



RICHMOND HILL
HOTEL

CHRISTMAS
Wrapped up





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RICHMOND HILL HOTEL IS
NO ORDINARY BUILDING.
IT IS AN ELEGANT, GEORGIAN
HOTEL ATOP OF THE HILL
THAT STANDS PROUD WITH
SPECTACULAR VIEWS IN
A PRIME LEAFY LOCATION.

The perfect setting to celebrate with hospitality like no other, delicious food and the unmissable winter beauty of Richmond's royal parkland just minutes from the hotel. From an array of magnificent function spaces for private celebrations, the magical atmosphere of our party nights, to the indulgent Christmas lunch or festive afternoon tea in our restaurant and cocktail bar 144 On The Hill, there really is something for all to enjoy.

Or why not leave us to organise everything so you can make the most of every moment with your loved ones? No matter what you choose, we will make sure you have a memorable visit.

We look forward to welcoming you.

Diane Tapner-Evans
GENERAL MANAGER

FESTIVE MENUS THROUGHOUT DECEMBER

Join us and get into the festive spirit with roaring fires, stunning Christmas decorations and seasonal menus. Count down to the big day with us whether you pop by for a mulled wine with some friends after work, or join us for our full much-loved festive afternoon tea – we are looking forward to welcoming you.



FESTIVE AFTERNOON TEA

Our festive afternoon tea is served daily in our restaurant lounge and is the perfect pre-christmas treat. Start with a warming glass of mulled wine or a crisp flute of champagne, followed by a mouth-watering selection of hand-cut sandwiches with seasonal fillings, freshly baked scones served with clotted cream and winter berry jam. This time honoured tradition is best paired with a cup of tea, and we are delighted to offer ours in association with Whittard of Chelsea. We will also have a savoury afternoon tea option featuring seasonal specials for those with less of a sweet tooth.

from £38 per person

Book a table by calling our restaurant on 020 8940 2247
or go online 144onthehill.co.uk



PRIVATE CHRISTMAS PARTY NIGHTS

Why not book a private function room exclusively for your Christmas party. Our fantastic range of unique spaces offer something special for your celebration and we can cater for groups of 20 up to 200 guests. Our delectable festive menu will be sure to impress your guests and you can leave the room styling and entertainment in our hands, making your Christmas party a night to remember! Popular dates get booked up rather quickly, so don't miss out.

INCLUDES

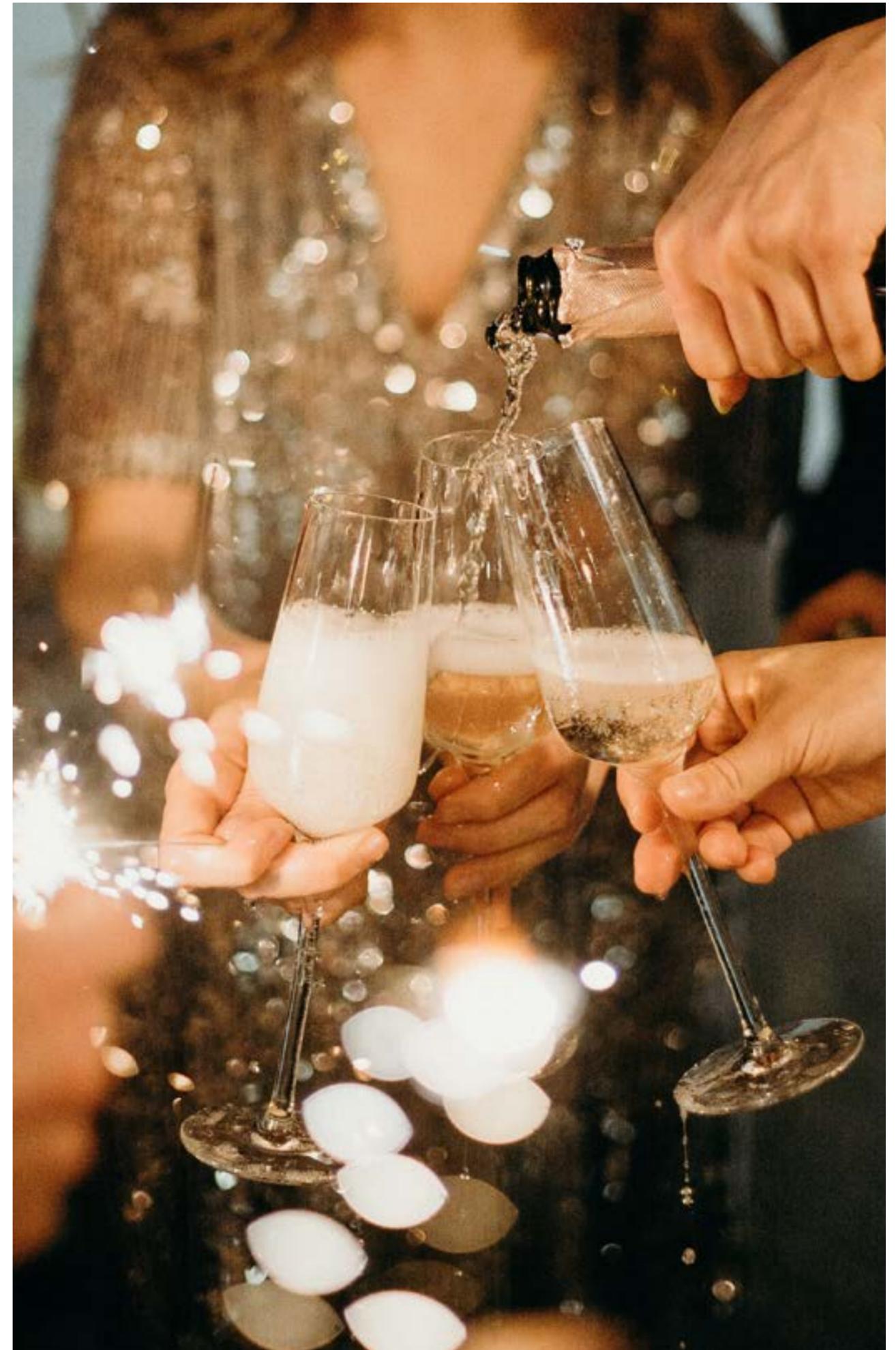
- 3 course set menu with coffee
- Choose a starter, main and dessert for the whole party
- Half a bottle of red or white wine per person
- Complimentary still and sparkling water

