

The Birch Hotel, Haywards Heath

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Is situated in the West Sussex town of Haywards Heath, 16 miles from Gatwick Airport, 14 miles from Brighton and 40 miles from Central London. The main building was constructed in 1874 as a country house and still retains many of its original features including the oak-panelled lounge and the Victorian staircase.

An extension was added in 1980 and over recent years there has been extensive refurbishment of the entire hotel. The hotel has a carpark which is free for hotel guest use.

The hotel is ideal for business or leisure and has 51 en-suite bedrooms, all of which have free wireless internet access as do the public areas of the hotel. The Courtyard Restaurant is perfect for formal dining or major events, whilst the Bar Bistro is for more informal eating and drinking. We have 5 Conference/Meeting rooms which can accommodate any size of gathering from small groups up to 50 persons seated theatre-style. All have wireless internet access.

For weddings, family gatherings, dinner dances and corporate events we have a range of banqueting rooms which can cater for any number of guests from 10 to 80 (at a seated reception) The Birch Hotel is licensed for Civil Marriage and Partnership Ceremonies.

FOR MORE INFORMATION ON THE BIRCH HOTEL VIEW OUR WEBSITE: WWW.BIRCHHOTEL.CO.UK



ON BEHALF OF US ALL AT THE BIRCH HOTEL HAYWARDS HEATH

A Very Merry Christmas & Happy New Year

Our Christmas Programme

Party Nights
Festive Cream Teas
Weekday Lunches
Sunday Lunch
Christmas Day Lunch
Boxing Day Buffet

FOR ALL EVENTS IN THE BROCHURE BOOKING IS REQUIRED.

Please see the Terms and Conditions page at the back of the brochure.

We look forward to welcoming you to The Birch Hotel over the festive period.

We cater to all dietary requirements, please contact our Christmas Co-ordinator for more information.

E: events@birchhotel.co.uk T: 01444 447165

Festive Lunch

A Choice of Two or Three Courses, with Chocolate & Mints

Menu

Red Lentil and Butternut Squash Soup (V, VG)

With a bread roll

Brussels Pâté

A smooth pork and chicken pâté with a homemade tomato chutney and brown toast

Prawn Salad

North Atlantic prawn on crisp lettuce with a smokey Marie Rose sauce

Roast Buttered British Turkey

Served with roasted potatoes, root vegetables, bacon wrapped chipolatas, sage and onion stuffing, a Yorkshire Pudding and a green vegetable medley

Sussex Smokey Gratin

Smoked Haddock baked in a creamy Cheddar sauce, topped with crispy breadcrumbs and served with buttered new potatoes and a green vegetable medley

Roasted Sirloin of Beef

Served with roasted potatoes, root vegetables, red wine gravy, a Yorkshire Pudding and a green vegetable medley

Cranberry and Cashew Nut Roast (V, VG)

A lovely meat free alternative for a Christmas meal, accompanied by roasted potatoes, root vegetables and a vegan gravy

Traditional Christmas Pudding

With a creamy Brandy sauce

Warm Chocolate Brownie

Topped with chocolate sauce and vanilla ice-cream

Eton Mess

A classic English dessert of meringue, whipped cream and a red berry compote







Prices – Adults: Three Courses £29.00 | Two Courses £27.00 Children up to 12 years of age: Three Courses £18.00 | Two Courses £16.00

Dates - Monday 1st December to Sunday 21st December

BOOKING FORM REQUIRED FOR ALL RESERVATIONS, £5.00PP DEPOSIT AND PRE-ORDER REQUIRED

Festive Afternoon Téa

Selection of Finger Sandwiches on White & Wholemeal Bread

Smoked Salmon, Cream Cheese and Cucumber
Egg Mayonnaise and Watercress
Red Pepper Hummus, Red Onion and Rocket Leaves (V, VG) (Only served if pre-ordered)

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Warm Fruit Scones, Clotted Cream and Strawberry Preserves
Rich Christmas Fruit Cake
Mini White Chocolate Pannacotta
Lemon Drizzle Cake
Macaroons
Great selection of Twining's Teas and quality Coffee

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Children's Afternoon Tea

Ham and Cheese Finger Sandwiches
Warm Fruit Scones, Clotted Cream and Strawberry Preserves
Lemon Drizzle Cake
Strawberry Jelly topped with Whipped Cream
Soft Drink of your choice





