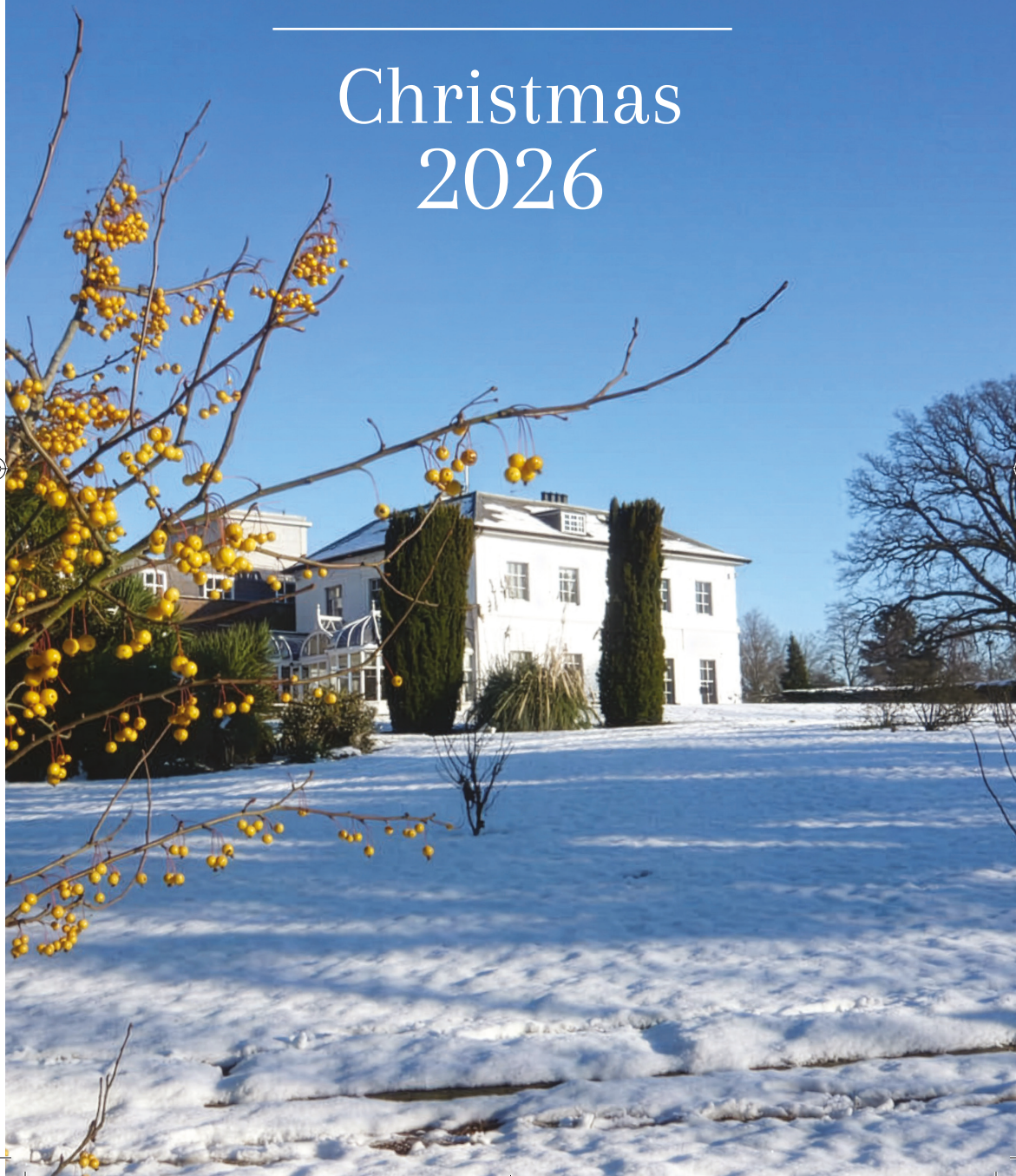




West Lodge Park  
YOUR LONDON RETREAT

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# Christmas 2026







## At West Lodge Park we are proud to work together in such a beautiful environment and want to share some of that magic with you!

