

A large, circular wreath made of green leaves and red berries, framing the central text. A string of small gold lights is visible in the background behind the wreath.

SIR
CHRISTOPHER
WREN

FESTIVE SEASON 2024



FESTIVE AFTERNOON TEA



We welcome you to warm up this season with free flowing fresh filter coffee and a selection of teas.

£37.50 per person

**Sparkling Afternoon Tea
£50.00 per person**

A selection of festive sandwiches

Festive scones with fruits (V)

Warm plain scones (V)

Cornish clotted cream (V, GF)

Preserves (V, VE, GF)

A selection of mini
Christmas cakes (V)

Available throughout December.

Should you have a food allergy of any kind, please advise the waiting staff. A menu detailing allergens is available upon request or by scanning the QR code. Whilst every effort is made to be extremely careful, it is with regret that we cannot guarantee any of our dishes will be free of any traces of allergens, including peanuts. Please be aware that while our chips and some other fried items are gluten free, there is a risk of cross contamination from our fryers.



12.5% Discretionary Service charge will be added to your bill
Festive afternoon tea served from 1st – 31st December 2024. Not available on Christmas and Boxing Day.



“
The best way to spread Christmas cheer is singing loud for all to hear!
”

- Buddy the Elf





FESTIVE LUNCHESES, DINNERS & PARTY NIGHTS



CHRISTMAS PARTY NIGHTS

Sir Christopher Wren's party nights have it all! Enjoy a welcome drink, 3 course meal, tea and coffee, mince pies, crackers, hats, novelties and music from our resident DJ.

6.30pm – Pre-dinner drinks
7.00pm – 3 course dinner followed by dancing

November, Sunday & Wednesday Nights in December:
£59.00 per person

Thursday - Saturday Nights in December:
£69.00 per person

FESTIVE LUNCHESES & DINNERS

3-course lunch **£42 per person**

2-course lunch **£35 per person**

3-course dinner **£48.00 per person**

Includes a welcome drink and 3 course meal

Available throughout December

**For private parties a room hire supplement and minimum numbers will apply*

FESTIVE LUNCHES, DINNERS & PARTY NIGHTS MENU

STARTERS

Ham hock terrine
carrot and gherkins, toasted brioche and red onion marmalade
(GFA)

A duo of smoked salmon and beetroot gravadlax
sour cream and chive, brown bread
(GFA)

Roasted plum tomato and garlic soup
Cold-pressed basil oil
(V, VE, GF)

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MAIN COURSE

Turkey paupiette
traditional trimmings
(GF)

Seared sea bream
warm new potato salad, fennel compote, baby vegetables, dill cream sauce
(GF)

Goats cheese arancini
Baba ganoush and Pomodoro sauce
(V)

Nut roast
Celeriac and parsley mash, seasonal brassica melange and rich tomato sauce
(V, VE, GF)

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DESSERTS

Belgium chocolate brownie
coffee crème Anglaise, fresh raspberries
(V, GFA)

Christmas pudding
brandy sauce and confit redcurrants
(V, GFA)

Lemon tart
crushed meringue, red berry coulis
(V)

–
Tea or Coffee
Mince pies



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A detailed gingerbread house is the central focus, constructed from gingerbread and decorated with white icing, red berries, and greenery. It sits on a wooden stump. The background is a dark wood wall with warm white string lights. Other gingerbread houses are visible in the background.

CHRISTMAS DAY LUNCH

On the 25th of December this year, be greeted with Champagne before you sit down to a 5 course meal with all the Christmas novelties. Santa will bring a gift for every child.

In The Brasserie

£150.00 per adult

£75.00 per child (4-12 years old)

£20 per child (under 4 years old)

"As the first time ever to eat out on Christmas Day, I was very impressed. The ambience was lovely. The staff were so friendly and helpful. The food was amazing & the children were delighted to get a visit from Santa."

-TripAdvisor



CHRISTMAS DAY LUNCH MENU



RECEPTION

Amuse bouche

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STARTERS

Native lobster, prawn and crab tian
bloody mary sauce, pickled cucumber
(GF)

Confit duck and pancetta roulade
redcurrant jelly, toasted brioche
(GFA)

White onion soup
Gruyere cheese croute
(V, GFA)

**Caramelised shallot and goat cheese tarte
tatin**
roquette and balsamic glaze
(V)

INTERMEDIATE

Champagne sorbet
(V, VE, GF)

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MAINS

Traditional roast turkey (breast and leg) (GF)
sage and onion stuffing, parsnips and carrots,
sage roast potatoes, sprouts, kale and pigs in
blankets

**Braised lamb shoulder and honey
roast lamb noisette**
Dauphinoise potatoes, confit tomatoes and
fine beans

Seared stone bass (GF)
Lobster spring roll, purple potatoes, Russian
salad

**Wild mushrooms, baby spinach and feta
mille-feuilles (V)**
roquette, toasted pine nuts and balsamic
glaze

DESSERTS

Christmas pudding
Brandy sauce
(V, GFA)

