



SKYLARK
COUNTRY CLUB

2026

Christmas

CELEBRATE THE SEASON IN STYLE

TO BOOK YOUR FESTIVE CELEBRATION

📞 01329 844441

✉️ events@skylarkcountryclub.uk

'Tis The Season.

Christmas is a time to come together, celebrate special moments, and create memories with the people who matter most.

Before we know it, the festive season arrives, bringing with it the excitement of celebrations, indulgence, and magical occasions shared with family, friends, and colleagues.

At Skylark Country Club, the festivities begin from November, with a wonderful selection of Christmas events and experiences designed to make the season truly unforgettable.

Surrounded by the beautiful Hampshire countryside, Skylark offers a contemporary and welcoming setting for celebrations of all sizes.

Whether you're planning an elegant Christmas lunch, a sparkling shared party night, festive afternoon tea, exclusive private hire, or a magical Breakfast with Santa, our team is here to make every occasion feel extra special.

With exceptional food, stylish surroundings, and attentive service from our experienced events team, Skylark provides the perfect backdrop for festive gatherings throughout the season.

DECK THE HALLS WITH US THIS YEAR!





Celebrate The Festive Season With Us.

Join us at The Skylark Country Club for a truly memorable Christmas.

From elegant party nights to relaxed dining, every detail is designed to make your celebration special.

FESTIVE EXPERIENCES

- **Exclusive Hire**
 - **Skylark Party Nights**
 - **Afternoon Tea**
 - **Christmas Lunch**
 - **Breakfast with Santa**
-

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**MEMORABLE MOMENTS.
EXCEPTIONAL EXPERIENCES.**



Exclusive Hire

IN SKYLARK SUITE OR ROOM 19

Make this Christmas truly unforgettable with exclusive hire of our function rooms.

Celebrate with colleagues or loved ones in beautifully festive spaces reserved just for you, to enjoy special moments together.



Available throughout November – December

OFF-PEAK

£60

BUFFET

|

£70

3 COURSES

PEAK

£65

BUFFET

|

£75

3 COURSES

INCLUDES:

- Tea/coffee & mince pies
- DJ
- Photo booth
- Arrival drink

EXCLUSIVE HIRE 3 COURSE MENU 2026

STARTERS

Duck Liver Parfait, Clementine Gel, Toasted Wild Mushroom Brioche (D, G)

Rivertest Gin Cured Salmon, Pickled Cucumber, Yoghurt & Dill (SU, D)

Spiced Squash, Sweet Potato & Coconut Soup with Coriander Oil & Toasted Sourdough (G)

Honey Roasted Figs, Goat's Cheese, Chicory, Pomegranate Molasses & Walnuts (D, N)

MAIN COURSE

Roast Turkey Roulade, Pigs & Blankets, Stuffing, Roast Potatoes, Seasonal Greens, Thyme Jus with Parsnips, Carrots & Sprouts (D)

Braised Beef Feather Blade, Dauphinoise Potatoes, Roasted Root Vegetables, Buttered Greens & Red Wine Jus (D, SU)

Sea Bass Fillet, Crushed New Potatoes, Tenderstem Broccoli, Bacon & Pearl Onion Fish Velouté (F, D)

Winter Root Vegetable Wellington, Herb Roasted New Potatoes, Winter Greens and Thyme Gravy (G)

DESSERTS

Black Forest Trifle & Kirsch Cherries with Chocolate Shavings (D, G, SU, E)

Traditional Christmas Pudding with Brandy Sauce (G, E, D)

Baked American Cheesecake, Almond Brittle & Disaronno Poached Pear (D, E, N)

Selection of Local Cheese, Biscuits, Fruit & Chutney (D, SU, G)

BUFFET OPTION

Turkey & Cranberry Rolls (G)

Gammon, Honey & Mustard Mayo Sandwiches (G, E)

Hot Smoked Chalk Stream Trout & Pickled Cucumber Sandwiches (F, SU, G)

Brie & Cranberry Mini Yorkshire Puddings (D, G, E)

Pulled Beef, Horseradish & Red Onion Jam, Mini Yorkshire Puddings (SU, G, E, D)

Pork, Sage & Apple Cider Chutney Sausage Rolls (SU, G)

Pigs 'n' Blankets & Cranberry Sauce

Breaded Brie (D, G)

Duck Spring Rolls, Asian Dressing (G, SU)

