are non-refundable.
- We will aim to supply the menu as written, however due to supply issues we may have to give substitute products. If this is the case, all dietary requirements will be adhered to.
- Regarding allergens, please note we cannot guarantee allergen-free environments or products as services might involve shared preparation/cooking areas.