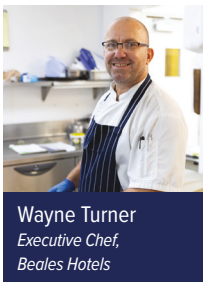
Our family business has been established since 1769 making this our 257th Christmas and our 81st at West Lodge Park.

The hotel is such an enchanting place to be at Christmas. From the moment you are greeted by the fire in our candlelit lounge to taking a stroll around the wintry arboretum, or relaxing in our Egyptian cotton bed linen, you will feel at home away from home

Our team are constantly striving to provide new ideas and exciting culinary experiences for our guests, especially during the festive season. What better place to enjoy it than in the wonderful ambience of West Lodge Park.



**Ashley Beale**  
*Director & General  
Manager, Beales Hotels*



**Wayne Turner**  
*Executive Chef,  
Beales Hotels*



**Andrew Beale**  
*Chairman and MD,  
Beales Hotels*

All Christmas lunches, dinners, party nights and bedrooms are bookable online at [westlodgepark.co.uk/whats-on/](http://westlodgepark.co.uk/whats-on/)

For reservations and any enquiries please call 020 8216 3900



FRIDAY 27TH NOVEMBER – THURSDAY 31ST DECEMBER 2026

# FESTIVE LUNCHES & DINNERS MARY BEALE RESTAURANT

Enjoy our delicious festive menus in our beautiful Mary Beale Restaurant.

The festive menu is available daily Monday to Saturday, and Sunday evening throughout December, and is incorporated into our Sunday lunch menu – excluding 25th, 26th and dinner on 31st December.

## PRICE

Two Courses: £35.00pp

Three Courses: £42.00pp

## MENU

Served with artisan bread rolls and Netherend Farm butter

### Celeriac and apple soup **VE**

Tarragon cream, celeriac crisps

### Salmon gravadlax

Rye bread, pickled cucumber, Dijon crème fraîche

### Chicken liver parfait

Fig and apple chutney, ciabatta toast

### Roast turkey breast

Sage stuffing, bacon-wrapped chipolatas, roast potatoes, honey glazed parsnips, Brussels sprouts, crushed swede and carrot, cranberry sauce, turkey jus and bread sauce

### Sea bass fillet

Winter greens, crushed new potatoes, dill and caviar sauce

### Red onion and vegan cheese tarte tatin **VE**

Crushed carrot and swede, new potatoes

### Dunn's traditional Christmas pudding **VE** option available

Whisky sauce, redcurrants

### Chocolate and Morello cherry cheesecake

Crème fraîche, white chocolate sauce, popping candy

### Baron Bigod cheese

Chilli jam, crackers

### Café du Monde coffee or Eilles loose-leaf tea

Mini mince pies

FRIDAY 27TH NOVEMBER –  
THURSDAY 31ST DECEMBER 2026

# FESTIVE AFTERNOON TEA

## PRICE

£38.00pp

For that extra special occasion, add a glass of rosé Champagne or rosé Prosecco.

## MENU

Eilles loose-leaf tea or Café du Monde coffee

### Sandwiches:

Scottish smoked salmon, cream cheese and dill

Roast turkey and cranberry sauce

Hertfordshire free-range egg and cress **V**

Cucumber and mint **V**

Warm plain and fruit scones

Devonshire clotted cream and Tiptree preserves

A selection of three festive afternoon tea cakes

West Lodge Park, Cockfosters Road, Hadley Wood, Hertfordshire. EN4 0PY

FRIDAY 27TH NOVEMBER – THURSDAY 31ST DECEMBER 2026

# FESTIVE LUNCHESES, DINNERS AND AFTERNOON TEAS

## PRIVATE DINING (12 guests plus)

Enjoy our delicious festive menu in one of our beautiful private rooms (no additional room hire). The festive menu is available daily Monday to Saturday, and Sunday evening, and incorporated into our Sunday lunch menu – excluding 25th, 26th & dinner on 31st December.



