



LONDON CHIGWELL
PRINCE REGENT
HOTEL



Sparkle
through the season

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Please note that menu items are subject change due to supplier availability (V) these dishes are suitable for a vegetarian diet

(Vg) these dishes are suitable for a vegan diet

(Gs) these dishes are produced utilising non-gluten containing ingredients

(Df) these dishes are dairy free

DATES THROUGHOUT DECEMBER

PRIVATE PARTY NIGHT

CELEBRATE A MEMORABLE
CHRISTMAS PARTY

Sparkling drinks, delicious food and spectacular entertainment, in a beautifully dressed party space. After dinner, dance into the early hours with our resident DJ. Minimum numbers 90

FROM

£50.00

PER PERSON



MENU

Starters

Roasted winter vegetable soup (vg & ngci)

Chicken, redcurrant & brandy parfait, fig & ginger chutney, ciabatta croutes

Bruschetta of mozzarella, tomato, aubergine & peppers, basil pesto dressing (v)

Main Course

Traditional roast turkey breast, sage & onion stuffing balls, pigs in blankets, roast potatoes and pan gravy, roast parsnips & carrots and brussel sprouts.

Baked salmon supreme, lobster sauce, gratin potato, carrots & fine green beans (ngci)

Butternut squash & lentil filo parcel, cumin spiced gravy, roast potatoes, roast parsnips & carrots and brussel sprouts (vg)

Desserts

Traditional Christmas pudding with brandy sauce (v)

Baked cinnamon swirl cheesecake, orange & cinnamon spiced berries (vg & ngci)

Banoffee pie, chocolate shavings & caramel sauce (v)

Program

6.45pm – 7.30pm
Welcome drinks

7.30pm
Three-course festive meal
Resident DJ and Disco

12.30am
Carriages

DATES THROUGHOUT NOVEMBER & DECEMBER

CHRISTMAS JOINER PARTY NIGHT



FOR A MEMORABLE, FESTIVE SEASON PARTY, BOOK OUR JOINER PARTY NIGHTS, IDEAL FOR CELEBRATIONS WITH FRIENDS, FAMILY AND COLLEAGUES

Sparkling drinks, delicious food and spectacular entertainment in a beautifully dressed party space. After dinner, dance into the early hours with our resident DJ

FROM

£49.00

MID-WEEK

FROM

£60.00

WEEKEND DATES

MENU

Starters

Roasted winter vegetable soup
(vg & ngci)

Chicken, redcurrant & brandy
parfait, fig & ginger chutney,
ciabatta croutes

Bruschetta of mozzarella, tomato,
aubergine & peppers, basil pesto
dressing (v)

Main Course

Traditional roast turkey breast,
sage & onion stuffing balls, pigs in
blankets, roast potatoes and pan
gravy, roast parsnips & carrots and
brussel sprouts.

Baked salmon supreme, lobster
sauce, gratin potato, carrots & fine
green beans (ngci)

Butternut squash & lentil filo
parcel, cumin spiced gravy, roast
potatoes, roast parsnips & carrots
and brussel sprouts (vg)

Desserts

Traditional Christmas pudding with
brandy sauce (v)

Baked cinnamon swirl cheesecake,
orange & cinnamon spiced berries
(vg & ngci)

Banoffee pie, chocolate shavings &
caramel sauce (v)

Program

6.45pm - 7.30pm
Welcome drinks

7.30pm
Three-course festive meal
Resident DJ and Disco

12.30am
Carriages

DURING DECEMBER

CHRISTMAS TRIBUTE PARTY NIGHT



FOR A MEMORABLE, FESTIVE SEASON PARTY, BOOK OUR TRIBUTE PARTY NIGHTS, IDEAL FOR CELEBRATIONS WITH FRIENDS, FAMILY AND COLLEAGUES

Sparkling drinks, delicious food and spectacular entertainment in a beautifully dressed party space. After dinner, dance into the early hours with our resident DJ

FROM

£65.00

PER PERSON

MENU

Starters

Roasted winter vegetable soup
(vg & ngci)

Chicken, redcurrant & brandy
parfait, fig & ginger chutney,
ciabatta croutes

Bruschetta of mozzarella, tomato,
aubergine & peppers, basil pesto
dressing (v)

Main Course

Traditional roast turkey breast,
sage & onion stuffing balls, pigs in
blankets, roast potatoes and pan
gravy, roast parsnips & carrots and
brussel sprouts.