Sliced Cold Meats

Potato Salad, Chives, Spring Onion, Honey & Mustard Dressing (MU)

Green Salad

Rosary Ash Goat's Cheese & Fig Quiche (D, E, G)

Black Forest Trifle & Cherries in Kirsch (D, G, E)

Baileys & Gingerbread Cheesecake (D, G, E)

Selection of Cheese, Biscuits, Fruit & Chutney (D, G, SU)

G = GLUTEN, SE = SESAME, D = DAIRY, E = EGG, CE = CELERY, F = FISH, CR = CRUSTACEANS, MU = MUSTARD, N = NUTS, SU = SULPHATE

All our dishes are prepared in our kitchen where nuts, gluten, and other allergens are present. Due to the risk of cross-contamination, we cannot guarantee that any food is free from allergens.

Skylark Party Nights

IN SKYLARK SUITE

Make this Christmas sparkly at a shared party at Skylark, where festive cheer and great company come together. It's the ideal way to enjoy the season. Sharing special moments, delicious food, and festive entertainment in a vibrant, modern setting.



Available December 5th, 11th & 19th
7pm - Midnight

3-COURSE MEAL
£75
per person*

INCLUDES:

- Tea/coffee & mince pies
- DJ
- Photo booth
- Arrival drink

*Members discount available

SKYLARK PARTY NIGHTS 3 COURSE MENU 2026

STARTERS

Duck Liver Parfait, Clementine Gel, Toasted Wild Mushroom Brioche (D, G)

Rivertest Gin Cured Salmon, Pickled Cucumber, Yoghurt & Dill (SU, D)

Spiced Squash, Sweet Potato & Coconut Soup with Coriander Oil & Toasted Sourdough (G)

Honey Roasted Figs, Goat's Cheese, Chicory, Pomegranate Molasses & Walnuts (D, N)

MAIN COURSE

Roast Turkey Roulade, Pigs & Blankets, Stuffing, Roast Potatoes, Seasonal Greens, Thyme Jus with Parsnips, Carrots & Sprouts (D)

Braised Beef Feather Blade, Dauphinoise Potatoes, Roasted Root Vegetables, Buttered Greens & Red Wine Jus (D, SU)

Sea Bass Fillet, Crushed New Potatoes, Tenderstem Broccoli, Bacon, Pearl Onion Fish Velouté (F, D)

Winter Root Vegetable Wellington, Herb Roasted New Potatoes, Winter Greens & Thyme Gravy (G)

DESSERTS

Black Forest Trifle & Kirsch Cherries with Chocolate Shavings (D, G, SU, E)

Traditional Christmas Pudding with Brandy Sauce (G, E, D)

Baked American Cheesecake, Almond Brittle & Disaronno Poached Pear (D, E, N)

Selection Of Local Cheese, Biscuits, Fruit & Chutney (D, SU, G)

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Afternoon Tea

IN ROOM 19

Enjoy the magic of the season with a festive afternoon tea, perfect for a relaxed and indulgent get-together.

Share the joy with colleagues or loved ones as you delight in seasonal treats, warm drinks, and a beautifully festive atmosphere. Our afternoon tea is an ideal way to savour special moments together during the most wonderful time of the year.



Available 12 - 4pm daily
throughout November and December

PARTY WITH US THIS FESTIVE SEASON

£35^{*}
per person

*Members discount available

AFTERNOON TEA MENU 2026

FESTIVE SAVOURY SELECTION

Pulled Turkey, Stuffing & Cranberry (G)

Gammon, Honey & Mustard Mayo (G, E)

Hot Smoked Trout & Pickled Cucumber (F, SU, G)

Rosary Ash Goat's Cheese & Fig Quiche (D, E, G)

Pork, Sage & Apple Cider Sausage Roll (SU, G)

CHRISTMAS PATISSERIE & SWEET INDULGENCES

Black Forest Trifle & Cherries in Kirsch (D, G, E)

White Chocolate & Salted Caramel Chocolate Tart (D)

Pistachio & Raspberry Macaron (N, E)

Baileys & Gingerbread Cheesecake (D, G, E)

Mince Pie Blondie (D, G, E)

Buttermilk Scones, Jam & Clotted Cream (D, G, E)

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Christmas Lunch

IN ROOM 19

Celebrate the season in style with a Christmas lunch that brings everyone together. Enjoy delicious festive flavours in a warm, welcoming atmosphere as you relax and celebrate with colleagues or loved ones – perfect for sharing laughter, good food, and memorable moments this Christmas.