### PRICE

Festive Afternoon Tea £43.00pp

### Monday to Thursday

Two Courses: £39.99pp

Three Courses £46.99pp

### Friday to Sunday

Two Courses: £42.99pp

Three Courses: £49.99pp

## MENU

Served with artisan bread rolls and Netherend Farm butter

### Celeriac and apple soup **VE**

Tarragon cream, celeriac crisps

### Salmon gravadlax

Rye bread, pickled cucumber, Dijon crème fraîche

### Chicken liver parfait

Fig and apple chutney, ciabatta toast

### Roast turkey breast

Sage stuffing, bacon-wrapped chipolatas, roast potatoes, honey glazed parsnips, Brussels sprouts, crushed swede and carrot, cranberry sauce, turkey jus and bread sauce

### Sea bass fillet

Winter greens, crushed new potatoes, dill and caviar sauce

### Red onion and vegan cheese tarte tatin **VE**

Crushed carrot and swede, new potatoes

### Dunn's traditional Christmas pudding **VE option available**

Whisky sauce, redcurrants

### Chocolate and Morello cherry cheesecake

Crème fraîche, white chocolate sauce, popping candy

### Baron Bigod cheese

Chilli jam, crackers

### Café du Monde coffee or Eilles loose-leaf tea

Mini mince pies

Please contact one of our events team on 020 8216 3943 to discuss your private dining experience.

# PARTY NIGHTS

West Lodge Park is well known for making a party go with a swing, and our party nights are no exception! We supply all the ingredients for a great party!

Our Party nights are better than ever, and we will ensure you have a wonderful and memorable night out – a great way to celebrate the Christmas season with friends and colleagues.

Enjoy a chilled glass of Prosecco on arrival at 7.00pm, with guests taking their seats at 7.45pm for a delicious three-course dinner.

After dinner enjoy dancing the night away to our resident DJ.

Please contact one of our events team on 020 8216 3943

## DATES

Friday 27th November

Friday 4th December

Saturday 5th December

Friday 11th December

Saturday 12th December

Friday 18th December

Saturday 19th December

## PRICE

£59.00pp

Carriages at 11.30pm.

## MENU

Served with artisan bread rolls and Netherend Farm butter

### Celeriac and apple soup **VE**

Tarragon cream, celeriac crisps

### Salmon gravadlax

Rye bread, pickled cucumber, Dijon crème fraîche

### Chicken liver parfait

Fig and apple chutney, ciabatta toast

### Roast turkey breast

Sage stuffing, bacon-wrapped chipolatas, roast potatoes, honey glazed parsnips, Brussels sprouts, crushed swede and carrot, cranberry sauce, turkey jus and bread sauce

### Sea bass fillet

Winter greens, crushed new potatoes, dill and caviar sauce

### Red onion and vegan cheese tarte tatin **VE**

Crushed carrot and swede, new potatoes

### Dunn's traditional Christmas pudding

**VE option available**

Whisky sauce, redcurrants

### Chocolate and Morello cherry cheesecake

Crème fraîche, white chocolate sauce, popping candy

### Baron Bigod cheese

Chilli jam, crackers

### Café du Monde coffee or Eilles loose-leaf tea

Mini mince pies

THURSDAY 3RD DECEMBER 2026

## FESTIVE WORKSHOP AND LUNCH

Get into the festive spirit with our exclusive pre-Christmas event, designed to inspire and delight as you prepare for the holiday season.

Join us for a series of captivating demonstrations led by our team of experts, covering everything from festive decorations and home styling to mouth-watering cooking tips and wine pairing suggestions.

Whether you're looking to perfect your Christmas décor or elevate your holiday dining experience, our demonstrations are packed with creative ideas and practical advice to make your celebrations truly special.

Then relax and enjoy a well-deserved two-course lunch with Café du Monde coffee, mini mince pies and a glass of house wine in the Mary Beale Restaurant.