Baked salmon supreme, lobster
sauce, gratin potato, carrots & fine
green beans (ngci)

Butternut squash & lentil filo
parcel, cumin spiced gravy, roast
potatoes, roast parsnips & carrots
and brussel sprouts (vg)

Desserts

Traditional Christmas pudding with
brandy sauce (v)

Baked cinnamon swirl cheesecake,
orange & cinnamon spiced berries
(vg & ngci)

Banoffee pie, chocolate shavings &
caramel sauce (v)

Program

6.45pm – 7.30pm
Welcome drinks

7.30pm
Three-course festive meal,
Tribute act
Resident DJ and Disco

12.30am
Carriages

DATES THROUGHOUT NOVEMBER & DECEMBER
EXCLUDING 23RD TO 27TH AND 31ST DECEMBER

FESTIVE LUNCH

FOR THE ULTIMATE FESTIVE DINING EXPERIENCE,
GATHER TOGETHER WITH FRIENDS, FAMILY OR WORK
COLLEAGUES AND ENJOY A JOLLY FESTIVE LUNCH

Set in relaxed surroundings, let us take care of all the
details, so you can enjoy your festive celebrations.

FROM

£32.00

PER PERSON



MENU

Starters

Roasted winter vegetable soup
(vg & ngci)

Chicken, redcurrant & brandy
parfait, fig & ginger chutney,
ciabatta croutes

Bruschetta of mozzarella, tomato,
aubergine & peppers, basil pesto
dressing (v)

Main Course

Traditional roast turkey breast,
sage & onion stuffing balls, pigs in
blankets, roast potatoes and pan
gravy, roast parsnips & carrots and
brussel sprouts.

Baked salmon supreme, lobster
sauce, gratin potato, carrots & fine
green beans (ngci)

Butternut squash & lentil filo
parcel, cumin spiced gravy, roast
potatoes, roast parsnips & carrots
and brussel sprouts (vg)

Desserts

Traditional Christmas pudding with
brandy sauce (v)

Baked cinnamon swirl cheesecake,
orange & cinnamon spiced berries
(vg & ngci)

Banoffee pie, chocolate shavings &
caramel sauce (v)



AVAILABLE DAILY THROUGHOUT DECEMBER

FESTIVE AFTERNOON TEA

INDULGE WITH OUR AFTENNOON FESTIVI-TEA

A selection of delicious finger sandwiches, warmed scones and clotted cream, paired with tea or coffee and a Christmas cracker. An indulgent celebratory treat.

FROM

£25.00

PER PERSON

MENU

A selection of finger sandwiches

Warmed fruit scones served with clotted cream and preserves

Individual, mini cakes

Tea, Coffee and Mince pies

Glass of Prosecco



THURSDAY 25TH DECEMBER

CHRISTMAS DAY LUNCH



MAKE YOUR CHRISTMAS DAY TRULY MERRY
AND BRIGHT, AS WE TAKE AWAY THE HASSLE

Enjoy the company of family and friends, whilst we provide the joyful atmosphere and a delicious five-course menu filled with festive favourites and wine specifically chosen to compliment your meal.

Welcome glass of Kir Royale and canapés, complimentary glass of wine with lunch and unlimited soft drinks for children

FROM
£85.00
PER PERSON

FROM
£40.00
CHILDREN
3 TO 12

FROM
FREE
CHILDREN
UNDER 3

MENU

Starters

Roasted winter vegetable soup
(vg & ngci)

Chicken, redcurrant & brandy
parfait, fig & ginger chutney,
ciabatta croutes

Bruschetta of mozzarella, tomato,
aubergine & peppers, basil pesto
dressing (v)

Main Course

Traditional roast turkey breast, sage &
onion stuffing balls, pigs in blankets,
roast potatoes and pan gravy, roast
parsnips & carrots and brussel sprouts.

