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LONDON CROYDON
AERODROME
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 NOVEMBER AND DECEMBER

CHRISTMAS 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.



FROM
£49.95

MID WEEK

FROM
£55.95

WEEKEND DATES

MENU

Starters

Roasted winter vegetable soup (Vg &Gs)

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 (Gs)

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&Gs)

Banoffee pie, chocolate shavings & caramel sauce (V)

Program

6.30pm – 7.30pm
Welcome drinks

7.30pm
Three-course festive meal
Resident DJ and Disco

12.00am
Carriages

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CHRISTMAS PARTY NIGHT BUFFET

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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.

FROM

£49.95

PER PERSON

MENU

Starters

Roasted winter vegetable soup (Vg &Gs)

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

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 (Gs)

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&Gs)

Banoffee pie, chocolate shavings & caramel sauce (V)

Program

6.30pm - 7.30pm
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Three-course festive buffet
Resident DJ and Disco

12.00am
Carriages

AVAILABLE DAILY THROUGHOUT DECEMBER

FESTIVE AFTERNOON TEA

INDULGE WITH OUR AFTERNOON 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
£35.95
PER PERSON

MENU

A selection of finger sandwiches

Warmed fruit scones served with clotted cream and preserves

Individual mini cakes

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, complimentary glass of wine with lunch and unlimited soft drinks for children

£64.95

PER ADULT

£32.95

PER CHILD

MENU

Starters

Spiced Butternut Squash Soup (Vg/Gs)

Classic Prawn Cocktail

Chicken Parfait, fig & ginger chutney, ciabatta
croutes

Palate Cleanser

Lemon Sorbet

Main Courses

Traditional roast turkey breast, sage and
onion stuffing balls, pigs in blanket, roast
potatoes and pan gravy, roast parsnips &
carrots and Brussels sprouts

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

Butternut squash and lentil parcel, cumin
spiced gravy, roasted vegetables and Brussels
sprouts (Vg)

Desserts

Traditional Christmas Pudding
with Brandy sauce

Cinnamon Swirl Cheesecake with
spiced berry compote (Vg/Gs)

Cheese Course

Cheese platter, biscuits

After Dinner

Tea, coffee & mince pies

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. The minimum numbers required to book a Christmas Party Night is 8
15. 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 hotel no longer accepts cash or cheque payments



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

London Croydon Aerodrome Hotel

Tel: 0330 028 3403 or
Email: specialevents@croydon aerodromehotel.co.uk

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For terms and conditions please visit lghm.com/terms