



CHRISTMAS 2026

AT CROWN LODGE

Join us this festive season for your exclusive hire celebrations. Whether you're thinking big or small, partying the night away or peaceful dining with your nearest & dearest - Crown Lodge has the perfect space for you.

PRIVATE PARTIES FROM £39.95PP
Ala Carte or a Relaxed Carvery

To include:

Private hire of our warm woodland lodge, seasonally decorated

Choice of round tables or rustic wooden tables

Table décor

3 course Christmas Meal

Traditional Christmas crackers

Spacious, canopy-lit dance floor

Modern disco lights & festive party music

Fully stocked bar, tended by our team of mixologists

Complimentary car parking

Experienced event staff to ensure your celebration runs smoothly

WREATH MAKING FROM £49.95PP

Daytime - Sunday 29th November 2026
including Cream Tea

Evening - Wednesday 2nd December 2026
including Mince Pie & Prosecco





CHRISTMAS CARVERY

3 Course Relaxed Carvery Buffet

MONDAY - WEDNESDAY £39.95PP
THURSDAY - SUNDAY £49.95PP

CANAPÉS

Beef Brisket & Smoked Cheddar Spring Roll
Mini Toad in the Hole, Cranberry Sauce
Prawn Cocktail Tartlets
Smashed Avocado on Toast, Chilli Jam (V/VG)

HOT CARVERY

Roast Turkey Breast
Honey Roasted Ham
Roasted Vegetable Pithivier (V/VG)
Served With:
Roasted Potatoes
Local Kentish Sausages Wrapped in Bacon
Homemade Stuffing | Cauliflower Gratin
Roasted Winter Vegetables | Jus

DESSERT BUFFET

A choice of two to be selected from the below
Christmas Pudding | Brandy Sauce
Triple Chocolate Brownie | Meringues | Berries
Winter Berry Pavlova

VG = VEGAN | V = VEGETARIAN | GF = GLUTEN FREE

Monday to Wednesday Evening min. 40 guests // Thursday to Sunday Evening min. 50 guests

CATERING PROVIDED BY OUR EXCLUSIVE CATERER - THE WILD GARDEN CATERING CO





CHRISTMAS ALACARTE

3 Course A La Carte

MONDAY - WEDNESDAY £39.95PP
THURSDAY - SUNDAY £49.95PP

Starter

Roasted Aldington Pumpkin Soup, Toasted Seeds, Pesto
Palmiers (V/VG)

Chicken Parfait, Fig Relish, Port Reduction, Toast
Crab & Avocado Salad, Melba Toast, Garlic Aioli, Herb Salad

Main

With Rosemary Maple Glazed Carrots & Roasted Miso Cranberry Butter
Sprouts for the table

Roast Turkey, Pigs in Blanket, Braised Red
Cabbage, Rosemary Roast Potatoes, Stuffing
Fillet of Cod, Sauteed New Potatoes, Cavalo Nero,
Creamed Leeks

Roasted Beetroot Nut Roast Wellington, Rosemary
Roasted Potatoes, Braised Red Cabbage, Onion Gravy (V/VG)

Dessert

Spiced Pear Tarte Tatin | Clotted Cream
Christmas Pudding | Brandy Sauce

Black Forest Pavlova | Cherry Compote | Chocolate Shards

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WREATH MAKING

£49.95 PER PERSON

SUNDAY 29th NOVEMBER 12:00pm - 15:00pm
To include a Cream Tea

WEDNESDAY 2nd DECEMBER 18:00pm - 21:00pm
To include a Mince Pie & Prosecco

Join us for a creative & relaxing event at our stunning lodge, where you'll craft your very own wreath masterpiece!

On arrival, you'll be welcomed by our warm & friendly team to help you settle in while you take in the beautiful surroundings.

As you are settling in, your host will guide you step by step through the wreath-making process, helping you create the perfect wreath for your front door or to place within your home.

Fresh greenery, dried fruit & ribbons are provided. If you have any extra decor you'd like to add, feel free to bring along with you!

Once all wreaths are complete, you will indulge in a delicious sweet treat and drink. It's the perfect way to unwind while admiring your creation with good food & great company.





IMPORTANT INFORMATION

Party dates between 23rd November- 23rd December

Sunday to Wednesday finish time 23:00pm
Thursday to Saturday finish time 23:30pm

Optional Extras

- > Arrival Drinks & Canapes
- > Table Wine for during the meal
- > Crown Lodge's resident DJ - (subject to availability)
- > Tea & Coffee station with mince pies

Deposits required

Private Parties - £500.00

Wreath Making - full payment on booking

An invoice will be provided on booking and a deposit must be paid for your event to be confirmed with us.

Final guest numbers, dietary's & full payment will be due 4 weeks prior to your date when booking a Private party

Additional Charges

Caterers Kitchen Use Fee - £100.00

Service Fee - £100.00

This will be included within your invoice

