



# Christmas

AT LEXDEN WOOD  
DECEMBER 2026

SATURDAY 5TH | FRIDAY 11TH | SATURDAY 12TH

TO BOOK EMAIL: [EVENTS@LEXDENWOOD.CO.UK](mailto:EVENTS@LEXDENWOOD.CO.UK)



# Christmas

## AT LEXDEN WOOD

DECEMBER 2026

SATURDAY 5TH | FRIDAY 11TH | SATURDAY 12TH

Celebrate the festive season with a night of great food, high-energy entertainment and full Christmas sparkle, here at Lexden Wood.

### WHAT TO EXPECT

Red carpet arrival | Welcome prosecco | Three course meal | Santa arriving in style | Table games throughout the night | DJ | Starlit dance floor | Festive photo fun |  
Dress Code ~ Festive Glam

### FOOD & DRINK

Three-course festive meal  
Prosecco on arrival  
Optional drinks vouchers available

**£65 PER PERSON**  
**£480 PER 8 PERSON TABLE**  
**(LIMITED AVAILABILITY)**

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## STARTERS

### MUSHROOM SOUP (GFA, V, VE)

MUSHROOM SOUP, FINISHED WITH A SWIRL OF CREAM SERVED WITH A WARM BREAD ROLL.

### SMOKED SALMON PATE

SMOKED SALMON PATE WITH GHERKINS, LEMON AND HERBS SERVES WITH MELBA TOAST

### PARMA HAM AND MELON

CHPROSCIUTTO DI PARMA WITH FRESH MELON, CRACKED BLACK PEPPER, AND A TOUCH OF EXTRA VIRGIN OLIVE OIL

## MAINS

### ROASTED TURKEY (GFA)

ROASTED TURKEY SERVED WITH PIGS IN BLANKETS, CRISPY ROAST POTATOES, HONEY-ROASTED CARROTS AND PARSNIPS, BRUSSELS SPROUTS, SAGE & ONION STUFFING, YORKSHIRE PUDDING, AND GRAVY

### FESTIVE CRUMB SALMON

SALMON FILLET CRUSTED WITH A CRANBERRY AND THYME SERVED WITH DAUPHINOIS POTATOES AND SEASONAL VEG

### CHESTNUT ROAST (VE)

CHESNTNUT AND PUMPKIN SEED ROAST WITH CRISPY ROAST POTATOES, HONEY-ROASTED CARROTS AND PARSNIPS, BRUSSELS SPROUTS, SAGE & ONION STUFFING, YORKSHIRE PUDDING, AND GRAVY

## DESSERTS

### CHRISTMAS PUDDING (VE, GF)

A CLASSIC FESTIVE FAVOURITE, SERVED WARM WITH BRANDY CREAM

### CHOCOLATE ORANGE TORT (VE)

CRISP CHOCOLATE BISCUIT CRUMB TOPPED WITH A RICH CHOCOLATE ORANGE TRUFFLE MOUSSE

### RASBERRY GIN CHEESECAKE (VE, GF)

BISCUIT BASE TOPPED WITH A COLD SET VANILLA CHEESECAKE, FINISHED WITH RASPBERRIES IN A RASPBERRY & PINK GIN SAUCE

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# HOW TO BOOK

## 1. GET IN TOUCH

Contact us to check availability and receive our Christmas menu.

Email: [events@lexdenwood.co.uk](mailto:events@lexdenwood.co.uk)

Phone: 01206 696212

## 2. SECURE YOUR DATE (within 14 days)

Complete the booking form

Pay £30 per person non-refundable deposit by bank transfer

Group organiser makes one single payment

## 3. PRE-ORDER YOUR MENU (by 1st October)

Menu forms released in July

Submit all dietary requirements and choices

## 4. CONFIRM NUMBERS (60 days before)

Final guest numbers must be confirmed

You'll be charged for these numbers regardless of attendance

## 5. PAY BALANCE

Final payment due 60 days before your event

Based on confirmed guest numbers

## IMPORTANT REMINDERS

- ✓ 18+ event only – valid photo ID required
- ✓ Cashless venue – card payments only
- ✓ No alcohol permitted on premises
- ✓ Event runs 7:00pm–12:00am

Questions? Contact us at [events@lexdenwood.co.uk](mailto:events@lexdenwood.co.uk) or 01206 696212

All bookings subject to our [Christmas Party Terms & Conditions](#)  
and [General Venue Terms & Conditions](#).