Baked salmon supreme, lobster sauce,
gratin potato, carrots & fine green
beans (ngci)

Butternut squash & lentil filo parcel,
cumin spiced gravy, roast potatoes,
roast parsnips & carrots and brussel
sprouts (vg)

Desserts

Traditional Christmas pudding with
brandy sauce (v)

Baked cinnamon swirl cheesecake,
orange & cinnamon spiced berries
(vg & ngci)

Banoffee pie, chocolate shavings &
caramel sauce (v)

Tea or Coffee & Mince Pie

Program

12.00pm - 12.30pm
Welcome drinks and canapés

12.30pm
Three-course festive meal
Resident DJ and Disco

4.00pm
Carriages

WEDNESDAY 31ST DECEMBER

NEW YEARS EVE GALA DINNER

MAKE YOUR NEW YEAR'S CELEBRATION ONE
TO REMEMBER!



Fabulous food, friends (old and new) all together and a sparkling toast to welcome in a New Year. If there is one resolution to make, it's to have a memorable celebration to start 2026 at our fully inclusive Gala Dinner

£99.00

PER PERSON

MENU

Starters

Roasted winter vegetable soup
(vg & ngci)

Chicken, redcurrant & brandy
parfait, fig & ginger chutney,
ciabatta croutes

Bruschetta of mozzarella, tomato,
aubergine & peppers, basil pesto
dressing (v)

Main Course

Traditional roast turkey breast, sage &
onion stuffing balls, pigs in blankets,
roast potatoes and pan gravy, roast
parsnips & carrots and brussel sprouts.

Baked salmon supreme, lobster sauce,
gratin potato, carrots & fine green
beans (ngci)

Butternut squash & lentil filo parcel,
cumin spiced gravy, roast potatoes,
roast parsnips & carrots and brussel
sprouts (vg)

Desserts

Traditional Christmas pudding with
brandy sauce (v)

Baked cinnamon swirl cheesecake,
orange & cinnamon spiced berries
(vg & ngci)

Banoffee pie, chocolate shavings &
caramel sauce (v)

After Dinner

Cheese platter, biscuits and
chutney

Tea or Coffee & petit fours

12.00am

Champagne to toast the New Year

1.00am

late night snacks and carriages

Terms and Conditions

1. Party night places are subject to availability which must be checked with the hotel before confirming with deposit payments.
2. Party night provisional bookings can be made but must be confirmed with a non-refundable/ non-transferable deposit of £10.00 per person.
3. Payments can be made by credit/debit card or bank transfer (Please note one payment transaction per party for both deposit and final payment).
4. For large groups and private parties you may be asked to sign a contract with minimum numbers.
5. Final payment and menu pre-orders for all parties are required four weeks prior to the event.
6. It is the guest's responsibility to advise us of any dietary requirements and allergies.
7. Any payments received are non-refundable and we will not be able to transfer the monies to cover food, drinks or entertainment for other members of the party.
8. For bookings made within four weeks of the event date, full payment for the party will be required.
9. Minimum age for a person attending events at the hotel is 18 years, except where stated in the brochure.
10. The hotel reserves the right to amalgamate, cancel or change the venue of Christmas parties in the event that minimum numbers are not met.
11. Dress codes may apply, please refer to the party information that you are attending.
12. The client must reimburse the costs of repairing any damage to the property, contents or grounds made by any guests within their party to the hotel.
13. No refunds will be given due to adverse weather conditions.
14. We've tried our best to make sure that all details of packages and prices are correct. We do apologise if any of these have changed. If we've made a mistake we will tell you when you enquire or book with us.

For Christmas Day luncheon and New Years Eve Gala Dinner bookings

1. Christmas Day Luncheon and New Years Eve Gala Dinner bookings a non-refundable deposit of 20% per person is required when making the reservation and the balance is due no later than 1st December 2025.
2. A booking is not confirmed until the deposit has been received.
3. All prices include VAT at 20%.
4. All details in this brochure are correct at the time of going to press but may be subject to alteration without prior notice.
5. We do not accept children under 18 years old for our New Years Eve Gala Dinner.
6. All pre-paid monies are non-refundable and non-transferable to any other hotel service and once payment has been made the booking cannot be cancelled.
7. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.

Please note the hotels no longer take cheque payments



CONTACT US FOR BOOKING AND MORE INFORMATION
WE LOOK FORWARD TO WELCOMING YOU!

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For terms and conditions please visit lghm.com/terms