

PRIVATE PARTY NIGHT

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

Bar / Music / Festive Novelties

PACKAGE INCLUSION

A Glass of Prosecco on arrival
3 Course Meal

For menu options, please see the private party menu on page 6 of this brochure.
Pre-order is required.

VIEW ADDITIONAL FESTIVE SPECIALS:

DJ and Lighting
DJ, Host and Lighting
Photo booths
Magician & Host
Rat pack and Michael Buble tribute and DJ

Please contact us for more information on this.

Bedrooms are available subject to availability.

25% Non-refundable deposit required to confirm booking.
Full Payment is required four weeks prior to your event, non-refundable

FROM **£65**
Per Adult

Minimum numbers apply
Ball Room 50 people Min. / London Room 80 people Min.
Enquire for smaller private groups.

Book now to avoid disappointment on 02085471777 or email events@warrenhouse.com



JOINER PARTY NIGHTS

November 2025: 27th, 28th, 29th

December 2025: 4th, 5th, 6th, 11th, 12th, 13th, 18th, 19th, 20th

Arrival from 7 pm / Dinner served at 7.30 pm / Bar & Disco / Festive Novelties

On Arrival

A glass of prosecco

Starters

Ruby Harvest Salad with Beets, Rocket, Microgreens & Goat Cheese

Roasted Beetroot, Rocket & Micro Greens, pomegranate, cherry tomato, cucumber, goat cheese and Balsamic Vinaigrette

(D, G)

Duck & Orange Pâté

Rich duck pâté with a zesty orange twist, served with red onion marmalade, baby mixed leaves, and crispy Melba toast. (D, N) (Option G)

Winter Vegetable Soup

A creamy mix of seasonal vegetables, topped with truffle spinach and herbed ciabatta croutons.

(C, D, G) (Option VG/G)

Main Courses

Honey Mustard Marinated Turkey

Roasted winter vegetables: potatoes, carrots, parsnips, Brussels sprouts, Yorkshire pudding, Pigs in Blankets and gravy

(C, D, E, G, M)

Slow-Cooked Aged British Beef Striploin

Tender Slow-cooked beef in Madeira jus, with Yorkshire pudding, veggies, and herb potatoes.

(C, D, E, G, M)

Baked Scottish Salmon

Oven-baked salmon, creamy Potato mash, long stem broccoli, buttered vegetables with Creamy Caper & Saffron Sauce

(D, E, G, M)

Courgette, Peas, Spinach & Red Pepper Wellington

Truffle potato puree, caramelised onion, tender stem broccoli, Basil Tomato Sauce.

(G) (Option VG)

Desserts

Traditional Christmas Plum Pudding (D)

A festive classic, served with indulgent homemade brandy sauce.

Rhubarb & Ginger Cheesecake (Vegan & Gluten-Free)

A tangy rhubarb and ginger cheesecake, paired with triple chocolate ice cream and a blueberry coulis.

Chocolate and Orange tart

Fresh berries and Belgium chocolate crumble (N)

Bedrooms are available subject to availability.

£10 per person non-refundable deposit required.

Full payment required 30 days prior to the booking date.

D - Dairy | H - Fish | G - Gluten | E - Egg | N - Nut | V - Vegetarian | C - Celery | VG - Vegan | GF - Gluten Free

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FROM
£65
Per Adult



PRIVATE PARTY MENU

Starters

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(D, G)

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Winter Vegetable Soup

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(C, D, G) (Option VG/G)

Main Courses

Honey Mustard Marinated Turkey

Roasted winter vegetables: potatoes, carrots, parsnips, Brussels sprouts, Yorkshire pudding, Pigs in Blankets and gravy
(C, D, E, G, M)

Slow-Cooked Beef Striploin

Tender Slow-cooked beef in Madeira jus, with Yorkshire pudding, veggies, and herb potatoes.
(C, D, E, G, M)

Baked Scottish Salmon

Oven-baked salmon, creamy Potato mash, long stem broccoli, buttered vegetables with Creamy Caper & Saffron Sauce
(D, E, G, M)

Courgette, Peas, Spinach & Red Pepper Wellington

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(G) (Option VG)

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Chocolate and Orange tart

Fresh berries and Belgium chocolate crumble (N)

D - Dairy | F - Fish | G - Gluten | E - Egg | N - Nut | S - Sulfite | M - Mustard | C - Celery | VG - Vegan | GF - Gluten Free

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