



2026

# *Christmas*

CELEBRATE THE SEASON IN STYLE

TO BOOK YOUR FESTIVE CELEBRATION

📞 01277 811289

✉️ [events@heroncountryclub.uk](mailto:events@heroncountryclub.uk)

# 'Tis The Season.

Christmas is a time for joy, special moments with loved ones, and a little indulgence. It arrives quickly, and before we know it, we're welcoming a new year.

At The Heron Country Club, we begin the festivities from November, with everything you need to celebrate in style.

Set within nearly 500 acres of tranquil Essex countryside, our venue offers a truly magical setting.

With a range of private, semi-private and group options, we cater for everything from lively evening parties to relaxed festive lunches with all the trimmings.

Our experienced events team ensures exceptional service, outstanding food, and a beautiful backdrop for celebrations of any size.

Discover more inside...

DECK THE HALLS WITH US THIS YEAR!





# *Celebrate The Festive Season With Us.*

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Join us at The Heron 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**

- **Heron Party Nights**
  - **Private Festive Party Nights**
  - **Festive Sunday Lunch**
  - **Murder by the Mistletoe**
  - **Clubhouse Festive Lunch**
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## **BOOK YOUR FESTIVE CELEBRATION**

☎ 01277 811289

✉ [events@heroncountryclub.uk](mailto:events@heroncountryclub.uk)

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## **CLUBHOUSE FESTIVE LUNCH**

For bookings please contact:

✉ [kirsten@heroncountryclub.uk](mailto:kirsten@heroncountryclub.uk)

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MEMORABLE MOMENTS.  
EXCEPTIONAL EXPERIENCES.



# Heron Party Nights

## IN THE GARDEN ROOM

Enjoy an evening of great food, music, a live DJ,  
festive cheer, and a welcome drink on arrival.  
The perfect way to celebrate.



## PARTY WITH US THIS FESTIVE SEASON

Thursday 10<sup>th</sup> & 17<sup>th</sup> December  
From 7pm

**£65**  
per person

## FESTIVE PARTY NIGHTS 3 COURSE MENU 2026

### STARTERS

French onion soup with Stilton crouton (v)

Trio of salmon with fennel, celeriac purée, pickled cucumber & lemon oil

Smoked chicken breast with sautéed leeks, chestnuts, cranberry  
& sweet mustard dressing

Seared herb beef carpaccio with capers, watercress & horseradish cream

### MAINS

Traditional roast turkey with all the trimmings  
(sage & chestnut stuffing, Pigs in blankets, seasonal vegetables, roast potatoes,  
Yorkshire pudding, rosemary & thyme gravy)

Roast venison, with steamed suet pudding, carrots, grilled mushrooms & thyme jus

Grilled sea bream with roasted white asparagus, pea fricassee, shallot & mussel garlic cream sauce

Roasted stuffed pork medallions with ratatouille vegetable,  
rosti potato, garlic green bean, port jus & blistered cherry apple

Four cheese ravioli with creamed butternut squash, steamed spinach, roasted chestnuts,  
parmesan shaving & white truffle dressing (v)

### DESSERTS

Baileys panna cotta with coco, raspberries & vanilla wafer

Traditional Christmas pudding with brandy crème

Chocolate & orange torte with mint chocolate chip ice cream & crushed caramel

Selection of British & French cheese with homemade chutney, celery, grapes & crackers

Mini mince pies



# Private Festive Party Nights

## IN THE GARDEN ROOM

Book your private party with a choice of buffet or a 3-course menu, complete with a DJ included.



## EXCLUSIVE USE OF THE GARDEN ROOM

Available throughout  
November–December

3-COURSE MEAL\*

**£65**  
per person

BUFFET

**£45**  
per person

\*does not include room hire

## PRIVATE PARTY NIGHTS 3 COURSE MENU 2026

### STARTERS

French onion soup with Stilton crouton (v)

Trio of salmon with fennel, celeriac purée, pickled cucumber & lemon oil

Smoked chicken breast with sautéed leeks, chestnuts, cranberry & sweet mustard dressing

Seared herb beef carpaccio with capers, watercress & horseradish cream

### MAINS

Traditional roast turkey with all the trimmings  
(sage & chestnut stuffing, Pigs in blankets, seasonal vegetables, roast potatoes,  
Yorkshire pudding, rosemary & thyme gravy)

Roast venison with steamed suet pudding, carrots, grilled mushrooms & thyme jus

Grilled sea bream with roasted white asparagus, pea fricassee, shallot & mussel garlic cream sauce

Roasted stuffed pork medallions with ratatouille vegetable, rosti potato, garlic green  
bean, port jus & blistered cherry apple

Four cheese ravioli with creamed butternut squash, steamed spinach, roasted chestnuts, parmesan  
shaving & white truffle dressing (v)