9.30 am – Arrival with tea / coffee and mince pies, followed by demonstrations and lunch at 12.15pm.

Your hosts for the event are Emma Beale and Wendy Webb



PRICE

£77.50pp

### MENU

Served with artisan bread rolls and Netherend Farm butter

#### Roast turkey breast

Sage stuffing, bacon-wrapped chipolatas, roast potatoes, honey glazed parsnips, Brussels sprouts, crushed swede and carrot, cranberry sauce, turkey jus and bread sauce



#### Dunn's traditional Christmas pudding

VE option available

Whisky sauce, redcurrants



#### Café du Monde coffee or Eilles loose-leaf tea

Mini mince pies

Please advise any special dietary requirements at time of booking.

SUNDAY 13TH DECEMBER 2026

# CHRISTMAS CONCERT DINNER

## Double Action Harp Duo

Keziah Thomas and Eleanor Turner

Join us at 7.00pm for a sparkling wine and canapé reception, followed by the concert and three-course festive dinner.

Step into a world of shimmering strings and festive wonder as award-winning harpists Keziah and Eleanor transport you on a magical winter's journey.

Their programme blends the wintry seasons from Piazzolla and Vivaldi, and the charm of traditional Christmas favourites arranged for their 94 strings. From glistening snowflakes to candlelit carols and a sleigh ride, this enchanting evening celebrates the beauty of the harp and the spirit of the season in perfect harmony.

Your host for the evening is Andrew Beale.

Please advise any special dietary requests at time of booking.

## MENU

Served with artisan bread rolls and Netherend Farm butter

### Scottish smoked salmon and gravadlax tartare

Parmesan crisp, lime dressing



### Roast turkey breast

Sage stuffing, bacon-wrapped chipolatas, roast potatoes, honey glazed parsnips, Brussels sprouts, crushed swede and carrot, cranberry sauce, turkey jus and bread sauce



### Dunn's traditional Christmas pudding

Whisky sauce, redcurrants



### Café du Monde coffee or Eilles loose-leaf teas

Mini mince pies

PRICE

£87.50pp

DRESS CODE

Black tie



West Lodge Park, Cockfosters Road, Hadley Wood, Hertfordshire. EN4 0PY

FRIDAY 25TH DECEMBER 2026

# CHRISTMAS DAY

“Christmas Lunch will be served whilst our pianist plays your favourite songs.”

What to expect on Christmas Day lunch at West Lodge Park

- Wonderful gift for everyone
- Quality Christmas crackers
- A five-course lunch served in our Mary Beale Restaurant and in our beautiful private rooms
- Reservations taken from 12 noon with last orders at 3.00pm
- Live piano music

And most importantly... stay as long as you like with no rush, there are no timed sittings, but we do respectfully request that you sit down for your lunch at the reserved booking time. If you would like an extended time for drinks on arrival, please allow additional time.

We hope you enjoy the wonderfully relaxed atmosphere at West Lodge Park this Christmas.

Please advise any special dietary requirements at time of booking.



## MENU (pre-ordered)

Served with artisan bread rolls and Netherend Farm butter

### Smoked salmon and gravadlax tartare

Parmesan crisp, lime dressing

### Tomato and avocado tartare **VE**

Basil dressing



### Lobster thermidor

### Jerusalem artichoke gratin **VE**



### Roast turkey breast

Sage stuffing, bacon-wrapped chipolatas, roast potatoes, honey glazed parsnips, Brussels sprouts, crushed swede and carrot, cranberry sauce, turkey jus and bread sauce

### Halibut fillet

Creamed potatoes, Newburg sauce, samphire, carrot pearls

### Butternut squash and lentil roast

Roast potatoes, honey glazed parsnips, Brussels sprouts, crushed swede and carrot, sage sauce



### Dunn's traditional Christmas pudding **VE option available**

Whisky sauce, redcurrants

### Cherry and chocolate cheesecake

Jude's vanilla ice cream



### Cheeseboard (per table)

Baron Bigod, Stilton, Wookey Hole Cheddar

Walnut bread, fig and apple chutney



### Café du Monde coffee or Eilles loose-leaf tea

Mini mince pies and chocolates

SATURDAY 26TH DECEMBER 2026

## BOXING DAY

“A civilised way to enjoy the day after Christmas.”