Prices - Adults £26.00, Children up to 12 years of age £18.00

Dates - Monday 1st December to Sunday 21st December

BOOKING FORM REQUIRED FOR ALL RESERVATIONS, £5.00PP DEPOSIT AND PRE-ORDER REQUIRED

Festive Party Night

Celebrate with a three course meal and Disco, 19:30-Midnight

Menu

Red Lentil and Butternut Squash Soup (V, VG)

With a bread roll

Brussels Pâté

A smooth pork and chicken pâté with a homemade tomato chutney and brown toast

Prawn Salad

North Atlantic prawn on crisp lettuce with a smokey Marie Rose sauce

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Roast Buttered British Turkey

Served with roasted potatoes, root vegetables, bacon wrapped chipolatas, sage and onion stuffing, a Yorkshire Pudding and a green vegetable medley

Sussex Smokey Gratin

Smoked Haddock baked in a creamy Cheddar sauce, topped with crispy breadcrumbs and served with buttered new potatoes and a green vegetable medley

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Cranberry and Cashew Nut Roast (V, VG)

A lovely meat free alternative for a Christmas meal, with roasted potatoes, root vegetables and a vegan gravy

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With a creamy Brandy sauce

Warm Chocolate Brownie

Topped with chocolate sauce and vanilla ice-cream

Eton Mess

A classic English dessert of meringue, whipped cream and a red berry compote

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Price - Adults £46.00

Christmas Party Nights - Friday 12th , Saturday 13th, Friday 19th and Saturday 20th December

Accommodation – On the night of your party we have rooms available for £45.00 per person inclusive of breakfast based on two persons sharing a twin or double room. Single occupancy price of £80.00.

BOOKING FORM REQUIRED FOR ALL RESERVATIONS, FULL PAYMENT AND PRE-ORDER REQUIRED. OVER 18S ONLY. SEATING ARRANGEMENTS WILL BE AT THE BIRCH HOTEL'S DISCRETION.

Christmas Day Lunch

Served in the Courtyard Restaurant with a welcome glass of fizz

Beetroot Soup (V, VG)

A warming winter soup of beetroot, red cabbage and apple, scented with caraway seeds

Crab Salad Supreme

White crab meat and fresh herbs, served with a saffron and chilli mayonnaise and sourdough croutons

Scotch Eggs with 'Nduja Sauce

A soft boiled egg encased in sausage meat and breadcrumbs, served with a tomato and spicy'Nduja sausage sauce and a salad garnish

Roast British Turkey

Served with roasted potatoes and root vegetables, bacon wrapped chipolatas, sage and onion stuffing, Yorkshire Pudding and a green vegetable medley

Roasted Smoked Salmon

A fillet of Scottish salmon wrapped in smoked salmon, with a champagne sauce, minted and buttered new potatoes and a green vegetable medley

Slow Cooked Beef Rib

Tender beef rib in a rich red wine gravy, with a Yorkshire Pudding, roasted potatoes, roasted root vegetables and a green vegetable medley

Ratatouille Strudel

A colourful mix of ratatouille vegetables and vegan cream cheese, wrapped in a delicate filo pastry, served with roasted tomato and garlic sauce and green vegetables

Traditional Christmas Pudding

With creamy Brandy sauce

Chocolate Marquise

A rich and indulgent chocolate dessert with a raspberry coulis and fresh raspberries

Brandy Snap Baskets

A crisp brandy snap basket filled with Chantilly cream, poached rhubarb, orange segments and raspberries



Prices - Adults £75.00, Children up to 12 years of age £45.00

Served – 12:30 – 13:30, welcome reception starts at 12:30.

Date -Thursday 25th December 2025

BOOKING FORM REQUIRED FOR ALL RESERVATIONS, FULL PAYMENT AND PRE-ORDER REQUIRED.

Boxing Day Buffet Served in the Courtyard Restaurant

Roast Loin of Pork
Admirals Pie
Turkey and Bacon Pie
Sweet Potato Curry
Vegetable Lasagne

Bubble and Squeak
Pigs in Blankets
Sage and Onion Stuffing
Minted New Potatoes
Mixed Leaf Salad
Coleslaw
Mixed Vegetables

Apple Crumble and Custard
Chocolate Brownie
Profiteroles







Prices - Adults £35.00, Children up to 12 years of age £20.00

Served – 12:30 – 14:30

Date - Friday 26th December 2025

BOOKING FORM REQUIRED FOR ALL RESERVATIONS, FULL PAYMENT AND PRE-ORDER REQUIRED.