Salted caramel and chocolate pyramid
Chocolate soil and raspberry gel
(V)

Choux bun
Rum and raisin ice cream
(V)

Cranberry and white chocolate cheesecake
Honeycomb ice cream
(V)

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Tea, coffee and mince pies
(V)

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CHRISTMAS DAY CHILDREN'S MENU



STARTERS

Roasted plum tomato soup with bread roll
(VE)

Breaded mini chicken fillets dippers
and tomato dips

Trio of melon and fresh berries
raspberry coulis
(VE)

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MAINS

Traditional turkey breast
traditional trimmings

Mature mini British sirloin steak, French fries
and seasonal vegetables

Penne pasta, fresh tomato and basil sauce
(V, VE)

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DESSERTS

Warm chocolate brownie, vanilla ice cream
and chocolate sauce
(V, can be vegan)

Banana sundae
brownie pieces, vanilla and chocolate ice cream, chocolate
sauce and mini marshmallows
(V, can be vegan)

Fresh fruit salad, passion fruit coulis
(VE)

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BOXING DAY AFTERNOON TEA

Embrace the cherished tradition of afternoon tea with a festive twist at the Sir Christopher Wren Hotel this Boxing Day. Available only on the 26th December

£49 per adult
£24.50 per child (up to 12 years old)

SEASONAL FANCIES

Mince pies
Stollen cake
Mini chocolate log
Carrot cake bauble
Vanilla and berry cheesecake

SCONES

Cranberry, raisin and citrus peel
Plain

SANDWICHES

Turkey and cranberry sauce
Truffle egg mayo and cress
Mature cheddar and tomato chutney
Smoked salmon, cream cheese and cucumber

MINI SAVOURIES

Lobster brioche roll with Marie Rose sauce
Lamb bon bon with mint yoghurt
Goats cheese and red onion tartlet

Served with a glass of mulled wine

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NEW YEAR'S EVE GALA DINNER



£145 per adult

Celebrate New Year's Eve in style at our black-tie dinner in the Princess Suite. Your evening begins with a welcome drink and then indulge in a sumptuous five-course menu and evening entertainment.

Our resident DJ will bring you in to 2025 with your dancing shoes on!

7pm Welcome Drinks
7.30pm Dinner
1am Carriages

Start the new year the right way and stay at Sir Christopher Wren Hotel after the party! Guests visiting us for New Year's Eve can enjoy **20% off our Best Flexible Rate.**

Please note that this is a mixed table event and you may be seated with other guests.

NEW YEAR'S EVE GALA DINNER MENU



RECEPTION

Amuse bouche



STARTERS

Pressed chicken and foie gras terrine
sauterne aspic, toasted brioche
(GFA)

Pan-seared scallops
squid ink risotto, pancetta crumble
(GF)

Beetroot and vodka home-cured salmon
celeriac remoulade, compressed pickled cucumber
(GF)

Dubarry soup
white truffle oil
(V, VE, GF)

INTERMEDIATE

Gin and lemon tonic sorbet
(V, VE, GF)



MAINS

Scottish beef fillet Wellington
Dauphinoise potatoes, roasted carrots and parsnips, garlic
fine beans and red wine jus

Seared duck breast
fondant potato, chestnut puree and caramelised beets
(GF)

Seared sea bream
saffron cocotte potatoes, baby carrots and romanesco,
Chablis sauce
(GF)

Goats cheese arancini
spicy pomodoro sauce, sweet drop pepper
and dressed roquette
(V)

DESSERTS

Chocolate fondant
vanilla ice cream, red berry coulis and chocolate crumb
(V)

Vanilla and Lemon cheesecake
crushed meringue and raspberries
(V, GFA)

Baked Alaska
almond tuille and red berry coulis
(V)

British cheese selection
biscuits, grapes and quince jelly
(V, GFA)



Tea, coffee and petit fours

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DEPOSITS AND PAYMENTS



MENUS, WINE SELECTIONS AND OTHER CONDITIONS

Menus and wine pre-orders for all Christmas functions are required no later than 4 weeks prior to the event. The minimum age for all Christmas parties is 18.

Dress code for New Year's Eve Gala Dinner is Black Tie.

ANY ALLERGIES?

Before pre-ordering please inform your event contact of any special dietary needs your group may have. A menu highlighting all types of allergens is available in advance via our Events Team.

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01753 442400

WRENS_EVENTS@SAROVA.COM

A non-refundable / non-transferable deposit of £20.00 per person is required to confirm your reservation along with a signed contract. Full terms and conditions will be issued when you make a provisional booking.

Full pre-payment is required 8 weeks prior to the date of the event, unless otherwise agreed by our Events Team in writing. All pre-payments are non-refundable and may not be transferred. All rates quoted are subject to availability and include VAT. Prices are based on minimum numbers for selected dates and events.

Please note an additional administration fee of £50 may apply for any amendments made less than 7 days prior to your event.

Sir Christopher Wren Hotel

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