Lunch served in our Mary Beale Restaurant whilst enjoying the accompaniment of our resident pianist.

Why not enjoy a refreshing walk around the 35 acres of beautiful grounds surrounding the hotel?

Please advise any special dietary requirements at time of booking.



### PRICE

Adults: £55.00pp

Under 12s: £29.50pp

Full payment with booking.

### MENU

Served with artisan bread rolls and Netherend Farm butter

#### Salmon gravadlax

Pickled cucumber, Dijon crème fraîche

#### Chicken liver parfait

Fig and apple chutney, ciabatta toast

#### Celeriac and apple soup

Tarragon cream, celeriac crisps

#### Dry-aged roast sirloin of beef

Yorkshire pudding, roast potatoes, winter greens, cauliflower cheese, glazed carrots, red wine jus

#### Halibut fillet

Creamed potatoes, Newburg sauce, samphire, carrot pearls

#### Butternut squash gnocchi

Wild mushrooms, basil, crispy shallots

#### Sherry trifle

#### Warm apple pie

rum and raisin ice cream

#### Baron Bigod cheese

Chilli jam, crackers

#### Café du Monde coffee or Eilles loose-leaf tea

Mini mince pies

FROM SUNDAY 27TH [LUNCH] TO THURSDAY 31ST DECEMBER [LUNCH] 2026

## BETWEEN CHRISTMAS & NEW YEAR - LUNCH & DINNER

Take the opportunity to relax and wind down following the busy festive period and enjoy lunch or dinner in the Mary Beale Restaurant where a reduced menu will be available.

West Lodge Park, Cockfosters Road, Hadley Wood, Hertfordshire. EN4 0PY

THURSDAY 31ST DECEMBER 2026

# NEW YEAR'S EVE DINNER DANCE

“Celebrate the arrival of 2027 with us at West Lodge Park!”

The evening will commence at 7.30pm with a Champagne reception and canapés followed by dinner at 8.00pm, accompanied by our resident DJ until 1am.

What to expect on New Year's Eve at West Lodge Park

- Champagne and canapé reception
- Quality Christmas crackers
- Candlelit tables
- Delicious five-course menu - including cheese platter later
- Piping in the New Year

Please advise any special dietary requests at time of booking.



PRICE

£170.00pp

DRESS CODE

Black tie

Much better, why not stay over? No need to worry about driving, just fall straight into bed any time after piping.

Dinner dance, lovely Classic double or twin bedroom with feather and down pillows and duvets as well as full English breakfast.

PRICE

Classic double room:

£288.00pp

Spacious double room:

£320.00pp

Single supplement applies

## MENU

Served with artisan bread rolls and Netherend Farm butter

### Champagne and canapé reception

### Smoked salmon and dill roulade

Nori crisp, lime gel, crème fraîche

### Champagne sorbet

Dried strawberry

### 28-day aged beef fillet

Salt beef hash, crushed carrot, cavolo nero, red wine jus

### Iced pistachio and coconut parfait

Morello cherry mousse cone, chocolate and cinnamon panna cotta

### Cheese platter (per table)

Baron Bigod, Wookey Hole Cave-aged Cheddar, Cropwell Bishop Stilton

### Crackers, fig and apple chutney

### Café du Monde coffee or Eilles loose-leaf teas

Truffles

T: 020 8216 3900 [westlodgepark.co.uk/whats-on/](http://westlodgepark.co.uk/whats-on/)

FRIDAY 1ST JANUARY 2027

## NEW YEAR'S DAY

**“How better to celebrate the first day of 2027 than an informal buffet lunch in the Mary Beale Restaurant at West Lodge Park!”**

Arrive for a glass of chilled Prosecco and then enjoy a buffet lunch menu with a choice of starters, main courses and desserts with a selection of breads and sides. All finished off with Café du Monde coffee or Eilles loose-leaf teas and infusions and petits fours.