Children's Menu

Served as a Children's option in The Courtyard Restaurant throughout the festive season

Tomato Soup, bread (V)

Prawn Cocktail

Sliced Melon, strawberries (V)

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Chicken Goujons, chunky chips, beans
Pork Sausages, mashed potato, peas
Penne Pasta, roasted vegetables, tomato sauce (V)
Battered Cod Fillet, chunky chips, peas
Traditional Roast Turkey, roasted potatoes, carrots, peas

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Fresh Fruit Salad, cream or ice cream (V)

Eton Mess, strawberries, cream, meringue

Warm Chocolate Brownie, chocolate sauce, vanilla ice cream



Terms & Conditions

<u>Bookings</u> All bookings are considered provisional until you provide written confirmation and secure booking by means of payment.

Confirmation must be received within five working days. If the Hotel does not receive confirmation within this period, it reserves the right to release the unconfirmed booking and re-sell the spaces. Numbers must be advised to the Hotel at the time of booking and should be identified in the confirmation. Final timings, menu pre-orders and any special requests must be confirmed to the hotel at least 30 days prior to booked dates.

Payments Party Night reservations are £5.00 per person. Non-refundable deposit is required when making the reservation. Full payment is required one month prior to the date booked. Deposits and any final payments made for guests who subsequently cancel cannot be refunded and cannot be offset against final balance for the revised number of guests that finally attend or against other services such as beverages. For Christmas Day reservations are £15.00 per person. Non-refundable deposit is required when making the reservation. Full payment would be due by 25th November 2025. Weekday & Sunday Lunches a £5.00 per person deposit is required on booking and final balance one month prior to the date booked.

<u>Privacy Policy</u> Heathland Hotels (The Birch Hotel) take the confidentiality and protection of your data very seriously, for a full version of our Privacy Policy please visit our website: www.birchhotel.co.uk Terms and Conditions 18

Amendments or Cancellations by the Hotel Should the Hotel, for reasons beyond its control need to make any amendments to your booking, we reserve the right to offer an alternative choice of facilities. Hotel may cancel the booking: (a) If the booking might, in the opinion of the Hotel, prejudice its reputation. (b) If the client is more than 30 days in arrears of previous payments to the Hotel. (c) If the Hotel becomes aware of any alteration in the client's financial situation. (d) If the Client does not fulfil the payment conditions as detailed.

<u>Damage</u> The customer shall be liable for any damage caused to the Hotel, or any furnishings, utensils or equipment therein by the negligent or wilful act or default of the customer or any guest or employee of his and shall pay to the Hotel on demand the amount required to make good or remedy such damage, including compensation for loss of business whilst such damage is being repaired.

<u>Personal Property</u> The Hotel shall not be liable for the loss or any damage to the property of the customer or any guest suffered or incurred whilst on the Hotels premises, save insofar as the same may have been caused by the default of the Hotel, its servant or agents. In particular, it is to be noted that the cloakrooms provided for the customers and guest are not under the constant supervision of the Hotel and that any property deposited therein is left there at the sole risk of the owners

Terms & Conditions

Bookings:

All bookings are considered provisional until written confirmation is provided and the deposit payment received. If confirmation is not received within 5 working days of the provisional booking the Hotel reserves the right to release the booking.

Numbers must be advised at the time of booking; timings, menu pre-orders and special requests must be confirmed to the Hotel at least 30 days prior to the booked dates.

Payments:

For Party Nights and Weekday and Sunday lunches a non-refundable deposit of £5.00 per person is required when confirming the booking; full payment of the balance must be received one month prior to the date of the event.

25th November 2025.

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For Christmas Day lunch a non-refundable deposit of £15 per person is required when confirming the booking; full payment of the balance must be received by

Deposits and final payments made by guests who subsequently cancel cannot be refunded and cannot be offset against the final balance for the revised number of guests or against any other services provided by the Hotel.

<u>Amendments or Cancellation by the Hotel:</u>

Should the Hotel, for reasons beyond its control, need to make any amendments to your booking, we reserve the right to offer an alternative choice of facilities. The Hotel may cancel the booking if: (a) The customer is more than 30 days in arrears for any previous payments owed to the Hotel. (b) The customer does not fulfil the payment conditions as set out above.

<u>Damage:</u>

The customer shall be liable for any damage caused to the Hotel or the furnishings or equipment therein by the negligent or wilful act or default of the customer or their guests and shall compensate the Hotel on demand the amount needed to make good such damage and to compensate the Hotel for loss of business while such damage is repaired.

Personal Property:

The Hotel shall not be liable for any loss or damage affecting the property of the customer or their guests whilst on the Hotel's premises. It should be noted that the cloakrooms provided are not under constant supervision and property deposited there is left at the sole risk of the owners.