From £55 per person

Book your private party by calling us on 020 8940 2247
or emailing meetingsandevents@richmondhill.co.uk

Make a night of it with bed and breakfast. From £99 per room

For two people sharing a Georgian Cosy or Hill Collection
double room. Subject to availability, supplements apply on all other room types.



CHRISTMAS

Feiner

PARTY NIGHTS

If you have a smaller team why not book a table to join our party. Bookings will need to be made for a minimum of eight people.

INCLUDES

3 COURSE CHOICE MENU

Served from 7:30pm

HALF A BOTTLE OF RED OR WHITE WINE PER PERSON

TEA AND COFFEE

FESTIVE NOVELTIES

Our resident DJ will be playing until 12am

From £55 per person

Book your private party by calling us on 020 8940 2247
or emailing meetingsandevents@richmondhill.co.uk

Make a night of it with bed and breakfast. From £99 per room

For two people sharing a Georgian Cosy or Hill Collection
double room. Subject to availability, supplements apply on all other room types.

CHRISTMAS PARTY NIGHTS - MENU

STARTERS

Maple glazed parsnips, honey crisp apple & tarragon soup (vg, v, gf)

Oak smoked salmon, beetroot citrus curd, caperberries, rye bread

Pressed duck & chicken terrine, sloe gin berries, poached pear, brioche

MAINS

Slow roasted Norfolk turkey, sage & onion stuffing, bacon wrapped chipolata, crispy potatoes, charred sprouts, carrots, cranberry gel, turkey jus

Oven baked cod loin, broccoli tian, orange fennel, grilled courgettes, sorrel hollandaise (gf)

Portobello mushrooms & spinach wellington, black garlic cream, tomato tapenade, watercress (vg)

DESSERTS

Red fruit crumble sable, sapphire berries, crème anglaise (v)

Poached pear cheesecake, salted caramel ganache, snowflakes (v)

Cranberry and chocolate cake, cherry compote, coconut sorbetto (vg, gf)

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Freshly brewed tea & coffee with mini mince pies

(v) vegetarian (vg) vegan (gf) gluten free

Please make us aware of any allergies or special dietary requirements and our team will prepare something especially for you. All prices include VAT at the prevailing rate. A discretionary 12.5% service charge will be added to your bill, all of which will be shared between the team.





CHRISTMAS

DAY

This Christmas, our chefs will be conjuring up a sumptuous four-course lunch with all the trimmings accompanied by a glass of champagne on arrival. Children can enjoy a special mini Christmas menu including a soft drink and a small gift from us.