### DESSERTS

Baileys panna cotta with coco, raspberries & vanilla wafer

Traditional Christmas pudding with brandy crème

Chocolate & orange torte with mint chocolate chip ice cream & crushed caramel

Selection of British & French cheese with homemade chutney, celery, grapes & crackers

Mini mince pies

## PRIVATE PARTY BUFFET OPTION

Warm Camembert with toasted sourdough, fig & berry compote (v)

Mustard & maple sticky pigs in blankets

Lemon, garlic & thyme turkey platter with crispy sage & onion balls

Honey glazed parsnip wedges & sesame seeds (v)

Bacon, brie & cranberry tart with baby watercress

Ham hock terrine with pickled cucumber & micro herb

Chocolate & orange yule log with candied oranges & raspberry coulis

Mini mince pies

# Festive Sunday Lunch

## IN THE GARDEN ROOM

Enjoy an afternoon of great food and time with family this festive season.



Sunday 6<sup>th</sup> December

From 12pm

ADULT

**£40**

2 COURSES

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**£45**

3 COURSES

CHILDREN AGED 12 AND UNDER

**£20**

2 COURSES

|

**£22**

3 COURSES

## FESTIVE SUNDAY LUNCH

### STARTERS

French onion soup with Stilton crouton (v)

Trio of salmon with fennel, celeriac puree, pickled cucumber & lemon oil

Smoked chicken breast with sauteed leeks, chestnuts, cranberry  
& sweet mustard dressing

### MAINS

Traditional roast turkey with all the trimmings  
(sage & chestnut stuffing, Pigs in blankets, seasonal vegetables, roast potatoes, Yorkshire  
pudding, rosemary & thyme gravy)

Grilled sea bream with roasted white asparagus, pea fricassee  
with shallot & mussels garlic cream sauce

Roasted stuffed pork medallions with ratatouille vegetable, rosti potato, garlic green  
bean, port jus & blistered cherry apple

Four cheese ravioli with creamed butternut squash, steamed spinach, roasted chestnuts,  
parmesan shaving & white truffle dressing (v)

### DESSERTS

Traditional Christmas pudding with brandy crème

Chocolate & orange torte with mint chocolate chip & ice cream crushed caramel

Selection of British & French cheese with homemade chutney, celery, grapes & crackers

Mini mince pies



# Murder by the Mistletoe

IN THE GARDEN ROOM

Join us for a festive murder mystery experience with a seasonal menu and thrilling entertainment.



Friday 27<sup>th</sup> November  
7pm – 11:30pm

MEMBER PRICE

**£64.95**  
per person

NON-MEMBER PRICE

**£69.95**  
per person

## MURDER BY THE MISTLETOE 3 COURSE MENU

### STARTERS

Ham hock terrine with pickled white cabbage sweet mustard dressing & micro baby basil

Roasted artichoke & wild mushroom soup with stilton crouton & black truffle oil (v)

### MAINS

Traditional Roast turkey with all the trimmings  
(sage & chestnut stuffing, Pigs in blankets, roast thyme & garlic potatoes, Yorkshire pudding, seasonal vegetables with red wine jus)

Roast pumpkin, sage & mushroom wellington with truffle savoy cabbage, cranberry & red wine tomato sauce (v)

### DESSERTS

Traditional Christmas pudding with Brandy crème

Selection of British & French cheese with homemade chutney, celery, grapes & crackers

Mini mince pies



# Clubhouse Festive Lunch

PRE-BOOKING IS REQUIRED

Enjoy a thoughtfully curated festive menu in  
our warm, elegant clubhouse.



Available 1<sup>st</sup> - 25<sup>rd</sup> December

ADULT

**£34.95**

2 COURSES

**£39.95**

3 COURSES

CHILDREN AGED 12 AND UNDER

**£17.95**

2 COURSES

**£19.95**

3 COURSES

## CLUBHOUSE FESTIVE LUNCH

### STARTERS

French onion soup with Stilton crouton (v)

King Prawn cocktail with crispy baby gem, cucumber & Marie Rose dressing

### MAINS

Traditional roast turkey with all the trimmings  
(sage & chestnut stuffing, Pigs in blankets, seasonal vegetables, roast potatoes, Yorkshire pudding,  
rosemary & thyme gravy)

Nut roast with all the trimmings (v)  
(sage & chestnut stuffing, seasonal vegetables, roast potatoes, Yorkshire pudding,  
rosemary & thyme gravy)

### DESSERTS

Traditional Christmas pudding and Brandy sauce

Classic fruit cake with cinnamon custard

FOR BOOKINGS PLEASE CONTACT

✉ [kirsten@heroncountryclub.uk](mailto:kirsten@heroncountryclub.uk)





# 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 The Heron Country Club can bring your festive vision to life.

**We can't wait to hear from you.**

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