Our resident pianist Paul Jaffa will be playing during lunch on New Year's Day.

Stay all afternoon if you wish and enjoy a walk around the 35 acres of beautiful grounds.

Bookings from 1.00pm to 4.00pm

Please advise any special dietary requirements at time of booking.



### PRICE

Adults: £68.50pp

Under 12s: £36.50pp

Under 2s: £20.00pp

Full payment with booking.



Paul Jaffa

West Lodge Park, Cockfosters Road, Hadley Wood, Hertfordshire. EN4 0PY

## BUFFET

Hot vegetable winter soup

Artisan bread cutting station

Extra virgin olive oil, Netherend Farm butter

Trealy farm Charcuterie board & antipasti

Melon & Parma Ham

Chicken liver pâté, fig and apple chutney

Scottish smoked salmon and traditional accompaniments

Peppered mackerel fillets, horseradish cream

Selection of salads

## CARVERY

Grass-fed dry-aged roast beef

Honey glazed gammon

Garlic and herb tiger prawns

Yorkshire puddings

Stuffing balls

Market fish fillet (cooked to order in the kitchen)

Vegetable Wellington, tomato coulis

Roast Potatoes

Cauliflower cheese

Crushed swede and carrot

Braised red cabbage with port and orange

Buttered greens

French beans

Selection of sauces and condiments

## DESSERTS

Bread and Butter pudding

Warm apple crumble

Gâteau opéra

Chocolate and Kirsch cherry cheesecake

Treacle tart

Fresh cut fruit platter

## CHEESEBOARD

Stilton, Rachel, Lancashire Bomb, Baron Bigod

Grapes, chutney, celery, quince pâté, crackers

Café du Monde Cafetière coffee and Eilles loose-leaf teas and infusions

Petits fours

FRIDAY 29TH JANUARY 2027

# BURNS NIGHT

“Celebrate with us the traditional Burns Night Dinner.”

One of the highlights of the year, our Burns Night is an authentic celebration of all that is best from north of the border. After being called through to the restaurant for a classic four-course dinner by our resident bagpiper Rosalind Cox, the haggis will be addressed in Robert Burns’ classic poem then toasted with a dram of whisky.

Please advise any special dietary requirements at time of booking.

## MENU

Served with artisan bread rolls and Netherend Farm butter

**Leek and potato soup, Scottish smoked salmon, parsley cream**



**Haggis, neeps & tatties**

xxx

**Fillet of beef, corned beef hash, black cabbage, crushed carrot**



**Tipsy laird trifle**



**Café du Monde coffee or Eilles loose-leaf tea**

**Scots tablet**

Includes: Sparkling wine and canapé reception in a private room, piping into dinner in the Mary Beale Restaurant, four-course dinner, coffee, recital of Address to a Haggis by Robert Burns, and a dram of Scotch whisky.



**PRICE**  
**RECEPTION**  
**DRESS CODE**

**£92.00pp**  
**7.00pm**  
**Black tie or kilt**

West Lodge Park, Cockfosters Road, Hadley Wood, Hertfordshire. EN4 0PY





# West Lodge Park

YOUR LONDON RETREAT

## We'd love to hear from you

Our team would love to talk to you about your event! Please feel free to contact us, we're always happy to answer any questions you may have.

Call us on **020 8216 3900**

or send us an email via [westlodgepark@bealeshotels.co.uk](mailto:westlodgepark@bealeshotels.co.uk)

**West Lodge Park, Cockfosters Road, Hadley Wood, Hertfordshire  
EN4 0PY**

THE BELL HOTEL

Call us on **01728 602331**

or visit online at [thebellhotelsaxmundham.co.uk](http://thebellhotelsaxmundham.co.uk)

**31 High Street, Saxmundham IP17 1AF**