



# *Yew Lodge*

COUNTRY HOUSE

*Christmas 2019*

## *Private & Company Group Bookings*

Celebrate Christmas in style and hire one of our beautiful suites, catering for private groups from 25 (minimum) up to 130 guests for dinner, or 150 for a reception style party.

If you are looking for a traditional feel then our Oak Suite is ideal, with an open fire, Art Deco features, and wood panelling. Alternatively the Sycamore Suite is a contemporary, stylish space, just perfect for a large dinner party turning into a disco later in the evening. Both suites are on the ground floor with plenty of natural lighting and direct access to a patio and the gardens.

Our delicious Private Party Menu is given here; however, we are also happy to discuss a bespoke menu with you that suits both your taste and budget. All dishes are freshly prepared and once agreed, guests are asked to select in advance one starter, main course and dessert from the chosen menu.

We can work with you to create a memorable celebration, and if you are looking to incorporate a meeting or conference then ask us for more information on our delegate packages.

Located on the borders of West Sussex, Surrey and Kent, Yew Lodge Country House sits in a secluded location with 10 acres of beautiful grounds. We are within an hour on the train from central London and 20 minutes from Tunbridge Wells, Crawley, Gatwick Airport and the M23/M25/M26 network.

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## *Private Party Menu for Group Bookings*

*£28.00 per person – 2 courses (Sunday to Thursday inc.)*

*£33.00 per person – 3 courses (Sunday to Thursday inc.)*

*£36.00 per person – 3 courses (Friday & Saturday)*



### *To Start*



Crackers

Warm bread selection

Duck & port parfait with plum & apple chutney & salad garnish

or

Tian of marinated peppers, crumbled goats cheese,  
toasted pine kernels, rocket & citrus dressing (v)

or

Cold water prawns with smoked salmon, marie rose sauce & salad leaves

or

Stilton & celery soup with crème fraiche & herb croutons (v)

### *Main Course*

(served with a selection of fresh vegetables)

Traditional roast turkey, bacon, chipolata sausage, sage & onion stuffing,  
roasting pan gravy, with roast potatoes & parsnips

or

Slow cooked belly of pork, crackling, sage stuffing, caramelised  
apple, finished with Somerst cider jus, roast potatoes & parsnips

or

Baked cod, wrapped in Parma ham, with a warm tomato & olive and sauté potatoes

or

Ricotta cheese, spinach & nutmeg ravioli, with white wine,  
Parmesan & cream sauce (v)

### *To Follow*

Traditional Christmas pudding, with brandy sauce

or

Lemon panna cotta, fresh raspberries & hazelnut granola

or

Caramel, pecan & dark chocolate tart with clotted cream

or

Trio of cheeses & biscuits, with celery & grapes

### *To Follow*

Coffee/tea & mints