Available 1st – 23rd December

ADULT

£39
2 COURSES

|

£45
3 COURSES

CHILDREN AGED 12 AND UNDER

£15
2 COURSES

|

£18
3 COURSES

*Members discount available

CHRISTMAS LUNCH 3 COURSE MENU 2026

STARTERS

Duck Liver Parfait, Clementine Gel, Toasted Wild Mushroom Brioche (D, G)

Rivertest Gin Cured Salmon, Pickled Cucumber, Yoghurt & Dill (SU, D)

Spiced Squash, Sweet Potato & Coconut Soup with Coriander Oil & Toasted Sourdough (G)

Honey Roasted Figs, Goat's Cheese, Chicory, Pomegranate Molasses & Walnuts (D, N)

MAIN COURSE

Roast Turkey Roulade, Pigs & Blankets, Stuffing, Roast Potatoes, Seasonal Greens, Thyme Jus with Parsnips, Carrots & Sprouts (D)

Braised Beef Feather Blade, Dauphinoise Potatoes, Roasted Root Vegetables, Buttered Greens & Red Wine Jus (D, SU)

Sea Bass Fillet, Crushed New Potatoes, Tenderstem Broccoli, Bacon, Pearl Onion Fish Velouté (F, D)

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DESSERTS

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Breakfast with Santa

IN SKYLARK SUITE



BREAKFAST WITH SANTA

Treat little ones to a magical breakfast with Santa, where Christmas dreams come to life. Enjoy a festive morning filled with delicious breakfast favourites, cheerful surroundings, and a very special visit from Santa himself. It's the perfect way for children and families to celebrate the season together, creating joyful moments and wonderful memories to treasure long after Christmas Day.

Sunday 20th December

9:30am – 11:30am

£20
per child

£10
per adult

INCLUDES:

- Breakfast
- A visit from Santa
- A gift

THE SKYLARK BREAKFAST MENU

Cumberland Sausage

Smoked Bacon

Baked Beans

Fried Egg

Toast

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Christmas Market

Celebrate the magic of the festive season at our Christmas Market, where family, friends and the local community come together. Browse beautifully handcrafted gift stalls, enjoy festive food and mulled wine, visit Santa's Grotto, and soak up the wonderful Christmas atmosphere. It's the perfect way to kick off the season and create cherished memories with your loved ones.

SHOP, DINE & CELEBRATE
THE SEASON TOGETHER

HANDMADE
GIFT STALLS

FESTIVE
ATMOSPHERE

SANTA'S
GROTTO

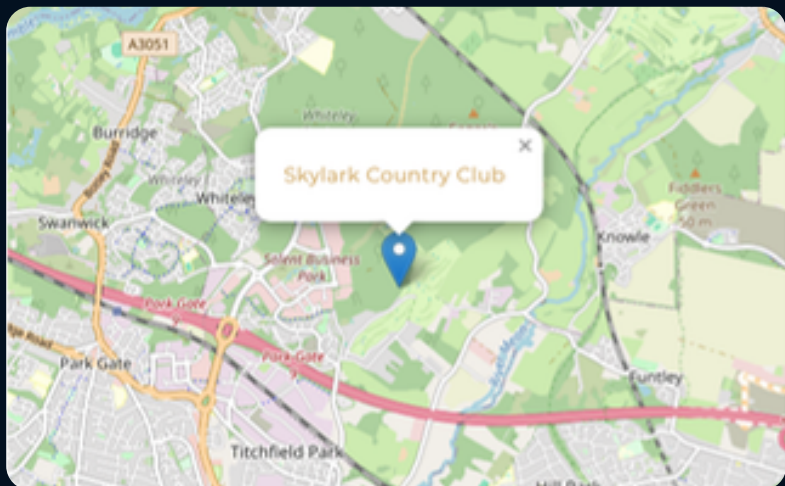
MULLED
WINE

(CHILD REGISTRATION REQUIRED)

Sunday 6th December
11:00 am – 3:00 pm

ALL WELCOME
WE LOOK FORWARD TO CELEBRATING WITH YOU





CONTACT US TODAY

Let us help you create a festive celebration to remember. Whether you're gathering ideas or ready to start planning, our team is here to make the process seamless and enjoyable.

Get in touch today and discover how Skylark Country Club can bring your festive vision to life.

We can't wait to hear from you.

- ☎ 01329 844441
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