£125 per person

4-12 years - £45 per person

Under 4 years - £15 per person

Book a table by calling our restaurant on 020 8940 2247

or go online 144onthehill.co.uk

CHRISTMAS DAY LUNCH - MENU

Glass of champagne & festive amuse bouche

STARTERS

Baked celeriac soup, charred sprouts, truffle oil (vg, v, gf)

Poached Scottish salmon terrine, botanical gin lobster ceviche, horseradish cream, cucumber caviar

Foie gras ballotine, mulled wine blackberries, chamomile jelly, toasted brioche

MAINS

Slow roasted Norfolk turkey, sage & onion stuffing, bacon wrapped chipolata, fondant potato, charred sprouts, heritage baby carrots, cranberry compote, turkey jus

Chestnut stone bass, Jersey scallops, blood orange, sprouting broccoli, butternut rosti, pine fir emulsion (gf)

Sweet potato, cashew & apricot tart, crispy cabbage, young leeks, ratatouille fondue, organic seeds (vg)

DESSERTS

Traditional Christmas pudding, Bailey's crème anglaise

Chocolate raspberry mousse, orange truffle, white pearls, holly leaves

Selection of British cheeses, quince jelly, apple & plum chutney, crispbread

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Freshly brewed tea & coffee with mini mince pies

(v) vegetarian (vg) vegan (gf) gluten free

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JOIN US ON BOXING DAY

Take a bracing, picturesque stroll around Richmond Park followed by a warming drink around one of our roaring fires and let us take care of you. You can join us for brunch, lunch, afternoon tea or even just a drink with your loved ones.

Book a table by calling our restaurant on 020 8940 2247
or go online 144onthehill.co.uk



NEW YEAR CELEBRATIONS

Welcome in 2022 with style this year and join us for a spectacular New Year's Eve Celebration. With two options to choose from we have you covered. You can either join us in the ballroom – a room as spectacular as it sounds – for the chance to enjoy some sumptuous food followed by dancing the night away with our resident DJ, or you can dine with us in our restaurant 144 On The Hill and savour the fine dining experience. Whatever you choose we have your night wrapped up here on the hill.



NEW YEAR'S EVE

CELEBRATION

INCLUDES
CHAMPAGNE & CANAPÉ RECEPTION

3 COURSE MENU
WITH CAFÉ PATRON SHOT

HALF A BOTTLE OF RED OR WHITE
WINE PER PERSON AND WATER

Our resident DJ will be playing until 1am

£150 per person

Book your private party by calling us on 020 8940 2247 or
emailing meetingsandevents@richmondhill.co.uk

New Year's Eve Party with overnight stay. £225 per person
Includes dinner, accommodation with full English breakfast.
Accommodation based on 2 sharing a Georgian Cosy or Hill
Collection double room. Single occupancy £50 supplement.

NEW YEAR'S EVE BALLROOM CELEBRATION - MENU

Arrival champagne & canapés

STARTER

Smoked duck carpaccio, olive sponge, quail eggs,
port apple ketchup, plum granola dust

Beetroot Rocher, Yuzu goat's curd, golden beet ceviche,
red chard, horseradish (v)

MAIN

Wagyu beef fillet tournedos, mushroom flan, rainbow carrots,
enoki floss, spinach puree, smoked honey bourbon reduction

Grilled hedgerow garlic lobster, Devon crab arancini, sprouting
broccoli gratin, haricot vert, watercress shallot butter

Jerusalem artichoke & wild mushroom pie, white bean mash,
charred cauliflower, cavolo nero, lemon thyme emulsion (v)

DESSERT

Baked sticky toffee pudding cheesecake, candied dates,
Baileys caramel (v)

Cappuccino dacquoise, cherry compote, chocolate soil,
Amaretto cream (v)

AFTER

Café Patron shot and chocolate truffles

(v) vegetarian (vg) vegan (gf) gluten free

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NEW YEAR'S EVE MENU

See in the New Year with a delicious fine dining experience in our stylish restaurant.

Why not continue the celebrations and join our party after dinner to see in the New Year with great music from our DJ and dancing?

For £35 per person you can enjoy entry to the Ballroom from 10pm and a drinks voucher

£105 per person

Book a table by calling our restaurant on 020 8940 2247
or go online 144onthehill.co.uk



NEW YEAR'S 144 ON THE HILL - MENU

Selection of chef's luxury canapés & glass of champagne

STARTER

Smoked duck carpaccio, olive sponge, quail eggs, port apple ketchup, plum granola dust

Botanical gin king prawns & crayfish cocktail, pickled cucumber, caviar, rye toast

Caramelised shallot & wild mushroom filo parcel, black garlic cured tomato tapenade, truffle essence (vg)

SORBET Champagne sorbet & strawberry drizzle, Kir royale sugar

MAIN

Wagyu beef fillet tournedos, mushroom flan, rainbow carrots, enoki floss, spinach puree, smoked honey bourbon reduction

Grilled hedgerow garlic lobster, Devon crab arancini, sprouting broccoli gratin, haricot vert, watercress shallot butter

Smoked tofu butternut squash strudel, crispy cauliflower, beetroot polenta (vg)

DESSERT

Baked sticky toffee pudding cheesecake, candied dates, Baileys caramel (v)

Cappuccino dacquoise, cherry compote, chocolate soil, Amaretto cream (v)

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Freshly brewed tea/ coffee with chocolate truffles

(v) vegetarian (vg) vegan (gf) gluten free

Please make us aware of any allergies or special dietary requirements and our team will prepare something especially for you. All prices include VAT at the prevailing rate. A discretionary 12.5% service charge will be added to your bill, all of which will be shared between the team.

STAY WITH US

Extend the festivities and book a room for the night with us. With a chance to indulge in a long soak in the bath, sink into one of our luxury beds from Heals, and indulge in a massage in our treatment room. You can make the most of every moment this festive season.

Book by calling us on 020 8940 2247
or go online richmondhill-hotel.co.uk



LOOKING FOR THE PERFECT GIFT?

Treat your loved one this year to a Richmond Hill gift voucher. Our luxury gift experiences are the ideal present for all and remove the stress of present buying. From delightful champagne afternoon teas, to dining experiences or monetary vouchers that can be used for overnight stays, there really is a choice for everyone. All can be enjoyed before exploring the stunning sights of Richmond and beyond.

Gift vouchers can be purchased directly at the hotel reception or via our website richmondhill-hotel.co.uk. All those purchased at the hotel or sent via post come presented in a luxury gift wallet.



SEASONAL SPECIALS

Make your Christmas extra special by adding a few little extra luxuries to your seasonal celebrations.

Start in style Include a drinks reception for your party with a glass of fizz and selection of canapés to enjoy before the party. From £15 per person

Sunday celebrations Take advantage of our special Sunday rate if holding your private party in December or January. From £40 per person. Includes a three-course meal and a glass of wine.

Upgrade your drinks there is always an option to upgrade your drinks from a special bottle of wine to extra beverages such as champagne, seasonal drinks, or chilled beers, please do let us know.

Festive Sunday lunches Join us in our restaurant for the perfect seasonal treat from 27 November for roasts with all the Christmas trimmings.

Book a table by calling us on 020 8940 2247
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MISCELLANEOUS CHARGES AND CONDITIONS

1. Please note some of our dishes may contain nuts, nut traces, dairy products, yeast, maize, eggs and other standard additives. If you have a food allergy and/or an intolerance and want to know the ingredients in any of our menus provided please notify us upon booking, so that we can arrange with the Chef for a suitable alternative.

2. All charges stated in the brochure are inclusive of VAT at the prevailing rate and are therefore subject to alterations should the rate change.

3. Car parking is charged at £15 per day.

4. Whilst we have no intention of doing so, Richmond Hill Hotel reserves the right to make alterations without prior notice for reasons beyond our control. Richmond Hill Hotel reserves the right to withdraw a date from sale due to lack of uptake/numbers booked. In this instance we will endeavour to offer an alternative, subject to availability, or refund deposits made.

CHRISTMAS PARTY NIGHTS AND NEW YEAR'S EVE CELEBRATION

1. Verbal bookings will be treated as provisional and will be held for a maximum of 7 days pending receipt of written confirmation and the appropriate deposit.

2. Deposits and pre-payment are required for the featured events in this brochure. When booking Christmas or New Year events a non-refundable deposit of £20.00 per person is required at the time of booking. The balance of payment must be made by 1 month prior to the event. When booking after 1st November 2021 full payment is required.

3. Payment can be made by credit card, cheque or by bank transfer (made payable to the hotel).

4. The deposit of pre-ordered wine and beverages is 50% of the total cost, with the balance of payment to be made 10 days prior to your event.

5. Deposits and pre payments are non refundable. If numbers in the party are reduced, deposits cannot be used for any balance of payment.

6. All additional charges incurred during your evening must be settled prior to departure.

7. All menu choices must be received up to 10 days prior to the date of your event.

8. Our Christmas party nights and the New Year's Eve ballroom celebration are not open to under 18s.

9. Tables for The New Year's Eve ballroom celebration are for a minimum of eight people. If your booking is for less than this you may be merged with other guests on the night.

10. Accommodation prices based on two adults sharing a Georgian Cosy double or Hill Collection double room.

NEW YEAR'S EVE RESIDENTIAL CELEBRATION

1. Accommodation prices are per person and based on two adults sharing a Georgian Cosy double or Hill Collection double room and attending the New Year's Eve Ballroom dinner dance. Upgrade charges will apply for all other room types.

3. A non-refundable deposit of £100 per adult is required at time of booking. Full payment will be required by 1st December 2021.

4. Full pre-payment at time of booking if you place your booking after 1st December 2021.

5. Deposits and pre payments are non refundable or transferable. We recommend that you check your cover with your travel insurer.



RICHMOND HILL
HOTEL

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